CDA

Built for your life

SG121SS Built-in Gas Oven with Electric Grill

Installation, Use and Maintenance

CE GB IE

www.cda.eu

Important

This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non domestic application and therefore should not be used in a commercial environment.

The appliance guarantee will be void if the appliance is used within a non domestic environment i.e. a semi commercial, commercial or communal environment.

The CDA Group Ltd cannot be held responsible for injuries or losses caused by incorrect use or installation of this product. Please note that CDA reserve the right to invalidate the guarantee supplied with this product following incorrect installation or misuse of the appliance.

Appliance Information:

Please enter the details on the appliance rating plate below for reference, to assist CDA Customer Care in the event of a fault with your appliance and to register your appliance for guarantee purposes.

Appliance Model	

Serial Number	

DECLARATION OF CE CONFORMITY

- This appliance has been designed to be used only for cooking. Any other use (such as heating a room) is improper and dangerous.
- This appliance has been designed, constructed, and marketed in compliance with:
  - Safety requirements of the "Gas" Regulation (EU) 2016/426;
  - Safety requirements of the "Low voltage" Directive 2014/35/EU;
  - Safety requirements of the "EMC" Directive 2014/30/EU;
  - Requirements of EU Directive 93/68/EEC;
  - Requirements of EU Directive 2011/65/EU.

CE GB IE

Important Information for Correct Disposal of the Product in Accordance with EC Directive 2012/19/EC.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.
Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

IMPORTANT SAFETY PRECAUTIONS AND RECOMMENDATIONS

IMPORTANT: This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non domestic application and therefore should not be used in a commercial environment.
The appliance guarantee will be void if the appliance is used within a non domestic environment i.e. a semi commercial, commercial or communal environment.

Read the instructions carefully before installing and using the appliance.

- This appliance has been designed and manufactured in compliance with the applicable standards for the household cooking products and it fulfills all the safety requirements shown in this manual, including those for surface temperatures.
  Some people with sensitive skin may have a more pronounced temperature perception with some components although these parts are within the limits allowed by the norms.
  The complete safety of the appliance also depends on the correct use, we therefore recommend to always pay a extreme attention while using the product, especially in the presence of children.
- After having unpacked the appliance, check to ensure that it is not damaged and that the oven door closes correctly.
  In case of doubt, do not use it and consult your supplier or a professionally qualified technician.
- 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.
- Some appliances are supplied with a protective film on steel and aluminium parts. **This film must be removed before using the appliance.**
- IMPORTANT: The use of suitable protective clothing/gloves is recommended when handling or cleaning this appliance.

- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use. The manufacturer declines all responsibility for any inconvenience resulting from the inobservance of this condition.
- CAUTION: this appliance must only be installed in a permanently ventilated room in compliance with the applicable regulations.
- Do not operate your appliance by means of an external timer or separate remote-control system.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- WARNING: Ensure that the appliance is switched off before replacing the oven lamp to avoid the possibility of electric shock.
- Do not use a steam cleaner because the moisture can get into the appliance therefore making it unsafe.
- Do not touch the appliance with wet or damp hands (or feet).
- Do not use the appliance whilst in bare feet.
- If you should decide not to use this appliance any longer (or decide to substitute another model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to 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 unused appliances.
- The various components of the appliance are recyclable. Dispose of them in accordance with the regulations in force in your country. If the appliance is to be scrapped, remove the power cord.
- After use, ensure that the knobs are in the off position.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in

a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
- WARNING: During use the appliance and its accessible parts become hot; they remain hot for some time after use.
  - Care should be taken to avoid touching heating elements inside the oven.
  - The door is hot, use the handle.
  - To avoid burns and scalds, young children should be kept away.
- Make sure that electrical cables connecting other appliances in the proximity of the oven cannot become entrapped in the oven door.
- WARNING: When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.
- FIRST USE OF THE OVEN - it is advised to follow these instructions:
  - Furnish the interior of the oven as described in the chapter “CLEANING AND MAINTENANCE”.
  - Switch on the empty oven on max to eliminate grease from the heating elements.
  - Disconnect the appliance from the electrical power supply, let the oven cool down and clean the interior of the oven with a cloth soaked in water and neutral detergent; then dry carefully.
- CAUTION: 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 line the oven walls or floor with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.
- FIRE RISK! Do not store flammable material in the oven.

- Always use oven gloves when removing the shelves and food trays from the oven whilst hot.
- Do not hang towels, dishcloths or other items on the appliance or its handle – as this could be a fire hazard.Clean the oven regularly and do not allow fat or oils to build up in the oven base or tray. Remove spillages as soon as they occur.
- Do not stand on the open oven door.
- Always stand back from the appliance when opening the oven door to allow steam and hot air to escape before removing the food.
- SAFE FOOD HANDLING: Leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.
- WARNING: Take care NOT to lift the appliance by the door handle.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- The oven accessories (e.g. oven wire rack) must be fitted correctly as indicated at page 35.
- IMPORTANT NOTE: The oven shelves (for some products one shelf only is provided) have not been designed to place the food directly on the shelf itself. When cooking, always place the food in special containers or use specific materials suitable for the food contact.
- If the power supply cable is damaged, it must be replaced only by an authorized service agent in order to avoid a hazard.
- If the appliance is not fitted with a supply cord and a plug, or with other means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage category III conditions, means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- WARNING: The appliance and its accessible parts become hot during use.

Care should be taken to avoid touching heating elements.
Children less than 8 years of age shall be kept away unless continuously supervised.

- OVEN DOOR GUARD: The glass on the oven door reaches high temperatures during operation. For child safety, a door guard can be fitted to prevent contact with the hot glass. The door guard (thermoreflective door inner glass) is supplied as an accessory at extra cost, if required. Contact the After-Sales Service and indicate the model name of your product (see product data plate).

ENERGY LABELLING/ECODESIGN

- Commission delegated regulation (EU) No 65/2014 (supplementing Directive 2010/30/EU of the European Parliament and of the Council).
- Commission regulation (EU) No 66/2014 (implementing Directive 2009/125/EC of the European Parliament and of the Council).

Reference to the measurement and calculation methods used to establish compliance with the above requirements:

- Standard EN 15181 (gas ovens).

USE OF THE APPLIANCE, ENERGY SAVING TIPS

OVEN

- Check the oven door always closes properly and the door gasket is clean and in order. During use, open the oven door only when strictly necessary to avoid heat losses (for some functions it may be necessary to use the oven with the door half-closed, check the oven operating instructions).
- Turn off the oven 5-10 minutes before the end of the theoretical cooking time to recuperate the stored heat.
- We recommend using oven proof dishes and adjusting the oven temperature during cooking if necessary.

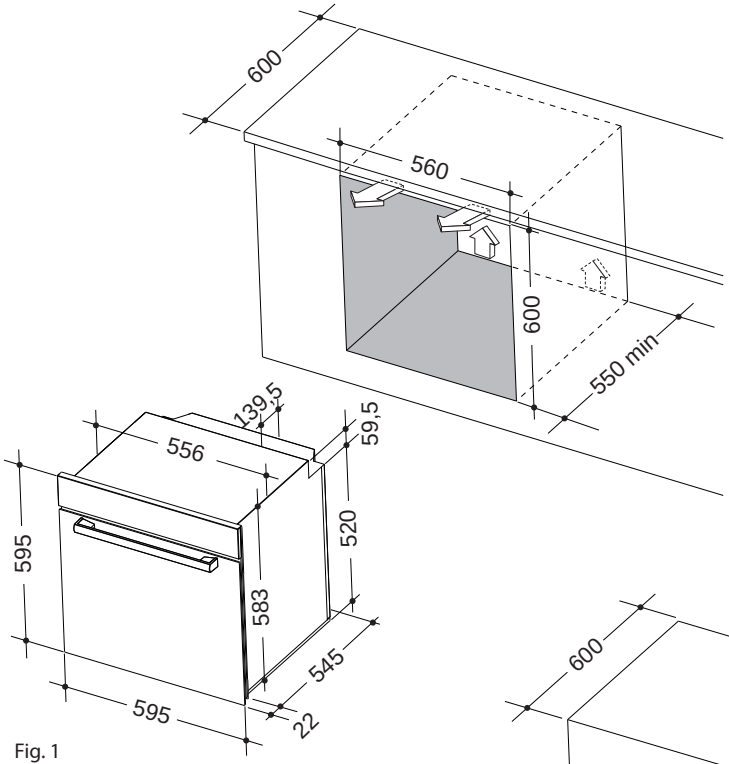
ADVICE FOR THE INSTALLER

Important

- The appliance is designed and approved for domestic use only and should not be installed in a commercial, semi commercial or communal environment.
  A marine application is not to be considered as a domestic enviroment.
  Your product will not be guaranteed if installed in any of the above environments and could affect any third party or public liability insurances you may have.
  The appliance may be installed in a kitchen, kitchen/diner or a bed sitting room, but not in a room or space containing a bath or a shower without first consulting current regulations. The appliance must not be installed in a bed-sitting room of less than 20 m^3.
- This appliance is to be installed only by an authorised person according to the current local regulations and in observation of the manufacturer's instructions.
  Failure to comply with this condition will render the guarantee invalid.
- Incorrect installation, for which the manufacturer accepts no responsibility, may cause personal injury of damage.
- This appliance shall only be serviced by authorized personnel.
- Always disconnect the appliance from the electrical supply before carrying out any maintenance operations or repairs.
- The oven can be fitted in standard cabinets of 60 cm width and depth.
- Installation requires a compartment as illustrated in figures 1 and 2.
- On the lower side, the oven must lay on supports standing the oven weight.
- Remember the housing should not be free standing but be secured to the wall and/or adjacent fittings.
- Some appliances are supplied with a protective film on steel and aluminium parts. This film must be removed before using the appliances.

- **Important: The use of suitable protective clothing/gloves is recommended when handling or installing this appliance.**
- **The walls adjacent to the oven must be of material resistant to heat.**
- **We would point out that the adhesive which bonds the plastic laminate to the furniture must withstand temperatures not less than 150°C to avoid delamination.**
- **The walls of the unit must be capable of resisting temperatures of 70°C above room temperature.**
- **Do not instal the appliance near inflammable materials (eg. curtains).**
- **Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.**
- **Do not seal the oven into the cabinetry with silicone or glue; this makes future servicing difficult. The manufacturer will not cover the costs of removing the oven, or of damage caused by this removal.**
- **Caution: Do not lift this oven by the door handle.**

WARNING: When correctly installed, your product meets all safety requirements laid down for this type of product category.
However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.


600
560
600
550 min

139,5
59,5
556
595
520
583
545
595
22

Fig. 1

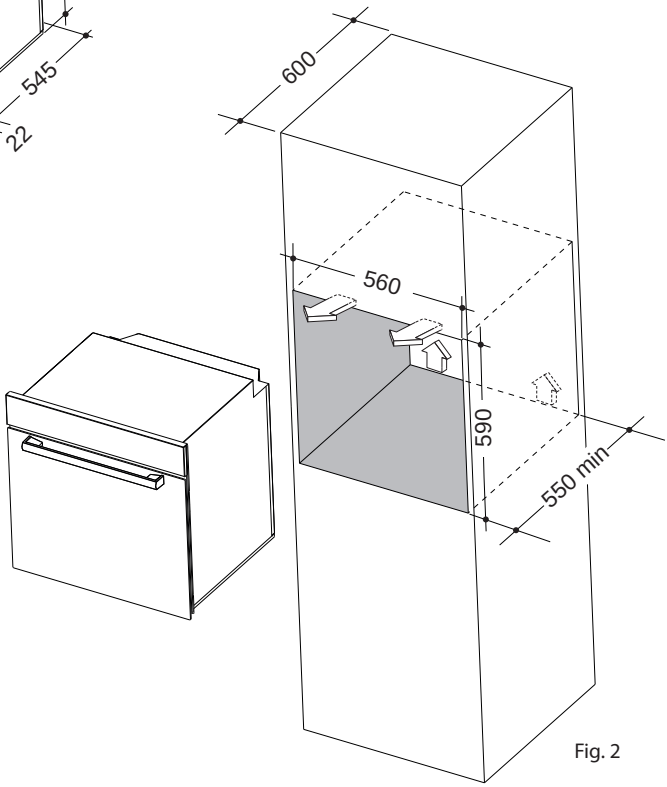

600
560
590
550 min

Fig. 2

To ensure internal ventilation, aeration channels must be provided as illustrated in the figures 3 and 4.

Fig. 3

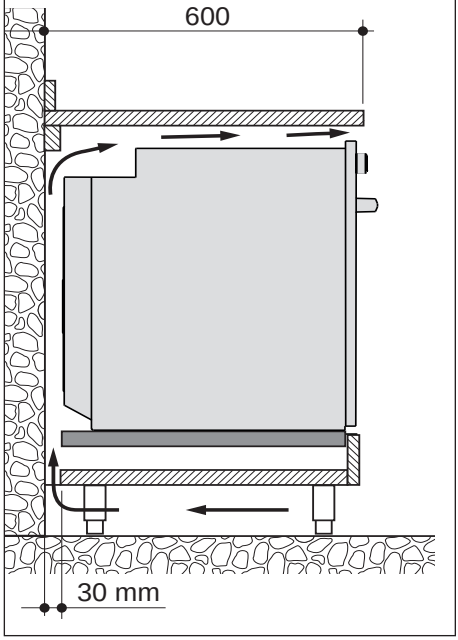
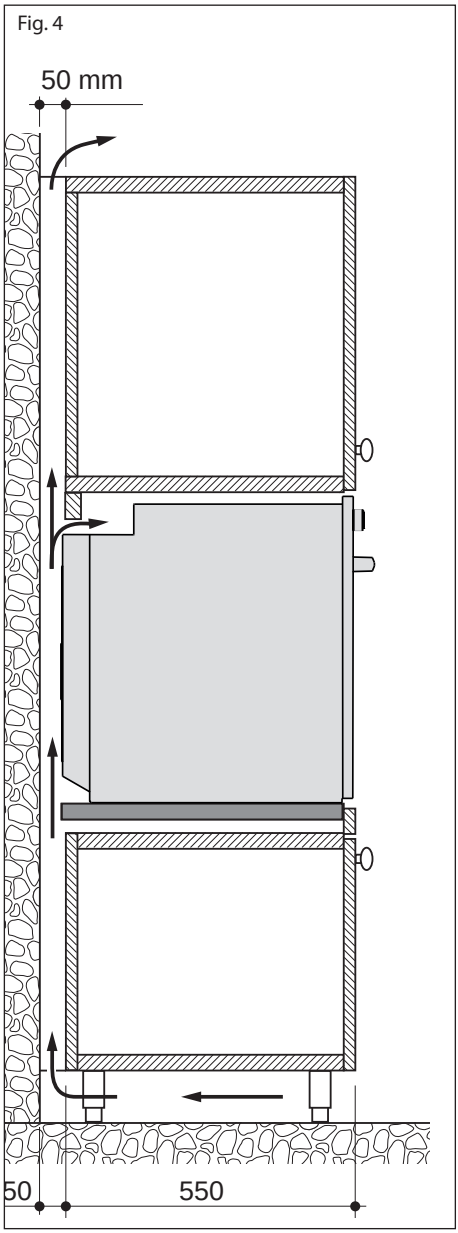


Fig. 4



FIXING THE OVEN

Introduce the oven into the furniture opening and fix it with 2 screws (not supplied) as figure 5.

It is essential that the oven rests on a surface which will support its weight, as the screw fixing is only complementary.

Note:

It is essential that when installing your oven adequate air circulation is allowed for within the installation. See figures 1-2-3 and 4.
Inadequate air circulation may greatly impair the performance of your oven and may effect adjacent cabinets due to an increase in temperature.

Caution! Do not lift this oven by the door handle.

Adjust the hinges of furniture doors adjacent to the oven to allow a 4-5 mm gap between the furniture door and the oven fra me.

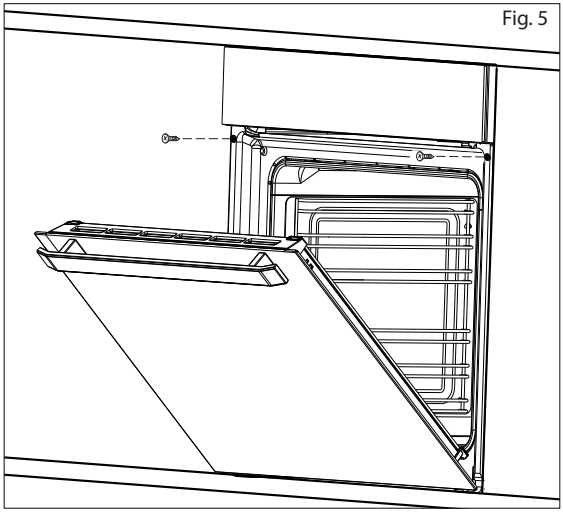


Fig. 5

Provision for Ventilation

- The appliance should be installed into a room or space with an air supply in accordance with BS 5440-2: 2000.
- For rooms with a volume of less than $5m^3$ - permanent ventilation of $100cm^2$ free area will be required.
- For rooms with a volume of between $5m^3$ and $10m^3$ a permanent ventilation of $50cm^2$ free area will be required unless the room has a door which opens directly to the outside air in which case no permanent ventilation is required.
- For rooms with a volume greater than $10m^3$ - no permanent ventilation is required.

Note: Regardless of room size, all rooms containing the appliance must have direct access to the outside air via an openable window or equivalent.

- Where there are other fuel burning appliances in the same room, BS 5440-2: 2000 should be consulted to determine the correct amount of free area ventilation requirements.
- The above requirements allow also for use of a gas oven but if there are other gas burning appliances in the same room, consult a qualified engineer.

Gas Section

Important Note

This appliance is supplied for use on NATURAL GAS or LPG (check the gas regulation label attached on the appliance).

- Appliances supplied for use on NATURAL GAS: they are adjusted for this gas only and cannot be used on any other gas (LPG) without modification. The appliances are manufactured for conversion to LPG.
- Appliances supplied for use on LPG: they are adjusted for this gas only and cannot be used on any other gas (NATURAL GAS) without modification. The appliances are manufactured for conversion to NATURAL GAS.

If the NATURAL GAS/LPG conversion kit is not supplied with the appliance this kit can be purchased by contacting the After-Sales Service.

Installation and Service Regulations (United Kingdom)

It is a legal requirement that all gas appliances are Installed & Serviced by a competent person in accordance with the current editions of the following Standards & Regulations or those regulations appropriate to the geographical region in which they are to be installed:

- Gas Safety (Installation & Use) Regulations
- Building Regulations
- British Standards
- Regulations for Electrical Installation

Installation and service of any gas product must be made by a suitably qualified and registered person competent on the type of product being installed or serviced and holding a valid certificate of competence for the work being carried out. Currently the proof of competence is the Accredited Certification Scheme (ACS) or S/NVQ that has been aligned to the ACS.

It is also a requirement that all businesses or self employed installers are members of a class of person approved by the Health and Safety Executive.

Failure to install the appliance correctly could invalidate any manufacturers warranty and lead to prosecution under the above quoted regulation.

Gas Connection

The installation of the gas appliance to Natural Gas or LP Gas must be carried out by a suitably qualified and registered installer. Installers shall take due account of the provisions of the relevant British Standards Code of Practice, the Gas Safety Regulations and the Building Standards (Scotland) (Consolidation) Regulations issued by the Scottish Development Department.

Installation to Natural Gas

Installation to Natural Gas must conform to the Code of Practice, etc.
The supply pressure for Natural Gas is 20 mbar.
The installation must conform to the relevant British Standards.

Installation to LP Gas

When operating on Butane gas a supply pressure of 28-30 mbar is required.
When using Propane gas a supply pressure of 37 mbar is required.
The installation must conform to the relevant British Standards.

Warning: Only a suitably qualified and registered installer, also with technical knowledge of electricity should install the appliance.
He should observe the Regulations and Codes of Practice governing such installation of gas appliances.
Note: It is recommended that the gas connection to the appliance is installed with a flexible hose connecting tube made to BS669 or EN 14800.

Notes:

- **Flexible hoses can be used where the sited ambient temperature of the hose does not exceed 70°C. These hoses must be manufactured in accordance with BS669 part 1 or EN 14800 and be of the correct construction for the type of gas being used.**
- **Gas hoses designed for natural gas MUST NOT be used for supplying LPG gas (LPG gas hoses can be identified by a either a red band or stripe on the rubber outer coating of the hose). The hose should not be crushed or trapped or be in contact with sharp or abrasive edges.**

IMPORTANT! It is the responsibility of the gas installer to ensure that the product is fully tested and commisioned in accordance with current regulations to ensure there are no gas escapes.

If installation is to be carried out using a flexible connector (to BS669), then the following points must be adhered to:
Note: The gas installation pipes and the final connection to the appliance connecting pipe shall be sufficient size to maintain the heat output of the appliance as specified under installation.

1. The appliance flexible connector should not be subject to undue forces, either in normal use whilst being connected or disconnected.
2. The appliance flexible connector should not be subject to excessive heat by direct exposure to flue products or by contact with hot surfaces.
3. The socket into which the plug of the appliance flexible connector fits should be permanently attached to a firmly fixed gas installation pipe and positioned such that the hose hangs freely downwards.
4. The appliance flexible connector should be positioned such that it will not suffer mechanical damage; eg abrasion from the surrounding kitchen furniture which may be moved in use, such as a door or drawer, or by being trapped by a stability device.
5. The plug-in connector should be accessible for disconnection after moving the appliance.

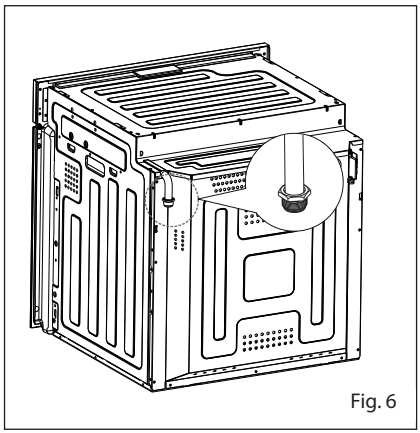


Fig. 6

Installing the Test Point Adaptor

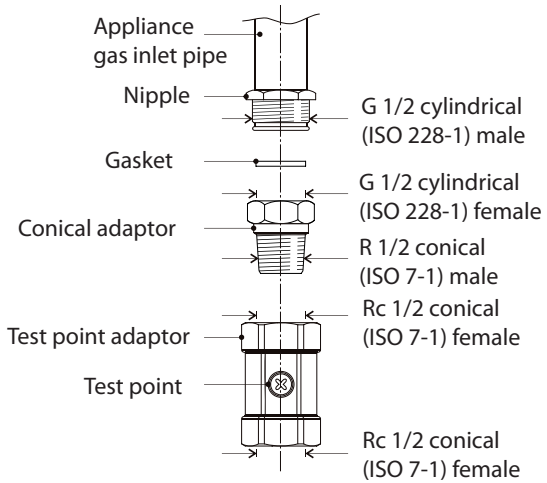
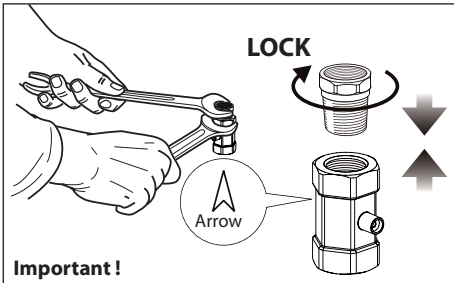


Fig. 7

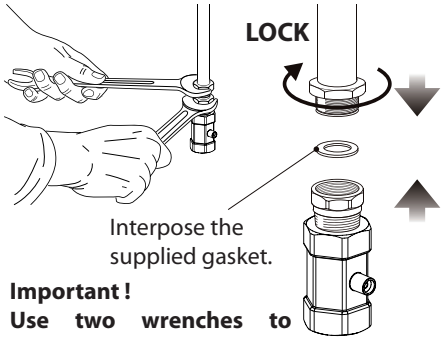


Important !
Use two wrenches to tighten the connection.
Note: take care not to overtighten the conical adaptor, as doing so may crack the test point adaptor.

Fig. 8

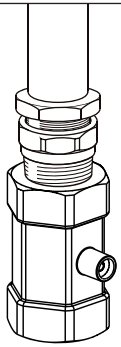
Using a suitable leak detection fluid solution (e.g. Rocol) check each gas connection one at a time by brushing the solution over the connection.
The presence of bubbles will indicate a leak. If there is a leak, tighten the fitting and then recheck for leaks.

IMPORTANT! Do not use a naked flame to test for leaks.



Important !
Use two wrenches to tighten the connection.

Fig. 9



OK

Fig. 10

Maintenance and Conversion to Natural Gas or to LPG

Table for the Choice of the Injectors					GB IE **Cat: II 2H3+**	
BURNERS	Nominal power [kW]	Reduced power [kW]	**LPG** G30 (28-30 mbar) G31 (37 mbar)		**Natural Gas** G20 (20 mbar)	
			Ø injector [1/100 mm]	Ring opening [mm]	Ø injector [1/100 mm]	Ring opening [mm]
Oven	2,20	0,80	70	Fully open (*)	110	2 (*)

(*) = Reference value

AIR VENT NECESSARY FOR GAS COMBUSTION = (2 m^3/h x kW)	
BURNERS	Air necessary for combustion [m^3/h]
Oven	4,20

IMPORTANT: All intervention regarding installation maintenance and conversion of the appliance must be fulfilled with original factory parts.
The manufacturer declines any liability resulting from the non-compliance of this obligation.

OPERATIONS TO BE EXECUTED FOR THE REPLACEMENT OF THE INJECTOR OF THE OVEN BURNER

Some models are provided with a set of injectors for the various types of gas.

If the injectors are not supplied they can be obtained from the "Service Centre".

Select the injectors to be replaced according to the "Table for the choice of the injectors" (for the gas category check the data label attached on the appliance).

The nozzle diameters, expressed in hundredths of a millimetre, are marked on the body of each injector.

OVEN BURNER

- Lift and remove the lower panel inside the oven.
- Unscrew and remove the burner securing screw "**A**" (fig. 11).
- Withdraw the burner as shown in figure 12 and rest it inside the oven. Take care not to damage the safety valve probe and the electric ignition electrode.
- Using a 7 mm box spanner, unscrew the injector (indicated by the arrow in fig. 12) and replace it with a new one selected in accordance with the "Table for the choice of the injectors".
- Regulate the air supply to the oven burner as indicated in the section "REGULATION OF AIR SUPPLY TO OVEN BURNER"; then replace the burner repeating the above steps in reverse order.

IMPORTANT: Check the correct operation of the safety valve and the electric ignition

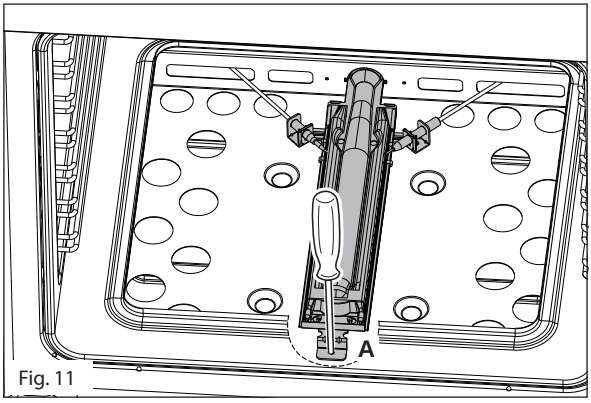


Fig. 11

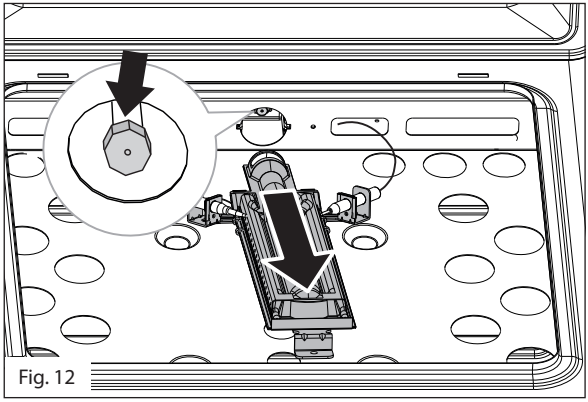


Fig. 12

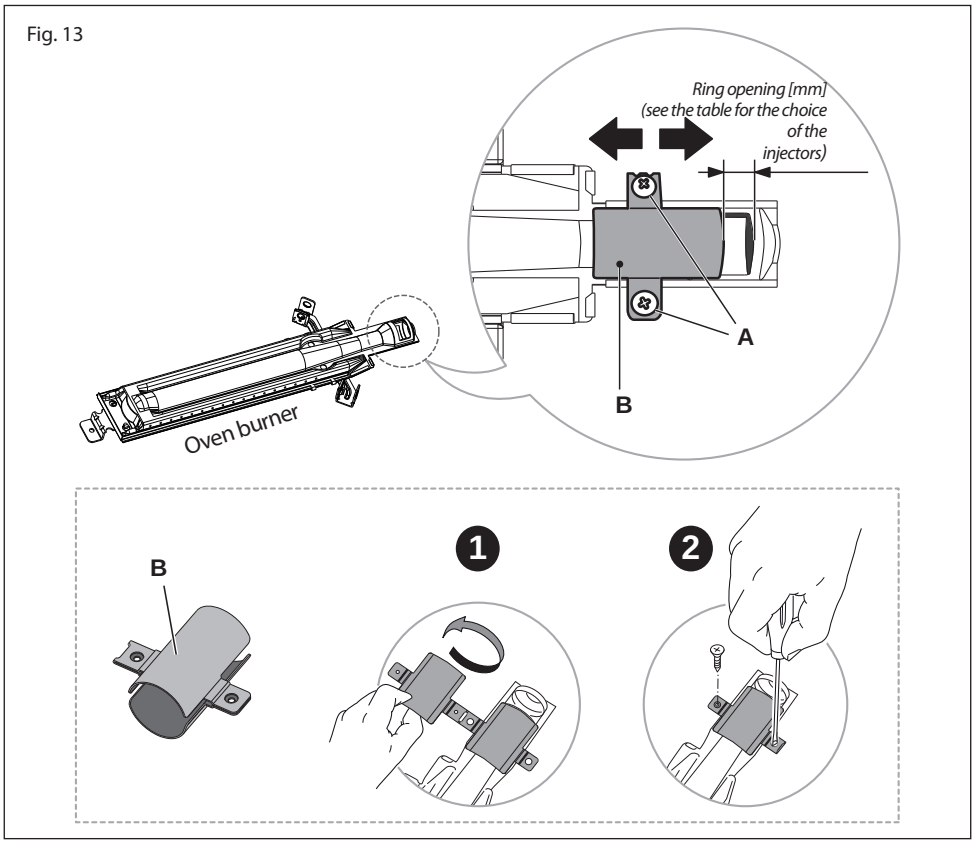
REGULATION OF AIR SUPPLY TO OVEN BURNER

To regulate the air supply it is necessary to remove the burners from their housings (fig. 11).

- Using a cross-head screwdriver, slacken the screws "**A**" securing the air flow regulation collar "**B**" (fig. 13) and move the collar forward or backward to increase or reduce the air aperture in accordance with gas type and the indications in the "Table for the choice of the injectors".

  IMPORTANT: If the air flow regulation collar "**B**" is not already fitted on the burner (e.g. oven burner set in the factory for LPG use), it is supplied with the kit for the gas conversion. In this case the air flow regulation collar "**B**" shall be fitted as indicated in figure 13:
  - the collar "**B**" shall be folded around the burner (one half part at the top and one half part at the bottom);
  - the throttled section shall be oriented toward the burner deflector (opposite side with respect to the injector).
- Replace and light the burners to check the flames.

Fig. 13



Flame faulty in primary air	Flame correct	Flame with excess primary air
flong, yellow and trembling	*clear interior blue cone*	*short and sharp too blue interior cone tending to detach*
	CAUSE	
air regulating tube, too closed	*correct distance of the tube*	*air regulating tube, too open*

Flame correct

Flame faulty in primary air

Flame with excess primary air

ADJUSTMENT OF THE OVEN BURNER MINIMUM

In the minimum position the flame must have a length of about 4 mm and must remain lit even with a brusque passage from the maximum position to that of minimum.

The flame adjustment is done in the following way:

- Remove the control panel (fig. 15). To do that, firstly remove the control knobs and then unscrew the no.2 fixing screws (arrows "**1**"). Release the control panel from the oven (it is mechanically anchored at the top) as indicated by the arrows in fig. 15.
  Pay special care to avoid any damages to the control panel and to prevent injuries to yourself.
- Remount the knob and turn on the oven burner by setting the thermostat knob on maximum position ("**270**" ★).
- Remove the knob and unscrew the by-pass screw "**G**" (fig. 14) about three times by using a small flat screwdriver.
- Remount the knob and let the oven heat up for about 15 minutes, then bring the knob to the minimum position ("**130**") to operate the thermostat by-pass.
- After having removed the knob again and being very careful not to turn the thermostat rod, slowly screw the by-pass screws "**G**" (fig. 14) until you obtain a flame of 3-4 mm in height.
- After having completed the regulation, refit the control panel and knobs correctly in place operating in reverse order (fig. 15).

N.B. For G30/G31 (LPG) the by-pass screw must be fixed thoroughly.

Fig. 14

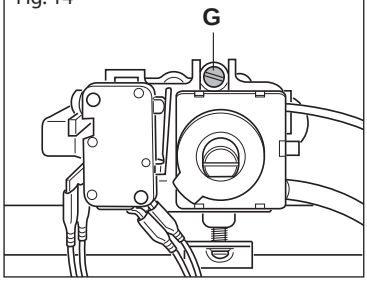
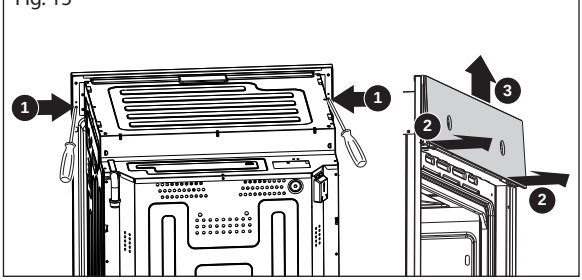


Fig. 15



Electrical Installation

IMPORTANT: The appliance must be installed in accordance with the manufacturer's instructions. Incorrect installation, for which the manufacturer accepts no responsibility, may cause damage to persons, animals or property.

The connection of the appliance to earth is mandatory. The manufacturer declines all responsibility for any inconvenience resulting from the inobservance of this condition.

Before carrying out any work on the electrical parts of the appliance, the appliance must be disconnected from the mains.

FOR YOUR SAFETY PLEASE READ THE FOLLOWING INFORMATION:

This appliance must be installed by a qualified technician according to the current local regulations and in compliance with the manufacturer instructions.

This appliance is supplied with a moulded 13 amp three pin mains plug with a 13 amp fuse fitted. Should the fuse require replacement, it must be replaced with a fuse rated at 13 amp and approved by ASTA or BSI to BS 1362.

The plug contains a removable fuse cover that must be refitted when the fuse is replaced. In the event of the fuse cover being lost or damaged, the plug must not be used until a replacement cover has been obtained. Replacement fuse covers can be purchased from your nearest electrical dealer and must be the sarne colour as the original.

IF THE MOULDED MAINS PLUG IS UNSUITABLE FOR THE SOCKET OUTLET IN YOUR HOME OR IS REMOVED FOR ANY OTHER REASON, THEN THE FUSE SHOULD BE REMOVED AND THE CUT OFF PLUG DISPOSED OF SAFELY TO PREVENT THE HAZARD OF ELECTRIC SHOCK.
THERE IS A DANGER OF ELECTRICAL SHOCK IF THE CUT OFF PLUG IS INSERTED INTO ANY 13 AMP SOCKET OUTLET.

If a replacement plug is to be fitted, please observe the wiring code shown below.

Warning! This appliance must be earthed.

A properly earthed three pin plug (fused at 13 amps, to BS 1362 ASTA approved) must be used. As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

- The wire which is coloured GREEN & YELLOW must be connected to the terminal in the plug which is marked with letter "**E**" or by the Earth symbol " ⏚ " or coloured GREEN & YELLOW.
- The wire which is coloured BLUE must be connected to the terminal which is marked with the letter "**N**" or coloured BLACK.
- The wire which is coloured BROWN must be connected to the terminal which is marked with the letter "**L**" or coloured RED.

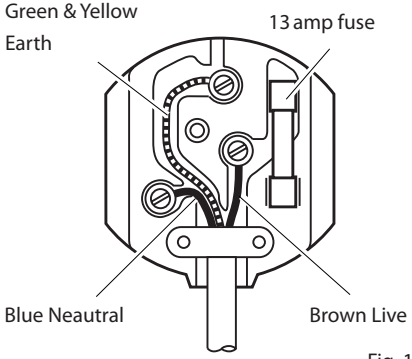


Fig. 16

CONNECTION OF THE POWER SUPPLY CABLE

WARNING: If the power supply cable is damaged, it must be replaced only by an authorised service agent in order to avoid a hazard.

- Unhook the terminal board cover by inserting a screwdriver into the two hooks "**A**" (fig. 17).
- Open the cable gland by unscrewing screw "**F**" (fig. 18), unscrew the terminal screws and remove the cable.
- The new supply cable, of suitable type and section, is connected to the terminal board following the diagram of fig. 19

N.B. The earth conductor must be left about 3 cm longer than the others.

The operations must be executed by a qualified technician.

POWER SUPPLY

220-240 V ac 1920 W

FEEDER CABLE SECTION TYPE "H05VV-F"

3 x 1,5 mm^2(*) (**)

(*) Connection possible with plug and outlet
(**) Connection with wall box connection.

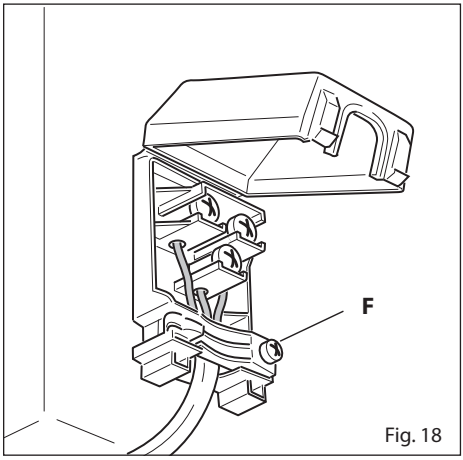


Fig. 18

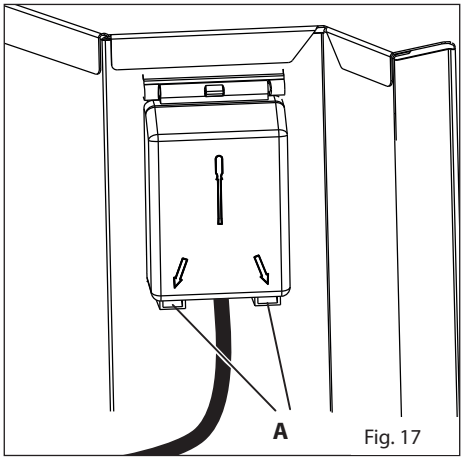


Fig. 17

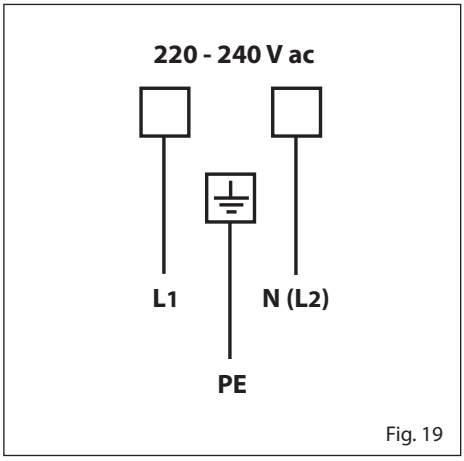


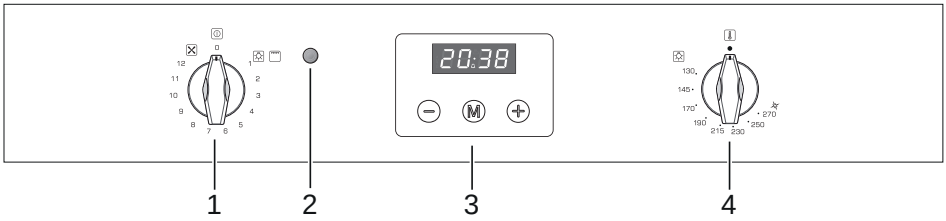
Fig. 19

21

ADVICE for the USERS

Control Panel

Fig. 20



CONTROLS DESCRIPTION

1. Oven light / fan motor / electric grill control knob
2. Electric grill on indicator light
3. Digital electronic clock with timer (with "Touch-control" keys)
4. Gas oven thermostat control knob

NOTE:
The knob and symbols may vary.

Notes:

- The electric ignition is incorporated in the thermostat control knob.
- The appliance has a safety valve system fitted, the flow of gas will be stopped if and when the flame should accidentally go out.

CAUTION:
If the burner is accidentally extinguished, turn the gas off at the control knob and wait at least 1 minute before attempting to relight.

CAUTION:
Gas appliances produce heat and humidity in the environment in which they are installed.
Ensure that the cooking area is well ventilated by opening the natural ventilation grilles or by installing an extractor hood connected to an outlet duct.

CAUTION:
If the appliance is used for a prolonged time it may be necessary to provide further ventilation by opening a window or by increasing the suction power of the extractor hood (if fitted).

COOLING FAN MOTOR

This appliance incorporates a safety cooling fan motor to achieve optimum efficiency of the controls, ensure lower surface temperatures are maintained and cool the internal components.
The cooling fan motor turns on automatically when igniting the oven or grill burner.
It may run on (for various minutes) even after the oven or grill burner has been turned off.

How to use the fan oven

TECHNICAL FEATURES

The oven is furnished completely clean.
It is advisable however, upon first use, to turn the oven on to the maximum temperature for 30 minutes to eliminate possible traces of grease from the oven burner.
The same operation shall be done with the electric grill.

Smells and fumes produced during this burn off process are not a cause of alarm. Adequate ventilation should however be provided in the room where the appliance is installed, e.g. by opening a window.

This oven is fitted with:

- One gas oven burner, located at the bottom, providing self-ignition and safety device.
- One electric grill, placed on the top, controlled by a thermostat.
- a fan motor, positioned on the back panel of the oven cavity, which can be used:
  - in combination with the oven gas burner;
  - in combination with the electric grill;

OPERATING PRINCIPLES

Heating and cooking in the gas/electric oven are obtained in the following ways:

a. by normal convection.
The heat is produced by the oven gas burner.

b. by forced convection .
The heat produced by the oven burner is distributed throughout the oven by the fan.

c. by radiation.
The heat is radiated by the electric grill.

d. by radiation and ventilation.
The radiated heat from the electric grill element is distributed throughout the oven by the fan.

ATTENTION:

The oven door becomes very hot during operation and very hot steam goes out from the area below the control panel. Keep children away.

The door is hot, use the handle.

During use the appliance becomes hot. Care should be taken to avoid touching the heating elements inside the oven.

Do not line the oven walls or floor with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.

IMPORTANT NOTES:

- **Do not use the appliance in case of power failure or if the cooling fan motor is damaged. The appliance may overheat and get damaged due to the non-operation of the cooling fan motor.**
- **In case of failure of the cooling fan motor during the operation of the gas oven or gas grill, the oven or grill burner is turned off automatically after about 20 minutes. In that case do not use the oven or the grill and contact the after-sales service.**
- **When the cooling fan motor is operating correctly there is an air flow in the top area of the appliance.**

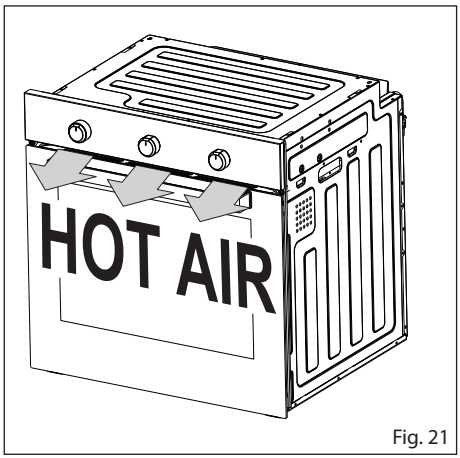


Fig. 21

THERMOSTAT

The numbers printed on the control panel or on the knob (fig. 22) indicate the increasing oven temperature value (see table below).
To regulate the temperature, set the knob to the chosen number. The "FAN ASSISTED GAS OVEN" column refers to the oven burner used in combination with the fan motor, while the "GAS OVEN" column refers to the oven burner used in the normal convection mode (without fan motor).
The ✶ symbol close to the maximum position indicates that the electric ignition is incorporated into the knob (activated by the knob itself).

NOTES: The knob and symbols may vary.

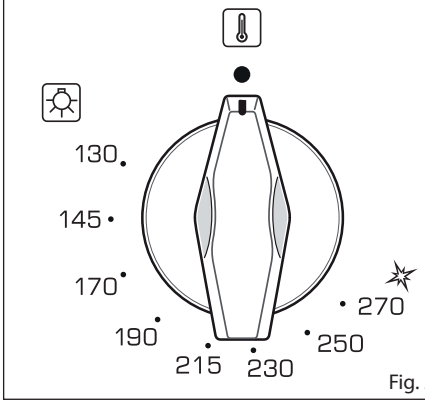


Fig. 22

OVEN BURNER

The gas flow to the burner is regulated by a thermostat which allow to maintain the oven temperature constant.
The control of the temperature is assured by a thermostatic probe positioned inside the oven.
The probe must be always kept in its housing, in a clean condition, as an incorrect position or encrustment may cause an alteration in the control of the temperature.
Moreover, the thermostat is fitted with a safety valve which automatically shuts off the gas supply when the flame goes out.

THERMOSTAT GRADE TABLE (°C)		
Knob position	**GAS OVEN**	**FAN ASSISTED GAS OVEN**
130 (or 1)	130	124
145 (or 2)	145	138
170 (or 3)	170	160
190 (or 4)	190	180
215 (or 5)	215	205
230 (or 6)	230	222
250 (or 7)	250	243
270 (or 8 or Max)	270	260

Lighting of the burner

IMPORTANT: The oven door must be open during this operation.

To light the oven burner:

1 – **Open the oven door to the full extent.**

If this operation is not performed you should not proceed to light the oven.

2 – Lightly press and turn the thermostat knob anti-clockwise to the maximum position ★ (fig. 23). Press the knob firmly until the burner lights.
Never continue this operation for more than 15 seconds. If the burner has still not ignited, wait for about 1 minute prior to repeating the ignition.
In case of problems with the electric ignition, approach a lighted match or taper to the opening "**A**" (fig. 24) and immediately press the knob firmly.

3 – Wait about 10/15 seconds after the burner lighting before releasing the knob (time of priming of the valve).

4 – Check that the burner has lit; if not, turn the knob clockwise back to "**0**", "●" or "**O**" (OFF) and repeat the procedure from step 1.

5 – Close the oven door slowly and adjust the burner according to the power required.

If the flame extinguishes for any reason, the safety valve will automatically shut off the gas supply to the burner.

To re-light the burner, first turn the oven control knob to OFF position ("**0**", "●" or "**O**"), **wait for at least 1 minute** and then repeat the lighting procedure.

For the correct use of the gas oven see the chapters "COOKING WITH GAS OVEN" and "COOKING WITH FAN ASSISTED GAS OVEN".

During and after use of the oven, certain parts will become very hot. Keep children away.

For correct use of the gas oven, always preheat it (bottom burner) for at least 15 minutes.

Preheating should always be carried out with the oven empty: remove the trays and racks from the oven cavity.

ATTENTION: In case of manual lighting, never turn the thermostat before approaching a flame to the hole "A" of the floor.

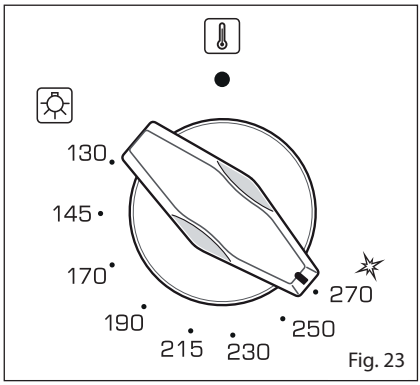


Fig. 23

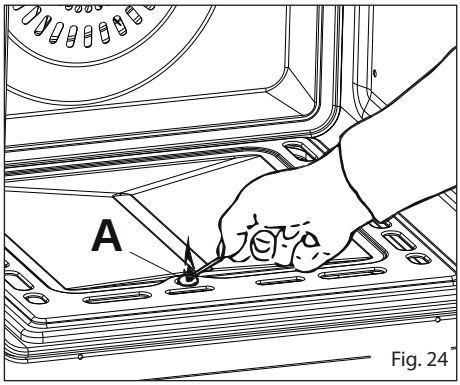


Fig. 24

Electric Grill

For safety reasons, it is not allowed to use the oven burner and the electric grill together, at the same time.

The electric grill only operates when the oven thermostat knob is on position "O" or "●" (off), as:

- when the oven burner is alight a safety device stops the ignition of the electric grill;
- if the electric grill is on, the same safety device cuts off the element if the oven thermostat knob is turned on.

The grill is switched on by turning the control knob clockwise to the desired setting (between "**1**" and "**9**" for maximum 60 min. , between "**10**" and "**12**" for maximum 30 min. - fig. 25).
The indicator light on the control panel is lit when the grill is in operation.
During the operation of the electric grill the oven lamp is always on.

NOTES: The knob and symbols may vary.

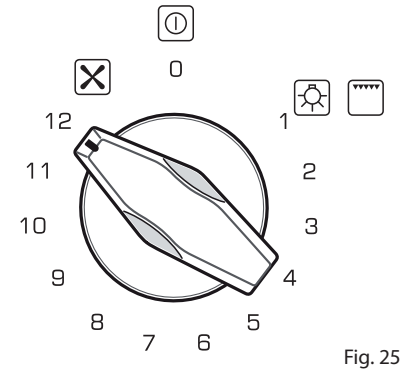


Fig. 25

<u>Always use the grill with the oven door closed.</u>

For correct use of the electric grill see the chapters "USE OF THE ELECTRIC GRILL" and "VENTILATED GRILL COOKING".

ATTENTION: The oven door becomes very hot during operation.
Keep children away.

During and after use of the grill, certain parts will become very hot.
Keep children away.

OVEN LIGHT

The oven is fitted with an interior lamp to allow the visual inspection during the cooking.
To light the oven lamp turn the control knob (indicated in fig. 20) to the position .

Cooking with gas oven

Once the oven gas burner has been lit, close the oven door and preheat the oven for at least 15 minutes. Preheating should always be carried out with the oven empty:
Remove the trays and racks from the oven cavity.
Once the oven has been preheated, insert the food you intend to cook.
Check the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.

FAN MOTOR

The fan motor is designed to distribute throughout the oven the heat generated by the oven gas burner or the electric grill.

The fan is controlled by a knob (fig. 26).

The operation of the fan motor is controlled by the same knob used to operate the electric grill (fig. 26).

To operate the fan motor turn the grill control knob to position "**12**", then turn the knob fully clockwise to the position ⊠ until you feel a 'click'. When the knob is released, it returns to position "**12**" but now the fan motor is operating.

- For use of the fan motor with the gas oven burner refer to the chapters "COOKING WITH GAS OVEN" and "COOKING WITH FAN ASSISTED GAS OVEN". IMPORTANT: In this case, turn on the fan motor only 15 minutes later (after the ignition of the gas burner).
- For use of the fan motor with the electric grill refer to the chapters "USE OF THE ELECTRIC GRILL" and "VENTILATED GRILL COOKING".

ATTENTION – MOST IMPORTANT: If you are using the fan motor with the gas oven burner remember to switch off the fan motor (control knob to "**O**" or "**0**") before switching off the gas burner.

NOTES: The knob and symbols may vary.

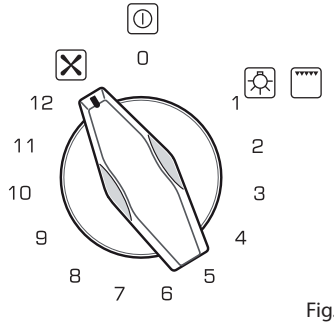


Fig. 26

WARNING!

After use all the control knobs must be in the "O" or "0" off position

COOKING WITH FAN ASSISTED GAS OVEN

OVEN BURNER AND FAN MOTOR

Once the oven gas burner has been lit, close the oven door and preheat the oven for at least 15 minutes. Preheating should always be carried out with the oven empty:
Remove the trays and racks from the oven cavity.
Once the oven has been preheated, switch on the fan and insert the food you intend to cook.
Check the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.

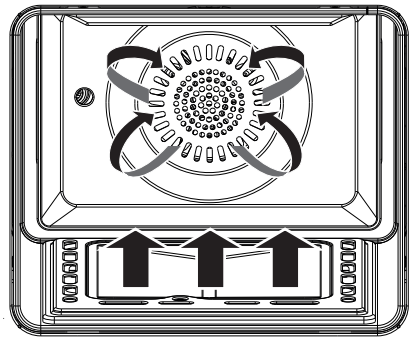


Fig. 27

USE OF THE ELECTRIC GRILL
(Without ventilation)

Switch on the electric grill and preheat the oven for about 5 minutes with the door closed.
Introduce the food to be cooked, positioning the rack as close to the grill as possible.
The dripping pan should be placed under the rack to catch the cooking juices and fats.

Use with the oven door closed.

Attention: During and after use of the grill, certain parts will become very hot.
Keep children away.

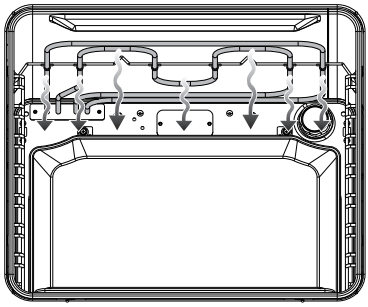


Fig. 28

VENTILATED GRILL COOKING

ELECTRIC GRILL AND FAN MOTOR

Switch on the electric grill and preheat the oven for about 5 minutes with the door closed.
The heat is mainly diffused by radiation and the fan then distributes it throughout the oven; the hot air envelops the food in the oven allowing a cooking in addition to the grilling process.
Introduce the food to be cooked, positioning the rack as close to the grill as possible.
The dripping pan should be placed under the rack to catch the cooking juices and fats.

Use with the oven door closed.

Attention: During and after use of the ventilated grill, certain parts will become very hot. Keep children away.

MAINTAINING TEMPERATURE AFTER COOKING OR SLOWLY HEATING FOODS

ELECTRIC GRILL AND FAN MOTOR

Turn on the electric grill and the fan motor.
Set the grill temperature knob to the minimum position "**1**" (fig. 25).
The heat is diffused by forced convection with greater intensity in the upper part.

Use with the oven door closed and for a maximum time of 60 minutes.

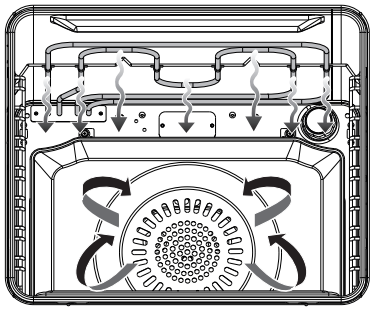


Fig. 29

Cooking Guide

Your gas oven is a newly designed oven which incorporates an indirect burner located under the oven base plate. If you have previously been used to cooking with gas you may need to slightly alter your cooking methods. The bottom of the oven is hot and is ideal for browning the underside of shallow pastry dishes and pizzas. Other items should be cooked nearer the top of the oven.
When baking cakes, scones etc on more than one shelf the best results will be achieved by swapping the shelf positions over half way through the cooking process.

Safety

NEVER allow fat to build on the oven base.
As with all ovens, clean and empty fat regularly from the trays and oven base to avoid the possibility of fat fires. The oven incorporates a safety cooling fan motor to achieve optimum efficiency of the controls, ensure lower surface temperatures are maintained and cool the internal components.

However, the oven door can become hot - keep children away from this appliance.
NEVER place anything on the bottom of the oven.
Do not line the oven walls with aluminium foil.
Do not place baking trays or the drip tray on the base of the oven chamber.

Temperature recipe guide

MARK	APPROX. TEMP.	HEAT OF OVEN	TYPE OF DISH TO COOK
1/2	125°C 257°F	Very cool oven	Meringue cakes, slow cooking items.
1	140°C 275°F	Cool oven	Milk puddings, very rich fruit cakes, i.e., Christmas.
2	150°C 300°F	Cool or slow oven	Stews, casseroles, braising, rich fruit cakes, i.e., Dundee.
3	160°C 325°F	Cool or slow oven	Biscuits, rich plain cakes i.e., Madeira. Low temp. roasting.
4	180°C 350°F	Warm oven	Plain cakes, Victoria sandwich, raised meat pies.
5	190°C 375°F	Moderate oven	Small cakes, savoury flans, fish.
6	200°C 395°F	Fairly hot oven	Plain cakes and buns, swiss rolls, fruit pies. High temp. roasting.
7	220°C 430°F	Hot oven	Bread and bread rolls etc., scones, flaky and rough puff pastry, yorkshire pudding.
8	230°C 450°F	Moderately hot oven	Sausage rolls, mince pies, puff pastry, pizza.
9	240°C 465°F	Very hot oven	Browning ready cooked dishes.

Clock and Timer with "Touch-Control" Keys

Keys:	
" + " and " – "	Touched simultaneously (for more than 2 seconds): • setting the clock; • setting the timer volume (by touching once, along with the "**MODE**" key).
" **MODE** "	Function selection (touched for more than 2 seconds): • setting the clock (only after first connection or after a power failure); • timer.
" + "	Increases the number shown on the display
" – "	Decreases the number shown on the display

NOTES: The symbols may vary.

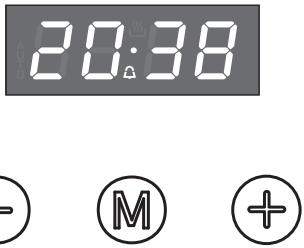


Fig. 30

Illuminated symbols:		
	flashing	Timer being set
	steady illumination	Timer in operation

ATTENTION - MOST IMPORTANT:
This is only an alarm that DOES NOT switch off the oven or grill.
REMEMBER TO TURN OFF THE OVEN OR GRILL MANUALLY.

"TOUCH-CONTROL" KEYS

The "touch-control" keys shall be operated by the fingers (just by touching the key).
When using touch controls it is best to use the ball of your finger rather than the tip.
The keys are automatically deactivated:

- 8 seconds after the last selection; the deactivation is indicated by an acoustic signal ("**beep**").

To reactivate just touch the " **MODE** " key or the " + " and " – " keys (simultaneously) for more than 2 seconds.

SETTING THE CLOCK

When first connected, or after a power failure, the digits will flash on the display.
To set the clock, touch the " **MODE** " key, for more than 2 seconds, and then the " + " or " − " keys.
To set the clock, with the appliance already connected, touch the " + " and " − " keys simultaneously (for more than 2 seconds), then " + " or " − " keys.

USING THE TIMER

You can use the timer at any time, even when the oven is not in use.
The timer does not turn the oven off.

The timer can be set for up to 23 hours and 59 minutes.

- To set the timer, touch the " **MODE** " key for more than 2 seconds (the " 🔔 " symbol flashes), than the " + " or " − " keys.
- After about 8 seconds an acoustic signal ("**beep**") will sound confirming the regulation (" 🔔 " symbol steady illuminated).
- To check the remaining time touch the " **MODE** " key for more than 2 seconds. If the remaining time is more than a minute the display will show hours and minutes; if less than a minute the display will show seconds.
- When the time is up, the timer will beep. Touch the " **MODE** " key , for more then 2 seconds, to turn it off; or press the " + " or " − " key to stop the beep and than the " **MODE** " key, for more than 2 seconds, to deactivate the " 🔔 " symbol flashing on the display.
- Turn off the oven manually (thermostat knob in the off position) if the cooking has been completed.

SETTING THE TIMER VOLUME

You can select from three volume levels.

- Touch the " + " and " − " keys simultaneously for more than 2 seconds.
- Touch the " **MODE** " key; you can read on the display the current timer volume ("**ton1**", "**ton2**" or "**ton3**").
- Touch the " − " key to listen or change the timer volume.
- Timer volume activated: the last displayed.
- After about 8 seconds an acoustic signal ("**beep**") will sound confirming the volume setting; then the time of day will be displayed.

Care and Maintenance

It is advisable to clean when the appliance is cold and especially for cleaning the enamelled parts.
Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
Avoid using cleaning products with a chlorine or acidic base.
If a tap becomes stiff, do not force; contact your local After Sales Service Centre.
It is advisable to clean when the appliance is cold and especially when cleaning the enamelled parts.
Important: The use of suitable protective clothing/gloves is recommended when handling or cleaning this appliance.

Important: The manufacturer declines all liability for possible damage caused by the use of unsuitable products to clean the appliance.

WARNING
When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

Electronic Programmer Display Cleaning

Clean the programmer display using a soft cloth, warm water and neutral soap, or a soft cloth with a liquid detergent (non-abrasive).
When cleaning, be careful to move the cloth in one direction only.
Then wipe the display with a damp cloth and dry it with a soft cloth.

IMPORTANT: DO NOT use chlorine-based or acid-based cleaning products, abrasive products or non-neutral detergents as they may cause irreparable damage to the surface. DO NOT spray cleaning liquids directly on the programmer display.

Enamelled Parts

All the enamelled parts must be cleaned with a sponge and soapy water only or other non-abrasive products.
Dry preferably with a micro fibre or soft cloth.

Stainless Steel, Aluminium, Painted Parts and Silk-screen Printed Surfaces

Clean using an appropriate product. Always dry thoroughly.
Stainless steel surfaces: can be cleaned with an appropriate stainless steel cleaner.
IMPORTANT: these parts must be cleaned very carefully to avoid scratching and abrasion. You are advised to use a soft cloth and neutral soap.

IMPORTANT:
Before any operation of cleaning and maintenance disconnect the appliance from the electrical supply.

Under no circumstances should any external covers be removed for servicing or maintenance except by suitable qualified personnel.

CAUTION:
Do not use abrasive substances or non-neutral detergents as these will irreparably damage the surface.

CAUTION:
Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.

CAUTION:
Do not store flammable material in the oven.

CAUTION:
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.

OVEN FITTING OUT

Assembly of the side runner frames

- Slide the rear prongs of the side rack into the holes "**A**" at the rear of the oven (fig. 31).
- Slide the front prong of the side rack into the holes at the front of the oven (fig. 32).
- Slide in, on the guides, the shelf and the tray (fig. 33).
- The shelf must be fitted so that the safety notch, which stops it sliding out, faces the inside of the oven; the guard rail shall be at the back.
- To dismantle, operate in reverse order.

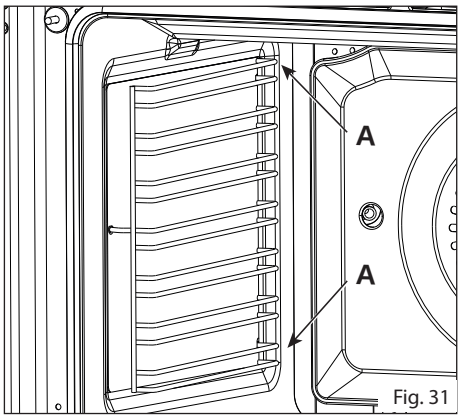


Fig. 31

Inside of Oven

The oven should always be cleaned after use when it has cooled down. The cavity should be cleaned using a mild detergent solution and warm water. Suitable proprietary chemical cleaners may be used only on enamel after first consulting the instructions supplied with the oven cleaner and testing a small sample on the oven cavity. Abrasive cleaning agents or scouring pads/cloths should not be used on the cavity surface.

NOTE: The manufacturers of this appliance will accept no responsibility for damage caused by chemical or abrasive cleaning.

ATTENTION:

Let the oven cool down and pay special attention not to touch the hot heating elements inside the oven cavity.

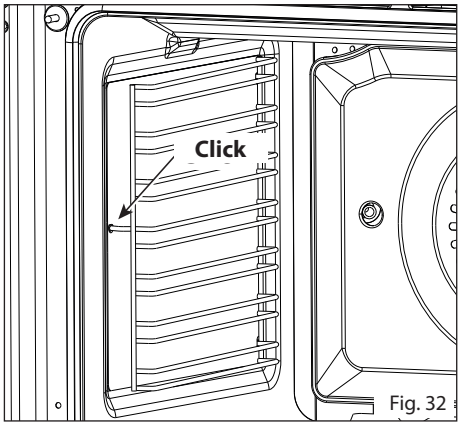


Fig. 32

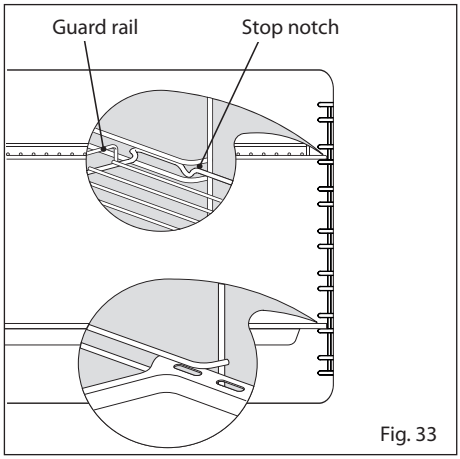


Fig. 33

Replacing the Oven Light

WARNING: Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

– Allow the oven cavity and the heating elements to cool down;
– Switch off the electrical supply;
– Remove the protective cover (fig. 34);
– Replace the halogen lamp with a new one suitable for high temperatures having the following specifications: 230V and same power (check watt power as stamped in the lamp itself) of the replaced lamp.

IMPORTANT WARNING: Never replace the bulb with bare hands; contamination from your fingers can cause premature failure.
Always use a clean cloth or gloves.

– Refit the protective cover;

Note: Oven bulb replacement is not covered by your guarantee.

The intended purpose of the lamp, fitted on this appliance, is to illuminate the oven cavity and thus help the user to better monitor the food while cooking. This lamp is not suitable for other usage (e.g. environments lighting).

This product contains a light source of energy efficiency class G.

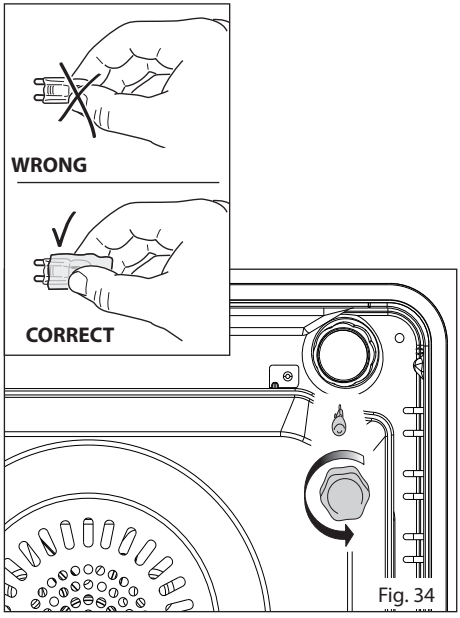


Fig. 34

REMOVING AND REPLACING THE INNER AND MIDDLE DOOR GLASS PANES FOR CLEANING

If you wish to clean the inner pane of glass of the door, make sure you follow the precautions and instructions very carefully.
Replacing the glass pane and the door incorrectly may result in damage to the appliance and may void your warranty.

IMPORTANT!

- Take care, the oven door is heavy. If you have any doubts, do not attempt to remove the door.
- Make sure the oven and all its parts have cooled down. Do not attempt to handle the parts of a hot oven.
- Take extreme care when handling the glass pane. Avoid the edges of the glass bumping against any surface. This may result in the glass shattering.
- **CAUTION:**
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door panes of glass since they can scratch the surface, which may result in shattering of the glass.
- If you notice any sign of damage on any of the glass panes (such as chipping, or cracks), do not use the oven. Call your Authorised Service Centre or Customer Care.
- Make sure you replace the glass pane correctly. Do not use the oven without glass pane correctly in place.
- If the glass pane feels difficult to remove or replace, do not force it. Call your Authorised Repairer or Customer Care for help.
- **Note:** service visits providing assistance with using or maintaining the oven are not covered by your warranty.

Oven Doors

Removing the Oven Doors

The oven doors can easily be removed as follows:

– Open the door to the full extent (fig. 35a).
– Open the lever **A** completely on the left and right hinges (fig. 35b).
– Hold the door as shown in fig. 35.
– Gently close the door (fig. 35c) until left and right hinge levers **A** are hooked to part **B** of the door (fig. 35b).
– Withdraw the hinge hooks from their location following arrow **C** (fig. 35d).
– Rest the door on a soft surface.
– To replace the door, repeat the above steps in reverse order.

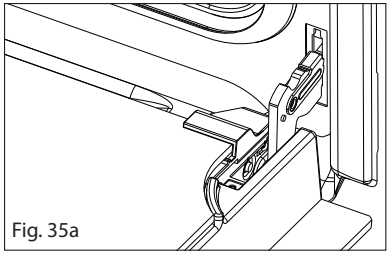
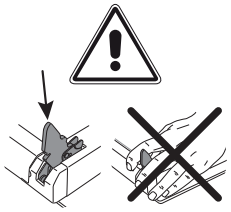


Fig. 35a

Important!

Always keep a safe distance from the door hinges, paying special attention to the position of your hands. If the door hinges are not correctly hooked, they could unhook and close suddenly and unexpectedly with risk of injury.



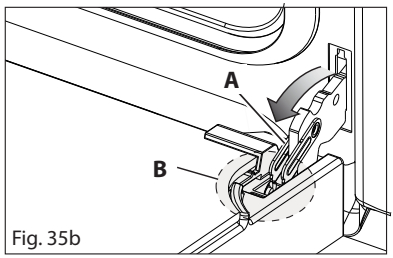


Fig. 35b

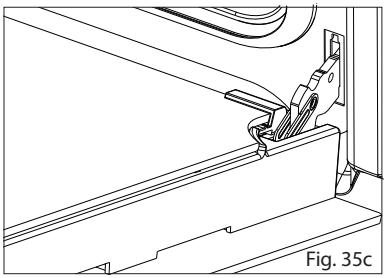


Fig. 35c

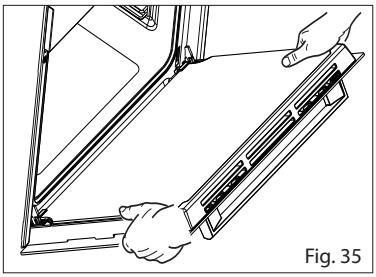


Fig. 35

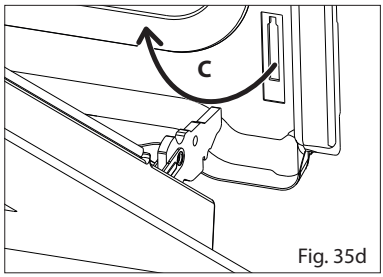


Fig. 35d

To remove the Inner Pane

– Touch the glass retainer tabs in on both sides of the door and remove the glass retainer (figs. 36, 37).
– Gently lift and pull out the inner pane of glass by releasing it from the bottom retainers. Do not angle the pane too much as you may damage the glass (fig. 38).

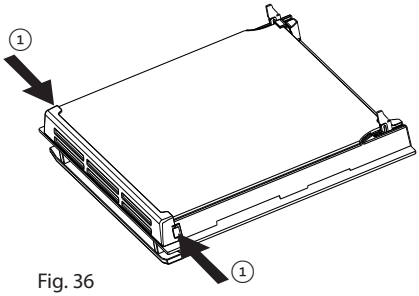


Fig. 36

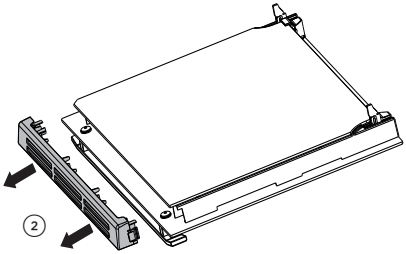


Fig. 37

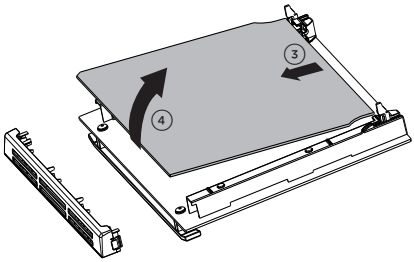


Fig. 38

To remove the Middle Pane **(some models only)**

– Gently lift and pull out the middle pane of glass by releasing it from the bottom retaining notches (fig. 39).

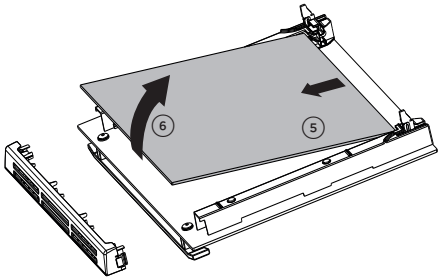


Fig. 39

After cleaning replace the door glass panes

When replacing the glass panes make sure that:

– you replace the inner pane correctly as shown. The pane must be in the position described below in order to fit into the door and to ensure that the oven operates safely and correctly;
– you take extra care not to bump the edges of the glass against any object or surface you do not force any of the panes into place. If you are experiencing difficulties replacing the panes, remove them and start the process again from the beginning. If this still does not help, call Customer Care.

Replace the middle pane (some models only)

Ensure the pane is the right way up (the warning text should be readable back to front when the pane is fitted correctly).

– slot the bottom of the pane into the lower notch at the bottom of the door.
– Position the pane by gently lowering it.

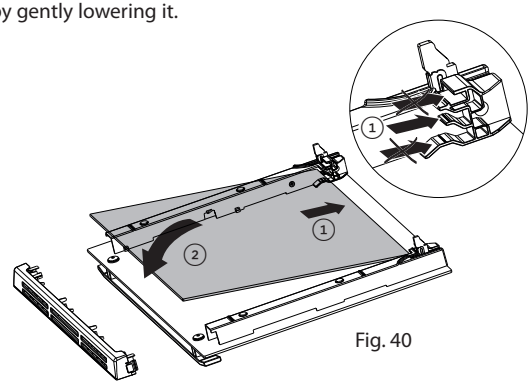


Fig. 40

Replace the inner pane

Make sure you fit the glass the right way up, with the bevelled top corner in the correct position.

– slot the bottom of the pane into the lower notch at the bottom of the door.
– Position the pane by gently lowering it.
– slide the glass retainer back into place and ensure it is fully clipped securely in place.

Important!

Make sure the glass retainer is correctly and firmly in place and the glass pane is secure.

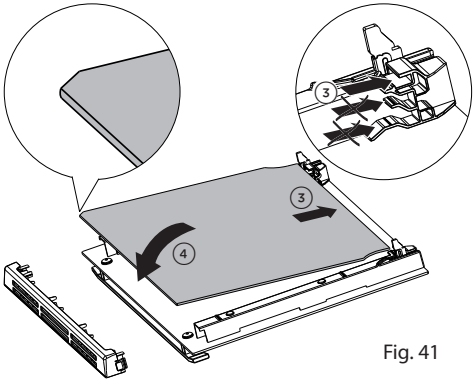


Fig. 41

Do's and do not's

- Do always grill with the oven door closed.
- Do read the user instructions carefully before using the oven for first time.
- Do allow the oven to heat for about two hours, before using for the first time, in order to expel any smell from the new oven insulation, without the introduction of food.
- Do clean your oven regularly.
- Do remove spills as soon as they occur.
- Do always use oven gloves when removing food shelves and trays from the oven.
- Do not allow children near the oven when in use.
- Do not allow fat or oils to build up in the oven tray, or oven base.
- Do not place cooking utensils or plates directly onto the oven base.
- Do not grill food containing fat without using the grid.
- Do not cover the grilling grid with aluminium-foil.
- Do not line the oven walls with aluminium foil.
- Do not use the oven tray for roasting.
- Do not place hot enamel parts in water. Leave them to cool first.
- Do not allow vinegar, coffee, milk, saltwater, lemon or tomato juice to remain in contact with enamel parts (inside the oven and on the oven tray).
- Do not use abrasive cleaners or powders that will scratch the surfaces and the enamel.
- Do not attempt to repair the internal workings of your oven.
- Do remove the protective film before the first use.
- Do not carry out any cleaning or maintenance without first disconnecting the appliance from the electrical supply.
- **Fire risk!** Do not store flammable material in the oven.

For Your Safety

The product should only be used for its intended purpose which is for the cooking of domestic foodstuffs.
Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.

Important Notes

Installation, and any demonstration, information or adjustments are not included in the warranty.
The oven must be installed by a suitably qualified and registered person in accordance with the relevant Standards.

ATTENTION:
The appliance gets very hot, mainly around the cooking areas. It is very important that children are not left alone in the kitchen when you are cooking.

Appliance Servicing

CDA provide a quality and effective after-sales service to cover all your servicing needs.
Please attach your receipt to this page for safekeeping.
Please help us to help you by having the following information available when booking a service-call:

1. Model type, make and model – see the product data plate.
2. Evidence of installation / purchase date.
3. Retailer where appliance was purchased.
4. Clear and concise details of the fault.
5. Full address including postcode and any contact phone numbers.

Contact Telephone Numbers

CDA Customer Care Department

- Telephone: 01949 862012
- Fax: 01949 862003
- Email: customer.care@cda.eu

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Please contact our **Customer Care Department** for Service on the details below

Customer Care Department
The CDA Group Ltd. • Harby Road • Langar • Nottinghamshire • NG13 9HY
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