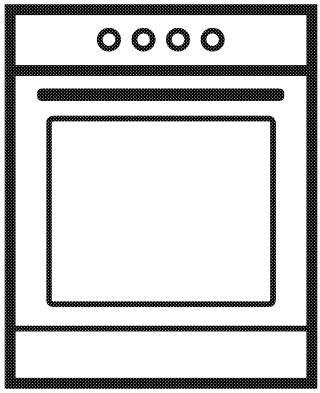
Gas Range

User manual



IMPORTANT

Installer should leave these instructions with appliance.
Consumer should read these instructions before using the appliance and should retain them for future reference.

BGR24102SS

IMPORTANT SAFETY INSTRUCTIONS
READ AND SAVE THESE INSTRUCTIONS



WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

— Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

— WHAT TO DO IF YOU SMELL GAS

- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

— Installation and service must be performed by a qualified installer, service agency or the gas supplier.

Important Safety Instructions
Read and save these instructions

TO PREVENT TIPPING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.





WARNING:

- ALL RANGES CAN TIP
- INJURY TO PERSONS COULD RESULT
- INSTALL ANTI-TIP DEVICES PACKED WITH RANGE
- SEE INSTALLATION INSTRUCTIONS



WARNING:

- **DO NOT OPERATE THE RANGE WITHOUT ANTI-TIP DEVICE IN PLACE AND ENGAGED**

"After installation cautiously grip the rear of the range to ensure the anti-tip bracket is engaging the rear of range."
Check for proper installation and use of the anti-tip bracket. Carefully tip the range forward pulling from the back to ensure that the anti-tip bracket engages the range leg and prevents tip-over. Range should not move more than 1" (25 mm).

IMPORTANT:

This appliance is intended for normal household use only. It is not approved for outdoor or other non-household uses (including sea or air-going vessels). See the Statement of Limited Warranty. If you have any questions, contact the manufacturer.
Do not repair or replace any part of the appliance unless specifically recommended in this manual. Refer all servicing to a factory authorized service center.

Explanation of symbols

Throughout this User Manual the following symbols are used:


Important information or useful hints about usage.


Warning for hazardous situations with regard to life and property.


Warning for electric shock.


Warning for risk of fire.


Warning for hot surfaces.

DANGER indicates a hazardous situation which, if not avoided, will result in death or serious injury.

WARNING indicates a hazardous situation which, if not avoided, could result in death or serious injury.

CAUTION indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.

NOTICE is used to address practices not related to physical injury.

Dear Customer,
Your product has been manufactured in modern facilities and has passed strict quality control procedures.
To obtain the best performance, we request that you read through this user manual carefully, especially the safety instructions, before using your product and that you keep it for future reference. If this product is given to another consumer, please give them this manual for their reference.



IMPORTANT:

Save these instructions for the local electrical inspectors use.



IMPORTANT:

This product can only be used in a room which incorporates a properly adjusted and functioning Carbon Monoxide sensor. Make sure the Carbon Monoxide sensor works properly and is maintained done frequently. Carbon Monoxide sensor should be installed maximum 6.5 feet away from the product.

The instructions will help you to operate the appliance properly and safely.

- Upon delivery, please check that the appliance is not damaged. If you note any transport damage, please contact the shipping company or company where you purchased the appliance immediately and do not connect and operate the appliance!
- When you pass on the appliance to another person, please provide all documents including original sales receipt which should show the date of purchasing. Warranty is not valid if the product is sold second hand.
- If you should decide not to use this appliance any longer (or decide to substitute an older model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance with health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with old appliances. Remove the door and the warming drawer before disposal to prevent entrapment.

1 Safety Instructions - Read before use 7

Basic safety instructions 7
Safety for children 9
Safety when working with electricity 10
Safety when working with gas 10
Intended use 12
Disposal 12
Packaging material 12
Future transportation 13

2 Installation 14

Installation and connection 15
Gas conversion 21
Connection to the main supply 23

3 Preparation 25

Tips for saving energy 25
Initial use 25
First cleaning of the appliance 25
Initial heating 25

4 How to use the hob 27

General information about cooking 27
Using the hobs 27

5 How to operate the oven 29

General information on baking, roasting and broiling 29
How to use the gas oven 29
Cooking times table 30
How to operate the broil 31
Cooking times table 32

6 Maintenance and care 33

General information 33
Cleaning the burner/plate 33
Cleaning the control panel 33
Cleaning the oven 33
Removing the oven door 34
Replacing the oven lamp 34

7 General information 36

Overview 36
Technical specifications 37
Package contents 38
Injector table 39

8 Troubleshooting 40

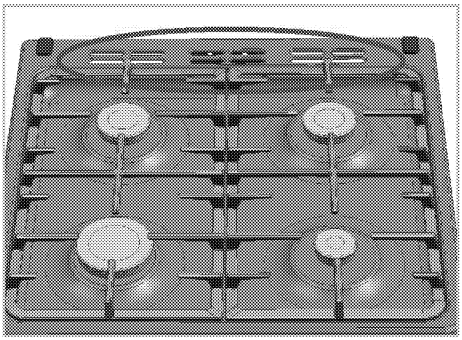
9 WARRANTY STATEMENT FOR BLOMBERG ELECTRIC AND GAS RANGES 41

1 Safety Instructions - Read before use

⚠ Basic safety instructions

- 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 appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Never use when judgment or coordination is impaired by the use of alcohol and/or drugs
- If the supply cord damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent or similarly qualified persons.
- Do not operate the appliance if it is defective or shows any visible damage.
- Do not carry out any repairs or modifications on the appliance. However, you may remedy some malfunctions; see Troubleshooting.
- Only authorized replacement parts may be used in performing service on the range. Replacement parts are available from factory authorized parts distributors. Contact the nearest parts distributor in your area.
- Never modify or alter the construction of the range including by removing leveling legs, panels, wire covers, anti-tip brackets, or screws, or any other part of the appliance.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates in high temperatures and may cause fire since it will catch fire when it gets in contact with hot surfaces.
- Your body accidentally can turn the knobs, please make sure that your body do not touch to knobs not for use.
- WARNING: Food Poisoning Hazard: Do not let food sit in oven for more than 1 hour before or after cooking. Doing so can result in food poisoning or sickness.
- WARNING: To avoid permanent damage to the oven bottom finish do not line the oven bottom with any type of foil or liner.

- WARNING: Never cover the top of burner grates with any kind of cover. Use only cooking utensils with recommended diameters. Make sure ventilation and oven fume oulets shown below are not closed. Otherwise fire hazard and carbon monoxide poisoning can occur.



- An air curtain or other overhead range hood, which operates by blowing a downward airflow onto this range, shall not be used in conjunction with this gas range.
- Do not heat closed food containers and glass jars. Pressure that may build-up in the jar can cause it to burst.
- Keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors.
- Ensure that no flammable materials are adjacent to the appliance as the sides become hot during use.
- Fire risk! Do not store flammable material in the range and/or in the drawer/bottom part of range.
- Do not use water on grease fires.
  Smother fire or flame or use dry chemical or foam type extinguisher.
- Do not leave empty pots or pans on plates that are switched on. They might get damaged.
- Since it may be hot, do not leave plastic or aluminum dishes on the surface of appliance. These kind of dishes should not be used to keep food either.
- Do not use aluminium foil to line surface unit drip bowls or oven bottoms or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, and/or fire.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
- Always use only dry potholders or heat-resistant gloves when inserting or removing the dishes into/from your oven. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- ⚠ WARNING: NEVER cover any slots, holes or passages in

the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.

- Do not use the oven with front door glass removed or broken.
- Rear surface of the oven gets hot when it is in use. Electric connection should not touch the rear surface, otherwise the main cable may get damaged. Do not trap the main cable between the hot oven door and frame. Do not route the main cable over the hot cooking section. Otherwise, cable insulation may melt and cause fire as a result of short circuit.
- Never wear loose-fitting or hanging garments while using the appliance. Be careful when reaching for items stored in cabinets over the oven. Flammable materiel could be ignited if brought in contact with hot surfaces or heating elements and may cause severe burns.
- Flame in the oven can be smothered completely by closing the oven door and turning the oven off or by using a multi-purpose dry chemical or foam-type fire extinguisher.
- Place the oven rack in the desired position while the oven is cool. If racks must be handled when hot, do not let pot holder contact the heating elements.
- Pulling out the rack to the stop-lock is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.
- Do not use the oven to dry newspapers. If overheated, they can catch on fire.
- After broiling, always take any broiler pan out of the oven and clean it. Leftover grease in a broiler pan can catch fire next time you use the pan.
- Check that all controls on the appliance are switched off after use.
- IMPORTANT: Call the authorized service for installation of the appliance to be used. After this procedure, guarantee period will be started.

Safety for children

- WARNING: Stepping, leaning or sitting on the door or drawers of this range can result in serious injuries and also cause damage to the range. Do not allow children to climb or play around the

range. The weight of a child on an open door may cause the range to tip, resulting in serious burns or other injury.

- Accessible parts may be hot when the broil is in use. Young children should be kept away.
- Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact surface units until they have had sufficient time to cool. Among these areas are (identification of areas) for example, the cook-top and surfaces facing the cook-top.
- WARNING: Do not store items of interest to children in the cabinets above the range or on back guard of a range. Children climbing on the range to reach items could be seriously injured.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.

Safety when working with electricity

- ⚠ WARNING: Before installing, turn power OFF at the service panel. Lock service panel to prevent power from being turned ON accidentally.
- ⚠ WARNING: Personal injury or death from electrical shock may occur if the range is not installed by a qualified installer or electrician.
- Any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by a qualified technician.
- In case of any damage, switch off the appliance and disconnect it from the main supply by removing the fuse or switching off the circuit breaker.
- Ensure that the fuse rating is correct.
- Do not operate the appliance barefooted.
- Never touch the appliance with wet hands or feet.

Safety when working with gas

- WARNING: To reduce the risk of personal injury in the event of a grease fire, observe the following:
- Smother flames with a close-fitting lid, cookie sheet, or metal tray, then turn off the burner. Exercise caution to prevent burns. If the flames do not go out immediately, evacuate and call the fire department.

- Never pick up a flaming pan—You may be burned.
- Do not use water, including wet rags
- Or towels—a violent steam explosion will result.
- Make certain that gas shutoff valve and all burner controls are in the OFF position before beginning.

Use an extinguisher only if:
1) You know you have a CLASS ABC extinguisher and you already know how to operate it.
2) The fire is small and contained in the area where it started.
3) The fire department is being called.
4) The fire does not obstruct your escape route.

- ⚠ WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing properity damage, personal injury or death.
- Any works on gas equipment and systems may only be carried out by authorized qualified persons.
- "Prior to the installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible."
- "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;" See Before installation.
- "CAUTION: "The use of gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example increasing the level of the mechanical ventilation where present."
- Gas appliances and systems must be regularly checked for proper functioning. Please arrange for annual maintenance.
- Clean the gas burners regularly. The flames should be blue and burn evenly.
- Good combustion is required in gas appliances. In case of incomplete combustion, carbon monoxide (CO) might develop. Carbon monoxide is a colorless, odorless and very toxic gas, which has a lethal effect even in very small doses.

- Request information about gas emergency telephone numbers and safety measures in case of gas smell from you local gas provider.
- The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.5 kPa).
- The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).
- Hob burners will not automatically re-ignite in the event of power failure and unignited gas will still be expelled from the burners. Switch off burners immediately whenever a power failure occurs.

Intended use



WARNING: NEVER use this appliance as a space heater to heat or warm a room. Doing so may result in carbon monoxide poisoning and overheating the oven.

- Use this appliance only for its intended use as described in this manual. Never use the appliance for storage.
- This appliance should not be used for warming the plates under the broil, hanging towels and dish cloths on the handles, for drying and the space heating purposes.
- All openings in the wall behind the appliance and in the floor under the appliance shall be sealed.
- This appliance is not intended to use at mobile homes, recreational vehicles.
- Do not obstruct the flow of ventilation air.
- The manufacturer shall not be held liable for any damage caused by improper use or handling errors.
- The appliance can be used for defrosting, baking, roasting and broiling food.

Disposal

Packaging material



DANGER:
Risk of suffocation by the packaging materials!
Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.

The packaging material and transport locks are made from materials that are not harmful to the environment. Please dispose of all parts of the packaging according to environmental standards. This is beneficial to the environment.

Future transportation

Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.

NOTICE:
Do not place other items on the top of the appliance. The appliance must be transported upright.

Store the appliance's original box and transport the appliance in its original carton. Follow the guidance marks that are printed on the carton.

IMPORTANT:
Verify the general appearance of your equipment by identifying possible damage during the transportation.

To prevent the wire shelf and tray inside the oven from damaging the oven door, place a strip of cardboard 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

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

2 Installation

To ensure that critical air gaps are maintained under the appliance, we recommend that this appliance is mounted on a solid base and that the feet do not sink into any carpet or soft flooring.
The kitchen floor must be able to carry the weight of the appliance plus the additional weight of cookware and bake ware and food.

- If an appliance hood is to befitted, refer to the manufacturer's instructions regarding fixing height.
- The appliance corresponds to device class 1, i.e. it may be placed with the rear and one side to kitchen walls, kitchen furniture or equipment of any size. The kitchen furniture or equipment on the other side may only be of the same size or smaller.
- Any kitchen furniture next to the appliance must be heat-resistant (212 °F min.).

Room ventilation

All rooms require an openable window, or equivalent, and some rooms will require a permanent vent as well.
The air for combustion is taken from the room air and the exhaust gases are emitted directly into the room.
Good room ventilation is essential for safe operation of your appliance.
If the room where the appliance is installed does not have a door or a window that opens directly to the outer environment, there must definitely be a fixed ventilation opening in the room. The fixed ventilation must be nonadjustable and non-closable.
On the doors or windows that open directly to the outer environment, there must be a ventilation opening with the dimensions specified based on the total gas power of the appliance (as shown below). You can find the gas power and ventilation opening match-up in the table below.

Total gas consumption (BTU/h)	min. Ventilation opening (inch^2)
0-6800	16
6800-10200	19
10200-13600	27
13600-20500	47
20500-27300	62
27300-34100	78
34100-39200	93
39200-44400	109
44400-52900	124
52900-58000	140
58000-64800	155
64800-81900	194

If the doors or windows that open directly to the outer environment do not have openings corresponding to the ventilation opening specified according to the total gas power of the product, there must definitely be a fixed ventilation opening in the doom. The fixed ventilation opening should also be in compliance with the values in the gas power-ventilation opening table.
There should be a minimum clearance of 10 mm on the bottom edge of the door -that opens to the inner environment- in the room where the product is installed. You must make sure that items such as carpets, floorings, etc. do not cover this clearance when the door is closed.
The cooker may be located in a kitchen, kitchen/diner or a bed-sitting room, but not in a room containing a bath or shower. The cooker must not be installed in a bed-sitting room of less than 20m^3.
Do not install this appliance in a room below ground level unless it is open to ground level on at least one side.
Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Fuel Gas Code ANSI Z223.-latest edition, or in Canada, CAN/CGA B149.1, and CAN/CGA B149.2, and National Electrical

Code ANSI/NFPA No.70 - latest edition, or in Canada CSA Standard C22.1, Canadian Electrical Code, Part 1 and local code requirements.

⚠ Important notes to the consumer

Keep this manual for future reference.

- As when using any range generating heat, there are certain safety precautions you should follow. These are listed in the front of this manual. Read and follow carefully.
- Your range must be installed and grounded properly by a qualified installer or service technician.
- To eliminate the need to reach over the cooktop, cabinet storage space above the cooktop should be avoided.

⚠ Important notes to the installer

Read manual before installing the cooker.
Observe all governing codes and ordinances.
Be sure to leave these instructions with the consumer.
Be sure your range is installed and grounded properly by a qualified installer or service technician.

IMPORTANT:
Before installing the range in an area covered with linoleum or any other synthetic floor covering, make sure the floor covering can withstand heat at least 90°F (32.2°C) above room temperature without shrinking, warping or discoloring.

Do not install the range over carpeting unless you place an insulating pad or sheet of 1/44 inch (0.64cm) thick plywood between the unit and carpeting.

Installation and connection

IMPORTANT:
Do not install the appliance next to refrigerators or freezers. The heat emitted by the appliance will lead to an increased energy consumption of cooling appliances.

- For installation the appliance must be connected in accordance with all local electrical and/or gas regulations.

CAUTION:
Unit is heavy and requires a least two persons or proper equipment to move.

- Hidden surfaces may have sharp edges. Use caution when reaching behind or under appliance.

NOTICE: Material damage!
Do not place other items on the top of the appliance. The appliance must be transported upright. The door and/or handle must not be used for lifting or moving the appliance. Take care not to touch the oven heating element also located at the top of the oven cavity, just behind the ridged area. It is recommended to wear gloves and long sleeves to protect hands and forearms from abrasion and potential scratches during the lifting process. It is also recommended to take off watches and jewelry and to wear work shoes during installation for foot protection. Remove the oven door for easier handling and installation.

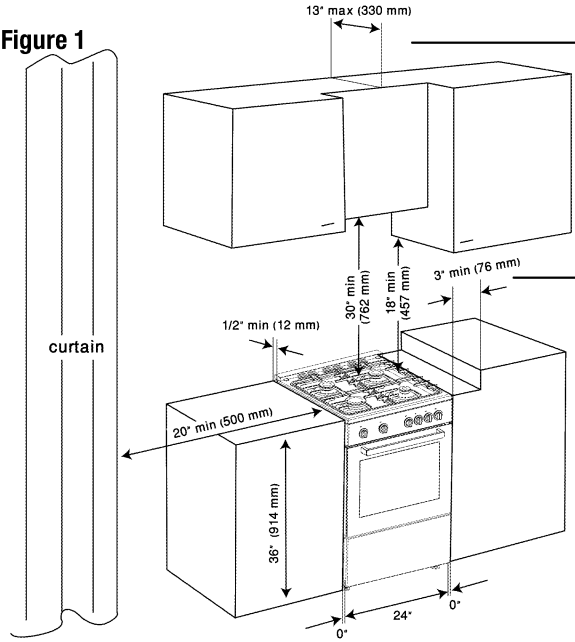
- The appliance must be placed directly on the floor. It must not be placed onto a base or a pedestal.

Clearances & Dimensions

Dimensions that are shown in figures 1 and 1A must be used. Given dimensions provide minimum clearance. There needs to be a 30-inch minimum clearance between the top of the cooking surface and the bottom of unprotected wood or metal cabinets or a 24-inch minimum when bottom of wood or metal cabinets are protected by not less than a 1/4-inch flame retardant millboard covered with not less than no. 29 msg sheet-steel, 0.015- inch stainless steel, 0.024-inch aluminum or 0.020-inch copper.

To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5 inches beyond the bottom of the cabinets.

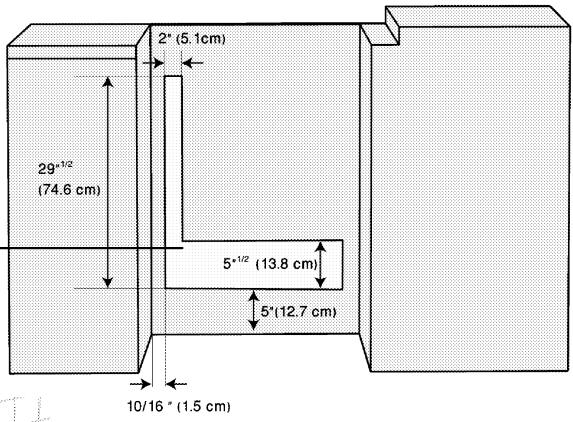
Figure 1



The maximum depth of cabinets installed above top surface cooking section shall be 13 inch(330mm)

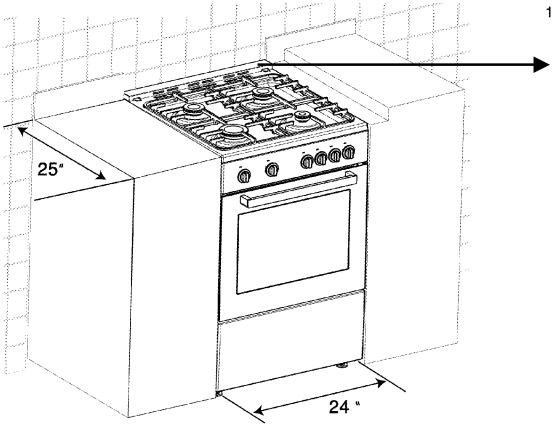
Obstruction should be min 3'' away from the edge of the range surface.

Figure1A



Proper positioning of (electric and gas) outlet must be flush. Nothing located in white area can extend more than 2" (5,1cm) from wall or range will not slide all the way back.

Figure1B



The island trim is supplied with your range. For the installation, please see "Package content" section on page 38.

Anti-Tip stability device installation instructions

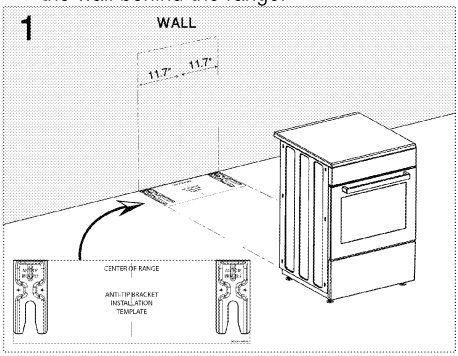
WARNING:
All ranges can tip and injury to persons could result.

- A child or adult can tip the range and be killed.
- Install the anti-tip device packed with range to the structure wall of floor.
- Engage the range to the anti-tip bracket by sliding range so that the rear foot of range into the bracket as shown in figures.
- Re-Engage the anti-tip device if the range is moved.
- See installation instructions below.
- Failure to follow these instructions can result in death or serious burns to children or adults.

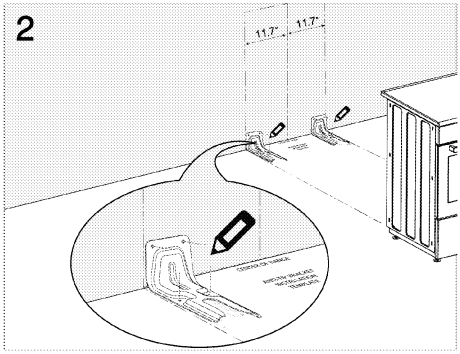
A package of anti-tip device is supplied with product. Anti-tip devices, screws, fixing plugs and anti-tip installation template is provided in this package.

Anti-tip brackets must be secured to both wall and floor and must be used for the both rear feet.

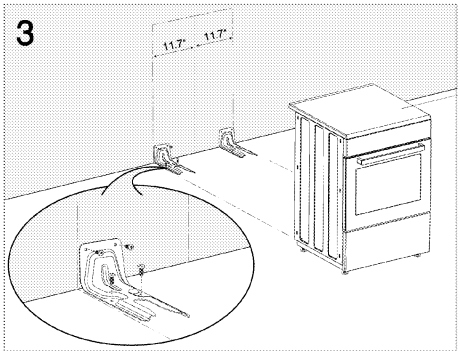
1. Place the back edge of the template against the wall behind the range.



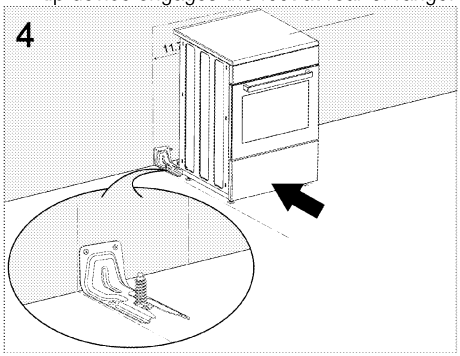
2. Center the template in the gap in where the range will be installed.
3. Place anti-tip brackets on the template and mark locations of the screw holes on the floor and wall (4 marks for 4 screws).



4. Remove the brackets and templates. Drill pilot holes on the marks in accordance with fixing plug and screw dimensions.
5. Screw and secure anti-tip brackets on the floor with screws.



6. Please ensure the product is level by adjusting the four feet at the bottom by turning left or right and align level with the work top.
7. Slide range into place making sure the anti-tip device engages the foot at rear of range.



8. After installation cautiously grip the rear of the range to ensure the anti-tip bracket is engaging the rear foot of range.



WARNING: Tip Over Hazard
A child or adult can tip the range and be killed. Connect anti-tip bracket to anti-tip hole at the back of the range. Reconnect the anti-tip bracket, if the range is moved. Failure to follow these instructions can result in death or serious burns to children and adults.

WARNING: Electrical shock hazard!
• Use extreme caution when drilling holes into the wall or floor. There may be concealed electrical wires located behind the wall or under the floor.
• Identify the electrical circuits that could be affected by the installation of the Anti Tip Device, then turn off power to these circuits.
Failure to follow these instructions may result in electrical shock or other personal injury.

Connection to the gas supply

This appliance has been tested in accordance with the following standards:

- ANS Z21.1-Household Cooking Appliances
- CSA 1.1 - Household Cooking Appliances
- CAN/ CSA-C 22.2 No 61-M89 Household Cooking Ranges.
- In Canada, installation must be in accordance with CAN 1-B149.1 and 2 Installation Codes for Gas Burning Appliances and or local codes.
- It is the responsibility of the owner and the installer to determine if additional requirements, such as local codes and/or standards, apply to specific installations. The installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54 or, in Canada, the Natural Gas and Propane Installation Code, CSA B149.1.

For Massachusetts Installations:

1. Installation must be performed by a qualified and licensed contractor, plumber or gas fitter qualified and licensed by the state, province or region where this appliance is being installed.
2. Shut-off valve must be a "T" handle gas cock.
3. Flexible gas connector must not be longer than 36 inches.

High Altitude Installation note:

This cooker is ETL certified for safe operation up to an altitude of 2.000 ft. without any modifications. For higher altitudes, please contact with Service.

Connect to the gas supply

WARNING:
This product can be converted to LP Gas. Gas convertion must always be performed by Authorized Service Agents.

Important note for LP users

The range is shipped from the factory for use with natural gas. For use with propane (LP) gas, your range must first be converted using tthe LP conversion kit.

The gas connection is located at the back of the range.

Shut off main gas supply valve before disconnecting the old range and keep it off until the new hook-up has been completed.

The cooker can be installed using rigid pipe or a CSA, cCSAus, UL International-certified flexible metal appliance connector. If using a flexible connector, always use a new connector.

Apply pipe joint compound or tape appropriate for use with Natural gas around all male pipe threads to prevent leaks.

If not already present, install gas shut off valve in an easily accessible location. Make sure all users know where and how to shut off the gas supply to the range.

Gas supply pressure for checking the regulator setting is 5" WC.

NOTICE:
The installer must inform the consumer of the location of the gas shut-off valve.

Rigid Pipe Method

The configuration of the rigid pipe connection will vary depending on the location of the gas pipe stub.

1. Make sure circuit breaker is off and then plug range cord in to electrical outlet.

2. Push range back into position insuring that range leg slides under the anti-tip bracket. The range will sit 3/4" away from the wall when properly installed.

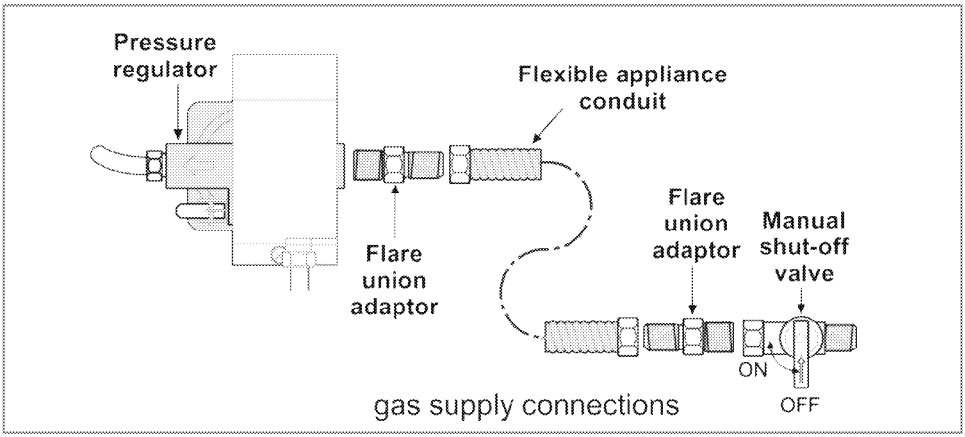
3. Carefully tip range forward to insure that anti-tip bracket engages and prevents tip-over.

4. Connect pipe to range at union.

5. Proceed to "Test for Gas Leaks"

Flexible Connector Method

Refer to Figure below for details.



1. Install male 1/2" flare adaptor at the 1/2" NPT internal thread of the range inlet. Use a backup wrench on the elbow fitting to avoid damage.
2. Install male 1/2" or 3/4" flare union adapter on the NPT internal thread. of the manual shut-off valve.
3. Connect flexible metal appliance connector.
4. Make sure circuit breaker is off and then plug range cord in to electrical outlet.
5. Push range back into position insuring that range leg slides under the anti-tip bracket. The range will sit 3/4" away from the wall when properly installed.

WARNING:
Make sure flexible connector is not damaged while pushing the range in to the position. Otherwise gas leakage can result to fire, injury or death.

6. Carefully tip range forward to insure that anti-tip bracket engages and prevents tip-over.
7. Proceed to "Test for Gas Leaks"

Test for Gas Leaks

Leak testing of the appliance shall be conducted according to the manufacturer's instructions. Turn on gas. Apply a non-corrosive leak detection fluid to all joints and fittings in the gas connection between the shut-off valve and the range. Include gas fittings and joints in the range if connections may have been disturbed during installation. **Bubbles appearing around fittings and connections indicate a leak.**

If a leak appears, turn off supply line gas shut-off valve and tighten connections. Re-test for leaks by turning on the supply line gas shut-off valve. When leak check is complete (no bubbles appear), test is complete. Wipe off all detection fluid residue.

WARNING:
Never check for leaks with a flame. Do not continue to the next step until all leaks are eliminated.

WARNING:
Before you plug in an electrical cord, be sure all controls are in the OFF position.

Test burner function

1. Turn on power at breaker

Verify that wiring in house is correctly installed. If not call Service and do not operate the range. If display screen flashes and beeps continuously, the wiring is incorrectly installed. Verify that wiring in house is correctly installed.

2. Test range top burners

Test burner ignition: Select a range top burner knob. Push and turn the knob counter clockwise to HI. The igniter module will produce a spark sound. Once the air has been purged from the supply lines, the burner should light within four seconds.

Test flame: High Setting. Turn burner to "Hi". See appropriate flame characteristics section. If any of the burners continue to burn mostly or completely yellow, call Service.

Test Flame: Low Setting. Turn burner to "Lo". Verify that the flame completely surrounds the burner. There should be flame at each burner port and there should be no air gap between the flame and the burner. If any of the burners do not comply, call Service.

Test the ignition and flame of each range top burner as described above.

When flame is properly adjusted

There should be a flame at each range top burner port.

There should be no air gap between the flame and the burner port.

3. Test oven burner

Test oven burner ignition. Keep gas oven/broil control knob pressed and turn it **counter clockwise**. An ignition spark is generated and the gas is ignited. Keep the gas oven/broil control knob pressed for another 3 to 5 seconds. Be sure that gas has ignited and flame is present.

Test oven burner flame, While the burner is lit, open the oven door and inspect the flame through the holes on the bottom of cavity. See below flame figures for proper flame characteristics. If the flame burns completely or mostly yellow, call Service.

3. Test broil burner

Test broil burner ignition. Keep the oven/broil control knob pressed and turn it **clockwise** to the "Broil". An ignition spark is generated and the gas is ignited. Keep the knob pressed for 3 to 5 seconds more. Be sure the gas is ignited and flame is visible at the broiler.

Test broil burner flame. While the burner is lit, inspect the flame. See below flame figures for proper flame characteristics. If the flame burns completely or mostly yellow, call Service.

Flame characteristics

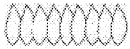
Yellow Flames:
Further adjustment is required



Yellow Tips on Outer Cones:
Normal for LP Gas.



Soft Blue Flames:
Normal for Natural Gas.



If the flame is completely or mostly yellow, verify that the regulator is set for the correct gas type. After adjustment, retest.

Some yellow is normal during the initial use. Allow unit to operate 10-15 minutes and re-evaluate before making adjustments.

Call service if;

1. Any of the burners do not light.
2. The broil burner or oven burner flame goes out after ignition.
3. Any of the burners continue to burn yellow.

NOTICE:
If flame adjustment is necessary, continue to next page. Otherwise, installation is complete at this point.

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the State of California to cause cancer, birth defects, or other reproductive harm, and requires businesses to warn of potential exposure to such substances.

IMPORTANT:
This product contains a chemical known to the State of California to cause cancer, birth defects, or other reproductive harm.

This appliance can cause low-level exposure to some of the substances listed, including benzene, formaldehyde, carbon monoxide, and toluene.

Gas conversion

"This appliance can be used with LP gas and Natural gas. It is shipped from the factory adjusted for use with natural gas. Conversion orifices are located in conversion kit. Follow the instructions packed with the orifices for gas conversion."

Save the orifices removed from the appliance for future use.

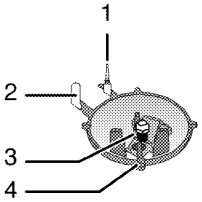
WARNING:
Risk of explosion!
Before starting any work on the gas installation, shut off the gas supply.

IMPORTANT:
In order to change your appliance's gas type, change all injectors and make flame adjustment for all valves at reduced flow rate position.

Exchange injector for the burners

1. Take off burner cap and burner body.
2. Unscrew injectors.
3. Fit new injectors.
4. Check all connections for secure fitting and tightness.

NOTICE:
New injectors have their position marked on their packing or injector table.



1 Flame failure device
2 Sparking plug
3 Injector
4 Burner

WARNING:
Do not attempt to remove the gas burner taps. You must call an Authorised service agent if it is necessary to change the taps.

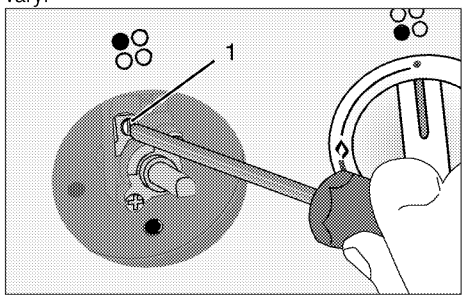
Reduced gas flow rate setting for hob taps

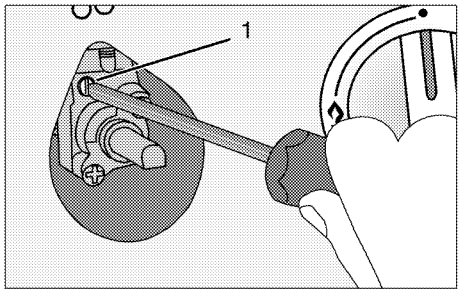
1. Ignite the burner that is to be adjusted and turn the knob to the reduced position.
2. Remove the knob from the gas tap.
3. Use an appropriately sized screwdriver to adjust the flow rate adjustment screw. For Natural gas to LPG (Butane - Propane) adjusment turn the screw clockwise. For the LPG to natural gas adjusment, you should turn the screw counter-clockwise.

» The normal length of a straight flame in the reduced position should be 6-7 mm.

4. If the flame is higher than the desired position, turn the screw clockwise. If it is smaller turn counter clockwise.
5. For the last control, bring the burner both to high-flame and reduced positions in sequence several times and check whether the flame does not go off.

Depending on the type of gas tap used in your appliance the adjustment screw position may vary.

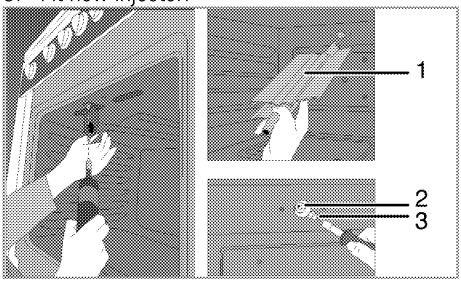




1 Flow rate adjustment screw

Exchange injector for the broil

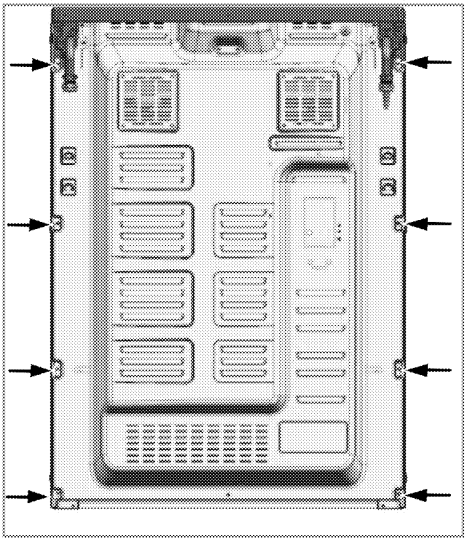
1. Open oven door.
2. Unscrew fastening screw of the broil burner.
3. Slightly pull the broil burner (1) to lift it free with its link(s) on the rear side connected.
4. Unscrew injector by turning to counter-clockwise direction (3).
5. Fit new injector.



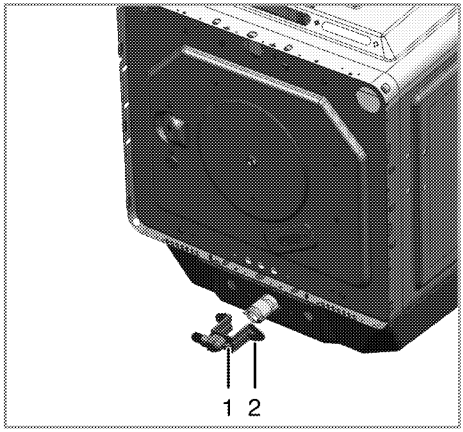
1 Broil burner
2 Injector holder
3 Injector

Exchange injector for the oven

1. Unscrew fastening screws of the back wall.



2. Unscrew the 2 screws (2) of the injector holder (1).
3. Pull out the injector holder.



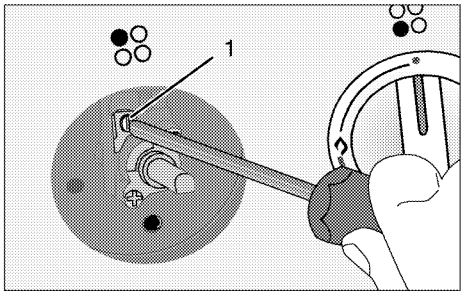
1 Injector holder
2 Screw

4. Unscrew injector by turning to counter-clockwise direction.
5. Fit new injector.

Reduced flow adjustment for the gas oven

For the appropriate functioning of the oven re-checking the by-pass adjustment is extremely important. In order to provide maximum security to the user these operations have to be done with care.

1. Ignite the burner that is to be adjusted and turn the knob to the high flame position.
2. Close the oven door and wait for 10 to 15 minutes until the oven becomes ready for adjustment.
3. After 15 minutes, adjust the oven to the lowest flame position.
4. Take out the knob.

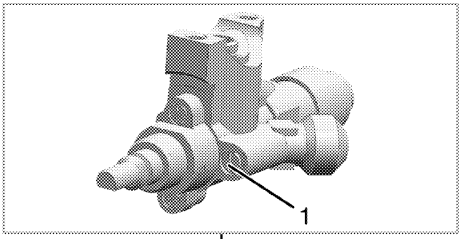


5. Open the oven door and inspect the flame through the holes on the bottom of cavity.
6. Set the flame length to 2 to 3 mm by means of the screw 1 on the oven tap immediately in 30 seconds. Turning the screw in

clockwise direction reduces the flame, turning it anticlockwise increases the flame.

IMPORTANT:
When the oven door is open, inner temperature decrease rapidly. If the adjustment is not complete in 30 seconds, gas thermostat increases the gas rate on the purpose of increasing the inner temperature. So that flow adjustment cannot be done properly.

IMPORTANT:
If the temperature of the oven increases unintendedly, turn off the oven and call the authorised service to have oven thermostat repaired.



Butan/propan	Natural gas
Fasten the screw until the end	Loosen the screw
	1/2 round (approximately)
	

Connection to the main supply

IMPORTANT:
Electrical installation should comply with national and local codes.
The appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, NFPA 70 or the Canadian Electric Code, CSA C22.1-02.

IMPORTANT:
This appliance must be grounded!

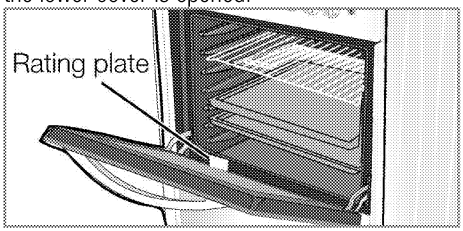
WARNING
Avoid fire hazard or electrical shock. Do not use an adapter plug. Do not use an extension cord. Do not remove grounding prong from electrical power cord. Failure to follow this warning can cause serious injury, fire or death.

WARNING
Risk of Electric Shock or Fire. Grounding through the neutral conductor is prohibited for new branch circuit installations (1996 NEC), mobile homes, and recreational vehicles, or in an area where local codes prohibit grounding through the neutral conductor.

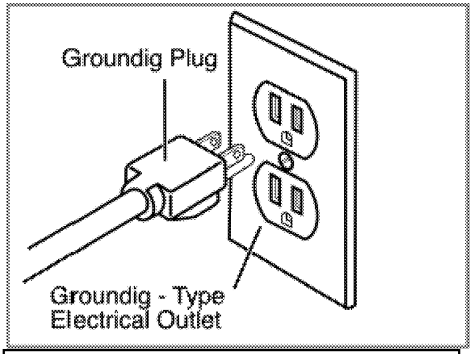
This appliance is equipped with a 3-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. DO NOT cut or remove the grounding prong from this plug.
For personal safety, the range must be properly grounded. For maximum safety, the power cord must be plugged into an electrical outlet that is correctly polarized and properly grounded.
If a 2-prong wall receptacle is the only available outlet, it is the personal responsibility of the consumer to have it replaced with a properly grounded 3-prong wall receptacle installed by a qualified electrician.

WARNING
Do not ground to a gas pipe.

Our company shall not be held responsible for any damage caused by using the appliance without grounded receptacle.
The wiring diagram covering the control circuit is located back wall of the range.
The main supply data must correspond to the data specified on the rating plate of the appliance. The rating plate is either seen when the door or the lower cover is opened.



To minimize possible shock hazard, the cord must be plugged into a mating 3-prong ground-type outlet, grounded to conform with the National Electrical Code, ANSI/NFPA 70 latest edition, or Canadian Electrical Code (CSA) and all local codes and ordinances. Refer to the illustration below.

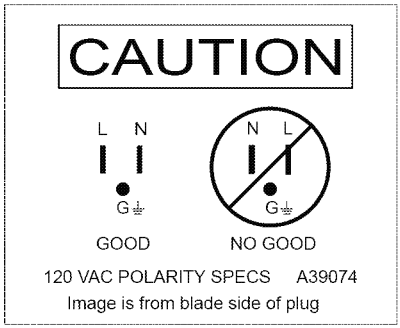


WARNING
Risk of electric shock, short circuit or fire by damage of the main power supply!
The main power supply lead must not be clamped, bent or trapped or come into contact with hot parts of the appliance.
If the main power supply is damaged, it must be replaced by a qualified electrician.
A suitable wall receptacle shall be provided in the vicinity of the range.

IMPORTANT:
The gas cooker requires a 110/120VAC electrical supply to operate the ignition system. The 6' (1.8 m) power supply cord provided with the range is equipped with a 3-prong, grounded plug for protection against shock hazard. The electric installation of the house should have its own 15 amp circuit breaker.

IMPORTANT:
You must follow all National Electrical Code and gas regulations.
In addition, be aware of local codes and ordinances when installing your services.

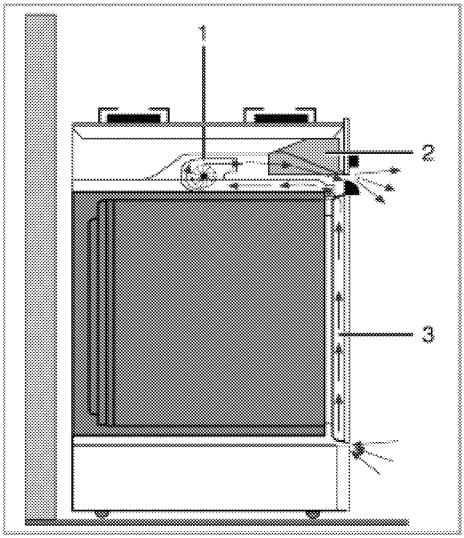
- To align the appliance with the worktop, adjust the feet turning right or left hand as required.



For products with cooling fan

The cooling fan cools both the built-in cabinet and the front of the product.

IMPORTANT:
Cooling fan continues to operate for about 20-30 minutes after the oven is switched off.



1 Cooling fan
2 Control panel
3 Door

3 Preparation

Tips for saving energy

The following information will help you to use your appliance in an ecological way, and to save energy:

- Use dark colored or enamel coated cookware in the oven since the heat transmission will be better.
- While cooking your dishes, perform a preheating operation if it is advised in the user manual or cooking instructions.
- Do not open the door of the oven frequently during cooking.
- Try to cook more than one dish in the oven at the same time whenever possible. You can cook by placing two cooking vessels onto the wire shelf.
- Cook more than one dish one after another. The oven will already be hot.
- Defrost frozen dishes before cooking them.
- Use pots/pans with cover for cooking. If there is no cover, energy consumption may increase 4 times.
- Select the burner which is suitable for the bottom size of the pot to be used. Always select the correct pot size for your dishes. Larger pots require more energy.

Initial use

First cleaning of the appliance

The surface might get damaged by some detergents or cleaning materials.
Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.
Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

1. Remove all packaging materials.
2. Wipe the surfaces of the appliance with a damp cloth or sponge and dry with a cloth.

Initial heating

IMPORTANT:
Smoke and smell may emit for a couple of hours during the initial operation. This is quite normal. Ensure that the room is well ventilated
to remove the smoke and smell. Avoid directly inhaling the smoke and the smell that emits.

Heat up the product for about 30 minutes and then switch it off. Thus, any production residues or layers will be burnt off and removed.

WARNING
Hot surfaces cause burns!
Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc. Keep children away. Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.

Gas oven

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.
3. Keep gas oven/broil control knob pressed and turn it **counter clockwise**.

» An ignition spark is generated and the gas is ignited.

4. Keep the gas oven/broil control knob pressed for another 3 to 5 seconds.
5. Be sure that gas has ignited and flame is present.
6. Set the temperature 350° F.
7. Operate the oven about 30 minutes.
8. Turn off your oven.

Broil

1. Take all baking trays and the wire grill out of the oven.
2. Keep the oven/broil control knob pressed and turn it **clockwise** to the “Broil”.

» An ignition spark is generated and the gas is ignited.

3. Keep the knob pressed for 3 to 5 seconds more.
4. Be sure the gas is ignited and flame is visible at the broiler.

5. Let the flame stabilize about 1 minute and close the oven door.
6. Operate the broil about 30 minutes.
7. Turn off your oven.



Smoke and smell may emit for a couple of hours during the initial operation. This is quite normal. Ensure that the room is well ventilated to remove the smoke and smell. Avoid directly inhaling the smoke and the smell that emits.

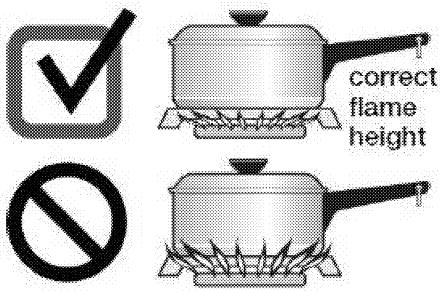
4 How to use the hob

General information about cooking

WARNING
Never fill the pan with oil more than one third of it. Do not leave the hob unattended when heating oil. Overheated oils bring risk of fire. **Never attempt to extinguish a possible fire with water!** When oil catches fire, cover it with a fire blanket. Turn off the hob if it is safe to do so and call the fire department.

CAUTION
Never extend the flame beyond the outer edge of the cooking utensil. A higher flame wastes energy, and increases your risk of being burned by the flame

WARNING:
For your safety, top burner flame size must be adjusted so that it does not extend beyond the edge of the cooking utensil. Failure to do so can cause fire hazard.

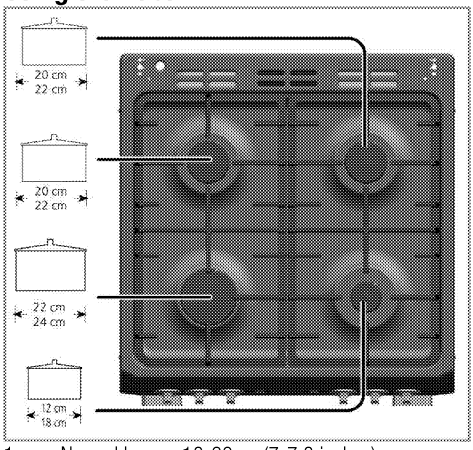


- Before frying foods, always dry them well and gently place into the hot oil. Ensure complete thawing of frozen foods before frying.
- Do not cover the vessel you use when heating oil.
- Place the pans and saucepans in a manner so that their handles are not over the hob to prevent heating of the handles. Do not place unbalanced and easily tilting vessels on the hob.
- Do not place empty vessels and saucepans on cooking zones that are switched on. They might get damaged.
- Operating a cooking zone without a vessel or saucepan on it will cause damage to the product. Turn off the cooking zones after the cooking is complete.
- As the surface of the product can be hot, do not put plastic and aluminum vessels on it. Such vessels should not be used to keep foods either.
- Use flat bottomed saucepans or vessels only.
- Put appropriate amount of food in saucepans and pans. Thus, you will not have to make any unnecessary cleaning by preventing the dishes from overflowing.
  Do not put covers of saucepans or pans on cooking zones.
  Place the saucepans in a manner so that they are centered on the cooking zone.
  When you want to move the saucepan onto another cooking zone, lift and place it onto the cooking zone you want instead of sliding it.

Gas cooking

- Size of the vessel and the flame must match each other. Adjust the gas flames so that they will not extend the bottom of the vessel and center the vessel on saucepan carrier.

Using the hobs



1 Normal burner 18-20 cm(7-7.8 inches)
2 Rapid burner 22-24 cm(8.66-9.44 inches)
3 Auxiliary burner 12-18 cm(4.7-7 inches)
4 Normal burner 18-20 cm (7-7.8 inches) is list of advised diameter of pots to be used on related burners.

Igniting the gas burners

Gas burners are controlled with gas hob knobs. “Hi” symbol indicates the highest cooking power and “Lo” symbol corresponds to the lowest cooking power. In turned off position (top), gas is not supplied to the burners.

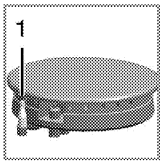


1. Keep burner knob pressed.
2. Turn it counter clockwise to level “Hi”. Gas is ignited with the spark created.
3. Adjust it to the desired cooking power.
4. If there is no electricity; ignite the gas with the gas lighter.

Turning off the gas burners

Turn the knob to off (upper) position.

Gas shut off safety system (in models with thermic component)



1. Gas shut off safety

As a counter measure against blow out due to fluid overflows at burners, safety mechanism trips and shuts off the gas.

- Push the knob inwards and turn it counter clockwise to ignite.
- After the gas ignites, keep the knob pressed for 3-5 seconds more to engage the safety system.
- If the gas does not ignite after you press and release the knob, repeat the same procedure by keeping the knob pressed for 15 seconds.

DANGER:
Release the button if the burner is not ignited within 15 seconds.
Wait at least 1 minute before trying again. There is the risk of gas accumulation and explosion!

5 How to operate the oven

General information on baking, roasting and broiling

WARNING
Hot surfaces cause burns!
Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc. Keep children away. Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.

DANGER:
Be careful when opening the oven door as steam may escape.
Exiting steam can scald your hands, face and/or eyes.

Tips for baking

- Use non-sticky coated appropriate metal plates or aluminum vessels or heat-resistant silicone moulds.
- Make best use of the space on the rack.
- Place the baking mould in the middle of the shelf.
- Select the correct rack position before turning the oven or Broil on. Do not change the rack position when the oven is hot.
- Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- Keep the oven door closed.

Tips for roasting

- Seasoning with lemon juice and black pepper will improve the cooking performance when cooking a whole chicken, turkey or a large piece of meat.
- Meat with bones takes about 15 to 30 minutes longer before it is cooked than a roast of the same size without bones.
- You should calculate about 4 to 5 minutes cooking time per centimeter height of the meat.
- Let meat rest in the oven for about 10 minutes after the cooking time. The juice is better distributed all over the roast and does not run out when the meat is cut.
- Fish in a fire-resistant dish should be placed on the rack at the medium or lower level.

Tips for broiling

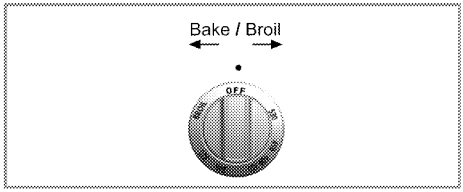
Broiling is ideal for cooking meat, fish and poultry and will achieve a nice brown surface without it drying out to much. Flat pieces, meat skewers and sausages are particularly suited for broiling as are vegetables with a high water content such as tomatoes and onions.

- Distribute the pieces to be broiled on the wire shelf.
- If the broiling is on the wire shelf, locate a dripping pan under it in order to collect the fat.
- Add some water in dripping pan for easy cleaning.

Fire danger due to food which is unsuitable for Broiling!
Only use food for Broiling which is suitable for intensive Broiling heat.
Do not place the food too far in the back of the Broil. This is the hottest area and fat food may catch fire.

How to use the gas oven

The gas oven is operated by the oven/broil control knob. In off position (top) the gas supply is locked.



1 Oven/broil control knob

Switch on the gas oven

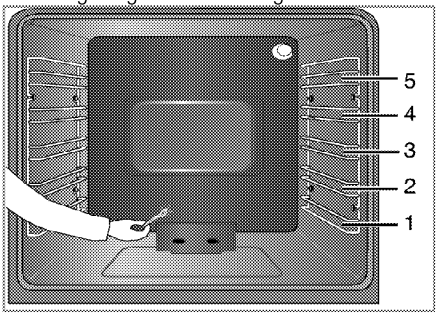
The gas oven is automatically ignited by oven/broil control knob.

1. Keep gas oven/broil control knob pressed and turn it **counter clockwise**.

» An ignition spark is generated and the gas is ignited.

2. Keep the gas oven/broil control knob pressed for another 3 to 5 seconds.

3. Be sure that gas has ignited and flame is present.
4. Select the desired baking temperature.
5. If there is no electricity; ignite the gas with the gas lighter from the ignition control hole



DANGER:
Risk of deflagration by gas that is not ignited!
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.

Switch off the gas oven

1. End of cooking time, turn gas oven/broil control knob to off position (top).

Cooking times table

1st rack of the oven is the **bottom** rack.

Maximum load capacity of oven tray: 4 kg (8.8 lb).

The timings in this chart are meant as a guide. Timings may vary due to temperature of food, thickness, type and your own preference of cooking.

Baking and roasting

Food	Preheating *	Insertion level	Control knob position (F)	Cooking
Apple pie	10 min.	3	350	60...70 min.
Fruit tart	10 min.	3	350	60...70 min.
Pie	10 min.	3	350	60...70 min.
Cookies	10 min.	4	350	30...40 min.
Pastry	10 min.	3...4	350	40...50 min.
Cake	10 min.	3	350	60...70 min.
Biscuits	10 min.	4	350	30...40 min.
Roast lamb	10 min.	4...5	450	35...45 min. per 450 g + 30 min.
Roast Beef	10 min.	3	450	100...130 min. per 450 g + 30 min.
Turkey	10 min.	3	450	100...130 min. per 450 g + 30 min.
Poultry	10 min.	3	450	100...130 min. per 450 g + 25 min.
Casseroles	10 min.	4	450	100...130 min. §
Fish	10 min.	3	350	45...55 min.
Macaroni	10 min.	4	350	50...55 min.
Small cakes	10 min.	3...4	350	40...50 min.
Victoria sand-wich	10 min.	3	350	30...35 min.

* at control knob position 3 / § depending on quantity / # depending on size

Tips for baking cakes

1. If pastry is too dry,

» Increase the temperature by 50°F and reduce the cooking time.

2. If pastry dropped,

» Use less liquid or lower the temperature by 50°F.

3. If pastry is too dark on top,

» Place it on a lower rack, lower temperature, and increase the cooking time.

4. If cooked well on the inside but sticky on the outside,

» Use less liquid, lower the temperature, and increase the cooking time.

Tips for baking pastry

1. If the pastry is too dry,

» Increase the temperature some 50°F and decrease the cooking time.

» Dampen the layers of dough with a sauce composed of milk, oil, egg and yogurt.

2. If the pastry takes too long to bake,

» Make sure that the thickness of the pastry you have prepared does not exceed the depth of the tray and remain level with it.

3. If the upper side of the pastry gets browned, but the lower part is not cooked,

» Make sure that the amount of sauce you have used for the pastry is not too much at the bottom of the pastry. Try to scatter the sauce equally between and on the dough layers for an even browning.

» Cook the pastry in accordance with the mode and temperature given in the cooking table. If the bottom part is still not browned enough, place it on one-layer-lower shelf next time.

Tips for cooking vegetables

1. If the vegetable dish runs out of juice and gets to dry,

» Since using a lid during cooking will keep the juice of the dish in the pan, cook your vegetable dishes in a pan with a lid instead of a tray.

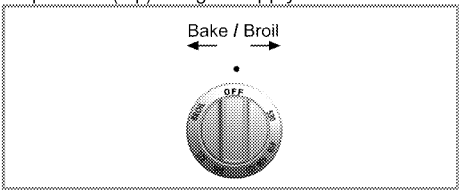
2. If a vegetable dish does not get cooked,

» Boil the vegetables beforehand or prepare them like canned food and put in the oven.

How to operate the broil

WARNING
Hot surfaces may cause burns! Keep children away from the product.
Close oven door during Broiling.

The broil is operated by oven/broil control knob. In off position (top) the gas supply is locked.



1 Oven/broil control knob

Switching on Broil

Broil is ignited automatically with oven/broil control knob.

1. Keep the oven/broil control knob pressed and turn it **clockwise** to the “Broil”.
» An ignition spark is generated and the gas is ignited.
2. Keep the knob pressed for 3 to 5 seconds more.
3. Be sure the gas is ignited and flame is visible at the broiler.
4. Let the flame stabilize about 1 minute and close the oven door.

DANGER:
Risk of deflagration by gas that is not ignited!
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.

Switch off broil

1. Turn the oven/broil control knob to off (upper) position.

Do not use upper level for boiling

For optimum broil coverage, position the wire shelf towards the front of the oven just out of contact with the glass door. Placing the wire shelf fully to the rear of the oven will reduce the broil coverage.

Do not use the top rack for broiling.

The timings in this chart are meant as a guide. Timings may vary due to temperature of food, thickness, type and your own preference of cooking.

Cooking times table

1st rack of the Broil is the **bottom** rack.

Broiling

Food	Preparation/setting	Broiling time #
Toasting of bread products	.....	3...10 min.
Small cuts of meat, sausages, bacon, etc.	.....	15...20 min.
Chops, gammon steaks, chicken pieces, etc.	Chicken with wire rack in upturned position.	20...25 min.
Whole fish, fish fillets, fish fingers	Whole fish and fish fillets placed in the base of the grill pan.	10...20 min.
Fish in breadcrumbs	.....	15...20 min.
Pre-cooked potato products	.....	15...20 min.
Pizza	Placed in the base of the grill pan.	12...15 min.
Broiling/browning of food	Dish placed directly on the base of the grill compartment.	8...10
# depending on size resp. thickness		

6 Maintenance and care

General information

Service life of the product will extend and the possibility of problems will decrease if the product is cleaned at regular intervals.

DANGER:
Disconnect the product from main supply before starting maintenance and cleaning works.
There is the risk of electric shock!

DANGER:
Allow the product to cool down before you clean it.
Hot surfaces may cause burns!

- Keep the appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air.
- Clean the product thoroughly after each use. In this way it will be possible to remove cooking residues more easily, thus avoiding these from burning the next time the appliance is used.
- No special cleaning agents are required for cleaning the product. Use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.
- Always ensure any excess liquid is thoroughly wiped off after cleaning and any spillage is immediately wiped dry.
- Do not use cleaning agents that contain acid or chloride to clean the stainless or inox surfaces and the handle. Use a soft cloth with a liquid detergent (not abrasive) to wipe those parts clean, paying attention to sweep in one direction.

The surface might get damaged by some detergents or cleaning materials.
Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.
Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

Do not use steam cleaners to clean the appliance as this may cause an electric shock.

Cleaning the burner/plate

Gas hobs

1. Remove and clean the saucepan carriers and burner caps and clean them.
2. Clean the hob.
3. Refit the burner caps and make sure that they are seated correctly.
4. When installing the pan supports, pay attention to place the saucepan carriers so that the burners are centered.

Cleaning the control panel

Clean the control panel and knobs with a damp cloth and wipe them dry.

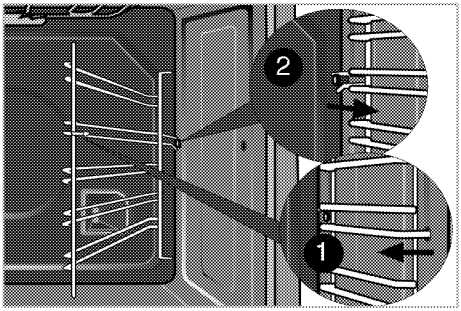
Do not remove the control buttons/knobs to clean the control panel.
Control panel may get damaged!

Cleaning the oven

No oven cleaner or any other special cleaning agent is required for cleaning the oven. It is recommended to wipe the oven with a damp cloth while it is still warm.

To clean the side wall

1. Remove the front section of the side rack by pulling it in the opposite direction of the side wall.
2. Remove the side rack completely by pulling it towards you.



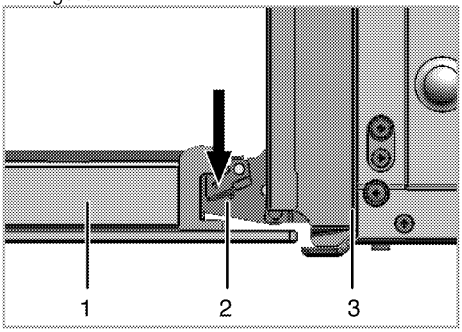
Clean oven door

To clean the oven door, use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.

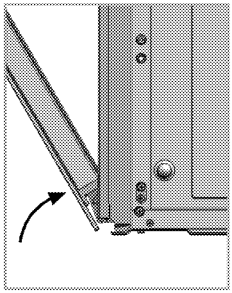
Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and destroy the glass.

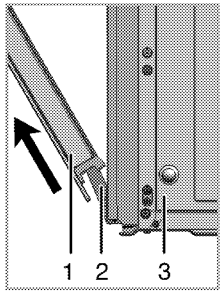
Removing the oven door

1. Open the front door (1).
2. Open the clips at the hinge housing (2) on the right and left hand sides of the front door by pressing them down as illustrated in the figure.



1 Front door
2 Hinge
3 Oven





3. Move the front door to half-way.
4. Remove the front door by pulling it upwards to release it from the right and left hinges.

Steps carried out during removing process should be performed in reverse order to install the door. Do not forget to close the clips at the hinge housing when reinstalling the door.

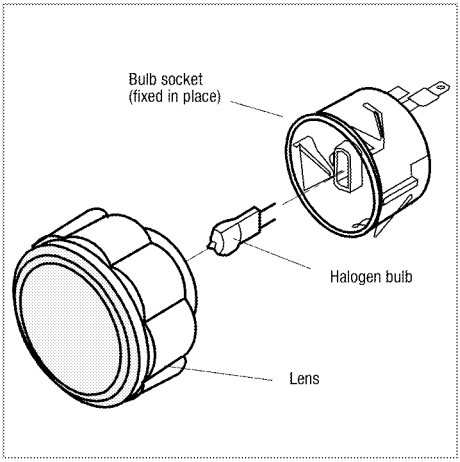
Replacing the oven lamp

DANGER:
Before replacing the oven lamp, make sure that the product is disconnected from mains and cooled down in order to avoid the risk of an electrical shock.
Hot surfaces may cause burns!

The lenses must be in place when using the oven.
The lenses serve to protect the light bulb from breaking.
The lenses are made of glass. Handle carefully to avoid breakage. Broken glass could cause an injury.

Position of lamp might vary from the figure.

Each oven is equipped with one halogen lights located in the back wall of the oven. The lights are switched on when the door is opened or when the oven is in a cooking cycle. The oven lights are not illuminated during self clean. Each light assembly consist of a removable lens, a light bulb as well as a light socket housing that is fixed in place. Light bulb replacement is considered to be a routine maintenance item.

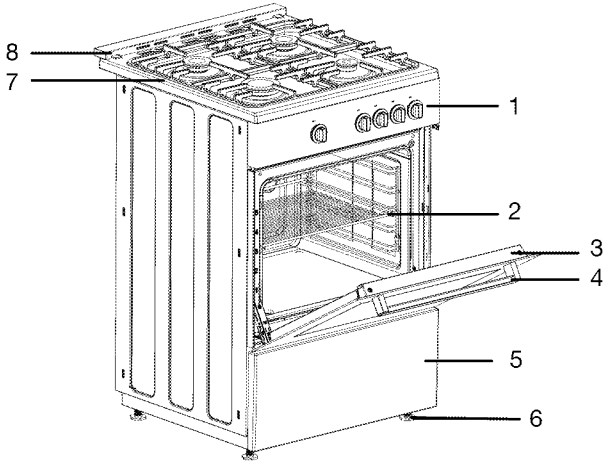


To replace a light bulb:

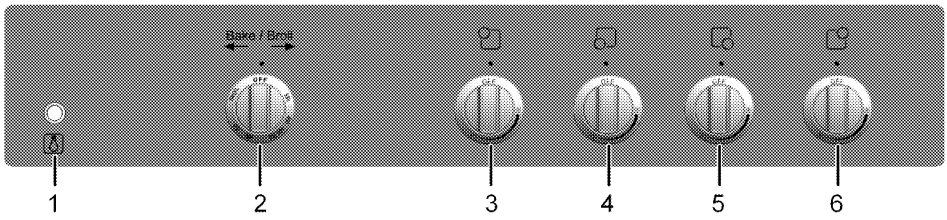
1. Read warning on this page.
2. Turn off power at the main power supply (your fuse or breaker box).

7 General information

Overview



1	Control panel	5	Bottom part
2	Wire shelf	6	Foot
3	Front door	7	Burner plate
4	Handle	8	Island trim (need to installation see page 39)



1	Lamp button	4	Rapid burner Front left
2	Oven/broil control knob	5	Auxiliary burner Front right
3	Normal burner Rear left	6	Normal burner Rear right

Technical specifications

GENERAL	
External dimensions (height / width / depth)	33 1/3 /23 1/2 x 23 1/2 inches
Voltage / frequency	110-120V ~ 60 Hz
Cable type / section/length	DTR 4x10 AWG / max. 6 ft
Fuse protection	Min. 15 A
Gas type / pressure	Natural Gas NAT 4"/ LP Gas 11"
Burners	
Rear left	Normal burner
Power	7050 BTU/h / 6300 BTU/h
Front left	Rapid burner
Power	10900 BTU/h / 8750 BTU/h
Front right	Auxiliary burner
Power	3650 BTU/h / 2750 BTU/h
Rear right	Normal burner
Power	7050 BTU/h / 6300 BTU/h
OVEN/BROIL	
Main oven	Gas oven
Inner lamp	15-25 W
Oven power consumption	7450 BTU/h / 7350 BTU/h
Total power consumption	36100 BTU/h / 31450 BTU/h
Broil power consumption	7400 BTU/h / 7300 BTU/h

This appliance can be used with LP gas and Natural gas. It is shipped from the factory adjusted for use with 4" w.c natural gas. Conversion orifices are located in coversion kit. Follow the instructions packaged with the orifices for gas conversion.

Technical specifications may be changed without prior notice to improve the quality of the product.

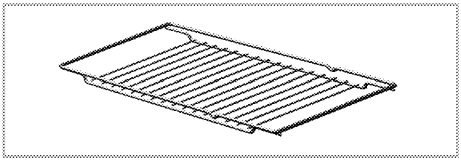
Figures in this manual are schematic and may not exactly match your product.

Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the product, these values may vary.

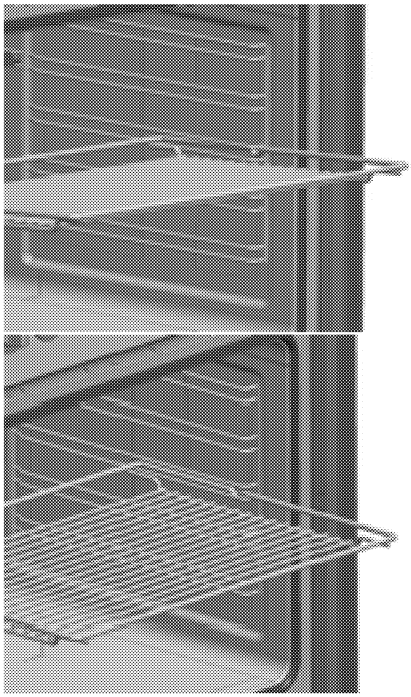
Package contents

Accessories supplied can vary depending on the product model. Not every accessory described in the user manual may exist on your product.

1. User manual
2. Wire Shelf
   Used for roasting and for placing the food to be baked, roasted or cooked in casserole dishes to the desired rack.



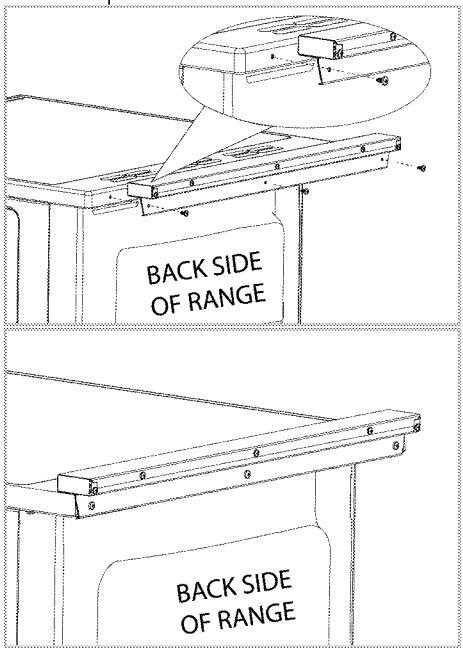
3. Proper positioning of the wire shelf on sliding shelves
   It is important to position the broil and/or dripping pan on the wire shelves correctly. Slide the broil or the dripping pan completely between the 2 rails and make sure it is stable before putting a dish on it (Please see the following figure).



4. Island trim

If you use island trim, remove the plastic protection part (if supplied) from the back side of burner plate. Keep the plastic protection part after removing so that you could remove the island trim in the future.

Remove the island trim assembly from the packaging taking care to retain the screws required for fixing the island trim to the product. Remove the protective films(if supplied) from the island trim before assembly.
Position the island trim assembly as indicated. Secure the island trim assembly to the appliance with the screws provided. Do not over tighten in order to avoid any damages to the product or island trim.



Injector table



WARNING:
This product can be converted to LP Gas. Gas convertion must always be performed by Authorized Service Agents.

According the gas type that will be used correct injector type must be used. Please find LPG/NG table below.

Position hob zone / Gas type / Gas pressure	Front left	Front right	Rear right	Rear left
Natural Gas 4"	1.55 mm	0.90 mm	1.25 mm	1.25 mm
	Oven		Grill	
Natural Gas 4"	1.30 mm		1.30 mm	

Position hob zone / Gas type / Gas pressure	Front left	Front right	Rear right	Rear left
LP Gas 11"	0.87 mm	0.50 mm	0.72 mm	0.72 mm
	Oven		Grill	
LP Gas 11"	0.73 mm		0.73 mm	

8 Troubleshooting

Oven emits steam when it is in use.

- It is normal that steam escapes during operation. >>> *This is not a fault.*

Product emits metal noises while heating and cooling.

- When the metal parts are heated, they may expand and cause noise. >>> *This is not a fault.*

There is no ignition spark.

- No current. >>> *Check fuses in the fuse box.*

There is no gas.

- Main gas valve is closed. >>> *Open gas valve.*
- Gas pipe is bent. >>> *Install gas pipe properly.*

Oven light does not work.

- Oven lamp is defective. >>> *Replace oven lamp.*
- Power is cut. >>> *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

Burners are not burning properly or at all.

- Burners are dirty. >>> *Clean burner components.*
- Burners are wet. >>> *Dry the burner components.*
- Burner cap is not mounted safely. >>> *Mount the burner cap properly.*
- Gas valve is closed. >>> *Open gas valve.*



Consult the Authorised Service Agent or technician with licence or the dealer where you have purchased the product if you can not remedy the trouble although you have implemented the instructions in this section. Never attempt to repair a defective product yourself.

9 WARRANTY STATEMENT FOR BLOMBERG ELECTRIC AND GAS RANGES

The warranties provided by Blomberg in these statements only apply to Blomberg electric and gas ranges sold to the original purchaser or homeowner in the US and Canada. This warranty is not transferable.

To obtain warranty service, please
contact our nearest distributor as listed by state or call 1800-459-9848. You will need your electric and gas range model number,serial number, retailer name and address, where purchased and purchase date / installation date.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

All warranties stated below are based upon normal houshold use. The use of the product in a commercial setting will void all warranties.

Service must also be performed by an authorized Blomberg Service Agency.

Cosmetic defects must be reported within 10 business days from installation

1 year * limited warranty from date of first installation Blomberg will repair or replace at no cost to the consumer any defective parts of the electric and gas ranges

2 year * ++ limited warranty from date of first installation (Parts only) Blomberg will repair or replace any parts at no cost to the consumer if material defects or workmanship have caused the damage or failure of these components. Labor charges are the responsibility of the consumer

2-5 year * ++ limited warranty from date of first installation (Parts only) Blomberg will repair or replace oven cavitiy at no cost to the consumer if material defects or workmanship have caused the damage or failure of these components.
Labor charges are the responsibility of the consumer

Disclaimers of warranties and exclusions:
Warranty does not cover service costs by an authorized service agent to correct installation, electrical problems or educational instruction on the use of the electric and gas ranges. The warranty also does not cover defects or damage caused by an act of god (such as storms, floods, fires, mudslides, etc.), damage cause by use of the electric and gas ranges for purposes other than those for which it was designed, misuse, abuse, accident, alteration, improper
installation, maintenance, travel fees, service calls outside normal service hours, unauthorized service work or work.

This product is fully tested and went through official quality assurance inspections before leaving the original manufacturing site. Warranty

terms for this Blomberg household appliance is not valid if the product is altered, tampered, modifed, additional parts assembled, fixed and re-packed by an authorized distributor, servicer,
a third party retailer, reseller or by any other unauthorized person(s).

TO THE EXTENT PERMITTED BY LAW, THIS WARRANTY IS IN LIEU OF ALL OTHER EXPRESSED AND IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. BLOMBERG UNDERTAKES NO RESPONSIBILITY FOR THE
QUALITY OF THIS PRODUCT EXCEPT AS OTHERWISE PROVIDED IN THIS WARRANTY STATEMENT. BLOMBERG ASSUMES NO
RESPONSIBILITY THAT THE PRODUCT WILL BE FIT FOR ANY PARTICULAR PURPOSE FOR WHICH YOU MAY BE BUYING THIS PRODUCT, EXCEPT AS OTHERWISE PROVIDED IN THIS WARRANTY STATEMENT.

Blomberg does not assume any responsibility for incidental or consequential damages. Such damages include, but are not limited to, loss of profits, loss of savings or revenue, loss of use of the cooker or any associated equipment, cost of capital, cost of any substitute equipment, facilities or services, downtime, the claims of third parties, and injury to property. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusion may not apply to
you.
* installation date shall refer to either purchase date or 5 business days after delivery of the product to the home, whichever is later.
++Parts replaced will assume the identity of the original parts + their original warranty.

No Other Warranties. This Warranty Statement is the complete and exclusive warranty from the manufacturer. No employee of Blomberg or any other
party is authorized to make any warranty statements in addition to those made in this Warranty Statement.
Please keep this warranty card, user manual and your sales slip for future reference.

HOW TO GET SERVICE
Please contact the Distributor for your State or Province as listed on the Distributor Contact List, or call our Toll Free Number at 1 800 459 9848 for
direction to an Authorized Blomberg Service Agent. 02 01