

BEAUNE BUSSY

LG 962 G/ E/ CT

WARNING : If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- WHAT TO DO IF YOU SMELL GAS.
- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.



WARNING :
THIS RANGE CAN TIP
INJURY TO PERSONS COULD RESULT
INSTALL ANTI-TIP DEVICE PACKED WITH RANGE
SEE INSTALLATION INSTRUCTIONS

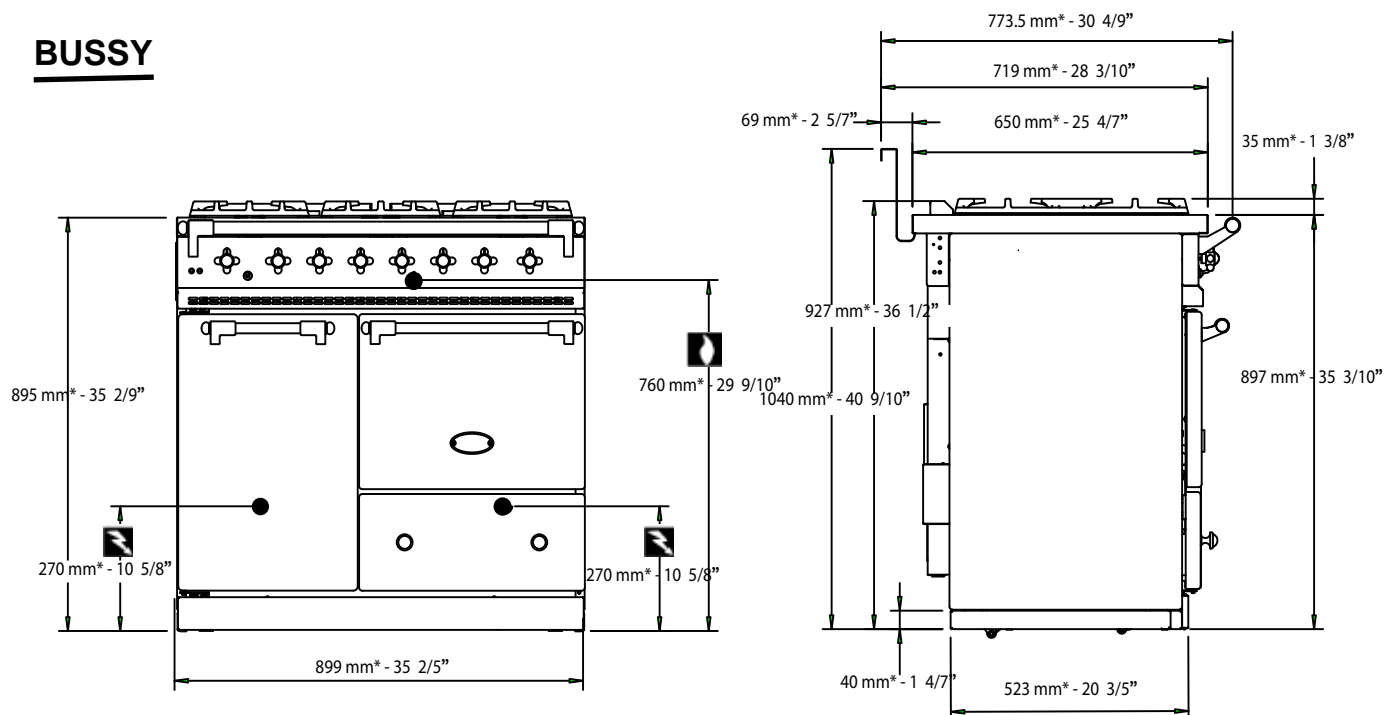


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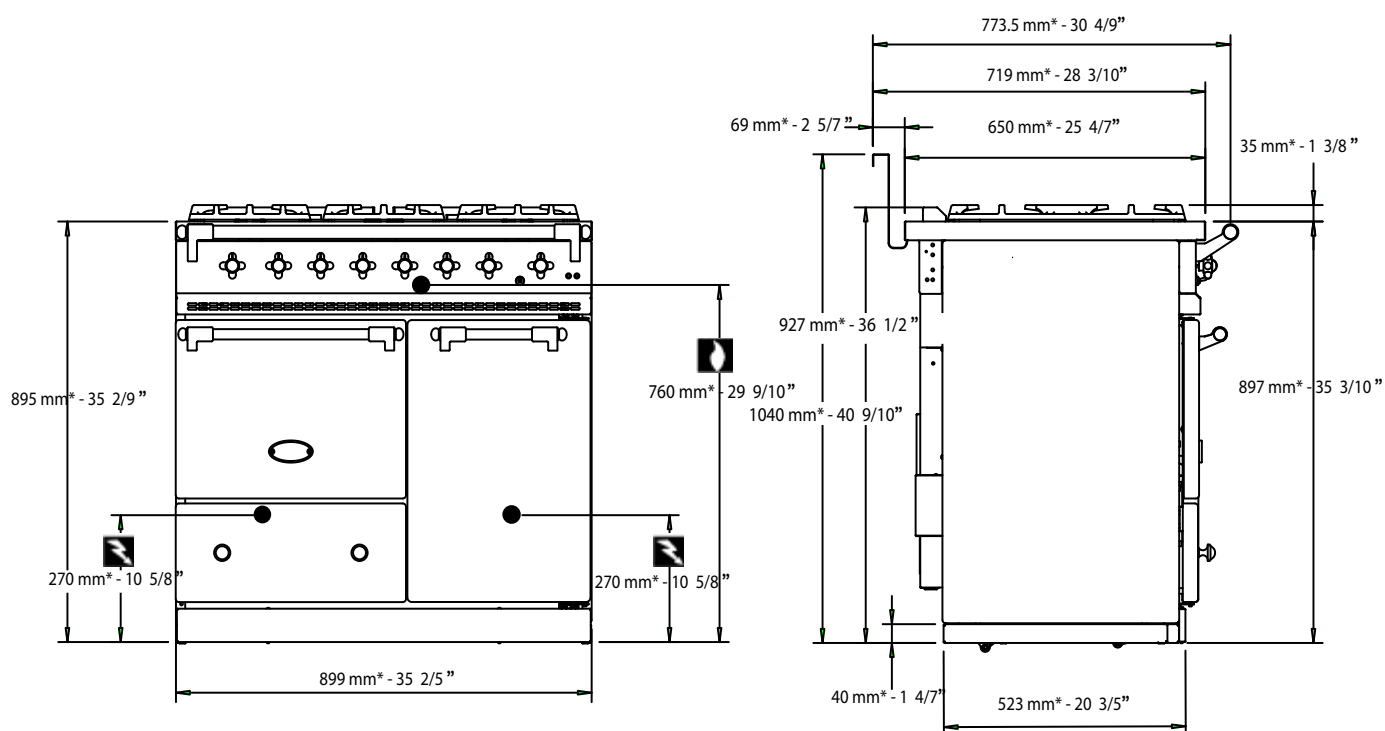
TECHNICAL DATA SHEETS, MEASUREMENTS AND DIMENSIONS



BUSSY



BEAUNE



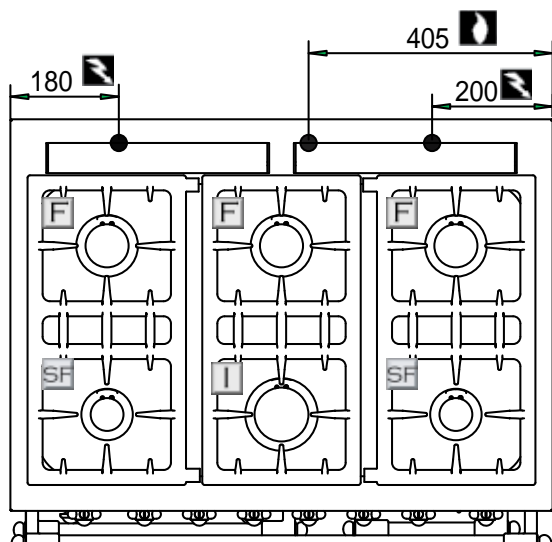
* The range Height is adjustable : 900 mm-35 7/16 " to 916 mm-36 1/16 "



Gas connection : Tube Ø 15/21, 1/2" gas thread, on male coupling



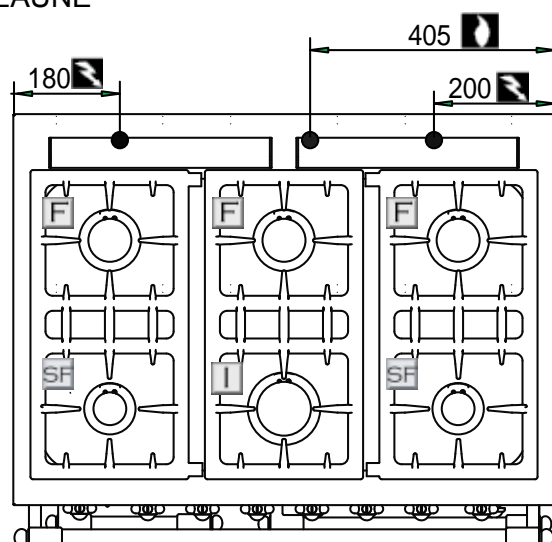
Electric connection, on terminal block at the rear of the appliance



6-burner cook's stove, 2 ovens

- 6 burner of different size and power individually controlled by a safety valve
- Electrical ignition.
- TRADITION» model equipped with a 385 x 510 mm (15 ⁵/₃₂ " x 20 ⁵/₆₄ ") heating plate.

BEAUNE



BUSSY

Désignation		Burner diameter
Intensive	I	Ø 90 mm
Fast	F	Ø 72 mm
Semi fast	SF	Ø 55 mm

Appliance	Width	Depth	Height mm / "	Weight Gross/Net - Kg / lb
LG 1052 G	1130 mm / 44.5"	760 mm / 29.9"	1050 mm / 41.3"	120 kg / 108 kg – 267 / 240 lb

Gas oven :

- ▶ Enamelled sheet metal.
- ▶ Dimensions L x l x h : 400 mm (15.7") x 460 mm (18.1") x 305 mm (12").
- ▶ 4 shelf level with 58 mm spacing, 55 liters / 1,94 ft³
- ▶ Heating provided by thermostatically controlled burner, thermocouple safety cut-outs.
- ▶ Electrical ignition.

Static electric oven :

- ▶ Enamelled sheet metal.
- ▶ Dimensions L x l x h : 400 mm (15.7") x 460 mm (18.1") x 305 mm (12").
- ▶ Thermostatically controlled roof and base heating elements, safety cut-out by safety thermostat.

Rating : 2700 W – Power supply : 240 VAC 60Hz.

Multifunction electric oven vertical :

- ▶ Enamelled sheet metal.
- ▶ Oven with choice of two modes of functioning by selector.
- ▶ Dimensions L x l x h : 325 mm (12.7") x 450 (17.7") mm x 410 mm (16.1"); 59 litres/ 2.08 ft³, 3 shelf levels with 70 mm spacing.
- ▶ This is fitted with an electric grill with a rating of 2100 W.

Function static electric oven :

The heating elements consist of a 1500 W element at the base and a peripheral 700 W element in the roof which operate simultaneously.

Thermostatically controlled roof and base heating elements, safety thermostat.

Power : 2200 W – Supply : 230 V 1N~ 50 Hz/ 400 V 3N~ 50 Hz

Function oven ventilated :

The oven is heated by a circular 2650 W element.

Thermostatically controlled roof and base heating elements, safety thermostat.

Power : 2650 W – Supply : 230 V 1N~ 50 Hz/ 400 V 3N~ 50 Hz

Accessories :

Oven : One drip tray, one shelf, one pastry tray per oven.

Pressures and hourly consumption :

Appliance gas supplying can be switched

PRESSURE	6" WC	10" WC
GAS	Natural gas	L.P. Propane
Burner	Btu / hr	Btu / hr
Oven	13500	11000
Intensive (I)	15000	13000
Fast (F)	11000	10000
Semi fast (SF)	5000	5000

Directives :

Gas appliances : 2009/142/CEE

Low Voltage : 2006/95/CEE

CEM : 2004/108/CEE



"BEAUNE - BUSSY"

INSTALLER'S MANUAL

Appliances must be installed in a workmanlike manner in accordance with the instructions in this manual and locally applicable regulations.

This manual will be handed over to the user after installation.

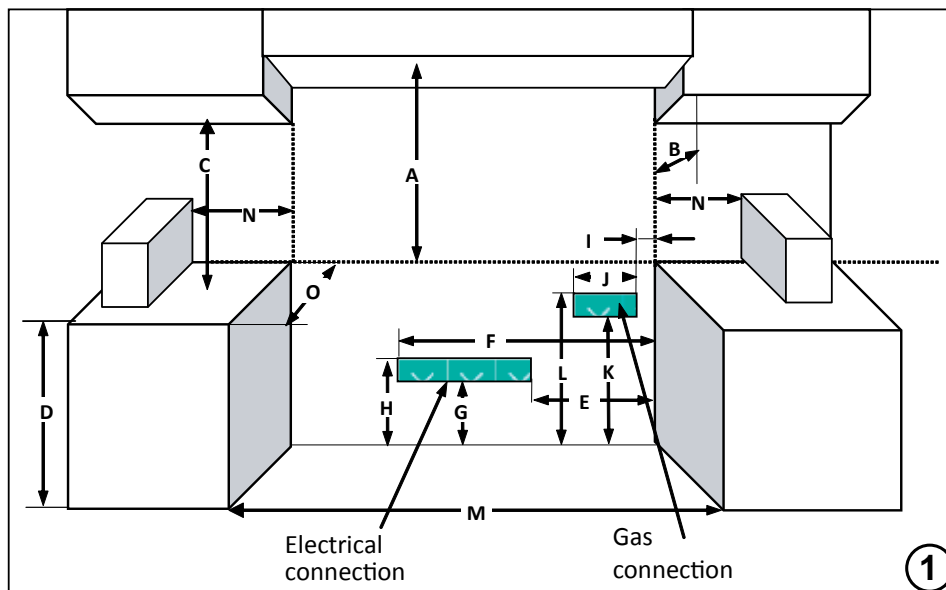




CABINET PREPARATION



BEAUNE/ BUSSY :



	A	B	C	D	E	F	G	H	I	J	K	L	M	N	O
mm	914	330	457	914	150	230	175	395	20	60	765	865	910	51	660
"	36	13	18	36	5 ¹⁵ / ₁₆	9 ¹ / ₁₆	6 ⁷ / ₈	15 ⁹ / ₁₆	13 ¹ / ₁₆	2 ³ / ₈	30 ¹ / ₈	34 ¹ / ₁₆	35 ² / ₁₆	2	26

- The range is a free standing unit. If the unit is to be placed next to cabinets, the clearances shown in Figure ① are required.
- The top grate support must be 34 mm - 1 ⁵/₈" above the adjacent base cabinet countertop.
- Min clearances to combustibles :
- 0" (0 mm) from rear.
- 0" (0 mm) from sides below 36" (914 mm) height.
- 2" (51 mm) from sides above 36" (914 mm) height.
- Cabinets 13" (330 mm) deep may be installed above the range at least 30" above the plane of the cooking surface.

Use range only with factory supplied legs.

IMPORTANT

- ▶ **Must be installed under an exhaust hood.**
- ▶ **Do not install this unit near combustible walls, partitions, pieces of furniture or decorative material unless these are covered with adequate thermal insulation of the noncombustible type.**

Making sure the resulting installation meets fire regulations.

THE APPLIANCE MUST BE INSTALLED IN ACCORDANCE WITH THE LOCAL CODES OR National Fuel Gas Code, ANSI Z223.1 or latest edition.

Manual shut-off valve should be installed in an accessible location in the gas piping external to the appliance for the purpose of turning on or shutting off gas to the appliance.

GAS CONNECTION



Ensure that the oven is set to the type of gas used (see label on the gas connector).

If the gas supply is not compatible with the gas setting of your range the setting must be modified. Refer to the “Changing the hob gas” section of the present instructions.

Butane-fuelled units : Connect unit to 2.6 kg/h pressure reducer. Use two cylinders connected to a 3-way valve ahead of the pressure regulator in case of prolonged, continuous duty.

Propane-fuelled units : Connect unit to a 3.0 kg/h pressure reducer. Use two cylinders and a 3-way valve ahead of the pressure regulator in case of prolonged, continuous duty. The use of 37 kg or extern cryogenic tanks is both possible and recommended.

Before connection

Check :

- ◇ Pipework is perfectly clean in order to prevent the injectors becoming blocked and malfunctioning of the magnetic heads.
- ◇ The gas for which the appliance was set up: Rating plate and markings.
- ◇ Cross-sectional area of gas supply pipework is compatible with the appliance’s thermal output.
- ◇ Provide adequate air supply during use of the appliance.

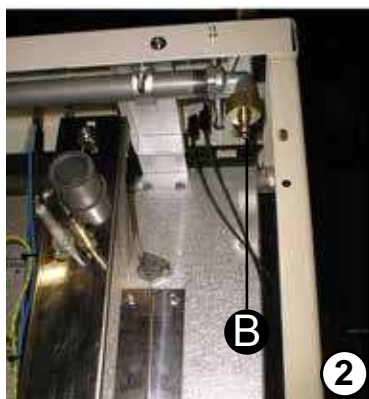
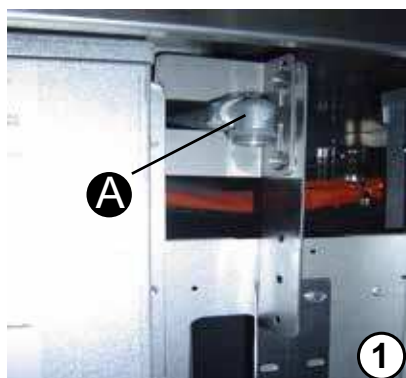
Gas connection

Female coupling Ø 15/21, 1/2” ID NPT on **A** / figure **1**.

After connection

Check the manifold pressure on pressure connection Ø 15/21, 1/8” NPT on **B** / figure **2**.

Subsequently check the circuit for gas leaks.



The appliance is designed to operate with the gases in Table 1.

Table 1		
Country	GAS	Pressure (Pn)
U.S	Natural gas	6” WC
U.S	L.P. propane	10” WC

OPENING AND REFITTING THE HOB

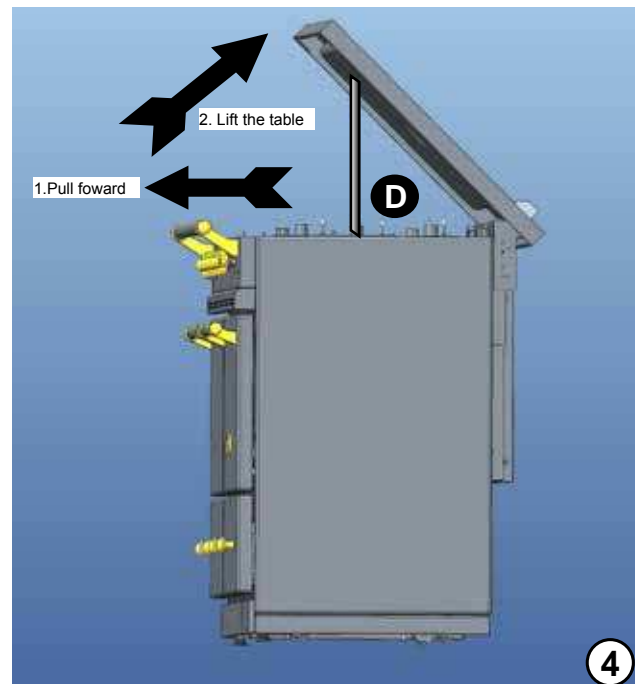
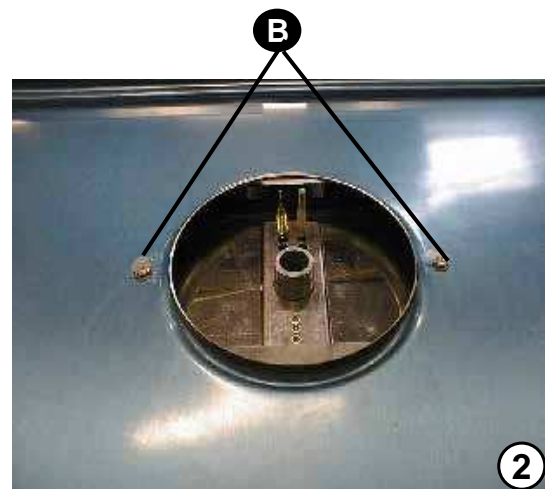
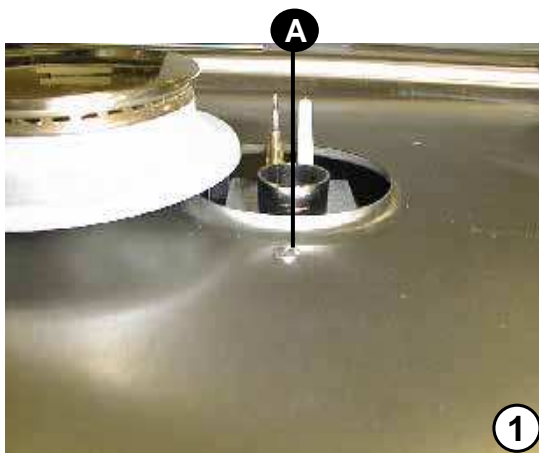


It may be necessary to open the hob under the following circumstances :

- Making adjustments when changing gas type.
- Adjusting thermocouples.
- Resetting the safety thermostat with vitro-ceramic hob.

To remove top :

- 1- Remove the pan supports and burners.
- 2- Unscrew the screw(s) on burners , see **A** and **B** / figures ① and ②.
- 3- Loosened the 2 screws **C** / figure ③ through the ventilation strip.
4. Pull and raise the top figure ④
- 5- Wedge the cooking surface **D** / figure ④.



Refitting the cooking surface

When refitting the cooking surface, it is vital to tighten fastening screws. Failure to do so can cause distortion of the cooking surface.

CHANGE OF GAZ



Lacanche ranges are supplied with the gas fitting requested when the order is placed. The settings must be fine-tuned when the range is installed.

The appliance is designed to operate with the gases in table 1.

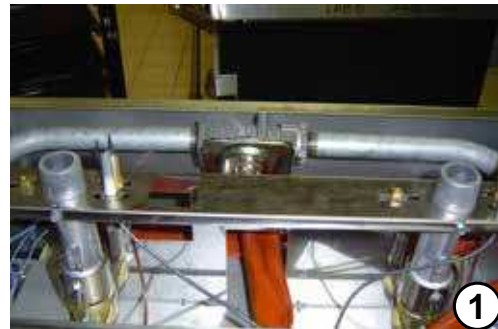
IMPORTANT : Close the mains gas valve before carrying out any works.

Table 1		
Country	GAS	Pressure (Pn)
U.S.	Natural gas	6" WC
U.S.	L.P. propane	10" WC

IMPORTANT

In case of use with a gas other than that for which the appliance was initially set up, it is crucial to replace the injectors and modify the adjustments as defined below. Subsequently check the circuit for gas leaks

A pressure regulator figure ① is located in the right rear corner under the hob, to gain access to the pressure regulator, remove the top.



Changing the gas type of top :

Convertible regulator

The reversible cap is labeled either « LP » or « Nat » and is easily recognized by the raised center screw slot (for natural) or the center depth (for LP).

To change LP to Natural or vice versa, the seal screw in the regulator lid is unscrewed, reversed and reinstalled to convert from one setting to another/ figures ② and ③.



Nat Setting



LP Setting

CHANGE OF GAS



Lacanche ranges are supplied with the gas fitting requested when the order is placed. The settings must be fine-tuned when the range is installed.

IMPORTANT : Close the mains gas valve before carrying out any works.

IMPORTANT

In case of use with a gas other than that for which the appliance was initially set up, it is crucial to replace the injectors and modify the adjustments as defined below.

Changing the gas type of the hob/ Setting gas burner hob :

Hob injector:

- Lift the air ring **A** / figure **4**.
- Replace the injectors **B** in accordance with table 2 and figure **4** (\varnothing in 1/100 mm).

If necessary, the mixer tubes of the lateral burners maintained by a cross-bar **C**/ figure **5**, may be released.

To release the tubes loosen screws **D**/ figure **2** and then screw **E**/ figure **6**.

N.B. When replacing injector(s), also replace the sealing washer (see paragraph "Gas Line").

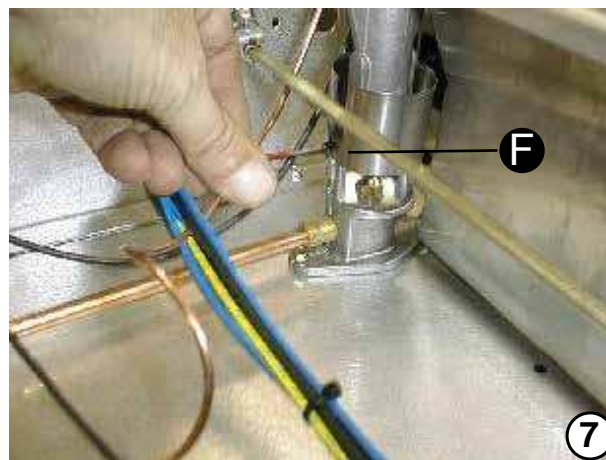
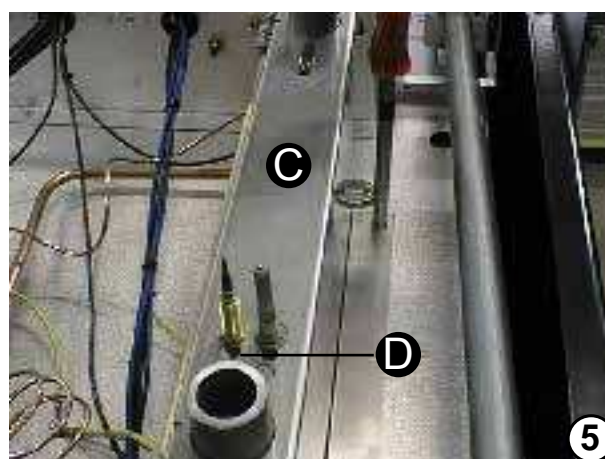
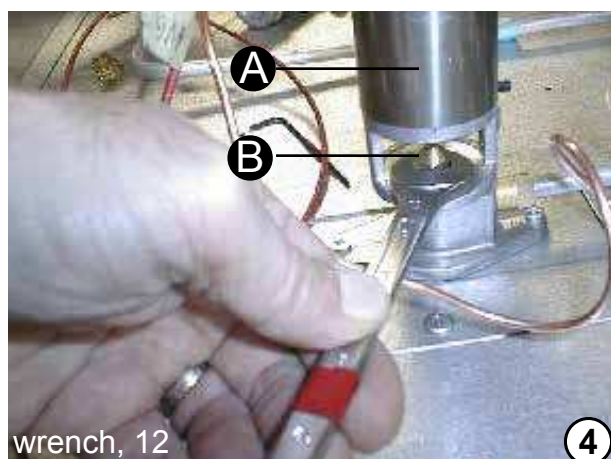


Table 2				
Burners		SF	F	I
GAS	Pressure			
Natural gas	6» WC	0.90	1.30	1.45
L.P. propane	10» WC	0.65	0.90	1.05

CHANGE OF GAS

Adjusting the primary air of hob burners :

- Position the burner bodies and flame diffusers in their respective locations.
- Adjust the air ring **F** / figure **7**, tabel 3.

N.B: Normal flames are bluish green except for natural gas flames which are violet.

Table 3				
Burners		SF	F	I
GAS	Pressure	Oppening / inches		
Natural gas	6» WC	2,5 / $\frac{1}{8}$	2,5 / $\frac{1}{8}$	max
L.P. propane	10» WC	3,5 / $\frac{1}{8}$	max	max

Adjusting reduced flow of hob burners :

After connection or change of gas, it is crucial to modify this adjustment :

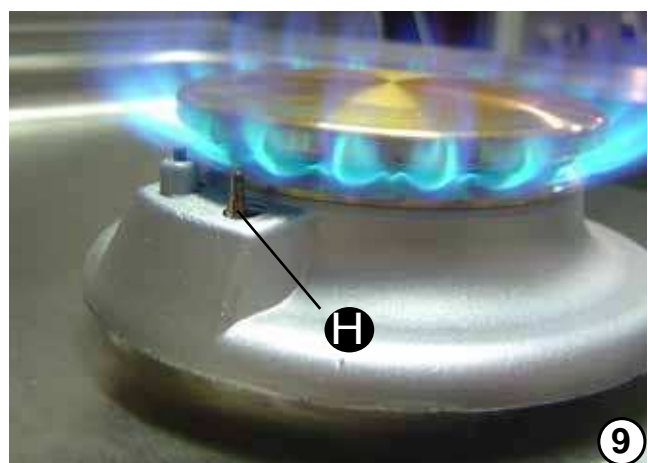
- Remove the knob.
- Light the appropriate burner.
- Adjust to minimum setting.
- Use a small screwdriver to set the adjusting screw **G** / figure **8**.

N.B : Flame is reduced to $\frac{1}{4}$ of its size in the minimum setting, the burner must remain lit when changing from maximum setting to minimum setting.

Adjusting the safety devices for each thermocouple of the hob: :

If the burner goes out, having kept the control knob pushed in for roughly twenty seconds, check that :

- The magnetic head grip the valve moderately.
- The flame touches the point of thermocouple **H** figure **8**,
- The thermocouples and magnetic heads are absolutely clean.

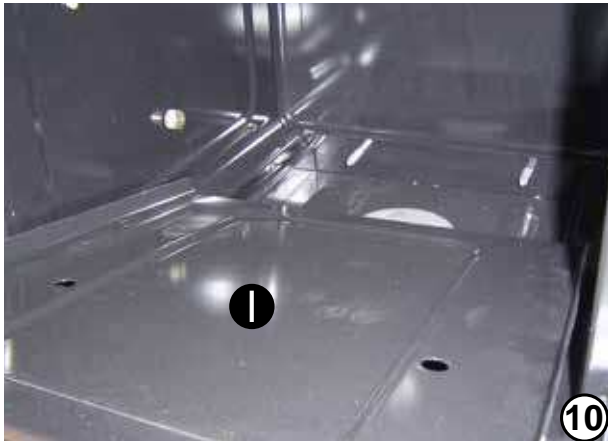


CHANGE OF GAS

Changing the oven gas type :

Removing the oven burner/ Settings of oven gas :

- ▶ Remove the base **I** / figure **(10)**.
- ▶ Unscrew the screw **J** holding the burner.
- ▶ Push the burner to the bottom of the oven and lift to release/ figure **(11)**.



- ▶ Remove the drawer.
- ▶ Loosen the screw **J** / figure **(11)**.and **(12)**.
- ▶ Push the burner to the bottom of the oven and lift to release.

Pilot burner orifice :

Change the pilot burner orifice

Gas pilot LP : 65103032

Gas pilot NG : 65103031

Oven injector :

- ▶ Remove the burner.
- ▶ Unscrew the nut **K** only with a size 7 wrench, figures **(12)** and **(13)**.
- ▶ Replace the injector **L** / figure **(12)** and **(14)**, table 4.

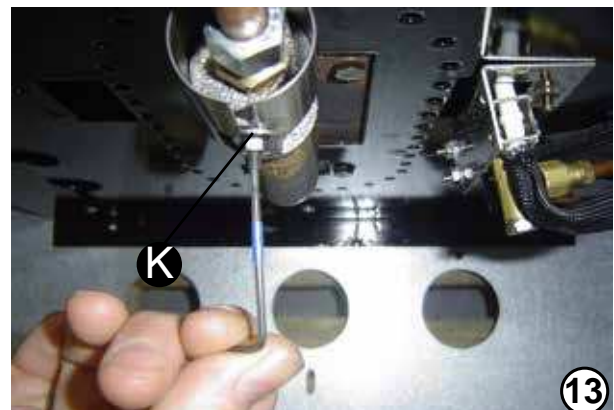
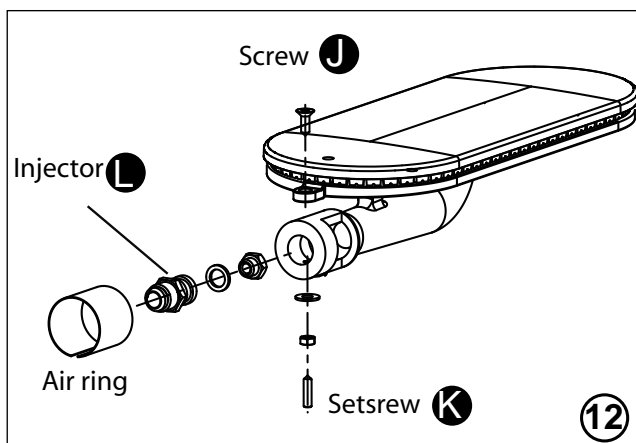
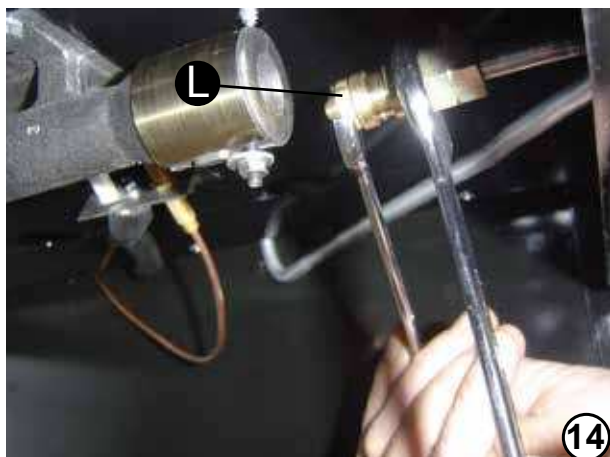


Table 4			
		Ø	
GAS	Pressure	Oven	Pilot burner
Natural gas	6» WC	1.40	0,45
L.P. propane	10» WC	0.95	0,25

CHANGE OF GAS



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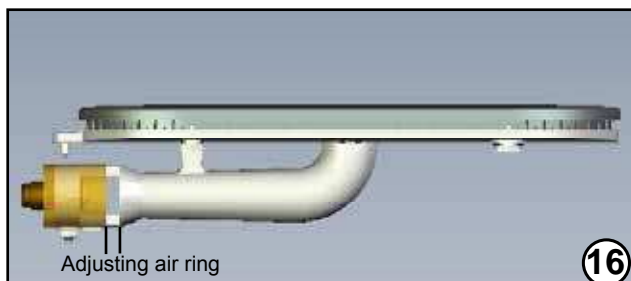


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Adjustment of oven primary airflow :

- Carry out the adjustment ring by moving the 1ir through the two holes in the sole 15 and 16, table n° 5.

Table 5		
		Opening in mm / inches
GAS	Pressure	Oven
Natural gas	6» WC	4 / ³ / ₁₆
L.P. propane	10» WC	6 / ¹ / ₄



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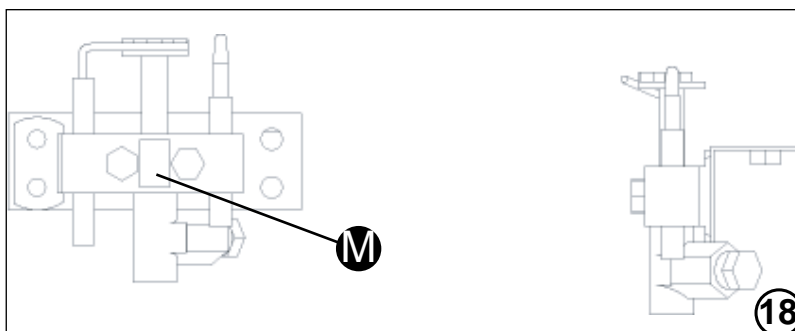


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CAUTION : When refitting place the base underneath the groove on the fascia/ figure 17.

Adjusting pilot burner air supply :

Turn ring M/ figure 18 to fully open for Butane/Propane, to half open for natural gas.



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CHANGE OF GAS



Adjusting the oven thermocouple safety devices :

If the burner goes out, having kept the control knob pushed in for roughly twenty seconds, check :

- (Moderate) tightening of Magnetic head on the valve.
- The flame touches the point of thermocouple.
- The thermocouples and magnetic heads are absolutely clean.

ELECTRIC CONNECTION




Appliances must be installed in a workmanlike manner in accordance with the instructions in this manual and locally applicable regulations. This manual will be handed over to the user after installation.

Before connection, check that the

- ✓ Mains voltage is compatible with the appliance's rated voltage and thermal output.

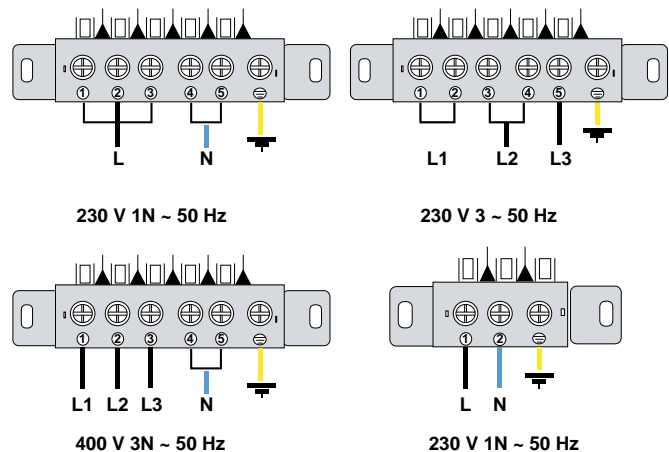
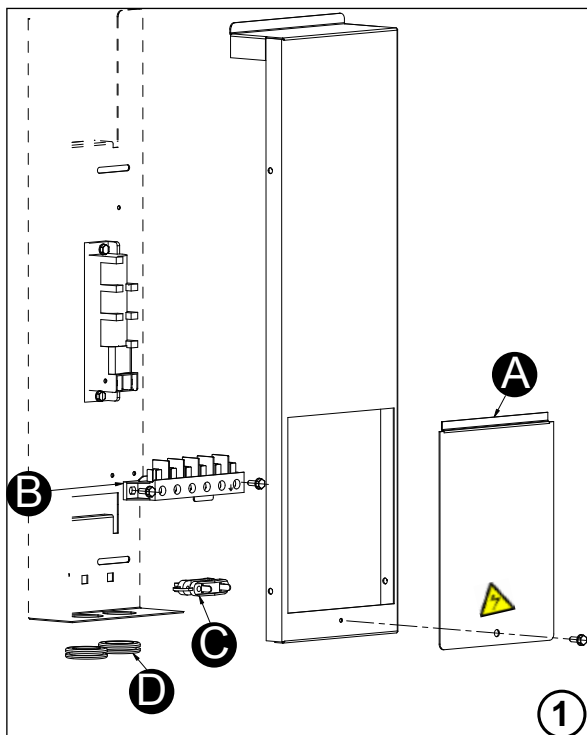
Connection :

No liability can be accepted for accidents resulting from non-compliance with this requirement or incorrect grounding.

- Use a 3-wire grounded cord rated for 13 A or 4-wire rated for 30 A 125 / 250 VAC, type SRD, SRDT, S, SO or ST.
- Where local Codes do not permit grounding through neutral, use a 4-wire power supply cord or «pigtail» kit. Cord must be agency approved for use with household ranges.
- Remove cover (or covers) **A**/ figure **①**, to the back of the unit identified by .
- Use a standard flexible cable to connect to terminal block **B**/ figures **①** & **②**.
- Secure the cable by means of cable clamp **C**/ figure **②**, depending on your power supply figures **①** & **②**.
- Refit access door.



It is hazardous to put the appliance into service without connecting it to suitable ground.



The supply of three phase 400 without neutral is not possible

②

Back spacer vent fitting :

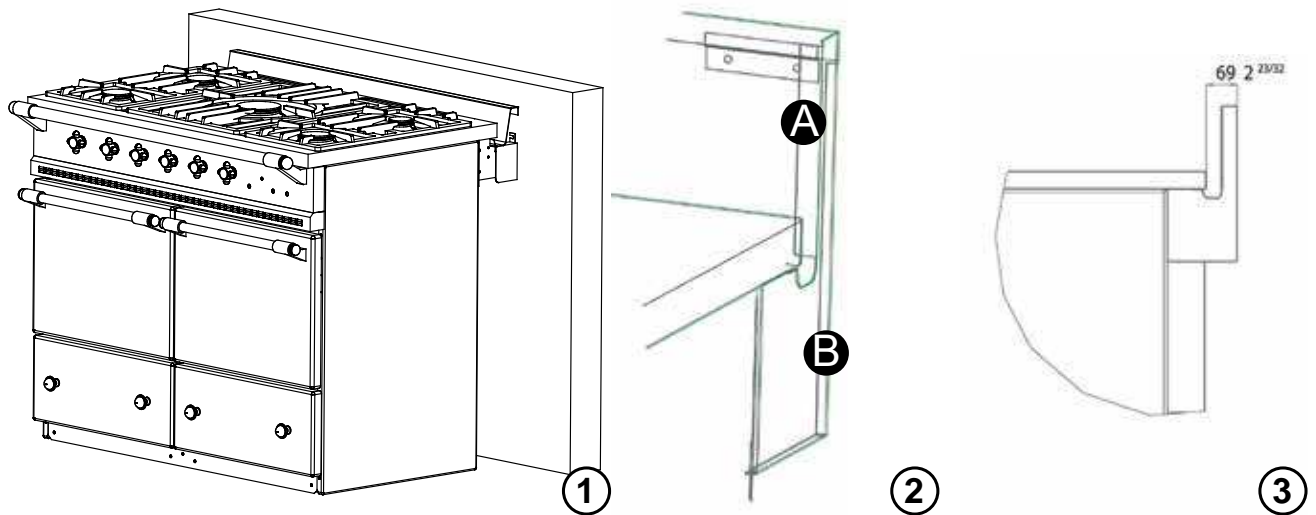
It is mandatory to mount the back spacer vent **A** to the wall supplied with the appliance.

Screw the 2 brackets **B** to the wall according to figures **①**, **②** and **③** (screws not supplied), then fit the back spacer vent onto these brackets by using the washers and nuts supplied with the range.

Stability device installation instructions :

Screw the anti-tip bracket to the wall (screws not supplied).

Remove the left-hand drawer, push the range against the wall until the anti-tip bracket screw goes through the back of the range. Through the drawer gap, screw the nut and its washer on the anti-tip bracket screw.



Lubricating gas valve.

If the gas taps tends to stick slightly, you may follow this procedure :

- 1 - Shut off the valve and / or the main electrical supply of the unit.
- 2 - Take out the knob corresponding to the gas valve to be greased.
- 3 - Unscrew the head from the body of the burner valve.
- 4 - Grease the tap shaft (High temperature lubricant, for example : SILICAL GEL TM BARBAHL).

Caution ! Any excess grease should be removed.

Reverse operation 3 to 1 (in that order) to put valve and knob back on.

Limiting thermostat :

In accordance with the construction regulations, the limiter thermostat is intended to protect the range from overheating.

In the event of overheating the limiter thermostat is triggered and cuts out the range's oven functions.

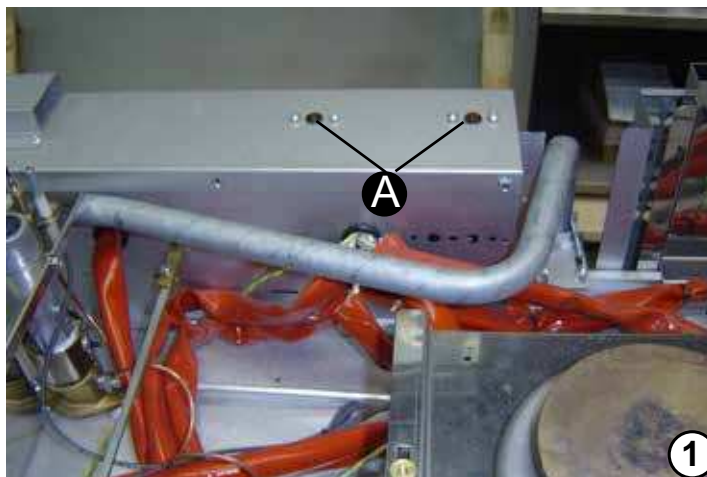
The limiter may therefore be unexpectedly triggered when the oven is first heated and stop the oven from working.

Resetting the limiting thermostat :

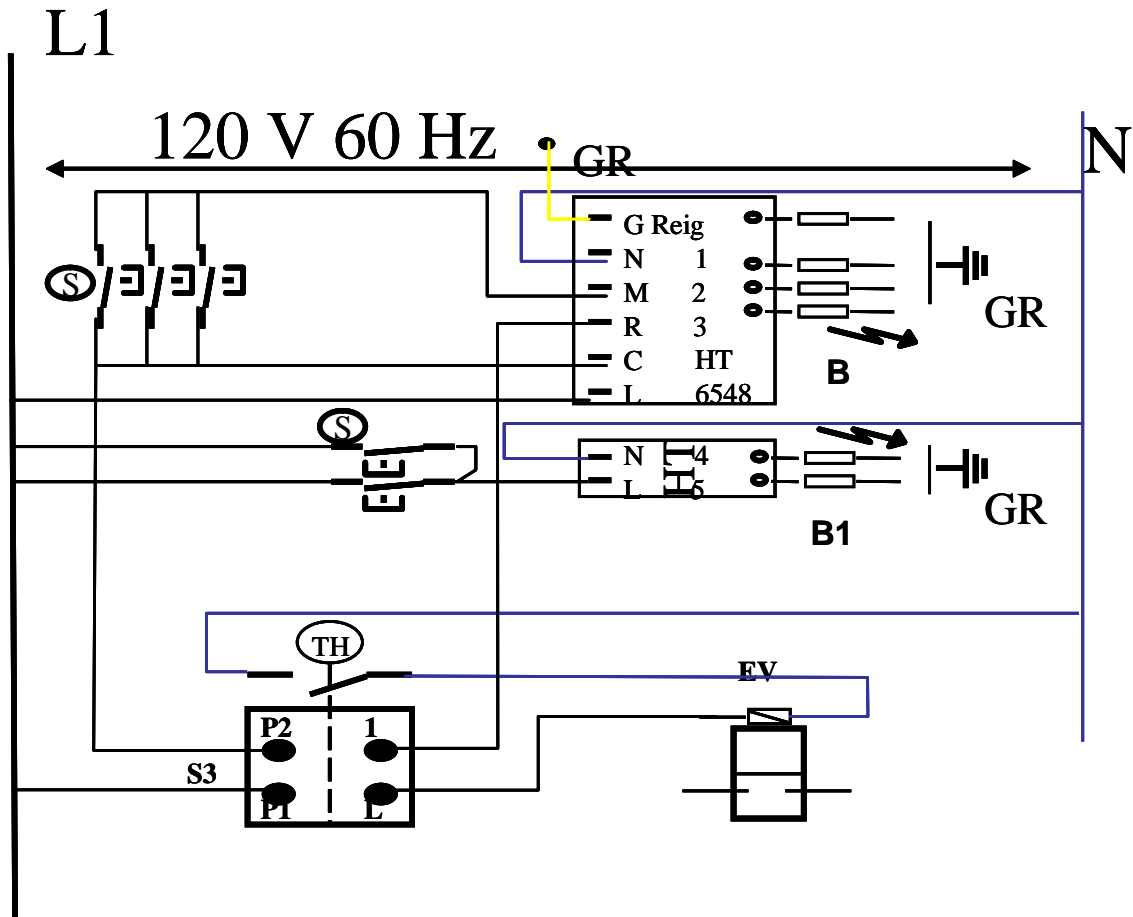
To access internal components. Lift and secure top (see paragraph "Opening and refitting the hob")

Press pushbutton item **A** / Figure **1** in order to reset the limiting thermostat.

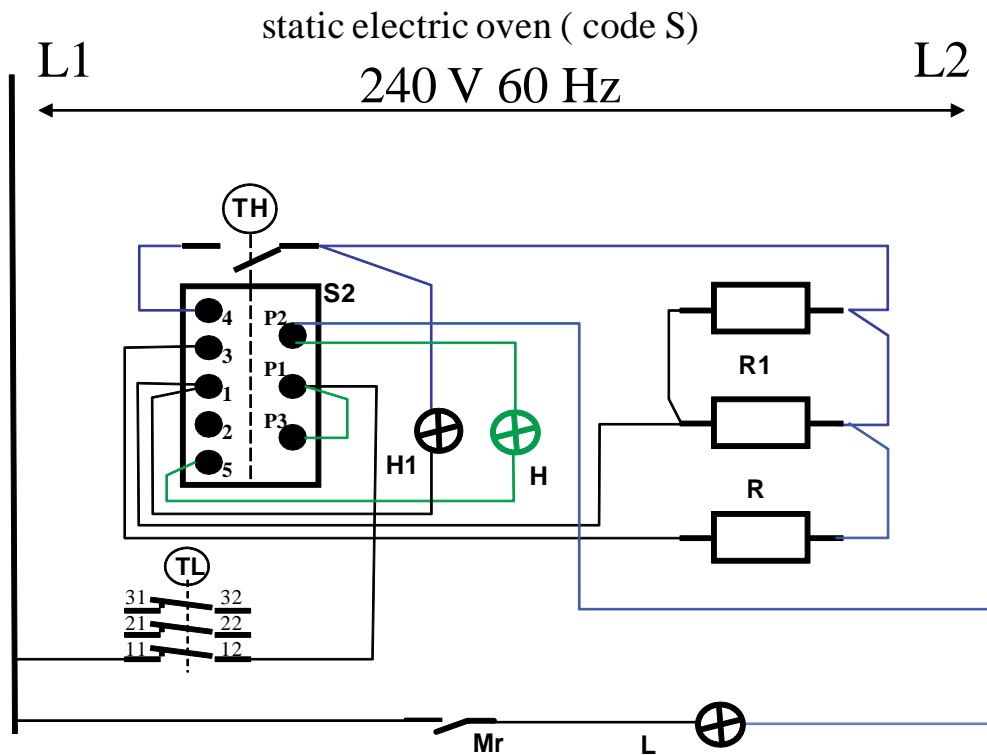
Note: **ALWAYS IDENTIFY** the reason why the thermostat tripped.



Top burners + gas oven 120 V (code G)

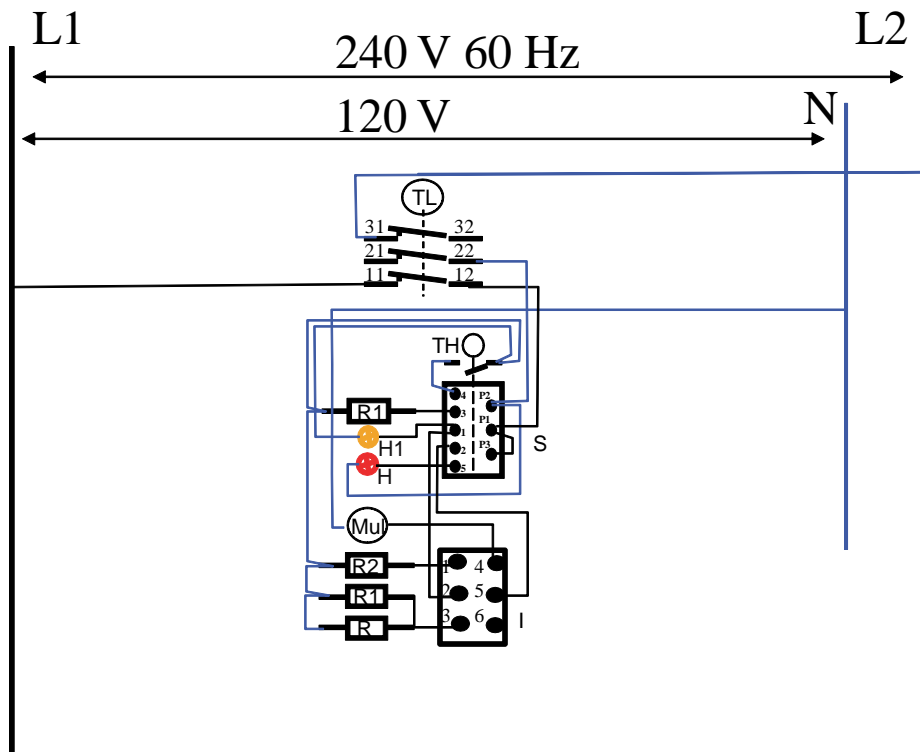


Item n°	Designation	Part number
TH	Oven thermostat	6553670
S	Valve switch	65222002
S1	Thermostat switch	65222003
S3	Thermostat switch	6528979
B	Top burner electrode	65226006
B1	Oven electrode	65103004
EV	Gas valve	65103027



Item n°	Designation	Part number
TL	Three pole limiting thermostat	65224003
TH	Regulating thermostat	6553670
S	Electric oven switch	6552194
R	Lower heating element	65211027
R1	Top heating broil element	65211029
H	Red Lamp	65231004
H1	Orange Lamp	65231005
L	Oven lamp	65232004
Mr	Switch oven lamp	65222011

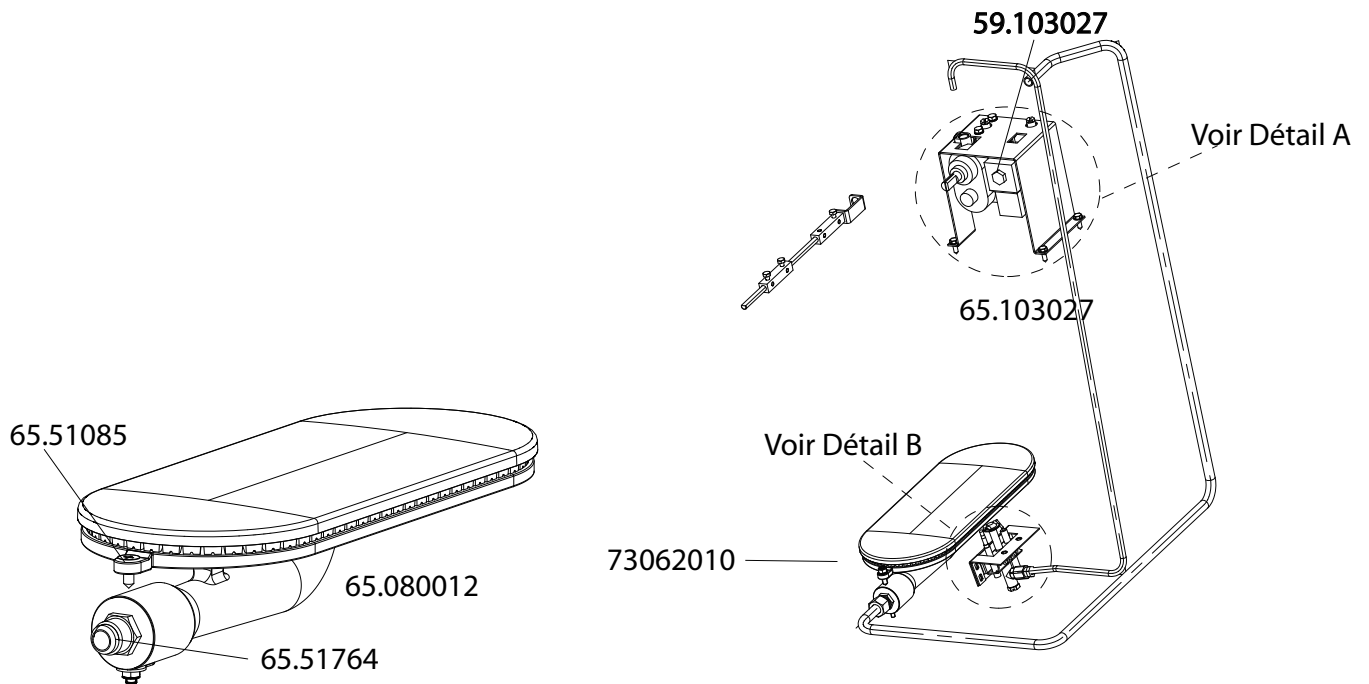
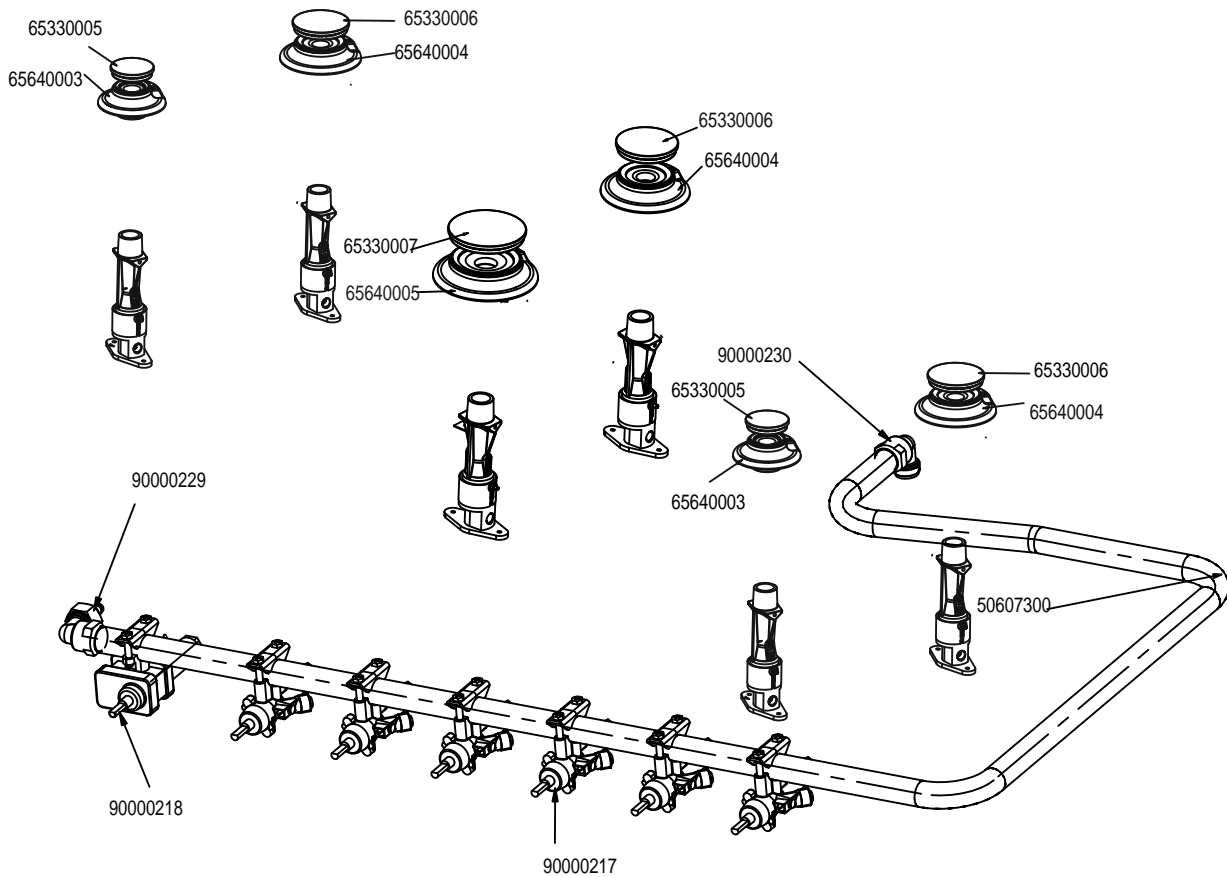
Convection & static vertical electric oven (code X)



Item n°	Designation	Part number
TL	Three pole limiting thermostat	65224003
TH	Regulating thermostat	65224010
S	Electric oven switch	6552194
I	Oven plancha switch	65222013
R1	Broil/ brake heating element	65211029
R2	Convection heating element	65211028
R	Lower heating element	65211027
H	Red Lamp	65231004
H1	Orange Lamp	65231005
Mul	Motor 120 V	65260012

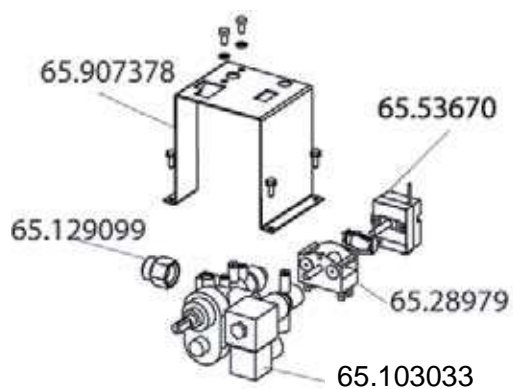
GAS CIRCUIT DIAGRAMME	
Designation	Part number
Burner cap 1,5 kW	65.330001
Burner cap 3,0 W	65.330002
Burner cap 4,0 kW	65.330003
Burner cap 5,0 kW	65.330004
Burner bowl 1,5 kW	65.640003
Burner bowl 3,0 kW	65.640004
Burner bowl 4,0 kW	65.640005
Burner bowl 5,0 kW	65.640006
Air Shuttler	65.080005
Mixing tube (1,5-3,0-4,0 & 5,0 kW)	65.064007
Injector holder	65.033018
Sealing ring	65.430007
Injector Dia. 65	65.14964
Injector Dia. 90	65.14969
Injector Dia. 95	65.14970
Injector Dia. 105	65.52863
Injector Dia. 120	65.14973
Injector Dia. 130	65.14974
Injector Dia. 140	65.14975
Injector Dia. 145	65.27781
Injector Dia. 170	65.30546
Brass knob (Gas model)	65.044013
Chrome knob (Gas model)	65.044014
Brass knob (Elec. model)	65.044015
Chrome knob (Elec. model)	65.044016
Gas valve	65.103021
GST Thermostat	65.224004
GSS Safety	65.224005
GSP Pilot Spark	65.103.022
Regulator	65.103023
Oven burner assy.	88.265400

GAS LINE

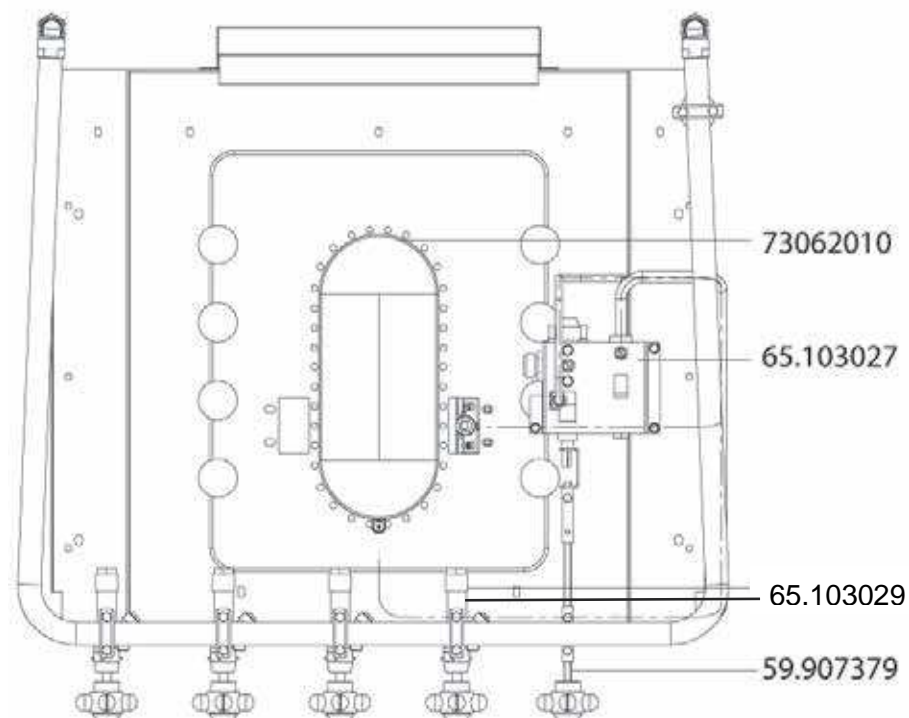
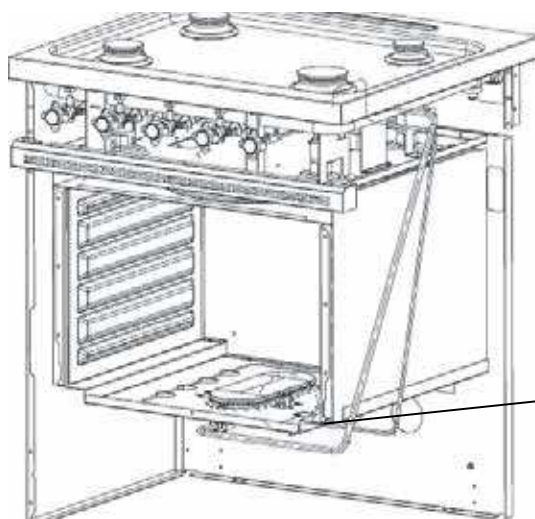
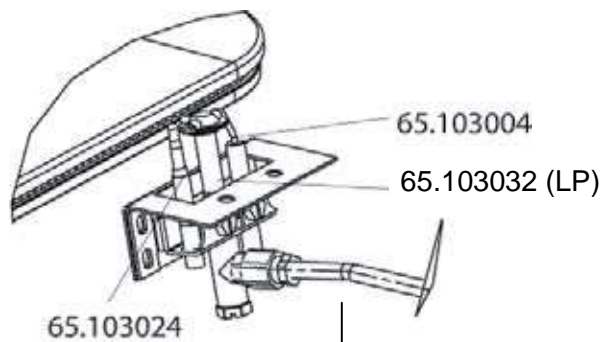


GAS LINE

Detail A :



Detail B :



BEAUNE BUSSY

USER'S MANUAL

IMPORTANT

Provide adequate air supply during use of the appliance.

Provide adequate clearances for servicing and proper operation by not obstructing front or side of appliances.

WARRANTY

The warranty is stated on the sales contract. Please contact your approved Dealer if any work has to be carried out under warranty.

This warranty excludes damage resulting from incorrect installation, improper use or inadequate servicing.



INSTALLER'S MANUAL



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SAFETY INSTRUCTIONS



- If the range is to be installed on an area covered with linoleum or any other floor covering, make sure that the floor covering can withstand 90 F (65°C) above room temperature without warping, shrinking or discoloring. Do not install the range over carpeting.
- Never store anything in the oven or the cooktop. Flammable materials can catch fire, plastic items may melt or ignite and other types of items could be ruined.
- This appliance is for cooking. Based on safety considerations, never use the oven or cooktop to warm or heat a room. Also, such use can damage the cooktop or oven parts.
- Do not obstruct the flow of combustion or ventilation air to the appliance. Be sure a fresh air supply is available.
- When using the cooktop, do not touch the burner grates or the immediate surrounding area. Areas adjacent to the burners may become hot enough to cause burns.
- Do not hang articles from any part of the appliance or place anything against the oven. Some fabrics are quite flammable and may catch on fire.
- However, children should not be left alone in the kitchen while the range is in use. Do not store items of interest to children over the unit. Children climbing to reach items could be seriously injured.
- Do not use aluminum foil to line any part of the oven or cooktop.
- When using the oven, do not touch the interior surfaces of the oven, the exterior area immediately surrounding the door or the backtrim.
- Disconnect from power supply before servicing.

GAS SURFACE BURNERS



Highly valued by chefs because of their fast heating and ease of use, gas flame burners have always been traditional heat sources for cooking in large kitchens. Other heat sources have appeared in recent years but just as many users still prefer gas. It offers many advantages; gas provides a fast increase in temperature. The height of the flame can be checked easily at a glance in order to increase or reduce its power.

Lacanche gas hobs for cook's stoves are fitted with burners of different ratings. These automatically stabilised flame burners offer a very low slow setting to facilitate simmering or high heat for quick sealing. Depending on their rating, they are suitable for various types of utensils.

Top burner 5000 : is recommended for small sauceboats, small saucepans or blinis pans for example. A reducing adapter can be placed on the pan support in order to obtain greater stability (§ accessories)

Top burners 15000 et 11000: are ideal for shallow frying pans, saucepans and cooking pots. Their high output provides very fast increases in temperature and very flexible use.

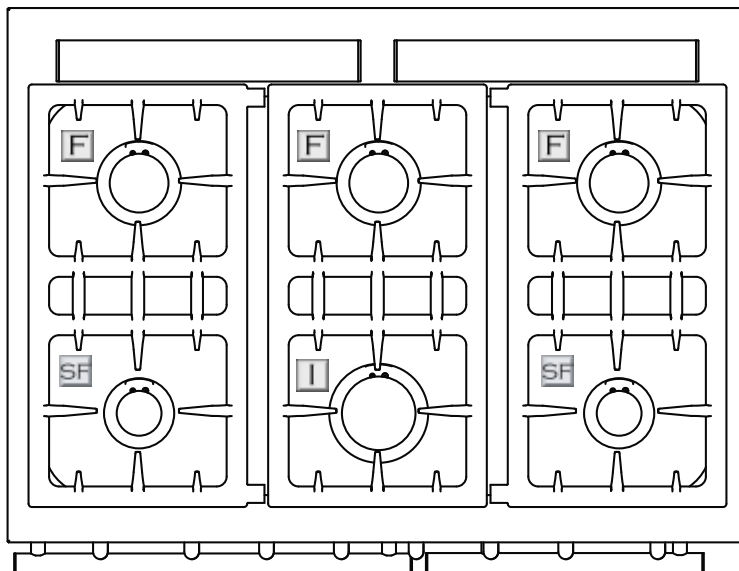
You will quickly learn how to use the various types of burners to achieve optimum cooking.

You will quickly learn how to use the various types of burners to achieve optimum cooking.

Description :

The burners are arranged on a stainless steel hob in various configurations depending on the model. Each burner is equipped with electric ignition.

The various types of burners can be identified by their respective diameter.



Désignation		Burner diameter
Intensive	I	Ø 90 mm
Fast	F	Ø 72 mm
Semi fast	SF	Ø 55 mm

GAS SURFACE BURNERS



Use :

Turn gas supply on.

Rotate burner valve handle to lighting position.

Depress handle and turn burner valve handle to full position to shut down burner.

Rotate burner valve handle to off position.

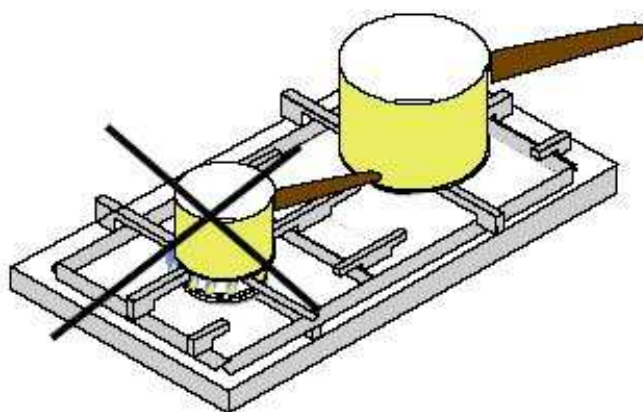
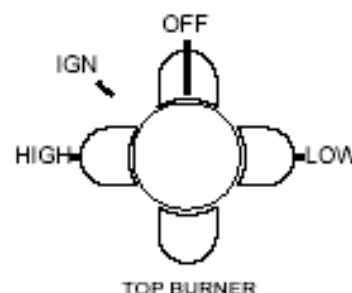
A reduced flowrate position identified by the «Low» mark produces the preset minimum burner power.

Useful hint

Always choose a burner that matches the diameter of the utensil used.

CAUTION :

During use of the cooking surface or oven, accessible parts may become very hot during use. Warn users of the potential hazards.



BEFORE USING OVENS



In order to achieve optimum use and maximum benefit from your oven, please read the following hints carefully in order to familiarise yourself with the principles of oven cooking.

An oven cooks and heats by using a heat source which is generally located inside the oven. This heat source heats the air and then the entire oven. The food therefore cooks thanks to the heat given off by the heating elements but also thanks to heat radiated from the oven walls.

This is why it is advisable to:

- Pre-heat the oven for 10 to 12 minutes depending on the setting selected before placing your dish in the oven.
- When placing the dish in the oven, make sure that it is not too close to the oven walls in order to prevent the edges of dishes being exposed to excessive radiated heat.

The material of which plates and moulds are made influences cooking due to its thickness, ability to transmit heat and its colour.




- Aluminium, earthenware and aluminium with a non-stick coating reduce cooking and underside browning. These materials are recommended for cooking cakes and roasts.
- Enamelled cast iron, anodised aluminium, tin-plated iron, ovenproof glass, heat-resistant porcelain and aluminium with a non-stick coating and coloured exterior increase underside browning. These materials are recommended in particular for open tarts, quiches and all crispy preparations that must be browned on the underside as well as on the top.

In order to prevent smoke being given off due to grease splashes when cooking meat, it is advisable to use pans that have high thermal inertia (earthenware or enamelled cast iron pans) **with high edges** of a size that matches the joint being roasted. Turn red meats over half way through cooking.

It is inadvisable to place a pan directly on the base of the oven or to cook joints simply placed in the drip tray.

These few hints plus your own experience will enable you to achieve excellent results.

Danger :

-  When the oven or grill are switched on, accessible parts may become very hot. Keep children away from them. Be careful when handling dishes and shelves.
-  Openings or slits for ventilation or heat dissipation must not be blocked.
-  Never store flammable products in the compartment for saucepans.



GAS OVEN



The gas oven is a high-performance oven. Some chefs are convinced that gas ovens do not dry out dishes during cooking. The results obtained are excellent and energy consumption is lower!

Gas ovens are ideal for slow cooking, for instance dishes cooked in earthenware dishes (terrines, gratins, ragouts, etc.) as well as for meats that require fast cooking and need to be sealed (loin of lamb) or even roasts which do not form an outside crust and remain really succulent.

In addition, gas ovens are ideal for cooking all dishes that require high “bottom heat” (1). We recommend the use of electric ovens for dishes that have to be cooked in a dry atmosphere or at very low temperatures (below 150 °C / 302 °F) such as meringues and certain cakes and pastries.

(1) “Bottom heat” is obtained through heat from the lower part of the oven, i.e. in the case of a gas oven, the location where the heat source is situated. Bottom heat is recommended for cooking fruit tarts, quiche lorraines, etc. for example.

Description

Made of sheet steel with an acid-resistant enamel coating applied at 850 °C / 1562 °F; the gas ovens have racks with 4 shelf positions (58 mm / 2 ⁵/₁₆” spacing) allowing shelves and flatware to slide in easily. The oven volume is 55 litres / 1,94 ft³.

The gas oven is supplied equipped with a pastry tray, shelf and roasting pan as standard.

The oven burner is controlled by an thermostat valve. A thermocouple safety cut-out switches off the gas supply to the thermostat valve if the burner is accidentally extinguished.

The oven burner is a large unit in order to ensure even heating of the base surface area. Its thermal output is 3.5 kW.



Use oven

Turn the oven thermostat valve control knob anticlockwise past the mark «IGN». An audible clicking sound will be heard.

The clicking sound stop when the gas has been ignited on the pilot.

Turn the knob to the desired setting.

To turn off, turn the control knob clockwise to the **Off** position. The control knob returns to its initial position, the latching mechanism operates and the gas safety cut-out is activated.

Before using the oven for the first time, it is advisable to switch it on without anything in it at the maximum thermostat position for 1/2 hour in order to eliminate the smell of fumes due to the composition of the mineral wool used to insulate the oven and residues from greases applied during manufacture. These odours will disappear after the oven has been used a few times.

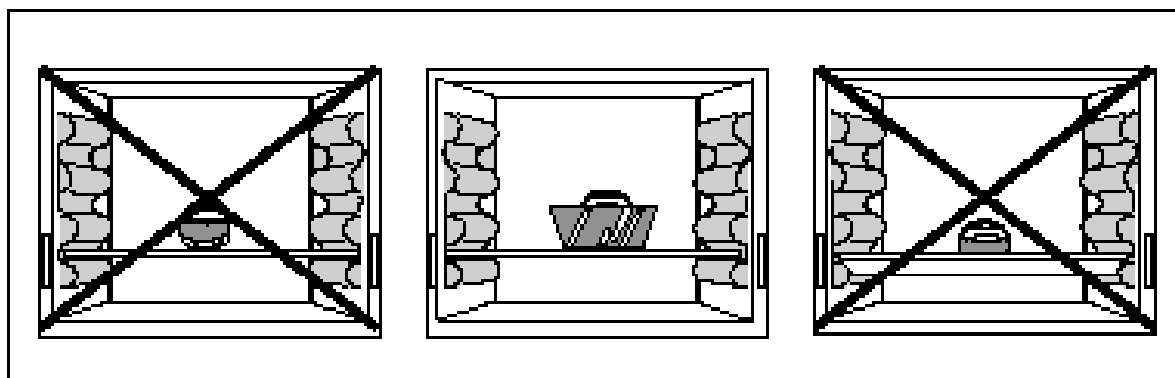
Useful hints :

- Use pans with high edges for roasting in order to minimise grease splashes.
- When cooking fruit tarts, place the drip tray at the bottom of the oven in order to collect any spillages.
- It is also advisable never to place foodstuffs directly in the drip tray.



To remove oven racks :

- Pull rack forward to the stop position.
- Raise the forward edge of the rack and lift out.
- Reverse procedure to install racks.



ELECTRIC OVEN



Electric ovens are simple to use and are ideal for cooking all usual dishes.

The electric oven has three heating elements and can be used as both an oven and a grill.

The electric oven is specially recommended for dry pastries such as almond biscuits, Genoese sponges, etc.

Description :

Made of sheet steel with an acid-resistant enamel coating applied at 850 ° C / 1562 °F; the oven have 3 shelf positions (70 mm spacing) allowing shelves and flatware to slide in easily. The oven volume is 56 litres/ 1,98 ft³.

The dimensions of the oven are : 400 mm (1547/64") x 465 mm (1819/64") x 265 mm (1027/64")

The electric oven is supplied equipped with a roasting plate and a shelf.

The heating elements consist of a 1500 W element at the base and a peripheral 700 W element in the roof which operate simultaneously.

In the grill position, only the central element of the 2100 W element in the roof operates.

The heating elements are controlled by a thermostat switch.

There are 3 indicator lamps on the control panel of the electric-oven version :

- Red signal lamp **A** lights when the unit is energised (it remains lit unless the appliance is disconnected from the mains supply).
- Signal lamp **B** lights when the components are switched on.
- Signal lamp **C** shows status of energised component. It is lit or not lit depending on the programmed temperature.

Use :

The oven must be pre-heated at the thermostat setting chosen for cooking.

Turn the thermostat switch clockwise to the required mark. The indicator lamps (**B** and **C**) are lit. When indicator lamp **C** is no longer lit, the selected temperature has been reached and you can then place your dish in the oven.

In order to switch off, turn the thermostat control knob from the right to the left as far as the **Off** position.

Prior to first use of oven: Preheat empty on thermostat setting 220°C for 20 minutes, then operate at maximum temperature for approximately 2 hours to heat the rockwool oven insulation and burn off the grease used in the manufacturing process. All odours will and smoke disappear when the oven has been used a few times.

Useful hints :

- Use pans with high edges for roasting in order to minimise grease splashes.
- When cooking fruit tarts, place the drip tray at the bottom of the oven in order to collect any spillages.

It is also advisable never to place foodstuffs directly in the drip tray.

Electric grill :

The electric oven is equipped with a grid that can be used to

grill meats and cook all types of dishes au gratin.

The electric grill is ideal to finish off crèmes brûlées or obtain perfect cooking of a rib of beef for example.



ELECTRIC OVEN



Use :

Turn the thermostat control knob to mark "**BROIL**".

In order to switch off, return the control knob to position **Off**.



CAUTION : The grill cooks very quickly and the user must always keep an eye on it.

When grilling, the door must be closed and only opened to inspect the foods and then close again.

MULTI FUNCTION ELECTRIC OVEN VERTICAL



This oven has two functions: one to set the “static electric oven” mode, and one to set the “electric forced-convection oven” mode.

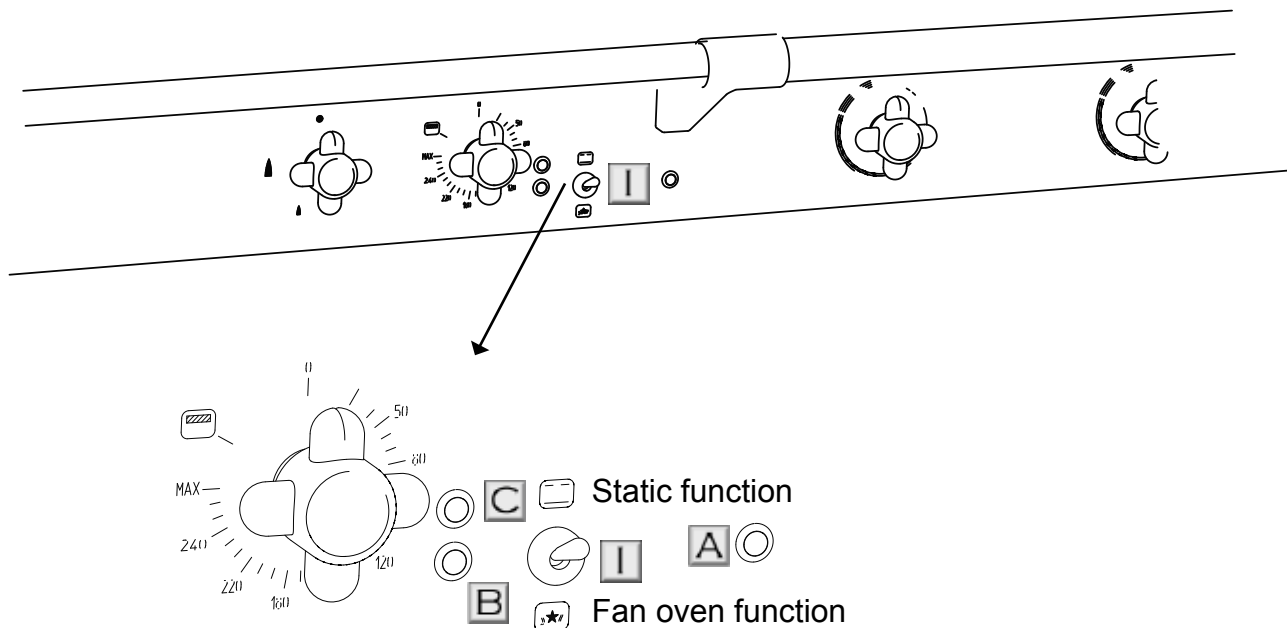
Muffle heater in acid-proof enamelled steel sheeting 850 °C / 1562 °F.

The oven volume is 59 litres/ 2,08 ft³ and have 3 shelf positions (70 mm spacing) allowing shelves and flatware to slide in easily.

The electric oven is supplied equipped with a shelf and a roasting pan as standard.

To choose the mode of operation must be flipped the switch is in position

for operation in static mode either position for operation in convection.



The heating elements are controlled by a thermostat switch.

There are 3 indicator lamps on the control panel of the electric-oven version :

- Signal lamp **A** lights when the unit is energised (it remains lit unless the appliance is disconnected from the mains supply).
- Signal lamp **B** lights when one component is switched on.
- Signal lamp **C** shows status of energised component.

Use :

Select the static mode by turning the switch to position or select the forced-convection mode by turning the switch to position .

The oven must be pre-heated at the thermostat setting chosen for cooking.

Turn the thermostat switch clockwise to the required mark.

The indicator lamps (**B** and **C**) are lit. When indicator lamp **C** is no longer lit, the selected temperature has been reached and you can then place your dish in the oven.

To turn off, turn the control knob clockwise to the **O** position.

MULTI FUNCTION ELECTRIC OVEN




Electric grill :

The electric oven is equipped with a grid that can be used to grill meats and cook all types of dishes au gratin.

The grill is ideal for finishing off crèmes brûlées or to obtain perfect cooking of a rib of beef.

Use :

Turn the thermostat control knob one click further to the  symbol. To turn off, turn the control knob clockwise to the **O** position.

Useful hint : see § “Recommendations before using ovens”

When cooking different dishes simultaneously, preferably place cakes and pastries at higher levels above other items to be cooked. If the cooking times of dishes vary, place them in the oven so that they are cooked just in time to serve them and remove them as soon as they are ready.

In a forced convection oven cooking can take place at temperatures lower than in a conventional oven. Consider reducing the heating temperature.

STATIC FUNCTION ELECTRIC OVEN

Electric ovens are simple to use and are ideal for cooking all usual dishes.

The electric oven has three heating elements and can be used as both an oven and a grill.

The electric oven is specially recommended for dry pastries such as almond biscuits, Genoese sponges, etc.

Description :

The oven is heated by a 2200 W element. This is fitted with an electric grill with a rating of 2850 W.

FUNCTION ELECTRIC FAN OVEN

Forced convection ovens have many advantages, the main benefit being that identical or different dishes can be cooked evenly at several levels. It is therefore particularly suitable for cooking cakes, pastries, Viennese bread or flaky pastry.

Air circulation is achieved by using one or two turbines inside the oven which draw in air and expel it onto one or two heating elements, thus producing movement of warm air referred to as “convection”.

Forced convection ovens have many advantages, the main benefit being that identical or different dishes can be cooked evenly at several levels. It is therefore particularly suitable for cooking cakes, pastries, Viennese bread or flaky pastry.

It heats quickly and defrosts frozen food evenly.

Different dishes can be cooked simultaneously without taste transference because odours are destroyed as the air passes over the heating element.

Description :

The oven is heated by a 2650 W element. This is fitted with an electric grill with a rating of 2850 W.

Before any cleaning work, close the gas supply and/or isolate from the mains supply

Do not use a steam cleaner to clean the appliance.

Gas flame hob :

The burners are made in two parts in order to facilitate cleaning. Clean them separately,.

→ Burner cap :

Burner caps are made of solid brass. Use a special brass-cleaning product (e.g. MIROR®) and a soft cloth.



If the product runs onto the enamel do not rub (these products generally contain abrasives). Rinse immediately with clean water without rubbing.

If the caps are very dirty polish them with very fine sand paper and then rub them with a copper cleaner.

→ Burner body :

The aluminium bodies of the burners become stained with use. They should be cleaned regularly with a scouring pad (Scotch Brite®) or washed in the dishwasher.

After removing the pan supports and burners, the cooking surface can be cleaned easily and thoroughly by simply using a sponge.

Do not use scouring pads or abrasive products such as oven cleaners and stain removers.

When cleaning, be careful not to splash liquid into the openings of the burners.

Pastry tray :

Baking sheets are made of blued steel. Unless they are protected with grease they rust very rapidly. They should therefore be coated with a greasy film (butter, oil) after cleaning.

Body :

You can use special-purpose products for stainless steel (e.g. SUMAINOX®, JOHNSON STAINLESS STEEL®, PPZ STAINLESS STEEL®). Never use abrasive products.

Stainless-steel top :

The entire hob is dished or comprises dished recesses for easy cleaning and improved hygiene (no water trap). The hob should be cleaned with liquid, non-chlorinated products to avoid scratching the steel.

If the hob is stained use a clay stone- and soap-based paste available from department stores.

Stainless-steel trim: :

The stainless-steel trim should be cleaned with aerosol products available from department stores. You should nevertheless choose a cleaner that contains only a small quantity of silicone to avoid leaving white streaks after the product dries.

Brass trim :

Use a special brass-cleaning product (e.g. MIROR®) and a soft cloth. If the product runs onto the enamel do not rub (these products generally contain abrasives). Rinse immediately with clean water without rubbing.

Another solution is to use solid soap (Pierre d'argent, Pierre d'argile) applied with a damp sponge to the zones to be cleaned.

CLEANING AND MAINTENANCE



This solution is also very effective for cleaning and bringing a shine back to brass or chrome surfaces.

Use a sponge soaked in soapy water or a window-cleaning product but never scouring powder.

Ovens :

Clean the walls with a non-abrasive cleaning agent. Harsh cleaning agents should not be used. Where the use of such products cannot be avoided, first remove the oven door gasket and reinstall after cleaning.

Rinse and dry.

Clean the area behind the sheet protecting the turbine(s) at least once a year. The grease carried by the airflow and when the range is used at lower temperatures can create smoke.

Do not spray strong cleaning products directly onto the elements in electric ovens.

After cleaning, before use make sure that the base is properly fitted under the groove in the fascia in order to avoid deformation of the base due to heat.

CAUTION

Use NO chlorinated cleansers to clean this unit.

Carefully read the precautions and recommendations for applying the products you use to clean and maintain the range. Follow the instructions for use.