



Comfort, Aesthetics and Reliability

90 cm Freestanding Gas Oven
Model Code: TRFSGO901

INSTRUCTION MANUAL

90 cm Freestanding Gas Oven

TRFSGO901



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1 PACKAGE

1.1 IMPORTANT - CHECK FOR ANY DAMAGE OR MARKS

Please thoroughly inspect your goods **at the delivery time**, if you notice any damage to your goods:

- Please notify the delivery team at the time of delivery and **do NOT accept damaged product**.
- Please notify us immediately as the problem can be solved and damaged product can be returned to the courier office.

When package is opened, and damage/marks are found on the appliance, it must be reported within 24 hours. Do not install or connect the item and keep the package as it was originally, if you wish to claim for damage/marks under the manufacturer's warranty. This does not affect your statutory rights.

Evidence of damage will be required.

1.2 HANDLING

- Do not use the door and/or handle to carry or move the appliance.
- Carry out the movement and transportation in the original packaging.
- Pay maximum attention to the appliance while loading/unloading and handling.
- Ensure that the packaging is securely closed during handling and transportation.
- Protect from external factors (such as humidity, water, etc.) that may damage the packaging.
- Take caution while handling and transporting appliance to prevent risk of poor operation due to possibility of bumps, crashes, drops, etc.

1.3 BEFORE USING YOUR NEW APPLIANCE

- Read this guide, taking special note of the 'Safety Warnings' section.
- Remove any protective film that may still be on your appliance.
- This instruction manual has been prepared jointly for multiple models. Some of the specifications explained in the manual, may not be included in your appliance. Pay attention to the explanations with illustrations while reading the manual.

NOTE:

This instruction manual has been prepared jointly for multiple models. Some of the specifications explained in the manual, may be slightly different or not be included in your appliance. Pay attention to the explanations with illustrations while reading the manual.

2 SAFETY WARNINGS

2.1 IMPORTANT INFORMATION

WARNING: Risk of explosion!

When lighting the oven gas burner, the oven door **MUST be fully open.**

After ensuring the oven gas burner is already lit successfully, close the oven door slowly.

Important Information that may impact your Manufacturer's Warranty

Adherence to the directions for use in this manual is extremely important for health and safety. Failure to strictly adhere to the requirements in this manual may result in personal injury, property damage and affect your ability to make a claim under the manufacturer's warranty provided with your product. Products must be used, installed and operated in accordance with this manual. You may not be able to make a claim on the manufacturer's warranty in the event that your product fault is due to failure to adhere this manual.

Read this manual thoroughly before you start using the appliance.

The safety precautions instructions reduce the risk of fire, electric shock and injury when correctly complied to.

Please take notice of all warnings, follow the instructions, basic precautions and accident prevention measures when using this appliance.

To avoid the risks that are always present when you use a gas appliance, it is important that the appliance is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards.

This appliance complies with the requirements of Australia standards AS/NZS 60335.2.6.

NOTE: *This appliance **MUST be installed by a licensed gas fitter.***

2.2 GENERAL WARNINGS

- Cooking process shall always be supervised. A short-term cooking process has to be supervised continuously. The gas oven has no cut off timer and has to be switched off manually. After use, ensure that the knobs are in OFF position.
- Do NOT operate the gas appliance if the smell of gas persists.
- Never try to put out the fire with water. Only shut down the device circuit and then cover the flame with a cover or fire blanket.
- Do not heat closed cans and glass jars. The pressure may cause jars to explode.
- Be careful when using alcohol in your foods. Alcohol will evaporate at high temperatures and may catch fire to cause a fire if it comes in contact with hot surfaces.
- After each use, check if the unit is turned off.
- If the appliance is faulty or has a visible damage, do not operate the appliance.
- Do not touch the plug with wet hands. Do not pull the cord to plug off, always hold the plug.
- The packaging materials are dangerous for children. Keep packaging materials away from the reach of children.

2.3 INSTALLATION ADVICE

- Make sure that furniture and housing are able to withstand high temperatures from the use of the oven.
- Vinyl and laminate kitchen furniture are prone to heat damage or being discoloured from the heat. We assume no liability from any damaged caused by this appliance being installed in close proximity to the materials or furniture that cannot handle the heat. Make sure the room has plenty of ventilation as heat, steam and moisture will be produced from the oven whilst in use. If the oven will be used for long periods of time, extra ventilation is needed.
- Ensure that no cables come into contact as the oven may become hot.
- Do not install oven next to soft furnishings or curtains.
- If power cord is damaged, it must be replaced immediately by a qualified electrician to avoid hazard.

2.4 USAGE CONDITIONS AND RESTRICTIONS

CONDITIONS OF USE

This appliance is intended to be used in household and similar applications such as:

- Staff kitchen areas in stores, offices and other working environments
 - Farm houses
 - By clients in hotels, motels and other residential type environments
- Bed and breakfast type environments.

- Supervision over children is to ensure that they do not play with the appliance. Never allow them to use, play with or crawl inside the appliance. Cleaning and maintenance must not be done by children. This appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless under responsible supervision and instruction to ensure appliance hazards are understood.
- Never leave the oven unattended whilst in use as oils and fats may catch fire during cooking.
- Only for indoor domestic use only. It is not to be used for industrial or commercial use.
- Do not use this product for anything other than its intended purpose, and only use it as described in this manual. Do not attempt to alter or modify this appliance.
- In use, the door window may become hot. Ensure not to touch it or that no children or pets come into contact with the door window.
- Damage or malfunction caused from foreign objects is not covered by your warranty to the appliance.
- This oven is not to be used by an external timer or a complete separate control system.
- Make sure you turn off the oven before you commence cleaning.
- Do not use the oven for heating area or drying clothes.
- Make sure you do not use the oven if any part has been damaged or does not work correctly. It must only be repaired by a qualified technician. Incorrect repair could expose you to risk of electric shock, fire or injury. If you continue to use the product in such a condition it could cause a fire or electrocution.
- Incorrect use can result in property damage, injury or death. We assume no liability for misuse of the appliance or noncompliance with these instructions.

- Oven door must stay closed when using the grill function. Oven handle is not a towel drier. Do not hang towels, etc. on the oven handle during use.
- While cooking, don't place pans, oven trays, plates or aluminum foils or other cookware on the base of your oven. The accumulated heat may damage the base of the oven.
- Make sure to always place items on shelves provided.
- Do NOT use baking paper with oven equipped with gas burning elements.
- Place the oven shelves and a tray correctly on the wire racks. The shelve or tray shall be between two rails and balanced.
- Always use an oven mitt when removing anything from the oven.
- Do not use aluminum anywhere within the oven gas burners. If used, be sure the aluminum foil is firmly attached, not loose and not overhanging from the cookware.
- Do not lift or move appliance by the oven door or handle. This may cause damage to the appliance or cause injury to the person attempting to lift appliance.
- Clean the oven on a regular basis so oils and fats do not accumulate as this can cause a fire risk. Do not use harsh cleaners or metal scrapers to clean door glass. Do not steam clean any part of the oven. When cleaning the oven ensure no part of it is immersed in water or other liquid.
- Do not touch hot surfaces. The heating element and other parts inside the oven become extremely hot. Make sure you take care when handling food and to always use oven mitts. Keep children well away from the oven.
- When opening the oven door, make sure to avoid contact with hot parts of the oven and steam.
- There is a danger of fire when you leave items inside the oven for too long, especially if an item is left until the next time of use.
- Do not use the appliance with its front door glass removed or broken.
- When the door is open, do not place any heavy object on the door or allow children to sit on it. You may cause the oven to overturn or the door hinges to be damaged.
- Do not use oven door as a shelf. Do not push down on open oven door.
- Do not use poly-unsaturated oils (vegetable oils) as this type of oil can cause black spots or deposits inside the oven. This residue is very difficult to remove.
- Do not allow pots to boil dry, as damage to hotplate (and pan) may occur.
- Do not line oven with foil or place anything on the bottom of the oven while baking as trapped heat will crack or craze the floor of the oven cavity liner.
- Do not operate without a pot, fry pan etc. on hotplates.
- Do not allow cookware to overhang hob onto adjacent benchtops, this will cause scorching to the bench top surface.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.
- Do not store items on the cooking surface to avoid fire.
- Do not store flammable materials in the appliance storage drawer or near this appliance.
- Ensure all specified vents, openings and airspaces are not blocked.
- Grill with door closed. Do not leave grill on unattended.
- Do not cover the grill dish insert with foil.
- Placing thick portions of food under grill can be a fire hazard.
- Fat left on a grill dish is a fire hazard! Keep grill clean and turn off grill immediately after use.
- Do not use abrasive cleaners or sharp metal scrapers to clean the glass as the scratches that may occur on the surface of the door glass may cause the glass to break.
- This appliance is for household use only, do not use it outdoors.

2.5 GAS AND ELECTRICAL SAFETY

- Plug the appliance in a grounded socket protected by a fuse conforming to the values specified in the technical specifications chart.
- Have a licensed electrician set grounding equipment and install the oven. The warranty will be voided and the manufacturer won't be responsible for the damages due to improper installation and use of the product without grounding according to the local regulations.
- The circuit breaker switches of the oven shall be placed so that end user can reach them when the oven is installed.
- The power supply cord (the cord with plug) shall not be in contact with the hot parts of the appliance.
- The rear surface of the oven also heats up when the oven is operated. Electrical connections shall not touch the rear surface, otherwise the connections may be damaged.
- Do not tighten the connecting cables to the oven door and do not run them over hot surfaces. If the cord melts, this may cause the oven to short circuit and increase risk of a fire.
- Unplug the unit during installation, service, maintenance, cleaning and repair.
- Cut off all supply circuit connections before accessing the terminals.
- If the power supply cable is damaged, it must be replaced by its manufacturer or authorized technical service, or any other personnel qualified at the same level. Appliance is equipped with a type "Y" cord cable.
- Make sure the plug is inserted firmly into wall socket to avoid sparks.
- Do not use steam cleaners for cleaning the appliance, otherwise electric shock may occur.
- An omni polar switch capable to disconnect power supply to the appliance is required for installation. Disconnection from power supply shall be provided with a switch or an integrated fuse, circuit breaker installed on fixed power supply according to wiring regulations and building code.
- Ensure burner caps and crowns are in their correct position.
- If the gas oven does not light in 15 seconds, allow 1 minute for gas to clear before attempting again.
- Do not be installed in caravans or marine crafts.

What to do if you smell gas

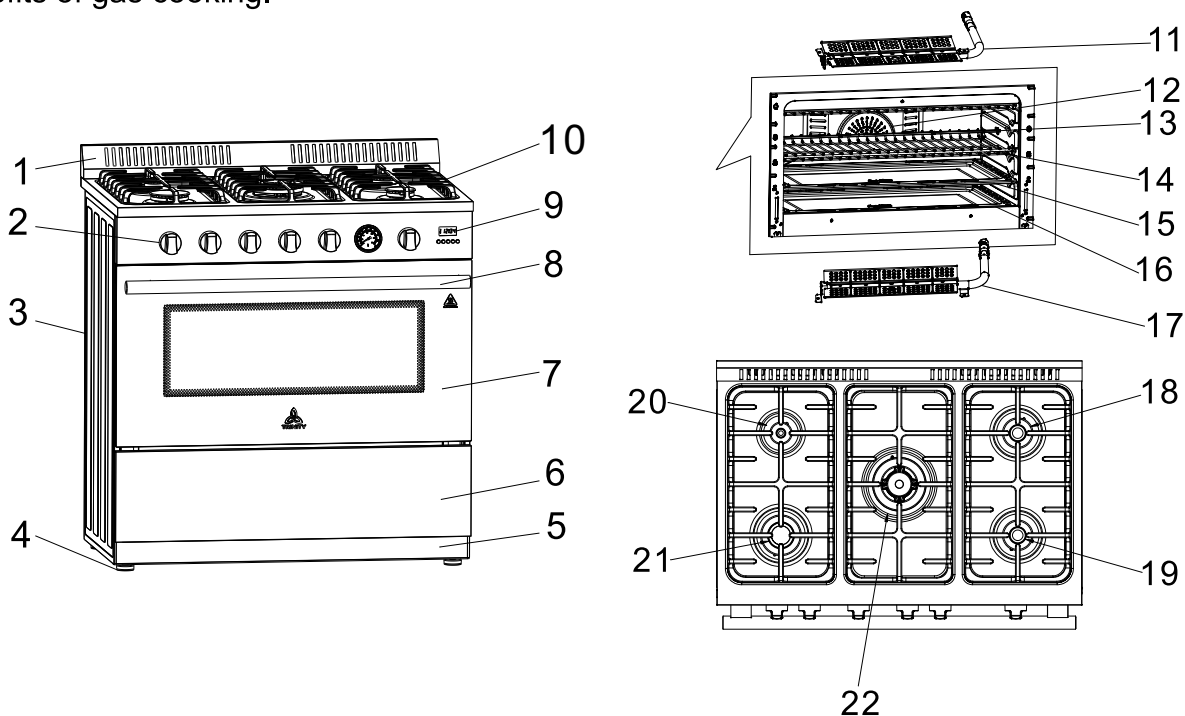
- Do NOT operate the gas appliance if the smell of gas persists.
- Do not try to light the appliance.
- Do not touch any electrical switch and do not use phone near gas (NG & ULPG).
- Immediately call emergency for any gas leaks. Follow the gas supplier's instructions.
- Installation and service must be performed by a licensed gas fitter.

3 PRODUCT OVERVIEW

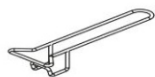
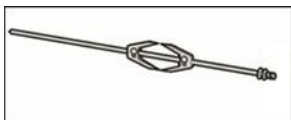
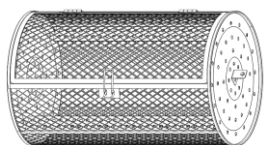
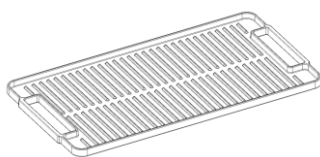
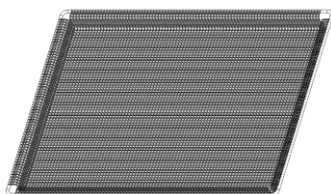
3.1 INTRODUCING THE OVEN

This large capacity gas oven offers cooking large meals and using multiple shelves at the same time. Rotisserie function makes cooking extra special for roasted dishes which would not be possible in a traditional oven.

Five burner cooktop equipped with middle wok burner provides versatility, comfort and all the benefits of gas cooking.



- | | |
|----------------------|-----------------------|
| 1 Backsplash | 12 Oven fan |
| 2 Control Knob | 13 Oven rotisserie |
| 3 Side panel | 14 Grill rack |
| 4 Adjustable legs | 15 Oven Tray |
| 5 Kicker | 16 Oven Shelf |
| 6 Drawer panel | 17 Oven lower burner |
| 7 Oven Door | 18 Rear right burner |
| 8 Handle | 19 Front right burner |
| 9 LED screen | 20 Rear left burner |
| 10 Cast Iron Trivets | 21 Front left burner |
| 11 Oven upper burner | 22 Middle Wok burner |

OPTIONAL ACCESSORIES:**Deep Tray****Tray****Big Shelf****Telescopic Rail****Grill Rack****Tray Handle****Rotisserie****Rotating cage****Burner tray****Fryer basket**

4 INSTALLATION

WARNING: Check for any damage on the product before installing it. Do not have product installed if it's damaged. Damaged products pose danger for your safety.

The power supply to the appliance must be cut off before any adjustments or maintenance work is done on it.

4.1 PREPARING TO INSTALL

This installation must conform with the following:

- AS/NZS 5601-Gas installations (for Australia)
- NZS 5261-Code of Practice for the installation of Gas Burning Appliance and Equipment (for New Zealand)
- Local gas fitting regulations
- AS/NZS 3000- Electrical installation (Wiring Rules) Building codes
- Any other relevant statutory regulations.

Only a qualified & licensed gas fitter / installer should install the appliance.

BEFORE CONNECTING TO GAS LINE

Before connecting the unit, check whether the local connection conditions, type of gas etc. compatible with the unit settings. Observe any special conditions imposed by local suppliers and the data label located on the rear of the oven. Fit the duplicate data plate (if supplied) on a surface adjacent to the appliance.

CLEARANCES TO COMBUSTIBLE AND NON-COMBUSTIBLE MATERIALS

Surrounding kitchen cabinets MUST WITHSTAND 85°C

A range hood fitted above the top must be installed according to the installation instructions for the rangehood. A minimum distance of 650mm is required for a rangehood or an exhaust fan.

Clearances to combustible adjoining wall surfaces made of suitable heat resistant materials must be min 200mm from a burner and to non-combustible materials from the edge of the stove is min 60mm for the entire perimeter of the cooker to allow minimum required ventilation.

Ensure that the appliance is located carefully so that the heat produced has plenty of space to escape.

The room where the Cooker is installed should have permanent ventilation as follows:

"Ventilation must be in accordance with AS 5601/AG 601 - Gas Installations. In general, the appliance should have adequate ventilation for complete combustion of gas, proper flue and to maintain temperature of immediate surroundings within safe limits.

Do not install the product next to refrigerators or coolers. The heat emitted by the product increases the energy consumption of cooling devices.

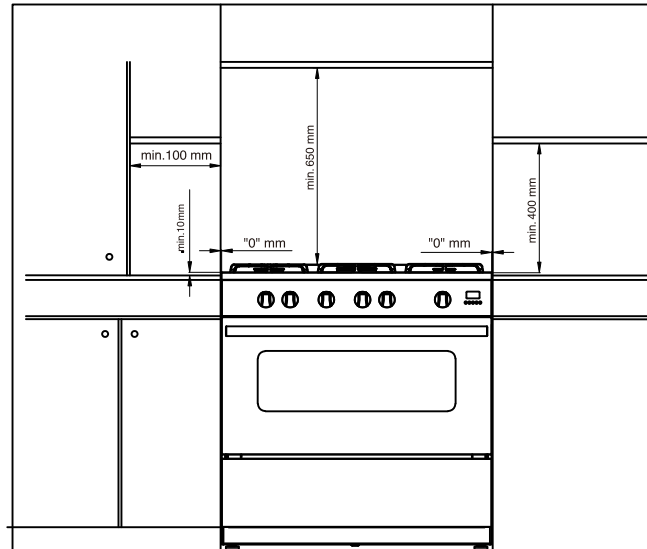
In accordance with safety standards, once the appliance has been mounted, there must be no possible contact with electrical parts. Any protective parts must be secured so that they can only be removed with the use of tools.

No part of any adjoining wall surface can be made of combustible materials. The protection of combustible materials required by Clause 5.12.1.1 of AS/NZS 5601 is the fixing of 5 mm thick

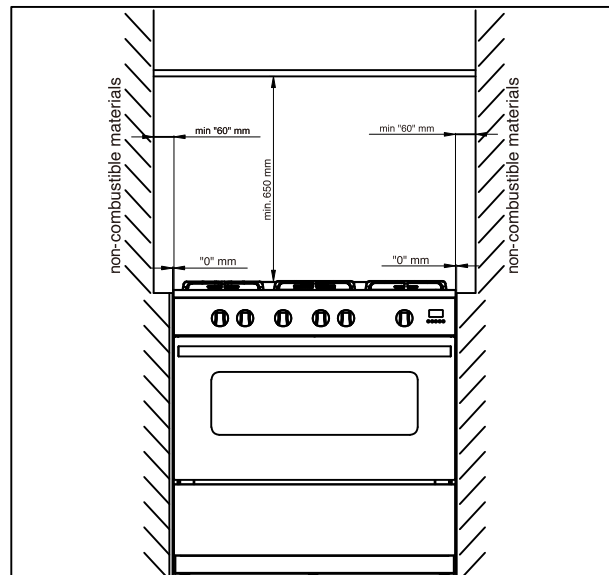
ceramic tiles to the surface or attaching fire resistant material to the surface and covering with sheet metal with a minimum thickness of 0.4 mm.

Refer to section 6.10.1 in AS/NZS 5601.1 for all relevant clearance.

CLEARANCES TO COMBUSTIBLE MATERIALS



CLEARANCES TO NON-COMBUSTIBLE MATERIALS



Product Dimensions

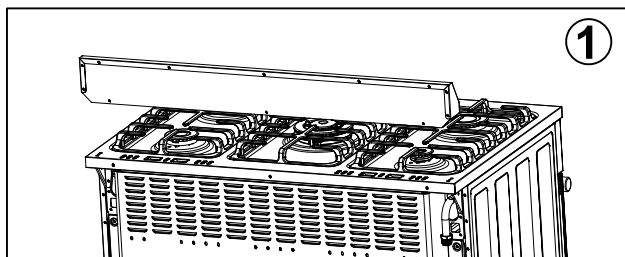
Width: 895mm

Depth: 599

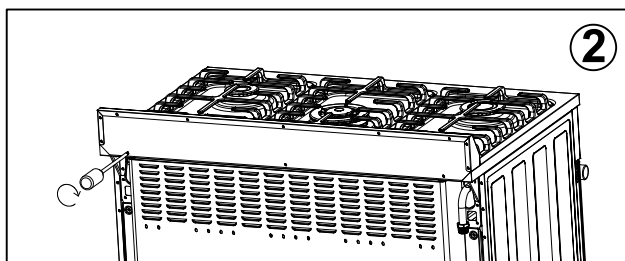
Height: 900-920mm adjustable

4.2 INSTALLATION OF THE BACKSPLASH

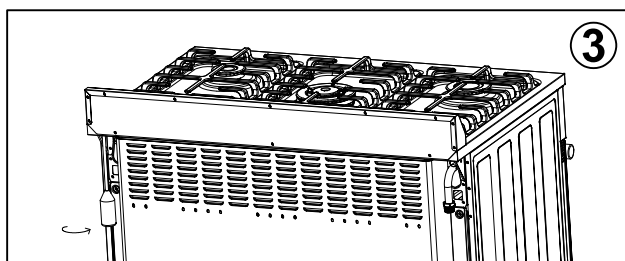
1. Put the backsplash on the rear part of the stove.



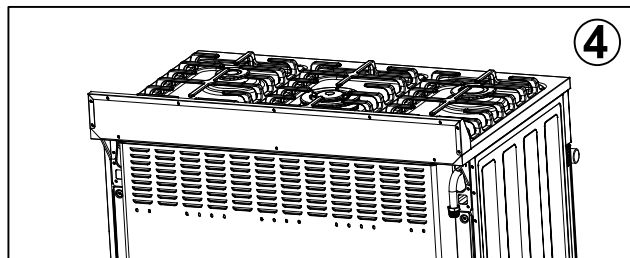
2. Secure the backsplash on to the stove from the back with the screws supplied.



3. Secure the backsplash from the bottom.

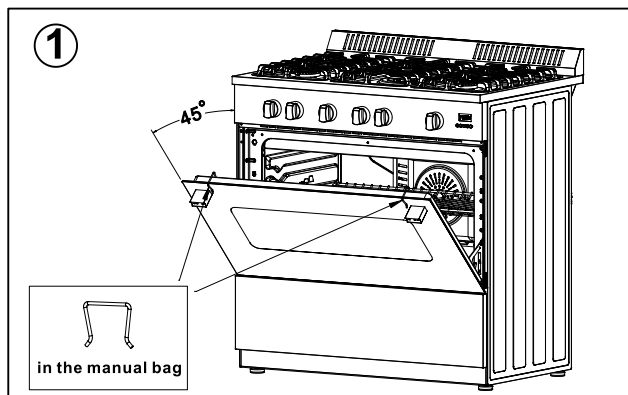


4. Backsplash assembled.

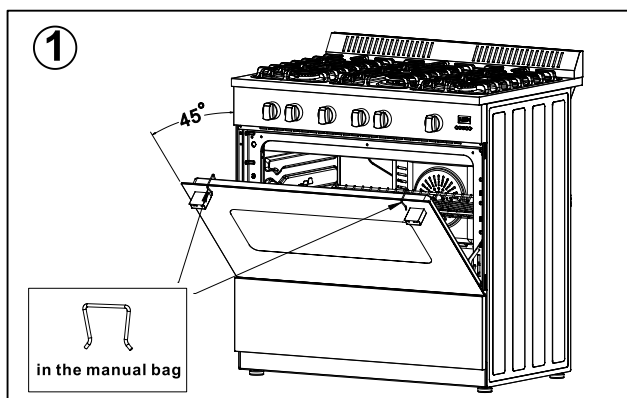


4.3 INSTALLATION OF THE HANDLE

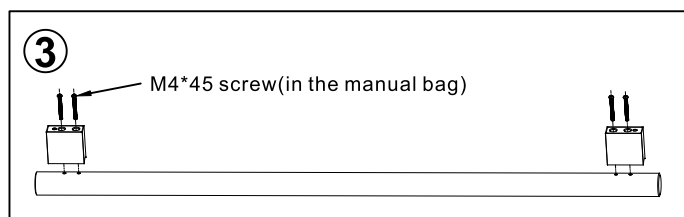
1. Open the door to a certain angle and clip the handle mounting clips on the top two sides of the door.



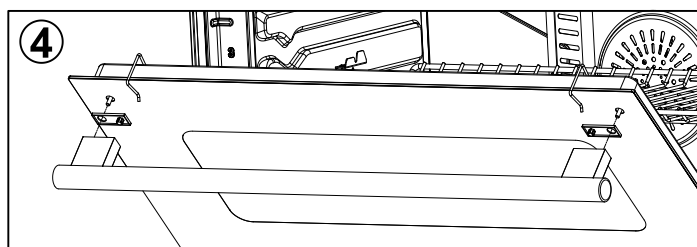
2. Loosen the screws of the handle base and remove the handle base.



3. Install the handle base to the handle bar with M4*45 screw.



4. Attach the assembled handle with the door to complete the installation.



4.4 FLOOR CONDITION

Do not use door and/or handle to carry or move the product.

- Handle the oven with two or more people.
- Supply gas line and electrical cord must NOT be squeezed in between oven and furniture or bend.
- Check that oven doesn't move after mounting. If oven isn't mounted in accordance to instructions, there is a risk of tilting over during operation.
- This appliance is not suitable to be installed on a base into a cabinet.
- Always place the cooker directly on the floor. When positioning the oven take extra care on uneven floors.
- The cooker has height-adjustable feet. Safely lift the oven into position or slide the oven slowly taking care not to jam and damage the legs.

4.5 SAFETY WALL FASTENING

Fixing oven to the rear wall / anti-tilting chain, hose restrain assembly

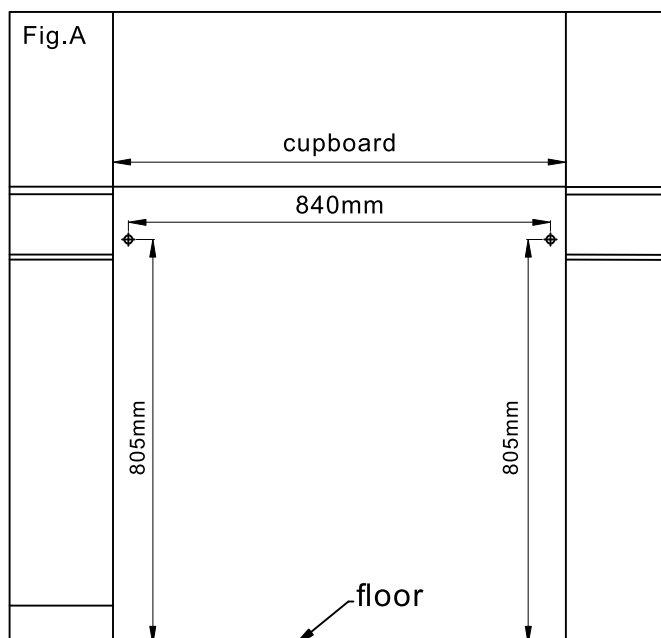
For safety reasons and to prevent tipping of the appliance, both hooks must be installed to the wall and connected with the safety the chains.

The stove is equipped with safety chains fixed on each side at the rear near of the top as well as hooks for the wall installation.

Install the hooks as follows:

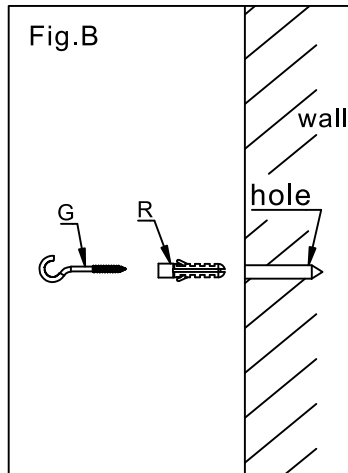
1. Drill four 6mm holes in the wall, positioning, as in Fig. A.

Check that least 6cm is left between the edge of the cooker and the hole.

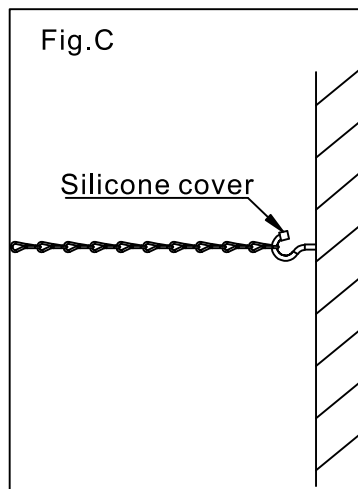


2. Insert plug and hooks, see Fig. B.

NOTE: If the plug provided is not suitable for the wall material, please use an appropriate device to ensure secure holding of the hooks to the wall.



3. Bring the cooker near the wall and connect safety chain with the hooks, see Fig. C.



Once the cooker is in the installed position, check that the cooker is safely fastened and cannot be tilted.

When the stove is pulled forward. The chain should restrict the appliance movement to no more than 80% of the hose length or other gas connection when the cooker is pulled as far forward as the chain allows.

IMPORTANT: If the cooker is moved out for service or other reasons, be sure the safety chain is reconnected with the hooks after it is placed into the position.

4.6 ELECTRICAL CONNECTION

To allow for disconnection of the appliance after installation, the plug must be accessible after installation, or a functional switch must be provided near the appliance in an accessible position. 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.

IMPORTANT: *This appliance should be installed and connected to the power supply by a qualified professional.*

The connection must be in accordance with the current versions of the following:

- AS/NZS 3000 Wiring Rules

- Electricity Safety Regulations 2010
- The installation instructions within this user manual

Wiring requirements

The oven **MUST** be installed in compliance with:

- Wiring connections in AS/NZS 3000 Wiring Rules.
- Local regulations, building codes, other statutory regulations and standards.
- Make sure supply voltage corresponds with your mains supply voltage.
- This appliance must be earthed.

CONNECTION TO THE POWER SUPPLY:

The oven comes pre-terminated with the fitted cord and appropriately rated plug.

The socket-outlet fitted connection to the final sub-circuit in the fixed wiring that is intended to supply this appliance is preferable. If the power point is fitted it must be accessible with the appliance installed. 16-amp inline fuse/circuit breaker is required.

CONNECTING THE ELECTRICITY SUPPLY CABLE TO THE MAINS

WARNING: THIS APPLIANCE MUST BE EARTHED.

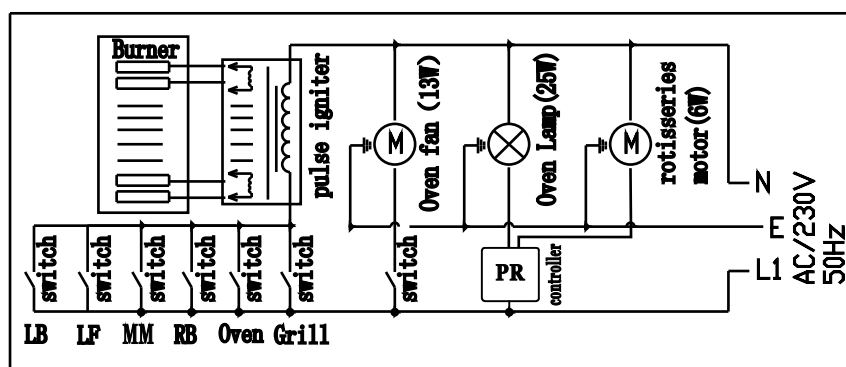
- The Electrical Data Plate located on the oven frame behind the door gives information about rating.
- A functional, rated current power switch **MUST** be provided near the appliance in an accessible position (AS/NZS 3000 - Clause 4.7.1).
- Wiring must not be bent or compressed and must be protected against mechanical failure (AS/NZS 3000 - Clause 3.9).
- Disconnection in the fixed wiring must occur in accordance with the AS/NZS 3000 wiring rules.
- This oven must be connected with a cable of 75°C minimum rating.
- This product has passed the insulation resistance test after manufacture. If the resistance reading is low at installation, it may be caused by moisture from the atmosphere being absorbed by the elements after the range has been produced. (pass at 0.01 M AS/NZS 3000 Wiring Rules Clause 8.3.6.2).

CONNECTING TO THE MAINS SERVICES AND COMMISSIONING

This appliance must be installed by a licensed electrician, according to all codes and regulations of:

- Electrical supply authorities.
- Building regulations.
- Local government and council authorities.
- AS/NZS 5601.1 (particular attention to clause 6.10.1, including figure 6.3 and subclause 6.10.1.11).
- AS/NZS 3000 (particular attention to clauses 4.7.1 and 3.9)

Below diagram is for reference only.



4.7 GAS CONNECTION

Requirements

This appliance must be installed by a licensed professional according to all codes and regulations of:

- AS/NZS 5601.1 (particular attention to clause 6.10.1 and figure 6.3 on page 97, and clause 6.10.1.11)
- Local gas fitting regulations, municipal building codes and other statutory regulations.

The stove is suitable for Natural gas and Universal LPG.

If the cooker is required to use ULPG, a conversion kit is essential, and conversion must be done by a licensed gas fitter only.

Before installation, check that the cooker is suitable for the gas supply by looking at the data plate at the back panel, behind the bottom of the oven door or on the shelf.

The following table shows the supply and operating pressures for various supplies.

GAS TYPE

Gas type	Natural gas	Universal LPG
Operating pressure at appliance test point	1.00 (kPa)	2.75 (kPa)

If the regulator is placed upstream of the cooker inlet, as is normal for cookers operating on LPG, then the supply pressure and operating pressure are the same. The following table shows the injector sizes for each burner.

INJECTOR SIZE

Injector	Natural gas	Universal LPG
Low heat burner	0.85 mm	0.55 mm
Medium heat burner	1.15 mm	0.72 mm
High heat burner	1.50 mm	0.85 mm
Intense heat wok burner	1.60 mm	0.95 mm
Grill – main injector	1.40 mm	0.85 mm
Oven – main injector	1.72 mm	0.95 mm

CHECKING PIPE SIZE

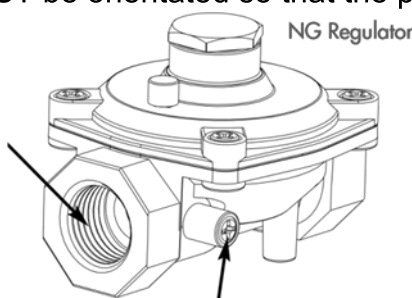
To work out a suitable pipe size for connection use the information in this table. Also use information about the length of the run, number of elbows, tees and bends, the available service pressure and the supply requirements. AS/NZS 5601.1 will help you with this matter.

Read these points before connecting to the gas supply:

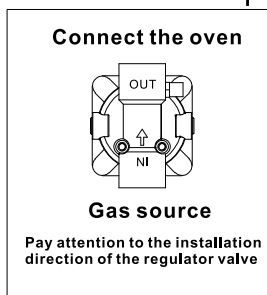
- The cooker inlet connection point has a ½" BSP external thread. See Diagram
- A NG regulator or LPG test point fitting must be used.
- It is recommended to fit the regulator or test point fitting to the appliance connection point, then fit either hard piping or a high-level flexible connection (AS/NZS 5601.1 clauses 5.9 and 6.10.1.9) which is then attached to the consumer hard piping.
- Ensure installation allows withdrawal of appliance.

OPERATION ON NG

- The appliance regulator **MUST** be orientated so that the pressure nipple is accessible.



- The arrow showing the direction of flow **MUST** be pointed correctly.



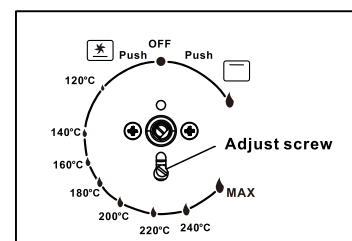
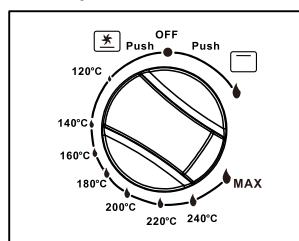
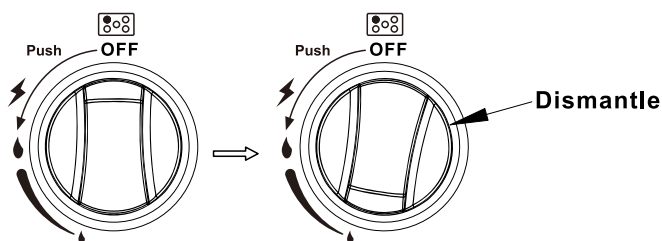
- The regulator has a ½" BSP internal thread at the inlet and outlet.

OPERATION ON UNIVERSAL LPG

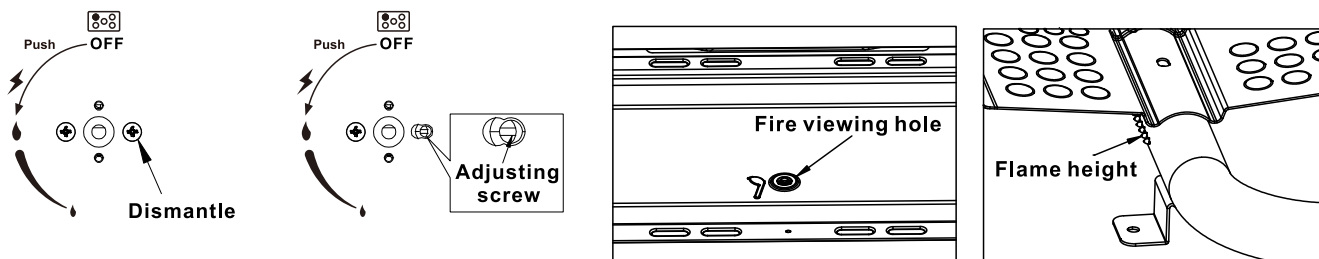
1. The appliance inlet fitting provided **MUST** be orientated in the way that the pressure nipple is accessible.
2. The inlet fitting has ½" BSP internal thread at the inlet and outlet.

MINIMUM FLOW ADJUSTMENT FOR TOP BURNER

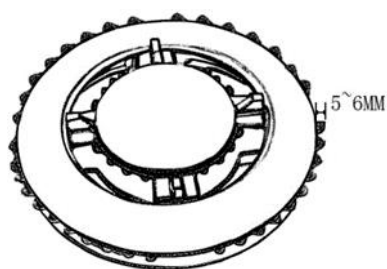
The hob taps flow is properly adjusted and set at the factory for NG. However, if the adjustment is required, follow these steps.



- After replacing the nozzle and confirming the gas pressure, ignite the burner, turn the knob to the minimum fire and then pull it out. Check for two screws that lock the valve.



- Remove the cover right screw and look inside for a small burner fire adjustment screw.
- Use the screwdriver of the right size to adjust the flame height to the size of 5~6mm(NG) and 2~3 mm (LPG) as shown below for NG.



- Unscrew the adjusting screw in order to increase the gas flow or tighten the adjusting screw to decrease the gas flow
- The correct adjustment is obtained when the flame has a length of about 5-6 mm.
- For butane /propane gas, the adjusting screw must be tightly screwed in.
- Refit the control knob.
- Make sure that the flame does not go out by quickly turning from maximum flow to minimum flow. If it does, remove the control knob and make further adjustments to the gas flow testing it again once the adjustment has been made.
- Repeat this process for each one of the gas taps.
- Use the table data to determine the new bypass nozzles to be used after conversion to the other gas type.

WARNING: TESTING THE GAS COOKER

Installer MUST test the cooker after installation before handing it over to the customer.
Installer MUST have a manometer and a connecting tube.

CHECKING THE GAS SUPPLY

- Check the manometer zero point is correct.
- Connect the manometer to the cooker pressure test point. This is located on the regulator or LPG inlet fitting.
- Turn on the gas supply and the electricity when applicable and try to ignite the gas. Note: It will take additional time to light the gas for the first time, as air needs to be purged from the pipes.
- Check the operating pressure for the particular gas type. Check in above Gas Type table.
- For LPG cookers: Adjust the regulator if necessary, this may be remote from the cooker.
- For Natural Gas cookers: Regulators are supplied pre-adjusted and configured by the component maker for use with Natural Gas. The appliance installer is not required to make an adjustment to obtain the correct outlet pressure setting. An arrow on the base of the regulator indicates the direction of the gas flow when the inlet and outlet of the regulator are orientated correctly.
- When the regulator has been fitted check for leaks from the connections with soapy water or a gas leak test kit.

CHECKING REGULATOR FUNCTION

With the appliance operating, check the outlet pressure:

- When all the burners of the appliance are operating at maximum.
- When the smallest burner of the appliance is operating at minimum. Under these conditions the outlet pressure should not vary from nominal operating pressure of 1.0kPa by more than $\pm 20\%$ (ie $\pm 0.20\text{kPa}$ for Natural Gas).

If the regulator appears to be performing unsatisfactorily, check the following points:

1. If the outlet pressure is consistently too low, then:
 - the inlet pressure may be too low and adjustment of an upstream regulator may be needed, OR
 - an upstream regulator or valve with insufficient flow capacity may be present in the gas supply line. It may be necessary to repeat the checks whilst measuring both the inlet and outlet pressure to determine if the inlet pressure is in the range 1.13-5kPa.
2. Check that the regulator has been fitted to the gas supply line in the correct orientation.
3. Replace the regulator if it fails to perform after the checks.

TESTING COOKER FEATURES

- Observe the flame appearance on each burner. If it is smaller or larger than expected, then the injector size needs checking.
- If the flame is unsatisfactory, then correct the fault if possible by adjustment according to the codes and technical legislation valid in place.

When maximum flame appearance is correct, check the turn down setting on each burner. If incorrect, proceed as follows:

1. Disconnect electric power.
2. Remove the control panel and adjust the bypass screw mounted on the body of each hotplate control cock.
3. Check the ignition on all burners both separately and in combination.
4. Check the operation of the electrical components, if applicable.
5. When operating correctly, show customer how to use the cooker.
6. If not operating correctly, contact Customer Service. Place a warning sign on cooker or if dangerous, disconnect cooker.

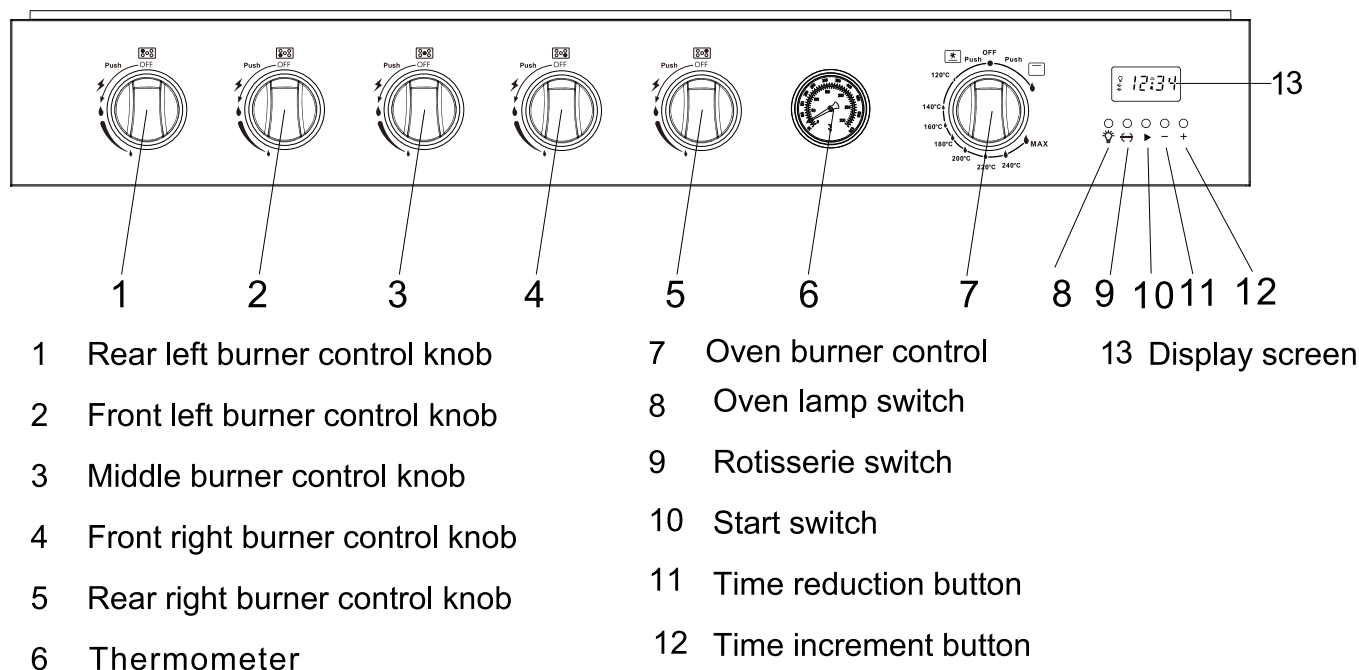
NOTE: *An authorised person should inspect this appliance every 3 years.*

5 OPERATION

5.1 OVEN FUNCTIONS AND OPERATION

CONTROL PANEL

Function knobs and operation buttons.



PUSH KEY CONTROLLER

After connecting to the power supply, the display will show flashing "00 00". To set up the clock, press the ► button and the number will stop flashing. After 5 seconds there will be a flashing dot in the middle meaning it has automatically entered the clock mode.

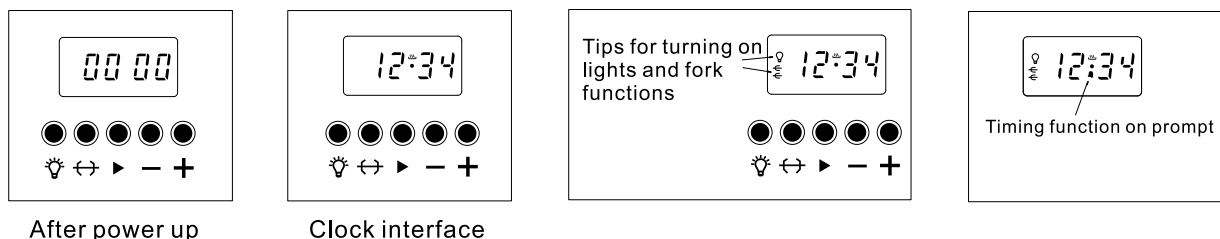
Clock adjustment:

Press "+" and "-" when in clock mode and the display will stop flashing. Continue to press the number on the right to increase or decrease by one minute. Long press to increase or decrease continuously. Long press the start button hours number will flash. In this state, it can be adjusted for 24 hours. Use same method to adjust minutes. After 5 seconds of inactivity, it will automatically return to the clock mode.

When in Clock in default or a set mode, remaining functions can be used normally.

Oven light and rotisserie functions. Press the button once to turn the function on, press again to turn off. When the function is ON, there will be a sign on the display.

Alarm timing function: Press the ► key in the clock mode to enter the timing function. Press "+" to increase 10 seconds, press "-" to decrease 10 seconds; long press to continuously increase or decrease the number of minutes. Up to 99 minutes can be adjusted. After setting is done, it will automatically enter the countdown in 5 seconds. After the countdown is over, it will automatically return to the clock interface and there will always be a buzzer sound. Press the ► button to stop the buzzer.



After power up

Clock interface

Attention! The gas oven alarm timer is the NOT a cut-off function timer.
To turn the oven and hobs off rotate the knobs to the OFF position.

LIGHTING GAS BURNER AND GAS OVEN HOT PLATE IGNITION

• Automatic electric ignition

Gas and Electricity ON.

Make sure that the gas supply is turned on and that the appliance is plugged in and switched on. The ignitor / spark plug needs electricity.

To turn on a burner, press the knob corresponding to the selected burner for approximately 5 seconds and turn it anticlockwise to the maximum position.

Keeping the knob pressed, the electric automatic ignition will release sparks to all burners and the burner will start.

The knob may be released once the flame is established and turned further anticlockwise to reduce the flame height as desired. The flame sensor must warm-up in order for the flame to stay alight.

NOTE:

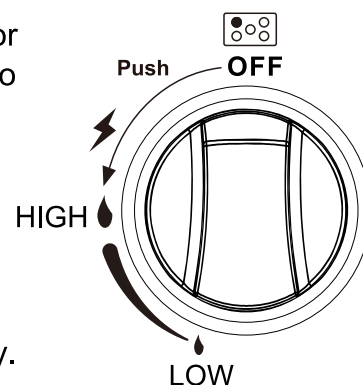
- Before releasing the knob, ensure the knob is fully depressed.
 - If the flame goes out when the knob is released, simply repeat the ignition procedure again.
- In case there is not electricity, the burner can also be lighted using a match.

• Manual ignition

To light a burner, depress the corresponding knob fully and while continuing to depress the knob approximately 5 seconds, turn anti-clockwise to '🔥' position. At the same time, hold hand-ignitor next to the burner and ignite (hand-ignitor not supplied). The flame sensor must warm up in order for the flame to stay alight.

WARNING

- Keep hands clear of burners when lighting.
- If burner does not light within 5 seconds, turn knob to 'Off' position, allow gas to disperse, then try lighting again.
- Burners MUST be operated between 'HIGH' and 'LOW' settings only.



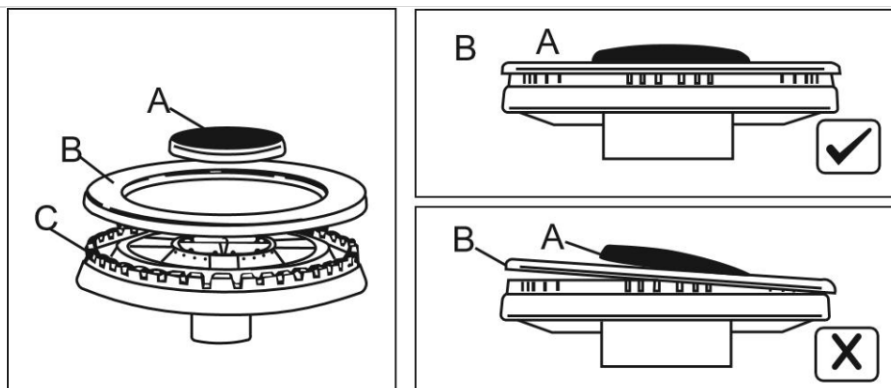
GAS

Ensure burner caps, crowns and trivets are properly assembled.

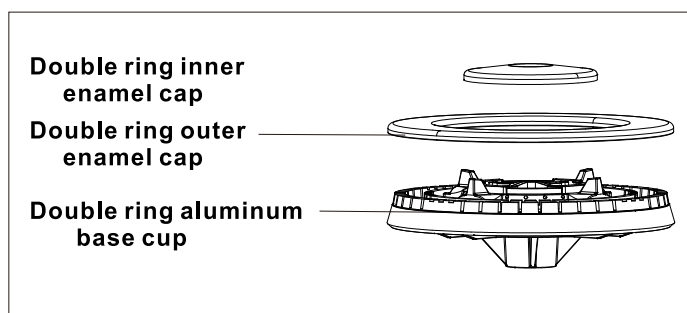
For wok ONLY use the trivet and burner dedicated for wok cooking.

Burner cap and burner crown must be clean and located correctly for the burner to light.

Make sure head "C", burner crown "B" and burner cap "A" are properly placed at their spots and not off-centred as in figure below.



Check for the correct head positioning and clearance of the spark plug and flame sensors.



MULTIFUNCTIONAL OVEN OVEN FUNCTIONS

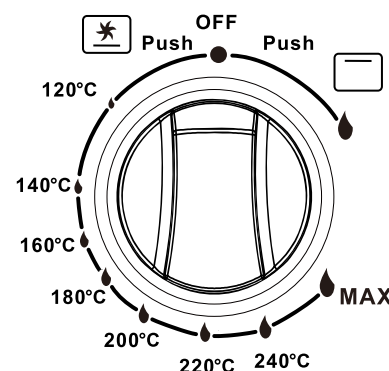
The oven is fitted with:

- a lower heater, gas burning element;
- an upper heater, gas burning element;
- hot air recirculation fan
- rotisserie
- oven light

Always set the temperature on the thermostat knob before selecting any of the functions.

OVEN THERMOSTAT KNOB

Use the thermostat knob to set required oven temperature.



OVEN IGNITION – ELECTRONIC

Push, turn and hold the Oven Control Knob to the desired temperature. Hold Control Knob in for 15 seconds after ignition. The flame sensor must warm-up in order for the flame to stay alight.

WARNING: Risk of explosion! The oven door must be open during this operation.

Check the oven power on.

Before lighting up the oven gas burner, follow below instructions:

- Open the oven door to its full extent
- Place oven shelf and tray inside the oven
- Switch on the upper burner
- Turn the knob in a clockwise direction, push in and turn the knob until the flame has been fired.
- Switch on the bottom burner
- Turn the knob in an anti-clockwise direction, push in and hold the knob until the flame has been fired, adjust the temperature.

Close the oven door slowly and adjust the burner according to the temperature required.

TO RE-LIGHT THE OVEN BURNER

First turn the oven control knob to position OFF, wait for at least 1 minute and then repeat the lighting procedure.

Light and rotisserie functions can be turned on by pressing switch buttons.

Attention:

Do not press the oven burner control knob for more than 15 seconds.

If the burner still has not ignited, wait for about 1 minute prior to repeating the ignition.

USING ROTISSERIE

The rotisserie can be used to cook different rolled dishes, large poultry or meat pieces with excellent results. The meat is roasted thoroughly and evenly.

Use the rotary spit in conjunction with the top burner.

Preparing meal

Place the dish as centrally as possible on the rotary spit and secure it at both ends with the retaining clips.

You can also truss the dish with baking string. With poultry, bind the ends of the wings underneath the back and the thighs against the body. This will prevent small pieces from becoming overcooked. Pierce the skin on the underside of the wings to allow the fat to escape. Don't forget to place dripping tray under the rotisserie.

ATTENTION: Risk of burns

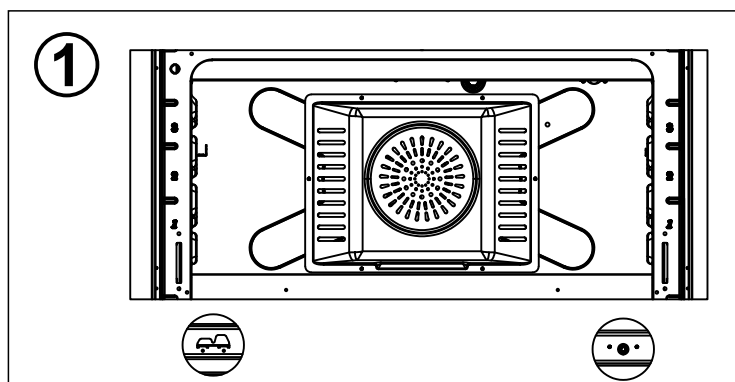
Never touch the hot surfaces of the cooking compartment or the gas burning elements.

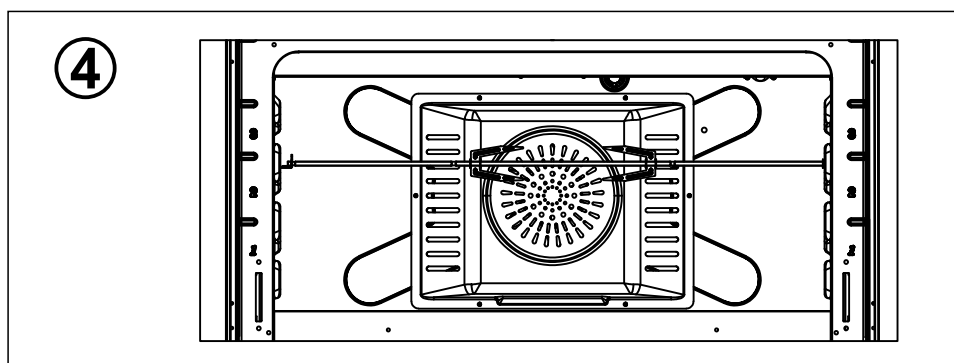
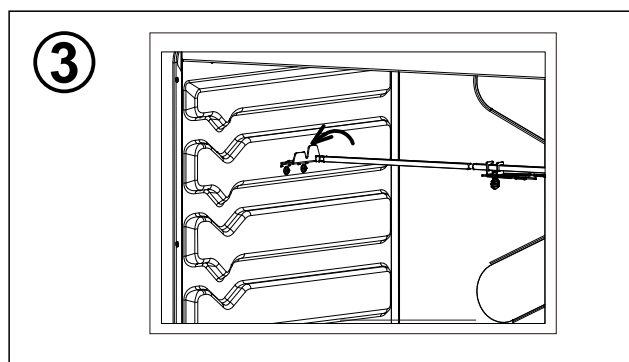
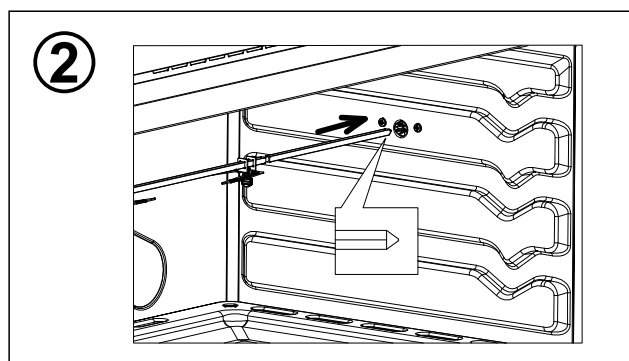
Always wear oven gloves or heat-resistant gloves when handling hot accessories.

Children must be kept at a safe distance from the appliance at all times. Open the appliance door carefully. Hot steam may escape.

Inserting the rotary spit into the oven

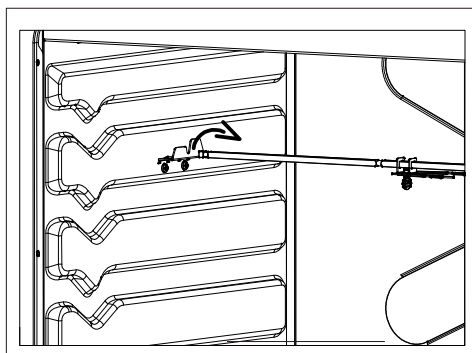
- Please see the following diagram to install the rotary fork accessories.





Remove the rotary spit as follows:

- Carefully open the appliance door.
- Carefully remove the rotary spit from the holder.



- Carefully withdraw the rotary spit from the recessed adapter in the side panel and remove it from the oven.
- Take out the baking tray.

ATTENTION: *Never touch the rotary spit or other accessories directly when they are hot. Always wear oven gloves or heat-resistant gloves when handling hot accessories.*

GAS OVEN BURNER FLAME

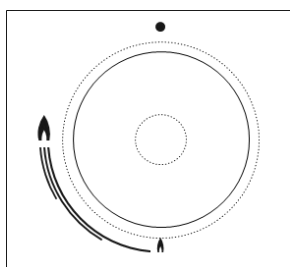
From a cold start the oven burner flame will be higher on one side. After reaching the set temperature, the flame will become even. This does not affect cooking results.

• First time use

Before you use the appliance for the first time, check that the plastic films protecting some parts (fascia panel, parts in stainless steel, etc.) have been removed.

Clean the oven and gas hob surface before first use.

The following symbols will appear on the control panel, next to each control knob:



OFF - Gas burner off



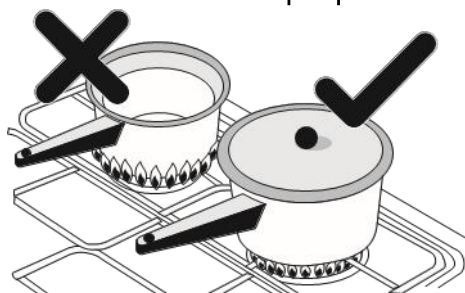
- Large /maximum flame setting



- Small /minimum flame setting

- The minimum setting is at the end of the anti-clockwise rotation of the control knob.
- All operation positions must be selected between the maximum and minimum position.
- Never select a knob position between the maximum and off position.
- The symbol on the control panel, next to the control knob will indicate which gas burner it operates.

Always use pans with a flat base diameter, which are well balanced and stable in use, a pan which overhangs the hotplate should not be used. Avoid using old, damaged pans, or pans which are unstable when placed on a flat surface. Do not use “split pans” as they are inherently unstable.



Always position pans centrally over the burners and adjust the flames so that they do not lick up the sides of the pan and only the base is heated.

Always put lids on saucepans and boil only the amount of liquid you use. When the liquid has boiled adjust the setting to maintain a simmer.

Do not light the burner until the pan is in position and turn off the burner before removing the pan. In hard water areas, descale kettles regularly.

For safety, keep saucepan handles turned to a safe position so they are out of reach of small children and cannot be accidentally knocked.

To turn the burner OFF, turn the control knob clockwise to the OFF position

The smaller burners are for smaller pans and simmering. Make sure flames are under the pans. Using a lid will help the contents boil more quickly.

Do not press push button for ignition if all the burners are not located in the proper positions. The burner parts and pan supports are removable for better cleaning.

Ensure that the burner parts and heads are replaced correctly to ensure safe and correct function of burners.

During use of the appliance, pay attention that water or any liquid does not enter into the appliance through the openings, etc. or holes of the burners or around the rods of the valves.

Remember ovens get hot!

Inside oven and other parts naturally become very hot including the glass oven door and the protective strip.

Keep children away from the oven at all times and warn them about the danger

- **Switching off appliance**

To turn the oven and gas hobs off, set the function knobs to “OFF” position.

5.2 ENERGY SAVING TIPS

Following details will help use your product ecologically and economically:

- Use dark coloured and enamel containers that conduct the heat better in the oven.
- Do not open the oven door frequently while cooking. The oven will lose heat.
- Try not to cook multiple dishes simultaneously in the oven. You may cook at the same time multiple dishes.
- Turn off the oven a few minutes before the expiration time of cooking. In this case, do not open the oven door.
- Defrost the frozen food before cooking.

6 COOKING GUIDELINES

Gas oven fan forced baking

Fan Forced baking generally requires lower temperatures than conventional baking. Most recipe books, unless stated, are for conventional oven temperatures. It is recommended when using the fan forced mode to reduce the oven temperature by 10°C.

In a fan forced gas oven the heat comes from the bottom burner. Hot air is distributed by an electrically operated fan located behind the rear wall of the compartment, providing an even temperature on all shelf levels. This means batches of the same food can be baked using multiple shelf positions simultaneously. Fan Forced operation can be used for single shelf baking with equal success.

Possible issues when baking and optional solutions:

<i>Issue</i>	<i>Solution</i>
Pastry is too dry	Increase the temperature by 10 C and reduce the cooking time.
Pastry dropped	Use less liquid or lower the temperature by 10 C.
Pastry is too dark on top	Place it on a lower rack, lower the temperature, and increase the cooking time.
Cooked well on the inside but sticky on the outside	Use less liquid, lower the temperature, and increase the cooking time.
The pastry sticks to the pan	Grease the pan well and sprinkle it with a dusting of flour.
Used more than one level and pastry not all at the same cooking point	Use a lower temperature setting. It is not necessary to remove the food from all the racks at the same time.

Cooking Pizza

When cooking pizza, use bottom burner with fan forced mode is common:

- Preheat the oven for a few minutes.
- Use a light aluminium pizza pan, placing it on the shelved supplied with the oven. If the tray is used, this will extend the cooking time, making it difficult to get a crispy crust.
- Do not open the oven door frequently while the pizza is cooking.
- If the pizza has a lot of toppings, it is recommended that the cheese be placed on top halfway through the cooking process.

Cooking Fish and Meat

Meat must weigh at least 1 Kg in order to prevent it from drying out. When cooking white meat, fowl and fish, use low temperature settings (150 C-220 C). For red meat that should be well done on the outside while tender and juicy in the inside, it is a good idea to start with a high temperature setting (200 C-220 C) for a short time, then turn the oven down afterwards. In general, the larger the roast,

the lower the temperature setting to allow cooking of the food from inside. Place the meat on the centre of the rack and place the tray/dripping pan beneath it to catch the fat.

Make sure that the shelves and trays are properly inserted and in the centre of the oven. If you would like to increase the amount of heat from below, use the low rack heights. For savory roasts, especially duck and wild game meats, dress the meat with lard or bacon on the top. Cooking times may vary according to the nature of the foods, its homogeneity and volume.

Cooking in oven tips:

Fault	Cause	Solution
The upper crust is dark and the lower part too pale	Not enough heat from the bottom	Use the natural convection position Use deeper baking tins Lower the temperature Put the food on a lower shelf
The lower part is dark and the upper crust too pale	Excessive heat from the bottom	Use the natural convection position Use lower side tins Lower the temperature Put the food on a higher shelf
The outside is over cooked and the inside not cooked enough	Too high temperature	Lower the temperature and increase cooking time
The outside is too dry even though of the right color	Too low temperature	Increase the temperature and reduce cooking time.

7 CLEANING AND MAINTENANCE

7.1 KEEP YOUR OVEN IN SHAPE

Before cleaning the appliance, close the gas stopcock and unplug appliance or disconnect power at the main circuit breaker of the electrical system.

- Don't clean the appliance when it still hot! The inside and external surface of the oven should preferably be cleaned by damp cloth when it is cooled down.
- If you use your oven for an extended period of time, condensation may form. Dry it using a soft cloth.
- Do not clean inner parts, panel, trays and other parts of the product with hard tools such as bristle brush, wire wool or knife. Do not use abrasive, scratching materials or detergent.
- Rinse after wiping the parts at inner parts of the product with soapy cloth and then dry thoroughly with a soft cloth.
- Clean glass surfaces with special glass cleaning material.
- Do not clean your oven with steam cleaners.
- Never use combustibles like acid, thinner and gas while cleaning your product.
- Do not wash any part of the product in dishwasher.
- Use dish-washing liquid, warm water and a soft cloth for stubborn dirt, then dry off the area you have just cleaned with a dry cloth or a paper towel.
- There is a rubber seal surrounding the oven opening which guarantees its perfect functioning. Check the condition of this seal on a regular basis. If necessary, clean it and avoid using abrasive products or objects to do so. Should it become damaged, please contact your nearest After-sales Service Centre. We recommend you avoid using the oven until it has been repaired.
- Never line the oven bottom with aluminium foil, as the consequent accumulation of heat could compromise the cooking and damage the enamel.

7.2 CLEANING GAS BURNERS AND CAST IRON PAN SUPPORT TRIVETS

The burners and pan support trivets must be cleaned regularly.

Submerge it in soapy water and use a non-metal brush cloth for cleaning.

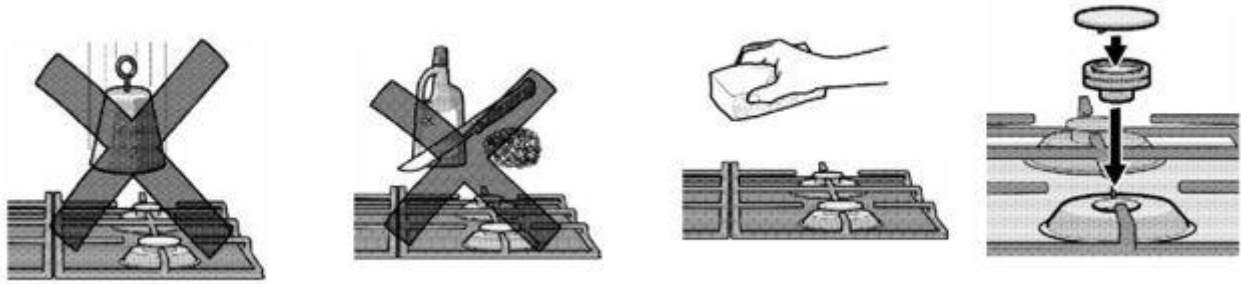
After washing the pan support, dry it thoroughly before cooking. Keep the holes and slots free from obstruction so it can allow for a perfect flame. Dry the burner covers whenever wet or damp.

Stainless steel parts of your hob and oven affected by high temperature may become discoloured over time. This is normal. Clean it after use with a product suitable for stainless steel.

Be careful with the feet on the metal grids when cleaning it.

If they are detached, the grid may scratch the surface of the hob.

After cleaning and drying the burners, make sure that the covers are properly in position on the flame diffuser.

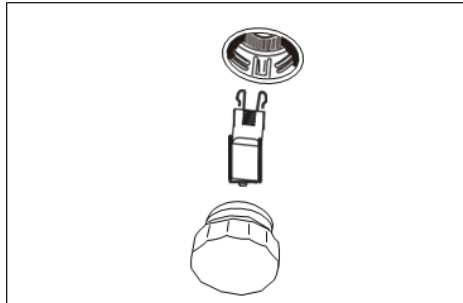


7.3 REPLACING OVEN LAMP

WARNING: First disconnect the power of appliance and ensure that appliance is cold. Remove the power plug from electrical socket or disconnect the power supply by tripping off circuit breaker (opening circuit) or removing fuse.

To avoid the possibility of an electric shock, ensure that the appliance is switched off before replacing the bulb.

1. Set all control knobs to the position off "0" and disconnect the mains power.
2. Unscrew and wash the lamp cover and then wipe it dry.
 - Unscrew or pull out the light bulb from the socket, replace the bulb with a new 25W, high temperature 300 C bulb.
3. Screw /push the new bulb in, making sure it is properly inserted into the ceramic socket.
4. Screw in the lamp cover.

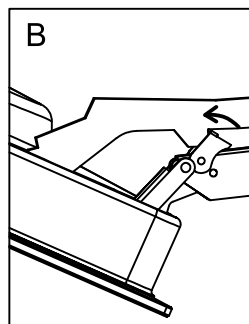
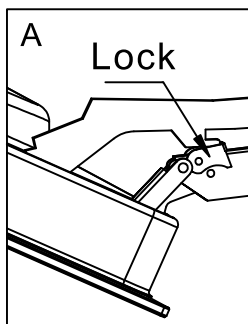


7.4 DISASSEMBLING/ASSEMBLING OVEN DOOR

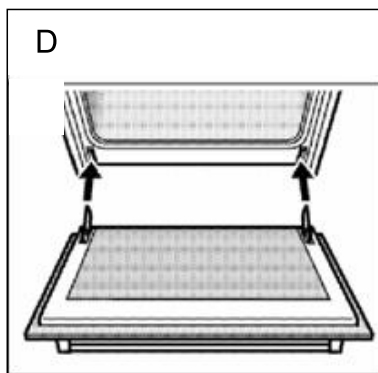
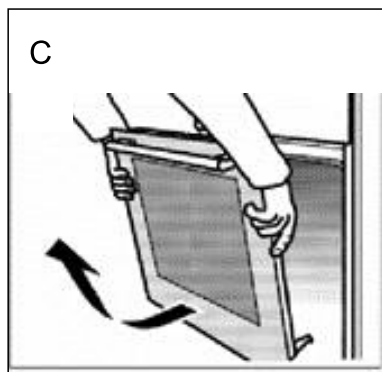
To make it easier to clean the inside of your oven, the oven door can be removed, by proceeding as follows:

Removing the doors

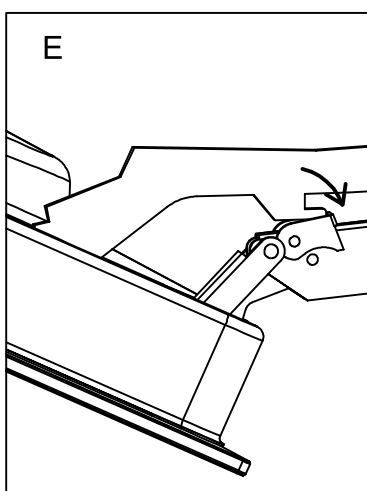
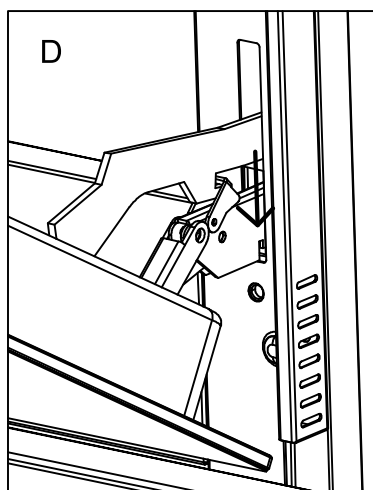
- a. The oven door should be fully open "A".
- b. The latch hinges completely lifted "B".



c. Gently close the oven door until you hear the sound of engagement. Once they reach a clamping position, with both hands holding the door, continue to push and pull up at the same time so that the hinge bolt is removed from the oven. Below Fig. "C","D".



d. After cleaning, the hinge needs to be aligned with the oven door latch "D"; push gently until they clip into place "E".



8 TROUBLESHOOTING

You may solve the problems you may encounter with your product by checking the following points. Check the table below and try out the suggestions.

Problem	Possible Cause	What to Do
Oven, Hobs does not operate	Power and/or Gas supply not available.	Check for power and gas supply. Check household fuse box. Replace the fuse or reset the circuit breaker.
	Failure ignition. Not suitable gas type.	Check gas supply is ON. Clean the dirt and dry the ignition pin. Check the ignition pin, crown and cap located in the right position. keep the distance 4mm between spreader. Press the knob for 5 seconds till ignited. By igniting several times will release the air out form the inner gas pipe. Make sure flame ports and ignition areas are clean and dry.
Smell the gas	The appliance and /or a supply line gas leak.	Turn off Gas. Open doors and windows for circulation. Keep the appliance turned off. Call the plumber.
Abnormal Flame	The burner cap is dislocated. Gas pressure is too low. Jets are dirty and gas restrained.	Adjust gas pressure to standard level. Clean the dirt from the spreader's gap. Check the jets. Clear the dirt if it's blocked.
Outer surface of the oven gets very hot during operation.	Oven not installed in a location with good ventilation.	Make sure clearances specified in operating instructions are maintained.
Oven door is not opening properly	Food residues jammed between the door and internal cavity. Uneven door and hinges connection.	Clean the oven well and try to re-open the door. Check the hinges.
Internal light is dim or does not operate	Foreign object covering the lamp during cooking.	Clean internal surface of the oven and check again. Make sure light bulb is not loose, try to move and tighten it.
	Lamp might be failed.	Replace with a lamp of same specifications.
Electric shock when touching the oven	No proper grounding.	Make sure power supply is grounded properly.
	Ungrounded wall socket is used.	
Water dripping	Water or steam may	Let the oven cool down and then wipe dry with a

Steam coming out from a gap of the oven door	generate under certain conditions depending on the water content of food being cooked. This is not a fault of the appliance.	cloth. Don't leave food in oven after finished cooking, especially with closed door and the oven has been switched off.
Moisture condensation remaining inside the oven		
Oven does not heat properly	Oven door is open.	Close the door and restart.
	Oven controls not correctly adjusted.	Read the section regarding operation of the oven and reset the oven.
	Fuse tripped or circuit breaker turned off.	Replace the fuse or reset the circuit breaker. If this is repeating frequently, call an electrician.
Smoke coming out during operation	When operating the oven for the first time.	Smoke comes out from the heaters. This is not a fault. After a couple cycles, there will be no more smoke.
	Food on heater.	Let the oven to cool down and clean food residues from the ground of the oven and surface of upper heater.
When operating the oven burnt or plastic odour coming out	Plastic or other not heat resistant material are being used.	Use suitable, heat resistant accessories.
Oven does not cook well	Oven door is opened frequently during cooking.	Do not open oven door frequently, if the food you are cooking does not require turning. If you open the door frequently internal temperature drops and therefore cooking result will be influenced.

9 TECHNICAL SPECIFICATIONS

Electric oven size	120 litres
Oven size	895mm x 599mm x 920-950mm (WxDxH)
Weight	Approx. 72.21kg
Voltage rating	220-240V / 50Hz
Max rated inputs	68W

Note: The values provided with the appliance or its accompanying documents are laboratory readings in accordance with the respective standards. These values may differ depending on the use and ambient conditions. Figures in this guide are schematic and may not be exactly match your product. We continually strive to improve our products. The specifications and designs might be changed without notice.

10 DISPOSAL



This appliance requires special waste disposal. For further information regarding the treatment, recovery and recycling of this product please contact your local council, household waste disposal service or the store of purchase.

Most of the packing materials are recyclable. Please dispose of those materials through your local recycling depot or by placing them in appropriate collection containers.



11 CUSTOMER CARE

- Please be advised that without the proof of purchase, your warranty may not be valid, **keep the receipt.**

For your convenience, please record:

STORE NAME/CONTACT DETAILS:

PURCHASE DATE:

PRODUCT MODEL N:

PRODUCT SERIAL N:

- The warranty will be voided, if not installed by a licensed professional.

For your own protection, please record installer's details:

Installer's Trade Name:

Trade Licence N:

Date of Installation:

Installation Receipt:

For further information on the appliance, service, spare parts or to obtain dimension and installation information, please contact our customer service or visit website.

Please have above information and documents on hands before contacting customer service

Phone: 1300 615 001

Email: info@trinityappliances.com.au

Web: trinityappliances.com.au

