

#### Free Standing Gas Range

#### **INSTRUCTION MANUAL**





(Picture may vary)

# BEFORE USE, PLEASE READ AND FOLLOW ALL SAFETY RULES AND OPERATING INSTRUCTIONS. AND SAVE FOR LOCAL GAS INSPECTOR'S USE.

Supplier has a policy of continuous improvement on its products and reserves the right to change materials and specifications without notice.

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## IMPORTANT SAFEGUIDES

# WARNING: Risk of explosion!

 When lighting the oven gas burner, the oven door MUST be open to the full extend during this operation.
 After making sure the oven gas burner is already lighted successfully, close the oven door slowly.
 Please carefully follow the operating instructions.

#### PRECAUTIONS & RECOMMENDATIONS

#### > IMPORTANT PRECAUTIONS AND RECOMMENDATIONS

After removing the packing for this unit, please install the wind guard and the oven grill properly (please see the picture in page 3) and then connecting the removable connector with the gas pipes which provided by your local gas company and make sure there is no gas leakage.



- ✓ Do not allow children or other unqualified people to use the free standing stove without your supervision.
- ✓ During and after use of the free standing stove, certain parts will become very hot.
  Do not touch hot parts.
- ✓ Keep children away from the free standing stove when it is in use because the body of this unit may be very hot during.
- ✓ Do not line the oven walls top and bottom with aluminium foil. Do not place oven grills, pans, oven trays or other cooking utensils on the base of the oven chamber.
- Danger of burns! The oven and cooking accessories may become very hot during operation. Make sure children are kept out of reach and warn them accordingly. To avoid burns, use kitchen clothes and gloves when handling hot parts or utensils.
- ✓ Stand away from the free standing stove when opening oven door. Hot air or steam which escapes can cause burns to hands, face, and/or eyes.
- ✓ This free standing stove is intended for use in your household. Never use the free standing stove for any other purpose!
- $\checkmark$  Do not obstruct the flow of combustion and ventilation air on the back of the unit!
- ✓ After use, ensure that the knobs are in OFF position

Never obstruct the oven vent slots on the backsplash.

Important: Use always suitable protective gloves when inserting / removing the oven grill, oven, pans on other cooking utensils from the oven.

# PARTS & FEATURES



(Picture may vary) Figure 1

1	Top Glass	10	Oven Lamp
2	Top Panel	11	Bake Wire
3	Big Side Panel	12	Bake Tray
4	Hotplate	13	Heating Elements
5	Knob	14	Rear Right Burner
6	Door Handle	15	Front Hotplate
7	Oven Door	16	Rear Left Burner
8	Bottom Front Plate	17	Front Left Burner
9	Leg		

#### PARTS & FEATURES



(Picture may vary) Figure 2

1	Top Glass	10	Rotisserie
2	Big Side Panel	11	Bake Tray
3	Leg	12	Heating Elements
4	Bottom Front Plate	13	Rear Left Burner
5	Oven Door	14	Front Left Burner
6	Door Handle	15	Rear Right Burner
7	Knob	16	Front Right Hotplate
8	Hotplatel		
9	Oven Lamp		

### > CONTROL PANEL DESCRIPTION



(Picture may vary)

Figure 3

Control Knob for table Gas burners		Control knob for table Gasburner	
1	Heating Elements Control Knob	3	Real Left Burner Control Knob
2	Temperature Control Knob	4	Front Left Burner Control Knob
5	Front Right HotPlate Control Knob	Function Knob	
6	Rear Right Burner Control Knob	7	Oven lamp
		8	Rotisserie

### > CONTROL PANEL DESCRIPTION



(Picture may vary)

Figure 4

С	Control Knob for table Gas burners		Control knob for table Gasburner	
1	Heating Elements Control Knob	3	Real Left Burner Control Knob	

2	Temperature Control Knob	4	Front Left Burner Control Knob
5	Front Right HotPlate Control Knob	Function Knob	
6	Rear Right Burner Control Knob	7	Oven lamp
		8	Rotisserie

#### > LIGHTING TABLE GAS BURNERS

1 – Turn the knob (Part no 3-6 in Figure 3/4) in an anti-clockwise direction up to the (**ON** $\triangle \triangle$ ) position (maximum rate), push in and hold the knob ,then light the gas burner with a lighter, until all the flame has been lit.(Figure 5)



Figure 5

2 – Adjust the gas valve to the desired position.To re-light the burner, return the knob to the **OFF** position and repeat the operations for lighting.

# • OPERATING DIRECTION FOR KNOB

1 – Turn the knobs (Part No. 1 in Figure 3/4) in an anti-clockwise direction up to the position (maximum rate),the upper heater tube comes into operation;

Turn the knobs (Part No. 1 in Figure 3/4) in an clockwise direction up to the position (maximum rate), the lower heater tube comes into operation.
 (Figure 6)

2 – Twist the knob (Part No. 2 in Figure 3/4) in an clockwise direction from the **LO** position to the 250°C position to set the oven temperature, from 50°C to  $250^{\circ}$ C (Figure 7)



3-Turn the knobs (Part No. 5 in Figure 3/4) in an clockwise direction from the **LO** position to the **HI** position (Figure 5),the corresponding electric hotplate comes into operation.(Figure 7)

4- For models with oven light function, the oven light can be turned on if pressing the oven light button, during the cooking process, before this make sure the power is already switched on by the plug.

5- For models with oven Rotisserie function, the Rotisserie can be turned on if pressing the oven light button, during the cooking process, before this make sure the power is already switched on by the plug.

To re-light the oven burner, first turn the oven control knob to position **OFF**, wait for at least 1 minute and then repeat the lighting procedure.

# Attention: the oven door becomes very hot during operation.

Keep children away.