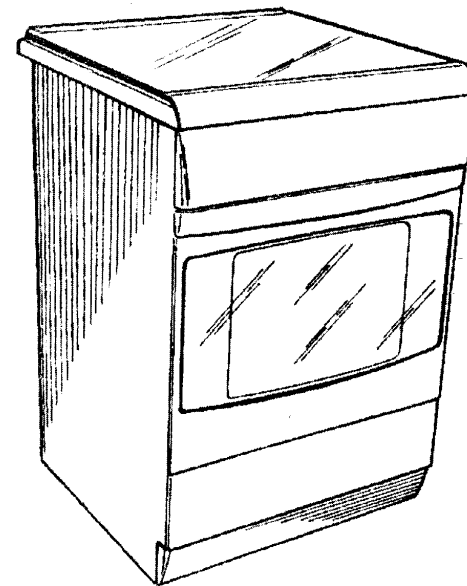


*operation  
manual*

# THE DOMESTIC GAS-ELECTRIC COOKER



INTERNATIONAL  
GOLD STAR



**GRETA**

**THE COUPON ON WARRANTY REPAIR №1**

The Domestic gas cooker with four burners model 1470-GE-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

**THE COUPON ON WARRANTY REPAIR №2**

The Domestic gas cooker with four burners model 1470-GE-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

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 the cooker deprives of the right for guarantee repair.
  - The Manufacturer does not bear responsibility for the damages caused by discrepancy of parametres of power lines to parametres 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, Chai-kovsky Street, 1

### TEST CERTIFICATE

The Domestic gas electric cooker Model 1470-GE-XX is recognized available for operation. The cooker is adjusted on use of natural gas G20 20mbar.

Quality Department's 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

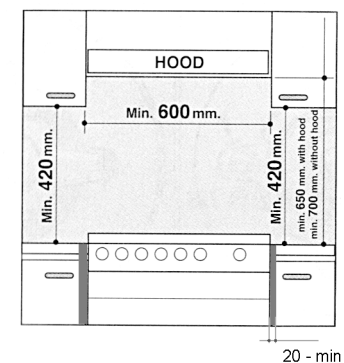
### INSTALLATION

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 m<sup>3</sup>/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 mm<sup>2</sup> 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 then 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 then 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 base take measures prevent sliding down from the base.
- Before the exploitation the cooker need to be leveled in the horizontal plane. The regulating 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 mounted only by the specialist, who has the corresponding 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 seals and 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 3x1,5mm<sup>2</sup> with cast contour plug .
- The nominal power of an electrical devices is not more than 3 kWt
- 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 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

**STORAGE RULES**

- Before installation the cooker should be stored in the original packing in closed or other places with natural ventilation without artificial adjustable climatic conditions.
- Warehousing of cookers in the packing should be made no more than in two decks on height.
- Delivery of cookers to the installation place is made in packing.
- Capture of cookers for the oven door handle and for collector pipe in carrying is forbidden.

**POSSIBLE MALFUNCTIONS AND METHODS OF THEIR ELIMINATION**

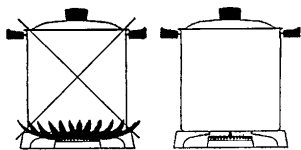
The malfunction name, external visualization, additional factors	Probable causes	Method of elimination
Highlight of the oven does not operate	Mains interruption	To check mains. To recover if it is necessary.
	Lamp's defect	To check operability of the lamp, if it is necessary to replace for similiar
Indicator of switched on condition does not work	Mains interruption	To check mains. To recover if it is necessary.
	Indicator's defect	To check operability of the indicator, if it is necessary to replace for the similiar
Ignition does not operate	Mains interruption	To check mains. To recover if it is necessary.
	*Ignition generator is defective	When damaging to replace for 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 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. If, 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)
- The Buyer should receive the operation manual for the product with a shop mark

- When grill using put the grid on the upper levels and the pan for the fat collection.
- 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, the 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 a big diameter will cause the failure of burner of the table.



Pic. 12

- do not use for cooking pans with the bent bottom.

**Note for the consumer!**

**Questioning of buyers has shown, that both pressure in the network, and calorific content of gas in various regions fluctuate in rather big limits, exceeding sometimes admissible norms. Therefore all advises about preparation of different meals in non-standard situations can have only recommendatory character. Your own experience and an estimation of a concrete situation, probably, will make necessary amendments.**

- Burner valves periodically one time in two years are subjected to the greasing providing their normal work, by specialists of a gas service
- Periodically check the condition of the network cord, in 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 the 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.
- It is not recommended to scrape enameled surfaces by metallic things for not to damage enamel.
- It is possible irreversible damage of of the components covering which are directly contact with a flame while operation (burner covers, hobs, table grid).
- 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 enameled components of the cooker the spilt liquids containing acids (lemon juice, vinegar, grape juice, etc.).
- For cleaning and wash the glass cover can be removed (at presence), having opened and having lifted upwards.
- It is forbidden to use steam cleaning in the oven.

**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.**

**Producer not responsible for the health loss and to the property, if it is because not correct 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.**

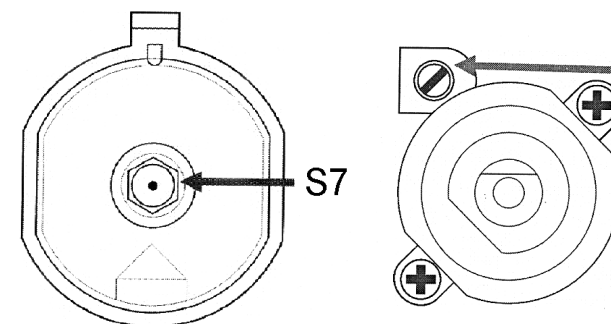
**The adjustment of the cooker for different gas types**

**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**

- remove the table grid, caps and burner splitter.
- 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.

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

- take off back housing, by opening the screws;
  - open the screw which fix nozzle body;
  - 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;
  - to change nozzle in nozzle body with help of key S7
  - to assemble all components in reverse order
- The regulation of minimum flame of the oven burner.**
- Remove the bezels and valve handle – be attentive, don't damage them.

- b) Turn clockwise up to the stop the adjusting screw through the hole in the control board (located on the pic. 4)
- c) Restore all the pieces in reverse order.
- d) 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"
- e) The flame should be small but steady without skips.
- f) 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.**

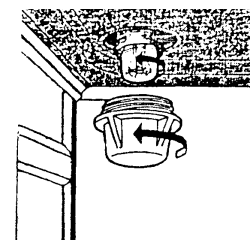
Table 1. "The characteristics of burners and nozzles"

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

- For visual observation for baking and frying in the oven should use highlight device (not for all models).

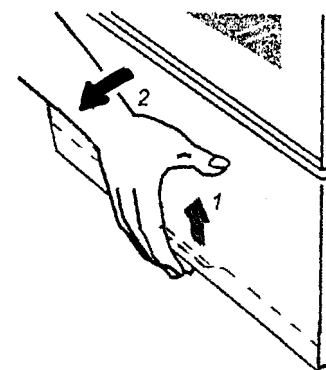
Switching on and switching off of the oven highlight is made by the handle of the power switch of electric oven, position 7 pic.7, 8, which is located on the control board .



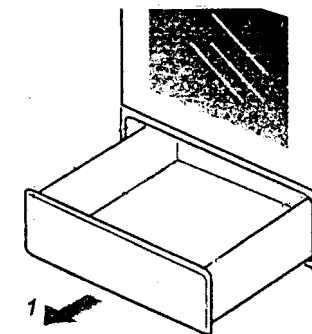
Pic.9

- for the substitution of highlight device lamp necessary **to disconnect the cooker from power supply** and remove glass plafound by turning counter clockwise (Pic.9). Set glass plafound after substitution of the lamp.

- cooker with domestic chamber is made in two executions: with flap door and drawer.
- To open the door should to raise it a little (movement 1) holding for the special deepening from below and to decline to yourself (movement 2) see pic.10.



Pic. 10



Pic. 11


- How to put forward the drawer is shown on pic. 11 (movement 1)
- the cooker can be executed without domestic chamber.

**Because of constant modernization of the cooker manufacturer has a right for negligible changes in design, which don't impair consumer properties of the product.**


**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
- 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 should make on third or fourth shelf (from above) at temperature 250-270 °C.

 - upper heating element switching on;

 - upper and lower elements switching on.

 - turning on of the Grill heating element with the turnspit


- Temperature sensor-relay control handle pos.3.


**min**


**max** - setting of different temperature modes from 50 °C to 290 °C

- mechanical timer control handle (at presence) pos.8.

### Description of switches and indicating lamps (see Pic.7,8)

 electric ignition of table gas burner switching on button

 control lamp of electrical hot plate pos. 6

 indicating lamp of electric oven heaters pos.5.

When the control lamp goes light of the heating elements of the oven – it means, that heating elements (one, both or grill heating element) of the oven turned on.

When the control lamp goes light of the electrical heating element – it means that the heating element turned on.

### Electrical oven with grill heating element and turnspit.

Electrical oven control with grill heating element is fulfil with the help of sensor rele of temperature (handle pos.3) and power switch (handle pos.7), that installed on the control panel.

In order to turn on the electrical oven you have to turn the handle of the thermostat pos. 3 picture 7 clockwise and to set to the wishble temperature point. Then with the help of switch handle pos.7 pic.7 by turning counter-clockwise, to turn on the upper heating element, lower, both heating elements and the grill heating element with turnspit.

Handle of the thermostat has no revolution.

At the same time with the oven heating elements turns on the lamp of highlight (lights during all the time of electrical oven function) and control lamp of electrical oven (turn off when approaching of the set temperature by the heating elements).

### Electric oven

Electric oven control is made by temperature sensor-relay and by power switch.

To switch on electrical oven it is necessary firstly to turn handle of temperature sensor-relay pos.3 pic.8 clockwise and to settle it on the diserable temperature mark. Then by means of turning counter clockwise switch handle, position 7 pic. 8, switch on the upper heating element, lower, or both heating elements.

Handle of temperature sensor-relay does not have circular rotation.

At the same time with the oven heating elements turns on the lamp of highlight (lights during all the time of electrical oven function) and control lamp of electrical oven (turn off when approaching of the set temperature by the heating elements).

**Attention! During exploitation oven is heated, avoid touching of oven heating elements.**

**It is recommended to install Heating element grill thermostat temperature not more 200° C to avoid oven door overheating.**

### Use of highlight device.

**Attention! Before to change the lamp to avoid shock, please, check disconnection of the device from power supply.**

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/m<sup>3</sup>

G25 P.C.S.=32,49 MJ/m<sup>3</sup>

## TECHNICAL DATA

### Technical data:

The number of gas table burners, pcs. 4(3)

At a time consume power of electric oven, kW max ..... 2,0  
including:

- upper heating element ..... 0,8  
- Grill heating element ..... 1,5  
- lower heating element ..... 1,2

Consumed power of the oven highlight, W ..... 15

Voltage, V ..... 220-240

Useful volume of the oven, dm<sup>3</sup>, ..... not less than 50

The dimensions, mm.:

- height ..... 850

- width ..... 500

- depth ..... 540

Total gas heat power of cookers exc. 00, 01, kW ..... 5,1

Total gas heat power of other cookers execution, kW ..... 6,6

For liquefied gas G30 total gas floe of cookers exc. 00, 01, g/h ..... 370,7

For liquefied gas G30 total gas flow of other cookers execution, g/h ..... 479,7

For liquefied gas G31 total gas floe of cookers exc. 00, 01, g/h ..... 364,1

For liquefied gas G31 total gas flow of other cookers execution, g/h ..... 471,1

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 corresponds to standards of European Community:

- 73/23/EEC Lower voltage and further modifications;
- 89/396/EEC Electromagnetic and further modifications;
- 90/396/EEC Gas and further modification
- 93/68/EEC and further 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 at inside rooms. 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.

• **It is forbidden to use the cooker without grounding.**

• 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 the 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.

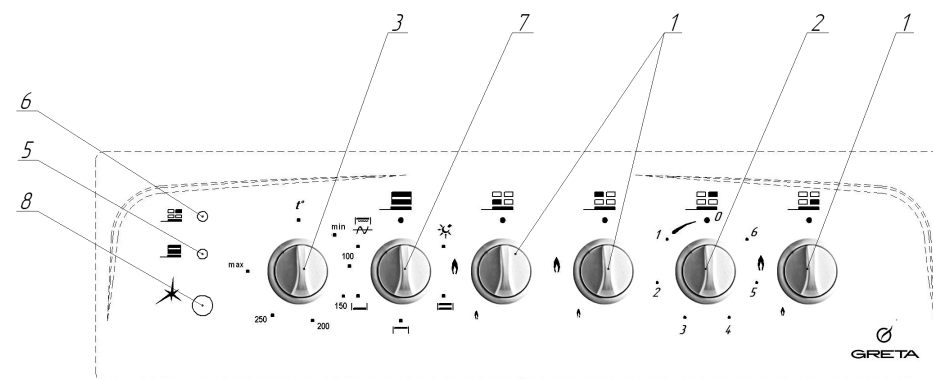
• Do not touch the cooker if your hands or feet are wet or damp, do not use the equipment barefoot.

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

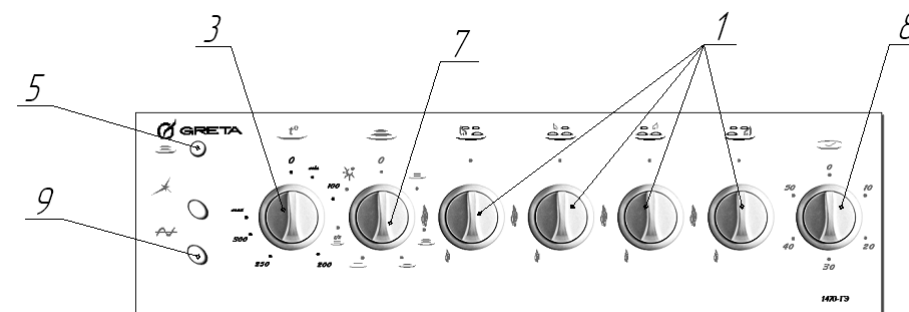
• To switch on the timer (at presence), it is necessary to turn appropriated handle clockwise and set at necessary timing mark, in which will be sound.

• In setting of operating time till 10 min. it is necessary to turn handle to mark "60" with further return to fixed time.

Control board for different executions of cookers



Pic.7



Pic.8

Description of handles situated at the control board (see pic.7, 8)

- The handle for gas burners switching on pos. 1

In turning handle counter clockwise it is possible to select following functions:

0 switched off; - maximal gas supply; - minimal gas supply.

- turn on handle of electrical hot plate pos. 2

0 – hot plate turned down

1 – 6 power of the hot plate from the minimum up to the maximum.

- power switch handle of electric oven pos. 7.

In turning handle counter clockwise it is possible to select following symbols:

- 0 oven is switched off;

- oven highlight switching on, which stay switched on during all operations.

- lower heating element switching on;



The cooker consist out of working table – table with the burners, electrical oven and domestic chamber (pic.5).

Working table of the cooker has 4 gas burners pos. 115 or 3 gas burners and one electrical plate pos.

Control of the cooker is made by means of handles pos. 4, 17, 18 which are located at control board.

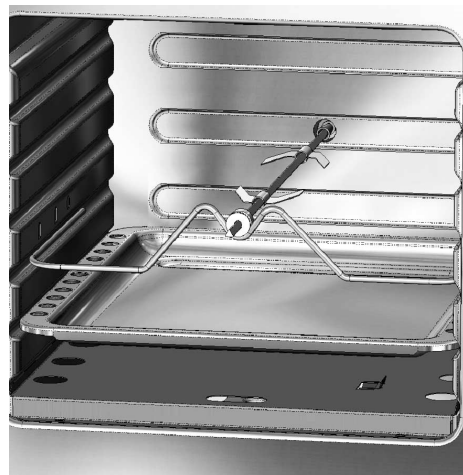
There is a grid pos. 2 at the table of the cooker surving for tablewares putting.

Electrical oven has two heating elements, one of which is installed in the upper part, another in the lower part.

Electric oven has highlight device (except execution 06).

Control lamp of thermoregulator of electric oven is switching off in achievement of fixed temperature in the oven.

In lower part of the gas electric cooker domestic chamber pos.10 is situated, which is intended for tableware keeping.



Pic. 6

The cooker stands at four easy regulat- ed legs pos.11.

Cooker can be equipped with the Grill heating element (with the power 1,5kW) with electrical turnspit (pic.6). Before application it is necessary to set turnspit at the motor sleeve and at the support, see Pic.6.


During cooking the handle of the turnspit must be removed and door closed.


The cooker can have mechanical timer for sound signal supply. Range of set time is 1...60 min. Timer switching on is made by appropriate handle (pos. 8 pic.8) at the control board by clockwise turn.

## OPERATING SEQUENCE


### 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 but-

ton 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.

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

- When operating of the grill or of the oven come-at-able details of the oven can be hot very much. Do not allow to the children to approach to the oven. **To avoid oven door overheating it is recommended to set the temperature of heating element grill thermoregulator not more then 200°C**

- 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 - closed.

- Never allow the children to be near the cooker when you use the oven.
- The parts of the cooker (especially electric heater) 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 cap. In avoidance of glass cracking it is forbidden the following:

- to light table burners at closed cap
- to lower the cap 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 the not authorized by the manufacturer people, to demand to use the original spare parts at repairs.

## EXECUTIONS OF COOKERS

Cooker model 1470-GE-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.

**Attention!** The cooker is executed according to the class I of electric safety. It is forbidden: to use the cooker without grounding.

Table 2 of Execution of cookers

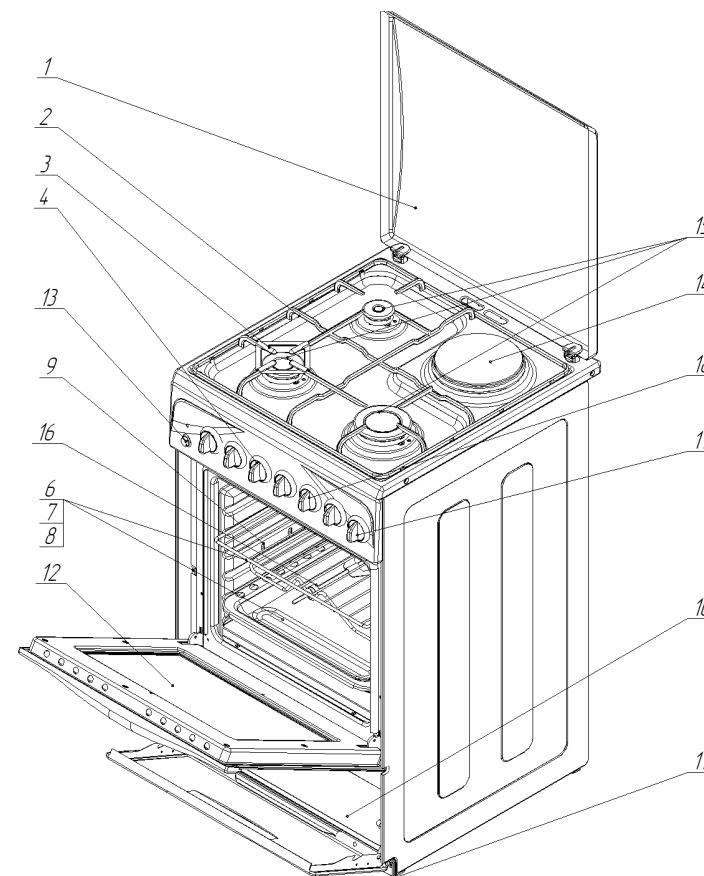
Comfort elements	Executions							
	00	01	03	04	05	06	08	09
Turnspit (set)		*	*					
Ignition of table burners	*	*	*	*				*
Oven highlight	*	*	*	*	*		*	*
Automatic valves for table burners safety	*	*	*	*	*	*	*	*
Mechanical timer			*					
Cover of the table	*	*	*	*	*	*	*	*
Domestic chamber with the door	*	*		*	*	*		
Domestic chamber with drawer			*				*	*
Electric hot plate	*	*						
Grill heating element		*	*					
Electric oven	*	*	*	*	*	*	*	*

### Completeness

Table 3 The list of components

Components	Quantity	00	01	03	04	05	06	08	09
1. Cooker	1	*	*	*	*	*	*	*	*
2. Grid of the table	1	*	*	*	*	*	*	*	*
3. Baking tray	1	*	*	*	*	*	*	*	*
4. Frying tray	1	*	*	*	*	*	*	*	*
5. Oven grid	1	*	*	*	*	*	*	*	*
6. Turnspit (set)	1	*	*	*					
7.Regulating legs	4	*	*	*	*	*	*	*	*
8. Filter (net)	1	*	*	*	*	*	*	*	*
9.Operation manual	1	*	*	*	*	*	*	*	*
10. Packing	1	*	*	*	*	*	*	*	*

## PRODUCT'S STRUCTURE



**Pic. 5**

- 1 - cover (not for all models)
- 2 - grid of the table
- 3 - hob (for putting of tablewares of small diameter)
- 4 - control handle
- 6 - aluminium baking tray
- 7 - oven grid
- 8 - tray for frying and fat gathering
- 9 - electric oven
- 10 - domestic chamber
- 11 - regulating legs
- 12 - oven door
- 13 - ignition switch on button
- 14 - electric hot plate
- 15 - burners of the table
- 16 - turnspit
- 17 - handle for timer control
- 18 - control handle of electrical hot plate