



## GAS COOKER

**LME95028-FFD**

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**READ THESE INSTRUCTIONS CAREFULLY BEFORE USING YOUR ELECTRIC-GAS COOKER, AND KEEP IT CAREFULLY. IF YOU FOLLOW THE INSTRUCTIONS, YOUR COOKER WILL PROVIDE YOU WITH MANY YEARS OF GOOD SERVICE.**

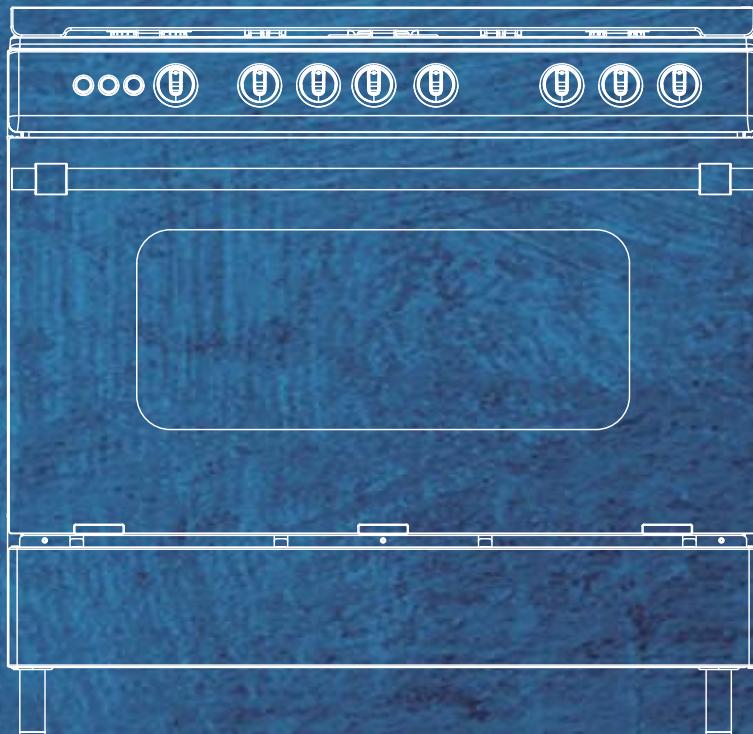
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Warning notices: Before using this product, please read this manual carefully and keep it for future reference.

The design and specifications are subject to change without prior notice for product improvement. Consult with your dealer or manufacturer for details.

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## INSTRUCTION MANUAL



▲ Thank you for choosing us! Please read all instructions before using this appliance. This book contains valuable information about operation, care and service. Keep it in a safe place for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance so that the new owner can be acquainted with the functioning of the appliance and relevant warnings.

THESE WARNINGS ARE PROVIDED IN THE INTEREST OF SAFETY,  
PLEASE READ THEM CAREFULLY BEFORE INSTALLING OR USING  
THE APPLIANCE

To maintain the EFFICIENCY and SAFETY of this appliance, we recommend:

- Call the Service Centers authorized by the store where you buy the cooker.
- Always use original Spare Parts

1. This appliance is intended for non-professional use within the home.
2. Before using the appliance, read the instructions in this owner's manual carefully, since you should find all the instructions you require to ensure safe installation, use and maintenance. Always keep this owner's manual close to hand since you may need to refer to it in the future.
3. After removing the packaging, check that the appliance is not damaged. If you have any doubt, do not use the appliance. Contact your nearest Service Centre of the store where you buy the appliance. Never leave the packaging components plastic bags, foamed polystyrene, nails, etc. ) within the reach of children since they are a source of potential danger.
4. The appliance must be installed only by a qualified person in compliance with the instructions provided. The manufacturer declines all responsibility for improper installation which may harm persons and animals and damage property.
5. This appliance designed to be used by children aged above 8 years. Person with reduced physical, sensory or mental capabilities or lack of experience and knowledge shall be under supervision and instructed concerning use of the appliances in a safe way and understand the hazards involved when using the appliance.

6. The electrical safety of this appliance can only be guaranteed if the cooker is correctly and efficiently earthed, in compliance with current regulations on electrical safety. Always ensure that the earthing is efficient if you have any doubts call in a qualified electrician to check the system. The manufacturer declines all responsibility for damage resulting from a system which has not been earthed.
7. Check that the electrical capacity of the system and sockets will support the maximum power of the hob, as indicated on the rating label. If you have any doubts call in a qualified technician
8. When the cooker is first used an odor may be emitted, this will cease after a period of use. When first using the cooker ensure that the room is well ventilated e.g., open a window or use an extractor fan and that persons who may be sensitive to the odor avoid any fumes. It is suggested that any pets be removed from the room until the smell has ceased. This odor is due to temporary finish on oven liners and element sandal so any moisture absorbed by the insulation.
9. Ensure that the appliance is switched off before maintenance by switching off the main switches and turning all knobs to OFF position.
10. The openings and slots used for ventilation and dispersion of heat on the rear and below the control panel must never be covered.
11. The user must not replace the supply cable of this appliance. Always call an after-sales servicing Centre authorized by the seller in the case of cable damage or replacement.
12. This appliance must be used for the purpose for which it was expressly designed. Any other use is considered to be improper and consequently dangerous. The manufacturer declines all responsibility for damage resulting from improper and irresponsible use.
13. A number of fundamental rules must be followed when using electrical appliances. The following are of particular importance do not touch the appliance you're your hands or feet are wet do not use the appliance bare footed. Never allow the Mains Cable to be stretched, pulled or damaged if the Cooker is moved for cleaning etc. Do not use the cooker if the Mains Cable is damaged, consult a qualified electrician. Do not allow the cooker to be used unsupervised by children or persons unfamiliar with it.
14. Always switch off the electrical supply to the cooker and allow it to cool down before carrying out any cleaning operations etc.
15. Danger of fire: do not store items on the cooker surfaces.
16. To avoid accidental spillage do not use cookware with uneven or deformed bottoms on the burners or on the electric plates.
17. Special care should be taken when using chip pans etc. in order to avoid splashing or spillage of hot oil. They should not be used unattended since over heated oil may boil over and could also ignite.

18. Parts of this appliance, cooking surfaces, retain heat for considerable periods after switching off. Care should, therefore, be taken when touching these areas before they have completely cooled down.
19. Never use flammable liquids such as alcohol or gasoline, etc. near the appliance when it is in use.
20. When using small electrical appliances near the hob, keep the supply cord away from the hot parts.
21. Make sure the knobs are in its “OFF” position when the appliance is not in use. Also make all potentially dangerous parts of the appliance, safe, above all for children who could play with the appliance.
22. When the appliance is in use the heating elements and some parts of the oven door become extremely hot. Make sure you don't touch them and keep children well away.
23. If you use the power cable for single phase, the minimum cross-sectional area is 10mm<sup>2</sup>. For three phases the minimum cross sectional area is 2.5 mm<sup>2</sup>
24. The appliance that you have bought may be slightly different from the one illustrated in this manual. Please refer to the information related to the model you have.
25. Do not use harsh abrasive cleaner or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
26. Any spillage should be removed from the lid before opening and the hob surface should be allowed to cool before closing the lid.

## 02 **SAFETY INFORMATION**

▲ PLEASE READ THE PRECAUTIONS BELOW BEFORE USING YOUR APPLIANCE.

▲ Always

- \_ Turn controls OFF when you have finished cooking and when not in use.
- \_ Stand back when opening an oven door to allow any build up of steam or heat to disperse.
- \_ Use dry good quality oven gloves when removing items from the oven grill.
- \_ Place pans centrally over the hotplate and make sure handles are kept away from the edge of the hob and cannot become heated by other hot plate/ pans.

- Take care to avoid heat/ steam burns when operating the controls.
- Turn off the electricity supply before cleaning and allow the appliance to be cool.
- Make sure the shelves are in the correct position before switching on the oven.
- Keep the appliance clean, as a build up of grease or fat from cooking can cause a fire.
- Follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- Keep ventilation slots clear of obstructions.
- Refer servicing to a qualified appliance service engineer.
- Take care to avoid touching heating elements inside the oven, as during use the oven becomes hot.

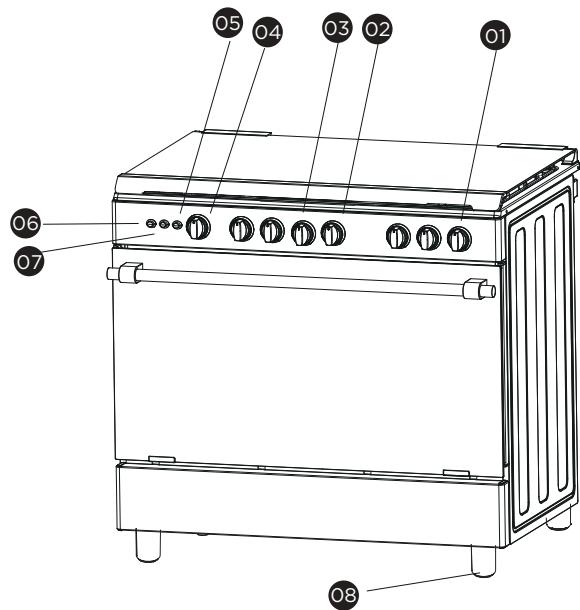
#### ▲Never

- Never line the interior of the oven with foil as this may cause the appliance to overheat.
- Never leave children unsupervised where a cooking appliance is installed as all surfaces will be hot during and after its use.
- Do not allow children or persons who are not familiar with the appliance to use it without supervision.
- Never allow anyone to sit or stand on any part of the appliance.
- Never store items above the appliance that children may attempt to reach.
- Never leave anything on the hob surface when unattended and not in use.
- Never remove the oven shelves while the oven is hot.
- Never heat up unopened food containers as pressure can build up causing the container to burst.
- Never store chemicals food stuffs pressurized container in or on the appliance , or in cabinets immediately above or next to the appliance.
- Never place flammable or plastic items on or near the hob.
- Never fill a deep fat frying pan more than 1/3 full of oil or use a lid.

# 03

## PRODUCT DESCRIPTION

### ▲ Parts name



1. Burner knobs
2. Temperature knob
3. Upper heating elements
4. Timer
5. Oven light
6. Oven igniter
7. Rotisserie knob
8. Oven foot

# 04

## IMPORTANT

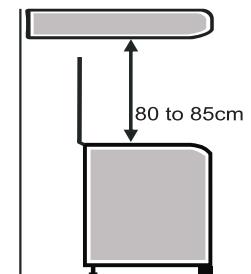
The appliance that you have bought may be slightly different from the one illustrated in this manual. Please refer to the information related to the model you have. The appliance you have may carry a different plug than the one illustrated in this manual. The plug that comes with the product follows the electrical specification of the country where it is sold.

1. The use of the gas ranges produce heat and humidity where they are installed.
2. Be sure that there is a good air flow, keeping natural air ventilation through a window or door by installing a range hood to extract the air. If ventilation is not good, this might cause lack of oxygen, which is dangerous for your health and the gas performance.
3. If the gas range will be working for a long period of time, an extra ventilation will be necessary to increase the air flow.
4. Air draft should not decrease the performance of the gas range or cut the gas flame.
5. To install your gas range to a LPG(Liquefied Petroleum Gas) pipe, check if your hose has a gas tap exclusive for the gas range and if this is in good condition.
6. Be sure that your house has an exclusive plug for your gas range and this is in good conditions.
7. Do not install the range on top of carpets.
8. Do not install the range near the refrigerator, as the excessive heat hinders its performance.



## ▲ Gas range installation

1. Leave at least 80 to 85cm between the top of the gas range and any cabinet or range hood install above prepared to be installed built in.
2. Make sure to not block the oven gas exit, including the funnel or the gas vents, when you install the oven.
3. The metal support must be fixed either to ensure that the heat of the rear cover can escape smoothly.

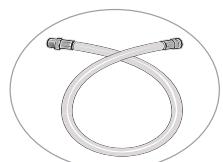


## ▲ Gas installation

1. This range was designed for use with LPG gas
2. Always use a pressure regulator exclusive for your gas range. The lack of pressure regulator might cause excess of pressure and leak of gas. Always check for the validity of the pressure regulator. Hose and regulartor should be replaced every 5 years. Technical specificaltion of the pressure regulator.
  - Pressure: 275mm C.A.
  - Max. consumption: 2kg/h
3. Always use a PVC hose to work from -20°C to 100°C.  
Be sure that hose:
  - does not have joints.
  - does not go on the back of the gas range neither close to the hot air exits.
  - Its less then 125cm long.
4. If possible, install the gas cylinder outside the kitchen, in a place protected and with air flow.
5. Use a 1/2 metallice hose to connect to the gas range.
6. Only use a plastic hose when this one does not go on the back of the gas range.
7. Use the oven after preheating at least 1-2 minutes.



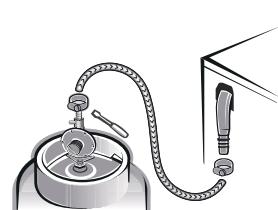
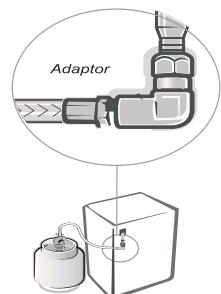
Pressure regulator



Metallic flexible tube

## ▲ Hose installation

1. Place the metal clamp on the hose end.
2. Connect the hose to the oven inlet and tighten the clamp.
3. Place the other clamp on the oppsite hose end and connect it to the pressure regulator, Tighten the clamp.
4. Bolt the pressure regulator to the gas cylinder carefully.
5. After the installation, check if there is any gas leak, using soap or liquid detergent foam.

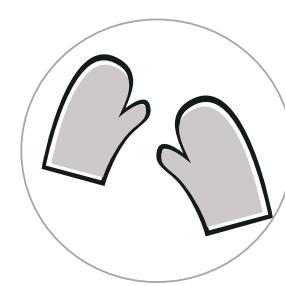
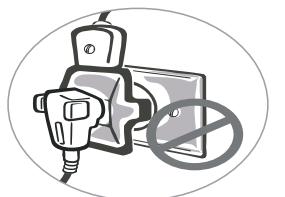
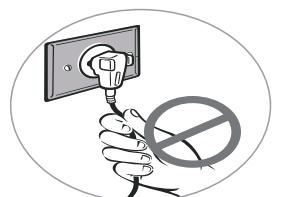


### ▲ For children

1. Avoid accidents. After unpacking the range, keep packing materials away from children.
2. Do not allow children to handle the appliance, even when it is disconnected.
3. Prevent children from touching the range surface and from staying in its proximity when in use, still hot, or after turn off.

### ▲ For the user and installer

1. Disconnect the range before cleaning or doing maintenance.
2. Never unplug the range by pulling on the power cord. Use the plug.  
Do not manipulate your gas range plug. Do not bite, twist or tie the power cord.
3. It is dangerous to modify your gas range specifications and characteristics.  
Do not install your gas range on top of the power cord.
4. Connect the range to its own outlet. Do not use an extension cord or adaptor plug.  
To avoid any accident, before replacing the light lamp, turn off the cook top burners and unplug the appliance.  
Use a range lamp of 40W to replace it.



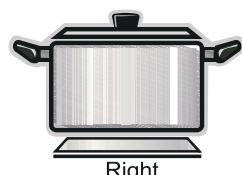
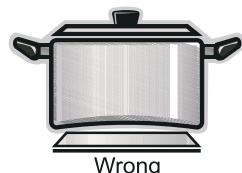
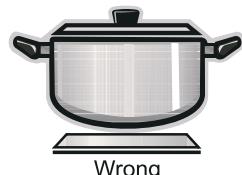
### ▲ Care with food and cookware

1. To handle or remove food, please use the cooking gloves.
2. Never leave clothes or flammable materials near the burners when the range is in use. When using frying oil or butter additional care must be taken since these products are flammable.
3. Do not use the oven to store utensils, especially those containing residues or large quantities of oil or fat.
4. Containers with curved bases or salient edges must not be used since they can be easily destabilized when moved.
5. The handle of the utensil should be positioned so that it is turned inward.

# 07

## INSTRUCTIONS FOR CLEANING YOUR RANGE

1. Before cleaning or servicing your gas range, unplug it and cut gas tap.
2. Cleaning should be done when the appliance is cold.
3. For hygienic and security reasons, you should keep your gas range always clean
4. After each use always clean the glass cove of the gas range.
5. Choose the burner size according to the pot you are going to use.
6. Excess of grease or other food might cause wrong operation or risk of accident (please check cleaning instructions).

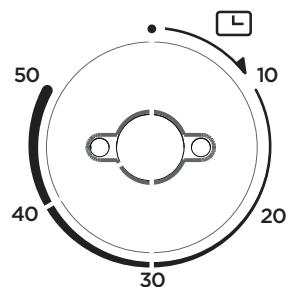


# 08

## HOW TO USE

### ▲ Timer setting:

1. To set the time, turn the knob clockwise to the desired time. The time can be set up to 50 minutes.
2. When cooking is finished, it will beep.



### ▲ Before lighting the oven, please remove the following elements: A. Dripping pan; B. Baking rack.

1. Identify the oven knob in the middle of the knobs.
2. Ignition can be manual or electric.

### ▲ Manual ignition:

Turn the knob to the maximum position, then at the same time keep a match close the oven burner.

## ▲ Electric ignition (only some models) :

Press the ignition button and turn the oven knob counterclockwise at the same time until the oven light.

1. Be sure that the oven is burning, then close door smoothly. Preheat the oven at maximum temperature for 10 to 20 minutes.

2. Select the temperature. To turn off the oven, turn the knob to the off position.

3. Your gas range can have a thermo control or a thermostat.

Oven with a thermostat will give you more precise temperature as identified by the oven knob.

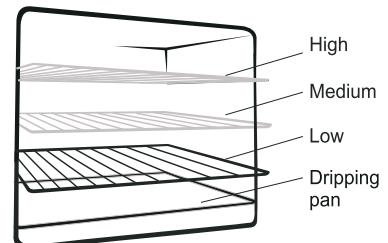


## ▲ Oven racks:

Leveling the baking rack or tray will depend on the type of the food you want to cook.

We recommend:

1. Use the central slider to bake bread, cakes, etc.
2. Follow the instructions of the proper recipe.
3. To bake bread, cookies, pizzas or similar food, use the baking plate on the grate.



Important:

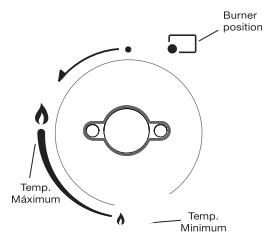
Never bake food directly on the upper burner or the tray covering the burner.

## ▲ Burner ignition

1. Choose the knob of the burner that you want to light.
2. Ignition can be manual or electric.

Manual ignition:

Turn the knob of the burner you want to light up to maximum position, then at the same time keep a match close the burner.



Electric ignition (only for some modes):

Press the ignition button and at the same time turn the knob counterclockwise until the burners light.

3. Select the temperature.

4. Turn the knob to off position to turn off the burner.

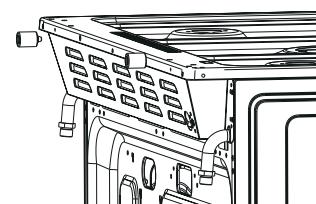
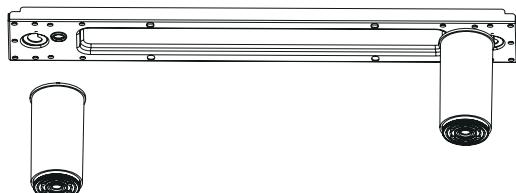


# 09

## FOOT INSTALLATION

Install four casters to the mounting bracket, using four screws and tighten the screws up .

Install the rubber pad to the back of the cooktop.



### ▲ Oven light(only for some models)

1. Press the button that indicates the oven light to turn the light on.
2. To turn the light off, press the button again.

It is normal that all the burners have continuous sparkling when pressing the electric ignition.

### ▲ Usage of the Rotisserie Rack: (only for some models)

1. Remove the grill rack and replace with the oven tray.
2. Put the food on the rosisserie and fix it using the forks, then install the rod on corresponding support inside the oven.
3. Turn on the knob"Grill" as indicated in the previous point.
4. Gently close the door to start roasting.

Accessories: Rotisserie skewer

The average speed of the motor heat the food evenly. AT the same time, it can guarantee the nutrition of the food.



Light igniter



## TIPS AND ADVERSE

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1. Do not use any kind of protection on the board(aluminium foil) as it could cause clogging of the gas nozzle or bad coupling of the burners parts.
2. When using the oven avoid touching its glass surface and internal accessories, wait for them to cool for a reasonable time before handling them.
3. When cooking on the oven, avoid contact with glass. Avoid children in the kitchen when you are cooking.
4. Never allow kid to sit on the oven door,neither put heavy items on it.
5. To avoid electrical shocks,unplug the gas range when you replace the oven light.

## IMPORTANT RECOMMENDATIONS

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For a lower and more efficient gas consumption it is advisable to use pans with a diameter adequate to the burners size(fig.1and 2), preventing the flame to burn in the open(fig.3).It is advisable to reduce the flame as soon as the liquid starts to boil, and keep the flame to the minimum necessary to sustain boiling. Make sure there is adequate ventilation in the room where the range is installed. For an easier ignition,light the burner before placing the pan over the grill.



# 12

## CLEANING AND MAINTENANCE

▲ Before any cleaning or servicing unplug the gas range and cut gas tap.

1. To clean the finishing use a soft cloth with a hot soap cloth with a hot soap water solution with bicarbonate(2 spoonfuls in 1L of water).
2. To clean the glass front and control panel of the touch pad system, it is recommended to use a dry paper towel.
3. Do not use detergents aerosols, corrosive or strongly abrasive products.
4. Do not use scrubbers as they may deteriorate the appearance and polish.

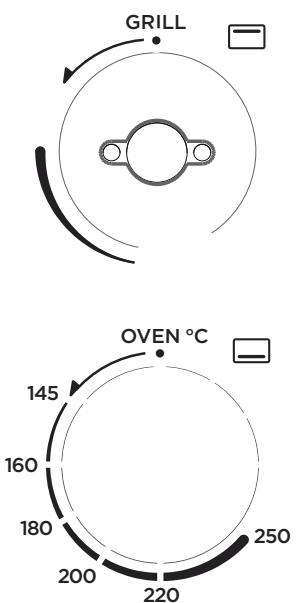
### Important

When cleaning the board or the burners, you must be careful not to let food remainders into the oven, pay attention into the gas exit.

# 13

## INSTRUCTION OF GRILL PART IN FREE-STANDING GAS OVEN(ONLY SOME MODELS)

1. The oven is controlled via dual gas out-flow valve, and the valve separately controls the bottom and top burner
2. When using grill function, the operate process should be: Turn on chief gas switch, if allowed, check the gas flow system whether the pressure fulfill the kind and pressure that provided on rating label.
3. Press the ignition button with left hand, and at the same time, press the valve operation knob and turn left (anti clockwise) 60 degree with right hand, and then sound of high pressure ignition discharge shall be heard. Grill shall be ignited and the flame shall go through all the fire holes quickly, the flame shall be stable, After 4-5 seconds you can stop the operating of both hands.



4. Confirm the grill working normally, after putting the foods material that need to be grilled, close the oven door lightly. Do not close the door rapidly and strongly, or the flame will go out because of the leaping of the pressure in cavity.
5. After closing door, observe the flame is burning stable through the window, set the timer to grill according to user's need.

▲ Flame-out protection device working principle as follow:

Flame-out protection working principle

Flame-out protection device working principle, for gas product: press down the knob to have gas access and then ignite the burner.

Thermocouple got heated up by the flame, and it creates thermoelectric potential, thermoelectric potential induce into electromagnetic coil through the wire, it creates magnetic field which makes electromagnetic valve operate, gas valve is enabled, firing aisle is open. Remain normal combustion, when it encounters strong wind or soup overflow, and the flame went off, thermoelectric potential will go down to zero in a very short time, electromagnetic coil loss power, so electromagnetic valve stop working, it will be reset under the action of the spring, valve will cut off the gas access, cut off gas supply, ensure safety.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Gas Smell	Connection hose or tubing punctured Burners incorrect position An oven burner in use accidentally went off. Pressure regulator badly installed	Change the installation Place them in the correct position. Call the costumer service
Strong Smells	Oil and grease used to manufacture your stove	Install it correctly
Noise	Metal expansion due to heat	Normal.
Electric components do not function	Disconnected stove socket without power	Connect the electric cord.Check the socket connecting a lamp.
When turning on the lamp, the roasting rod		It is normal.

## GENERAL EQUIVALENCES TABLE

COMMON MEASURES		LIQUID MEASURES	
1 Pinch	Less than 1/4 teaspoonful	8 Spoonfuls	1/2 Cup
3 Teaspoonfuls	1 Spoonful	1 Cup	8 Liquide Ounces
2 Spoonfuls	30 grams= 10 Ounce	1 Cup	1/4 Liter
4 Spoonfuls	1/4 Cup	2 Cups	1/2 Liter
8 Spoonfuls	1/4 Cup	4 Cups	1 Liter
16 Spoonfuls	1 Cup		

## EQUIVALENCES FARENHEIT AND CELCIUS GRADES

122°F = 50°C		250°F = 121°C		400°F = 204°C	
130	54	275	135	425	218
150	66	300	146	450	232
175	79	325	163	475	246
200	93	350	177	500	260
225	107	375	191		

