

■ ***OPERATING INSTRUCTIONS*** ■

**Portable
gas/electric
cooker**

C O O K I N G A P P L I A N C E S

Dear Customer,

It is our ultimate desire that you achieve the best performance from our product, which has been passed through meticulous quality control checks and is manufactured in modern facilities.

To this effect, we recommend that you read the entire guide carefully before operating the product and keep it as a reference.

C O N T E N T S



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Part 1: Safety precautions and important items



☛ The current value of the fuse in your home shall be suitable to the current drawn by your cooker.



☛ Our company shall not held responsible for any damage caused by the utilisation of the cooker without ground cabling.

☛ Before your appliance is connected to the mains electricity supply, check to ensure that the voltage and the frequency shown in the rating label corresponds with your power supply.

☛ Before applying to Authorized Service, have the electrical wiring of your home ready for connection.



Before using your product take the packaging materials out. Do not forget to remove the cartoons near the tray and wire grill and the polysthrene stick to the front door glass.

The packaging materials can cause danger for the children.

☛ Ensure that children are kept away whilst the appliance is in use and until the appliance has cooled as accessible parts of the appliance will become very hot.



☛ The mains lead must not come in contact with any part of the appliance

during operation.

Do not squeeze the supply cord inside the oven door, because the cable isolation can be damaged.

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



☛ Do not attempt to move the appliance by pulling the door and/or handles.

☛ While the front door is open do not put a heavy object on it, and allow children to sit on it.



☛ Grilling must not be undertaken with the oven door closed. Keep the oven door half open during grilling and use knob shield plate.

☛ If the oven door is accidentally closed during grilling or if you fail to open the oven door fully when you are using the grill, your appliance will be damaged (*) and you will invalidate your guarantee.

(*) If the oven door is not opened, the surfaces of the appliance and the interior of the grill compartment will get very hot resulting in heat damage to the door, the control panel, control knobs, side panels and the grill tray.



☛ Always use oven gloves when removing the grill rack and dishes from inside the oven when in use.

☛ During operation of this appliance the door and outer surfaces will get hot. Take care not to touch hot surfaces during use.



☛ Always switch off the appliance from the mains when the appliance is not in use, before cleaning or in the unlikely event of a product failure becoming apparent.



☛ Before your appliance is connected to the gas supply, check to ensure that the gas type and pressure specifications shown in the data plate corresponds with your gas supply. If necessary call **authorized service** for adjusting to gas type.



☛ The appliance is not intended for use by young children or infirm persons without supervision.

☛ Young children should be supervised to ensure that they do not play with the appliance.

☛ If this appliance is installed in a caravan or marine craft, it shall not be used as a space heater.



Part 2: Important Installation and preparation of your oven

Installation Instructions

The appliance shall be installed by an authorized person. In accordance with the relevant local gas fitting regulations, municipal building regulations, electrical wiring regulations, AS 5601/AG 601 Gas Installation and any other relevant statutory regulations.

Model and Type of Appliance

The product domestic cooking appliance is a four-burner gas cook-top available as a dual fuel cooker with electric oven and griller. The hotplate section comprises of one auxiliary, two semi rapids and one rapid.

Data Plate Details

Supplier Name, Model No, serial No, AGA approval No, Gas Type, Test point Pressure, Total Nominal Gas Consumption. to be located on the front, side of the appliance.

Nominal Gas Consumption

Natural Gas Total gas consumption: 31.2 mj/h

Burner Type	Injector orifice(mm)	Nominal (MJ/h)	TPP (kPa)
Auxiliary	0.95	4.0	1.0
Semi-Rapid	1.24	7.6	1.0
Rapid	1.55	12	1.0

LPG Propane Gas Total gas consumption: 29.2 mj/h

Burner Type	Injector orifice(mm)	Nominal (MJ/h)	TPP (kPa)
Auxiliary	0.52	4.0	2.75
Semi-Rapid	0.73	7.2	2.75
Rapid	0.86	10.8	2.75

Installation to be carried out by an authorized person.

- Ridge plumbing is to be used.

Gas supply

Your oven must only be used on natural gas or LP gas (propane).

Natural Gas

Appliance should be connected using an isolation valve, union and regulator.

LP Gas

Appliance should be connected using an isolation valve and union(regulator not required). This appliance is certified for installation with a hose assembly.

- Connecting with hose assembly

Where a hose assembly is to be used for the gas connection to this appliance it must :

- Comply to AS1869 Class B 10 mm diameter, be AGA gas.
- Be as short as possible, but in no case longer than 1.2 m
- This appliance is suitable for installation with a hose assembly.
- The hose must not be able to touch any hot surface of be kinked when appliance is installed.

- Gas inlet fitting is 1/2 inch BSI thread. To be installed with an AGA approved isolation valve for serviceability.

- Natural Gas-Bromic BIM-WF1 regulator to be fitted, test point incumbent.

- Propane Gas-Bromic, RP 1/2 test point adaptor (Part No 6160450).

At the completion of the installation, test for leaks. • Check connection is gas tight with soapy water

Warning: Do not use Naked Flame to test for leaks.

Types of Installations

- In-accordance with ASG5601 (**Current Edition**)

- The appliance is not intended to be installed as an upright or freestanding cooker; the appliance is designed to be installed on a supporting non-combustible shelf of sufficient strength.

- It is recommended that the appliance be secured to the bench or rear wall with brackets or chains.

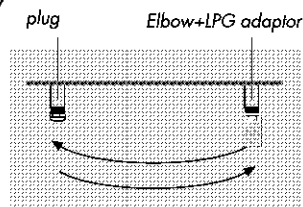
- Caravan installations to be installed by an authorized person. In accordance with AS5601 section six.

To ensure correct operation of the appliance it is necessary to set the correct pressure for the appliance 1.0kPa for Natural Gas and 2.75 kPa for LPG (Propane). Check the pressure by connecting the pressure gauge or manometer to test point as shown on adjacent figures. Set pressure with 2-3 burners operating on high. Check for correct operation of burners, ignition system etc and demonstrate operation of appliance to customer.

If burner low setting requires adjustment refer to conversion procedure for adjustment.

Connection of the gas hose to the oven

Convenient position is selected by interchanging the elbow+LPG adaptor and plug according to the location of the main gas inlet valve.

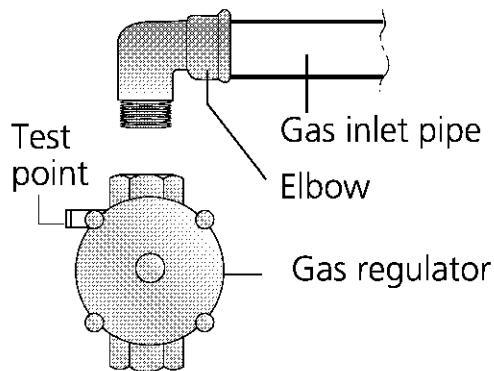




Gas leaks

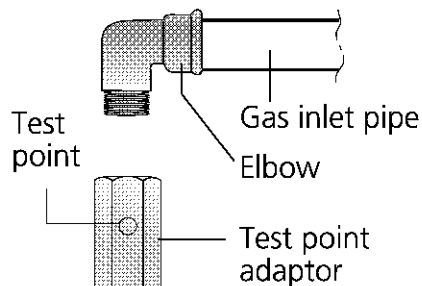
If you smell gas, turn off all gas controls and extinguish any open flame. Open a window to ventilate the room. Don't touch any electrical switches. Contact your local Gas Supplier immediately.

Gas connection for NATURAL GAS



1.0 kPa

Gas connection for **LPG** PROPANE GAS



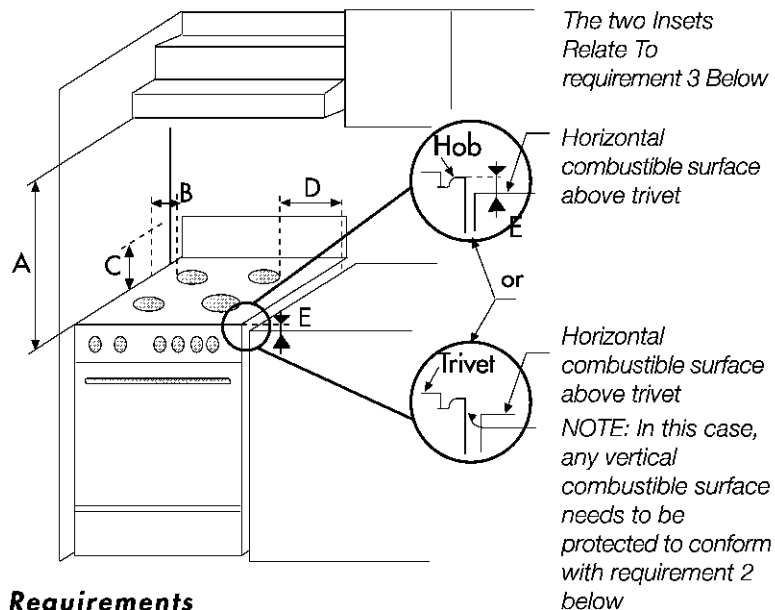
2.75 kPa

SUITABLE FOR FLEXIBLE HOSE CONNECTION

CONNECTION HOSE MUST COMPLY TO
AS1869 CLASS B 10 mm DIAMETER & BE AGA
CERTIFIED LENGTH OF HOSE IS TO BE AS SHORT
AS POSSIBLE HOSE LENGTH MUST NOT EXCEED
1.2 M

THE HOSE MUST NOT BE KINKED OR BE ABLE TO
TOUCH ANY HOT SURFACE WHEN INSTALLED.

Required Clearances Around Domestic Cooking Appliances



Requirements

1- Overhead clearances - (Measurement A)

Range hoods and exhaust fans shall be installed in accordance with the manufacturer's instructions. However, in no case shall the clearance between the highest part of the hob of the cooking appliance and a range hood be less than 600 mm or for an overhead exhaust fan 750mm. Any other downward facing combustible surface less than 600 mm above the highest part of the hob shall be protected for the full width and depth of the cooking surface area in accordance with clause 5.12.1.2. However, in no case shall this clearance to any surface be less than 450mm.

2- Side clearances - (Measurements B & C)

Where B, measured from the periphery of the nearest burner to any vertical combustible surface, or vertical combustible surface covered with toughened glass or sheet metal, is less than 200mm, the surface shall be protected in accordance with Clause 8.12.1.2. to a height C of not less than 150mm above the hob for the full dimension (width or depth) of the cooking surface area. Where the cooking appliance is fitted with a splashback, protection of the rear wall is not required.

3- Additional requirements for Freestanding and Elevated Cooking Appliances - (Measurements D & E)

Where D, the distance from the periphery of the nearest burner to a horizontal combustible surface is less than 200 mm, then E shall be 10 mm or more, or the horizontal surface shall be above the trivet. See insets above.

NOTES:

- 1- Requirement 3 does not apply to a freestanding or elevated cooking appliance which is designed to prevent flames or the cooking vessels from extending beyond the periphery of the appliance.
- 2- The cooking surface area is defined as that part of the appliance where cooking normally takes place and does not include those parts of the appliance containing control knobs.
- 3- For definition of hob, see Clause 1.4.64.
- 4- For definition of trivet, see Clause 1.4.109.
- 5- Consideration is to be given to window treatments when located near cooking appliances, see Clause 5.3.4.



Part 3: Technical specifications

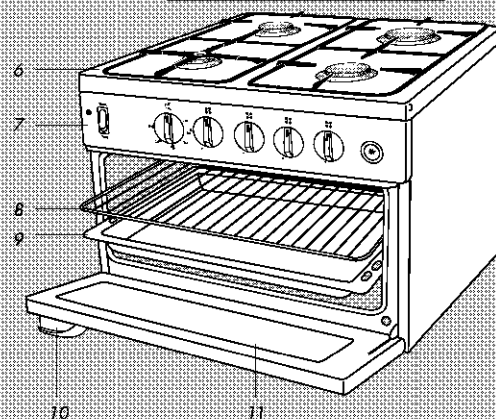
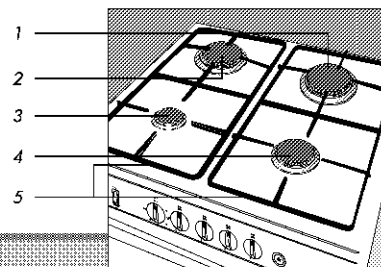
External width	500 mm
External depth	540 mm
External height	372 mm
Power supply	240 V - 50 Hz
Oven power	1200 W
Grill power	2400 W
Rapid burner-Rear right	12.0 MJ/h
Semi-rapid burner-FR-RL	7.6 MJ/h
Auxiliary burner - FL	4.0 MJ/h
Total gas power	31.2 MJ/h

Electric 2400 W

Thermostat Electrical

Ignition Electrical, automatic

Against risc of fire class X

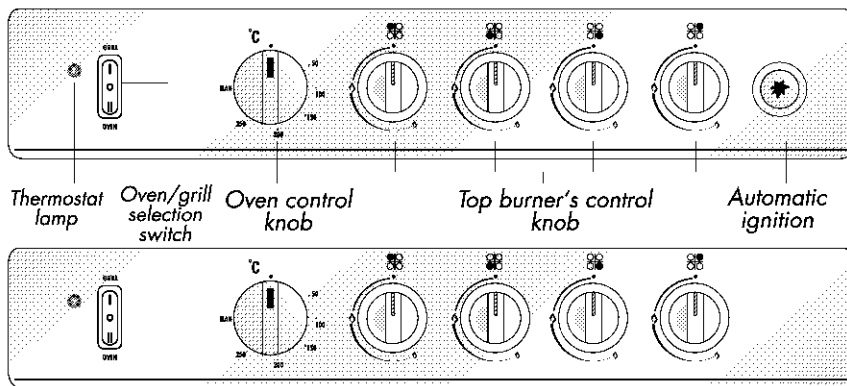


1. Rapid burner
2. Semi-rapid burner
3. Auxiliary burner
4. Semi-rapid burner
5. Pan support
6. Burners plate

7. Control panel
8. Grill shelf
9. Tray
10. Handle
11. Door



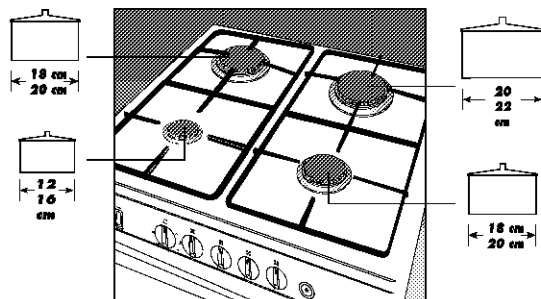
Part 4: Introduction of the control panel and operating the top burners



To obtain maximum efficiency

A correct use to burner results in gas saving and better output. Therefore we recommend to use saucepans whose base completely cover the flames.

Four saucepans with much smaller diameters to be put auxiliary burner, use the pan support adaptor.



Ignition by button

In models with ignition;

It provides automatic ignition.

When the button is pressed and released all plugs spark at the same time. The ignition starts at the burner through which the gas flows. If an ignition does not occur, repeat the same action. Holding the button at pressed position does not provide ignition.

Use of top gas burners

Turn the relevant knob by slightly pressing in counter clockwise direction.

The large flame on the knob corresponds to maximum capacity position and the small flame corresponds to minimum capacity position.

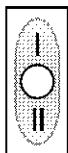
After you release the knob, if the ignition does not continue repeat the same process by keeping the knob pressed for 15 seconds. If still no ignition occurs, wait for 1 minute and repeat again.

Warning : Do not keep the knob in pressed position more than 15 seconds.

Part 5: Operating the oven

5.1 Operating the oven

GRILL



OVEN

Switch

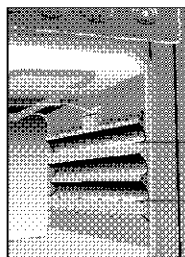
It has 3 positions and controls the heating elements

0 : Off positions

Grill : Grill heating element is on
(max power: 2425 W)

Oven: The upper and lower heating elements are on (max power: 1225 W).

Shelf positions



- Bring the oven / grill switch to the "II" position.
- Bring the thermostat knob to the position in cooking table according to the kind of the food you are going to cook.
- Make a preheating of 6-10 minutes.
- After preheating, locate your meal to a suitable shelf position mentioned in the cooking table.
- After the end of the cooking time, control your meal, and bring the oven / grill switch to "0" position.

WARNING: Unless you bring the thermostat knob and the oven / grill switch to the suitable position the heating elements do not work.

Foods	Cooking temperature °C	Cookin time (min)	Tray levels
Gâteau	170	25 - 35	1
Grape pie	170	20 - 30	1
Apple pie	170	20 - 25	1
Fruit pie	170	20 - 30	1
Pie	170 - 200	20 - 30	1
Cookies	140	30 - 35	1
Brioche	170 - 200	25 - 35	1
Flaky pastries	190	30 - 35	1
Cake	170	25 - 35	1
Biscuit	170	15 - 25	1
Lamb	230	25(1)	1
Beef	250	40 - 45 (1)	1
Mutton	250	40 - 50 (1)	1
Chicken (sliced)	230	25 - 35	1
Fish	200	30 - 40	1
Turkey	250	35 - 45	1
Macaroni	200	20 - 30	1

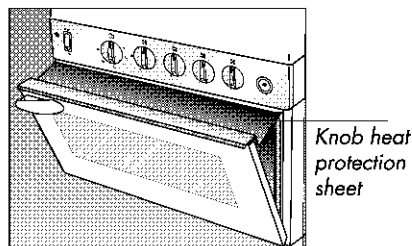
(1) suitable for 500 gr cooking

Not: The values in the table are the obtained results in our laboratories. You may find more suitable values for yourself by experience.

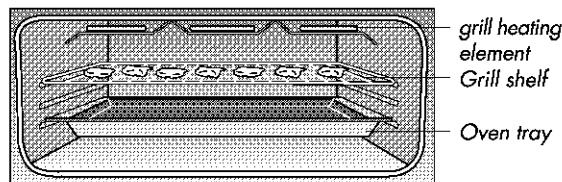
➤ Select the suitable cooking position according to your experience, if you will cook in a different container other than the oven tray.

5.2 Operating the grill

- Select the **grill** position by the selector switch.
- Turn the thermostate knob to the "**max**" position.
- Make a preheating of 2-3 minutes before grilling.
- Keep the oven door half-open, after the preheating during grilling.
- Locate the grill shelf on the tray as you see on the figure and put your cook on the self.
- Use the knob protection sheet, to prevent overheating of the knobs.
- When you finish the cooking turn the selector switch to "**0**" position.



Foods	Grilling period	Grill and rack position
Beefsteak	5-7 min/one side	3
Beef	4-6 min/one side	3
Cutlet (lamb)	4-6 min/one side	3
Cutlet (calf)	5-7 min/one side	3
Meatballs	4-6 min/one side	3
Chicken (choped)	13-15 min/one side	3
Fish fillet	10-12 min/one side	3
Grilled fish	8-10 min/one side	3
Grilled sardine	10-13 min/one side	3





Part 6: Important Do's and Dont's

Do's

- make sure that no flammable materials are adjacent to the appliance as the sides of the appliance become hot during operation.
- have your appliance installed by a licansed gasfilter /authorised installer
- make sure you understand the controls prior to using your appliances
- remember that the oven and the utensil will be very hot when use.
- take care when opening the door. Let steam and hot air escape before removing the food.
- use quality oven gloves for removing hot food utensils from the oven.
- select the correct shelf position before turning the oven or grill on.
- take care when removing utensils from the grill as they may be hot if oven is in use.
- allow the appliance to cool before cleanning.
- note that times and temperatures in this book are for guidance only.
- always refer servicing to a qualified appliance authorised person / service agent
- clean your oven regularly, ideally after each use.
- check all controls on the appliance are switched off after cooking.
- make sure wall-covering etc. at the rear of the appliance are securely fixed to the wall.

Don'ts

- **Don't** attempt to grill with the door closed.
- **Don't** allow any person to sit or stand on any part the appliance.
- **Don't** store items above a cooker that children may attempt to reach.
- **Don't** use water to extinguish oil or fat fires.
- **Don't** use biological washing powder or harsh abrasives or chemical clenears for cleaning the oven inner panels.
- **Don't** store flammable materials, aeresols etc. in adjacent cabinets.
- **Don't** use the handleless to hang towels, dishcloths etc.
- **Don't** use round-bottomed (traditional) dish. Use flat-bottomed types.
- **Don't** place dishes, pans trays directly onto the oven compartment base.
- **Don't** spray aerosols in or near this appliance while it is being used.



Part 7: Maintenance and cleaning

Turn off the mains switch before cleaning

☛ Before switching on again ensure that all controls are in the OFF position.

☛ Make sure that the oven, grill are cooled down before you start cleaning.

☛ **Special cleaners that are commercially available may be used after carefully reading the warning labels written on them. Do not use cleaning agents containing acid or chlorine.**

Cleaning can be accomplished using a soft piece of cloth wetted with soapy water or with commercially available special surface cleaners and a soft piece of cloth. Especially use liquid paste or cream type cleaners.

Warning!

Never clean the cooker and trays with hard brushes, steel pads or knives, which can easily scratch the enamelled and stainless steel surfaces.

☛ Your product is manufactured

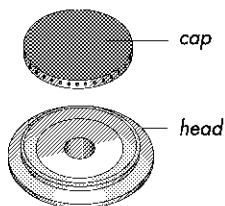
in a manner that it should not overflow the oily food juices under the counter. The pan supports can easily be removed and the top burner plate can be cleaned with soapy water, and rinsed with a dry cloth.

☛ Wash and rinse the gas burner caps and the pan supports with soapy water.

Never wash the gas burner caps and the pan supports in the dishwasher.

For the dirt and stains on the burner heads that can not be cleaned, use the metal surface cleaners you can obtain from the market according to their instructions.

☛ It is recommended that the acidic matters such as oil, lemon etc. should be cleaned immediately.



Control panel

Wipe over the control panel with a damp cloth and polish with a dry cloth. Do not use oven cleaners or aerosols, scouring pads or abrasive powder for cleaning the plastic knobs as damage will occur. Do not attempt to remove any of the control knobs from the panel as this may cause damage and is a safety hazard.

Vitreous enamel hob surround

Clean with a cloth wrung out in soapy water. Stubborn stains can be removed with a cream, paste or liquid cleaner. Check that the cleaning agent used is approved by the Vitreous Enamel Development Council.

Oven interior

Before switching on again ensure that all controls are in the OFF position. Take out all trays and the grill out of the

oven. Clean out the interior with a piece of moist, soapy cloth. Then, clean it once more with a wet piece of cloth and let it to dry.

Do not use dry powder agents for cleaning.

☛ We recommend that grill elements be wiped with a damp cloth to remove any fat splashes. This will prevent fumes for any fat being burned off when the cooker is next used.

Oven door

Wipe over the door outer panel with a cloth wrung out in hot soapy water, then after wiping with a cloth wrung out in clear water. Do not use scouring pads or abrasive powder which may scratch the surface. Take care during cleaning not to damage or distort the door seal.

☛ Ensure that the door seal is dry after cleaning.

☛ It is recommended the appliance be serviced every years by an authorised person.



Part 8: Future Transportation

7.1 Problem solving

If the appliance does not operate, check whether:

- The plug is inserted properly in the socket and the power supply is on
- The fuse has blown/circuit breaker has tripped/main distribution switch has been turned off.
- The control has been set correctly.
- New plug is wired correctly if you have changed the fitted moulded plug.
- If the appliance is still not operating after the above checks, contact the dealer from whom you purchased the unit. Please ensure that the above checks have been made as a charge will be made if no fault is found.

• **Transporting the oven;**

Store the oven's original box. Transport the oven in its original carton. Follow the guidance marks that are printed on the carton.

To prevent the wire grill and tray inside the oven from damaging the oven door, place a strip of cardboard or paper 1 to 1.5 cm in thickness onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the side walls.

• **If you do not have the original carton;**

Take the necessary precautions in order to prevent the exterior panels, and the glass surfaces of the oven from being damaged.

Pack the oven in bubble wrap or thick cardboard and tape it securely in order to prevent damage during transportation.

The oven must be transported upright. Do not place other items on the top of the cooker.

ELECTRICAL DISTRIBUTORS AUSTRALIA PTY LTD

ABN 11 051 297 557

SUITE 16 NO./7 NARABANG WAY BELROSE NSW 2085

PH:02 99861699 FAX: 02 99861196 EMAIL:EDAAUST@bigpond.com

EUROMAID COOKER & HOT PLATE WARRANTY

IN ADDITIONS TO RIGHTS BY LAW

Electrical Distributors Australia Pty Ltd guarantees to the original purchaser during the first one or Two Years of ownership (subject to model and type as listed below) that any part with defective material be replaced free of charge, provided that all service work is carried out by Electrical Distributors Australia Pty Ltd or the nearest appointed service agent.

Models Subject to 12 months Warranty:

AD0640, BT180, BT220, MC1110T, SC11531, SCNG7531, SCLPG7531,MDA200.

Any new models released not stated above are also 24 months warranty.

Models Subject to 24 months Warranty:

1505TI, A0975SS, A0985SS, A0980SS, A0 970WH, BMSS7, BMWH7, A0 970SS.

Where the appliance is installed outside the normal service area of Electrical Distributors Australia Pty Ltd or it's Appointed Service Agent the purchaser will pay the travel cost charges to take the appliance to the service centre.

AUTHORISED SERVICE AGENTS:

NSW

ALL GENERAL WHITEGOODS
4/11 HALLSTROM PLACE
WETHERILL PARK 2164 NSW
PH: 02 97561511
FAX: 02 97561091

GOLD COAST

ROSHAD APPLIANCE SERVICE
1/13 LEDA DRIVE
BURLEIGH QLD 4220
PH: 0755357044
FAX:07 55357407

VIC

ADVANTAGE APPLIANCES
54/170 FORSTER ROAD
MT WAVERLY VIC 3149
PH:03 95588044
FAX:0395442102

TASMANIA

BALDOCKS
222 LIVERPOOL STREET
HOBART TASMANIA 7000
PH: 03 622345995
FAX:03 62348134

WESTERN AUST.

METROPOLITAN APPLIANCES
15 SHIELDS CRESCENT
MY AREE WA 6154
PH: 089 3301724 FAX: 08 93171296

SOUTH AUST.

PRESTIEGE APPLIANCE REPAIRS
CENTRE SHOP 4/394 HENLEY BEACH
ROAD LOCKLEYS SOUTH AUSTRALIA
PH: 08 83522022
FAX: 08 83522044

QUEENSLAND

ENDEAVOUR REFRIGERATION
167 ROBERTS ROAD
FORTITUDE VALLEY QLD 4006
PH: 07 38522477
FAX: 07 38532467

Portable Appliances:

For Bench top or portable appliances the purchaser must arrange their own transport to our nearest authorised Service Centre, these portable items do not offer in Home Service.

Built In Appliances:

Access must be granted within normal working hours and our Service Agents must have easy access to these built in appliances and charges will be the responsibility of the purchaser where the service technician can not obtain easy access to remove the appliance for inspection prior to repair.

This Warranty is not transferable and excludes any repair or replacement caused by Power Surges faulty installation abuse, Pest Damages, misuse, acts of God or accident.

The above Warranty is for Domestic application only is limited to THREE (3) Months in Commercial Applications.

FOR SERVICE OUTSIDE THE ABOVE AREAS PLEASE CONTACT HEADSYDNEY OFFICE PH:02 99861699

MDA 200

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