

FOR YEARS TO COME

# freggia

**GAS**

**BUILT-IN OVEN**

**ВСТРОЕННЫЙ ГАЗОВЫЙ  
ДУХОВОЙ ШКАФ**

**ВБУДОВАНИ ГАЗОВІ  
ДУХОВІ ШАФИ**

**PIEKARNIK GAZOWY  
DO ZABUDOWY**

User manual

Руководство пользователя

Інструкція з експлуатації

Instrukcja obsługi

OGSB64

## EN

Thank you for purchasing Freggia gas build-in oven.

Please carefully read the user manual, as it contains the instructions for the safe installation, operation and maintenance of the oven. Save it for future use.

## RU

Благодарим Вас за приобретение газового встраиваемого духового шкафа компании Freggia. Пожалуйста, внимательно прочитайте данное руководство пользователя, так как в нем содержатся инструкции по безопасной установке, эксплуатации и обслуживанию духового шкафа.

Сохраните его для использования в будущем.

## UA

Дякуємо Вам за те, що Ви придбали газову вбудовану духову шафу компанії Freggia. Будь ласка, уважно прочитайте керівництво з експлуатації, бо в ньому містяться інструкції з безпечної установки, експлуатації та обслуговування духової шафи.

Зберігайте його для подальшого використання.

## PL

Dziękujemy Państwu za dokonanie zakupu gazowego piekarnika do zabudowy marki Freggia.

Prosimy o uważne zapoznanie się z instrukcją obsługi, gdyż zawiera ona wskazówki dotyczące bezpiecznej instalacji, eksploatacji i obsługi piekarnika.

Zalecamy zachowanie niniejszej instrukcji do wykorzystania w przyszłości, jak również zapisanie nazwy modelu i numeru seryjnego Państwa urządzenia.

 **ATTENTION!**  
Important safety information.

**ВНИМАНИЕ!**  
Важная информация по безопасности.

**УВАГА!**  
Важлива інформація з безпеки.


**UWAGA!**  
Ważna informacja dotycząca bezpieczeństwa.

 **IMPORTANT:**  
Edditional recommendations regarding usage.

**ПОЛЕЗНАЯ ИНФОРМАЦИЯ:**  
дополнительная информация по эксплуатации.

**КОРИСНА ІНФОРМАЦІЯ:**  
додаткова інформація з експлуатації приладу.

**PRZYDATNA INFORMACJA:**  
dodatkowa informacja dotycząca eksploatacji kuchni.

 **NOTE:**  
Care and maintenance.

**СОВЕТ:**  
советы и рекомендации по эксплуатации.

**ПОРАДА:**  
поради та рекомендації з експлуатації приладу.

**WSKAZÓWKA:**  
Wskazówki i porady dotyczące eksploatacji urządzenia.

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- Installation and repair should always be performed by “**AUTHORIZED SERVICE**”. Manufacturer shall not be held responsible for operations performed by unauthorized persons.
- Please read this operating instructions carefully. Only by this way you can use the appliance safely and in a correct manner.
- The oven should be used according to operating instructions.
- Keep children below the age of 8 and pets away when operating.
- The accessible parts may be hot during use. Young children must be kept away.

**! WARNING: Danger of fire: do not store items on the cooking surfaces.**

**! WARNING: During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.**

- Setting conditions of this device are specified on the label. (Or on the data plate)
- The accessible parts may be hot when the grill is used. Small children should be kept away.

**! WARNING: This appliance is intended for cooking. It should**

**not be used for other purposes like heating a room.**

- To clean the appliance, do not use steam cleaners.
- Ensure that the oven door is completely closed after putting food inside the oven.
- NEVER try to put out the fire with water. Only shut down the device circuit and then cover the flame with a cover or a fire blanket.

**! WARNING: Children less than 8 years of age shall be kept away unless continuously supervised.**

- Touching the heating elements should be avoided.

**! CAUTION: Cooking process shall be supervised. Cooking process shall always be 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 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.

- This device has been designed for household use only.
- Children must not play with the appliance. Cleaning or user maintenance of the appliance shall not be performed by children unless they are older than 8 years and supervised by adults.
- Keep the appliance and its power cord away from children less than 8 years old.
- Put curtains, tulle, paper or any flammable (ignitable) material away from the appliance before starting to use the appliance. Do not put ignitable or flammable materials on or in the appliance.
- Keep the ventilation channels open.
- The appliance is not suitable for use with an external timer or a separate remote control system.
- Do not heat closed cans and glass jars. The pressure may lead jars to explode.
- Oven handle is not a towel drier. Do not hang towels, etc. on the oven handle.
- Do not place the oven trays, plates or aluminium foils directly on the oven base. The accumu-

- lated heat may damage the base of the oven.
- While placing food to or removing food from the oven, etc., always use heat resistant oven gloves.
  - Do not use the product in states like medicated and/or under influence of alcohol which may affect your ability of judgement.
  - 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.
  - Do not use the appliance with its front door glass removed or broken.
  - Place the baking paper together with the food into a pre-heated oven by putting it inside a cooker or on an oven accessory. (tray, wire grill etc.)
  - Do not put objects that children may reach on the appliance.
  - It is important to place the wire grill and tray properly on the wire racks and/or correctly place the tray on the rack. Place the grill or tray between two rails and make sure it is balanced before putting food on it.
  - Against the risk of touching the oven heater elements, remove excess parts of the baking paper that hang over from the accessory or container.
  - Never use it at higher oven temperatures than the maximum usage temperature indicated on your baking paper. Do not place the baking paper on the base of the oven. Against the risk of touching the oven heater elements, remove excess parts of the baking paper that hang over from the accessory or container.
  - 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.
  - The packaging materials are dangerous for children. Keep

## IMPORTANT WARNINGS

- packaging materials away from the reach of children.
- 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.
- User should not handle the oven by himself.
- During usage, the internal and external surfaces of the oven get hot. As you open the oven door, step back to avoid the hot vapour coming out from the interior. There is risk of burning.
- Do not place heavy objects when oven door is open, risk of toppling.
- Oven supply can be disconnected during any construction work at home. After completing the work, re-connecting the oven shall be done by authorized service.
- User should not dislocate the resistance during cleaning. It may cause an electric shock.
- To prevent overheating, the appliance should not be installed behind of a decorative cover.
- Turn off the appliance before removing the
- safeguards. After cleaning, install the safeguards according to instructions.
- Cable fixing point shall be protected.
- Please don't cook the food directly on the tray / grid. Please put the food into or on appropriate tools before putting them in the oven.

### ELECTRICAL SAFETY

- Plug the appliance in a grounded socket protected by a fuse conforming to the values specified in the technical specifications chart.
- Have an authorized electrician set grounding equipment. Our company shall not be responsible for the damages that shall be incurred due to using the product without grounding according to 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 contact the hot parts of the appliance.
- If the power supply cord (the cord with plug) is damaged, this cord shall be replaced by the manufacturer or its service agent or an

equally qualified personnel to prevent a hazardous situation.

- Never wash the appliance by spraying or pouring water on it. There is a risk of electrocution.

**! WARNING: To avoid electric shock, ensure that the device circuit is open before changing the lamp.**

**! WARNING: Cut off all supply circuit connections before accessing the terminals.**

- Do not use cut or damaged cords or extension cords other than the original cord.
- Make sure that there is no liquid or humidity in the outlet where the product plug is installed.
- 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 even a fire.
- Unplug the unit during installation, maintenance, cleaning and repair.

- 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, in order to avoid any dangerous situation.
- 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 omnipolar switch capable to disconnect power supply is required for installation. Disconnection from power supply shall be provided with a switch or an integrated fuse installed on fixed power supply according to building code.
- Appliance is equipped with a **type "Y"** cord cable.
- Fixed connections shall be connected to a power supply enabling omnipolar disconnection. For appliances with over voltage category below III, disconnection device shall be connected to fixed power supply according to wiring code.



## IMPORTANT WARNINGS

### GAS SAFETY

- This appliance is not connected to burning products evacuation apparatus. This appliance must be connected and installed according to the installation regulations in force. Conditions regarding ventilation must be considered.
- When a gas cooking appliance is used; humidity, heat and burning products are generated in the room. First of all, make sure the kitchen is well ventilated when operating the appliance and maintain natural ventilation openings or install a mechanical ventilation equipment.
- After using the appliance heavily for an extended period of time, additional ventilation may be required. For example open a window or adjust a higher speed for mechanical ventilation, if any.
- This appliance must be used only in well ventilated locations in accordance with the regulations in force. Please read the manual before installing or using this product.
- Before positioning the appliance, make sure local network conditions (gas type and gas pressure) meets appliance requirements.
- All kinds of operations to be performed on gas installation must be performed by authorized and competent people.
- This appliance is adjusted for natural gas (NG). If you have to use your product with a different gas type, you have to apply to authorized service for the conversion.
- For proper operation, hood, gas pipe and clamp should be replaced periodically according to manufacturer recommendations and when required.
- Gas should burn well in gas products. Well burning gas can be understood from blue flame and continuous burning. If gas does not burn sufficiently, carbon monoxide (CO) can be generated. Carbon monoxide is a colourless, odourless and very toxic gas; even small amounts have lethal effect.
- Ask your local gas supplies about the phone numbers for emergencies related to gas and the measures to be taken upon gas odour is detected.



# IMPORTANT WARNINGS

## WHAT TO DO WHEN GAS ODOUR IS DETECTED

- Do not use naked flame, and do not smoke.
- Do not operate any electrical switch. (For example: lamp switch or doorbell)
- Do not use telephone or mobile phone.
- Open the doors and windows.
- Close all valves on the appliances that utilize gas and the gas counters.
- Call fire brigade from a telephone outside the home.
- Check all hoses and their connections against leaks. If you still smell gas, leave the house and warn your neighbours.
- Do not enter into the house until authorities clarify it is safe.

## INTENDED USE

- This product has been designed for domestic use. Commercial use is not permitted.
- This appliance may only be used for cooking purposes. It shall not be used for other purposes like heating a room.
- This appliance shall not be used to heat plates under the grill, drying clothes or towels by hanging them on the handle or for heat-

ing purposes.

- The manufacturer assumes no responsibility for any damage due to misuse or mishandling.
- Oven part of the unit may be used for thawing, roasting, frying and grilling food.
- Operational life of the product you have purchased is 8 years. This is the period for which the spare parts required for the operation of this product as defined is provided by the manufacturer.

## ELECTRICAL CONNECTION

This oven must be installed and connected to its place correctly according to manufacturer instructions and by an authorized service.

Appliance must be installed in an oven enclosure providing high ventilation.

Electrical connections of the appliance must be made only via sockets having earth system furnished in compliance with rules. Contact an authorized electrician if there is no socket complying with the earthed system at where appliance will be placed. Manufacturing company is by no means responsible for damage resulting from connection of non-earthed sockets to appliance.

Plug of your oven must be earthed; ensure that socket for the plug is earthed. Plug must be located in a place that can be accessed after installation.

Your oven has been manufactured as 220-240 V 50/60 Hz. AC power supply compliant and requires a 16 Amp fuse. If your power network is different that these indicated values, refer to an electrician or your authorized service.

When you need to replace the electrical fuse, please ensure that electrical connection is made as follows:

- Phase (to live terminal) brown cable
- Blue cable to neutral terminal
- Yellow-green cable to earth terminal

Oven disconnecting switches must be in an accessible place for final user while oven is in its place.

Power supply cable (plug in cable) mustn't touch hot parts of the appliance.

If supply cord (plug in cable) is damaged, this cord must be replaced by the importer or its service agent or an equally competent personnel to prevent a hazardous situation.

## GAS CONNECTION

**! WARNING: Before starting any work related with gas installation, turn off gas supply. Risk of explosion.**

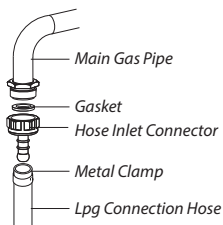
**! WARNING: Gas hose and electric connection of the appliance should not pass next to hot areas such as back of the appliance. Gas hose should be connected by making wide angle turns against breaking possibility. Movement of appliance whose gas connection is made may cause gas leakage.**

**! WARNING: While making gas leakage control; never use lighter, match, glowing cigarette or similar inflammable matter.**

Connect your appliance to gas oven from the shortest way and in a manner to prevent any leakage. For safety, the hose used should be maximum 125 cm and minimum 40 cm.

Apply soap bubble on connection point. If any leak/leakage exists, foaming will occur on soaped region.

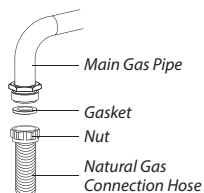
### FOR LPG CONNECTION



For LPG (cylinder) connection, affix metal clamp on the hose coming from LPG cylinder. Affix an edge of the hose on hose inlet connector behind the appliance by pushing to end through heating the hose in boiled water. Afterward, bring the clamp towards end section of the hose and tighten it with screwdriver. The gasket and hose inlet connector required for connection is as the picture shown below.

**! WARNING: The regulator to be affixed on LPG cylinder should have 300 mmSS feature.**

### FOR NATURAL GAS CONNECTION



**! WARNING: Natural gas connection should be done by authorized service.**

For natural gas connection, place gasket in the nut at the edge of natural gas connection hose. To install the hose on main gas pipe, turn the nut. Complete the connection by making gas leakage control.

## GAS CONNECTION

### VENTILATION OF ROOM

The air needed for burning is received from room air and the gases emitted are given directly in room. For safe operation of your product, good room ventilation is a precondition. If no window or room to be utilized for room ventilation is available, additional ventilation should be installed. However, room has a door opening outside, it is no needed to vent holes.

Room size	Ventilating opening
Smaller than 5 m <sup>3</sup>	min. 100 cm <sup>2</sup>
Between 5 m <sup>3</sup> - 10 m <sup>3</sup>	min. 50 cm <sup>2</sup>
Bigger than 10 m <sup>3</sup>	No need
In basement or cellar	min. 65 cm <sup>2</sup>

### REDUCED GAS FLOW RATE SETTING FOR HOB TAPS

1. Ignite the burner that is to be adjustment and turn the knob to the reduced position.
2. Remove the knob from the gas tap.
3. Use an appropriately sized screwdriver to adjust the flow rate adjustment screw. For LPG (butane-pro pane) turn the screw clockwise. For the natural gas, you should turn the screw counter-clockwise once.  
"The normal length of a straight flame in the reduced position should be 6-7 mm."
4. If the flame is higher than the desired position, turn the screw clockwise. If it is smaller turn anticlockwise.
5. For the last control, bring the burner both to high-flame and reduced positions and check whether the flame is on or off.

Depending on the type of gas tap used in your appliance the adjustment screw position may vary.

To adjust your oven acc. to the gas type, make the adjustment for reduced flame carefully by turning with a small screwdriver as shown below on the screw in the middle of the gas cocks as well as nozzle changes (figure 1 and 2)

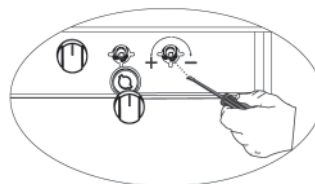


Figure 1

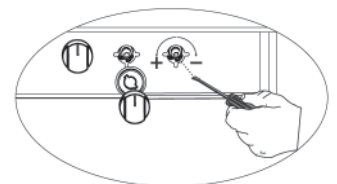


Figure 2

### REMOVAL OF THE LOWER AND UPPER BURNER AND INSTALLATION OF THE INJECTOR TO THE GAS OVEN

#### • REMOVAL OF THE UPPER BURNER:

With the help of a screw driver, remove the screw as shown in figure 3. As shown in figure 4, remove the burner from its place by pulling it to yourself. As shown in figure 5, remove the injector in the bearing with a socket wrench. In order to re-place the burner, apply the removal process reversely.

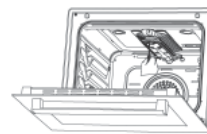


Figure 3

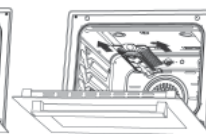


Figure 4

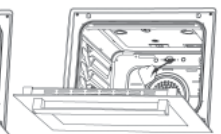


Figure 5

#### • REMOVAL OF THE LOWER BURNER:

The lower burner door has been fixed with two screws. As shown in figure 6, remove it with the help of a screw driver. Remove the door by pulling upwards as shown in figure 7. Remove the burner from its place by pulling it to yourself as shown in figure 8. As shown in figure 9, remove the injector in the bearing with a socket wrench. In order to replace the burner, apply the removal process reversely.

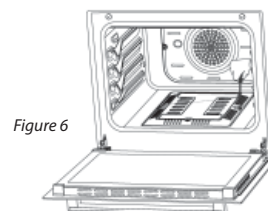


Figure 6

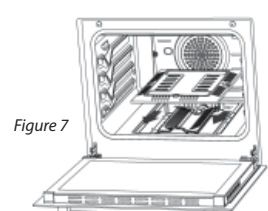
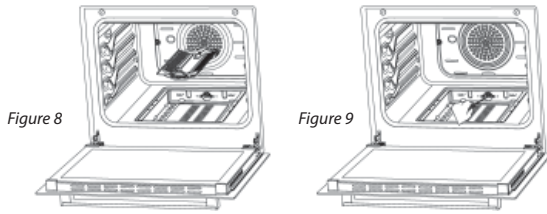
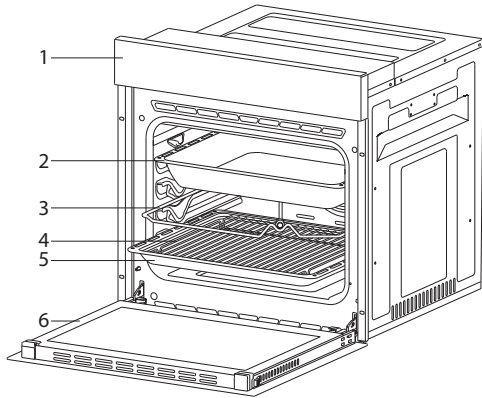


Figure 7

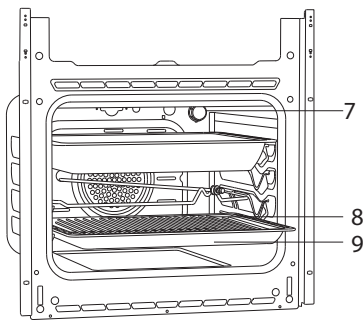
## GAS CONNECTION



## INTRODUCING THE APPLIANCE

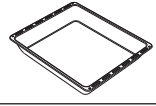

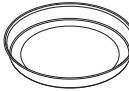



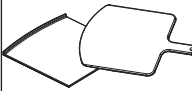



- 1. Control panel
- 2. Deep tray \*
- 3. Roast chicken skewer \*
- 4. In tray wire grill
- 5. Standard tray
- 6. Oven door



- 7. Lamp
- 8. In tray wire grill
- 9. Standard tray

## ACCESSORIES (OPTIONAL)

	<b>Deep tray *</b> Used for pastry, big roasts, watery foods. It can also be used as oil collecting container if you roast directly on grill with cake, frozen foods and meat dishes.
	<b>Tray / Glass tray *</b> Used for pastry (cookie, biscuit etc.), frozen foods.
	<b>Circular tray *</b> Used for pastry frozen foods.
	<b>Wire grill</b> Used for roasting or placing foods to be baked, roasted and frozen into desired rack.
	<b>Telescopic rail *</b> Trays and wire racks can be removed and installed easily thanks to telescopic rails.
	<b>In tray wire grill *</b> Foods to stick while cooking such as steak are placed on in tray grill. Thus contact of food with tray and sticking are prevented.
	<b>Pizza stone and peel *</b> They are used for baking pastries such as pizza, bread, pancake and removing baked food from the oven.
	<b>Tray handle *</b> It is used to hold hot trays.

## TECHNICAL SPECIFICATIONS

Specifications	60 cm Built-in oven										
Lamp power	15-25 W										
Thermostat	100-250 / Max °C										
Grill heater	2000 W										
Supply voltage	220-240 V 50/60 Hz.										
Burner Specifications	G20,20 mbar		G20,25 mbar		G30,28-30 mbar		G30,37 mbar		G30,50 mbar		
	G25,25 mbar		Gas natural		LPG		LPG		LPG		
Grill burner	Injector	0,92	mm	0,92	mm	0,60	mm	0,60	mm	0,55	mm
	Gas flow	0,143	m <sup>3</sup> /h	0,143	m <sup>3</sup> /h	109	g/h	109	g/h	109	g/h
	Power	1,50	kW	1,50	kW	1,50	kW	1,50	kW	1,50	kW
Oven burner	Injector	0,97	mm	0,97	mm	0,65	mm	0,65	mm	0,60	mm
	Gas flow	0,171	m <sup>3</sup> /h	0,171	m <sup>3</sup> /h	131	g/h	131	g/h	131	g/h
	Power	1,80	kW	1,80	kW	1,80	kW	1,80	kW	1,80	0,143

**! WARNING: Diameter values written on the injector are specified without a comma. For example; The diameter of 1,70 mm is specified as 170 on the injector.**

Technical specifications can be changed without prior notice to improve product quality.

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.

# INSTALLATION OF APPLIANCE

Ensure that electrical installation is suitable for operationalising the appliance. If not, call an electrician and plumber to make necessary arrangements. Manufacturing firm can't be hold responsible for damages to arise due to operations by unauthorized people and product warranty becomes void.

- ! WARNING: It is customer's responsibility to prepare the location the product shall be placed on and also have power utility prepared.**
- ! WARNING: The rules about electrical local standards must be adhered to during product 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.**

## IMPORTANT WARNINGS FOR INSTALLATION

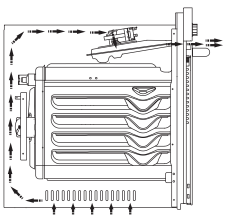


Figure 10

Cooling fan shall take extra steam out and prevent outer surfaces of appliance from overheating during operation of oven.

This is a necessary condition for better appliance operation and better cooking.

Cooling fan shall continue operation after cooking is finished. Fan shall automatically stop after cooling is completed.

A clearance must be left behind the enclosure where you'll place the appliance for efficient and good operation.

This clearance shouldn't be ignored as it's required for ventilation system of the appliance to operate.

## RIGHT PLACE FOR INSTALLATION

Product has been designed to be mounted to worktops procured from market. A safe distance must be left between the product and kitchen walls or furniture. See the drawing provided on the next page for proper distances. (values in mm).

- Used surfaces, synthetic laminates and adhesives must be heat resistant. (minimum 100 °C)
- Kitchen cupboards must be level with product and secured.
- If there is a drawer below the oven, a rack must be placed between oven and drawer.

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

**! WARNING: Do not use door and/or handle to carry or move the product.**

## 60 CM BUILT-IN OVEN INSTALLATION AND MOUNTING

Place of use for product must be located before starting installation. Product mustn't be installed in places which are under the effect of strong air flow.

Carry the product with minimum two people. Do not drag the product so that floor isn't damaged. Remove all transportation materials inside and outside the product.

Remove all materials and documents in the product.

## INSTALLATION UNDER COUNTER

Cabin must match the dimensions provided in **figure 11**.

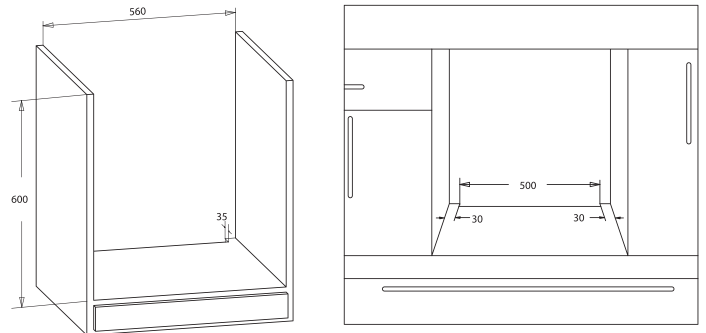
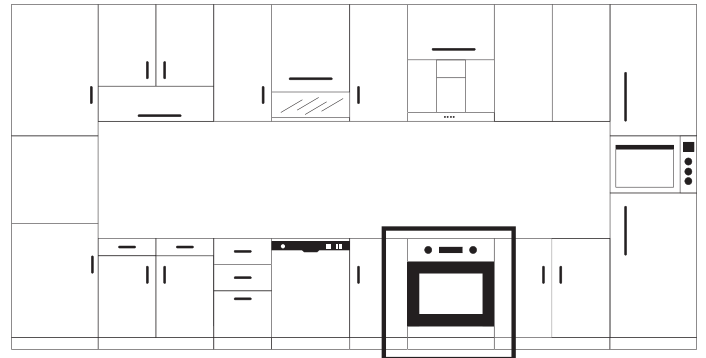


Figure 11

A clearance must be provided at the rear part of the cabin as indicated in the figure so that necessary ventilation can be achieved.

After mounting, the clearance between lower and upper part of the counter is indicated in **figure 14** with «A». It's for ventilation and shouldn't be covered. "A = min. 7mm"

## INSTALLATION IN AN ELEVATED CABINET

Cabin must match the dimensions provided in **figure 12**.

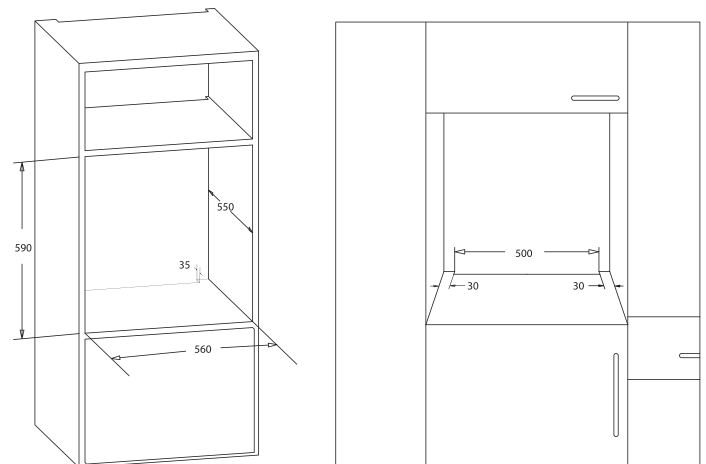


Figure 12

# INSTALLATION OF APPLIANCE

The clearances with the dimensions indicated in the figure must be provided at the rear part of cabin, upper and lower sections so that necessary ventilation can be achieved.

## INSTALLATION REQUIREMENTS

Product dimensions are provided in the **figure 13**.

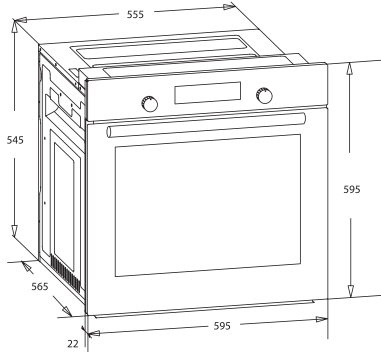


Figure 13

Furniture surfaces for mounting and mounting materials to be used must have a minimum temperature resistance of 100 °C.

Mounting cabin must be secured and its floor must be plane for product not to tilt over.

Cabin floor must have a minimum strength that would handle a load of 60 kg.

## PLACING AND SECURING THE OVEN

Place the oven into the cabin with two or more people.

Ensure that oven's frame and front edge of the furniture match uniformly.

Supply cord mustn't be under the oven, squeeze in between oven and furniture or bend.

Fix the oven to the furniture by using the screws provided with the product. Screws must be mounted as shown in **figure 14** by passing them through plastics attached to frame of the product. Screws mustn't be overtightened. Otherwise, screw sockets might be worn.

Check that oven doesn't move after mounting. If oven isn't mounted in accordance with instructions, there is a risk of tilt over during operation.

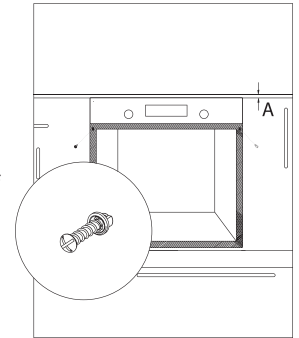


Figure 14

## ELECTRICAL CONNECTION

Mounting place of the product must have appropriate electrical installation.

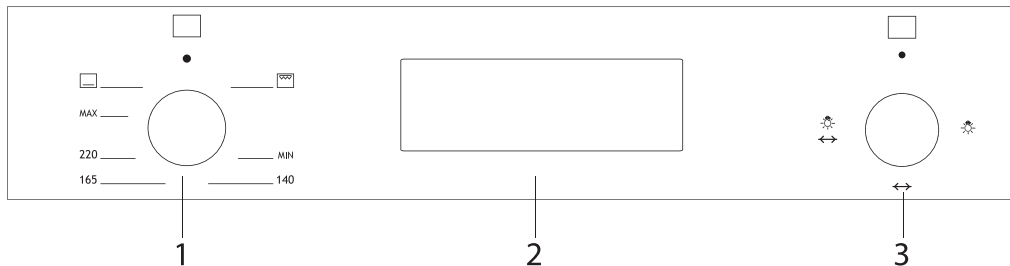
Network voltage must be compatible with the values provided on type label of product.

Product connection must be made in accordance with local and national electrical requirements.

Before starting the mounting disconnect network power. Do not connect the product to network until its mounting is completed.

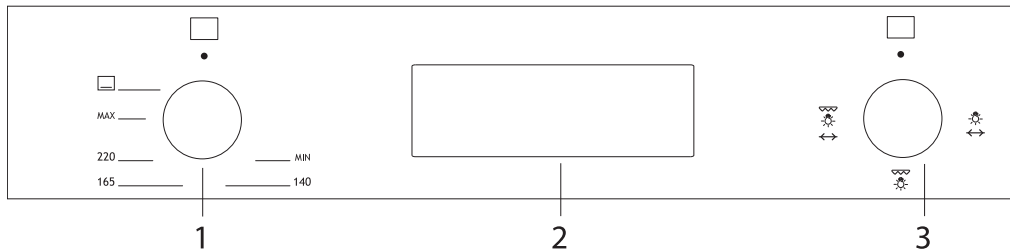
# CONTROL PANEL

## BUILT IN GAS OVEN CONTROL PANEL PICTURE



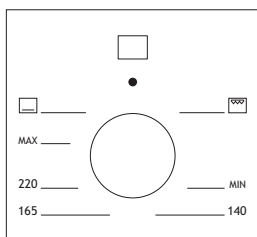
1. Oven control button
2. Mechanical or digital timer
3. Function button

## BUILT IN MIX OVEN CONTROL PANEL PICTURE

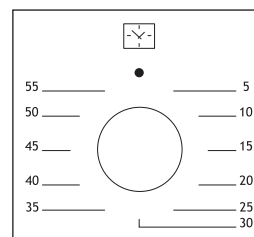


1. Oven control button
2. Mechanical or digital timer
3. Function button

**! WARNING: The control panel above is only for illustration purposes. Consider the control panel on your device.**



**Oven Control Button:** Provides to control gas oven burners (for thermostatic oven burner and upper burner). Also you can use the ignition under knob function to flame the gas burners



**Mechanical Timer Button \*:** Helps to set time for the food to be cooked in the oven. See cooking table for cooking times.

# USING THE OVEN

## INITIAL USE OF OVEN

Here are the things you must do at first use of your oven after making its necessary connections as per instructions:

1. Remove labels or accessories attached inside the oven. If any, take out the protective folio on front side of the appliance.
2. Remove dust and package residues by wiping inside of the oven with a damp cloth. Inside of oven must be empty. Plug the cable of appliance into the electrical socket.
3. Set the thermostat button to the highest temperature (240 Max. °C) and run the oven for 30 minutes with its door closed. Meanwhile a slight smoke and smell might occur and that's a normal situation.
4. Wipe inside of the oven with a slightly warm water with detergent after it becomes cold and then dry with a clean cloth. Now you can use your oven.

## NORMAL USE OF OVEN

1. This gas oven's top (grill) and bottom burner can only be used one at a time. When you want use your chosen burner, first you press the tap knob and wait 5 seconds to purge air from the pipes. Then you can ignite the burner by automatic ignition system (optional) or match.
2. Once the burner is lit, you must continue to hold the knob in for between 10 to 15 seconds for the flame supervisory system to work.
3. When the burner is lit and fully established after a minute or two, then you can close the oven door.
4. You can set cooking time to any desired time by using the button at models with mechanical timer. Timer will de-energize heaters when time expired and provide warning beep as ringing.
5. Timer turns the heaters off and provides audible signal when cooking time expires in line with the information entered in the models with digital timer.
6. Cooling system of the appliance will continue to operate after cooking is completed. Do not cut the power of appliance in this situation which is required for appliance to cool down. System will shut down after cooling is completed.

## USING THE GRILL

1. When you place the grill on the top rack, the food on the grill shall not touch the grill.
2. You can preheat for 5 minutes while grilling. If necessary, you may turn the food upside down.
3. Food shall be in the center of the grill to provide maximum air flow through the oven.

### • TO TURN ON THE GRILL;

1. Place the function button over the grill symbol.
2. Then, set it to the desired grill temperature.

### • TO TURN THE GRILL OFF;

Set the function button to the off position.

**! WARNING:**  
Keep the oven door closed while grilling. (electrical grill)

**! WARNING:**  
Keep the oven door opened while grilling. (gas grill)

## USING THE GRILL DEFLECTOR SHEET \*

1. Place the heat shield under the control panel by opening the oven front door. (figure 16)
2. Locate the two mounting tabs on the heat shield into the two slots under the control panel, then secure in place between oven and inner door by gently closing the door. (figure 17)
3. It is important to keep the door open the specified distance when grilling.

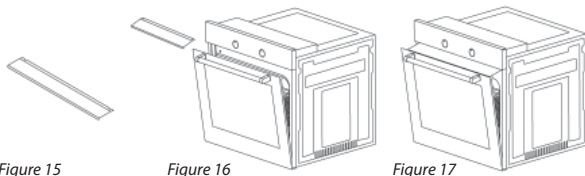


Figure 15

Figure 16

Figure 17

# PROGRAM TYPES

4. The heat shield will provide an ideal cooking performance while protecting the control panel and knobs.

## LIGHTING THE OVEN MANUAL

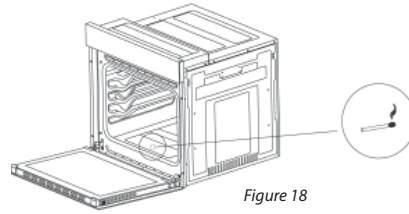


Figure 18

In the event of a power failure, the oven burner can be lit manually:

1. Open oven door.
2. Hold match or lighter near the burner hole as shown in the figure.
3. Once the burner is lit, shut the oven door.

**➔ NOTE:** If the oven burner is accidentally extinguished, turn the oven control knob to the off position, open the oven door, ventilate the kitchen and wait for least one minute before trying to light the burner again.

**! ATTENTION:** Automatic switch is available in the oven. Use this feature when the power fails. (Figure 18)

## USING THE CHICKEN ROASTING \*

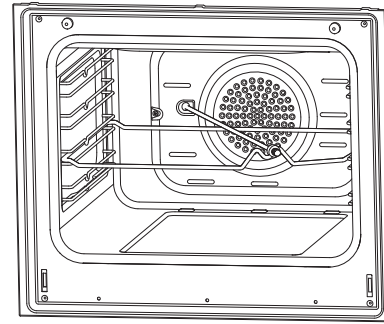
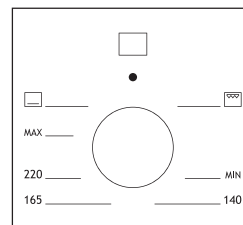


Figure 19

Place the spit on the frame. Slide turn spit frame into the oven at the desired level. Locate a dripping pan through the bottom in order to collect the fat. Add some water in dripping pan for easy cleaning. Do not forget to remove plastic part from spit. After grilling, screw the plastic handle to the skewer and take out the food from oven.

### • PROGRAM TYPES



Helps to set with which heaters the food placed in oven will be cooked. Heater program types in this button and their functions are stated below. Every model might not have all heater types and thus program types of these heaters.

Heating program types in your appliance and important explanations of them are provided below for you can cook different foods appealing to your taste.

	Oven burner		Grill burner
	Roast chicken*		Lamp
	Timer		Turbo fan*

• **OVEN BURNER:** You can reheat or brown meals using bottom heating, it is also most suitable of heating for preserving food.

• **GRILL BURNER:** This function is used for grilling. Place food on the wire grid put wire grid into the oven top rack. After place oven deep tray under wire grid.



## COOKING RECOMMENDATIONS

You can find in the following table the information of food types which we tested and identified their cooking values in our labs. Cooking times can vary depending on the network voltage, quality of material to be cooked, quantity and temperature. Dishes to cook by using these values might not appeal to your taste. You can set various values for obtaining different tastes and results appealing to your taste by making tests.

**! WARNING: Oven must be preheated for 7-10 minutes before placing the food in it.**

### COOKING TABLE

Food	Cooking function	Cooking temperature (°C)	Cooking rack	Cooking time (min.)
Cake	Oven	170-180	3	35-45
Small cake	Oven	170-180	3	25-30
Pie	Oven	180-200	3	35-45
Pastry	Oven	180-190	3	20-25
Cookie	Oven	170-180	3	20-25
Apple pie	Oven	180-190	3	50-70
Sponge cake	Oven	200/150 *	3	20-25
Pizza	Oven	180-200	3	20-30
Lasagne	Oven	180-200	3	25-40
Meringue	Oven	100	3	50
Grilled chicken**	Grill	200-220	3	25-35
Grilled fish**	Grill	200-220	3	25-35
Calf steak**	Grill	Max	4	15-20
Grilled meatball**	Grill	Max	4	20-25

\* Do not preheat. First half of cooking time is recommended to be at 200 °C de while the other half at 150 °C.

\*\* Food must be turned after half of the cooking time.

## MAINTENANCE AND CLEANING

1. Remove the power plug from electrical socket.
2. 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.
3. Rinse after wiping the parts at inner parts of the product with soapy cloth, then dry thoroughly with a soft cloth.
4. Clean glass surfaces with special glass cleaning material.
5. Do not clean your product with steam cleaners.
6. Never use combustibles like acid, thinner and gas while cleaning your product.
7. Do not wash any part of the product in dishwasher.
8. Use potassium stearate (soft soap) for dirt and stains.

### CLEANING AND MOUNTING OVEN DOOR

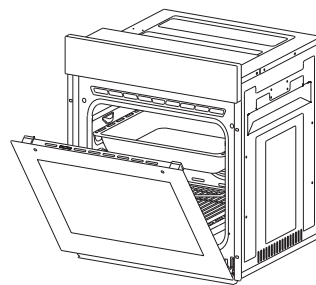


Figure 20

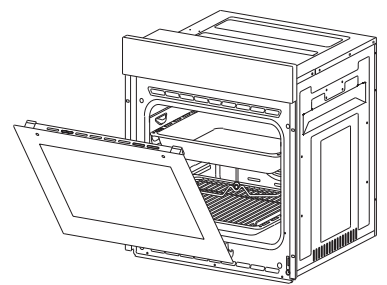


Figure 21

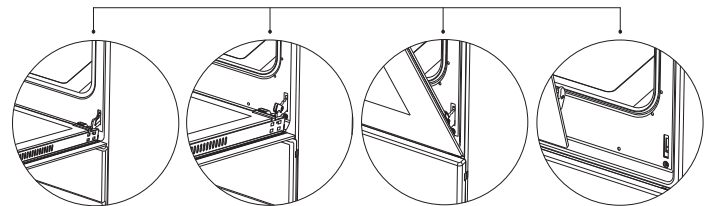


Figure 20.1

Figure 20.2

Figure 21.1

Figure 21.2

Open the door fully by pulling the oven door toward yourself. Then perform unlock operation by pulling the hinge lock upwards with the aid of screwdriver as indicated in **figure 20.1**.

Set the hinge lock to the widest angle as in **figure 20.2**. Adjust both hinges connecting oven door to the oven to the same position.

Later, close the opened oven door so that it will be in a position to contact with hinge lock as in **figure 21.1**.

For easier removal of oven door, when it comes close to closed position, hold the cover with two hands as in **figure 21.2** and pull upwards.

Reversely perform respectively what you did while opening door to reinstall oven door back.

### CLEANING OVEN GLASS

Lift by pressing on plastic latches on left and right side as shown in **figure 22** and pulling the profile toward yourself as in **figure 23**.

Glass is released after profile is removed as shown in **figure 24**. Remove the released glass by pulling toward yourself carefully. Outer glass is fixed to oven door profile. You can perform glass cleaning easily after glasses are released. You can mount glasses back by performing the operations reversely after cleaning and maintenance are completed. Ensure that profile is seated properly in place.

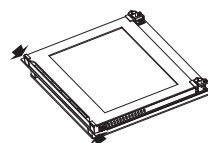


Figure 22

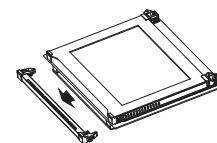


Figure 23

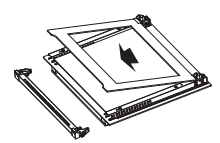


Figure 24

# MAINTENANCE AND CLEANING

## CATALYTIC PANEL \*

It is located behind the wire racks of the oven, at the right and left walls of oven cavity. Catalytic panel removes offensive odour and provides using your appliance at its best performance. Over time, oil and food odours permeate into enamelled oven walls and heating elements. Catalytic panel absorbs any food and oil odours, and burns them during cooking to clean your oven.

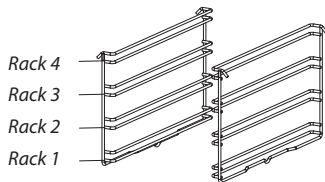
## DETACHING CATALYTIC PANEL

To remove catalytic panel; first remove the wire racks. Once wire racks are removed, catalytic panel will be free. It is advised to replace the catalytic panel once every 2-3 years.

## RACK POSITIONS

In order to remove the catalytic walls; the guides must be pulled out. As soon as the guides are pulled out, the catalytic walls will be released automatically. The catalytic walls must be changed after 2-3 years.

## INSTALLING AND REMOVING WIRE RACKS



To remove wire racks, press the clips shown with arrows in the figure, first remove the lower, and then the upper side from installation location.

To install wire racks; reverse the procedure for removing wire rack.

## REPLACING OVEN LAMP

**WARNING: To avoid electric shock, ensure that the appliance circuit is open before changing the lamp. (having circuit open means power is off)**

First disconnect the power of appliance and ensure that appliance is cold.

Remove the glass protection by turning as indicated in the figure on the left side. If you have difficulty in turning, then using plastic gloves will help you in turning.

Then remove the lamp by turning, install the new lamp with same specifications.

Reinstall glass protection, plug the power cable of appliance into electrical socket and complete replacement. Now you can use your oven.

### Type G9 Lamp



220-240 V, AC-  
15-25 W

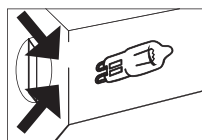
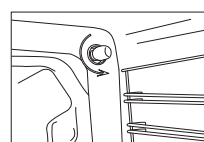


Figure 25

### Type E14 Lamp



220-240 V, AC  
15 W



Figure 26

# TROUBLESHOOTING

You may solve the problems you may encounter with your product by checking the following points before calling the technical service.

## CHECK POINTS

In case you experience a problem about the oven, first check the table below and try out the suggestions.

Problem	Possible Cause	What to Do
<b>Oven does not operate.</b>	Power supply not available.	Check for power supply.
	Gas supply not available.	Check if main gas valve is open.
		Check if gas pipe is bent or kinked.
		Make sure gas hose is connected to the oven. Check if suitable gas valve is being used.
<b>Oven stops during cooking.</b>	Plug comes out from the wall socket.	Re-install the plug into wall socket.
<b>Turns off during cooking.</b>	Too long continuous operation.	Let the oven cool down after long cooking cycles.
	More than one plugs in a wall socket.	Use only one plug for each wall socket.
<b>Oven door is not opening properly.</b>	Food residues jammed between the door and internal cavity.	Clean the oven well and try to re-open the door.
<b>Electric shock when touching the oven.</b>	No proper grounding.	Make sure power supply is grounded properly.
	Ungrounded wall socket is used.	
<b>Water dripping.</b>	Water or steam may generate under certain conditions depending on the food being cooked. This is not a fault of the appliance.	Let the oven cool down and than wipe dry with a dishcloth.
<b>Steam coming out from a crack on oven door.</b>		
<b>Water remaining inside the oven.</b>		
<b>Oven does not heat.</b>	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.
<b>Smoke coming out during operation.</b>	When operating the oven for the first time	Smoke comes out from the heaters. This is not a fault. After 2-3 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.
<b>When operating the oven burnt or plastic odour coming out.</b>	Plastic or other not heat resistant accessories are being used inside the oven.	At high temperatures, use suitable glassware accessories.
<b>Oven does not cook well.</b>	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.
<b>Internal light is dim or does not operate.</b>	Foreign object covering the lamp during cooking.	Clean internal surface of the oven and check again.
	Lamp might be failed.	Replace with a lamp with same specifications.

# HANDLING RULES

1. Do not use the door and/or handle to carry or move the appliance.
2. Carry out the movement and transportation in the original packaging.
3. Pay maximum attention to the appliance while loading/unloading and handling.
4. Make sure that the packaging is securely closed during handling and transportation.
5. Protect from external factors (such as humidity, water, etc.) that may damage the packaging.
6. Be careful not to damage the appliance due to bumps, crashes, drops, etc. while handling and transporting and not to break or deform it during operation.

## RECOMMENDATIONS FOR ENERGY SAVING

Following details will help you use your product ecologically and economically.

1. Use dark coloured and enamel containers that conduct the heat better in the oven.
2. As you cook your food, if the recipe or the user manual indicates that pre-heating is required, pre-heat the oven.
3. Do not open the oven door frequently while cooking.
4. Try not to cook multiple dishes simultaneously in the oven. You may cook at the same time by placing two cookers on the wire rack.
5. Cook multiple dishes successively. The oven will not lose heat.
6. Turn off the oven a few minutes before the expiration time of cooking. In this case, do not open the oven door.
7. Defrost the frozen food before cooking.

## ENVIRONMENTALLY-FRIENDLY DISPOSAL

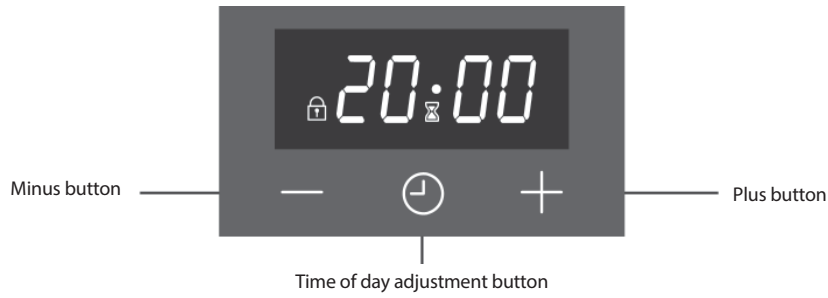


Dispose of packaging in an environmentally-friendly manner.

This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout to the EU.

## PACKAGE INFORMATION

Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.



SCREEN SYMBOLS	
	<b>Minute Minder Status Indication</b> <ul style="list-style-type: none"> <li><b>On:</b> Minute minder alarm active.</li> <li><b>Flashing:</b> Minute minder adjustment mode, adjustment possible by <b>+</b> or <b>-</b> buttons or current minute minder alarm completed.</li> <li><b>Off:</b> Minute minder is not active.</li> </ul>
	<b>Child Lock Indication</b> <ul style="list-style-type: none"> <li><b>On:</b> Child Lock is active.</li> <li><b>Off:</b> Child Lock is inactive.</li> </ul>

It is an electronic timing module to use a minute-programmed alarm clock independent from the oven.

The case where the time clock is behind or ahead is not a malfunction. The oven time clock may be put back or ahead according to mains frequency as it runs directly with mains voltage. This is not a malfunction.

#### • POWER ON

At power on, time of day is flashing. The indicated time of day is not correct and has to be adjusted.

#### • TIME OF DAY ADJUSTMENT

Press **+** or **-** simultaneously for 3 seconds to enter the adjustment mode and then the dot symbol in between hours and minutes digits will start to flash. Using either **+** and **-** adjust the desired duration. The maximum adjustable duration is 23h 59 minutes. Adjustment mode will be abandoned within 6 seconds after the last button press or can be terminated immediately by pressing the **⌚** button.

Note: Time of Day adjustment is also activated in first 7 seconds after power on.

#### • SETTING THE MINUTE MINDER

With this function, you can adjust a duration in minutes. After the adjusted time has been elapsed, an alarm sound will be produced.

Press **⌚** to enter the minute minder adjustment mode, **⌚** symbol will start flashing on the screen. Using either **+** or **-** adjust the desired duration. The minute minder time increments are in 10 seconds up to 99 minutes 50 seconds, thereafter the display will show 1 hour and 40 minutes and the adjustment will be in 1 minute steps up to the 24 hours.

Adjustment mode will be abandoned within 6 seconds after the last button press or can be terminated immediately by pressing the **⌚** button.

#### • CHILD LOCK

This function is intended to prevent any unauthorized modification of the timer settings. This function will be active, within 30 seconds after the last button press. **🔒** will appear. To deactivate it, press the **🔒** for 3 seconds. **🔄** will disappear.

#### • PROGRAMMABLE OPTIONS

##### Alarm tone:

Pressing and holding the **-** button for 3 seconds will result in the currently valid buzzer tone being produced. By pressing **+** and **-** buttons, you may scroll through 3 available buzzer tones. The last heard buzzer tone will be automatically recorded as the selected tone. After 6 seconds of the last button press or by pressing **⌚**, the adjustment is completed.

##### Brightness setting:

Pressing and holding the **-** button for 3 seconds will result in the currently valid brightness setting being showed. By pressing **+** and **-** buttons, you may scroll through 8 available brightness setting. The last seen brightness setting will be automatically recorded as the selected setting. After 6 seconds of the last button press or by pressing **⌚**, the adjustment is completed.

Note: Default settings are highest.

Note: Programmable options are nonvolatile and will be resident after any power failure.

FOR YEARS TO COME

# freggia



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