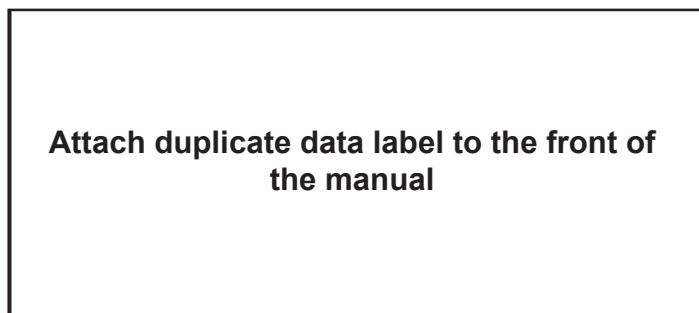
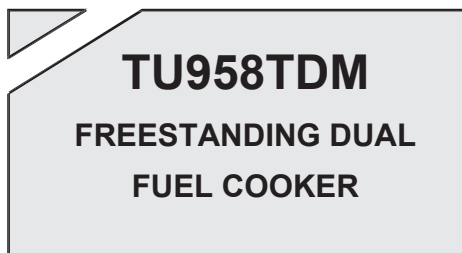


TECHNIKA®

COOKING WITH PASSION



**Instructions for use and maintenance of
gas and gas-electric cookers. Series:**



**Note to installer: please leave this manual / owners
guide with the appliance**

**FOR CUSTOMER CARE PLEASE CALL
1800 333 244**

Technical data and specifications	3
Installation	4 - 7
Ventilation	4
Positioning.....	4
Fitting the feet	4
Fitting shelves	4
Fitting the oven door handle.....	4
Gas connection	5
Adapting to different types of gas.....	5
Replacing the hob burners injectors.....	5
Minimum setting	6
Electrical connection	6
Electric ignition	6
Safety device.....	6
For the user.....	7 - 13
Ventilation	7
Igniting the burners	7
Safety device	8
Using the gas hob	8
Using the electrical grill	8
Using multifunction electric oven.....	9
Use of the Timer touch 3 keys.....	9 - 11
How to use the oven accessories.....	12
How to insert the oven shelf.....	12
Advice and precautions.....	12
Abnormal operation.....	13
Figures.....	14 - 18

- Thank you for choosing one of our quality products, capable of giving you the very best service. To make full use of its performance features, read the parts of this manual which refer to your appliance carefully. The Manufacturer declines all responsibility for injury or damage caused by poor installation or improper use of the appliance.
- To ensure its appliances are always at the state of the art, and/or to allow constant improvement in quality, the manufacturer reserves the right to make modifications without notice, although without creating difficulties for users.
- When ordering spare parts, inform your dealer of the model number and serial number punched on your appliance's nameplate, visible inside the warming compartment (if present) or on the back of the cooker.

FOREWORD

- Refer only to the headings and sections covering accessories actually installed on your cooker.

AU Technical data and specifications

Nominal external dimensions	Cooker 90x60
Height at hob	cm. 85
Depth with door closed	cm. 59
Depth with door open	cm. 100
Width	cm. 90

GAS BURNERS (injectors and flow-rates)

Gas	Burner	Injector	nominal flow-rate (MJ/h)
Nat. Gas 1,00 kPa	Auxiliar (A)	0,90	4,0
	Semi-rapid (SR)	1,10	6,0
	Rapid (R)	1,50	10,8
	Wok B (W)	1,68	14,0
U.LPG Gas 2,75 kPa	Auxiliar (A)	0,50	3,1
	Semi-rapid (SR)	0,65	5,5
	Rapid (R)	0,83	8,9
	Wok B (W)	0,98	12,4

Usable dimensions	Electric multifunction oven
Width	cm. 74,0
Depth	cm. 43,5
Height	cm. 32,5
Volume	l. 105

HEATING ELEMENT POWERS

bottom element	1.65 kW
top element	1.15 kW
oven circular element	2.5 kW
grill	2.4 kW
fan	25 W
oven light	40 KW
tangential cooling fan	22-26 W

Cat.: see nameplate on cover; Class 1 or 2.1

Type "X" cookers

- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

- Means of disconnection shall be provided in the fixed wiring in accordance with the Australian wiring rules.

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

- WARNING:** Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.

- A steam cleaner is not to be used for cleaning this appliance.

- Before replacing the lamp bulb, ensure that the appliance is switched off.

- The oven must not be installed behind a decorative door in order to avoid overheating

EQUIPMENT

Depending on the models, cooker may also have:

- Safety device for one or more hob burners
- Electric ignition on top burners
- Electric oven lighting
- Mechanical timer
- Electronic timer

For the LAYOUT OF HOB BURNERS see the models illustrated in figure 1 at the back of this manual.

For the ELECTRICAL CONNECTION DIAGRAM see figure 2 at the back of this manual.

The electrical power is stated on the nameplate visible inside the warming compartment (if present) or on the back of the cooker. A copy of the nameplate is glued to the cover of this manual.

INSTALLATION

This appliance shall be installed only by authorised personnel and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, AS/NZS 5601-Gas Installations and any other statutory regulations. Before installing, ensure that the appliance is correctly pre-set for the local distribution conditions (gas type and pressure). The presetting of this appliance are indicated on the name plate shown on the cover. This appliance is not connected to a flue gas extractor device. It must be installed and connected in accordance with the regulations in force. When connection to gas and electrical supply is completed and oven is located in its final position, the oven must be stabilized by using the two chains located at the rear of the oven. (see pages 16, 17, 18) Each chain must be firmly attached to the rear vertical wall behind the oven. The anchor used to attach the chains to the rear wall must be of a type suitable for the purpose. If the appliance is installed between two cupboards, drill a hole on each side of the cupboards, pass the chains through the holes and anchor the chains with in each cupboard. **MAKE SURE THE ANTI-TILTING CHAINS ARE TAUGHT WHEN ANCHORED TO PREVENT THE APPLIANCE TILTING. If the oven is to be moved for servicing- THE CHAINS MUST BE RE-ATTACHED.**

ASSEMBLY

The splash back must be fitted to the cooker. Read the assembly instructions packed with the splash back to ensure correct fitment.

VENTILATION

The rooms in which gas appliances are installed must be well ventilated in order to allow correct gas combustion and ventilation. Ventilation must be in accordance with AS/NZS 5601- Gas Installations. In general, the appliance should have adequate ventilation for complete combustion of gas,

proper flueing and to maintain temperature of immediate surroundings within safe limits.

POSITIONING

Remove the packaging accessories, including the films covering the chrome-plated and stain-less steel parts, from the cooker.

Position the cooker in a dry, convenient and draft-free place. Any adjoining wall surface situated within 200mm from the edge of any hob burner must be a suitable non-combustible material for a height of 150mm for the entire length of the hob. Any combustible construction above the cooker must be at least 600mm above the top of the burner. The cooker may be installed alone or between two kitchen units; in this case, the sides of the units must withstand a temperature of 75 degrees C and they must not be higher than the cooker hob.

FITTING THE FEET (LEVELLING)

Cookers are equipped with adjustable feet to be screwed into their front and rear corners respectively. The feet allow the height of the appliance to be adjusted, in order to set it flush with the adjoining unit, to level it with other worktops and to ensure even distribution of the liquids in pans. See fig. 3.

FITTING SHELVES

Clip wire racks to sides of oven walls (Fig. 10 a).

Slide shelves and trays on the guides as shown (Fig. 10 b)

FITTING OVEN DOOR HANDLE (Fig.4)

- fully open the door.
- apply gentle leverage with the handle of a fork or spoon in the three recesses on the upper edge of the inside of the door, one at a time.

- once released from the three springs, the glass can be extracted from the lower seat of the inside of the door.

- Fix the handle using the 2 screws provided.

After fitting oven door handle, repeat the same procedure in reverse order.

- fit the glass into the lower seat of the inside of the door.

- press gently on the upper side of the glass so that the three pins, with silicone on the inside, fit into their holes.

- make sure that the door closes completely.

CONNECTING TO THE GAS SUPPLY

Before connecting the cooker, check that it is preset for the gas to be used. Otherwise, make the conversion as described in the section headed "Adapting to different gas types". The appliance is factory set for Natural gas. The test point pressure should be adjusted to 1.00kPa with the Wok burner operating at maximum. Ensure that the gas regulator supplied with the cooker is connected as close as practical to the gas inlet. The gas connection is male 1/2 BSP and is situated at the right hand rear of the appliance, 545mm from the bottom of the cooker (without legs) and 34mm from the RHS. See fig. 3

- For ease of service, the cooker should be connected with a flexible hose. Ensure the flexible hose complies with AS/NZS 1869 ((Australian Certified), 10mm ID, class B or D, between 1 - 1.2m long and is installed in accordance with AS/NZS 5601 for a high level connection. The hose should not be subjected to abrasion, kinking or permanent deformation and should be able to be inspected along its entire length. Unions compatible with the hose fittings must be used and connections tested for gas leaks. The fixed consumer piping outlet should be at approximately the same height as the cooker connection point, pointing downwards and approximately 150mm to the side of the cooker. The hose should be clear of the floor when the cooker

is in the installed position.

The installer must supply and install a restraining device (typically chain) utilising the anchor point provided for the anti tilt chain closest to the gas connection point. This restraining device must restrict the appliance movement to no more than 80% of the hose length to prevent strain on the hose connections when the cooker is pulled forward.

- Alternatively, the cooker can be connected with rigid pipe as specified in AS/NZS 5601

- **After installation, check that all connections are airtight.**

- For operation with Universal LPG, check that the gas pressure is as indicated on the nameplate.

ADAPTING TO DIFFERENT TYPES OF GAS

If the cooker is not already preset to operate with the type of gas available, it must be converted. Proceed as follows:

- Replace the injectors (table on page 3);
- regulate the primary air flow;
- regulate the minimum settings.

N.B.: every time you change the type of gas, indicate the new type of gas on the serial number label. When converting from Natural Gas to Universal LPG ensure that the NG regulator is removed and replaced with the Test Point Assembly. A gas regulator suitable for a supply pressure of 2.75kPa should be part of the gas tank supply.

REPLACING THE HOB BURNER INJECTORS (Fig. 6)

- Remove the grid, the burner caps (A), and the burners (B);
- Unscrew and remove the injector in the bottom of each injector holder (C);
- replace the injector in accordance with the table in page 3, tighten and screw right down;
- check that the system is gas-tight;
- replace the burners, the burner caps and the grid.

- Never over-tighten the injectors;
- after replacing, check that all the injectors are airtight.

SETTING HOB BURNER MINIMUM LEVELS

If the cooker is to work on bottled gas, the tap by-pass must be screwed right down.

The cooker may be equipped with type A taps, with by-pass inside (accessed by inserting a small screwdriver into the rod) or type B taps, with by-pass on the outside on the right (accessed directly). See figure 8.

If the cooker is to work on natural gas, proceed as follows for both types of tap:

- Ignite the burner at maximum flame;
- pull off the knob, without using a lever against the control panel, which might be damaged;
- access the by-pass with a small screwdriver and back off by about 3 turns (turning the screwdriver anti-clockwise);
- turn the tap rod anti-clockwise again until it stops: the burner will be at maximum flame;
- screw the by-pass slowly back in, without pushing the screw-driver, until the flame has apparently shrunk to 1/4 of the maximum size, checking that it is sufficiently stable even in quite strong draughts.

Check that the burner does not go out when the tap is turned quickly from the maximum to the minimum position.

CONNECTING TO THE ELECTRICAL MAINS

Before making the connection, check that:

- the mains voltage is as indicated on the nameplate;
- the earth connection is in good working order.

If the socket is not easily accessible, the installation engineer must provide a switch with a contact breaking gap of 3 mm or more.

If the appliance power lead is not fitted with a plug, use an approved standard type, remembering that:

- the green-yellow wire must be used for the earth connection;

- the blue wire is the neutral;
- the brown wire is live;
- the lead must never touch hot surfaces over about 75 degrees C;
- replacement leads must be of type HO5RR-F or H05V2V2-F .
- if the appliance is supplied without lead, using type HO5RR-F .

IMPORTANT: the manufacturer declines all liability for damage due to failure to comply with the regulations and standards in force. Check that the appliance is correctly connected to the earth (see diagrams in fig. 2 at the back of the manual).

FOR COOKERS WITH ELECTRIC IGNITION

The correct gaps between the electrode and the burner are shown in figures, 7a, 7b, If no spark is generated, do not keep on trying as this might damage the generator.

Possible causes of malfunctions:

- spark plug damp, dirty or broken;
- electrode-burner gap not correct;
- spark plug wire broken or without sheathing;
- spark discharging to earth (to other parts of the cooker);
- generator or microswitch damaged;
- air has built up in the pipes (particularly if the cooker has been out of use for a long time);
- air-gas mixture incorrect (poor fuel setting)

THE SAFETY DEVICE

The correct gap between the end of the thermocouple sensor and the burner is shown in figures 7a, 7b.

To check that the valve is working properly, proceed as follows:

- ignite the burner and leave it to work for about 3 minutes;
- turn off the burner by returning the knob to off position (●);
- after 90 seconds for hob burners, 60 seconds for oven and grill burners, turn the knob pointer to the "on" position;
- release the knob in this position and move a

burning match towards the burner; IT MUST NOT IGNITE.

Time needed to excite the magnet during ignition: 10 seconds approx.

Automatic tripping time, after flame has been turned off: not more than 90 seconds for hob burners; not more than 60 seconds for oven and grill burners.

IMPORTANT: Before doing any work inside the cooker, disconnect the mains plug and shut the gas tap. Never use matches to check the gas circuit for leaks. If a specific control device is not available, foam or very soapy water can be used. When re-closing the hob, check that the electrical wires of the spark plugs (if present) are not close to the injectors, so that they cannot run across them.

- BEFORE LEAVING

Check all connections for gas leaks with soap and water. **DO NOT** use a naked flame for detecting leaks. Ignite all burners both individually and concurrently to ensure correct operation of gas valves, burners and ignition. Turn gas taps to low flame position and observe stability of the flame for each burner individually and concurrently. When satisfied with the appliance, please instruct the user on the correct method of operation. In case the appliance fails to operate correctly after all checks have been carried out, refer to the authorised service provider in your area.

HOW TO USE THE COOKER

VENTILATION

All gas cooking appliances produce heat and moisture in the rooms where they are installed. Take care to ensure that the kitchen is well ventilated; keep the ventilation openings unobstructed or install an extractor hood with fan.

In case of intensive or prolonged use, additional ventilation may be required; open a window, or increase the extractor fan power.

- IGNITING THE HOB BURNERS

To light the burner, press the control knob fully down and hold the knob down before rotating anti-clockwise to the high flame position. The ignition device is integrated into the control knob and is automatically activated by pushing down on the control knob.

After lighting the flame, keep the knob pressed for about 10 seconds: this is necessary to heat up the thermocouple and activate the safety valve, which would otherwise cut off the gas flow. This step only applies where flame failure device is fitted.

In the instance of a power failure, place a lit match near the burner and proceed as described above. If the flame does not light after first attempt, wait 5 minutes for the gas to dissipate before attempting to re-light the burner.

Once lit, check that the flame is even and turn the control knob to adjust the flame as required. If the flame is uneven, check that the 'burner head/ skirt' and 'burner cap' are correctly positioned. To turn off the flame, turn the control knob clockwise to the off position. (● symbol) Before removing pots or pans from the burners, always turn off the flame.

SAFETY DEVICE

Burners equipped with this device have the advantage that they are protected if they accidentally go out. If this occurs, the supply of gas to the burner concerned is automatically cut off, preventing the hazards deriving from a leak of unburnt gas. The gas supply must be cut off within no more than 90 seconds for the hob burners.


- IMPORTANT:

- Difficult in igniting burners is normal if the cooker has been out of use for some time. The air accumulated in the pipes will be expelled in a few seconds;
- Never allow too much unburnt gas to flow from the burners. If ignition is not achieved within a relatively short time, repeat the procedure after returning the knob to the off position. (●)

HOW TO USE THE HOB BURNERS (Fig. 9)

Use pans of diameter suitable for the burner type. The flames must not project beyond the base of the pan. Recommended sizes:

- for auxiliary burners = pans of at least 8 cm using the adjusting grid supplied with the cooker
- for semi-rapid burners = pans of at least 14 cm
- for rapid and triple flame burners = pan of at least 22 cm.

N.B.: Never keep the knob at settings between the maximum flame symbol  and the off position (●).

IMPORTANT:

- Never leave hotplates on without pans, except when first used; leave for about 10 minutes to dry oil or moisture residues;
- if the hotplate is to be out of use for a long time, apply a little grease to its painted surface;
- do not allow spills to burn onto the hotplate, requiring the use of abrasive cleaners.

HOW TO USE THE ELECTRIC GRILL

- For models with "Multifunction Electric Oven" only, controlled by two knobs separately (selector-thermostat), grilling is permitted with the door closed, without using the front side. Temperatures above 200°C. must not be used when grilling with the door closed.
- place the foods on the chrome-plated shelf;
- insert on the highest runner;
- insert the drip tray on the bottom runner;
- gently close the oven door;
- after a few minutes, turn the food to expose the other side to the infrared radiation (the cooking time depends on the type of food and personal taste).

To see table "Food to be grilled"

The grill must only be used at its full rated heat.

Food to be grilled	Time minutes	
	1st side	2nd side
Thin pieces of meat	6	4
Fairly thick pieces of meat	8	5
Thin fish or fish without scale	10	8
Fairly thick fish	15	12
Sausages	12	10
Toasted sandwiches	5	2
Small poultry	20	15

IMPORTANT: accessible parts may be hot when the grill is in use! Keep children well away.

The grill element in the top of the oven is switched on by turning the thermostat knob clockwise to the grill symbol on the control panel.

The red light will come on to show the element is in operation.








MULTI-FUNCTION ELECTRIC OVEN

With different heating elements controlled using a selector switch and regulated by a thermostat, this oven offers various cooking methods.

There are three principle sources of heat:

- a) Forced heat diffusion (fan oven).
- b) Spontaneous heat diffusion (static oven).
- c) Infra-red rays (grill).

Starting from the 0 (off) position and turning the selector knob clockwise, the following settings are obtained:

- symbol : oven light and red light on, fan running.
- symbol : the grill function is on, the thermostat knob must be on the maximum temperature setting.
- symbol : fan oven cooking on one or two levels, the oven temperature is regulated by means of the thermostat knob.
- symbol : the fan grill function is on; the grill, the top heating element and the fan inside the oven are all in operation.
- symbol : the bottom heating element is one. The oven is heated below only.
- symbol : the top and bottom heating element are on, the oven temperature is regulated by means of the thermostat knob.
- symbol : full fan cooking is one; the top and bottom heating elements and the fan inside the oven are in operation.

In all positions except zero (0) the red warning light and the oven light are on.

NOTE: The yellow warning light comes on according to thermostat variations. Before putting food in to be cooked, the oven should be pre-heated for at least 10 minutes.

USE OF THE TOUCH TIMER 3 KEYS The first start up

The numbers and the **A** letter on the display are blinking when the oven is switched on for the first time, or after a power cut: the appliance cannot be operated in this condition.

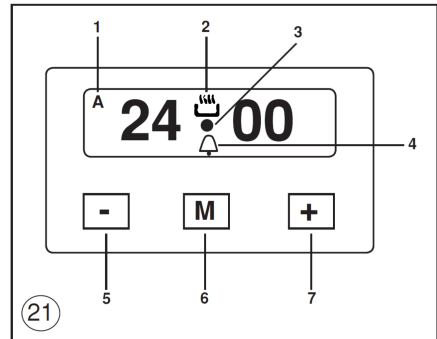
To set the hour and/or to enable the appliance to operate press the **M** key for at least 2 seconds: the **A** letter turns off and the numbers now are steady on the display.

The dot (3) starts blinking: press the **-** or **+** key to set the hour.

The hour is accepted by the programmer just few second after having released the key.

N.B. the appliance can be correctly used for cooking only when you will see on the display the symbol (2).

The symbols on the display



1	A*	Automatic programme is working. (* in some models there is the writing "Auto instead of A)
2		The appliance is ready for manual use (not automatic).
3	●	When blinking, the programmer is in setting hour mode.
4		Timer set.
5	-	Decreasing numbers when setting the timer. Also for choose your desired sound level (3 levels available)
6	M	"Mode" key to access the programming options of the programme.
7	+	Increasing numbers when setting the timer.

Timer

The purpose of the timer is just of a sound signal, which can be set for a maximum time of 23h 59min. Once elapsed the set time, the (4) symbol turns off and a sound signal is heard; this sound set off automatically in 7min, or you can stop it by pressing any key of the programmer. To set the timer press the M key for 2 seconds, or anyway just to see the (4) symbol blinking. Set the timer by using the + or - keys. Release the + or - key when you have matched your desired time. In a few seconds the current time appears on the display together with the (4) symbol. The countdown starts immediately from now on.

Semi-automatic cooking

Cooking time

Once having selected a cooking function and set the desired temperature, press the M key for a 2 seconds time to access the programming mode. The (4) symbol appears. Release and press again the M key.

On the display, the A symbol starts blinking and the "dur" writing appears on the display, then it changes to 0*00. Set the cooking time with the - or + keys. (max available time: 10h). The selected time is automatically processed by the programmer in a few seconds, or you can also touch the M key many times just to see again the current time.

The **A** and (2) symbols will be on the display.

Once the set cooking time is finished, a sound will be heard and the oven automatically switches off. Please see the following paragraphs about how to disable the sound alarm and restarting the oven.

End of cooking

Once having selected a cooking function and set the desired temperature, touch the M key to access the programming mode for at least 2 seconds. The (4) symbol switches on. Release and touch again the **M** key. On the display the A symbol starts blinking and the writing "dur" appears. Touch again the **M** key. On the display the writing "End" appears. The last one changes few seconds after with the symbol 0*00. Set the end of cooking time with the keys - or +. (maximum available time: 10h 00m). The selected time is automatically processed by the programmer in a few seconds, or you can also touch the **M** key many time just to see again the current time. The cooking immediately starts, while on the programmer display the current time is shown again in a few seconds. The **A** and (2) symbols will be on the display. Once the set end of cooking time is finished, a sound will be heard and the oven automatically switches off. Please see the following paragraphs about how to disable the sound alarm and restarting the oven.

Automatic cooking

Set a cooking time following the instructions on the cooking time paragraph, then set the end of cooking time following the instructions on the previous paragraph.(maximum available end of cooking time 24h). The oven automatically switches on at a determined time which is the difference between the end of cooking time and the cooking time.

During the waiting time before cooking, which goes from the oven start to the heating, on the display appears the **A** symbol to show that an automatic program is on and the current time. The oven on is marked by the (2) symbol. Once the set end of cooking time is finished, a sound will be heard and the oven automatically switches off. Please see the following paragraphs about how to disable the sound alarm and restarting the oven.

How to disable the sound alarm

To disable the sound just touch one of the keys.

Operating again the oven

Once a semi-automatic or automatic cooking has expired, on the display appear the current time and the blinking **A** symbol. In this condition, the heating elements and the light bulb of the oven are disabled.

To enable again the oven, just touch and keep the **M** key up to see the symbol (2) on the display and the **A** symbol disappears.

THE OTHERS PROGRAMMER FUNCTIONS

How to delete a cooking time - Semi-automatic or Automatic

To delete a semi-automatic or automatic cooking program, with the **A** symbol on, touch together the - and + keys for a least 2 seconds or anyway up to see the (2) symbol and the disabling of **A** symbol.

How to delete the countdown timer

To delete the counting of the timer, which symbol is (4), touch the **M** key for at least 2 seconds or anyway up to see the (4) symbol blinking. Touch together the - and + keys.

Checking the function settings

The set or remaining time of every cooking function of the programmer can be recalled to the display by entering in program mode with the **M** key. Touch and keep the **M** key for almost 2 seconds or anyway up to see the (4) symbol. The remaining time appears on the display, or a series of zero numbers if the timer is disabled. Touch again the **M** key. On the display appears the "dur" writing, then alternately the remaining time or a series of zero number (disable timer). By touching again the **M** key, the end of cooking time appears together with the "End" writing.

How to change the current time or the sound level

With the programmer in standard mode, the (2) symbol is on touch together the - and + keys for at least 2 seconds or anyway up to see the dot (3) blinking.

To update the hour on the display: touch the - and + keys.

To change the sound level: touch the **M** key.

On the display appears the writing : to n... followed by a number.

Select whit the - key your favourite sound level.

Note: number 1 is referred to the highest sound level. The available levels are 3.

Warning:

Power cut causes the loss of any program, even the clock.

That means the programmer will have to be set again.

HOW TO USE THE OVEN ACCESSORIES

- The oven shelf is designed to take normal oven dishes for cooking sweets or roasts, or is used without a pan for cooking foods under the grill.
- The drip pan under the grill is used to collect juices, which drip from the food that is cooked directly on the grill. The drip pan can also be used for cooking.

HOW TO INSERT THE OVEN SHELF

To insert the oven shelf properly, just slide the shelf following the relevant side supports. To pull the shelf out, it is necessary to gently lift it out of the side racks and then pull out the shelf.

GENERAL PRECAUTIONS

- Always disconnect the power supply before any work inside the oven or where live parts may be accessed.
 - Never use the warming compartment for storing inflammable liquids or items which do not withstand heat, such as wood, paper, aerosol cans, matches, etc.
 - If taps become stiff to operate over time, contact the After-Sales service.
 - Wash enamelled or chrome-plated parts with soapy lukewarm water or non-abrasive detergents.
 - Never use abrasives to clean enamelled or chrome-plated parts.
 - Do not use too much water when washing the hob. Take care that no water or other substances enter the burner housing holes, as this may be dangerous.
 - The spark plugs for electric ignition must be kept clean and dry; always check after use, particularly if there have been drips or overflows from pans.
 - Never close glass lids until the hob burners or hotplates have cooled completely; it might shatter or crack.
 - Never knock enamelled parts or ignition spark plugs (where present).
- The main or wall gas tap should be turned off when the cooker is not in use.
 - Never lift the cooker by taking hold of the oven door handle.
 - Some models are fitted with an automatic cooling fan.
 - Any over heating of the outside walls of the oven will trip the safety device, which will cut off the power supply. The power supply will be restored automatically once the outside temperature of the oven has dropped back within acceptable limits. However, remember that if this device is tripped repeatedly, there is a malfunction (e.g. breakage of the thermostat which regulates the temperature inside the oven). Call in your service engineer.
 - When the oven and grill are switched on for the first time there may be a typical smell and smoke may come out of the oven. This is because of the treatment applied to the surfaces. Operate the oven empty before placing foods inside.

-No liability is accepted for injury or damage caused by poor installation or improper use of the cooker.

Warning:

Servicing should be carried out only by authorised personnel.

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

-If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

-Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the glass surface, which may result in shattering of the glass.

-If fitted with a temperature sensing probe, only use the temperature probe recommended for this oven.

-Danger of fire: Do not store items on the cooking surface

-CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

-WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.

-If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

Do not spray aerosols in the vicinity of this appliance while it is in operation.

Do not use or store flammable materials in the appliance storage drawer or near this appliance.

Where this appliance is installed in marine craft or in caravans, it shall not be used as a space heater.

This appliance is not suitable for use in marine craft, caravans or mobile homes, unless each burner is fitted with a flame safeguard.

DO NOT MODIFY THIS APPLIANCE.

This appliance is not suitable for installation and operation with after market lids or covers fitted.

MAINTENANCE SCHEDULE

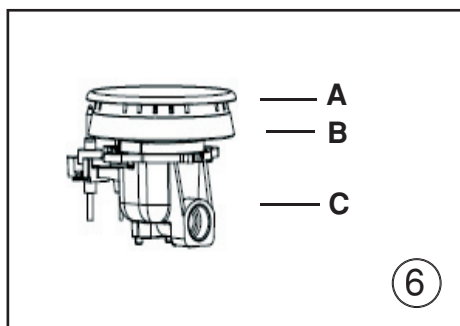
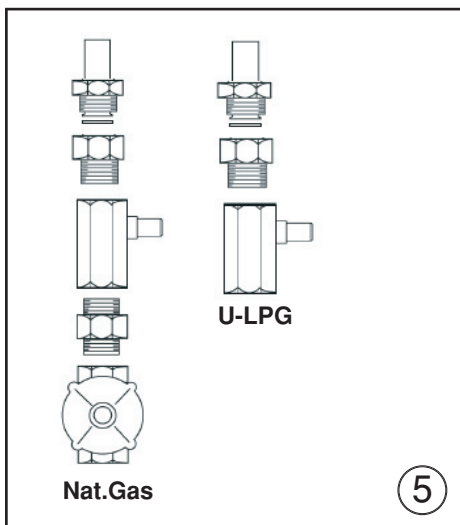
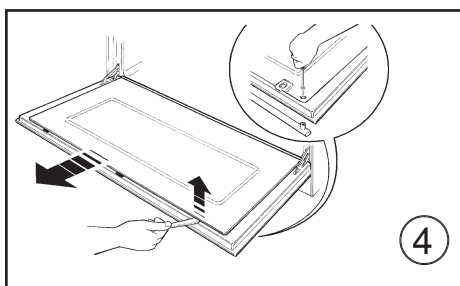
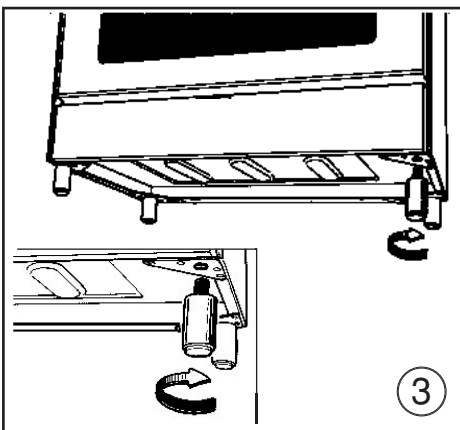
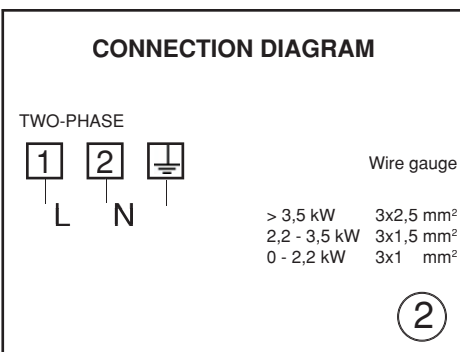
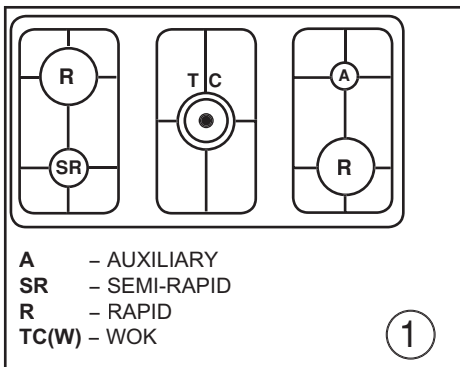
We recommend that you clean your appliance as soon as any spillovers occur and that you keep your appliance clean & free from any accumulated grease/dirt, particularly around the spark electrodes. To keep your appliance operating at peak performance, please have it serviced every 2 years by an authorised person. The routine service is not covered by warranty.

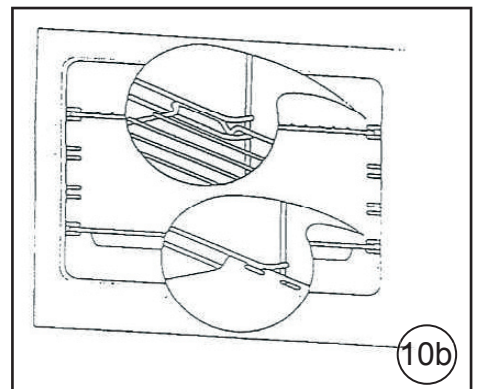
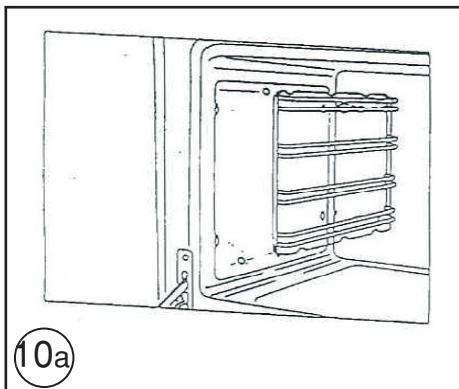
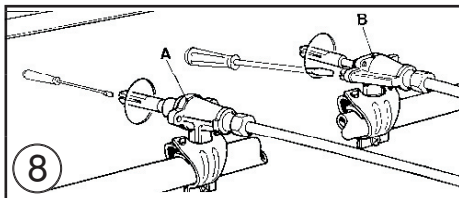
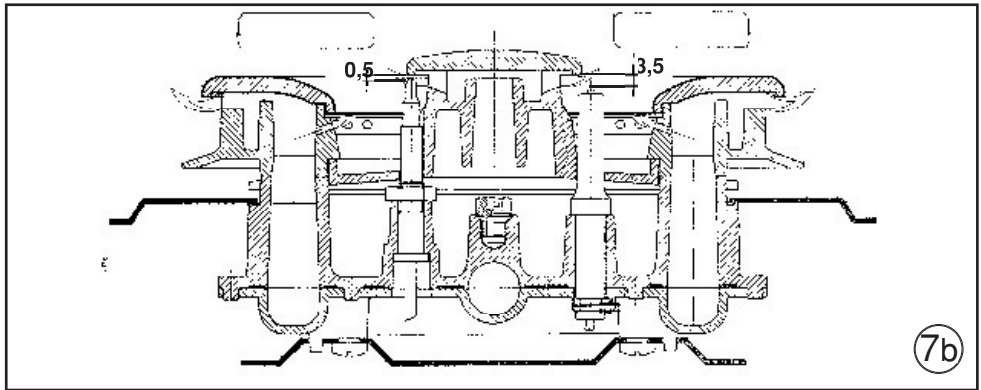
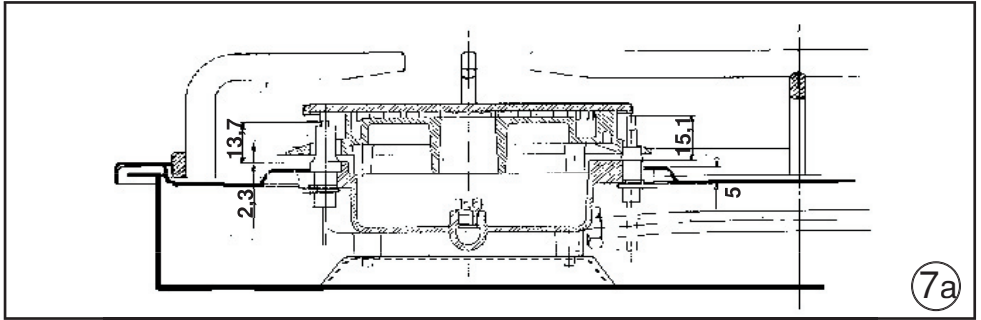
ABNORMAL OPERATION

Any of the following are considered to be abnormal operation and may require servicing:

- Yellow tipping of the hob burner flame.
- Sooting up of cooking utensils.
- Burners not igniting properly.
- Burners failing to remain alight.
- Burners extinguished by oven door.
- Gas valves, which are difficult to turn.

For Service and Spare Parts, Please see attached warranty card for contact details.







Installation

Anti-tilting chain/hose restraining chain

WARNING: Ensure the chains are correctly anchored to prevent the appliance from tilting forward and to prevent strain on the hose when the cooker is pulled forward.

The cooker is supplied with two chains which are connected to the rear left and right of the appliance. The chains should be connected to the wall directly behind the chains as low as possible to prevent the appliance from tilting forward. The chains also prevent strain on the hose when the cooker is pulled forward. Ensure the chain connections are strong enough to support the weight of the appliance.

Once the chains are installed, check that they prevent the appliance from tilting forward and that there is no strain on the hose when the cooker is pulled as far forward as the chains allow.

If the cooker is INSTALLED between two cupboards you must drill a 16mm hole level to the safety chain height on either cupboard as far back as possible, locate the cooker into position and pass the safety chains through the 16mm holes, with the cooker in the final position pull both safety chains and secure them to the inside of the cupboard with two screws on each safety chain.

Please test that the cooker does not tilt forward.

Incorrect Installation

Accidental Tipping

Chains are provided as a preventative measure against accidental tipping. These chains must be fitted as part of the installers compliance.. Failure for your installer to fit chains in accordance with the relevant installation code will make the installation of your upright cooker non-compliant and class as an illegal installation.

Incorrect Installation

The photographs on this page are of one single kind of incorrect installation (although there are many) which does not have the chains sufficiently secured, figure 1. shows an example of how far forward an oven can tip when not secured properly. Note: Correct installation is part of the installers compliance



Figure 1.



Hole in cabinet too large, Allowing the upright oven to tilt forward



Left Side of oven, chain not attached

Unfortunately the example on this page is the way many installers are installing uprights. They may believe that they are using the correct method by putting the chain through a hole into the adjacent cabinet and screwing the chain to the back wall but it will not work if not done properly.

Putting the chain into the adjacent cabinet is the preferred method, provided there is no slackness in the chain..

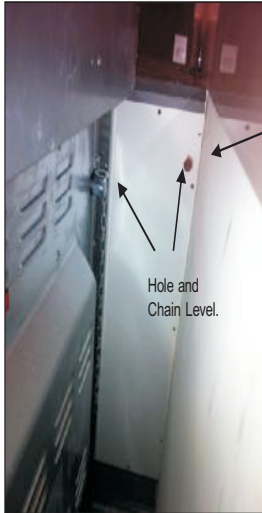
Some installations only have a single chain affixed. Both chains must be fixed as part of the installers compliance. Failure to fix both chains will make the installation non compliant.



Loose Chain

Correct Chain Installation

Left Side



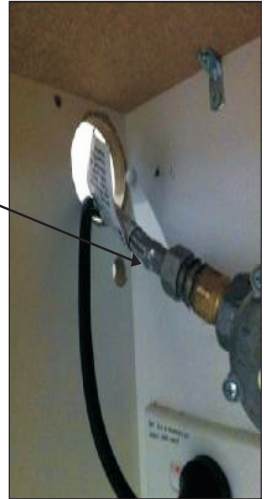
In order to prevent the oven from tipping forward as shown on the previous page, we need to make sure both chains provided with the oven are used.

On the left side of the oven a 16mm drill bit was used to drill through the cabinetry into the adjacent cabinet, as you can see the hole has not been drilled hard up against the wall because there is a 16mm board at the rear of the cabinet. The height of the hole from the floor is level with where the chain attaches to the oven.

The right side has been drilled much the same, a new hole has been drilled below the gas and power supply hole.



Right Side



Once the holes have been drilled the chains can be fed through and the upright can be fitted into position.

The chains then need to be pulled as tight as possible from inside the cabinet while at the same time being fixed to the rear of the cabinet using a self drilling wood screw. It is better to have the screw fixed closer to the hole for better support. The left and right side examples shown have two extra screws attached to the chain which makes the installation neater by keeping the chain off the shelf away from the gas and electricity supply, they will also provide added support.

At this point the oven will be secured in location and will not move forward at all, it is recommended that all upright oven chains be fitted in this way.

Installation forms part of the installers compliance and that in line with AGA regulations chains are designed to be installed to prevent cooker from tilting. They are not designed to replace parental supervision when the cooker is in use.



READ THE INSTRUCTION BOOKLET BEFORE INSTALLING AND USING THE APPLIANCE.

The manufacturer will not be responsible for any damage to property or to persons caused by incorrect installation or improper use of the appliance.

The manufacturer is not responsible for any inaccuracies, due to printing or transcription errors, contained in this handout. In addition, the appearance of the figures reported is also purely indicative.

The manufacturer reserves the right to make changes to its products when considered necessary and useful, without affecting the essential safety and operating characteristics.

Technika constantly seeks ways to improve the specifications and designs of their products.

Whilst every effort is made to produce up to date literature, this document should not be regarded as an infallible guide.

Actual product only should be used to derive cut out sizes.

All Technika Appliances must be installed by a qualified person/s with adherence to the relevant electrical, plumbing and AGA codes, with compliance being issued as required by state or national legislation.

Additionally all Technika Upright cookers must have chains installed correctly in adherence to the relevant AGA, and plumbing codes by the Licenced installer.

For maximum effectiveness and efficiency all rangehoods should be installed with the use of ductwork, by a licenced installer with adherence to the relevant state and national building codes and regulations.

All Technika appliances are for Domestic use only, and must be installed by a licence installer into Domestic Applications only, without exception and to the required Authorities guidelines. Any installation outside of this will VOID warranty.

Alfresco areas are not a Domestic application.



TECHNIKA PTY LTD ACN 069 686 326

77 Fillo Drive Somerton Victoria 3062

General: 1800 649 969 - Service & Spare Parts: 1800 333 244

Technika After Sales Service - P.O. Box 543 SOMERTON VIC 3062