

INSTALLATION INSTRUCTIONS

Before you start please read the instructions.
Planning your installation will save you time and effort.

FAILURE TO INSTALL APPLIANCES CORRECTLY IS DANGEROUS AND COULD LEAD TO PROSECUTION.

Installation should only be carried out by a qualified installer or engineer. We recommend that the appliance is connected by a competent person who is a member of a "Competent Person Scheme" who will comply with the required local regulations.

Our policy is one of constant development and improvement, therefore we cannot guarantee the strict accuracy of all of our illustrations and specifications. Changes may have been made subsequent to publishing.

Please keep to the following points most carefully;

Although every care has been taken to ensure this appliance has no sharp edges, we recommend that you wear protective gloves when installing and moving this appliance. This will prevent injury.

Ensure that you route all mains cables well clear of any adjacent heat source.

The space for air circulation, located underneath and at the back of the hob improves its reliability by ensuring that it will cool down, efficiently.

Installations should be carried out in line with the National Regulations applicable for this product type.

REGULATIONS AND STANDARDS

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible. The adjustment conditions are stated on the data badge.

This appliance is not connected to a combustion evacuation device. It shall be installed and connected in accordance with current installation regulation. Particular attention shall be given to the relevant requirements regarding ventilation.

In your own interest and that of safety, it is the law that all gas appliances be installed and serviced by competent persons. GAS SAFE registered installers undertake to work to satisfactory standards. Where regulations or standards have been revised since this handbook was printed, always use the latest edition.

In the UK the regulations and standards are as follows:

1. Gas Safety Regulations 1996 (Installation and Use).
2. Building Regulations - Issued by the Department of the Environment.
3. Building Standards (Scotland) (Consolidated) - Issued by the Scottish Development Department.
4. The current I.E.E. Wiring Regulations.
5. Electricity at Work Regulations 1989.
6. BS 6172 Installation of Domestic Gas cooking Appliances.
7. Installation & Servicing Instructions for this appliance.

For installation in countries other than the UK, the appliance must be connected in accordance with all local gas and electrical regulations. In the Republic of Ireland, Installers should refer to IS813 Domestic Gas Appliances.

Ventilation requirements

The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example, opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

The room containing the appliance should have an air supply in accordance with BS 5440: Part 2: 1989:

All rooms require an openable window, or equivalent, and some rooms will require a permanent vent as well.

For room volumes up to 5m³ an air vent of 100cm² is required.

If the room has a door that opens directly to the outside, or the room exceeds 10m³, NO AIR VENT is required.

For room volumes between 5m³ and 10m³ an air vent of 50cm² is required.

If there are other fuel burning appliances in the same room, BS 5440: Part 2: 1989 should be consulted to determine the air vent requirements.

This appliance must not be installed in a bed sitting room of less than 20m³ or in a bathroom or shower room.

Windows and permanent vents should therefore not be blocked or removed without first consulting a GAS SAFE gas installer.

In the Republic of Ireland, refer to relevant Irish Standards for correct ventilation requirements.

BEFORE INSTALLATION

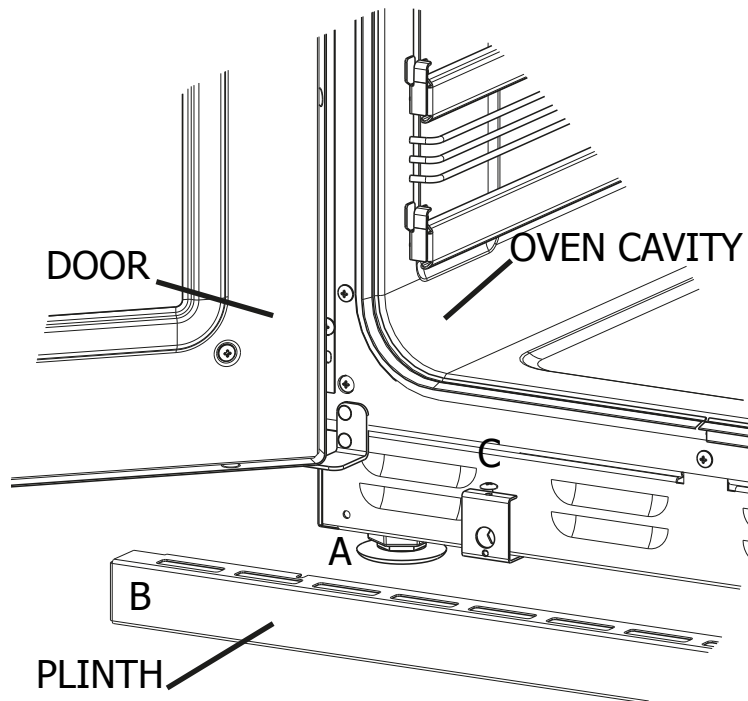
Levelling Your Cooker

Place a spirit level on a baking sheet onto an oven shelf.

The cooker is fitted with leveling feet. Level your cooker to your desired height using the leveling feet at the front and rear of the cooker.

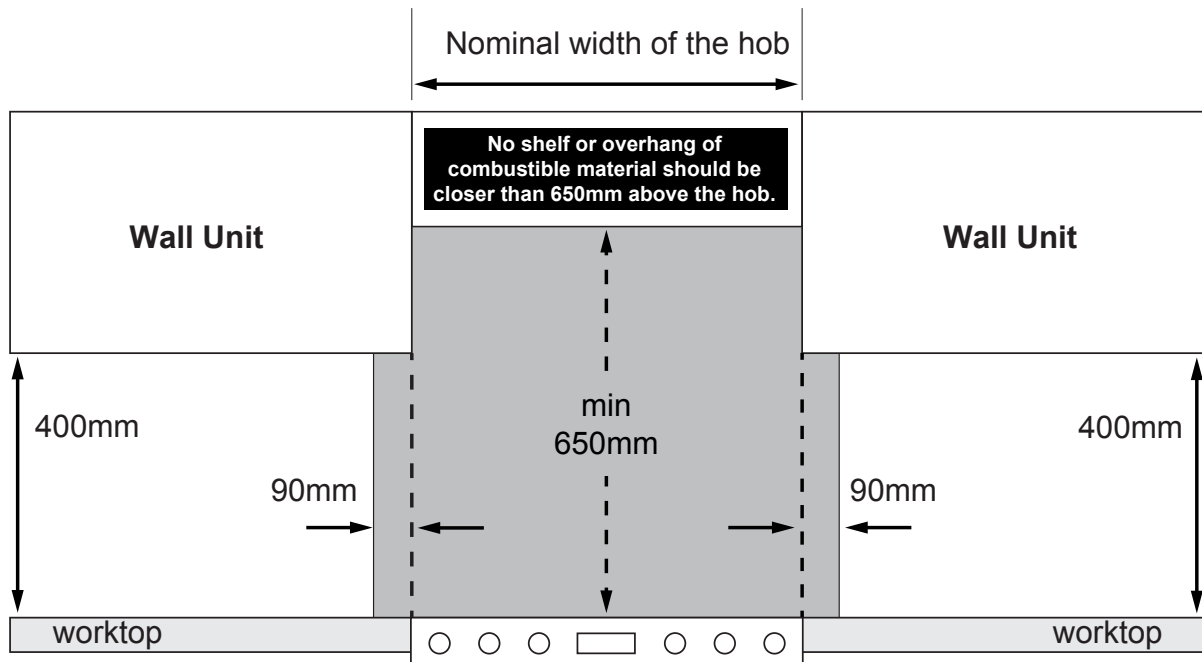
Fitting the plinth (if applicable)

- Ensure the appliance is raised to a height of 915mm or above using adjusting feet (A) before beginning.
- Open the appliance doors and loosen screw (C), do not remove the screw entirely. If your appliance has a storage drawer at the bottom, you access the screws through holes located at the base of the drawer after lifting the mat.
- Fit plinth (B) and secure using screw (C).



DIMENSIONS AND CLEARANCES

Cupboard / hood clearances

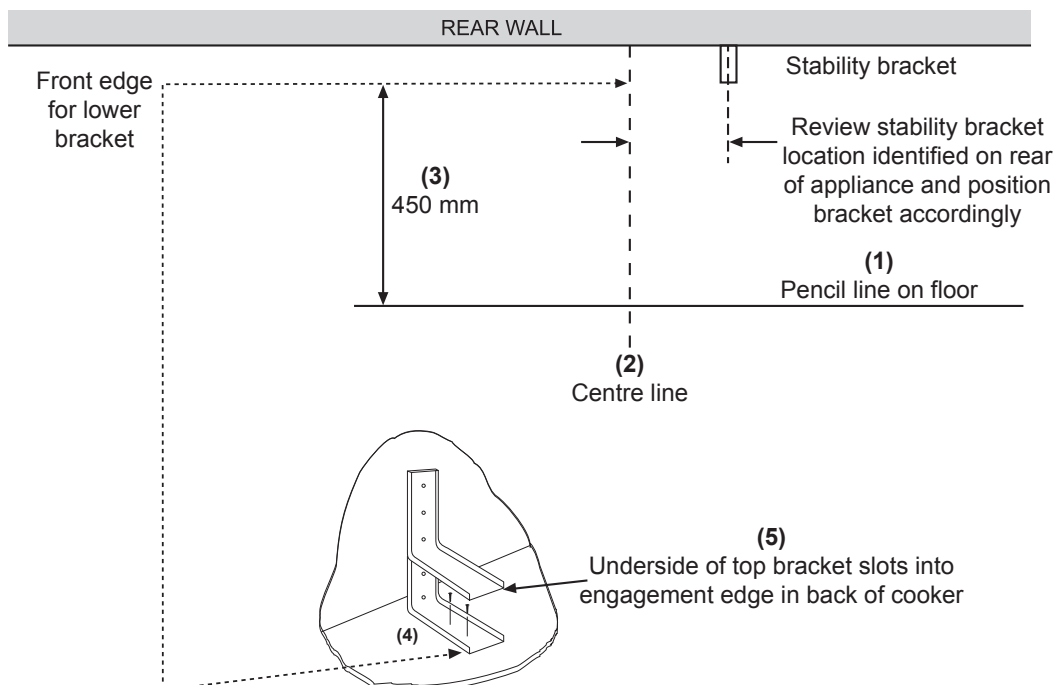


Stability Bracket

If the cooker is fitted with a flexible connection, a stability bracket should be fitted to engage in the back of the cooker. A stability bracket can be bought from your local supplier.

A stability bracket can be fitted as follows:

1. Place the cooker in the position and draw a PENCIL LINE level with the front edge.
2. Mark the centre of the cooker to give the CENTRE LINE for the bracket.
3. Remove the cooker and mark off 450mm from the PENCIL LINE to locate the front edge of the lower bracket.
4. Fix the bracket to the floor. Measure from floor level to engagement edge in the back of cooker and add 3mm.
5. Assemble the underside of the top part of the bracket to this height



CONNECT TO THE ELECTRICITY OR GAS SUPPLY

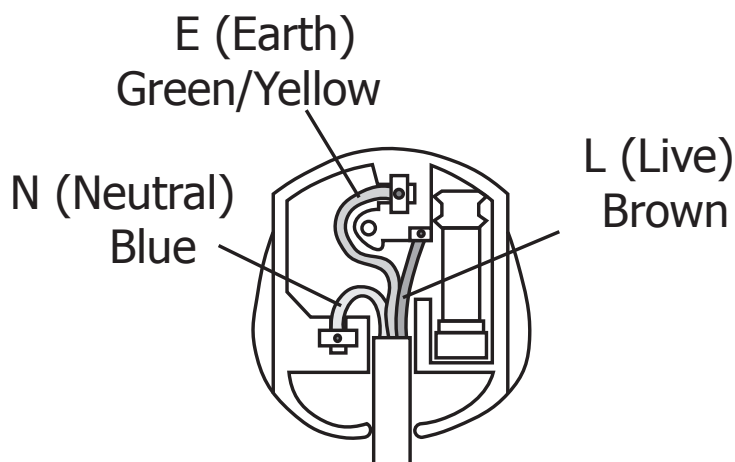
WARNING: This appliance must be earthed.

Connection to the electricity supply

(mains ignition models only)

The flexible mains lead is supplied connected to a BS 1363 fused plug, the plug is fitted with the correct fuse.

Replace only with a fuse of the same rating and type.



The wire in the mains lead are coloured in accordance with the following code:

Green and Yellow = Earth Blue = Neutral Brown = Live

As the colours of the wires in the mains lead for the appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

1. The wire which is coloured green and yellow must be connected to the terminal marked E (Earth) or coloured Green.
2. The wire which is coloured blue must be connected to the terminal marked N (Neutral) or coloured Black.
3. The wire which is coloured brown must be connected to the terminal marked L (Live) or coloured Red.

The plug and socket must be accessible after installation. Should the mains lead of the appliance ever require replacing, this must be carried out by a qualified electrician who will replace it with a lead of the same size and temperature rating.

Under no circumstances should the mains electric cable be allowed to come into contact with the vertical oven flue tubes on the rear of the appliance.

Connect to the gas supply

The inlet to the cooker is ½" BSP internal situated at the rear right corner. Fit the bayonet connection. This should be located so as to ensure that the flexible connector hose does not kink.

Under no circumstances should the flexible connector be allowed to come into contact with the vertical oven flue tubes on the rear of the appliance.

Use a 900mm - 1125mm length of flexible connector.

Ensure that all pipework is of the correct rating for both size and temperature.

Flexible connections should comply with BS 669. Parts of the appliance likely to come into contact with a flexible connector have a temperature rise of less than 70°C.

After installation, make sure all connections are gas sound.

Commissioning

Burner aeration

All burners have fixed aeration and no adjustment is possible.

Pressure setting

Pressure test point: Use the oven injector.

Hob burner

Turn the control knob to the 'FULL ON' position, wait a second before pressing the ignition switch or holding a lighted match or taper to the burner. Hold the control knob in for 15 seconds. Do not hold the control knob in for longer than 15 seconds. If the burner fails to light within this time, release the control knob and wait one minute before attempting further ignition.

Ovens

Open the oven door. Turn the control to the 'FULL ON' position and press the ignition switch, or hold a lighted match or taper to the burner. Hold the control knob in for 15 seconds. Do not hold the control knob in for longer than 15 seconds. If the burner fails to light within this time, release the control knob and wait one minute before attempting further ignition.

Check the operation of electrical components


Clock Programmer/Minute Minder

Check functions as described in the User Guide.

Oven light & Convection fan

Open the main oven door. Turn the main oven control knob to the defrost setting. Check the oven light and convection fan both come on. Turn control knob back to 'OFF' position.

Cooling Fan

Open the grill door. Turn the grill control knob to the full power setting . Check that the cooling fan operates. Turn control knob back to 'OFF' position and check cooling fan switches off immediately.

Lid Safety system (if fitted)

Ignite all hotplate burners including wok. Attempt to close the lid and make sure all flames are extinguished by the safety system.

If you are satisfied that the cooker is operating correctly, turn it off and show the customer how to use it. Make sure you ask the customer to operate the clock (if fitted) and controls.

Explain to the user that the lid safety system must not be used as a means of turning off the hotplate burners. Control knobs must always be turned to the 'OFF' position after use.

Note: If the cooker does not perform correctly, inform the customer of the problem and put a warning notice on the cooker. If the problem is dangerous, then disconnect the cooker. If there is a fault, then the customer should be advised to contact the manufacturer's local service organisation or the retailer.

Before leaving the installation hand over the User Guide to the customer



INSIDE EVERY GREAT HOME

USER GUIDE



A commitment to:



Countries of destination:

GB - Great Britain ☒

IE - Ireland ☒

DE - Germany

ES - Spain

FR - France

IT - Italy

PL - Poland

NL - Netherlands

SE - Sweden

CN - China

NZ - New Zealand

AU - Australia

To contact Belling about your appliance, please call:



Customer Care Helpline

0344 815 3746

In case of difficulty within the UK



Warranty Registration

0800 952 1068

*Please call our Customer Care team for extended warranty



Spares Store

0344 815 3745



To register your appliance online:

www.belling.co.uk



To contact us by email:

gdhainfo@gdha.com



To register your appliance by mail:

**Please complete the warranty card
and return to the address supplied**



Alternatively general, spares and service information is available from
our website at: **www.belling.co.uk**

Calls are charged at the basic rate, please check with your telephone service provider for exact charges

Your new appliance comes with our **12-month guarantee**, protecting you against electrical and mechanical breakdown. To register, please complete the registration form included, register online or by phone. For full terms & conditions of the manufacturer's guarantee, please refer to the website above. In addition, you may wish to purchase an extended warranty. A leaflet explaining how to do this is included with your appliance.

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Glen Dimplex Home Appliances, Stoney Lane, Prescot, Merseyside, L35 2XW

INTRODUCTION

Thank you for buying this British-built appliance from us.

This user guide book is designed to help you through each step of owning your new product.

Please read it carefully before you start using your appliance, as we have endeavored to answer as many questions as possible, and provide you with as much support as we can.

General information, spares and service information is available from our website.

If you should find something missing from your product or have any questions that are not covered in this user guide, please contact us (see contact information inside the front cover).

European Directives

As a producer and a supplier of cooking appliances we are committed to the protection of the environment and are in the compliance with the WEEE directive. All our electric products are labelled accordingly with the crossed out wheeled bin symbol. This indicates, for disposal purposes at end of life, that these products must be taken to a recognized collection points, such as local authority sites/local recycling centres.



This appliance Complies with European Community Directives (CE) for household and similar electrical appliances and Gas appliances where applicable.

This appliance conforms to European Directive regarding Eco design requirements for energy-related products. Our policy is one of constant development and improvement, therefore we cannot guarantee the strict accuracy of all of our illustrations and specifications - changes may have been made subsequent to publishing.

Disposal of Packaging Material

The packaging materials used with this appliance can be recycled. Please dispose of the packaging materials in the appropriate container at your local waste disposal facilities.

UK ONLY GAS WARNING:

If you smell gas, Do not try to light any appliance. Do not touch any electrical switch.
Call the Gas Emergency Help line at **0800 111999**

SAFETY

WARNING

- During use the appliance becomes hot. Care should be taken to avoid touching heating elements.
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised. This appliance can be used by children aged from 8 years and above and persons with reduced physical sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Do not use a steam cleaner on any cooking range, hob or oven appliance.
- If your appliance is fitted with a lid, any spillage should be removed from the lid before opening. The hob surface should be allowed to cool before closing the lid.
- Ensure that the appliance is switched off before replacing the lamp to avoid electric shock.
- The appliance is not intended to be operated by means of an external timer or separate control system.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- NEVER try to extinguish a fire with water, but switch off the appliance and then cover the flame with a lid or damp cloth.
- Danger of fire: Do not store items on the cooking surfaces.
- Only use hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate hob guards can cause accidents.

- Accessible parts may become hot when the grill is in use. Children should be kept away.
- If the cooker is placed on a base, measures have to be taken to prevent the appliance slipping from the base.

CAUTION

- This appliance must not be installed behind a decorative door in order to avoid overheating.
- The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- (Gas through glass models only) In case of hotplate glass breakage, immediately shut off all burners and any electrical heating element and isolate the appliance from the power supply, do not touch the appliance surface, do not use the appliance.

- **Fire Safety Advice**

If you do have a fire in the kitchen, don't take any risks - get everyone out of your home and call the Fire Brigade.

If you have an electrical fire in the kitchen and you consider it safe to do so:

- Pull the plug out, or switch off the power at the fuse box - this may be enough to stop the fire immediately
- Smother the fire with a fire blanket, or use a dry powder or carbon dioxide extinguisher
- Remember: never use water on an electrical or cooking oil fire.

- **Other Safety Advice**

- Servicing should be carried out only by authorised personnel.
- Do not operate the appliance without the glass panel correctly fitted.
- There is a risk of electric shock, so always make sure you have turned off and unplugged your appliance before starting. Always allow the product to cool down before you change a bulb.
- Do not modify the outer panels of this appliance in any way.
- This appliance must be earthed.

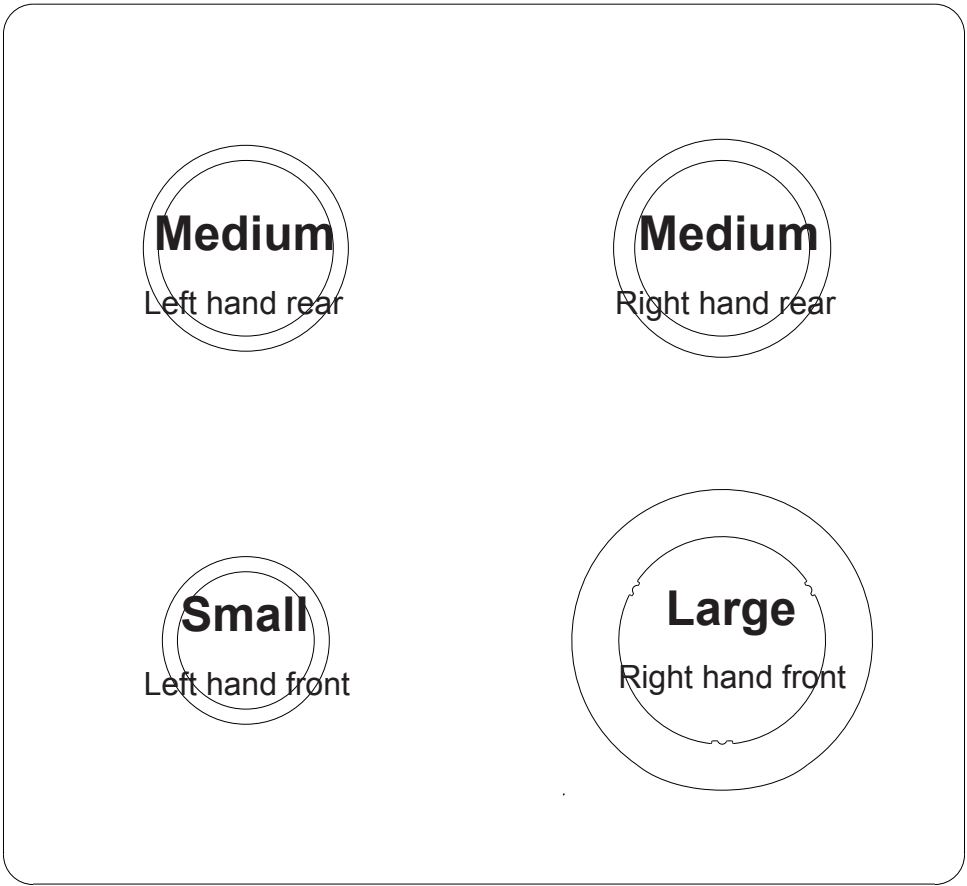
- The appliance must never be disconnected from the mains supply during use, as this will seriously affect the safety and performance, particularly in relation to surface temperatures becoming hot and gas operated parts not working efficiently. The cooling fan (if fitted) is designed to run on after the control knob has been switched off.
- **GAS WARNING!** - If you smell gas: Do not try to light any appliance, Do not touch any electrical switch. Contact your local gas supplier immediately.

USING YOUR APPLIANCE

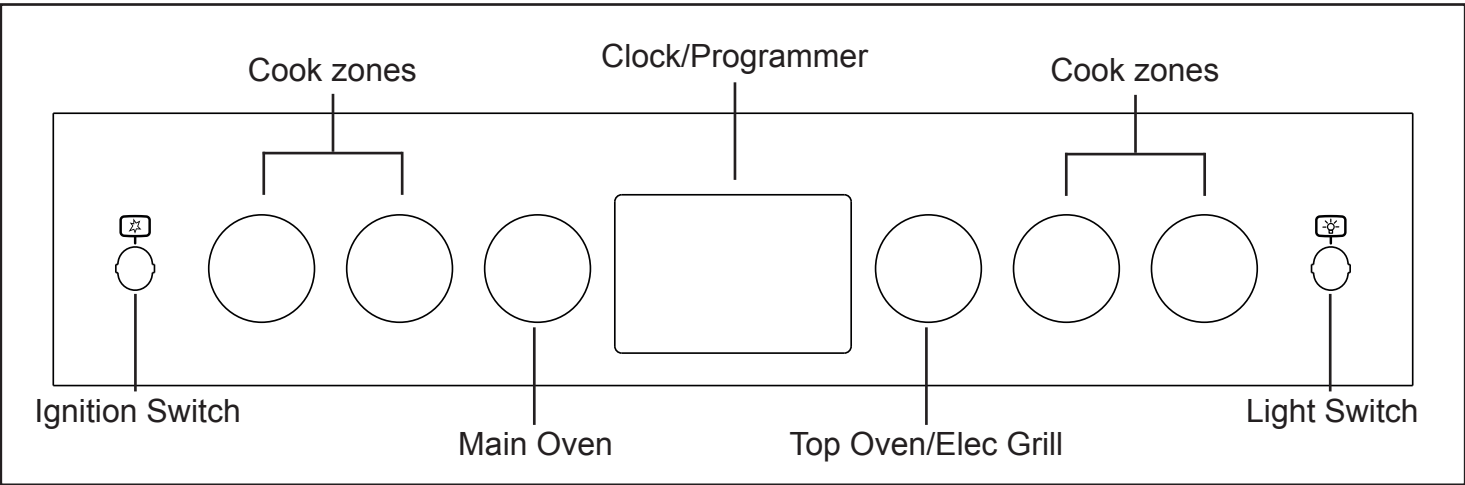
Getting to know your product

Note: Your appliance layout may differ depending on the model.

Hob



Control Panel



Appliance functions

Note: Your oven may not have all of the functions shown here. We recommend for best cooking results, please preheat your oven for 15 minutes and 3-5 minutes for grilling.

Do not try to slow cook using any of the other oven functions.



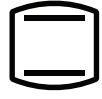
Intense Baking



Defrost



Base Heat with fan



Conventional Oven



Slow Cook



Fanned Oven



Fanned Grill



Low Grill



Oven Selector Control



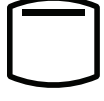
Single Grill



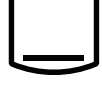
Conventional Grill



Dual Grill



Top Heat

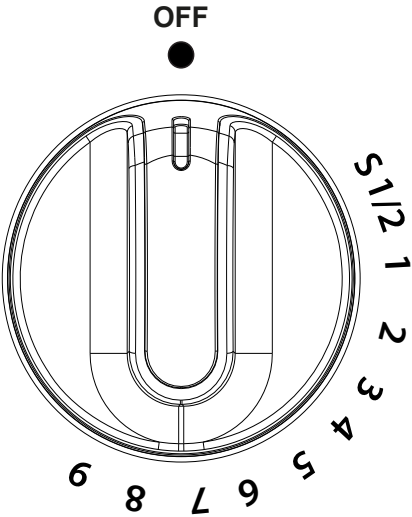


Base Heat

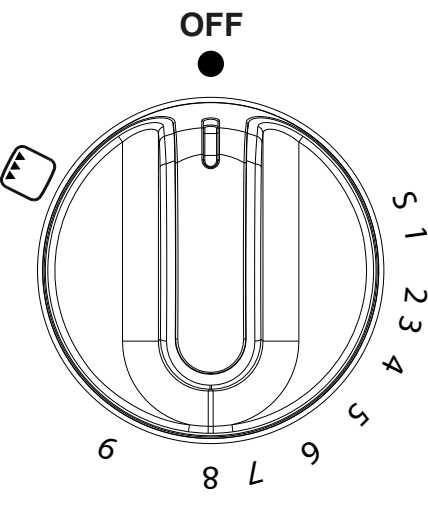


Lights only

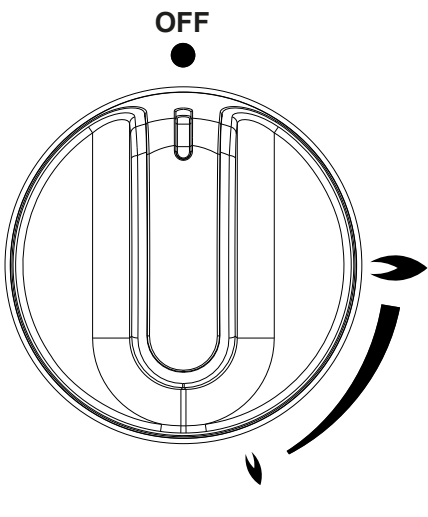
Gas Oven



Top Oven / Electric Grill



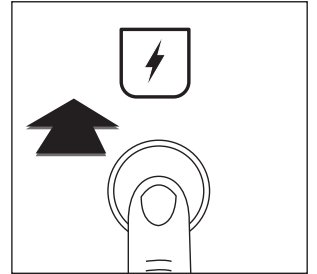
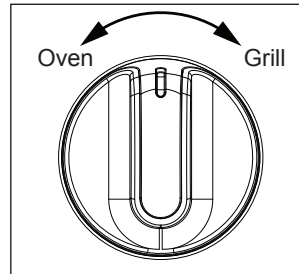
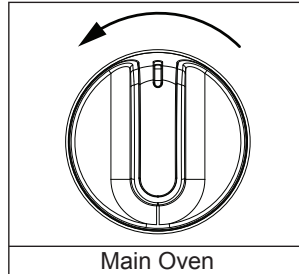
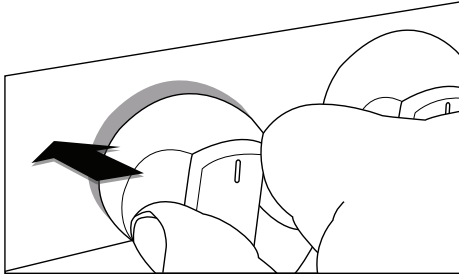
Hob/Grill



Oven/Grill

Some appliances are automatic ignition and do not have an ignition switch fitted.

When the grill is switched on, the cooling fans switch on after a few minutes to keep the fascia and control knobs cool during cooking/grilling. The cooling fans may operate when the main ovens are in use, depending on the temperature setting. The fans may continue to operate for a period after the oven/grill has been switched off. During use the fan may cycle on and off, this is normal.



If you find that over a period of time, the oven becomes hotter when used at a certain gas mark, the thermostat may need to be replaced.

Important: The supplied grill pan should only be used with the grill. It should not be used with either of the ovens

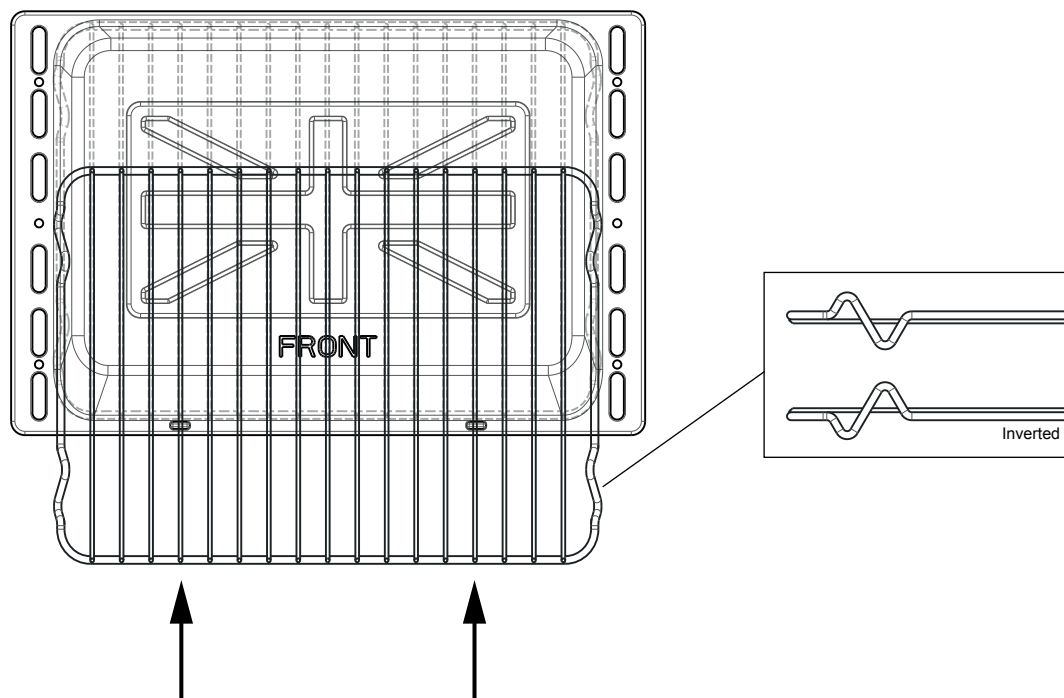
Important: Never put items directly on the base of the oven, or cover the oven base with foil. Always position items on the shelf.

Grill

THE DOOR **MUST** BE OPEN WHEN THE GRILL IS USED FOR CONVENTIONAL GRILLING.

Grill pan and trivet

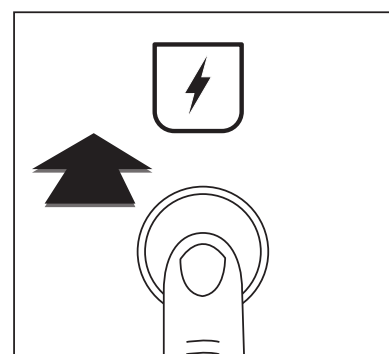
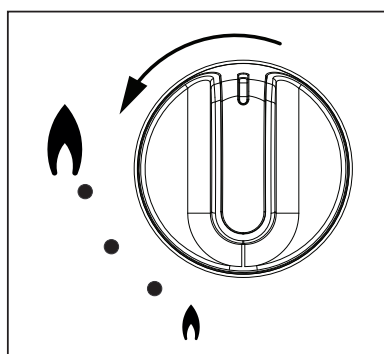
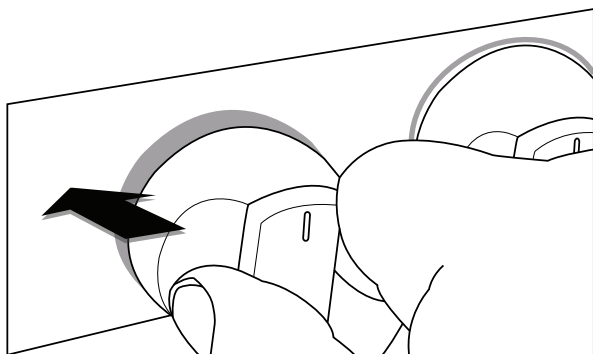
The grill trivet (inside the grill pan) can be inverted to give a high or low position, or it may be removed. The speed of grilling can be controlled by selecting a higher or lower shelf position, or adjusting the grill setting.



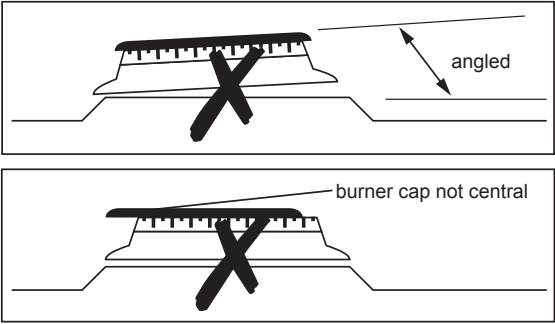
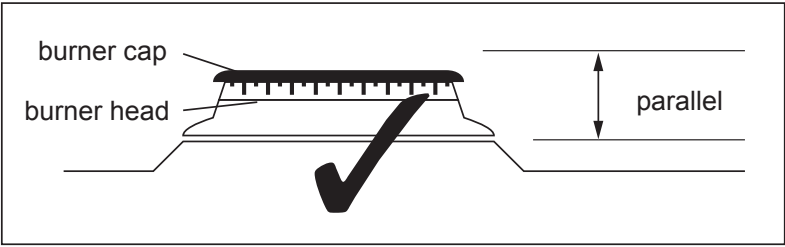
Hob

- Hold the control knob and press the ignition in for up to 15 seconds then release. For the wok (if fitted), please allow the burner to warm up for a few minutes.
- Once lit, turn the control knob to the required setting.

If the burner fails to ignite within this time, release the control knob and wait 1 minute before attempting to re-ignite.

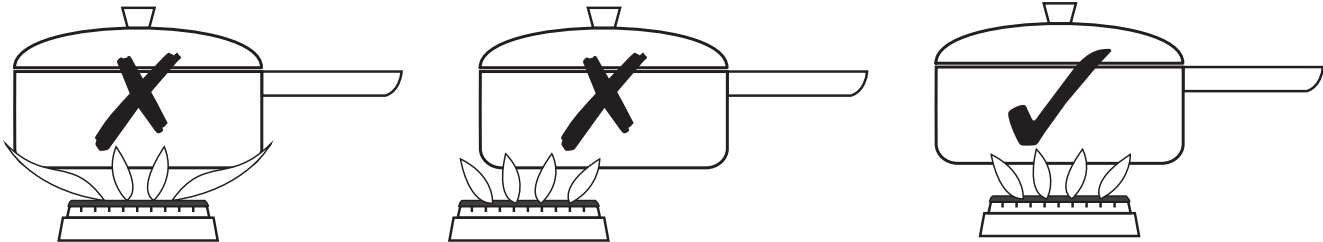


Fitting burner caps and heads (Gas Hobs)



Pan placement

Always make sure that your pans are placed centrally on the burners and do not allow the flame to extend over the base of the pan.



Pan sizes required

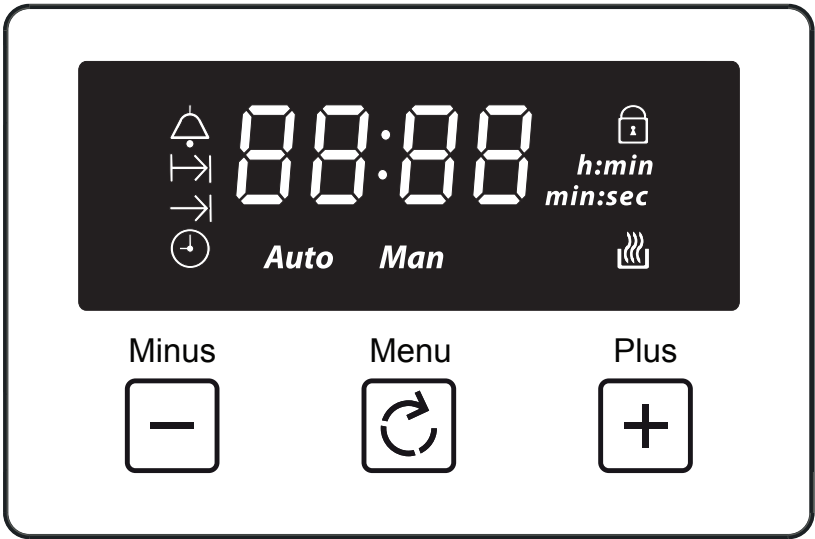
Cook Zones	Minimum Pan Sizes (mm)	Maximum Pan Sizes (mm)
Rapid & Wok	100	250
All other cook zones		250

Warning: Do not allow cooking vessels to overlap cooking zones

Please be aware that only the main oven is controlled by the programmer.

Clock / Programmer

Note: Your clock / programmer may not have all these functions



	Minute minder	Man	Manual mode
	Cooking time / Duration	L 1, L 2, L 3	Volume level
	End of cooking time	23:59	7-segment display
	Time of day	99:00	Max. adjustable minute minder
	Keylock	23:59	Max. adjustable cooking time
	Auto cooking	h:min	Display hours:minutes
Auto	Automatic mode	min:sec	Display minutes:seconds

Using the touch controls

Menu - Scroll through to select a function

Plus - Increase time or volume

Minus - Decrease time or volume

When a function is selected and the time or volume is set, the chosen function will automatically start seven seconds after setting.

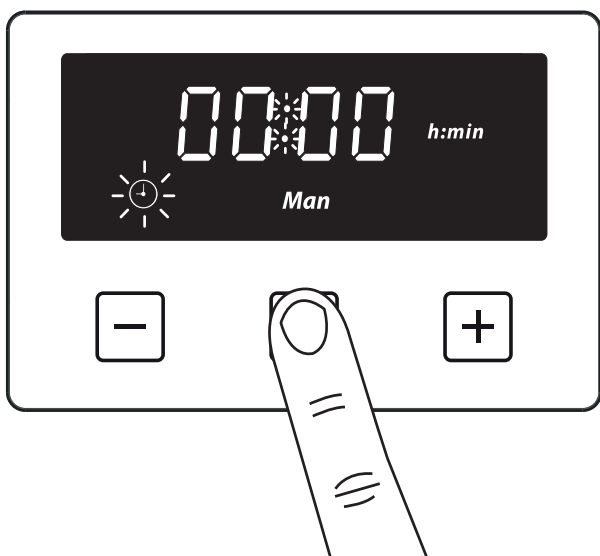
Manual Mode

If the programmer is not in semi-automatic or full-automatic mode you can use oven functions manually. The manual icon is also on the display.

Setting the time of day

By pressing menu, scroll through the functions until you reach 'time of day'.

- 1 Press the function button until the 'time of day' symbol appears



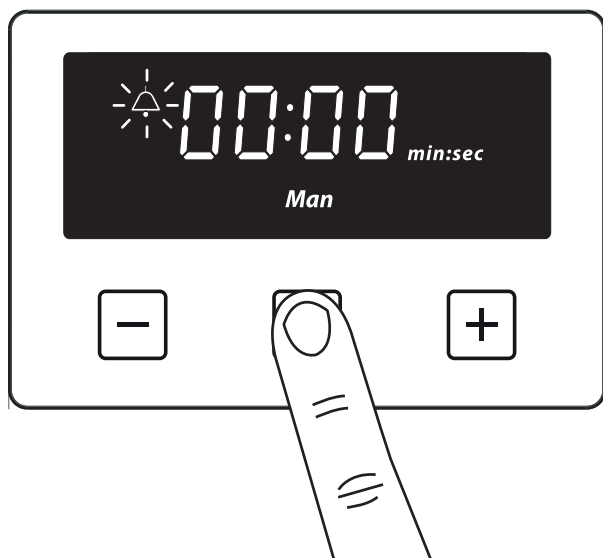
- 2 Press the plus or minus buttons to set a time



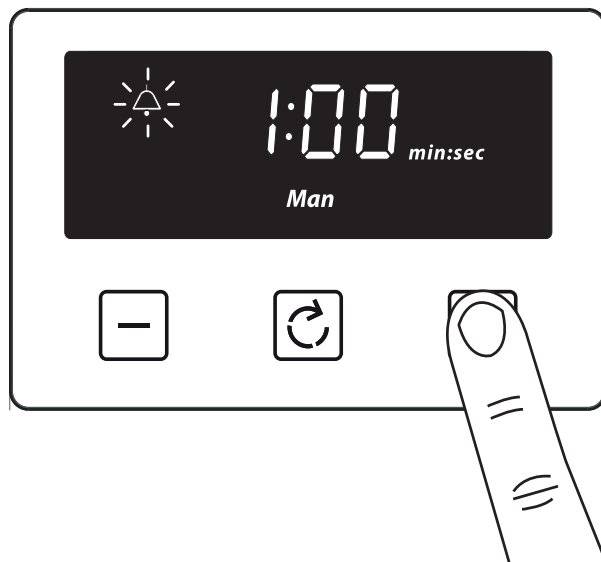
Setting the minute minder

The maximum cooking time that can be set is 99 minutes.

- 1 Press the function button until the 'minute minder' symbol appears



- 2 Press the plus or minus buttons to set a time



Once set, the minute minder will start to countdown in steps of seconds. The display will show the minute minder symbol and the remaining time. The countdown will continue in the background, if other functions are being set.

When the set time for the minute minder has completed, an alarm is heard and the minute minder symbol will flash on the display. Press any button to stop the alarm and the time of day is displayed.

To modify or cancel the minute minder

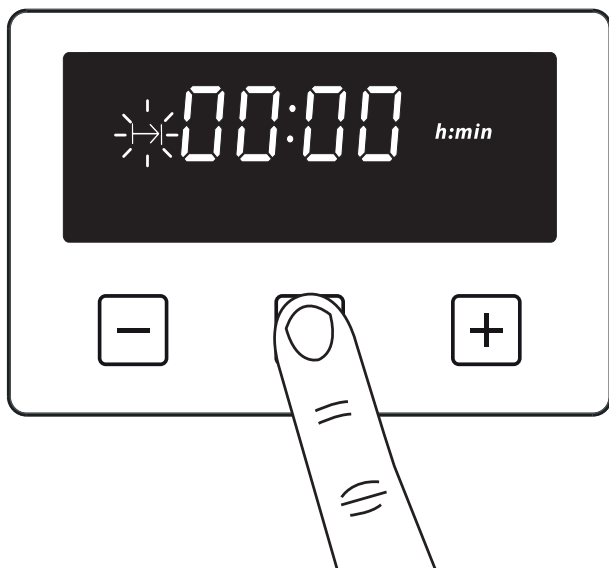
Return to the minute minder function and use either the plus or minus buttons to adjust the time. By setting the time to '0.00', this will cancel the countdown.

Setting the cooking time (the duration of time the oven will operate for) Semi Automatic cooking

The maximum cooking time that can be set is 23 hours and 59 minutes.

1 Press the function button until the 'cooking time' symbol appears

2 Press the plus or minus buttons to set a time



Once set, the automatic mode, auto cooking symbol and the time of day is displayed.

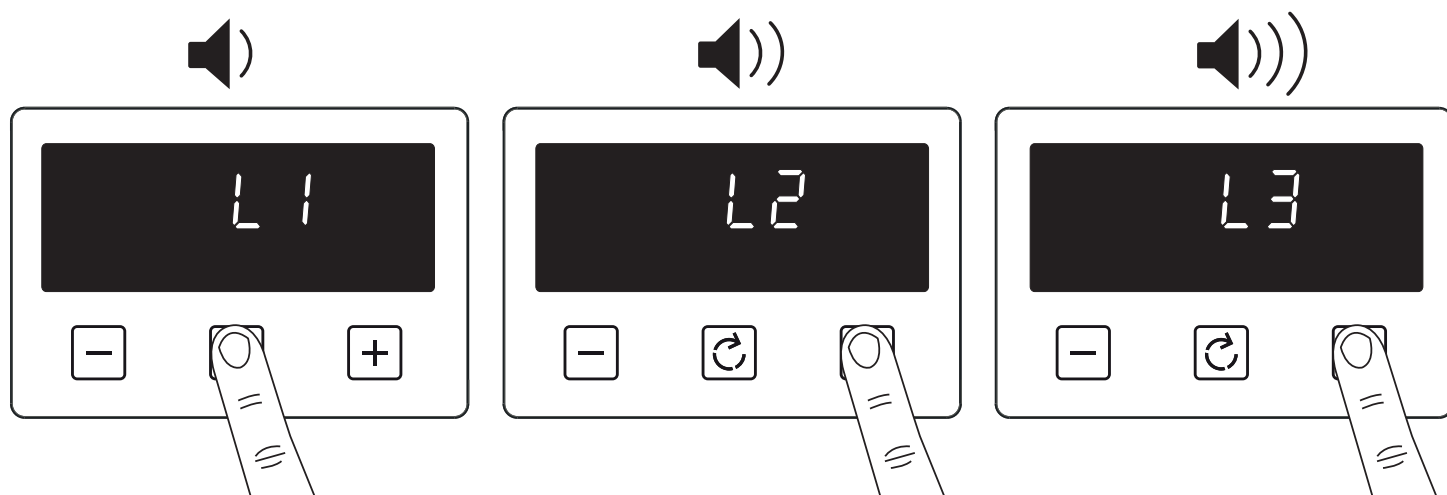
When cooking is completed, an alarm is heard and the manual mode symbol flashes on the display. Press the Menu button to stop the alarm and then the 'time of day' will then be displayed. Pressing the Menu button again will return to manual mode.

To modify or cancel the cooking time

Return to the 'cooking time' function and use either the plus or minus buttons to set the time. By setting the time to '0.00', this will cancel the countdown.

Setting the volume

Press the menu button until “LX” (X = 1, 2 or 3) flashes on the display. Use the plus or minus buttons to select a tone.

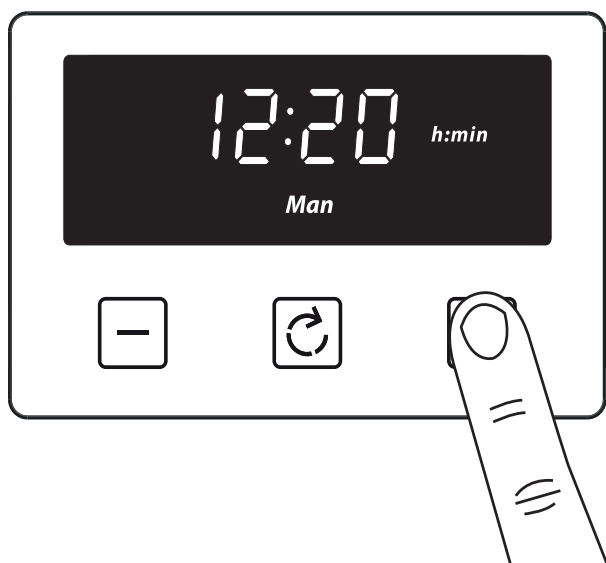


Note: Default tone is L3

Activating / deactivating Key lock

1 Press and hold the plus button for 3-5 seconds

2



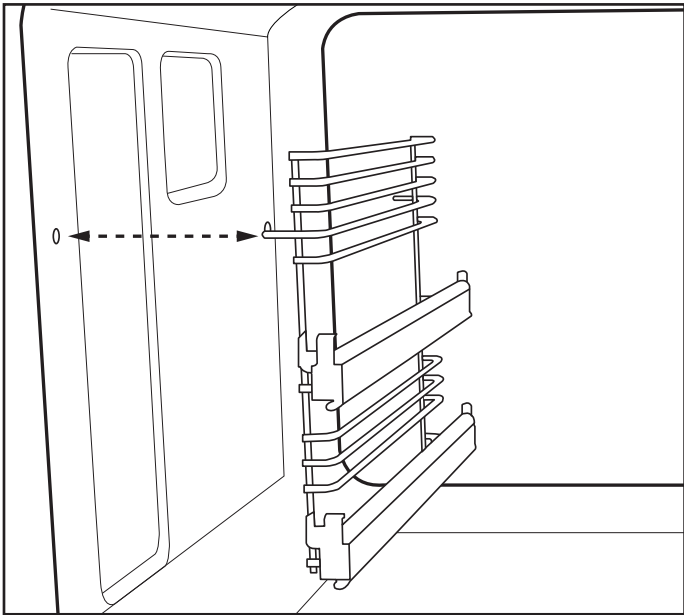
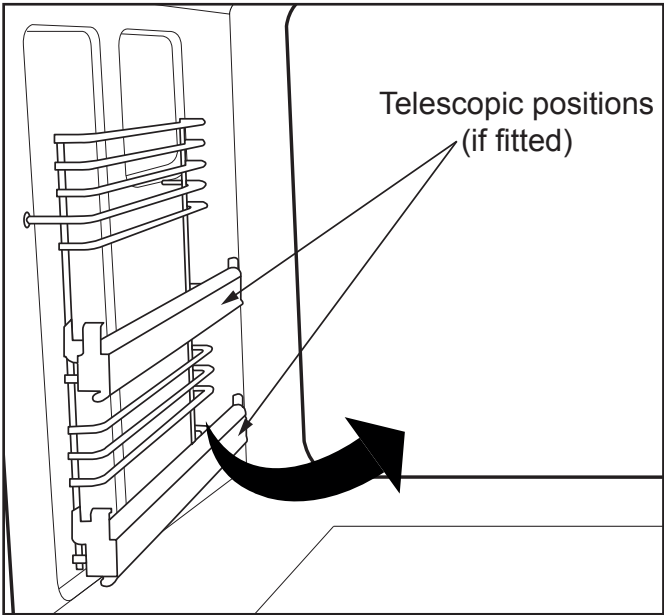
Once the Key lock is active, the buttons will be inactive. A two beep signal will be heard if the buttons are pressed.

To deactivate the Key lock

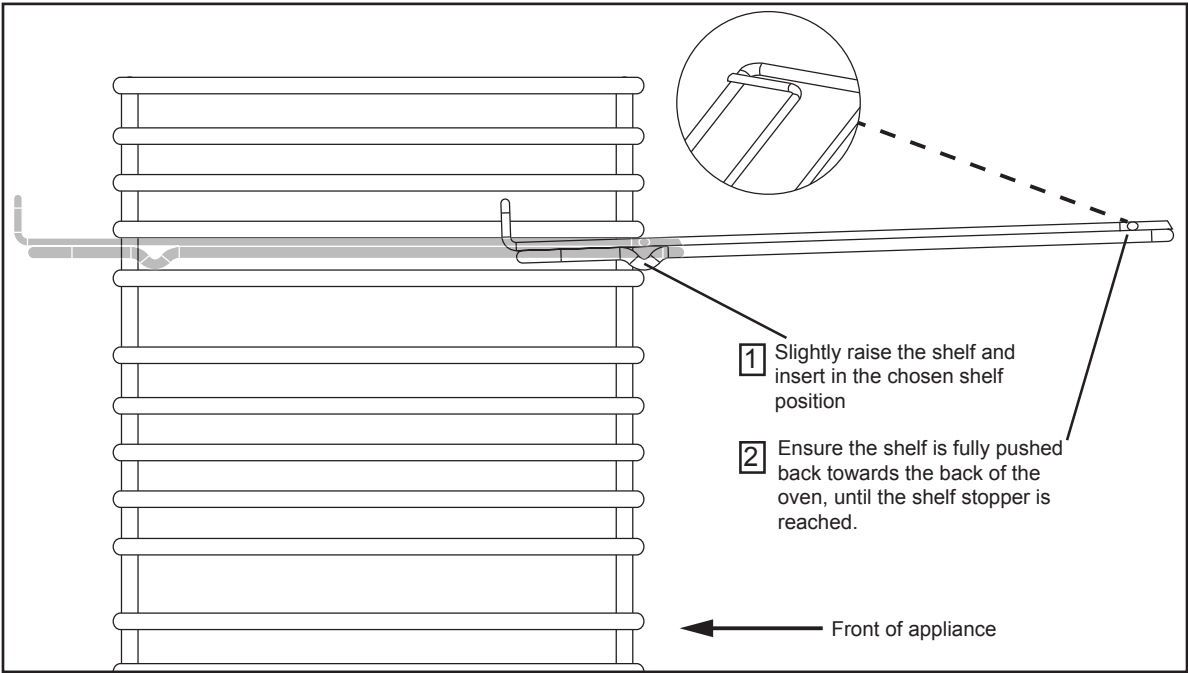
Press and hold the plus button for 3-5 seconds. The Key lock symbol will disappear and the appliance can continue to be used.

Note: In case of main power loss for a short time (about 1.5 minutes), timer maintains its status. Key lock status and buzzer tone are memorized independent of the power loss duration.

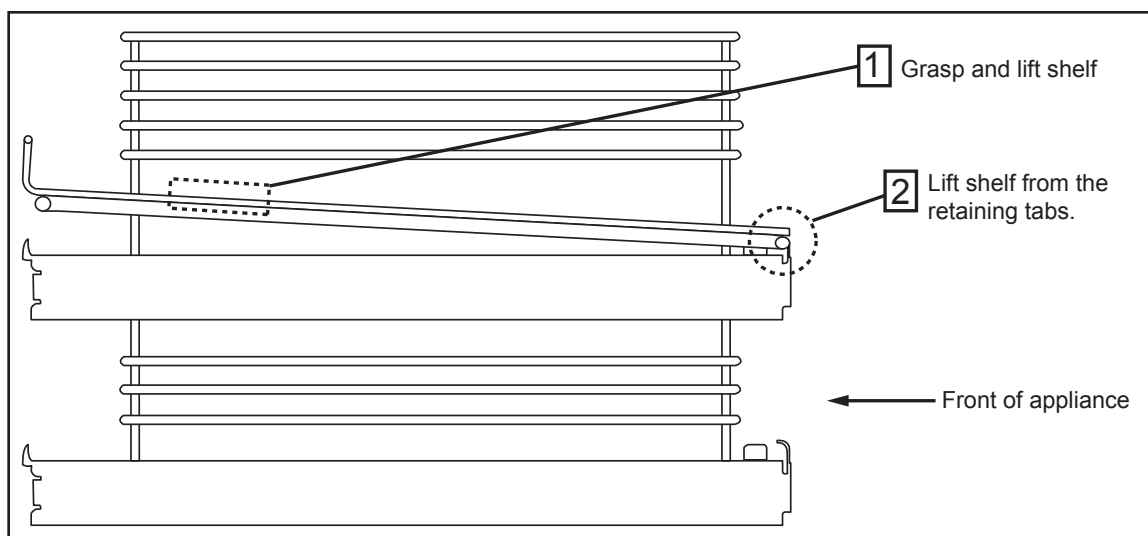
Removing Shelf Runners



Standard shelves

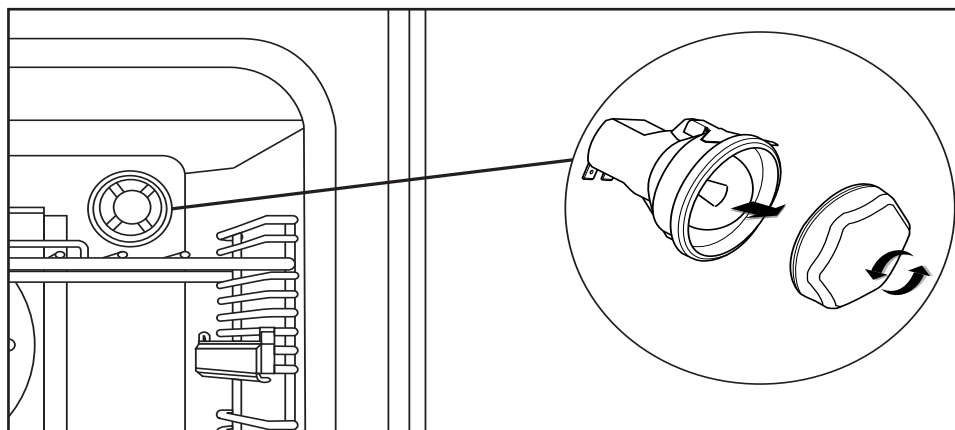


Removing Telescopic shelves (if fitted)



Before removing the shelves completely, please make sure that the shelf is unclipped from the retaining tabs.

Changing the light bulb



Not all appliances have the same number and type of bulbs. Before you replace your bulb, check to see what type you have. **Please remember that bulbs are not covered by your warranty.**

Additional features

Fold Down Lid (if fitted)

Caution: Glass lids may shatter when heated. Turn off all the burners before shutting the lid.

- The lid must be opened fully, so there is no danger of it closing while the hob is being used.
- The appliance is fitted with a safety system, which will automatically turn off the hotplate burners if they are inadvertently left on as the lid is closed.
- The lid is not intended to be used as a work surface, as it becomes hot when any part of the cooker is in use. The surface may be scratched if items with rough or sharp surfaces are placed on it.
- Always allow the hob surface to cool before closing the lid.

Wok Ring (if supplied)

The wok ring should only be used with a wok. No other style of pan is suitable for use with this accessory.

If required, the wok ring should be located on top of the pan supports. The locating cutouts on the bottom of the wok ring engage with the four fingers of the pan supports around the centre burner location.

Ensure the wok ring is located correctly, is fully engaged with the pan support fingers and is not able to rotate or slide across the pan supports before use. Always locate the wok ring before lighting the burner.

Note: Due to the temperatures the wok ring will operate under during use, discolouration will occur.

Plate rack (if supplied)

1. Pull the shelf out of the cavity.
2. Tilt the plate warmer towards you and make sure that it hooks underneath the shelf bars at the front.
3. Drop the plate warmer carefully into position.

The plate warmer is now secure and you can place your plates into it.

Always make sure that you use oven gloves if you are putting the plate warmer into a hot, or recently used oven to prevent burns.

Always make sure that your plates are suitable for warming - some plates may shatter or crack when exposed to heat.

The Griddle (if fitted)

Only use the griddle which has been approved for use on this appliance. Do not use any other griddle, as this may be hazardous.

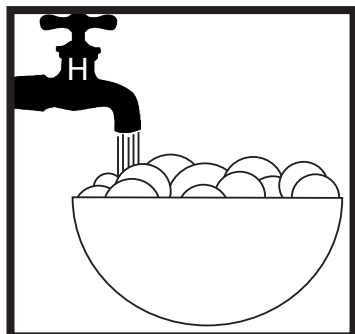
1. Place the griddle carefully on the pan support over the left hand side hotplate burners, using the locating feet on the underside of the griddle. Take care to avoid damage to the surface of the pan supports. The griddle should be positioned front-to-back over the burners. Do not place griddle over the right hand side burners.
2. Heat the griddle on full rate for 3 minutes. The griddle plate is now ready for use.

CLEANING YOUR APPLIANCE

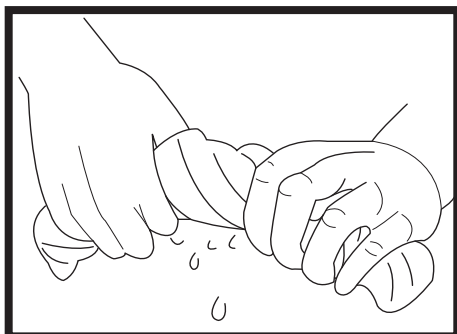
Do's

Note: Always switch off your appliance and allow it to cool down before you clean any part of it.

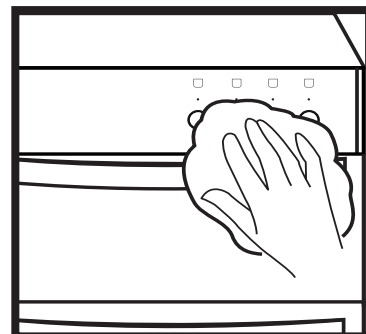
Note: Please take extra care when cleaning over the symbols on the control panel, as this can lead to them fading.



- Warm, soapy water



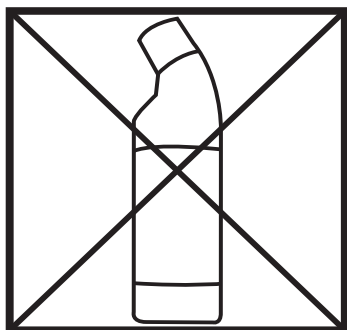
- Clean, wring out cloth



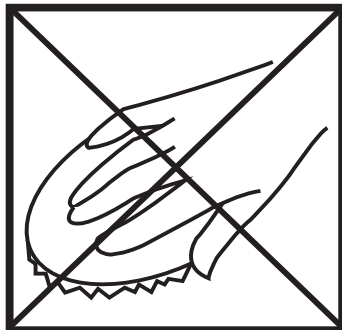
- Wipe with damp cloth
- Dry with a soft cloth

Tips: Some foods can mark or damage the metal or paint work e.g.; Vinegar, fruit juices and salt. Always clean food spillages as soon as possible.

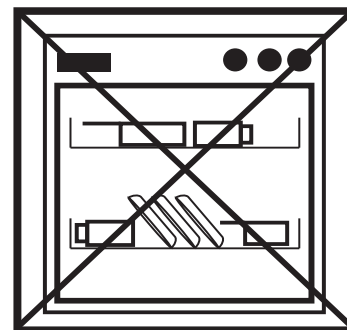
Dont's



- Undiluted bleaches
- Chloride products



- Wire Wool
- Abrasive cleaners
- Nylon pads
- Steam cleaners



- Do not place in the dishwasher:
- Cast iron griddle
 - Pan supports

IT IS IMPORTANT TO CLEAN YOUR APPLIANCE REGULARLY AS A BUILD UP OF FAT CAN AFFECT IT'S PERFORMANCE OR DAMAGE IT AND MAY INVALIDATE YOUR GUARANTEE.

IN ADDITION TO THE ABOVE, DO NOT USE METAL SCRAPERS TO CLEAN THE OVEN DOOR GLASS.

We offer a great range of cleaning products and accessories for your appliance.
To shop, please visit our website located at the front of this User Guide.

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who may use the appliance.

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TECHNICAL DATA

Gas freestanding

Databadge	Lower part of the front frame
Electric supply	220V - 240V ~ 50Hz (models with ignition)
Gas connection	The inlet connection is at the rear right-hand side - ISO7 - Rp1/2" (1/2" BSP)
Appliance class	Class 1 freestanding
Gas category	Natural Gas I2H LPG only I3+
Gas pressure settings	G20 Natural gas @ 20 mbar G31 Propane gas @ 37 mbar G30 Butane gas @ 28 - 30 mbar
Pressure test point	Use the oven injector
Aeration	Fixed

Burner	Nat Gas		LPG	
	Nominal rate Qn (kW)	Injector	Nominal rate Qn (kW)	Injector
Double oven appliance without a wok (load W) - 1600 - 1900				
Left hand front	1.00	77	1.00	50
Left hand rear	2.00	104	2.00	70
Right hand front (rapid)	3.00	129	3.00	87
Right hand rear	2.00	104	2.00	70
Main oven	2.50	180 Amal	2.40	70 Amal
Top oven	1.70	110 Amal	1.70	50 Amal
Total heat input (kW)	12.20	N/A	12.10	N/A
Double oven appliance with a wok (load W) - 1600 - 1900				
Left hand front	1.00	77	1.00	50
Left hand rear	2.00	104	2.00	70
Right hand front (wok)	4.00	152	4.00	100
Right hand rear	2.00	104	2.00	70
Main oven	2.50	180 Amal	2.40	70 Amal
Top oven	1.70	110 Amal	1.70	50 Amal
Total heat input (kW)	13.20	N/A	13.10	N/A