

# 6 BURNER GAS OVEN RANGE

**Please read all the following information carefully before using this appliance**

## USER INSTRUCTION

### APPLIANCE USE

This appliance is only for professional use and should only be used by qualified personnel. Ensure that the person responsible understands how to light, safely operate, clean and shutdown the appliance and is made aware of the position and operation of the gas isolating cock in the event of an emergency. All users should know how to clean burner caps and to correctly locate the burner cap on the burner body.

### LIGHTING SEQUENCE – HOB BURNER

Open the main gas cock.

Push in the control knob then rotate anti-clockwise to any position to allow gas through to the burner. Manually light this burner using a taper or piezo ignitor wand.

On establishing a flame at the burner, keep the knob depressed for approximately 15 seconds then release. The burner should remain lit.

### LIGHTING SEQUENCE – OVEN BURNER

Open the main gas cock.

Open the right hand oven door.

Push in the control knob then rotate anti-clockwise to the spark position to allow gas through to the burner. Depress

the ignitor button on the control panel to light the gas at the oven burner.

On establishing a flame at the burner, keep the knob depressed for approximately 15 seconds then release. The burner should remain lit. Rotate to desired temperature setting.

## SHUT DOWN

To shut down the appliance rotate all control knobs clockwise to the OFF position. The gas supply stopcock or bottle valve should now be closed.

## CLEANING

Ensure the appliance is cool and the gas supply is isolated before commencing cleaning. After use wash the unit down with a warm detergent solution. Frequently check the burner cap ports for blockages. Clear as necessary. Do not use abrasives on stainless steel or enamelled parts. Do not use any products containing chlorine or hydrochloric acid to clean stainless steel surfaces. Do not clean the appliance using a water jet.

## POTS AND PANS

The minimum recommended pan size should have a base diameter not less than 150mm. The maximum recommended pan size per burner should not exceed a base diameter of 360mm.

## OVEN DOORS

Care must be taken when opening the oven doors when the appliance is in operation due to the rapid escape of hot air.