

# **OWNER'S MANUAL**

# **GAS COOKER**

Read this owner's manual thoroughly before operating the appliance and keep it handy for reference at all times.



#### **WARNING**

IF YOU DO NOT FOLLOW THE INFORMATION GIVEN BY THIS MANUAL EXACTLY. A FIRE OR ELECTRIC SHOCK. PROPERTY DAMAGE, BODILY INJURY OR DEATH MAY OCCUR.

- DO NOT STORE GASOLINE OR ANY OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.
- WHAT TO DO IF YOU SMELL GAS
  - DO NOT ATTEMPT TO TURN ON ANY APPLIANCE.
  - DO NOT TURN ON ANY ELECTRICAL SWITCHES.
  - DO NOT USE THE TELEPHONE INSTALLED IN YOUR BUILDING.
  - IMMEDIATELY CALL YOUR GAS LEAKAGE SERVICE PROVIDER OR YOUR GAS PROVIDER FROM A NEIGHBOR'S PHONE. FOLLOW THE INSTRUCTIONS FROM THE GAS COMPANY.
  - IF YOU ARE UNABLE TO COMMUNICATE WITH YOUR GAS COMPANY, CALL THE FIRE DEPARTMENT
- INSTALLATION AND MAINTENANCE MUST BE PERFORMED BY AN LG QUALIFIED SERVICE TECHNICIAN.

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# THE CATEGORY AND CLASSIFICATION OF APPLIANCE

### Class of appliance

Class 1

## Nominal gas consumption rates of burner

	GAS LP (G30, 28~30 mbar)	GAS NATURAL (G20, 20 mbar)
High output burner	3.0 kW (219 g/h)	3.0 kW
Standard output burner	1.75 kW (128 g/h)	1.75 kW
Economy burner	1.0 kW (73 g/h)	1.0 kW
Wok burner	3.6 kW (262 g/h)	3.6 kW
Oven burner	4.3 kW (313 g/h)	4.3 kW
Grill burner	2.0 kW (146 g/h)	2.0 kW

### IMPORTANT SAFETY INSTRUCTIONS

Read and follow instructions when you use the cooker to avoid fire risks, electric shock, bodily injuries or damage. This guide does not include all possible situations that could happen. Contact always your technical service agent or the manufacturer when any incomprehensible problem appears. 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.

Download this user's manual at: http://www.lg.com



This is the safety alert symbol. This symbol alerts you to potential hazards that can kill or hurt you and others. All safety messages will follow the safety alert symbol and either the word "WARNING" or "CAUTION". This terms have the following meanings:



WARNING -

It indicates that a dangerous situations that, in case they are not avoided, may cause serious bodily harm or death.



CAUTION -

It indicates that a dangerous situations that, in case they are not avoided, may cause minor or moderate injuries.

#### IMPORTANT SAFETY NOTICE

Gas appliances can cause minor exposure to four of these substances namely; benzene, carbon monoxide, formaldehyde and soot, caused primarily by the imperfect combustion of natural or LP gas (Propane). Correctly adjusted burners, indicated by a blueish rather than a yellow flame will minimize imperfect combustion. Exposure to these substances can be minimized by opening windows or using a ventilation fan or hood.



#### **WARNING**

- NEVER USE YOUR COOKER AS A SPACE HEATER. DOING SO MAY CAUSE CARBON MONOXIDE POISONING AND OVEN OVERHEATING.
- NEVER WEAR LOOSE FITTING OR HANGING GARMENTS WHILE USING THE APPLIANCE. BE CAREFUL WHEN REACHING FOR ITEMS PLACED IN CABINETS OVER THE COOKER. FLAMMABLE MATERIALS COULD BE IGNITED IF BROUGHT IN CONTACT WITH OPEN FLAMES OR HOT OVEN SURFACES AND MAY CAUSE SEVERE BURNS.
- MAINTAIN THE APPLIANCE SURROUNDINGS FREE FROM COMBUSTION MATERIALS SUCH AS GASOLINE AND OTHER VAPORS OR FLAMMABLE LIQUIDS.
- DO NOT PLACE FLAMMABLE MATERIALS IN THE OVEN OR IN THE VICINITY OF THE COOKTOP.
- DO NOT LEAVE GREASE OR FLAMMABLE MATERIALS INSIDE OR NEAR THE COOKER.
- ACCESSIBLE PARTS MAY BECOME HOT DURING USE. YOUNG CHILDREN SHOULD BE KEPT AWAY.

### **WARNING**

- DO NOT USE WATER TO PUT OUT GREASE FIRES. NEVER TOUCH A FLAMING POT. TURN OFF THE KNOBS. USE A MULTI-PURPOSE DRY CHEMICAL OR FOAM-TYPE FIRE EXTINGUISHER. GREASE FIRES COMING OUT OF A POT OR PAN MAY BE EXTINGUISHED BY COVERING THE POT WITH BAKING SODA, OR IF AVAILABLE, MULTI-PURPOSE DRY CHEMICAL OR FOAM-TYPE FIRE EXTINGUISHER.
  - FLAMES COMING FROM THE OVEN OR STORAGE DRAWER CAN BE SMOTHERED COMPLETELY BY CLOSING THE OVEN DOOR OR STORAGE DRAWER AND TURNING OVEN OFF OR USING A MULTI-PURPOSE DRY CHEMICAL OR FOAM-TYPE FIRE EXTINGUISHER.
- DO NOT USE THE OVEN FOR STORAGE.
- DO NOT STORE PLASTIC MATERIALS IN THE DRAWER.
- ALLOW BURNER GRATES AND OTHER SURFACES TO COOL BEFORE TOUCHING THEM.
- DO NOT OBSTRUCT OVEN OR BROILER COMBUSTION GAS OUTLETS NECESSARY FOR THE PROPER OPERATION OF THE STOVE WITH AN ADEQUATE COMBUSTION. AIR OPENINGS ARE LOCATED IN THE REAR OF THE COOKTOP, AT THE BOTTOM OF THE OVEN DOOR AND AT THE BOTTOM OF THE COOKER.
- NEVER OBSTRUCT THE COMBUSTION AIR FLOW AND VENTS (AIR HOLES) OF THE COOKER, BY BLOCKING THE OVEN VENTILATION OR OVEN AIR INLETS. DOING SO, WILL RESTRICT AIR INLET TO BURNER WHICH MAY CAUSE CARBON MONOXIDE POISONING.
- NEVER BLOCK ANY SLOTS, OPENINGS OR PASSAGES WITH MATERIALS SUCH AS ALUMINUM FOIL. BY DOING SO, YOU MAY BLOCK AIR FLOW IN THE OVEN, WHICH MAY CAUSE CARBON MONOXIDE POISONING. ALUMINUM FOIL LININGS MAY ALSO TRAP HEAT CREATING A FIRE HAZARD.
- 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.
- EXCESS SPILLAGE AND UTENSILS INSIDE THE OVEN MUST BE REMOVED BEFORE CLEANING.

#### - A CAUTION

- ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE PLACED IN THE CABINETS ABOVE THE COOKER: IF CHILDREN CLIMB THE COOKER TO REACH FOR AN ITEM THEY MAY SUFFER SEVERE INJURIES.
- DO NOT LEAVE CHILDREN ALONE OR UNATTENDED WHEN THE COOKER IS HOT OR IN USE. THEY MAY SUFFER SEVERE BURNS.
- DO NOT ALLOW ANYONE TO CLIMB OR HANG FROM THE OVEN DOOR, THE WARMING DRAWER OR THE COOKTOP. THIS MAY CAUSE DAMAGES TO THE COOKER OR EVEN MAKE IT TIP OVER. WHICH MAY CAUSE SEVERE BODILY HARM.
- USE GLOVES OR OVEN MITTS TO CLEAN THE COOKER TO AVOID ANY INJURIES OR BURNS.
- DO NOT USE THE COOKER TO KEEP FOOD OR COOKING SUPPLIES.
- DO NOT LEAN OR PUT EXTRA WEIGHT OVER AN OPEN DOOR. THIS MAY MAKE THE COOKER TILT, BREAK THE DOOR OR HURT THE USER.
- DURING USE THE APPLIANCE BECOMES HOT. CARE SHOULD BE TAKEN TO AVOID TOUCHING HEATING ELEMENTS INSIDE THE OVEN.
- ACCESSIBLE PARTS MAY BE HOT WHEN THE GRILL IS IN USE. YOUNG CHILDREN SHOULD BE KEPT AWAY.
- THIS APPLIANCE IS FOR COOKING PURPOSES ONLY. IT MUST NOT BE USED FOR OTHER PURPOSES. FOR EXAMPLE ROOM HEATING.

### SAFETY MEASURES FOR INSTALLATION



### **WARNING** –

- 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 APPLIANCE ARE STATED ON THE LABEL.
- 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 REQUIREMENTS REGARDING VENTILATION.
- MAKE SURE YOUR COOKER IS PROPERLY INSTALLED AND GROUNDED BY A QUALIFIED INSTALLER ACCORDING TO THE INSTALLATION INSTRUCTIONS. ANY ADJUSTMENT AND SERVICE SHOULD BE PERFORMED BY TECHNICIANS QUALIFIED BY LG.

### **WARNING**

- MAKE SURE YOU COOKER IS ADJUSTED CORRECTLY BY A SERVICE TECHNICIAN OR AN INSTALLER QUALIFIED BY LG BASED ON THE TYPE OF GAS BEING USED (NATURAL OR LP). YOUR COOKER CAN BE CONVERTED TO BE USED WITH EITHER TYPE OF GAS. CHECK INSTALLATION INSTRUCTIONS.
- THESE ADJUSTMENTS MUST BE MADE BY SERVICE TECHNICIANS QUALIFIED BY LG ACCORDING TO THE MANUFACTURER INSTRUCTIONS AND ALL THE CODES AND REQUIREMENTS OF THE AUTHORITY HAVING JURISDICTION. NON COMPLIANCE OF THESE INSTRUCTIONS COULD RESULT IN SEVERE INJURIES OR PROPERTY DAMAGE. THE QUALIFIED AGENCY PERFORMING THIS WORK TAKES RESPONSIBILITY FOR THE CONVERSION.
- DISCONNECT POWER SUPPLY BEFORE GIVING MAINTENANCE TO THE APPLIANCE.
- NEVER USE THE COOKER DOOR AS A STEP OR SEAT. THIS MAY MAKE THE COOKER TILT AND CAUSE SEVERE INJURIES.
- 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.
- PLUG YOUR COOKER IN TO A 220-240 VOLT GROUNDED OUTLET ONLY. DO NOT REMOVE THE ROUND GROUNDING PRONG FROM THE PLUG. IF THERE ARE ANY DOUBTS ABOUT THE GROUNDING OF THE HOME ELECTRICAL SYSTEM, IT IS YOUR PERSONAL RESPONSIBILITY AND OBLIGATION TO HAVE AN UNGROUNDED OUTLET REPLACED WITH A PROPERLY GROUNDED THREE-PRONG OUTLET ACCORDING TO THE NATIONAL ELECTRICAL CODE. DO NOT USE AN EXTENSION CORD NOR AN ADAPTER WITH THIS COOKER.
- DO NOT USE AN ADAPTER PLUG, AN EXTENSION CORD OR REMOVE GROUNDING PRONG FROM ELECTRICAL POWER CORD TO PREVENT FIRE HAZARD OR ELECTRICAL SHOCK. FAILURE TO FOLLOW THIS WARNING CAN CAUSE SERIOUS INJURIES, FIRE OR DEATH.
- TO PREVENT POOR AIR CIRCULATION, PLACE THE COOKER OUT OF KITCHEN TRAFFIC PATH AND OUT OF DRAFTY LOCATIONS.
- DO NOT ATTEMPT TO REPAIR OR REPLACE ANY PART OF YOUR COOKER UNLESS IT IS SPECIFICALLY MENTIONED IN THIS MANUAL. ALL OTHER SERVICES SHOULD BE PERFORMED BY A QUALIFIED TECHNICIAN.



#### - 🕰 WARNING -

- MAKE SURE ALL PACKAGING MATERIALS ARE REMOVED FROM THE COOKER BEFORE OPERATING IT TO PREVENT FIRE OR SMOKE DAMAGE, SHOULD THE PACKAGING MATERIAL IGNITE.
- AFTER USING YOUR COOKER FOR A LONG TIME, HIGH FLOOR TEMPERATURES MAY RESULT. MANY FLOOR COVERINGS WILL NOT WITHSTAND THIS KIND OF USE.
- NEVER INSTALL THE COOKER OVER VINYL TILES OR LINOLEUM THAT CANNOT WITHSTAND SUCH TYPE OF USE. NEVER INSTALL IT DIRECTLY OVER INTERIOR KITCHEN CARPETING.



#### - A CAUTION

• THE USE OF A GAS COOKING APPLIANCE RESULTS IN THE PRODUCTION OF HEAT. MOISTURE AND PRODUCTS OF COMBUSTION IN THE ROOM IN WHICH IT IS INSTALLED. ENSURE THAT THE KITCHEN IS WELL VENTILATED ESPECIALLY WHEN THE APPLIANCE IS IN USE: KEEP NATURAL VENTILATION HOLES OPEN OR INSTALL A MECHANICAL VENTILATION DEVICE (MECHANICAL EXTRACTOR HOOD), PROLONGED INTENSIVE USE OF THE APPLIANCE MAY CALL FOR ADDITIONAL VENTILATION. FOR EXAMPLE OPENING OF A WINDOW, OR MORE EFFECTIVE VENTILATION. FOR EXAMPLE INCREASING THE LEVEL OF MECHANICAL VENTILATION WHERE PRESENT.

#### SURFACE BURNERS



#### **A** WARNING -

• USE PROPER PAN SIZE. DO NOT USE PANS THAT ARE UNSTABLE OR EASILY TIPPED. SELECT COOKWARE HAVING FLAT BOTTOMS LARGE ENOUGH TO COVER BURNER GRATES. TO AVOID SPILLOVERS. MAKE SURE COOKWARE IS LARGE ENOUGH TO CONTAIN THE FOOD PROPERLY. THIS WILL BOTH SAVE CLEANING TIME AND PREVENT HAZARDOUS ACCUMULATIONS OF FOOD. SINCE HEAVY SPATTERING OR SPILLOVERS LEFT ON COOKER CAN IGNITE. USE PANS WITH HANDLES THAT CAN BE EASILY GRASPED AND REMAIN COOL.

### CAUTION -

- MAKE SURE ALL SURFACE BURNERS ARE IN THE "●" POSITIONS BEFORE OPENING GAS SUPPLY.
- NEVER LEAVE SURFACE BURNERS UNATTENDED AT HIGH FLAME SETTINGS. SPLATTERS OR BOIL OVERS LEFT OVER THE COOKER MAY CATCH ON FIRE.
- ALWAYS TURN KNOBS TO THE "ON" POSITION WHEN IGNITING THE TOP BURNERS, AND MAKE SURE THE BURNERS HAVE IGNITED.
- CONTROL THE TOP BURNER FLAME SIZE SO IT DOES NOT EXTEND BEYOND THE EDGE OF THE COOKWARE. EXCESSIVE FLAME IS HAZARDOUS.
- USE ONLY DRY POT HOLDERS, MOIST OR DAMP POT HOLDERS OVER HOT SURFACES MAY RESULT IN BURNS FROM STEAM. DO NOT LET POT HOLDERS COME NEAR OPEN FLAMES WHEN LIFTING COOKWARE. DO NOT USE A TOWEL OR OTHER BULKY CLOTH, ALWAYS USE A POT HOLDER.
- WHEN USING GLASS COOKWARE, MAKE SURE IT IS DESIGNED FOR TOP-ON-COOKER COOKING.
- TO PREVENT BURNS, IGNITION OF FLAMMABLE MATERIALS AND SPILLAGE, TURN COOKWARE HANDLES TOWARD THE SIDE OR BACK OF THE COOKER WITHOUT EXTENDING OVER ADJACENT BURNERS.
- NEVER PLACE ANY ITEMS ON THE COOKTOP. THE HOT AIR FROM THE VENT MAY IGNITE FLAMMABLE ITEMS AND WILL INCREASE PRESSURE IN CLOSED CONTAINERS, WHICH MAY CAUSE THEM TO BURST.
- CAREFULLY WATCH FOODS BEING FRIED AT A HIGH FLAME SETTING.
- ALWAYS HEAT FAT SLOWLY AND WATCH AS TEMPERATURE RISES.
- IF FRYING A COMBINATIONS OF OILS AND FATS, STIR TOGETHER BEFORE HEATING.
- USE A DEEP FAT THERMOMETER, IF POSSIBLE, TO PREVENT OVERHEATING FAT BEYOND THE SMOKING POINT.
- USE THE LEAST POSSIBLE AMOUNT OF FAT FOR DEEP FAT FRYING.
   FILLING THE PAN TOO FULL OF FAT CAN CAUSE SPILLOVERS
   WHEN FOOD IS ADDED.
- DO NOT FLAME FOODS OVER THE COOKTOP.
- DO NOT USE COOKWARE ON THE HOTPLATE THAT OVERLAP ITS EDGES.



#### - A CAUTION -

- DO NOT USE A WOK ON THE SURFACE BURNERS IF THE WOK HAS A ROUND METAL RING THAT IS PLACED OVER THE BURNER GRATE TO SUPPORT THE WOK. THIS RING ACTS AS A HEAT TRAP WHICH MAY DAMAGE THE BURNER GRATE AND BURNER HEAD. ALSO. IT MAY CAUSE THE BURNER TO WORK IMPROPERLY. THIS MAY CAUSE A CARBON MONOXIDE LEVEL ABOVE THAT ALLOWED BY CURRENT STANDARDS, RESULTING IN A HEALTH HAZARD.
- FOODS FOR FRYING SHOULD BE AS DRY AS POSSIBLE. FROST OR MOISTURE ON FOODS CAN CAUSE HOT FAT TO BUBBLE UP AND SPILL OVER THE SIDES OF THE PAN.
- NEVER TRY TO MOVE A PAN OF HOT FAT, ESPECIALLY A DEEP FAT FRYER. WAIT UNTIL THE FAT IS COOL.
- DO NOT PLACE PLASTIC ITEMS ON THE COOKTOP, THEY MELT IF LEFT TOO CLOSE TO THE VENT.
- KEEP ALL PLASTICS AWAY FROM THE SURFACE BURNERS.
- TO PREVENT BURNS, ALWAYS BE SURE THAT THE CONTROLS FOR ALL BURNERS ARE AT THE ". POSITION AND ALL GRATES ARE COOL BEFORE ATTEMPTING TO REMOVE THEM.
- IF YOU SMELL GAS, TURN OFF THE COOKER SHOT-OFF VALVE AND CALL A QUALIFIED SERVICE TECHNICIAN. NEVER USE AN OPEN FLAME TO LOCATE A LEAK.
- ALWAYS TURN KNOBS TO THE "O" POSITION BEFORE REMOVING COOKWARE.
- DO NOT LIFT THE COOKTOP. LIFTING THE COOKTOP CAN CAUSE. DAMAGE AND IMPROPER OPERATION OF THE COOKER.
- IF COOKER IS LOCATED NEAR A WINDOW. DO NOT HANG LONG CURTAINS THAT COULD BLOW OVER THE SURFACE BURNERS AND CATCH FIRE.
- CLEAN COOKTOP CAREFULLY. POINTY METAL ENDS ON SPARK ELECTRODES MAY CAUSE INJURIES.

#### OVEN

When opening the door of a hot oven, stay away from the cooker. The hot air and steam coming therefrom can cause burns to hands, face and eyes.

### **WARNING**

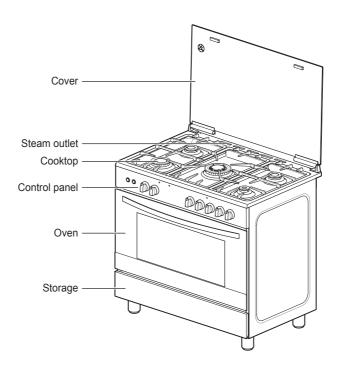
- NEVER BLOCK ANY SLOTS. OPENINGS OR PASSAGES IN THE OVEN. BOTTOM OR COVER AN ENTIRE RACK WITH MATERIALS SUCH AS ALUMINUM FOIL. BY DOING SO, YOU MAY BLOCK AIR FLOW IN THE OVEN. WHICH MAY CAUSE CARBON MONOXIDE POISONING. ALUMINUM FOIL LININGS MAY ALSO TRAP HEAT CREATING A FIRE HAZARD.
- DO NOT HEAT CLOSED FOOD CONTAINERS. PRESSURE COULD INCREASE AND THE CONTAINER COULD BURST, CAUSING AN INJURY.
- DO NOT COVER INTERNAL WALLS OR BOTTOM OF OVEN WITH ALUMINUM FOIL OR ALLOW IT TO COME IN CONTACT WITH EXPOSED HEATING ELEMENTS IN OVEN. THIS MAY CAUSE A FIRE RISK OR DAMAGE THE COOKER.
- DO NOT USE OVEN AS A STORAGE AREA. OVEN STORED ITEMS MAY CATCH FIRE.
- KEEP THE OVEN FREE FROM GREASE BUILDUP.
- INSERT THE OVEN RACKS IN THE DESIRED POSITION WHILE THE OVEN IS COOL.
- TO PREVENT BURNS WHEN REMOVING FOOD, SLIDE RACKS OUT UNTIL THE STOP ENGAGES. THEN REMOVE FOOD ITEMS. THIS MAY PROTECT FROM BURNS CAUSED BY TOUCHING DOOR OR OVEN WALLS HOT SURFACES.
- WHEN PLACING OR REMOVING AN OVEN RACK, ALWAYS WEAR OVEN MITTS.
- WHEN USING COOKING OR ROASTING BAGS IN THE OVEN. FOLLOW THE MANUFACTURER'S DIRECTIONS.
- USE ONLY GLASS COOKWARE RECOMMENDED FOR USE IN GAS OVENS.
- FOR SAFETY AND TO ENSURE A BETTER COOKING. ALWAYS BAKE AND ROAST WITH THE OVEN DOOR CLOSED. BAKING AND ROASTING WITH THE DOOR OPEN MAY CAUSE DAMAGE TO THE KNOBS OR VALVES. DO NOT LEAVE THE OVEN DOOR OPEN DURING COOKING OR COOL DOWN.
- WHEN THERE IS A POWER OUTAGE, OVEN WILL SHUT OFF.

Read all instructions before using the appliance.

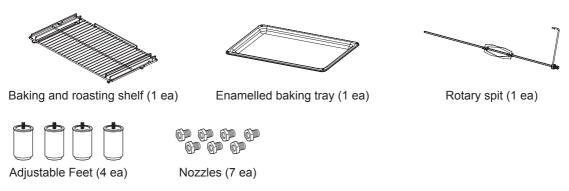
SAVE THESE INSTRUCTIONS.

### PRODUCT GENERAL DESCRIPTION

#### **Parts**



### **Accessories**



#### NOTE

- For your safety and to extend product useful life, use only authorized components.
- · Manufacturer shall not be responsible for any product malfunction or any accidents caused by the use of unauthorized components or parts bought separately.
- Images on this guide may be different to real accessories and components, which are subject to changes at the manufacturer's discretion, without previous notice, in order to improve the product.
- Ensure that the deep pan is properly fitted onto both sides of the desired level.
- Take particular care when removing finished dishes and meals from the oven.
- · Use a suitable cloth pot holder or oven gloves.

### INSTALLATION

#### **CAUTION**

- TWO OR MORE PEOPLE ARE NEEDED TO MOVE AND INSTALL THE COOKER (EXCESSIVE WEIGHT HAZARD). FAILURE TO COMPLY WITH THIS MAY CAUSE BACK PROBLEMS AND OTHER INJURIES.
- DO NOT USE DOOR HANDLES TO PUSH OR PULL COOKER **DURING INSTALLATION** OR WHILE MOVING THE COOKER FOR CLEANING OR **MAINTENANCE. DOING SO MAY** CAUSE SEVERE DAMAGE TO COOKER DOOR.

### Before installing

Read the following information about the appliance and the guidelines for ventilation.

Make sure that a qualified installer installs and grounds your stove according to installation instructions. Any adjustment or service may be completed only by service technicians qualified by LG.

### Unpacking

Check the condition of the appliance after unpacking it. Do not connect the appliance if it has been damaged in transport.

Dispose of packaging in an environmentally-friendly manner.

#### **Appliance class**

This appliance corresponds to the following appliance classes:

Appliance class	Description
	Class 1 Non flush-fitted cooker
	Class 2 - subclass 1
	Cooker immediately adjacent to two units, consisting of a single unit. Can also be installed so that the side walls are accessible.
·	-

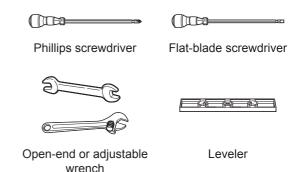
#### Guideline for ventilation

This appliance may only be set up in a sufficiently ventilated room and according to the applicable regulations and ventilation requirements.

Please note that the air volume required for combustion must not be below 2 m3/h per kW of power (see kW total power on the rating plate)

### **Preparation for installation**

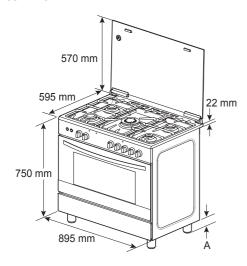
#### **Necessary tools**



### **Appliance dimensions**

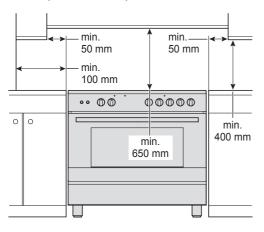
Note the specified dimensions.

A = 89 - 149 mm



### **Adjacent units**

Adjacent units must be made of non-combustible material. The fronts of adjacent units must be resistant to temperatures up to at least 90 °C. If the appliance is fitted close to other units, the minimum distances specified in the picture must be maintained.



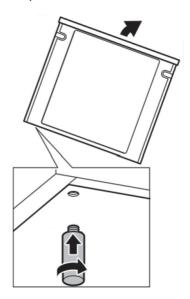
### Fitting the adjustable feet

#### Beforehand:

- Remove all parts that are not permanently fixed, especially the pan supports and burners.
- · Remove the accessories from the oven.

#### Proceed as follows:

- Tilt the appliance by raising one side slightly from the floor.
- With the plates in position, screw the adjustable feet into the mounting holes on the underneath of the appliance.
- · Repeat the process on the other side.



You can make the final adjustments to the feet in order to level the appliance once the gas and electricity supply have been connected.

If it is necessary to pull the appliance, screw the adjustable feet in fully. Make the final settings only when the other installation tasks have been completed.

### Positioning and levelling

#### Positioning the appliance

When installing the appliance, make sure that there is enough space in the final installation location to pull the appliance forwards for cleaning and maintenance

The ground underneath must be hard and stable. The wall immediately behind the appliance must be made from non-flammable material, e.g. tiles.

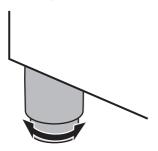
If you need to pull the appliance in order to position it, make sure that the adjustable feet are screwed in fully.

#### Levelling the appliance

Level the appliance once all other work has been completed.

Use a leveler to verify the adjustments. Place leveler diagonally over shelf and check all positions to level.

To do this, turn the adjustable feet.



### **A** CAUTION

- THE APPLIANCE MUST SIT LEVEL ON THE FLOOR TO ENSURE STABILITY.
- SCREW OR UNSCREW THE **BOTTOM PART OF THE FEET** UNTIL THE APPLIANCE IS STABLE AND LEVEL ON THE FLOOR.
- THE LOWER THE HEIGHT OF THE FOOT. THE MORE STABLE THE APPLIANCE. IF THE APPLIANCE IS UNSTABLE. ADJUST THE HEIGHT OF THE FEET.

### **WARNING** -

• IF THE FEET ARE ADJUSTED APPROPRIATELY, IT IS REQUIRED NOT TO MOVE THE APPLIANCE BY DRAGGING. IT SHOULD BE MOVED BY LIFTING IT UP. OTHERWISE, THE FEET AND BASE PLATE MAY BE DEFORMED AND DAMAGED. AND THE APPLIANCE MAY BECOME UNSTABLE.

### Electrical connection

Only a licensed expert may connect the appliance.

The appliance must be installed according to the most recent IEE regulations (Institute of Electrical Engineers).

The appliance could become damaged if incorrectly connected.

Make sure the voltage of the power supply corresponds to the specified value on the rating plate. The rating plate can be found on the inside of the storage compartment flap.

Ensure that the power supply is properly earthed and that the fuse and the wiring and piping system in the building can withstand the load from the appliance.

It is recommended that you configure the circuit for the appliance to 16 A.

#### **Nominal Electrical Features**

• 220-240 V, 50/60 Hz, 54.1 W

When you route the mains cable, make sure that:

- · the cable is not trapped or squashed.
- · the cable does not come into contact with sharp edges or cutting edges.
- the cable does not come into contact with parts that can reach temperatures of more than 50 °C above room temperature.

### Connecting the mains cable

Where the appliance is directly connected to the power supply, an all-pole isolating switch with a contact gap is required.

Complete disconnection in compliance with the conditions specified in overvoltage category III must be guaranteed.

The earth cable is excluded from this.

#### Replacing the mains cable

The mains cable is replaced via the rear backboard. The mains cable must be of the following type:

- H05RR-F, H05RN-F, H07RR-F, H07RN-F, H05VV-F
- 3 x 0.75 mm<sup>2</sup>; 3 x 1.00 mm<sup>2</sup>; 3 x 1.5 mm<sup>2</sup>

Leave the mains cable slightly overlong so that you can pull out the appliance for cleaning purposes.

#### Proceed as follows:

- Remove the rear backboard.
- · Undo the screw on the terminal block that fixes the cable in place.
- Loosen the screw contacts and replace the cable with a new one of the same length. The cable must comply with the stipulated specifications.
- Connect the yellow-green wire to the < terminal. This wire must be at least 10 mm longer than the other wires.
- · Connect the blue neutral wire to terminal N.
- Connect the brown power wire to terminal L.

#### **CAUTION**

- INCORRECT REPAIRS ARE DANGEROUS. REPAIRS MAY ONLY BE CARRIED OUT BY ONE OF **OUR EXPERIENCED AFTER-**SALES ENGINEERS.
- NEVER REPLACE A DAMAGED POWER CABLE YOURSELF. POWER CABLES MAY ONLY BE REPLACED BY ONE OF OUR EXPERIENCED AFTER-SALES ENGINEERS.
- SWITCH OFF THE CIRCUIT BREAKER IN THE FUSE BOX IF THE APPLIANCE IS FAULTY. SHOUT OFF THE GAS SUPPLY. CALL THE AFTERSALES SERVICE.

#### Gas connection

The appliance must be connected in accordance with the currently applicable regulations.

Before installing the appliance, check that the local conditions (type of gas and pressure) are compatible with the appliance settings. The permissible appliance settings can be found on the rating plate.

Connection to the gas lines and seal fitting must be carried out professionally according to the currently applicable standards.

#### Gas connection on the appliance

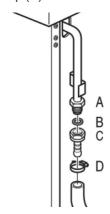
The gas connection is located at the rear left of the appliance.

Connecting pieces	Description
	NG/LPG corrugated tube union (and seal)

Only use connecting lines or flexible hoses which comply with the applicable regulations and which are approved for this purpose.

#### Proceed as follows:

- Screw the corrugated tube union (C) and the seal (B) to the gas connection (A).
- . Hold the corrugated tube union (C) in place with a spanner and screw the connecting piece to a flexible gas connecting hose (E).
- · Tighten the clamp (D).



Only use approved sealing compound to seal the thread.

#### Gas installation

This range was designed for use with NG and LPG gas. Always use a pressure regulator exclusive for your gas range. The lack of pressure regulator might cause excess of pressure and leak of gas.

Always check for the validity of the pressure regulator. Hose and regulator should be replaced every 5 years. Technical specification of the pressure regulator.

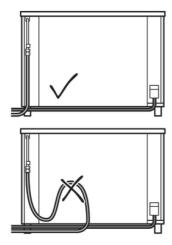
• Pressure: NG 2.0 kPa. LPG 2.9 kPa

#### Flexible hose

If you use flexible hoses, make sure that:

- · the hoses do not become trapped or squashed.
- · the hoses are not subject to twisting or pulling forces.
- the hoses do not come into contact with sharp edges or cutting edges.
- Does not go on the back of the gas range neither close to the hot air exits.
- the hoses do not come into contact with parts that could reach a temperature higher than 70 °C above room temperature.
- · After the installation, check if there is any gas leak, using soap or liquid detergent foam.

Ensure that the full length of the hoses are accessible for inspection.





### **WARNING**

• DO NOT USE PLASTIC PIPE TO CONNECT GAS COOKER BECAUSE THEY CAN CAUSE A LEAKAGE. THE USE OF METAL FLEXIBLE PIPES TO CONNECT HOME APPLIANCES IS RECOMMENDED.

#### Safety valve

The installation of a safety valve for opening and closing the gas supply is a compulsory requirement. Fit the safety valve between the gas connecting line to the appropriate room and the cooker. Ensure unhindered access to this valve.

#### Checking for leaks

After connecting the gas line, check the connections for leaks using soapy water.

#### Initial use

Switch the appliance on as described in the instruction manual.

Light all the burners and check that the flames remain stable at both the high and low settings.

### **Check ignition of surface** burners

#### **Electric ignition**

Push knob when igniting surface burners and make sure they have ignited. You will hear a clicking sound indicating proper operation of the spark module.

Once the air has been purged from the supply lines, burner should ignite within 4 seconds. After burner ignites, turn knob to its original position. Try each burner consecutively until all burners have been checked.

In the event of the burner flames being accidentally extinguished, turn off burner control and do not attempt to re-ignite the burner for at least 1 min.

The device shall not be operated for more than 15 s. If after 15 s the burner has not lit, stop operating the device and open the compartment door and/or wait at least 1 min before attempting a further ignition of the burner.

### **Quality of flame**

The combustion of burner flames must be confirmed visually.



A Yellow flames - Needs maintenance.



B Yellow tips on outer cones -It is normal for LP gas



C Soft blue flames - It is normal for natural gas.

· With LP gas, some yellow tipping on outer cones is normal.

## **OPERATING** INSTRUCTIONS

### Before using for the first time

Please read the following instructions before using your appliance for the first time.

Remove the appliance packaging and dispose of this appropriately.

#### Baking out the oven

#### Cooking compartment initial cleaning

Remove the accessories from the cooking compartment. Completely remove any leftover packaging, e.g. small pieces of polystyrene, from the cooking compartment. Some parts are covered with a protective film. Remove this film.

- Clean the outside of the appliance with a soft, damp cloth.
- 2 If the hook-in racks have already been fitted, unhook and remove them. For information on removing the racks, see the section "Removing and refitting hook-in racks."
- Clean the cooking compartment with warm soapy water.

#### Heating up the oven gas burner

To remove the new cooker smell, heat up the oven when it is empty and closed.

Please note that, in the case of appliances with a cooktop cover, the burners in the oven may only be switched on if the cooktop cover is open.

- Open the cooktop cover and appliance door.
- Press the control knob for the oven, turn it anticlockwise to position 250 °C and hold the control knob pressed for a few seconds until the flame has stabilised. Then close the appliance door.
- After 45 minutes, switch the oven off by turning the control knob clockwise to position .

#### Heating up the grill gas burner

- Open the appliance door.
- 2 Press the control knob for the grill, turn it clockwise to position Grill and hold the control knob pressed for a few seconds until the flame has stabilised. Then close the appliance door.
- 3 After 30 minutes, switch the grill off by turning the control knob anti-clockwise to position •.

#### Rinsing cooking compartment after initial cleaning

Clean the cooking compartment with hot soapy water. Refit the hook-in racks.

# A CAUTION —

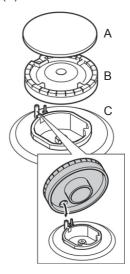
### WHAT TO DO IF YOU SMELL GAS

- OPEN YOUR WINDOWS.
- DO NOT TRY TO LIGHT ANY APPLIANCES.
- DO NOT TOUCH ANY ELECTRICAL SWITCHES.
- DO NOT USE ANY PHONES IN YOUR BUILDING.
- IMMEDIATELY CALL YOUR GAS SUPPLIER FROM A NEIGHBOR'S PHONE. FOLLOW THE GAS COMPANY'S INSTRUCTIONS.
- IF YOU CANNOT REACH YOUR GAS SUPPLIER, CALL THE FIRE DEPARTMENT.

### Cleaning the burner lids and cups

#### Proceed as follows:

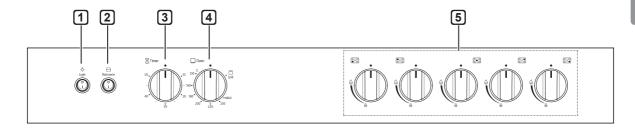
- Clean the burner lids (A) and cups (B) with water and washing-up liquid.
- Dry the parts off well.
- Place the burner (B) on the burner (C).
- Place the burner lid (A) exactly on top of the burner cup (B).



### Cleaning accessories

Before using the accessories, clean them thoroughly using a cloth and warm soapy water.

### The control panel



1 Function button : Oven lighting

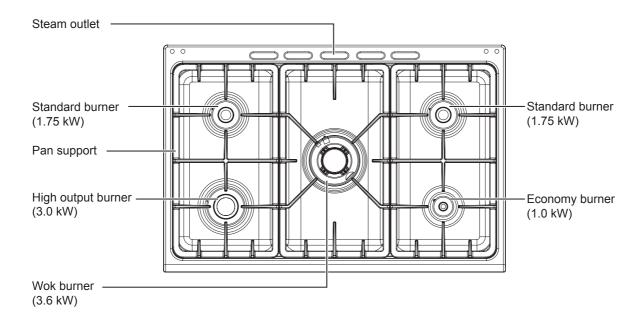
2 Function button: Rotary spit

3 Control knob : Minute minder

4 Control knob : Oven

5 Control knob : Gas burners

### The cooktop



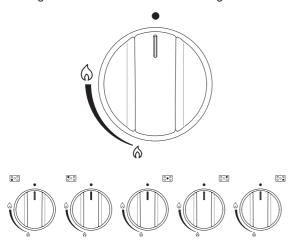
#### Gas burners

Gas burners	Pot or pan diameter
Economy burner	8 - 16 cm
Standard output burner	12 - 20 cm
High output burner	20 - 23 cm
Wok burner	23 - 26 cm

#### Control knobs for gas burners

Adjust the heat setting of the gas burners using the control knobs.

The symbol above the control knob shows you to which gas burner the control knob belongs.



#### Steam outlet



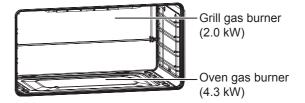
### **CAUTION**

• HOT AIR FROM THE OVEN **ESCAPES OUT OF THE STEAM** OUTLET ON THE COOKTOP. **NEVER TOUCH THE STEAM** OUTLET.

Please note that, in the case of appliances with a cooktop cover, the burners in the oven may only be switched on if the cooktop cover is open.

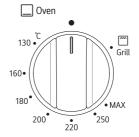
#### The oven

#### Gas burners



#### Control knob for oven

Use this control knob to set the heat output of the oven gas burner.



Setting	Meaning
•	Off
130 - 250	Oven gas burner on, temperature range in °C

There is a limit stop between settings 250 and 0. Do not turn the knob beyond this point.

### Function button for oven lighting

This function button is used to switch the oven lighting on and off.



Setting	Meaning
	Off
0	On

### Function button for rotary spit

This function button is used to switch the rotary spit on and off.



Setting	Meaning
	Off
	On

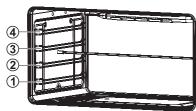
#### Accessories

The accessories can be inserted in the oven in 4 different shelf positions.

You can pull the accessories two-thirds of the way out without them tipping.

This allows meals to be removed easily.

You can buy accessories from the after-sales service or from specialist retailers.



Accessory	Description
	Baking and roasting shelf
	For ovenware, cake tins, roasts, grilling and frozen meals.
	Enamelled baking tray
	For moist cakes, pastries, frozen meals and large roasts. Can also be inserted underneath the wire rack or rotary spit and used as a drip tray to collect fat.
	Rotary spit
	For roasts and large pieces of poultry. Use only in combination with the enamelled baking tray.

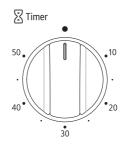
#### The minute minder

The minute minder is a countdown timer which emits an audible signal when the cooking time has elapsed.

The minute minder runs independently of the oven.

#### Control knob for minute minder

Use this control knob to set the cooking time.

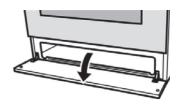


Setting	Meaning	
•	Off	
1 - 59	Cooking time in minutes	

#### The storage compartment

Open the storage compartment by folding down the fascia panel.

This compartment can be used to store cooktop or oven accessories.





• NEVER LEAVE COMBUSTIBLE ITEMS IN THE STORAGE COMPARTMENT.

### How to operate your cooktop

Please note that, in the case of appliances with a cooktop cover, the burners in the oven may only be switched on if the cooktop cover is open.

#### Operating gas burners

Make sure that the burner lid always sits exactly on top of the burner cup. The slots on the burner cup must be open. All parts must be dry.

#### Switching on the gas burner

Press the control knob for the required burner and turn it to position ().

The gas burner ignites.

Keep the control knob pressed for a few seconds until the flame stabilises.

2 Adjust the burner to the desired flame setting.

Setting	Meaning
Ō	lowest flame setting
Ō	highest flame setting

The flame is not steady between positions

Therefore, always select a position between  $\Diamond$  and  $\Diamond$ .

#### Switching off the gas burner

Turn the control knob for the required burner to position .

#### If the flame goes out

Switch off the control knob. Wait for one minute and repeat steps 1 to 2.



#### A CAUTION -

 IF THE FLAME GOES OUT. GAS WILL ESCAPE. NEVER LEAVE THE GAS BURNER UNATTENDED DURING OPERATION. ENSURE THAT FOOD DOES NOT BOIL OVER AND THAT THERE ARE NO DRAUGHTS WHEN COOKING.

#### If the gas burner does not ignite

In the event of a power failure or damp ignition plugs. light the gas burner with a gas lighter or a match.

### A CAUTION -

#### WHAT TO DO IF YOU SMELL GAS

- OPEN YOUR WINDOWS.
- DO NOT TRY TO LIGHT ANY APPLIANCES.
- DO NOT TOUCH ANY ELECTRICAL SWITCHES.
- DO NOT USE ANY PHONES IN YOUR BUILDING.
- IMMEDIATELY CALL YOUR GAS SUPPLIER FROM A NEIGHBOR'S PHONE. FOLLOW THE GAS COMPANY'S INSTRUCTIONS.
- IF YOU CANNOT REACH YOUR GAS SUPPLIER. CALL THE FIRE DEPARTMENT.

#### NOTE

Electric spark igniters make a clicking noise. All cooktop spark igniters activate when either burner is ignited.



#### **WARNING** -

 WHEN USING A TOP BURNER, COOKER COVER MUST BE OPEN. COOKER COVER IS MADE OUT OF GLASS TO RESIST HIGH TEMPERATURES. BUT MUST BE MANAGED CAREFULLY TO AVOID ANY DAMAGE.



Do not shut lid when burner alight.

### Automatic ignition with flame failure safety device

The appliance is fitted with a flame failure safety device on each burner, which is designed to stop the flow of gas to the burner head in the event of the flame going out.

#### How to select flame size

Watch the flame, not the knob, as you reduce heat. For fast heating, make flame match the cookware you are using.







#### **CAUTION**

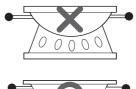
**NEVER LET THE FLAMES** EXTEND UP THE SIDES OF THE COOKWARE.

#### NOTE -

- · Surface burner flames may become yellow if there is a high humidity, for example, if it was a rainy day or if there is a humidifier in the vicinity.
- · After conversion to natural gas, flames may become smaller than normal when you place cookware on the surface burner.

#### Using a Wok

If you use a wok, we recommend that you use a 14 inch or smaller flat-bottomed wok. Make sure the wok bottom sits flat on the grate.





Use a flat-bottomed wok.

### **CAUTION**

DO NOT USE A WOK SUPPORT RING. PLACING THE RING OVER THE BURNER OR GRATE. MAY CAUSE THE BURNER TO WORK IMPROPERLY. RESULTING IN CARBON MONOXIDE LEVELS ABOVE ALLOWABLE STANDARDS. THIS CAN BE HAZARDOUS TO YOUR HEALTH.

### How to operate your oven

Please note that, in the case of appliances with a cooktop cover, the burners in the oven may only be switched on if the cooktop cover is open.

#### Switching on the oven lighting

Press down the function button for the oven lighting until it locks into place.

The oven lighting switches on.

#### Switching off the oven lighting

Press down the function button for the oven lighting until it releases.

The oven lighting switches off.

#### **Operating modes**

Operating mode	Gas burners	Use
130 - 250 °C Conventional heating	Oven gas burner	For cakes and pastries, bakes.
☐ Grill	Grill gas burner	For steaks, sausages, fish and toast
☐ and ☐ Grill and Rotary spit mode	Grill gas burner	For poultry, lean joints of meat, e.g. beef, veal and game.

### Operating the oven gas burner

If you wish to heat your oven in the conventional way, use the oven gas burner.

#### Switching on the oven gas burner

- Open the appliance door.
- Press the control knob for the oven, turn it anticlockwise to position 250 °C and hold the control knob pressed for a few seconds until the flame has stabilised.

Then carefully close the appliance door.

3 Set the required temperature using the control knob.



#### **WARNING**

 ALWAYS CHECK THAT THE BURNER OF THE OVEN HAS A FLAME AT THE BOTTOM. IF THERE IS NO FLAME, TURN THE KNOB AGAIN.

#### Switching off the oven gas burner

When the dish is ready, slightly depress the control knob and turn it clockwise to position •.

#### If the flame goes out

Switch off the control knob. Wait one minute and switch the burner on again.



#### A CAUTION -

• IF THE FLAME GOES OUT, GAS WILL ESCAPE. NEVER I FAVE THE GAS BURNER UNATTENDED DURING OPERATION. ENSURE THAT FOOD DOES NOT BOIL OVER AND THAT THERE ARE NO DRAUGHTS.

#### Operating the grill gas burner

Please note that the appliance door must be closed during grilling.

#### Switching on the grill gas burner

- Open the appliance door.
- Press the control knob for the grill and turn it clockwise to position Grill.

The gas burner ignites.

Keep the control knob pressed for a few seconds until the flame stabilises.

Do not turn the knob beyond this setting.

3 Carefully close the appliance door.

#### Switching off the grill gas burner

When the dish is ready, turn the control knob clockwise to position ..

#### If the flame goes out

Switch off the control knob. Wait one minute and switch the burner on again.



#### **CAUTION**

 IF THE FLAME GOES OUT. GAS WILL ESCAPE. NEVER LEAVE THE GAS BURNER UNATTENDED DURING OPERATION. ENSURE THAT FOOD DOES NOT BOIL OVER AND THAT THERE ARE NO DRAUGHTS.

#### Using the rotary spit

The rotary spit can be used to cook joints such as rolled joints and poultry with excellent results. The meat is roasted thoroughly and evenly.

Use the rotary spit in conjunction with the grill.

#### Preparing joints

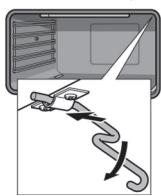
Place the joint as centrally as possible on the rotary spit and secure it at both ends with the retaining clips.

You can also truss the joint with string.
With poultry, bind the ends of the wings underneath the back and the thighs against the body.
This will prevent them from becoming too dark.
Pierce the skin on the underside of the wings to allow the fat to escape.

#### Inserting the rotary spit

Insert the rotary spit as follows:

1 Hook the spit holder into the bracket on the ceiling of cooking compartment. If you require to preheat the oven, hook in the holder before preheating.



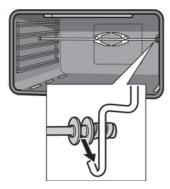
### **WARNING**

- NEVER TOUCH THE HOT SURFACES OF THE COOKING COMPARTMENT OR THE HEATING ELEMENTS.
- CHILDREN MUST BE KEPT AT A SAFE DISTANCE FROM THE APPLIANCE AT ALL TIMES.
- OPEN THE APPLIANCE DOOR CAREFULLY.
   HOT STEAM MAY ESCAPE.

If the oven has been preheated, only attach the rotary spit if you are using an oven cloth or wearing (thermal) oven gloves. To attach the spit, slide one end into the recessed adapter in the left-hand side panel of the cooking compartment.



3 Hook the other end into the holder.



4 Pour a little bit of water into the baking tray and slide this into shelf position 1 to collect the runoff fat.

#### Switching on the rotary spit

Press the function button for rotary spit mode. The button simply locks into place and operation starts.

#### Switching off the rotary spit

Press the function button for rotary spit mode. The button releases and operation switches off.

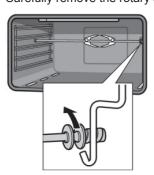
#### Removing the rotary spit

#### **WARNING**

- NEVER TOUCH THE HOT SURFACES OF THE COOKING COMPARTMENT OR THE HEATING ELEMENTS.
- CHILDREN MUST BE KEPT AT A SAFE DISTANCE FROM THE APPLIANCE AT ALL TIMES.
- OPEN THE APPLIANCE DOOR CAREFULLY. HOT STEAM MAY ESCAPE.
- NEVER TOUCH THE ROTARY SPIT OR OTHER ACCESSORIES DIRECTLY WHEN THEY ARE HOT.
- ALWAYS WEAR OVEN **GLOVES OR HEAT-RESISTANT GLOVES WHEN HANDLING** HOT ACCESSORIES.

#### Remove the rotary spit as follows:

Carefully open the appliance door. Carefully remove the rotary spit from the holder.



Carefully withdraw the rotary spit from the recessed adapter in the side panel and remove it from the oven.



#### Operating the minute minder

The minute minder runs independently of the oven.

#### Setting a cooking time

Turn the control knob once round clockwise, as far as the limit stop, and then turn it anti-clockwise to set it to the required time.

#### The cooking time has elapsed

A signal sounds once the time has elapsed.

### Tips and tricks

The following are tips and tricks to help you when cooking food in your appliance.

#### Tips for saving energy

Here are a few tips for saving energy when using the cooktop and oven.

#### Tips on using the cooktop

#### Suitable cookware diameter

Make sure that the diameter of the cookware is suitable for the diameter of whichever hotplate you are using.

You can find an overview of suitable diameters in the section entitled "Your new appliance - the cooktop". The flame of the gas burner must not be larger than the diameter of the cookware.

#### Cookware with lids

Use cookware with a flat bottom.

If possible, use cookware with lids to save gas.

#### Less water

To reduce the cooking time for e.g. vegetables and potatoes, use less water.

#### Tips on using the oven

#### Several cakes

It is best to bake several cakes one after the other. The oven is still warm. This reduces the baking time for the second cake. You can also place two cake tins next to each other.

#### Using residual heat

Where longer cooking times are used, you can switch the oven off 10 minutes before the end of the cooking time and use the residual heat to finish cooking.

#### Closing the appliance door

Always keep the appliance door closed when it is in operation. If you need to open the appliance door, close it again as soon as possible. Otherwise, the temperature will drop and the oven will need to heat itself up again.

#### Tips for using your appliance

The following tips relate to ovenware and cooking and explain what to do if something goes wrong.

#### General tips

Since a lower temperature allows more even browning.

Clean the appliance and accessories after each use, once they have cooled down.

Always place baking tins or ovenware in the centre of the wire rack.

Always place cookware in the middle of the hotplate on the cooktop.

#### **Boiling and frying**

#### Cookware

For dishes which require a lot of liquid, use deepsided pots so that they do not boil over.

The pan base must be clean, dry and flat.

#### **Application examples**

Method	Power level
Metriod	Gas
Heating (depending on quantity)	Ũ
Bringing to the boil	Ō
Simmering (high or low, depending on requirement)	Ō
Searing	Ō
Longer frying	<u> </u>

### **Baking**

#### **Baking tins**

Use light-coloured baking tins and trays wherever possible.

#### NOTE -

• Temperature and baking time depend on theamount and composition of the ingredients.

#### **Application examples**

More information can be found in the "Baking tips" section which follows the baking tables.

Type of baked item	Accessories	Shelf position	°C	<u></u>	Preheating time (minutes)	Cooking time (minutes)
Layer cake (2ea)	Baking and roasting shelf	3	170	-	10	25 - 45
Sugar cookie	Baking and roasting shelf	3	170	-	10	15 - 20
Frozen pizza	Baking and roasting shelf * Enamelled baking tray	3	200	-	-	20 - 28
Fresh lasagne	Baking and roasting shelf	3	200	-	10	35 - 45

<sup>\*</sup> Inserted underneath the Baking and roasting shelf

#### **Baking tips**

How to confirm whether your sponge cake is cooked through.	Approximately 10 minutes before the end of the baking time stated in the recipe, pierce the highest point of the cake with a wooden skewer. If no cake mixture sticks to the wood, the cake is ready.
The cake collapses.	Next time, use less liquid or bake at a slightly lower temperature. Note the stirring times indicated in the recipe.
The cake has risen high in the middle and less around the edges.	Do not grease the edges of the baking tin. After baking, carefully loosen the cake using a knife.
The cake is too dark on the top.	Place the cake lower in the oven and bake at a lower temperature for slightly longer.
The cake is too dry.	Make tiny holes in the finished cake using a cocktail stick. Then pour fruit juice or an alcoholic drink over the cake. Next time, bake at a slightly higher temperature for less time.
The bread or cake looks good but it is streaked with water inside.	Next time, use less liquid and bake at a lower temperature for slightly longer. For cakes with a moist topping: Pre-bake the base first. Sprinkle the base with almonds and breadcrumbs and then pour the topping on. Take care to follow recipes and baking times.
The pastries are not evenly browned.	Set the temperature slightly lower.  Excess greaseproof paper can affect the air circulation. Always cut the greaseproof paper down to the size of the baking tray.

#### Roasting and grilling

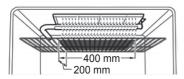
#### Ovenware

You can use ovenware made from enamel, fireproof glass, clay or cast iron.

The baking tray is also suitable for large roasts.

#### Optimum grilling surface

You will achieve the best results if you use the grill zone.



#### NOTE

 Temperature and baking time depend on the amount and composition of the ingredients.

#### Roasting tips

Depending on the size of the joint, add 2 or 3 tablespoons of liquid to lean meat and 8 to 10 tablespoons of liquid to pot roasts.

When cooking duck or goose, pierce the skin on the underside of the wings to allow the fat to escape.

Poultry will turn out particularly crispy and brown if you baste it towards the end of the roasting time with butter, salted water or orange juice.

Turn pieces of meat halfway through the roasting time.

When roasting large pieces of meat, you may find that the amount of steam and condensation on the oven door is more than usual. This is a normal occurrence which has no effect on the oven's performance. Once roasting is complete, dry the oven door and window with a cloth.

If you are roasting on the wire rack, insert the enamelled baking tray into shelf position 1 to collect the run-off fat.

#### **Grilling tips**

Drizzle some oil over the food to be grilled before you place it on the wire rack under the grill.

Place the food to be grilled in the centre of the wire rack. Pour a little bit of water into the enamelled baking tray and insert this into the shelf position underneath the grill to collect the run-off fat. Never place it on the cooking compartment floor. If possible, grill items should be of equal thickness. They should be at least 2 to 3 cm thick. This ensures that they brown evenly while also remaining succulent.

If the food to be grilled is thin, turn it over halfway through grilling; if it is thick, turn it over several times during grilling. Use tongs when turning the food to avoid piercing it and, in the case of meat, to keep the meat juices inside the meat.

Dark meats such as lamb and beef brown better and more quickly than light meats such as pork and veal.

#### Tips on using the rotary spit

Place the joint as centrally as possible on the rotary spit and secure it at both ends with the retaining clips.

You can also truss the joint with string. With poultry, bind the ends of the wings underneath the back and the thighs against the body. This will prevent them from becoming too dark. Pierce the skin on the underside of the wings to allow the fat to escape.

### **Application examples**

Type of baked	Accessories	Shelf	<u></u>		Preheating time	Cooking time (minutes)	
item Accessories position				(minutes)	1st side	2nd side	
Toast	Baking and roasting shelf	4	-	Ũ	5	2 - 4	1 - 3
Beef steak, 4 x 250 g (2.5 cm thick)	Baking and roasting shelf * Enamelled baking tray	4	-	Ō	5	10 - 15	5 - 10
Kebab (2.5 cm thick)	Baking and roasting shelf * Enamelled baking tray	4	-	Ō	5	10 - 20	10 - 20
Rotary chicken, 2 x 1.5 kg	Rotary spit, Enamelled baking tray (on the bottom)		-	Ō	15	100 -	- 150

<sup>\*</sup> Inserted underneath the Baking and roasting shelf

#### Roasting tips

The table below contains additional information on how to be successful at roasting.

How can you tell when the roast is ready?	Use a meat thermometer (available from specialist retailers) or carry out a "spoon test".  Press down on the roast with a spoon.  If it feels firm, it is ready.  If the spoon can be pressed in, it needs to be cooked for a little longer.
The roast is too dark and the crackling is burnt in places.	Check the shelf position and temperature.
The roast looks good but the juices are burnt.	Next time, use a smaller roasting dish and add more liquid.
The roast looks good, but the juices are too clear and watery.	Next time, use a larger roasting dish and add less liquid.

### **MAINTENANCE**

### Cleaning and care

#### Switching on the oven lighting

To make it easier to clean the oven, you can switch on the oven lighting.

To switch on the lighting, press the function button for oven lighting until it locks into place.

### A CAUTION -

- NEVER USE HIGH-PRESSURE CLEANERS OR STEAM JETS.
- NEVER USE CAUSTIC OR ABRASIVE CLEANING AGENTS.
- IF SUCH AN AGENT GETS ON THE FRONT OF THE APPLIANCE, WIPE OFF IMMEDIATELY WITH WATER.
- DO NOT CLEAN ANY SURFACES OF THE APPLIANCE WHILE THEY ARE HOT.

#### Using the correct cleaning agent

Do not use cleaning agents that contain abrasive substances or acids, or cleaning aids such as steel wool or stainless steel sponges. These could damage the surfaces.

Appliance parts	Cleaning agent and cleaning aid
Appliance door glass panel	<ul> <li>Use glass cleaner.</li> <li>The lower edge of the door may have sharp edges.</li> <li>Clean the door and glass panels with care.</li> <li>Do not use a glass scraper.</li> </ul>
Control panel and knobs	Wipe with a damp, soft cloth.
Seal (on the cooking compartment)	Use warm soapy water.
Hook-in racks	Use warm soapy water.
Cooking compartment Enamelled surfaces	Use warm soapy water; Dry off with a soft cloth.
Gas burners Burners	<ul> <li>Remove the burner cups and lids; use soapy water; allow to dry well.</li> <li>Clean the ignition plugs and thermocouple with a damp cloth or a small, soft brush; allow to dry well.</li> <li>When refitting: Place the burner cup onto the burner. Position the burner lid exactly on the burner cup.</li> </ul>
	The burner lids are coated with black enamel. Over time they will change colour.  This does not affect the function.
Gas burners Oven and grill	Never clean the gas burners in the cooking compartment yourself.
Appliance exterior	Use warm soapy water; Dry off with a soft cloth.
Stainless steel surfaces	Always remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately.
	Special stainless steel cleaners are available from the after-sales service or specialist shops.
Glass cover (in front of the oven lighting)	Use warm soapy water.
Pan support	Use warm soapy water     Do not clean the pan supports in the dishwasher.
Accessory	<ul> <li>Soak in hot soapy water. Clean with a brush or sponge.</li> <li>Rotary spit: Special stainless steel cleaners are available from the after-sales service or specialist shops.</li> </ul>

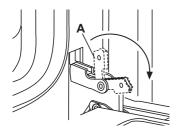
### Cleaning the interior glass of the oven

The interior glass of the oven door can be removed: with the door in the semi-open position, use both hands to remove the glass. After cleaning, refit the glass by proceeding in reverse order.

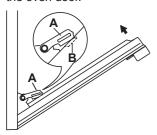
#### The inner glass of the oven

The inner glass of the oven door can be removed:

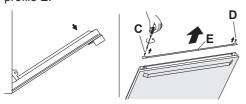
- Open the oven door completely.
- Flip the hinge hooks "A" outwards.



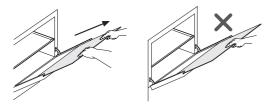
Shut the oven door slowly until it reaches hooks "A", making sure these are locked into slots "B" of the oven door.



With the door in a semi-open position, remove the screws C and D by screwdriver, and the profile E.



Use both hands to remove the glass.



After cleaning, refit the glass by proceeding in reverse order.

### Removing and fitting the appliance door

You can remove the appliance door for easier cleaning.

The hinges of the appliance door are each secured by a locking lever.

When the locking lever is folded in (A), the appliance door is secured. It cannot be unhinged.



If the locking lever is open (B), only the hinge is secured, and you can remove the appliance door.



### A CAUTION -

• DO NOT REACH INSIDE THE HINGE.

#### Removing the appliance door

Proceed as follows:

- Open the appliance door.
- Lift up the locking levers on both sides.



- Close the appliance door until you feel resistance at an angle of around 15° (in relation to the closed appliance door)
- Grip the door on either side with both hands.
- Close the appliance door a little further.
- Lift the door upwards and at an angle to remove



Do not disassemble the door.



### A CAUTION -

- BE CAREFUL WHEN **REMOVING AND LIFTING THE** DOOR.
- DO NOT LIFT THE DOOR BY THE HANDLE. THE DOOR IS VERY HEAVY.

#### Fitting the appliance door

Proceed as follows:

- Hold the appliance door at an angle.
- Insert both hinges, left and right, into the supports.



Position the door so that the hinge grooves engage on both sides.



- Open the appliance door.
- Fold in the locking levers on both sides.



Close the appliance door.

#### Removing and inserting the hook-in racks

You can remove the hook-in racks in order to clean them separately.

The hook-in racks are all fixed to the walls of the cooking compartment at four points.

#### Removing the hook-in racks

To remove the hook-in racks, proceed as follows:

Undo the scre w on the bottom the hook-in rack

The lower hooks of the hook-in rack are released.



Take hold of the top of the hook-in rack and screw on the screw on the bottom the hook-in rack again.



#### Inserting the hook-in rack

To reinsert the hook-in racks, proceed as follows:

Insert the upper hooks into the drill holes in the side panel.



Pull the hook-in rack slightly downwards and insert the lower hooks into the drill holes.



### Replacing the oven light bulb

If the oven light bulb fails, it must be replaced. Replacement heat-resistant bulbs can be obtained from the after-sales service or from specialist retailers. Please specify the SN number of your appliance. Do not use any other type of bulb.

#### **WARNING**

- MAKE SURE THE OVEN AND THE LIGHTBULB ARE COOL.
- UNPLUG THE COOKER FROM THE MAIN FUSE. FAILING TO DO THIS COULD CAUSE SEVERE INJURIES, ELECTRIC SHOCK OR DEATH.

#### Proceed as follows:

- Switch off the relevant circuit breaker.
- Open the appliance door.
- Lay a tea towel in the cooking compartment if it is cold to prevent damage.
- Unscrew the glass cover from the bulb inside the cooking compartment by turning it anti-clockwise.



Replace the bulb with one of the same type.

Voltage: 230 V~ Power: 25 W Thread: G 9

- Screw on the glass cover again.
- Remove the tea towel and switch the circuit breaker back on.

Press the function button the oven lighting until it locks into place in order to check whether the oven lighting is working properly.

# **CONVERTING THE GAS TYPE**

If the appliance is not already set up for the existing type of gas, the appliance must be converted. The conversion to a different type of gas must be carried out by an authorised expert in accordance with the applicable regulations.

The type of gas and pressure that was preset at the factory are indicated on the insert of the instruction

In order to convert to a different type of gas, the nozzles must be replaced and the low flame and primary air may have to be adjusted.

#### **WARNING**

- TURN OFF THE POWER AND THE SUPPLY OF GAS FROM THE STOVE.
- REPLACE ALL PANELS AND PARTS BEFORE OPERATING.
- RECONNECT ALL DEVICES GROUNDING.
  - FAILURE TO DO SO MAY **RESULT IN SERIOUS** PERSONAL INJURY, DEATH OR IN A DISCHARGE ELECTRIC.



### **CAUTION**

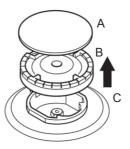
- BE CAREFUL WHEN WORKING ON THE HANDLING OF SHEET METAL PARTS OF YOUR GAS STOVE.
  - SHARP EDGES CAN BE PRESENT AND CAN BE CUT.

#### **Hotplate burners**

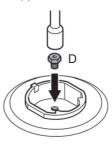
#### Replacing the nozzles

Proceed as follows:

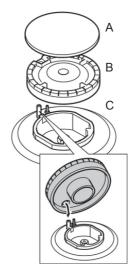
- · Remove the pan supports.
- Remove the burner lids (A) and burner sprayers (B) from the burners (C).



- Remove the nozzle (D) and replace it with an appropriate nozzle for the new type of gas (see section "General nozzle table").
- · Replace the gas label with the new label that was supplied with the nozzle set.

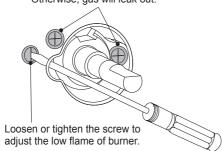


- Place each burner sprayer (B) on the burner (C).
- Position the relevant burner cap (A) exactly on top of the cup.
- · Refit the pan supports.



#### Adjusting the low flame

These two screws cannot be loosen. Otherwise, gas will leak out.



Adjust the cooktop burner low flame, the same to adjust the min air flow for valve.

#### Proceed as follows:

- · Press the control knob for the first cooktop burner in and turn it anti-clockwise to the maximum. The gas burner will light. Hold the control knob depressed for around 15 seconds and then release it.
- If you need to change the gas from NG to LPG, then turn the control knob to the minimum. Remove the control knob. And through the gas tap opening in the control panel, tighten the setting screw to decrease the gas flow. The setting is correct when you turn the knob guickly from maximum to minimum and see the flame is change obviously.
- If you need to change the gas from LPG to NG, then you need to remove the control knob, and through the gas tap opening in the control panel, loosen the setting screw to increase the gas flow a little. The setting is correct when you turn the knob quickly from maximum to minimum and see the flame is change obviously.



#### **CAUTION**

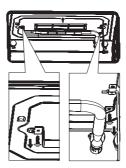
- NEVER LOOSEN THE PHILLIPS SCREW WHEN CONVERTING THE GAS TYPE.
- AFTER CONVERTING THE GAS TYPE, CHECK THE VALVES FOR GAS LEAKS USING SOAPY WATER.

#### **Grill burner**

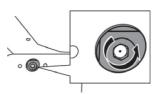
#### Replacing the nozzles

Proceed as follows:

 Undo the 2 screws on the left and the 2 screws on the right of the grill burner and pull the burner downwards and towards the front slightly.



· Unscrew the nozzle and replace it with a nozzle which is suitable for the new type of gas (see "General nozzle table" section).



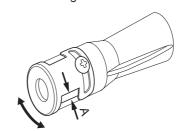
- · Replace the gas label with the new label that was supplied with the nozzle set.
- To reassemble, follow the instructions in the reverse order.

#### Adjust the primary air for grill burner

The primary air is correctly set when the flame is stable and blue/green.

Proceed as follows:

- · Take down the grill burner, loosen the screw and turn the cover clockwise or anti-clockwise.
- The correct cover position can be determined from the following table:



Type of gas	'A' size for grill burner				
G20/20 mbar	4±1 mm				
G30/29 mbar	5.5±0.5 mm				

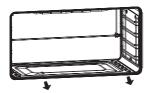
· Tighten the screws again

#### Oven burner

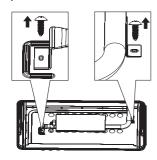
#### Replacing the nozzles

Proceed as follows:

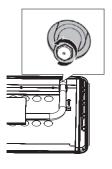
 Remove the removable floor of the oven at the front and pulling the floor out upwards and towards the front.



 Undo the 2 screws on the right and the screw on the left of the oven burner and pull the burner upwards and towards the front slightly.



- Unscrew the nozzle and replace it with a nozzle which is suitable for the new type of gas (see "General nozzle table" section).
- Replace the gas label with the new label that was supplied with the nozzle set.



#### Reassembling the burner

To reassemble the burner, proceed in the opposite order.

#### Adjusting the low flame

These two screws cannot be loosen.
Otherwise, gas will leak out.

Loosen or tighten the screw to adjust the low flame of burner.

Adjust the oven burner low flame, the same to adjust the min air flow for valve.

#### Proceed as follows:

 Open the appliance door. Press the control knob for the oven in and turn it anti-clockwise to the maximum setting 250.

The gas burner will light. Hold the control knob depressed for around 15 seconds and then release it

- Close the appliance door. Remove the control knob.
- Through the gas tap opening in the control panel, loosen the internal setting screw slightly.
- Replace the control knob and heat the oven for 15 minutes.
- Then turn the control knob to the minimum setting 130
- · Remove the control knob again.
- Now, through the gas tap opening in the control panel, adjust the internal setting screw until a stable flame is burning correctly.

Loosen the setting screw to increase the gas flow or tighten it to decrease the gas flow. The setting is correct when the height of the small flame is around 3 to 4 mm.

In the case of a connection to nature gas, loosen the setting screw.

In the case of a connection to liquefied gas, tighten the setting screw.

Turn the setting screw clockwise mean tighten it. Turn the setting screw anticlockwise mean loosen it.

- · Refit the control knob.
- Make sure that the flame does not go out when the gas flow is changed quickly from maximum to minimum and vice versa, and when the appliance door is opened and closed.



### **CAUTION**

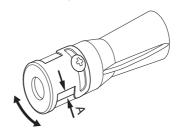
- NEVER LOOSEN THE PHILLIPS SCREW WHEN CONVERTING THE GAS TYPE.
- AFTER CONVERTING THE GAS TYPE, CHECK THE VALVES FOR GAS LEAKS USING SOAPY WATER.

#### Adjust the primary air for oven burner

The primary air is correctly set when the flame is stable and blue/green.

Proceed as follows:

- Take down the oven burner, loosen the screw and turn the cover clockwise or anti-clockwise.
- The correct cover position can be determined from the following table:



Type of gas	'A' size for oven burner
G20/20 mbar	4±1 mm
G30/29 mbar	8±1 mm

· Tighten the screws again.

#### Reassembling the floor

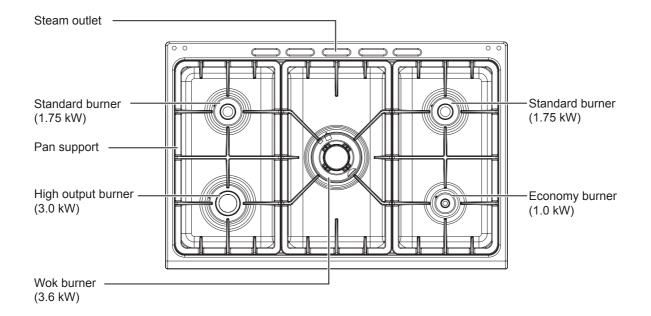
To reassemble the floor, proceed in the opposite order when inserting the removable floor.



### General nozzle table

Type of gas	mbar	Nozzle no.	Type of burner	Output (W)	Consumption max.
	28-30/37	85	High output burner	3,000	219 g/h
Liquefied gas (Butane/Propane) G30/G31		65	Standard output burner	1,750	128 g/h
		50	Economy burner	1,000	73 g/h
	20-30/37	96	Wok burner	3,600	262 g/h
		102	Oven burner	4,300	313 g/h
		72	Grill burner	2,000	146 g/h

Type of gas	mbar	Nozzle no.	Type of burner	Output (W)	Consumption max.
	20	130H3	High output burner	3,000	286 l/h
		97Z	Standard output burner	1,750	167 l/h
Natural gas G20		72X	Economy burner	1,000	95 l/h
Natural gas G20	20	132T	Wok burner	3,600	343 l/h
		150	Oven burner	4,300	409 l/h
		102	Grill burner	2,000	190 l/h



### TROUBLE SHOOTING

#### Faults and the after-sales service

Malfunctions often have simple explanations. Please read the following notes before calling the aftersales service.

Fault	Causes possibles / solutions	
The door panel steams up when the oven is hot.	Normal occurrence; caused by the difference in temperature.      Not possible; this has no effect on oven performance.	
The flame (oven) does not burn through all outlet openings.	<ul> <li>Normal build-up of dirt.</li> <li>The burner must be professionally cleaned.</li> </ul>	
The appliance does not work.	<ul> <li>Defective circuit breaker.</li> <li>Look in the fuse box and check that the circuit breaker for the appliance is in working order.</li> <li>Power cut.</li> <li>Check whether the kitchen light works, for example.</li> </ul>	
All dishes that are prepared in the oven become burnt very quickly.	Thermostat faulty.  Call the after-sales service.	
The oven lighting has failed.  • Oven light is faulty  - Replace the oven light. (see section "Replacing oven light")		

Repairs may only be carried out by fully trained after-sales service engineers.

If your appliance is not repaired professionally, you may be exposing yourself to substantial risks.

#### Aftersales service

Our after-sales service is there for you if your appliance needs to be repaired. You will find the address and telephone number of your nearest after-sales service centre in the phone book. The after-sales service centres listed will also be happy to give you the details of an after-sales service point near you.

- Manufacturer: Guangdong Midea Kitchen Appliances Manufacturing Co., Ltd
   No.18 Huanzhen West Road, Beijiao, Shunde, Foshan, 528311, Guangdong, China
- · Country of origin: China

#### E number and FD number

Please quote the SN number of the appliance when contacting the after-sales service. These numbers can be found on the rear backboard.

So you do not have to spend time looking for it if there is a fault, you can enter the data for your appliance here now.

SN no.	
After-sales service	