



MFG 7341 / 1582011



MFGO 7060 / 1582101



MFGO 7040 / 1582051



MFG 7360 / 1582201

ENGLISH

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Read this instruction manual before using and keep them available at all times!

This instruction manual contains information about the installation, operation and maintenance of the device and should be consulted as an important source of information and reference guide.

Awareness of the safety instructions and instructions for use in this manual will ensure the safe and correct use of the device.

In addition to the information given here, you should comply with any local Health and safety Controls and generally applicable safety regulations.

The instruction manual forms part of the product and should be kept near the device and easily accessible for anyone carrying out the installation, servicing, maintenance or cleaning.

Please keep these instructions and give them to future owners of the device.

1. Safety

This device is designed in accordance with the presently applicable technological standards. However, the device can pose a danger if handled improperly and inappropriately.

All persons using the device must follow the recommendations and instructions in this instruction manual.

1.1 Key to symbols

In this manual, symbols are used to highlight important safety instructions and any advice relating to the device. The instructions should be followed very carefully to avoid any risk of accident, personal injury or material damage.



WARNING!

This symbol highlights hazards which could lead to injury.



WARNING!

This symbol highlights dangerous situations which could lead to injury or death.



HOT SURFACE!

This symbol is a warning that the device surface is hot when in use. Ignoring this warning may result in burns!



CAUTION!

This symbol highlights dangerous situations which could lead to light injuries, or damage, malfunction, and/or destruction of the device.



NOTE!

This symbol highlights recommendations and information aimed for effective and trouble-free device operation.

1.2 Safety instructions

- The device is not intended for use by individuals (including children) with physical or mental disabilities, insufficient experience, and/or insufficient knowledge unless such persons are under the care of a person responsible for their safety or have received instructions regarding appropriate use of the device.
- Children should be observed to ensure that they are not playing with or starting the device.
- **Never** leave the device unattended when in use.
- Only use the device indoors.
- The device must be operated in correct and safe technical condition only. In case of operational problems disconnect the device from the power supply and contact the service company.
- Prevent access of children to the package materials like plastic bags and foamed polystyrene elements. **Suffocation hazard!**

- Only a qualified technician and using original spare parts and accessories should carry out repairs and maintenance of the device. **Do not attempt to repair the device yourself.**
- Do not use any accessory or spare parts that have not been recommended by the manufacturer. These can be dangerous for the user or lead to damages of the device or personal injury, and further, the warranty expires.
- To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken.



DANGER! Electric shock hazard!

To avoid the hazard results please follow the safety instructions below.

- Never allow the power cable to come into contact with heat sources or sharp edges. The power cable should not hang over the side of the working surface. Ensure that no one can step on or trip over the cable.
- The power cable must not be folded, bent or tangled, and must always remain fully unrolled. Never place the device or other objects on the power cable.
- Do not cover the cable. Keep away the cable from operating range and do not dunk it into water.
- Inspect the power cable regularly for damage. Never use the device if the cable is damaged. If the power cable is damaged, have an authorised service center or qualified electrician replace it.

- The supply cable must be disconnected from the socket only by pulling the plug.
- Never carry or lift the device by the supply cable. Use the side handles only.
- In any case do not open the device housing. In case of electrical or mechanical modifications the **electric shock hazard will occur**.
- Do not clean the device with water jets or pressure washer. Water may penetrate the housing, damage the electric elements, and cause electric shock.
- Do not use any acid agents and make sure no water ingresses the device.
- **Never** operate the device with moist hands or standing on wet floor.
- Disconnect the device from the power supply:
 - when the device is not used,
 - in case of anomalies during operation,
 - before cleaning.



WARNING gas supply hazards!

To avoid the hazard results please follow the safety instructions below.

- Never use the device in case of malfunction or damage and in case of suspicion of malfunction or damage! In such a case, set all gas control knobs to “**OFF**” and close the main gas valve! Contact technical service immediately.

- In case of a **smell of gas** immediately close all gas control knobs (set to “**OFF**“ position) and close the main gas valve.
Do not use open flame! Do not smoke cigarettes!
Do not activate any electrical switches!
Do not use any electrical devices!
Do not make any phone calls from this building – irrespective of the fact whether it is a fixed or mobile phone!
Ventilate the rooms properly: open all doors and windows wide!
Immediately notify the gas supplier by calling him from the outside of a given building!
- Regularly control the tightness of the device. **Never** use open flame for this purpose, but only soapsuds (leak detection agent).
- During the operation of the device, children can neither come close to the device nor play in its vicinity.



HOT SURFACE! Burn hazard!

To avoid the hazard results please follow the safety instructions below.

- During the device operation, the housing, gas burners, grates and electric oven become very hot. During the operation only touch the designated handles and switches.
- After switching off the device, its surface remains hot for a long time, therefore before cleaning the device wait until the device fully cools down.

**WARNING! Risk of fire or explosion!**

To avoid the hazard please follow the safety instructions below:

- **Never** use the device near flammable materials (e.g. petrol, spirits, alcohol). High temperature may cause their evaporation and as a result of contact with sources of ignition there may occur a deflagration resulting in personal injury or property damage.
- Do not use the device near flammable objects, e.g. curtains or wall cabinets.
- Overheated fat and oil ignites very fast! Therefore, never leave the device unattended during the preparation of meals with fats or oils (e.g. fries)!
- **Never** clean the device with use of flammable liquids. Vapours may cause fire or explosion.
- In case of fire, before taking relevant firefighting measures, disconnect the device from the power supply and close the main gas valve. When the fire has been extinguished ensure sufficient fresh air inflow.

WARNING! Never use water for fire extinguishing when the device is connected to the power supply. **Electric shock hazard!**

1.3 Intended use



CAUTION!

The device has been designed and built for commercial use and should be operated only by qualified personnel in kitchen facilities.

Safe operation is only guaranteed when using the device for its intended purpose.

Any technical interventions, as well as assembly and maintenance are to be made by a qualified customer service only.

The gas oven is intended only for preparing appropriate food products.

Do not use the device for heating of rooms.



CAUTION!

Any use going beyond the intended purpose and/or any different use of the device is forbidden and is not considered as conventional.

Any claims against the manufacturer or his authorized representative as a consequence of experiencing damages resulting from unconventional use are impossible.

The operator is liable for all damages resulting from inappropriate use.

2. General information

2.1 Liability and Warrantees

All the information and instructions in this manual take into account standard safety regulations, current levels of technical engineering as well as the expertise and experience we have developed over the years.

The instruction manual was translated with all due care and attention. However, we do not accept liability for any translation errors. The German version of this instruction manual is definitive.

If the delivery consists of a special model, the actual scope of delivery may differ from the descriptions and illustrations in this manual. This is also the case for special orders or when the device has been modified in line with new technology.



CAUTION!

Read this manual carefully and thoroughly before any operation of the device, and especially before turning it on!

Manufacturer **is not liable** for any damages or faults caused by:

- violation of advice concerning operation and cleaning;
- use other than designed;
- alterations made by user;
- use of inadequate spare parts.

We reserve the right to make technical changes for purposes of developing and improving the useful properties.

2.2 Copyright protection

The instruction manual including any texts, drawings, images or other illustrations is copyright. No part of this publication may be reproduced, transmitted or used in any form or by any means without permission in writing from the manufacturer. Any person who commits any unauthorized act in relation to this publication shall be liable to claims for damages. All rights reserved.



NOTE!

The contents, texts, drawings, pictures and any other illustrations are copyright and subject to other protection rights. Any person unlawfully using this publication is liable to criminal prosecution.

2.3 Declaration of conformity



The device complies with the current standards and directives of the EU. We certify this in the EC declaration of conformity. If required we will be glad to send you the according declaration of conformity.

3. Transport, packaging and storage

3.1 Delivery check

Please check the delivery upon completeness and transport damage immediately after receipt. In case of visible damage do not accept or accept the delivery with reservation only.

Note the extent of damage on the carrier's bill of delivery. Trigger off the complaint.

Hidden damages should be reclaimed immediately after notice, as claims for damages can only be asserted within the effective period for complaints.

3.2 Packaging

Please do not throw away the covering carton of your device as it might be useful for storage purposes, when moving or, in case of damages, when the device must be sent back to a repair center. The outer and inner packing material should be removed completely from the device before installation.



If you liked to dispose the packing, consider the regulations applicable in your country. Supply re-usable packing materials to the recycling.

Please inspect the device upon completeness. In case any part is missing please contact our customer service center immediately.

3.3 Storage

Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

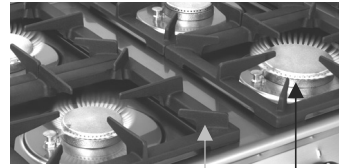
Packages should be stored under consideration of the following:

- do not store outdoors,
- keep it dry and dust-free,
- do not expose it to aggressive media,
- do not expose it to direct sunlight,
- avoid mechanical shocks and vibration,
- in case of longer storage (> 3 months) make sure you check the state of the packaging and the parts regularly, if required refresh or renew.

4. Overview of parts / Technical data

MFG 7341 / 1582011

B	A	A 3,5 kW
A	B	B 6,0 kW



- | | |
|----------------------|--------------------------|
| ① Cast iron grate | ⑥ Oven door handle |
| ② Burners (4) | ⑦ Height-adjustable feet |
| ③ Operation elements | ⑧ Grate – shelf |
| ④ Shelves guides | ⑨ Housing |
| ⑤ Oven door | ⑩ Steam extractor |

Name	Gas oven MFG 7341 with electric oven 2/1 GN
Art. no.:	1582011
Material:	Stainless steel
Realization:	<ul style="list-style-type: none"> ▪ Operating mode: Gas / electric <p>Gas oven</p> <ul style="list-style-type: none"> ▪ Hobs: <ul style="list-style-type: none"> - Number of hobs: 4 - Distribution of hobs: 2 x 3.5 kW, 2 x 6 kW ▪ Gas type: <ul style="list-style-type: none"> - Natural gas H - Propane nozzles are enclosed ▪ Ignition type: manual ignition ▪ Pilot flame ▪ Gas burner with ignition guard ▪ Cast iron grille ▪ Height-adjustable feet ▪ Height-adjustable: 910 - 955 mm <p>Electric oven</p> <ul style="list-style-type: none"> ▪ Designed for 2/1 GN ▪ 3 guide levels ▪ Top/bottom heat ▪ Steam extractor
Oven temperature adjustment range:	100 °C – 300 °C
Gas power:	19.0 kW
Electric power supply:	3.6 kW / 400 V 50/60 Hz 2 NAC
Dimensions device:	W 800 x D 700 x H 910 mm
Dimensions electric oven:	W 650 x D 580 x H 260 mm
Weight:	108.4 kg
Equipment:	1 grate, W 650 x D 530 mm

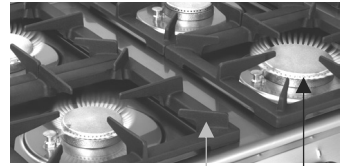
We reserve the right to make technical changes!

MFGO 7060 / 1582101

B	A	B
A	B	A

A 3,5 kW

B 6,0 kW



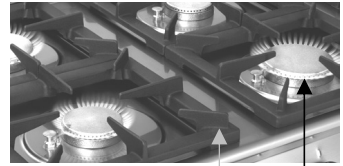
- ① Cast iron grate
- ② Gas burners (6)
- ③ Operation elements
- ④ Open sub-counter
- ⑤ Height-adjustable feet

Name	Gas oven MFGO 7060 with open sub-counter
Art. no.:	1582101
Material:	Stainless steel
Realization:	<ul style="list-style-type: none"> ▪ Operating mode: Gas <p>Gas oven</p> <ul style="list-style-type: none"> ▪ Hobs: <ul style="list-style-type: none"> - Number of hobs: 6 - Distribution of hobs: 3 x 3.5 kW, 3 x 6 kW ▪ Gas type: <ul style="list-style-type: none"> - Natural gas H - Propane nozzles are enclosed ▪ Ignition type: manual ignition ▪ Pilot flame ▪ Gas burner with ignition guard ▪ Cast iron grille ▪ Height-adjustable feet ▪ Height-adjustable: 910 - 955 mm <p>Sub-counter</p> <ul style="list-style-type: none"> ▪ Type: open ▪ Dimensions: W 1190 x D 630 x H 410 mm
Gas power:	28.5 kW
Dimensions device:	W 1200 x D 700 x H 910 mm
Weight:	79.2 kg

We reserve the right to make technical changes!

MFGO 7040 / 1582051

B	A	A 3,5 kW
A	B	B 6,0 kW



- ① Cast iron grate
- ② Gas burners (4)
- ③ Operation elements
- ④ Open sub-counter unit
- ⑤ Height-adjustable feet

Name	Gas oven MFGO 7040 with open sub-counter
Art. no.:	1582051
Material:	Stainless steel
Realization:	<ul style="list-style-type: none"> ▪ Operating mode: Gas <p>Gas oven</p> <ul style="list-style-type: none"> ▪ Hobs: <ul style="list-style-type: none"> - Number of hobs: 4 - Distribution of hobs: 2 x 3.5 kW, 2 x 6 kW ▪ Gas type: <ul style="list-style-type: none"> - Natural gas H - Propane nozzles are enclosed ▪ Ignition type: manual ignition ▪ Pilot flame ▪ Gas burner with ignition guard ▪ Cast iron grille ▪ Height-adjustable feet ▪ Height-adjustable: 910 - 955 mm <p>Sub-counter</p> <ul style="list-style-type: none"> ▪ Type: open ▪ Dimensions: W 710 x D 620 x H 380 mm
Gas power:	19 kW
Dimensions device:	W 800 x D 700 x H 910 mm
Weight:	56.4 kg

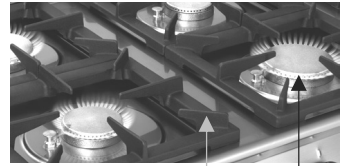
We reserve the right to make technical changes!

MFG 7360 / 1582201

B	A	B
A	B	A

A 3,5 kW

B 6,0 kW



- ① Cast iron grate
- ② Gas burners (6)
- ③ Operation elements
- ④ Open sub-counter unit
- ⑤ Shelves guides
- ⑥ Height-adjustable feet
- ⑦ Oven door handle
- ⑧ Oven door
- ⑨ Grate – shelf
- ⑩ Housing
- ⑪ Steam extractor

Name	Gas oven MFG 7360 with electric oven 2/1 GN and open sub-counter
Art. no.:	1582201
Material:	Stainless steel
Realization:	<ul style="list-style-type: none"> ▪ Operating mode: Gas / electric <p>Gas oven</p> <ul style="list-style-type: none"> ▪ Hobs: <ul style="list-style-type: none"> - Number of hobs: 6 - Distribution of hobs: 3 x 3.5 kW, 3 x 6 kW ▪ Gas type: <ul style="list-style-type: none"> - Natural gas H - Propane nozzles are enclosed ▪ Ignition type: manual ignition ▪ Pilot flame ▪ Gas burner with ignition guard ▪ Cast iron grille ▪ Height-adjustable feet ▪ Height-adjustable: 910 - 955 mm <p>Electric oven</p> <ul style="list-style-type: none"> ▪ Designed for 2/1 GN ▪ 3 guide levels ▪ Top/bottom heat ▪ Steam extractor
Oven temperature adjustment range:	100 °C – 300 °C
Gas power:	28.5 kW
Electric power supply:	6.0 kW / 400 V 50/60 Hz 2 NAC
Dimensions device:	W 1200 x D 700 x H 910 mm
Dimensions electric oven:	W 650 x D 580 x H 260 mm
Dimensions open sub-counter:	W 352 x D 535 x H 380 mm
Weight:	129.4 kg
Equipment:	1 grate, W 650 x D 530 mm

We reserve the right to make technical changes!

Table 1 Gas categories in various countries

Country		Categories	Gas type	Gas pressure (mbar)
AT	Austria	II _{2H3B/P}	G20 - G30/G31	20 - 50/50
BE	Belgium	II _{2E+3+}	G20/G25 - G30/G31	20/25 - 28-30/37
BG	Bulgaria	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
CH	Switzerland	II _{2H3B/P} II _{2H3+}	G20 - G30/G31 G20 - G30/G31	20 - 50/50 20 - 28-30/37
CY	Cyprus	II _{2H3B/P} II _{2H3+}	G20 - G30/G31 G20 - G30/G31	20 - 30/30 20 - 28-30/37
CZ	Czech Republic	II _{2H3+}	G20 - G30/G31	20 - 28-30/37
DE	Germany	II _{2H3B/P} II _{2ELL3B/P}	G20 - G30/G31 G25	20 - 50/50 20
DK	Denmark	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
EE	Estonia	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
ES	Spain	II _{2H3+}	G20 - G30/G31	20 - 28-30/37
FI	Finland	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
FR	France	II _{2E+3+}	G20/G25 - G30/G31	20/25 - 28-30/37
GB	United Kingdom	II _{2H3+}	G20 - G30/G31	20 - 28-30/37
GR	Greece	II _{2H3B/P} II _{2H3+}	G20 - G30/G31 G20 - G30/G31	20 - 30/30 20 - 28-30/37
HR	Croatia	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
HU	Hungary	II _{2HS3B/P}	G20 - G30/G31 G25.1	25 - 30/30 25
IE	Ireland	II _{2H3+}	G20 - G30/G31	20 - 28-30/37
IS	Iceland	I _{3B/P}	G30/G31	30/30
IT	Italy	II _{2H3+}	G20 - G30/G31	20 - 28-30/37
LT	Lithuania	II _{2H3B/P} II _{2H3+}	G20 - G30/G31 G20 - G30/G31	20 - 30/30 20 - 28-30/37
LU	Luxembourg	I _{2E}	G20	20

Country		Categories	Gas type	Gas pressure (mbar)
LV	Latvia	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
MT	Malta	I _{3B/P}	G30/G31	30/30
NL	Netherlands	II _{2L3B/P}	G25 - G30/G31	25 - 30/30
NO	Norway	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
PL	Poland	II _{2WLwLs3B/P}	G20/G27 G2.350 G30/G31	20/20 13 37/37
PT	Portugal	II _{2H3+}	G20 - G30/G31	20 - 28-30/37
RO	Romania	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
SE	Sweden	II _{2H3B/P}	G20 - G30/G31	20 - 30/30
SI	Slovenia	II _{2H3B/P} II _{2H3+}	G20 - G30/G31 G20 - G30/G31	20 - 30/30 20 - 28-30/37
SK	Slovakia	II _{2H3B/P} II _{2H3+} II _{2H3B/P}	G20 - G30/G31 G20 - G30/G31 G20 - G30/G31	20 - 30/30 20 - 28-30/37 20 - 50/50
TR	Turkey	II _{2H3B/P} II _{2H3+}	G20 - G30/G31 G20 - G30/G31	20 - 30/30 20 - 28-30/37

In the event of deviations from the values given above, proper functioning of the device is not guaranteed.

Table 2 Nozzle and burner properties (GB, IE, GR - CAT. II_{2H3+})

Gas type	Gas pressure (mbar)	Nozzle min/max	Setting for primary air (mm)	Ignition burner nozzle	Bypass nozzle
Burner 3.5 kW					
G20	20	140	6	35	adjustable
G30/G31	28-30/37	92	8	20	45
Burner 6.0 kW					
G20	20	185	4	35	adjustable
G30/G31	28-30/37	120	15	20	55

5. Installation and operation

5.1 Installation instructions



CAUTION!

All installation, connection, and maintenance works for the device, ventilation, and combustion gas extraction devices must be performed by the qualified and authorized technician according to the valid international, national and local regulations.

- Read through these instructions carefully before the installation and operation.
- After receiving the device make sure that it has not been damaged during transport and the package is not damaged. In case of damages or lack of parts it is required to immediately inform the carrier, vendor/manufacturer and specify the **article no. and series no.** (placed on the rating plate on the left external side of the device in case of devices **code-no. 1582011 and 1582201**, or in the open sub-counter unit for devices **code-no. 1582101 and 1582051**) and attach the photographic documentation.
- Make sure that there are no elements blocking the way to the installation place through the doors, corridors, or other communication routes.
- **CAUTION:** The device may overturn during transport, which may damage the device itself, other objects or cause the injuries. Use the means appropriate for the device weight. The device should not be dragged or tilted, but lifted perpendicularly to the ground and handled in the horizontal direction.

5.1.1 Installation



CAUTION!

According to the regulations the device must be installed only in permanently ventilated rooms in order to prevent unacceptable concentration of harmful combustion products in a room.

- The installation room **must** consist as much air as required for appropriate combustion of gas. For appropriate combustion the intake air flux **must not be lower than 2 m³/h per kW** of the rated device power (see rating plate on the device). Moreover follow the **safety regulations**.

- Air must be taken directly from outside environment through the permanently opened gaps or intake ducts connected with fresh air area.
- The device must be installed in the rooms adapted for combustion gas extraction. The installation must be realized according to the valid standards.
- The devices belong to the following category:
Devices supplied with gas of category A and are not designed for connecting to the combustion gas extraction system.
- The combustion gas produced by the devices must be removed with use of appropriate hoods or other similar devices connected to efficient chimney stack or directly outside.
- If there are no such devices the fan may be used for extracting the combustion gas directly outside of power not lower than the recommended values.
- Before positioning the device check the dimensions and exact positions of the electric and gas connections.
- Locate the device in a safe place, on a level surface capable of supporting the device's weight with the maximum amount of food products.
- **Never** place the device on a flammable surface or one sensitive to high temperatures.
- Do not place the device near open flames, electric heaters or other heat sources.
- Never place the device directly next to walls, furniture or other objects made of flammable materials. Keep a minimum distance of **200 mm** from the sides and rear. Keep a minimum distance of **600 mm** between the upper surface of the device and surfaces located above it. Proceed according to relevant fire safety regulations.
- If it is not possible to observe the above distances, apply protective measures (e.g. heat-resistant coatings) that can resist temperatures of at least **65 °C**.
Use only original spare parts!
- Regulate the level and height of the device with the adjustable legs. Large differences in height or level may have a negative impact on the device's functioning.

5.1.2 Electric connection




DANGER! Electric shock hazard!

The device can cause injuries due to improper installation!

Before installation and connecting the local power grid specification should be compared with that of the device (see rating plate).

Connect the device only in case of compliance!

- Before connecting the device make sure that the voltage and frequency values on the rating plate are consistent with the existing electric installation.
The allowable voltage deviation is $\pm 10\%$.
- Connect the device to the electric installation according to the valid international, national, and local regulations.
- The device is equipped with the electric cable of type H07RN-F 5G2.5 CE14 without the plug.
- The device must be connected to the potential levelling circuit (ground).

The connection terminal is located under the left side of the device at sign .

5.1.3 Gas connection



WARNING!

The device installation and any adaptation to different gas type must be performed only according to the valid regulations and by the qualified professional personnel.

The device should be inspected by the professional personnel at least once a year. In case of fire immediately close the gas valve and use the appropriate fire extinguisher!

- The device is designed and certified for operation with the gas type specified on the rating plate. Before the installation make sure that the local gas supply system (gas type and pressure) conforms to the device preset.
- The gas connection is located on the left side of the device and is marked “**GAS**”.
- The device must be connected to the gas system only by the qualified gas installer according to the local regulations.
- In generally accessible installation locations follow the safety regulations, as well as fire and panic protection standards.
- The certified gas valve must be located in easily accessible place between the gas system and the device allowing for quick gas supply cutting off.
- Make sure that the gas hose does not touch hot oven parts.



CAUTION!

After the installation make sure that the connections are properly fixed. **Never use flame** for checking the tightness of the gas pipes, only the soap solution or special foaming product for leak detection.

Operation in case of gas consistent with the device preset

Check if the gas type specified on the rating plate conforms to the supplied gas type. Then check conformity to the following data.

a) Flow pressure control (fig. 1)

The flow pressure may be measured with use of manometer, U-pipe, or electronic manometer of resolution of at least 0.1 mbar.

- Remove bolt "A" from the measurement connection "B".
- Install the manometer.
- Start the device and check if the pressure conforms to the specified values.

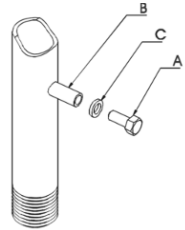


Fig. 1



CAUTION!

The device operates correctly only when the pressure in the gas system is in range for different gas categories specified in table 1 "Gas categories in various countries" on pages 53 and 54.

b) Main burner control

Activate the device, ignite the individual burners and see if the flame, ignition, and setting of the smallest flame operate correctly. If not, check nozzles and setting of primary air.

Changing the gas type / settings

- The device is designed and certified for operation with the gas type specified on the rating plate (natural gas).
- When required, it may be adapted to different gas type with use of special nozzles and settings. The delivery range includes nozzles for LPG.
- Change of gas type must be performed by the qualified gas installer.

a) Replacement of main burner nozzle

- Remove all adjustment knobs and disconnect the control panel from the device in order to obtain access to the brackets of the nozzles.
- Remove the bolt fixing the nozzle bracket.
- Replace the removed nozzle with the one designed for a given gas type (nozzle data are in **table 2 “Nozzle and burner properties”** on page 54). Tighten the nozzle.
- Modify all burners according to the above instructions.

b) Replacement of ignition burner nozzle

Access to the ignition burner is possible only after removing the control panel. Remove the closing nut from the ignition burner and replace or adjust nozzles of the ignition flame accordingly to the gas type.

c) Primary air adjustment (fig. 2)

When the primary air is adjusted correctly the flame is stable, so there will be no interruptions when the burner is cold or back burning when the burner is hot.

The provided distance (“X”) for the primary air setting is specified in **fig. 2** and in **table 2**. After the replacement of nozzles check setting of primary air for all burners.

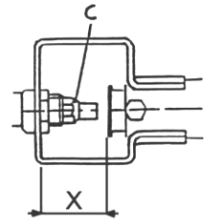


Fig. 2

d) Ignition burner adjustment

Adjust the ignition burner and see if the flame is correct and covers the thermal element. If not, see if correct nozzles are installed (**table 2, page 54**).

e) Flame reduction adjustment (fig. 3)

- After switching to the different gas type it is required to change the small flame settings for the individual burners.
- Adjust it in the following way:
 - ignite the burner;
 - turn the adjustment knob counterclockwise to the smallest flame (small flame symbol);
- remove the adjustment knob from the valve stem.

- When switching **from LPG to the natural gas** the fine adjustment screw **F (fig. 3)** should be turned counterclockwise with use of small screwdriver until obtaining the required flame power.
- When switching **from the natural gas to LPG** the fine adjustment screw **F (fig. 3)** should be turned clockwise with use of small screwdriver until obtaining the required flame power.

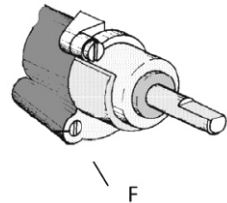


Fig. 3

- Then replace the adjustment knob and quickly turn it from the maximum position to the minimum position, check the flame and make sure that the adjustment is sufficient and the flame allows for heating the thermal element. If not, correct it.
- After the replacement or adjustment of the nozzles always make sure that the flame is blue, stable, does not separate from the burner, and there is no back burning while changing from the large flame to the small one.



CAUTION!

- After switching to the different gas type always check tightness with use of appropriate spray or water with soap (**never use the open flame!**).
- After all replacement or adjustment activities reinstall all previously removed parts to make the device ready for operation.
- After the modification remove the plate with the adjustment values and replace it with the new one for the new gas type.

5.2 Tips for the user



CAUTION!

Carefully read the manual below as it includes the safety and operation instructions. Store the manual to use it at any moment.

The defective installation, operation errors and maintenance and cleaning mistakes as well as any modifications may cause the incorrect operation, damages and injuries.

5.2.1 First start-up

- Make sure that there are no objects left in the electric oven and on the cooking surface (equipment, package foils, manuals).
- Before the start-up carefully remove the protective foil from the device and use the lukewarm water or appropriate solvent to remove the glue residuals.
- Before the start-up check the correctness of the installation, stability, and levelling of the device, and if the electric and gas connections are correct.
- Do not cover the ventilation slots.
- The device elements removed during the installation and connecting must be replaced.
- Before the device operation clean it according to the instructions in section 6 “Cleaning and maintenance”.

5.2.2 Operation elements

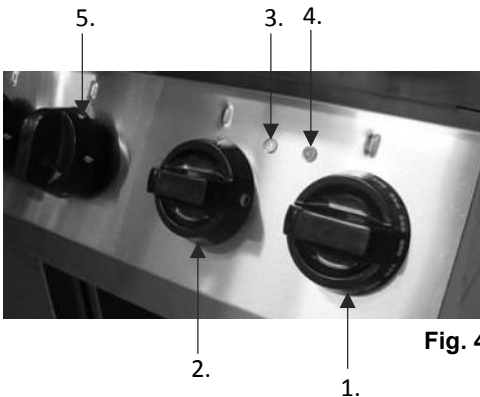


Fig. 4

1. Oven temperature controller knob
2. Oven function change knob
3. Power indicator (green)
4. Operation indicator (orange)
5. Burner adjustment knob (4 or 6)

5.2.3 Gas cooking surface

Ignition of burners








- Make sure that all knobs are in position **OFF** .
- Open the gas valve before the device.
- In order to ignite the burner press appropriate knob and rotate it counterclockwise to the position with the ignition flame symbol .
- Hold the knob pressed for 3-4 seconds and ignite the flame with the igniter.



Fig. 5

- Hold the knob pressed for a few more seconds to obtain the flame continuity.
- Adjust the flame as required by turning the knob towards the large flame  or small flame , whereas the knob must be positioned in the range between those points and never between the large flame  and position **OFF** .
- In case of accidental flame extinguishing (e.g. draught, spillage, etc.) the safety valve will operate and cut off the gas supply.
- In order to put out the flame turn the knob to **position OFF** .
- At the end of the work day close the gas cut-off valve.

Instructions and advices

- Avoid the flame exceeding the pot (frying pan) edge.
- When the food starts to boil reduce the flame to the lowest level so it will not be extinguished by the boiling over food.
- Never leave the device unattended during heating of fats and oils as they may ignite when overheated. There is the **fire hazard!**

- Use only pots with flat bottom.

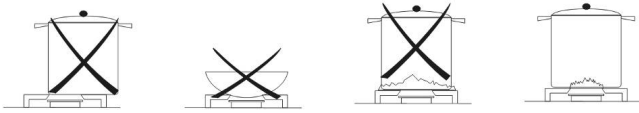


Fig. 6

- Place the pots on the grate in such way that the flame is located in the centre.



CAUTION!

In case of longer standstill or damage of the device close the main gas valve before the device.

Moreover it is recommended to perform the periodical inspections of the device (at least once a year) by the qualified professional personnel.

5.2.4 Electric oven

- Before starting the oven make sure that there is only the equipment provided for a given cooking/baking process inside (usually the grate – shelf on which the utensils with food are placed is sufficient).
- Before the first use heat the oven without food in the maximum temperature for 45 minutes. Evaporation of the substances protecting the oven may cause unpleasant odour which will not take place during further operation. After heating ventilate the room with opened oven door.
- Always heat the oven to the required temperature before placing food inside.
- In order to obtain the optimal cooking/baking effect select the **temperature** and **function** accordingly for each food.

Temperature adjustment

- Use the temperature controller knob to select temperature in range of 50 °C – 300 °C for a given food.
- Red operation indicator is on during heating of the device and goes off after reaching the required temperature.
- Now place the prepared food in the oven.
- When the temperature in the oven drops the operation indicator will come on and the device will be heated to the preset temperature.



Fig. 7

Functions

- Select the oven function accordingly for each food by positioning the function selection knob appropriately; turn the knob clockwise.

The following functions are available:





-  **position OFF**
-  **bottom heat**
-  **top heat**
-  **top and bottom heat**



Fig. 8



CAUTION!

When the oven is not used, turn the function selection knob to position OFF.

Levels

- There are **3 levels** available in the oven:
1 bottom level, 1 middle level, 1 top level.
- The middle level is appropriate for most tasks as there is perfect stabilization of temperature preset with the control knob in that area.



Fig. 9

Instructions and advices

- Due to sizes of food and use of various utensils from various materials of various thickness (ceramics, glass, aluminium, steel) there may be deviations from times specified in the recipes.
- In case of delicate food or prepared with use of raising agents avoid opening the oven door to keep the internal temperature stable.
- In order to save energy during long cooking/baking processes the oven may be turned off a few minutes earlier than specified in the recipe and do not open the oven door to use the remaining heat.

6. Cleaning and maintenance



WARNING!

Before cleaning set the gas control knobs in position “OFF” and close the main gas valve.

Disconnect the device with electric oven from the power supply (pull the plug!).

Leave the device to cool down completely.

Never use water jet to wash the device.

Make sure that no water gets into the device.

Cleaning

- In order to assure reliable operation, hygiene and efficiency the device should be cleaned **everyday** after work.
- Before cleaning disconnect the electric power supply, close the gas valve, and wait for the device to cool down.

Gas cooking surface

- Remove grates and gas burners covers.
- Clean the cooking surface with soft cloth or sponge moistened with warm water. It is possible to use the neutral washing agent when required. Dry the cooking surface.
- Wash the cast iron grates and burners covers with soft cloth or sponge and the neutral washing agent. Thoroughly rinse in clean water and dry.
- After cleaning the burners covers and grates replace the in appropriate places.

Electric oven

- The oven interior and the shelves guides should be thoroughly cleaned with soft cloth or sponge and the washing agent for the stainless steel. Thoroughly rinse with warm water, paying attention to not to leave any washing agent residuals. Then dry the oven interior and the shelves guides.
- Do not use any abrasive clothes or other products which may damage the oven surfaces.

Housing

- Clean the oven housing and door every day with use of lukewarm water and soap. Then thoroughly rinse and wipe them dry.
- Clean the stainless steel surfaces (housing, cooking surface, and oven door) with the special **agents for the stainless steel** only; inappropriate agents may cause corrosion of the device. Follow the producer's instructions on the packages of the cleaning agents.
- Do not use any steel fibres, wire brushes, or steel scrapers for cleaning the device, as it may cause depositing of iron particles, oxidation of which may cause rusty spots.
- **Do not** use the agents containing chlorine (bleachers, hydrochloric acid, etc.).
- After cleaning dry and polish the surface with soft and dry loth.

Maintenance

- Periodically (at least once a year) order the device inspection to the qualified and authorized servician. To do this contact the service company.
- Before any maintenance works disconnect the electric power supply, close the main gas valve, and wait for the device to cool down.
- Before moving the device to the other location disconnect the electric and gas connections correctly. Before the device activation in new location make sure that all electric and gas connections are made according to the valid standards.

7. Waste disposal

Old devices



The electric devices are marked with this symbol. You must not dispose of electric devices with household waste. When the device may not be longer used each consumer is obliged to dispose of the device at the dedicated local collection point, separately from household waste.



NOTE!

Electric devices should be used and disposed of properly to prevent the impact on the environment.

- Disconnect the device from the power supply and remove the power cord from the device.