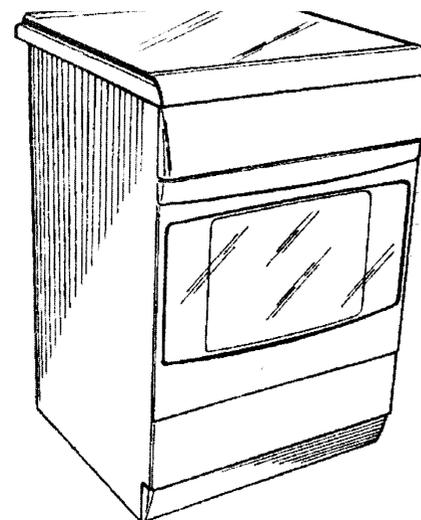


operation
manual

DOMESTIC GAS COOKER

WITH FOUR BURNERS



INTERNATIONAL
GOLD STAR



GRETA

The Buyer should receive the operation manual for the product with a shop mark about sale, check up presence in it the coupon and fill it, check up completeness of the plate and absence of mechanical damages.

The Manufacturer does not accept claims for incompleteness and mechanical damages of the cooker after its sale.

Absence of the mark in the certificate on installation of a cooker deprives of the right for guarantee repair.

The Manufacturer does not bear responsibility for the damages caused by discrepancy of parameters of power lines to parameters of a cooker, stipulated in the operation manual.

Warranty does not extend on cookers, exposed to alteration or re-equipment and do not correspond to the design documentation of the manufacturer and as if the cooker has marks of the repair executed by the consumer or the third party.

The Warranty does not operate, if serial number is removed, changed or not legible

Warranty does not extend on cookers with the damages caused by natural disaster (a fire, a lightning, flooding etc.).

The warranty does not extend on the highlight lamp.

Factory – producer : PSC “GRETA” Ukraine 84205 Donetsk Region, Druzhkovka, Chaikovsky Street, 1.

TEST CERTIFICATE

Domestic gas cooker with four burners model 1470-00-XX is recognized available for operation. The cooker is adjusted on use of natural gas G20 20mbar.

Quality Department stamp
Responsible for acceptance

THE CERTIFICATE ON INSTALLATION

The cooker is installed _____
The address of the owner

The owner _____
Name and Surname, signature

The cooker is connected by the service _____
The institution-installer

Responsible for the installation _____
Name and Surname, signature, date

THE COUPON ON WARRANTY REPAIR №1

The Domestic gas cooker with four burners model 1470-00-XX
PSC “GRETA”
Ukraine
84205 Donetsk Region, Druzhkovka, Chaikovsky Street, 1

It is sold by shop _____
The shop name

« _____ » _____
Date

« _____ » _____
Signature

The Stamp place

Place of gluing of a bar code
with indication of serial number of
model of the cooker, execution
and date of issue

Not use rough abrasive cleaners of sharp metal for door glass cleaning because it can scratch the surface and damage glass.

It is possible irreversible damage of a covering of the components which are directly contact with the flame while operation (covers of burners, hobs, grid of the table).

The internal surface of the oven and external surfaces of the cooker it is necessary to wash with a rag moistened in a soap or soda solution and to wipe dry.

Do not leave on the cooker enameled components the spilt liquids containing acids (lemon juice, vinegar, grape juice, etc.).

For cleaning and wash the glass lid can be removed, having opened and having lifted upwards.

ATTENTION! Do not leave accessories on maintenance or washing-up liquids in the oven or in dry chamber

The user is responsible for irreproachable condition of the device and correct service. The damage caused by non-observance of the present instruction, are not admitted.

STORAGE RULES

Before installation the cooker should be stored in an original packing in closed or other places with natural ventilation without artificial adjustable climatic conditions.

Warehousing of cookers in packing should be made no more than in two decks on height.

Delivery of cookers to an installation place is made in packing.

Capture of cookers for the handle of the door and for collector pipe in carrying is forbidden.

POSSIBLE MALFUNCTIONS AND ELIMINATION METHODS

The malfunction name, external visualization, additional factors	Probable causes	Elimination method
Highlight of the oven does not operate	Mains interruption	To check mains. To recover if it is necessary.
	Lamp defect	To check operability of the lamp, in necessity to replace for similiar
Ignition does not operate	Mains interruption	To check mains. To recover in necessity.
	Ignition generator is defective	When damaging to replace for the similiar*
Gas is not kindling near the hole of the burner of the table	Nozzle hole is choked	To clean the hole
Guard device of the oven (table) burner does not actuate	- defective thermocouple	- to replace thermocouple*
	- defective safety valve (electric magnetic plug)	- to replace safety valve*

* repair is carried out by specialists of gas institutions and by representatives of service centers, despite recommendations the problem was not eliminated, contact gas service on abiding place or in the service centre

WARRANTY

The warranty period of operation of the cooker is 1 year from the date of sale through the retail trading system, and in the absence of the mark in operation manual about sale is from the date of issue by manufacturer.

The warranty period of storage of the cooker is 12 months from the date of issue by manufacturer at observance of rules of storage according to the present operation manual.

The warranty does not extend on the cookers used on public catering establishments (cafe, restaurants, etc.) or the general using (offices, etc.).

The warranty does not extend on the products malfunctions of which are caused by transport damages, wrong installation, the negligent treatment (cracks, scratches and others mechanical damages caused in result of operation) or bad maintenance (application of abrasive, acid and others facilities which are not recommended for cleaning of enamel surfaces)

INSTALLATION

This section contains the operation manual and service of the cooker and is intended only for the qualified specialists in the installation who install the cooker.

Before any the works concerning the settings and service, disable the cooker from the power supply.

Installation of the cooker:

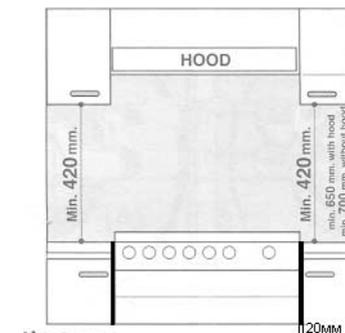
The kitchen room must be dry and well ventilated; it must have the good ventilation in accordance with the existing rules and standards.

The room must have the ventilation system which is able to remove the combustion materials, appearing during the cooker work. It could be either the cooker hood or the ventilator which will switch on automatically while cooker hood running.

For the full combustion of the gas, the air inflow in the room must be not less 2 m³/hour on the one kilowatt of the burner capacity. The air can enter from the outdoors through the channel with diameter not less than 100 cm² or form the neighbor rooms equipped with ventilation channels, which go outdoors.

In case when cooker works a long period it is necessary to use additional ventilation: opened window or the conditioner.

The location of the cooker between the furniture is shown in the Pic. 1.



Pic. 1

- The cooker can be built in only till the height of the furniture working surface, i.e. nearly 850 mm. from the floor.

- Adjoining flat surfaces of the furniture should be heat-resistant, and able to sustain the temperature in 100°C.

- The distance from the furniture till the sidewalls of the cooker must be not less than 20 mm, if there is no assurance that furniture is heat-resistant.

- The distance from cooker grid till the cooker hood device must be 650-700 mm. (see the instruction for the cooker hood device)

- The minimum distance from the cooker till the kitchen furniture made from inflammable materials must be not less than 700 mm.

- Minimal distance from cooker to the furniture, height of which is more than cooker's height is 100 mm

- The cooker must be placed on the firm and flat floor without usage of the supports.

- If cooker placed on the base take measures prevent sliding down from the base.

- Before the exploitation the cooker need to be leveled in the horizontal plane. Thereregulating legs serve for this function.

Connection of the cooker with gas-main:

Attention!

Before the connection, check the compliance of local connection terms (type of gas and gas pressure) of device adjustments, the parameters are indicated on the label, which is placed on side wall of cookers and can be seen when the door is opened, also you can find it in the certificate of acceptance of the operation manual.

The cooker must be connected by the the specialist, who has proper authorities

Use the gas hoses, tubes, seals and other pieces, in accordance the national standard.

- For connection to the gas-main cooker has screw thread G1/2" and is completed with filter (net).

The connection is executed with help of tubes and additional pieces which correspond to the national standards.

- The length of the gas tube for connection mustn't exceed 2000 mm.

- When connecting the cooker with balloon with liquefied gas, regulate its pressure in accordance with existent standards of safety measures.

Attention!

For safe work of the equipment make sure, that gas pressure corresponds to the data, mentioned in the Table 1 "Characteristics of burners and nozzles"

- Connection by gas hose carried out by means of nipple

Ø 8 mm – for liquefied gas

Ø 13 mm – for nature gas

Besides the following requirement must be fulfilled:

- The hose mustn't touch the cooker's part in whole length, the temperature of which is more than 50°C

The length of the hose should be no more then 1500 mm.

The hose mustn't be stretched and kinked or have curves and cracks

The hose mustn't be pressed by anything and mustn't contact with moving pieces and with things which have sharp edges

- The hose along the all length must be available for examination and control

The hose and additive connective pieces should correspond to the local standards.

Check the tightness of the hose hold from both sides and fix it by brackets. If at least one of conditions is not carried out, use the flexible metalized pipes.

After the connection you need to check the tightness of all the connections, by using soap solution. It is forbidden to use the flame for tightness inspection.

Attention! This device mustn't be connected to the pipe bend of gaseous wastes. It must be installed and connected in accordance with existing regulations of installation. It is specially important to pay attention of the corresponded ventilation measures.

Connection of the cooker to the electrical network.

The cooker is connected to the electrical network with alternate one-phase current (220-240V~50-60Hz) and equipped with power cord 2x0,75mm² with cast contour plug with length 1,5m.

The nominal power of an electrical devices is not more than 15 W

Before the connection make sure in success of power cord, socket.

The socket must be situated in available place in the distance not more than 1,5m

The cooker can be executed without an domestic chamber.

To switch on the timer (ex. 04, 05, 08, 09), it is necessary to turn the corresponding handle clockwise and to set on a necessary mark of time through which the ring will sound.

In installation of operation time to 10 minutes it is necessary to turn the handle to the mark «60» with the following return to fixed time.

SERVICE AND MAINTENANCE

Recommendations about cooker operation

After purchase to wash up by warm soap solution oven and all complete set (grid, tray, roasting pan), to dry and warm up within 30 minutes at the maximal temperature.

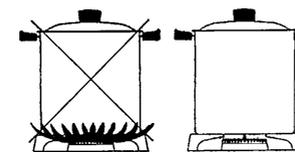
To carry out baking and frying at the oven, which was warmed up at the maximal burning within 20-25 minutes

Indication error of the indicator $\pm 20^{\circ}\text{C}$. In the presence of the gas valve with thermostat the indicator absent.

The baking of products from the pastry should be made on the tray set on the third shelf (to count from above), at temperature 180-200°C.

Frying of meat, poultry to make on third or fourth shelf (from above) at temperature 250-270 °C.

For an effective using of burners of the table it is necessary to choose pans with sizes listed below: auxiliary burner - diameter min 120 - max 160 mm, semirapid action burner - diameter min 180 - max 200 mm, a burner of rapid action - diameter min 220 - max 240 mm. The operating mode of burners should be such that the flame did not leave for pan edges see pic. 11. Using of pan with big diameter will cause the failure of burner of the table.



Pic. 11

Do not use for cooking pans with the bent bottom.

Note for the consumer!

Questioning of buyers have shown, that both pressure in network, and caloric content of gas in various regions fluctuate in rather big limits, leaving, sometimes, from admissible norms. Therefore all advises and data of tables about cooking in non-standard situations can have only recommendatory character. Your own experience and an estimation of a concrete situation, probably, will make necessary amendments.

Valves of burners periodically one time in the two years are subject to the greasing providing their normal work, by specialists of gas service.

Periodically check a condition of a network cord, at detection of defects it is necessary to replace it on similar by the specialist or the representative of service.

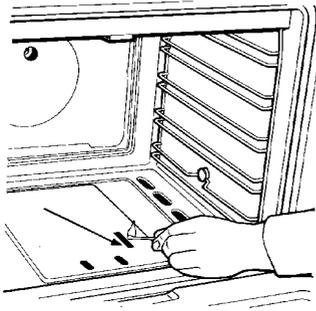
Periodically check the condition of the gas hose, in detection of defects, it is necessary to replace it on similar by the specialist or by the representative of service.

After the guarantee term expiry, at least one time in two years pass checkup by the representative of a gas supply or the service centre.

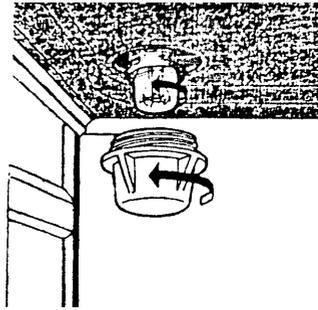
Recommendations about cooker maintenance.

Pollution of table grid, burner splitters can be removed by means of substance for cleaning of metal products. Fire channels of burner splitters are necessary for cleaning by brush.

Application of the washing-up liquids possessing abrasive properties, is not recommended.



Pic. 7



Pic. 8

and turn on the handle of oven control counter-clockwise in the position **MAX**.

If the model equipped with the safety device, press the handle within not less than 10 seconds for the heating up of device sensor.

If the burner goes dim, repeat the procedure of ignition and after 1 minute left i.e. after ventilation of the oven

Wishful temperature of cooking is choosing taking into account the senses, that indicated on the panel.

Oven heating up to adjusted temperature and the thermostat, that adjusted by the handle, keeps the temperature constant.

Attention: during use accessible parts can become hot. Keep little children aside.

Using of the highlight device.

For visual supervision of baking and frying in the oven it is necessary to use the highlight device (not for all models).

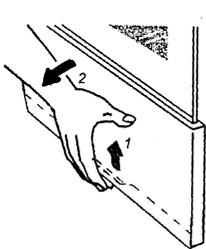
Switching on and switching off of highlight of the oven is carried out by the button located on the control panel pic. 6.

For replacement of the lamp of the highlight device, it is necessary to **disconnect the cooker from the electric system** and to remove a glass plafond, having turned it counter-clockwise (Pic. 8). After lamp replacement to set the glass plafond.

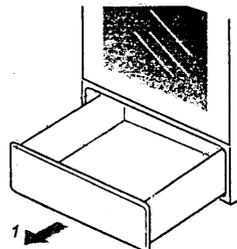
Attention: make sure that device is off before to change the lamp to avoid electric shock.

The cooker with the domestic chamber is carried out in two executions: with folding door and a drawer.

To open the door it is necessary to raise upwards (movement 1), keeping for specially executed extrusion from below and to incline on yourself (movement 2) see pic.9



Pic. 9



Pic. 10

How to put forward the drawer is shown on pic. 10 (movement 1)

from the cooker.

The socket mustn't be situated under the cooker.

Never use the stretchers, adapters and double and more sockets, which can serve as a reason for inflammation and overheating

Producer is not responsible for damage of health and property if it was caused by incorrect cooker connection.

After connecting to the gas main, electric main specialist in assembling must check work of all gas burners and electric devices of the cooker and to issue certificate of gas cooker connecting to the client and acquaint him with maintenance.

Burner flame must be stable without skips and yellow color.

The adjustment of the cooker for different gas types

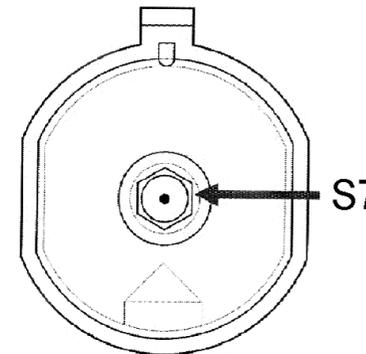
This work can be fulfilled only by the specialist with obligatory permissions.

To prepare the cooker for operation with another gas type it is necessary to replace burner nozzles of the table and oven, to regulate the position "small flame" of the gas valves.

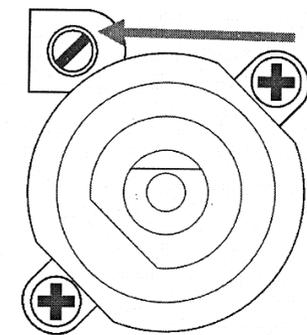
The replacement of the burner nozzles of the table pic. 3

a) remove the table grid, caps and burner splitter.

b) with the help of box wrench S7 replace the nozzles according to the Table 1 "The characteristics of burners and nozzles" see pic. 3



Pic. 3



Pic. 4

The regulation of the minimum table burners flame.

Remove the bezels and valve handle – be attentive, don't damage them.

Turn clockwise up to the stop the adjusting screw through the hole in the control board (located on the pic. 4)

Restore all the cooker's pieces in the reverse order.

Burn the table burner and settle the valve handle in the position "small flame".

The flame should be small but steady without skips.

When rapid turn of the valve from maximum till minimum level the flame mustn't go out.

The replacement of the oven burner nozzle.

• Oven Burner nozzle change (for cookers with gas oven)

a) take off back housing, by opening the screws;

b) open the screw which fix nozzle body;
 c) carefully take out oven burner gas line from back plate, take it sideway and to you on the distance 150-200 mm, not breaking connection of nozzle nut-body and nut – gas valve;

d) to change nozzle in nozzle body with help of key S7

e) to assemble all components in reverse order

The regulation of minimum flame of the oven burner.

a) Remove the bezels and valve handle – be attentive, don't damage them.

Turn clockwise up to the stop the adjusting screw through the hole in the control board (located on the pic. 4)

Restore all the pieces in reverse order.

Burn the oven burner and keep it on the maximum flame not less than 10 minutes, then settle the handle in the position “small flame”

The flame should be small but steady without skips.

When rapid turn of the valve from maximum till minimum level the flame mustn't go out.

After the connection it is necessary to check the tightness of all connections, by using of soap solution. It is forbidden to use the flame for tightness inspection.

Correct regulated burners have the light blue open flame with distinct visible inner cone.

Important

On completion of the operation, replace the old rating sticker with one indicating the new type of gas used. This sticker is available from our Service Centres.

Table 1. "The characteristics of burners and nozzles"

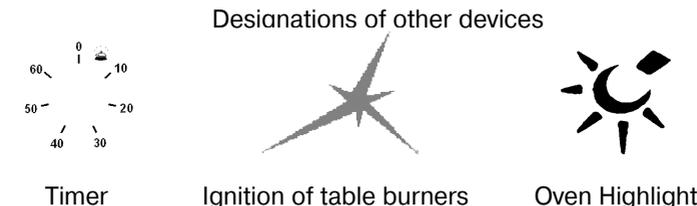
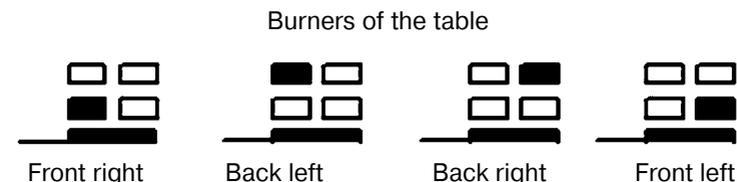
Burner	Natural gas G20				Liquefied gas G31				Liquefied gas G30					
	Heat power, kW	Diam. of nozzle hole, mm	By-pass, mm	Nominal gas pressure, mbar	Heat power, kW	Diameter of nozzle hole, mm	By-pass, mm	Nominal gas pressure, mbar	Gas flow, g/h	Heat power, kW	Diam. of nozzle hole, mm	By-pass, mm	Nominal gas pressure, mbar	Gas flow, g/h
Fast running	2.6	1.06	-	20	2.6	0.75	0.38	37	185.7	2.6	0.78	0.38	28-30	189
Half-fast running	1.5	0.85	-	20	1.5	0.57	0.33	37	107	1.5	0.60	0.33	28-30	109
Auxiliary	1.0	0.72	-	20	1.0	0.48	0.30	37	71.4	1.0	0.50	0.30	28-30	72.7
Oven	2.5	1.13	-	20	2.5	0.70	0.40	37	166.7	2.5	0.73	0.42	28-30	181.8

Burner	Natural gas G25				Liquefied gas G31				Liquefied gas G30					
	Heat power, kW	Diam. of nozzle hole, mm	By-pass, mm	Nominal gas pressure, mbar	Heat power, kW	Diameter of nozzle hole, mm	By-pass, mm	Nominal gas pressure, mbar	Gas flow, g/h	Heat power, kW	Diameter of nozzle hole, mm	By-pass, mm	Nominal gas pressure, mbar	Gas flow, g/h
Fast running	2,6	1,25	-	25	2,6	0,78	0,38	30-37	185.7	2,6	0,75	0,38	37	189
Half-fast running	1,5	0,89	-	25	1,5	0,60	0,33	30-37	107	1,5	0,57	0,33	37	109
Auxiliary	1,0	0,73	-	25	1,0	0,50	0,30	30-37	71.4	1,0	0,48	0,30	37	72.7
Oven	2,5	1,13	-	25	2,5	0,73	0,42	30-37	166.7	2,5	0,70	0,40	37	181.8

OPERATING SEQUENCE

Burners of the table switching on

Symbols on the control panel are shown on Pic. 6.



Pic. 6

Turn on of gas burners with the system of gas control

To push and turn counter-clockwise the handle, according to the burner in use, to put it in the position «maximum flame» and bring alight the match or to turn on the push button of ignition , for the cookers with ignition. The handle of the gas valve take on in the pressed condition not less then 10 seconds, just for the device had a time to snap into action.

Attention! If the burner was not lighted, it is necessary to switch it off and repeat ignition not less than in 1 minute.

Adjustment of intensity of burning is made by the further turn of the handle of the valve counter-clockwise - thus should not occur casual extinction of the burner. At turn against the stop the burner will work on minimal flame.

to switch off the burner, it is necessary to turn the valve handle clockwise against the stop.

Switching on of the oven burner.

Before primary using of the oven, it is necessary to switch it on and during a half an hour to warm up for burning out of the rests of oil, etc.

- Switching on of the oven burner with gas-control system.

To kindle the oven burner, it is necessary to bring the lighted match to ignition hole (pic. 7) and to turn the corresponding handle of the valve in position “maximum” .

To make sure visually, through the hole on the bottom of an oven, that the burner is ignited.

After ignition it is necessary to continue to press the handle within not less than 10 seconds, before device operation.

Attention! If the flame goes out, it is necessary to switch off the burner and repeat ignition not less than in 1 minute

- oven turning on with the thermostat and safety gas valve

To set the fire on the oven burner, bring alight the match to the burn hole (Pic.7)

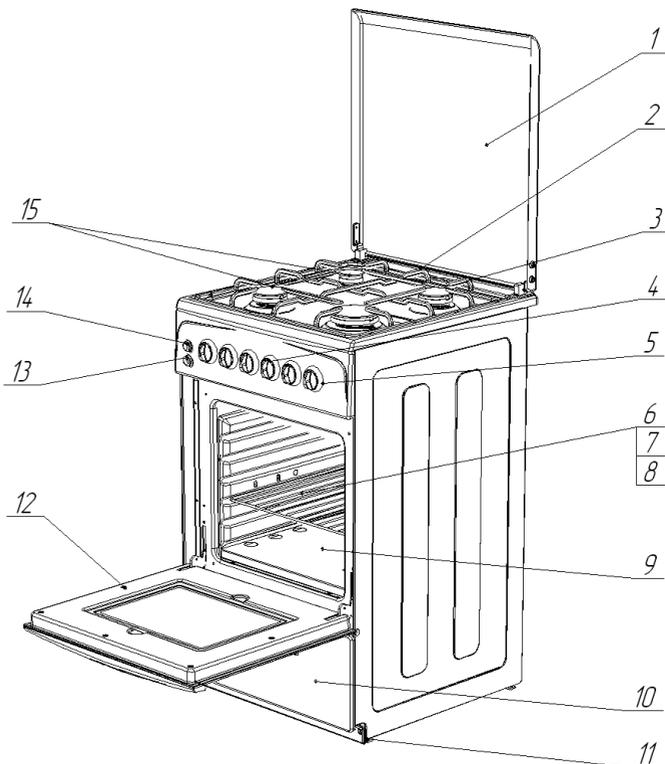
COMPLETENESS

Table 3 The list of components

Components	Quantity	04	05	06	07	08	09	10	11	12	13	14	15	16
1. Cooker	1	*	*	*	*	*	*	*	*	*	*	*	*	*
2. Grid of the table	1	*	*	*	*	*	*	*	*	*	*	*	*	*
3. Baking tray	1	*	*	*	*	*	*	*	*	*	*	*	*	*
4. Frying tray	1	*	*	*	*	*	*	*	*	*	*	*	*	*
5. Oven grid	1	*	*	*	*	*	*	*	*	*	*	*	*	*
6. Table's guard	1									*	*	*		
7. Screw M4	2									*	*	*		
8. Nut M4	2									*	*	*		
9. Washer	2									*	*	*		
10.Regulation legs	4	*	*	*	*	*	*	*	*	*	*	*	*	*
11. filter (net)	1	*	*	*	*	*	*	*	*	*	*	*	*	*
12.Operations manual	1	*	*	*	*	*	*	*	*	*	*	*	*	*
13. Packing	1	*	*	*	*	*	*	*	*	*	*	*	*	*

PRODUCT'S STRUCTURE

- 1 - lid (not for all models)
- 2 - Grid of the table
- 3 - Hob (for putting of tablewares of small diameter)
- 4 - Handle for control of burners with a socket
- 5 - Handle for timer control (not for all models)
- 6 - Baking tray
- 7 - Oven grid
- 8 - Tray for frying and fat gathering
- 9 - Oven
- 10 - Domestic chamber
- 11 - Regulation legs
- 12 - Oven door
- 13 - Highlight switch on button
- 14 - Ignition switch on button
- 15 - Burner of the table



Picture. 5

Burner	Liquefied gas G31					Liquefied gas G30				
	Heat power, kW	Diameter of nozzle hole, mm	By-pass, mm	Nominal gas pressure, mbar	Gas flow, g/h	Heat power, kW	Diameter of nozzle hole, mm	By-pass, mm	Nominal gas pressure, mbar	Gas flow, g/h
Fast running	2.6	0.73	0.38	50	185.7	2.6	0.73	0.38	50	189
Half-fast running	1.5	0.52	0.33	50	107	1.5	0.52	0.33	50	109
Auxiliary	1.0	0.45	0.30	50	71.4	1.0	0.45	0.30	50	72.7
Oven	2.5	0.63	0.37	50	166.7	2.5	0.63	0.37	50	181.8

Testing gas (dry) high heat value

G31 P.C.S.=50,37 MJ/kg

G30 P.C.S.=49,47 MJ/kg

G20 P.C.S.=37,78 MJ/m³

G25 P.C.S.=32,49 MJ/m³

TECHNICAL PERFORMANCE

Technical data:

Consumed power of the oven highlight, W 15

Voltage, V 220-240

Useful volume of the oven, dm³, not less than 54

The dimensions, mm:

- height 850

- width 500

- depth 540

Total gas heat power of cookers, kW 9,1

For liquefied gas G30 total gas flow, g/h 661,5

For liquefied gas G31 total gas flow, g/h 637,8

The average life time of cooker is 10 years, starting from production date under terms of normal exploitation in conditions of life, in accordance with operating manual requirements.

After life time expiry you have to apply to service center or other representative organization for cooker check and consideration of further exploitation or replacement. In case of non-fulfillment of these actions the possibility of device wrong operation appears. Producer, seller and service center are not responsible for further device safety.

Cooker gas category: II2E3B/P for Poland (PL).

The adjustment data are indicated on the label, which is placed on side wall of cookers and can be seen when the door is opened, also you can find it in the certificate of acceptance of the operation manual.

SAFETY MEASURES

The cooker correspond to the following directives of the European economic community.

- 73/23/EEC Low voltage and the following modifications;
- 89/396/EEC Electromagnetic copibility and the following modifications;
- 90/396/EEC Gas and the following modifications;
- 93/68/EEC and the following modifications

This appliance shall be installed in accordance with the regulations in force and

only used in a well ventilated space. Read the instructions before installing or using this appliance.

This equipment is developed for usage inside. Under no circumstances do not use the equipment in the outdoors.

The cooker should be used at home for cooking and heating of the food in accordance with the given operation manual. Not intended use of the equipment, industrial usage, the usage of the cooker at the offices, at the service department, public health, education, etc. is not intended. The manufacturer is not responsible for violation of this point of the instruction.

Present construction is related to the equipment of class 1 (free installation).

Remove package and packing elements (plastic packages, polyfoam, metallic clips) which can be potentially dangerous for children, therefore throw out package at once or put it in the inaccessible place.

Make sure, that your cooker is not damaged and fully completed. If you have doubts, contact the seller immediately.

The usage of extension pieces and adapters is forbidden. The length of a cable should not exceed 1,5m. The manufacturer is not responsible for the inflammations which have occurred while using the adapters and extension pieces, or also the connecting cable which section mismatches the consumed capacity of the equipment. At installation it is necessary to check up the conformity of network and cooker characteristics. Necessary information is contained on the special table on the back wall of the cooker.

The socket and the plug should be of one type.

The cooker should be mounted only by qualified personnel, according to the recommendations of the Manufacturer and standards operating on the territory of your country. Wrong installation can harm people, animals or your property. The Manufacturer is not responsible for wrong installation.

Always take out the plug from the socket or disconnect an electricity on your electrical control unit before washing or other preventive maintenance operations of the cooker.

Do not pull the wire to take out the plug from the socket, it is very dangerous. Do not press and do not pull the network cable. For replacement of damaged cable, call for the expert from the serving organization.

Watch that ventilating holes and cracks in the back side of the cooker have not been closed, otherwise there is a danger of excess of electric isolation running temperature and short circuit.

Your cooker should be used only for the purpose it was developed. If you have decided to test the cooker with other work, (for example to heat the room) do it at your own risk. The manufacturer is not responsible for the breakages caused by inadequate or unreasonable use.

Do not touch the cooker if your hands or feet are wet or damp, do not use the equipment barefoot.

According to the general requirements of the State Fire Service do not leave the cooker unattended.

Do not allow the children or the people which are not acquainted with the present operation manual, to use the cooker during your absence.

This device is not destined for use by people (including children) with limited physical, sensible and mental abilities or absence of experience and knowledge and people didn't receive corresponding indications, advices and control about use of the device by man, who is responsible for safety.

Children need care to guarantee their not playing with device

During use of the device surface became hot. Measures excluding touch to heating elements inside the oven must be taken

Attention: open parts can become hot during use. Little children must be aside.

The change of the cooker design and intervention of the people not authorized by the Manufacturer on guarantee repair are forbidden.

When using the small kitchen electro devices near the cooker, watch, that their feeding cables do not touch hot parts of the equipment.

Disconnect the cooker from network when you leave for a long time. Block gas supply.

Do not use inflammable liquids (alcohol, petrol, etc.) near the running equipment.

Do not put on the cooker dishes with the rough or deformed bottom. Try to have the dishes in such a way, that handles do not overheat, and that it was impossible to overturn ware, casually having touched the handles.

If the cooker is not used, check up, that control handles on the board are in position 0 - closed.

Never allow the children to be near the cooker when you use the oven. The parts of the cooker after switching off remain hot for a long time. Be careful, do not touch the cooker, wait, till it will cool down completely.

It is forbidden to clean the oven by means of steam.

The Prevention:

Never put the hot ware and flammable materials in the domestic chamber.

Never leave the running gas burners empty or with not used ware as the ware quickly heats up and can damage the equipment.

Some models of the cookers are equipped with glass lid.

In avoidance of glass cracking it is forbidden the following:

- to light table burners at closed lid
- to lower the lid when hobs are running or still are hot.

Clean the lid from different items before open

Table heating elements must get cold before close a lid.

The usage of the gas cooker demands a constant air flow. When installing the cooker, strictly follow the instructions mentioned in the paragraph «The Instruction on installation» of the present manual.

At occurrence of a non-standard situation disconnect the cooker from network, and apply to gas service on your residence.

If you have decided, that the cooker does not suit for exploitation, make it unsuitable for use: disconnect from the network, cut off feeding cable, remove potentially dangerous parts (it is especially important for safety of children which can play with not used or thrown devices).

Attention! For maintenance of effective and safe work of the equipment we urgently recommend: do not use the help of not authorized by the manufacturer people, to demand to use the original spare parts when repairs.

EXECUTIONS OF COOKERS

Cooker model 1470-00-XX is produced in the several executions specified in table 2. The designation of your execution is specified in a bar code located in the present operating manual, on a cooker near the name plate and on the packing.

Table 2 of Execution of plates

Executions	04	05	06	07	08	09	10	11	12	13	14	15	16
Comfort elements													
Ignition of table burners	*	*	*	*							*		
Oven highlight	*	*	*	*	*	*	*	*		*		*	
Automatic valves for tables' burners safety	*	*	*	*	*	*	*	*	*	*	*	*	*
Automatic valve for oven's burner safety	*	*	*	*	*	*	*	*	*	*	*	*	*
Mechanical timer	*	*			*	*							
Table lid	*	*	*	*	*	*	*	*				*	*
Table's guard									*	*	*		
Domestic chamber with drawer		*		*		*		*		*			