Free-Standing Twin Cavity Gas Cooker
KTG506S19 / KTG506B19 / KTG506W19
installation / instructions manual
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**Safety Warnings**

**IMPORTANT SAFETY INSTRUCTIONS**

**READ CAREFULLY AND KEEP FOR FUTURE REFERENCE**

• This appliance must be installed by a qualified Gas Safe registered engineer. The manufacturer is not responsible for any damage caused by incorrect installation.

• Check whether there is any damage to the appliance after you have unpacked it. If any damage is found, do not use the appliance and contact the store where you purchased it.

• This appliance is for indoor domestic use only.

• This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

• For disconnection from the mains supply you must have a switch with a contact separation of at least 3.0 mm in all poles and rated 32 Amp that provides full disconnection, this must be incorporated in the fixed wiring in accordance with the local wiring rules.

• Make sure the mains cable isn’t trapped or damaged during installation. If the mains cable gets damaged, it should be replaced by an authorized service agent or qualified electrician in order to avoid a hazard.

• The cooker must be used in a well ventilated location and installed on flat / level surface. Do not install your appliance on a carpeted surface it will restrict the products ventilation.

• Only operate your appliance in a dry atmosphere.

• Keep the electrical cables of your other appliances away from hot areas; do not let them touch the appliance.

• Ensure that the appliance is switched off at the mains supply switch and allowed to completely cool down before cleaning, replacing the oven lamp or performing any maintenance to avoid the possibility of an electric shock or burns.

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

• This appliance 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.

• Cleaning and user maintenance shall not be made by children without supervision.

• Children should be supervised to ensure that they do not play with the appliance.

• During use the appliance becomes hot. Care should be taken to avoid touching the parts inside the oven or the hob burners/pan stands.

• The appliance and its accessible parts may become hot during use. Young children should be kept away.

• Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover the flame e.g. with a lid or a fire blanket.

• Danger of fire: Do not store items on the cooking surfaces.

• When the hob is hot never touch any parts that get hot. Allow the hob to cool before touching these parts.

• When the oven is hot never touch the oven glass or any other parts that get hot. Allow the oven to cool before touching these parts.

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

• Before starting to use your appliance, keep curtains, tulle, paper or flammable materials away from your appliance.

• Do not keep combustible or flammable things in, on or near the appliance.

• Do not use steam cleaners for cleaning the appliance.

• Do not rest any items on the open door and do not let children climb on or stand on it.

• Take care when handling parts with glass, knocks, chips, heavy handling and dropping could cause the glass to shatter.
• The glass doors use toughened glass and are designed to break into many ‘nugget’ size pieces if it breaks. These pieces will still have sharp edges, please handle broken glass with care.

• The appliance is not intended to be operated by means of an external timer or separate remote-control system.

• This appliance is not designed to be used with hob guards. Use of inappropriate hob guards can cause accidents.

• The inside surface of storage compartment may be hot during use. Care should be taken to avoid touching inside surfaces.

• To prevent the appliance tipping, the stabilizing bracket must be installed.
Thank you for purchasing your new Kenwood Free Standing Twin Cavity Gas Cooker. You must read this manual in order to fully understand how to operate it correctly. This unit MUST be installed by a competent and Registered Engineer (Gas Safe in the UK). Please allow the installer to view the installation section of this manual. Read all the safety instructions carefully before use and keep this manual for future reference.

Unpacking

Remove all packaging from the unit. Retain the packaging. If you dispose of it please do so according to local regulations.

The following items are included:

- The Main Unit
- Grill Rack x 1
- Grill Tray x 1
- Grill Pan Handle x 1
- Oven Shelf x 2
- Pan Supports (Left/Right) × 2
- Stability Bracket x 1
- Grill Deflector Heat Shield x 1
- Large Burner Ring × 1
- Large Burner Cap × 1
- Standard Burner Ring × 2
- Standard Burner Cap × 2
- Small Burner Ring × 1
- Small Burner Cap × 1
- LPG Conversion Kit:
  - LPG nozzles x 6
  - Large Burner
  - Standard Burner x 2
  - Small Burner
  - Oven Burner
  - Grill Burner
- LPG Replacement Rating Plate Sticker x 1

Telescopic runners (not supplied) can be purchased separately from Partmaster. They can be clipped on to the shelve runners.

If items are missing, or damaged please contact Partmaster (UK only). Tel: 0344 800 3456 for assistance.

* All images are for indication only; please refer to your individual unit for actual item.
# Product Overview

**Front View**

1. Gas Hob
2. Control Panel and Touch Control Display
3. Grill Door Handle
4. Grill Door
5. Oven Door Handle
6. Oven Door
7. Adjustable Feet

* All images are for indication only; please refer to your individual unit for actual item.

**Top View**

1. Large Burner (Fast)
2. Standard Burners
3. Small Burner (Simmer)
Control Panel

1. Minute Minder Control
2. Oven Control
3. Grill Control
4. Rear Left Burner (Standard) Control
5. Front Left Burner (Large) Control
6. Front Right Burner (Small) Control
7. Rear Right Burner (Standard) Control
8. Oven Light Switch

Gas Burners

The relevant controls adjust the flow of gas through each of the burners.
- \( \text{Off} \) = OFF
- \( \text{Min} \) = Minimum Flame
- \( \text{Max} \) = Maximum Flame

You can cook at any heat setting between \( \text{Min} \) and \( \text{Max} \), but never between \( \text{Max} \) and the \( \text{Off} \) position.

* All images are for indication only; please refer to your individual unit for actual item.
**Touch Control Display**

1. Clock / Timer Count down
2. Symbol - Shows a timer is active
3. + control - Press to increase the time
4. Symbol - Shows the display is currently locked
5. - control - Press to decrease the time

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**Setting the Clock**

Before using your new cooker you may want to set the clock to the correct time.

1. When the power is first switched on the clock display will be flashing and display will show 12:00.

2. Press and hold the ‘+’ and ‘-’ buttons at the same time, the number will stop flashing but the dot will carry on flashing.

3. While the dot is still flashing press the ‘+’ or ‘-’ buttons to adjust the time. Pressing and holding the buttons will quickly adjust the time.

4. Once you have set the correct time just wait for a few seconds. When the dot stops flashing the time is then set. The symbol will appear after 30 second.
Before Using Your Cooker

Before using your new cooker, please:

- Read this instruction/installation manual, taking special note of the "Safety Warnings" section.
- Make sure all the controls are turned off.
- Turn the mains power on.

Lighting the Hob Burners

1. Choose the control for the burner you want to use.

2. Press the control of the burner you want to operate and turn the control counter-clockwise direction so that the control is at the maximum position. Continue pressing the control until the burner has lit, and continue holding the control in for approximately 5 to 10 seconds after the burner has lit. Releasing the control too soon will extinguish the flame due to the flame failure safety feature.

   **Manual Ignition (in case of electricity failure)**

   To ignite one of the burners, press and turn the control counter-clockwise so that the control is at its maximum position. Hold an ignition source (e.g. candle lighter) close to the upper circumference of the burner. Move the ignition source away as soon as you see a stable flame. Continue holding the control in for approximately 5 to 10 seconds after the burner has lit. Releasing the control too soon will extinguish the flame due to the flame failure safety feature.

3. After ignition, check the flames visually. If you see yellow tipped, lifted or unstable flames; turn the control off, and check the assembly of the burner rings and caps. Also, make sure that no liquid has entered into the burner cups. If the burner flames go out accidentally, turn the burners off, and do not try to light them again for at least 1 minute (to allow the gas to disperse).

4. When turning the hob off, turn the control in a clockwise direction so that the control shows 0 position in line with the marking on the control panel.

   - If the burner does not light within 15 seconds, turn the control off and wait for at least one minute before trying again.
   - To switch the burner off, turn the control clockwise to the 0 position.
   - After use, always turn the controls to the 0 position.

Flame Failure Safety Feature

The flame supervision device (FSD) probe cuts off the gas supply to the burner if the flame is blown out. When lighting the burner on flame failure models, hold down the control for approximately 5 to 10 seconds after the burner has lit. Releasing the control too soon will extinguish the flame.

If the flames are accidentally extinguished, turn off the burner and do not try to light it again for at least one minute (to allow the gas to disperse).
### If the Burner Does Not Light

If the burner does not light, check that:

- The cooker is switched on at the mains supply to enable the ignition circuit to work.
- The gas is turned on.
- You have held in the control for at least 5 to 10 seconds.
- The ignitors are sparking. If the ignitors are not sparking, they may be dirty or wet. Clean them gently with a small nylon brush such as a toothbrush as shown below.

*Never operate the ignition without the burner parts in position. You may damage the electric ignition.*

### If the Flame Is Irregular

If the flame is yellow or irregular, check that the burner parts, including the burner cap, are:

- Clean and dry.
- Positioned correctly. See ‘Replacing the Burners’.
- Also see ‘Hints and Tips’.

### Using the Hob

The control has 3 positions: 0, maximum (▲) and minimum (▼). After you have ignited the burner at the maximum position (▲), you should adjust the flame length for cooking between the maximum (▲) and minimum (▼) flame positions. You must not cook with the control between the maximum (▲) and 0 positions.

*All images are for indication only; please refer to your individual unit for actual item.*
### General Guidelines

To get the best out of your hob, follow these simple suggestions:

- **Use saucepans with thick flat bottoms.** Food in a saucepan with an uneven bottom will take longer to cook.

  ![Correct and Incorrect Saucepan Use](image)

- **Do not let large saucepans or frying pans overlap the edges of your hob** as this can deflect heat onto your worktop and damage the surface.
- **Always make sure saucepans are stable.** Using very heavy saucepans may bend the trivet/pan support or deflect the flame.
- **Always lift the cookware when removing from the hob**, do not drag.
- **When you need to boil, simmer or fry food**, first set the temperature to the high position. Once the food is boiling, reduce the temperature to maintain a steady flow of heat to cook your food thoroughly. Doing this will reduce the cooking time.
- **Your cooker has burners of different diameters.** The most economical way of using gas is to choose the correct size gas burners for your cooking pan size and to bring the flame to minimum position once the boiling point has been reached. It is recommended to always cover your cooking pan.
- **In order to obtain maximum performance from the main burners**, use saucepans with the following flat bottom diameters. Using smaller saucepans than the minimum dimensions stated below will cause energy loss.
- **Saucepan sizes should be as per the table shown below.**

<table>
<thead>
<tr>
<th>Burners Diameter</th>
<th>Minimum Diameter</th>
<th>Maximum Diameter</th>
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</thead>
<tbody>
<tr>
<td>Small (Simmer)</td>
<td>12 cm</td>
<td>18 cm</td>
</tr>
<tr>
<td>Standard</td>
<td>14 cm</td>
<td>22 cm</td>
</tr>
<tr>
<td>Large (Fast)</td>
<td>22 cm</td>
<td>26 cm</td>
</tr>
</tbody>
</table>

**Do not use cooking vessels on the hob that overlap the edges of the hob.**

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

Ensure that nothing has been left in the oven. Remove any insert cards or plastic bags. Before connecting the power, use a damp cloth to carefully wipe the inner cavity wall and housing. Clean all the detachable parts in hot, soapy water before using.

Heat the oven on maximum for 45 minutes. (Please refer to the "Lighting the Oven Burner" section) There may be a little smoke and odour upon initial start up (for about 15 mins). This is normal. It is due to the protective substance which protects the cooker from the effects of corrosion during shipping from the factory.

Oven Control

This controls the oven burner.
Turn the control anti-clockwise and set to the relevant setting needed.

Lighting the Oven Burner

1. Press the oven control and turn counter-clockwise so that the control is at the maximum position. Continue pressing the control until the burner has lit, continue holding the control in for approximately 5 to 10 seconds after the burner has lit. Releasing the control too soon will extinguish the flame due to the flame failure safety feature.

   **Manual Ignition (in case of electricity failure)**

   To ignite the oven burner, press and turn the control counter-clockwise so that the control is at its maximum position. Hold an ignition source (e.g. candle lighter) close to the upper circumference of the burner. Move the ignition source away as soon as you see a stable flame. Continue holding the control in for approximately 5 to 10 seconds after the burner has lit. Releasing the control too soon will extinguish the flame due to the flame failure safety feature.

2. After ignition, check the flames visually. If you see yellow tipped, lifted or unstable flames; turn the control off. If the burner flames go out accidentally, turn the burner off, open the door and do not try to light it again for at least 1 minute (to allow the gas to disperse).

3. When turning the oven off, turn the control in a clockwise direction so that the control shows 0 (OFF) position in line with the marking on the control panel.

   - If the burner does not light within 15 seconds, turn the control off and wait for at least one minute before trying again.
   - To switch the burner off, turn the control clockwise to the 0 position.
   - After use, always turn the controls to the 0 position.

   *This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.*

* All images are for indication only; please refer to your individual unit for actual item.
Flame Failure Safety Feature

The flame supervision device (FSD) probe cuts off the gas supply to the oven burner if the flame is blown out. When lighting the burner on flame failure models, hold in the control for approximately 10 seconds after the burner has lit. Releasing the control too soon will extinguish the flame.

If the flames are accidentally extinguished, turn off the burner and do not try to light it again for at least one minute (to allow the gas to disperse).

Before Using the Oven

- Under no circumstances should the oven be lined with aluminium foil as overheating may occur.
- Do not place dishes or baking trays directly onto the base of the oven as it becomes very hot and damage may occur.
- Bread may catch fire if the toasting time is too long. Close supervision is necessary during toasting.
- During use, this appliance becomes hot. Care should be taken to avoid touching hot surfaces, e.g., oven door, heating elements.
- Accessible parts may become hot when in use. Children should be kept away.
- Do not leave the handle in position when grilling. If the handle is left in position when grilling, it will get very hot.

1. On the wall of the inner cavity there are 11 different shelf guide slots. You can place the shelf at different heights to achieve the best cooking performance depending on the heat of the oven and the size of the food.

2. Always monitor the food during operation to ensure that you are not overcooking it.

Replacing the Anti-tilting Oven Shelf

- Insert the shelf at an angle with the vertical section to the rear to clear the stops at either side of the guide slot. Once past this stop the shelf can be placed level again.
- To remove completely, angle the shelf upward so the shelf stop is cleared from the guide stop.

Accessible parts may become hot during use. Young children should be kept away.

* All images are for indication only; please refer to your individual unit for actual item.
Using the Oven

After you ignite the oven burner as explained before, you can adjust the temperature inside the oven as you require, using the numbers on the control: Larger numbers mean higher temperatures, while smaller numbers mean lower temperatures. Refer to the temperature table on the next page for the approximate temperature references of those numbers. Do not operate the appliance between the 0 position and first temperature marker in the counter-clockwise direction. Always use the oven between the maximum and the minimum numbers. When turning the oven off, turn the control in the clockwise direction so that the control shows the 0 position.

Preheating

When you need to preheat the oven, we recommend you do so for 10 minutes. For recipes needing high temperatures, e.g. bread, pastries, scones, soufflés etc., best results are achieved if the oven is preheated first. For best results when cooking frozen or cooked chilled ready meals always preheat the oven first.

Cooking

- Ensure that food is placed centrally on the shelf and that there is sufficient room around the baking tray/dish to allow for maximum heat circulation.
- Stand dishes on a suitably sized baking tray on the shelf to prevent spillage onto the oven base and to help reduce cleaning.
- The material and finish of the baking tray and dishes used affect browning of the bottom of the food. Enamel-ware, dark, heavy or non-stick utensils increase browning of the bottom of the food. Shiny aluminium or polished steel trays reflect the heat away and give less browning of the bottom of the food.
- When cooking more than one dish in the oven, place dishes centrally on different shelves rather than cluster several dishes on one shelf, this will allow the heat to circulate freely for the best cooking results.
- If you are cooking more than one tray of similar items, for example cakes or biscuits, swap the trays during cooking or you can remove the top tray when the food is cooked and move the lower tray to the higher shelf to finish cooking.
- Do not place baking trays directly on the oven base as it interferes with the oven air circulation and can lead to burning of the food. Use the lower shelf position.

The thermostat settings detailed below are a guide only and refer to the temperature in the centre of the oven.

<table>
<thead>
<tr>
<th>Main Oven</th>
<th>5</th>
<th>1</th>
<th>2</th>
<th>3</th>
<th>4</th>
<th>5</th>
<th>6</th>
<th>7</th>
<th>8</th>
<th>9</th>
<th>Max</th>
</tr>
</thead>
<tbody>
<tr>
<td>Temperature in °C</td>
<td>120</td>
<td>140</td>
<td>150</td>
<td>170</td>
<td>180</td>
<td>190</td>
<td>200</td>
<td>220</td>
<td>230</td>
<td>240</td>
<td>270</td>
</tr>
</tbody>
</table>

- If accurate temperatures are required then this should be checked using an oven thermometer available at most cookware shops.
- During cooking, do not open the door unnecessarily as you will lose heat and your cooking results may change.
- Using cake tins when cooking cakes will give better results.

Switching the oven light on

The oven light switches on and off manually. Switch the light on by using the oven light switch on the control panel. Remember to switch it off after you’ve finished using your oven.
Grill Control

This controls the grill burner. When using this mode, ensure that the door is used in the fully open position. Never use the grill with the door closed. Turn the control counter-clockwise to use.

Lighting the Grill Burner

When using the grill the door must be fully open.

1. Press and turn the grill control counter-clockwise so that the control is at the maximum position. Continue pressing the control in for approximately 5 to 10 seconds after the burner has lit. Releasing the control too soon will extinguish the flame due to the flame failure safety feature.

   **Manual Ignition (in case of electricity failure)**

   To ignite the grill burner, press and turn the control counter-clockwise so that the control is at its maximum position. Hold an ignition source (e.g. candle lighter) close to the upper circumference of the burner. Move the ignition source away as soon as you see a stable flame. Continue holding the control in for approximately 5 to 10 seconds after the burner has lit. Releasing the control too soon will extinguish the flame due to the flame failure safety feature.

2. After ignition, check the flames visually. If you see yellow tipped, lifted or unstable flames; turn the control off. If the burner flames go out accidentally, turn the burner off, open the door and do not try to light the burner again for at least 1 minute (to allow the gas to disperse).

3. When turning the grill off, turn the control in a clockwise direction so that the control shows position in line with the marking on the control panel.

   - If the burner does not light within 15 seconds, turn the control off and wait for at least one minute before trying again.
   - To switch the burner off, turn the control clockwise to the position.
   - After use, always turn the controls to the position.

Fitting the Grill Deflector Heat Shield

The grill deflector heat shield should be fitted and used every time you use the grill. Its designed to deflect heat from the grill so the cooker control knobs don’t get hot.

Slide the grill deflector into the groove below the control knobs as shown. The heat warning label should be facing up so you can see it.

The Grill Deflector will get hot, do not touch it while in use. Allow it to cool down before removing it.

* All images are for indication only; please refer to your individual unit for actual item.
Using the Grill

The grill burner must be operated with the oven door completely open. Do not use the grill with the door closed.

**CAUTION:** Accessible parts may be hot when the grill is in use. Young children should be kept away.

Cooking

- The grill burner can be adjusted between the maximum and the minimum positions as indicated on the control. When turning the grill burner off, turn the control towards the “0” position. The control will need to be pushed in to turn off from the maximum position.

- Place an oven shelf in one of the 4 guide slot positions. Ensure there is a minimum of 30 mm between the food and the burner, if not use the lower slot.

- Preheat the grill on a full setting for a few minutes before sealing steaks or toasting. The food should be turned over during cooking as required.

- Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.

- Foods should be placed in the centre of the grill rack to allow maximum circulation of air.

- Never cover the grill pan or grill rack with foil as this can lead to grill fires.

**Ensure that the grill is turned off before closing the door.**

Using the handle, insert the grill tray and rack onto the oven shelf positioned in guide slot 1 or 2 (The cooking will be slower using guide slot 1). The food to be cooked must be placed on the grill rack. Ensure there is at least 30 mm between the food and the grill burner. The handle must be removed once the grill rack tray is in position. Check the food regularly to ensure you do not overcook it.

The grill pan has a detachable handle. Ensure when using the grill pan handle that it is centralised and secure as shown below.

- Bread may catch fire if the toasting time is too long. Close supervision is necessary during toasting.
- Do not leave the handle in position when grilling. If the handle is left in position when grilling, it will get very hot.

* All images are for indication only; please refer to your individual unit for actual item.
Using the Minute Minder Timer

Your cooker has a minute minder that can be used as a timer. Set an amount of time and the timer will start to count down from your desired time and an alarm will sound once the time has expired. This will not turn your cooker off, it's only a timer.

1. Press the ‘+’ button, the symbol will begin to flash and the time 0:00 will be displayed.

2. While the symbol is flashing press the ‘+’ button to add a minute at a time, or keep your finger pressed on the ‘+’ button to quickly increase the time. You can also press the ‘-’ button to decrease the amount of time.

3. When you have set your desired time wait for a few seconds, the symbol will stop flashing and the time will be displayed.

4. If you want to see the time remaining at any time unlock the display then press the + button and you’ll see the time counting down.

5. Once the timer has counted down to 0:00 your cooker will beep and the symbol will flash. To switch off the beeping alarm press either the + or - buttons. The symbol will continue to flash until you unlock the display.
Adjusting the Tone of the Minute Minder Timer

The minute minder has 3 different tones that you can choose when the alarm sounds.

1. Unlock the display and make use the time is displayed.

2. Press and hold the - button for 2 seconds. You'll hear a tone and then the display will show the current tone number, either tone 1, 2 or 3.

3. Press the - button to scroll through the 3 tones, you will hear each tone with each press of the - button. When you have chosen a tone you like wait a few seconds. When the display returns to the clock your choice has been saved.
General Advice

Before you start cleaning your cooker, please:
- Read the cleaning instructions and the ‘Safety Warnings’ sections.
- Turn the cooker off at the mains socket and disconnect the plug from the socket.
- Allow the cooker to completely cool down before cleaning.
- Do not use a steam cleaner.
- Do not keep flammable substances in, on or near the cooker.

- Wipe the oven clean after every use.
- Wipe up spills. Avoid leaving alkaline or acidic substances (such as lemon juice or vinegar) on the oven surfaces.
- Do not use cleaning products with a chlorine or acidic base.
- Never clean the interior part, panel, lid, trays and all other parts of the oven with tools like a hard brush, cleaning mesh or knife. Do not use abrasive, scratching agents and detergents.
- After cleaning the interior parts (not including the catalytic liners) of the oven with a soapy cloth, rinse it and then dry thoroughly with a soft cloth.
- Never use flammable agents like acid, thinner and gasoline when cleaning your oven.
- Do not wash any part of your oven in a dishwasher.

Cleaning the Outside of the Cooker

Wipe the outside surfaces often, using warm water and a mild household detergent. Any stainless steel parts may also be cleaned with a suitable cleaner.

- If you choose to use a commercial stainless steel cleaner, please read the label to make sure it does not contain chlorine compounds as these are corrosive and may damage the appearance of your cooker.
- Do not use abrasive cleaners, cloths or pads on the outside surfaces.
- Immediately wipe off any caustic cleaners if they are spilled onto the oven door handles.

Cleaning the Oven or Grill Door Glass

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

- Take care when handling parts with glass, knocks, and chips; heavy handling and dropping could cause the glass to shatter.

* All images are for indication only; please refer to your individual unit for actual item.
Cleaning the Enamel Parts Inside Your Oven

- Do not use abrasive cleaners, cloths or pads to clean the enamel.
- Clean the enamel on the inside of the oven when it has cooled down, using household detergents or an ammonia-based cleaner. You may use an ‘off the shelf’ oven cleaner, if you carefully follow the manufacturers’ instructions.
- The grill door can be removed to allow easier access to the inside of your oven. (See “Removing the Grill Door” section)

Cleaning the Catalytic liners Inside Your Oven

Catalytic liners are installed within the oven cavity. These are the matte-finished, light-coloured panels on the sides of the oven. They work by collecting any grease and oil residue during cooking. Catalytic liners are designed to have a working life of about 300 hours.

The liner self-cleans by absorbing fats and oils and burning them to ash, which can then be easily removed from the floor of the oven with a damp cloth. The lining must be porous to be effective. The liner may discolour with age.

If a large amount of fat is spilled onto the liner, it may reduce its efficiency. To overcome this problem, set the oven to maximum temperature for about 20 - 30 minutes. After the oven has cooled, wipe out the floor of the oven.

Manual cleaning of the catalytic liners is not recommended. Damage will occur if a soap-impregnated steel wool pad or any other abrasives are used. In addition, we do not recommend the use of aerosol cleaners on the liners. The walls of a catalytic liner may become ineffective due to excess grease. The excess grease can be removed with a soft cloth or sponge soaked in hot water and the cleaning cycle can be carried out as described above.

Removing and replacing the catalytic liners

The catalytic liners can be easily removed and replaced.

1. First remove the oven shelves
2. Remove the shelf runners by gently pulling out at the bottom then lifting the runner up.
3. Remove the 4 screws and the liner. Replace with a new catalytic liners.
Cleaning the Gas Hob

<table>
<thead>
<tr>
<th>Maintenance Period</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Daily</td>
<td>• Clean the gas hobs as per the cleaning instructions.</td>
</tr>
</tbody>
</table>
| Monthly            | • Remove all burner parts, and clean using a non-abrasive detergent. Rinse in cold water, dry thoroughly, and replace.  
• Clean the ignitor and probe carefully, using a nylon brush such as a toothbrush. |
| Every year         | • Contact your local authorized gas Service Agent to perform a thorough check on all gas components on the gas cooker. |

To avoid damage to the electric ignition **NEVER** light the hob when the burners are not in place.

Burner Parts and Pan Supports

• You can remove and clean these parts with hot soapy water or non-abrasive detergents. Clean spills regularly before they become burnt on. Do not wash these parts in a dishwasher.
• After cleaning, check that the burner ring and burner caps are dry before replacing correctly.
• It is very important to check that the burner ring and burner caps have been correctly positioned. Failure to do so can cause serious problems.

* All images are for indication only; please refer to your individual unit for actual item.
## Replacing the Burners

Check that:
- The ignitor is always clean to ensure trouble-free sparking.
- The probe is always clean to ensure correct operation of the safety valves.

## Hob Controls (Gas Taps)

If you have problems with the gas taps, call your Authorised Service Centre. These parts are **NOT** user serviceable.

⚠️ Both the ignitor and probe must be very carefully cleaned using a toothbrush. When replacing the burner parts, ensure you do not damage the ignitor or temperature probes.
Removing the Grill Door

The grill door can easily be removed as follows:

- Open the grill door completely.

- The swivel retainers of the right hand and left hand hinges are hooked onto the metal bar above them. Lift the retainers as shown.

- Lift the grill door slightly. The notch on the bottom of the hinge will disengage.

- Now pull the grill door forwards off the appliance. Releasing both hinge sections from the slots.

To replace the door, repeat the above steps in reverse order.

Replacing the Oven Lamp

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

Let the oven cavity cool down.

- Remove the protective cover.
- Unscrew and replace the bulb with a new one suitable for high temperatures (300°C).
- Refit the protective cover.

*Bulb specifications
230V~ 50 Hz, 25W, E14

* All images are for indication only; please refer to your individual unit for actual item.
# Hints and Tips

<table>
<thead>
<tr>
<th>Problem</th>
<th>Possible Solutions</th>
</tr>
</thead>
</table>
| **My hob burner does not light** | • Check the cooker is switched on.  
• Check the control is pushed in and turned on and the supply to the house is working. You should hear the gas when you turn a burner on.  
• The igniters may be dirty. Clean them gently with a small nylon brush such as a toothbrush.  
• The burner parts may not be located properly. Check the assembly and make sure the burner cap is sitting flat. |
| **My burner flames are yellow or hard to start** | • The burner parts may not be located properly. Check the assembly and make sure the burner cap is sitting flat.  
• If you use bottled gas this may indicate you are getting near the end of the bottle.  
• Check the burner parts are clean and dry.  
• The gas pressure may not be at the correct level.  
• Check with your approved service agent.  
• Your cooker may not be set up for the gas you are using. Check this with your approved service agent. |
| **One of my burners has an uneven flame** | • Check the burner parts are clean and dry. Check the assembly and make sure the burner cap is sitting flat. |
| **My burner goes out when I let go of the control** | • ‘Flame supervision Device (FSD)’ is operating. Hold in the control for approximately 5 to 10 seconds after the burner has lit. Releasing the control too soon will extinguish the flame. |
| **The flame goes out at low settings** | • The gas supply pressure may be low. Check this with your approved service agent.  
• The low setting may have been adjusted incorrectly. Check this with your approved service agent. |
| **My burners do not turn down much (when running on bottled gas or LPG)** | • Your burners may not have been adjusted correctly. Check this with your approved service agent. |
| **The flame tips are very yellow** | • Call your approved service agent. |
| **There are objectionable odours** | • During first time use, a small amount of smoke or odours will be noticeable from the Oven or Grill. This is the protection to prevent corrosion burning off. It should disappear after approximately 15 minutes.  
• Call your approved service agent. |
| **The flame appears to lift off the burner** | • Call your approved service agent. |
| **There is an electricity failure** | • If there is an electricity failure, you can still use your cooker. Light the burners by holding a candle lighter close to the side of the burner and turning the controls to the High position. Wait until the flame is burning evenly before adjusting. The control must still be held down for 5 to 10 seconds after the burner has lit. Releasing the control too soon will extinguish the flame. |
| **The oven or grill are not working** | • Check the position of the control knob.  
• Check the gas supply and gas pressure.  
• Check whether there is power supplied. Also check that other kitchen appliances are working.  
• Make sure that there is no blockage to vents at the bottom of the appliance. |
<table>
<thead>
<tr>
<th>Problem</th>
<th>Solution</th>
</tr>
</thead>
</table>
| Oven is not cooking evenly                   | • Check the shelf positions, cooking period and heat values according to the manual.  
• Check that the appliance is correctly installed. |
| Oven light isn’t switching on                 | • Replace lamp according to the instructions.                           
• Make sure the electrical supply is switched on at the wall socket outlet. |
| The display isn’t working properly           | • The display may be locked press and hold the + and - buttons for 2 seconds to unlock the display. Remember the display will automatically lock after 30 seconds.  
• Clean the display, moisture on the display may prevent it from working properly. |
<table>
<thead>
<tr>
<th>Feature</th>
<th>Specification</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Branding</strong></td>
<td>Kenwood</td>
</tr>
<tr>
<td><strong>Model</strong></td>
<td>KTG506S19 / KTG506B19 / KTG506W19</td>
</tr>
<tr>
<td><strong>Product Type</strong></td>
<td>Gas Cooker</td>
</tr>
<tr>
<td><strong>Mass of the appliance</strong></td>
<td>41Kg</td>
</tr>
<tr>
<td><strong>Grill (upper cavity)</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Heat Source</strong></td>
<td>Gas</td>
</tr>
<tr>
<td><strong>Volume</strong></td>
<td>30 litres*</td>
</tr>
<tr>
<td><strong>Main Oven (lower cavity)</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Energy Efficiency Index - Conventional</strong></td>
<td>80.5</td>
</tr>
<tr>
<td><strong>Energy Class</strong></td>
<td>A+</td>
</tr>
<tr>
<td><strong>Energy Consumption (gas) - Conventional</strong></td>
<td>4.82 MJ/cycle, 1.34 kWh/cycle</td>
</tr>
<tr>
<td><strong>Heat Source</strong></td>
<td>Gas</td>
</tr>
<tr>
<td><strong>Volume</strong></td>
<td>56 litres</td>
</tr>
<tr>
<td><strong>Number of Cavities</strong></td>
<td>2</td>
</tr>
<tr>
<td><strong>This product complies with</strong></td>
<td>EN 15181</td>
</tr>
<tr>
<td><strong>Rated Voltage</strong></td>
<td>230 V</td>
</tr>
<tr>
<td><strong>Rated Frequency</strong></td>
<td>50 Hz</td>
</tr>
<tr>
<td><strong>Overall Dimension (W x D x H)</strong></td>
<td>500(W) x 600 (D) x 900-930(H) (in mm)</td>
</tr>
<tr>
<td><strong>Oven Lamp</strong></td>
<td>25W</td>
</tr>
<tr>
<td><strong>Type of Hob</strong></td>
<td>Gas</td>
</tr>
<tr>
<td><strong>Number of Cooking Zones</strong></td>
<td>4</td>
</tr>
<tr>
<td><strong>Heating Zone(s) Small</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Heating Technology</strong></td>
<td>Gas</td>
</tr>
<tr>
<td><strong>Size</strong></td>
<td>12-18cm</td>
</tr>
<tr>
<td><strong>Energy Efficiency</strong></td>
<td>N/A</td>
</tr>
<tr>
<td><strong>Heating Zone(s) Medium</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Heating Technology</strong></td>
<td>Gas</td>
</tr>
<tr>
<td><strong>Size</strong></td>
<td>14-22cm</td>
</tr>
<tr>
<td><strong>Energy Efficiency</strong></td>
<td>59.0%</td>
</tr>
<tr>
<td><strong>Heating Zone(s) Large</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Heating Technology</strong></td>
<td>Gas</td>
</tr>
<tr>
<td><strong>Size</strong></td>
<td>22-26cm</td>
</tr>
<tr>
<td><strong>Energy Efficiency</strong></td>
<td>57.0%</td>
</tr>
<tr>
<td><strong>Energy Efficiency of Hob</strong></td>
<td>58.3%</td>
</tr>
<tr>
<td><strong>Total Consumption</strong></td>
<td>1143 l/h</td>
</tr>
<tr>
<td><strong>Total Power</strong></td>
<td>12 kW</td>
</tr>
<tr>
<td><strong>This Hob Complies with</strong></td>
<td>EN 30-2-1</td>
</tr>
</tbody>
</table>

Features and specifications are subject to change without prior notice.
Main Oven
- Cook the meals together, if possible.
- Keep the pre-heating time short.
- Do not elongate cooking time.
- Do not forget to turn off the oven at the end of cooking.
- Do not open the oven door during cooking.

Hob
- Use cookware that has a flat base.
- Use the correct sized cookware for the cooking zone being used.
- Use a lid on your cookware.
- Minimize the amount of liquid or fat used.
- When liquids start boiling reduce the heat.

<table>
<thead>
<tr>
<th>Burner in Values</th>
<th>LPG</th>
<th>Natural Gas</th>
<th>Energy Efficiency</th>
</tr>
</thead>
<tbody>
<tr>
<td>Large Burner (Fast)</td>
<td>Power</td>
<td>kW</td>
<td>3.00 kW</td>
</tr>
<tr>
<td>Standard Burner</td>
<td>Power</td>
<td>kW</td>
<td>1.75 kW</td>
</tr>
<tr>
<td>Small Burner (Small)</td>
<td>Power</td>
<td>kW</td>
<td>1.00 kW</td>
</tr>
<tr>
<td>Grill Burner</td>
<td>Power</td>
<td>kW</td>
<td>2.00 kW</td>
</tr>
<tr>
<td>Oven Burner</td>
<td>Power</td>
<td>kW</td>
<td>2.40 kW</td>
</tr>
</tbody>
</table>
Installation

- The cooker must be installed by a competent and Gas Safe Registered Engineer (in the UK) and in compliance with local safety and building regulation safety standards.
- The cooker may be located in a kitchen, a kitchen/diner or bed-sitting room in accordance with the latest editions of BS6172, BS5440-2 and BS6891, but not in a room containing a bath or shower. Please refer to the local legislation/regulations to ensure location is permitted.
- If the cooker is installed adjacent to furniture which is higher than the gas hob, a gap of at least 100 mm must be left between the side of the cooker and the furniture unless non-combustible materials (ceramic tiles, metal backsplash etc.) are used which then allows this distance to be reduced to 20 mm.
- Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible. The adjustment conditions for this appliance are stated on the label (or data plate).
- The furniture walls adjacent to the cooker must be made of heat resistant material (check with your furniture supplier). The veneered synthetic material and the glue used must be resistant to a temperature of 100°C in order to avoid ungluing or deformations.
- Flammable materials such as curtains, wood, wallpaper etc. must not be fitted immediately behind the appliance or within 500 mm of the sides.
- Do not place next to a refrigerator.
- This cooker must NOT be placed on a pedestal or base.
- It is essential that the cooker is positioned as stated or freestanding ensuring the distances to flammable materials etc. are still observed.
- Any cooker hoods must be installed according to the requirements of the cooker hood instruction/installation manual but no less than 650 mm.
- Any cupboards placed directly above the cooker must be no less than 700 mm.

For all dimensions marked “X”, please refer to the information below:

X : 100mm for combustible materials
20mm for non-combustible materials.

* All images are for indication only; please refer to your individual unit for actual item.
Adjusting the Feet

Your oven stands on 4 adjustable feet. When the oven is placed where it will be used, check if the oven is balanced. If it is not balanced, you can adjust by turning the feet clockwise if required. It is possible to raise the appliance a maximum of 30mm by the feet. DO NOT move the appliance by dragging, it should only be moved by lifting it up.

Using the fitted adjustable feet is MANDATORY. For safety reasons and to ensure adequate ventilation, the cooker chassis MUST NOT sit directly on the floor, a plinth, or other support surface.

Level the cooker by screwing the bottom of the feet in or out, as shown.

Moving the Cooker

- Two people must always raise the cooker, as shown, to prevent damaging the adjustable feet.
- Do not lift the cooker by the door handles.
- DO NOT DRAG the cooker. Lift the feet clear of the floor.

Stability Bracket

The supplied stability bracket or a recognized cooker stability device MUST be fitted.

You can connect a stability chain (not supplied) to the screws shown here...

32* All images are for indication only; please refer to your individual unit for actual item.
Ventilation Requirements

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

The appliance should be installed in a room or space with an air supply in accordance with the latest edition of BS5440-2. This appliance needs 2m³/h air per Kw input.

For rooms with a volume of less than 5m³ — permanent ventilation of 100cm² free area will be required.

For rooms with a volume of between 5m³ and 10m³ a permanent ventilation of 50cm² free area will be required unless the room has a door which opens directly to the outside air in which case no permanent ventilation is required.

For rooms with a volume greater than 10m³ — no permanent ventilation is required.

- Regardless of room size, all rooms containing the appliance must have direct access to the outside air via a window that opens or equivalent.
- Where there are other fuel burning appliances in the same room, the latest edition of BS 5440-2 should be consulted to determine the correct amount of free area ventilation requirements.

Gas Installation

This cooker uses and is ready to use NATURAL GAS only and cannot be used with any other gas without modification. This appliance is manufactured for conversion to LPG after fitting new injectors (supplied) and making adjustments. Refer to “replacement of burner injectors” section for details.

Installation and Service Regulations

This appliance must be installed and serviced only by a suitably qualified and Gas Safe Registered engineer, and in accordance with the current editions of the following standards and regulations or other locally applicable regulations:

- Gas Safety (Installation and Use) Regulations
- Building Regulations
- British Standards (BS 5440, BS 6172 and BS 6891)
- Regulations for Electrical Installation (BS 7671, (Latest Edition))
Gas Connection

The installation of the cooker to Natural Gas or LP Gas (using the LPG conversion kit supplied) must be carried out by a Gas Safe registered engineer. Installers must take account of the provisions of the relevant British Standards Code of Practice, the Gas Safety Regulations and the Building Regulations.

Note: It is recommended that the gas connection to the cooker is installed with a flexible connecting tube made to BS669.

Installation Relevant to Natural Gas

Installation to Natural Gas must conform to the Industry Standards, etc. The supply pressure for Natural Gas is 20 mbar.

Installation Relevant to Liquid Petroleum Gas (LPG)

This appliance must only be connected to LPG after the supplied LPG conversion kit has been fitted. The installation must conform to the relevant British Standards.

During gas connection and re-connection, a sealing material that is either
- PTFE tape approved to BS EN 751-3;
- Or jointing compound suitable for Natural Gas complying to BS 6956-5 or BS EN 751-1

should be used between connection surfaces.

- Only a suitably qualified and Gas Safe Registered Engineer may convert the appliance to a different gas type.
- When using Butane gas a supply pressure of 28 -30 mbar is required.
- When using Propane gas a supply pressure of 37 mbar is required.
- Flexible hoses must be manufactured in accordance with BS669 part 1 and be of the correct construction for the type of gas being used.
- Gas hoses designed for natural gas MUST NOT be used for supplying LPG gas (LPG gas hoses can be identified by a either a red band or stripe on the rubber outer coating of the hose).
- The hose should not be crushed or trapped or be in contact with sharp or abrasive edges. It should also not be subjected to corrosion by acidic cleansing agents.

To Connect the Gas Supply

1. Connect the gas supply to the gas inlet at the rear of the cooker. The gas hose must hang in a “U” shape behind the cooker.
2. Undertake a full gas tightness test.
3. To avoid damage to the appliance gas rail inlet pipe tighten the fittings using two suitable spanners.
4. Using a suitable leak detection fluid solution check each gas connection one at a time by brushing the solution over the connection. The presence of bubbles will indicate a leak. If there is a leak, tighten the fitting and then recheck for leaks.

* Do not use a naked flame to test for leaks.

34* All images are for indication only; please refer to your individual unit for actual item.
Replacement of Burner Injectors

This section is to be used by only a certified Safe Gas technician. Contact a certified Safe Gas technician to change the Hob Injectors. It is illegal to attempt to change the Hob Injectors yourself.

Select the injectors to be replaced according to the “Table for the choice of the injectors”.

To Replace the Hob Injectors

- Turn off and isolate the Gas and Electric supplies to the cooker.
- Remove the burner ring and cap.
- Unscrew the injectors. For this, use a 7mm socket spanner.
- Replace the injector with the ones from the conversion set, with the corresponding diameters suitable to the type of gas that is going to be used, according to the information chart (which is also supplied in the conversion set).

The gas flow adjustment is made by turning a small screw on the control valves.

<table>
<thead>
<tr>
<th>Burner Type</th>
<th>From LPG to Natural Gas</th>
<th>From Natural Gas to LPG</th>
</tr>
</thead>
<tbody>
<tr>
<td>Large Burner</td>
<td>1 turn counter-clockwise</td>
<td>Turn fully clockwise</td>
</tr>
<tr>
<td>Standard Burner</td>
<td>1 turn counter-clockwise</td>
<td>Turn fully clockwise</td>
</tr>
<tr>
<td>Small Burner</td>
<td>1 turn counter-clockwise</td>
<td>Turn fully clockwise</td>
</tr>
</tbody>
</table>

Adjusting the Reduced Flame Position

The flame length in the minimum position is adjusted with a flat screw located on the side of the valve spindle under the hob controls. The screw must be loosened by 1 turn when changing from LPG to NG. In changing from NG to LPG, the same screw must be fully tightened clockwise. Make sure that the appliance is disconnected from the mains supply and the gas feed is on.

When the flame has a length of at least 4mm, the gas is well distributed. Make sure that the flame does not die out when passing from the maximum position to the minimum position. Create an artificial wind with your hand toward the flame to see if the flames are stable.

* All images are for indication only; please refer to your individual unit for actual item.
To Replace the Grill Injector

The grill injector can be accessed by removing the single screw on the tip of the burner (as shown). Remove the screw and pull the grill burner towards the front of the cooker, the injector will be revealed on the rear surface of the cavity.

Remove the injector with a 7mm spanner and replace the injector with the ones from the spare set, with corresponding diameters suitable to the type of gas that is going to be used, according to the information chart (which is also supplied in the gas conversion kit).

To Replace the Oven Injector

The oven burner is fixed in its cradle by a single clip that is placed on the left-hand side of the burner. Pull the clip further left, and with your other hand, lift the burner up holding from the thermocouple/spark plug holder.

The injector is placed on the right side of the burner cradle.

Remove the injector with a 7mm spanner and replace the injector with the ones from the spare set, with corresponding diameters suitable to the type of gas that is going to be used, according to the information chart (which is also supplied in the gas conversion kit).

* All images are for indication only; please refer to your individual unit for actual item.
## Table for the Choice of the Injectors

<table>
<thead>
<tr>
<th>Burner Injector Values</th>
<th>LPG G 30/31 28-30/37 mBar</th>
<th>Natural Gas G 20 20 mBar</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Large Burner (Fast)</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Injector mm</td>
<td>0.850</td>
<td>1.150</td>
</tr>
<tr>
<td>Gas Flow</td>
<td></td>
<td></td>
</tr>
<tr>
<td>(15°C and 1013mbar)</td>
<td>218.10 gr/h</td>
<td>276.00 lt/h</td>
</tr>
<tr>
<td>Power kW</td>
<td>3.000</td>
<td>2.900</td>
</tr>
<tr>
<td><strong>Standard Burner</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Injector mm</td>
<td>0.650</td>
<td>0.970</td>
</tr>
<tr>
<td>Gas Flow</td>
<td></td>
<td></td>
</tr>
<tr>
<td>(15°C and 1013mbar)</td>
<td>127.20 gr/h</td>
<td>166.70 lt/h</td>
</tr>
<tr>
<td>Power kW</td>
<td>1.750</td>
<td>1.750</td>
</tr>
<tr>
<td><strong>Small Burner (Simmer)</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Injector mm</td>
<td>0.500</td>
<td>0.720</td>
</tr>
<tr>
<td>Gas Flow</td>
<td></td>
<td></td>
</tr>
<tr>
<td>(15°C and 1013mbar)</td>
<td>72.70 gr/h</td>
<td>95.20 lt/h</td>
</tr>
<tr>
<td>Power kW</td>
<td>1.000</td>
<td>1.000</td>
</tr>
<tr>
<td><strong>Grill Burner</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Injector mm</td>
<td>0.700</td>
<td>1.100</td>
</tr>
<tr>
<td>Gas Flow</td>
<td></td>
<td></td>
</tr>
<tr>
<td>(15°C and 1013mbar)</td>
<td>145.40 gr/h</td>
<td>209.50 lt/h</td>
</tr>
<tr>
<td>Power kW</td>
<td>2.000</td>
<td>2.200</td>
</tr>
<tr>
<td><strong>Main Oven Burner</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Injector mm</td>
<td>0.750</td>
<td>1.150</td>
</tr>
<tr>
<td>Gas Flow</td>
<td></td>
<td></td>
</tr>
<tr>
<td>(15°C and 1013mbar)</td>
<td>174.50 gr/h</td>
<td>228.60 lt/h</td>
</tr>
<tr>
<td>Power kW</td>
<td>2.400</td>
<td>2.400</td>
</tr>
</tbody>
</table>

- All intervention regarding installation maintenance and conversion of the appliance must be fulfilled with original factory parts.
- The manufacturer declines any liability if these correct parts are not used.
Electrical Connection

This cooker is fitted with a BS1363 moulded plug. The mains plug must remain accessible when the cooker is in its place of use.

If the installation requires any alterations to the domestic electric system, this must be performed by a qualified electrician.

The mains cable should be routed away from any hot parts.

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

* All images are for indication only; please refer to your individual unit for actual item.
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The symbol on the product or its packaging indicates that this product must not be disposed of with your other household waste. Instead, it is your responsibility to dispose of your waste equipment by handing it over to a designated collection point for the recycling of waste electrical and electronic equipment. The separate collection and recycling of your waste equipment at the time of disposal will help conserve natural resources and ensure that it is recycled in a manner that protects human health and the environment.

For more information about where you can drop off your waste for recycling, please contact your local authority, or where you purchased your product.

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