

Instructions for use and installation

ALL GAS COOKERS

Ref. KG468WA1

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In this Manual,

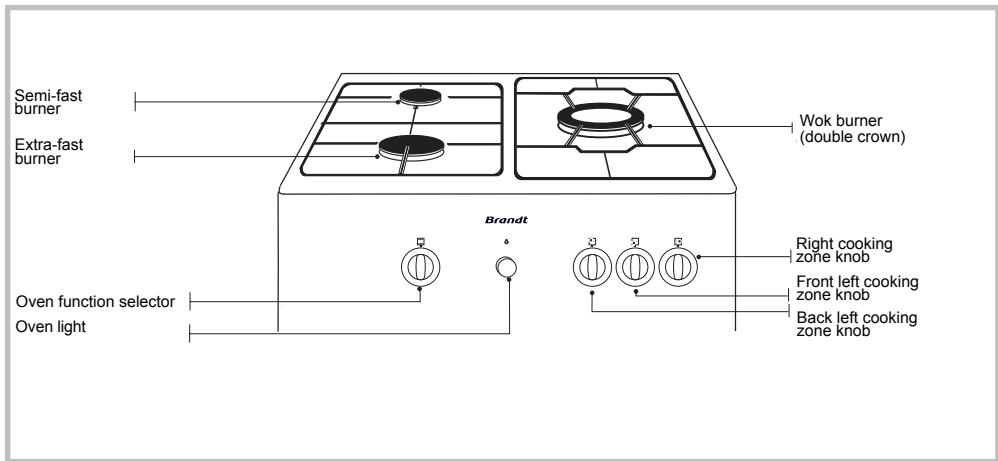


displays safety instructions



displays tips and hints

The layout of your cooker



To read Please read these instructions before installing and using your cooker.



As our products are being constantly improved, we reserve the right to make any changes in their technical, functional or aesthetic characteristics as a result of technical evolution.

Your cooker in complete safety

Using your cooker in complete safety

PLEASE READ THE INSTRUCTIONS BEFORE INSTALLING AND USING THIS COOKER.

■ We have designed your cooker for private domestic use.

■ Your cooker is designed exclusively for the cooking of drinks and foodstuffs. It does not contain any asbestos-based component parts.

■ Using a gas-powered cooker produces both heat and humidity in the room where it is used.

Make sure your kitchen is well ventilated : keep all natural air-vents open or have a mechanical ventilation system installed (a mechanically ventilated hood) with a minimum airflow of 2m³/hr.

■ Prolonged, intensive use of the cooker may require extra ventilation; by opening a window for example or producing more efficient ventilation by increasing the power of the existing mechanical ventilation.

■ You must always keep an eye on your cooking.

■ Disconnect your cooker from both electrical and gas supplies before carrying out any maintenance operations.

■ If you plug in any electrical appliance near the cooker, make sure that its power cable is not in contact with any source of heat.

■ **USING THE OVEN FOR THE FIRST TIME:**

Before using your oven for the first time, heat it up empty with the door closed for approximately 15 minutes on the MAXIMUM setting in order to help the appliance to "run in" properly. The mineral wool which surrounds the oven cavity may at first produce a particular smell, which is due to its composition. Similarly, you may notice that some smoke is being given off.

This is quite normal.

■ Do not allow anyone to lean or sit on the open oven door.

■ **The accessible parts or surfaces may get hot during operation. Keep young children away.**

■ **During use, do not pick up the saucepans, pans or other accessories (grill, spits, dripping pan, spit cradle, etc) using your bare hands. Always use a handpad or protective cloth to protect you from the heat.**

■ **During use, the appliance gets hot. Ensure that neither you nor anyone else touches the hot parts.**

■ If a knob is difficult to turn, **DO NOT FORCE IT.** Call up your installer.

Installing your cooker : nothing is easier

Statutory installation conditions

■ **This cooker must be installed in conformity with the applicable rules and used only in a well ventilated area. Consult the instructions carefully before installing and using this cooker.**

■ **Before installation, ensure that the local gas distribution conditions (type of gas and pressure) and the adjustment of the cooker are all compatible.**

■ The adjustment conditions of this cooker are shown on the label glued inside the housing.

■ The combustion of the gas is made possible by the oxygen in the air. It is therefore necessary that the air should be renewed constantly and that the combustion products are removed (an air flow of 2m³ per hour for each kW of power is necessary).

■ This cooker is not connected to an evacuation device for combustion products. It must be installed and connected in conformity with the installation rules applicable and particular care should be taken with regard to ventilation.

■ GAS CONNECTIONS :

The gas connection is made at the rear of the cooker, ensuring that the pipe is **never in contact with the back of the cooker**, that it is not located in a spot where it is likely to become blocked and that it cannot come into contact with a moving item.

The walls (rear and adjacent) must be made from a heat resistant material or coated with such a material.

Flexible tubes or pipes must be accessible along their entire length, replaced before their expiry date (shown on the pipe), and have a maximum length of 2 m.

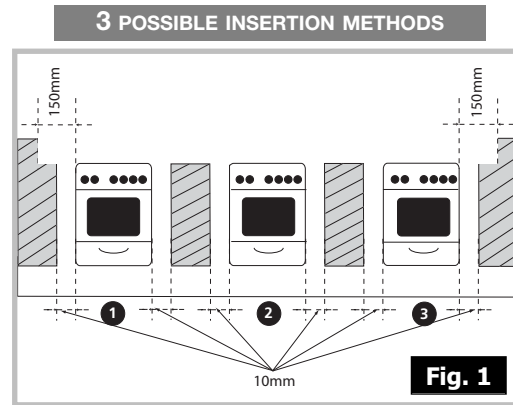
Connection using a flexible pipe attached to an end piece is **strictly forbidden** if the gas installation is new or modified (replacement of the gas supply tap).

Installing your cooker : nothing is easier

Fitting recommendations

When installing the cooker you should leave the following minimum gaps between it and its surroundings (fig. 1 and 2):

- **10 mm** between the sides of the appliance and the walls or furniture.
- **30 mm** between the wall and the back of the appliance, with the cover closed.
- The total distance between the front of the appliance and the wall behind the appliance: **610 mm** (please see the view from above in fig.2).
- If the cooker is placed on a base, ensure that it is fastened firmly in place, to avoid it sliding off the base.



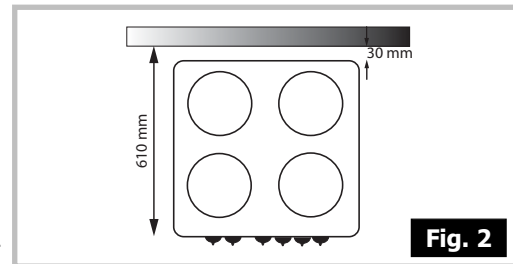
Electrical connections

The cooker must be connected to the single phase 220-240 V mains network and the protective wire (yellow/green) must be connected to the earth terminal \oplus of the installation.

The cooker is delivered with a power. If it is necessary to change the power cable or if the power cable gets damaged, it should be replaced by the manufacturer, by his after sales service department or by similarly qualified persons in order to avoid all risks. The cable must be of the H 05 VVF type with three 1.5 mm² conductors.

The power cable must include a green/yellow conductor connected to the earth terminal \oplus of the cooker and to the earth connection \oplus on the plug.

The cooker must be connected to the mains using a CEI60083-standard 2P+E plug or an all-pole cut-off device with a contact opening distance of at least 3,5 mm. In the case of connection using a plug socket, this must remain accessible following installation.



Do not hesitate to call in an electrical domestic appliance specialist in order to ensure that your installation is correct.



- WE SHALL NOT BE HELD RESPONSIBLE IN THE EVENT OF AN ACCIDENT RESULTING FROM AN INSTALLATION THAT HAS NOT BEEN EARTHED OR INCORRECTLY EARTHED.

Installing your cooker : nothing is easier

Gas connections



-Installation should normally be carried out by qualified installers and technicians.

Gas connection must be done according to the installation rules of the country.

Changing the type of gas supply

THIS COOKER IS DELIVERED PRE-ADJUSTED FOR NATURAL GAS.



When changing the gas, you must **imperatively** carry out the three following operations:

- 1** ➔ Adapt the gas connection,
- 2** ➔ Change the injectors,
- 3** ➔ Adjust the retarder on the taps.

• The injectors needed for the adaptation to LPG, or town gas are available at the after-sales services.

When ordering the adapter sachet, be sure to stipulate the type of cooker.

• Whenever you change the type of gas, write the new adjustment information on the leaflet to remind it.

1 - Adaptation of the gas connection

Please refer to paragraphs "gas connection" on page 5.

Installing your cooker : nothing is easier

Changing the type of gas supply (cont'd)

2A - Changing the injectors of the hob

Each injector is identified by a number engraved upon it.

Change the injectors using an angled spanner, proceeding as follows:

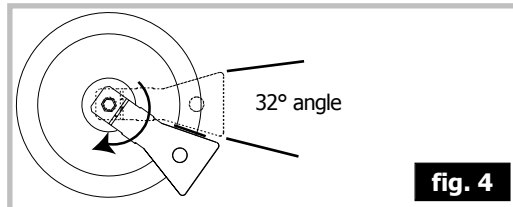
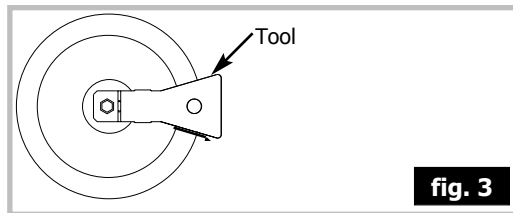
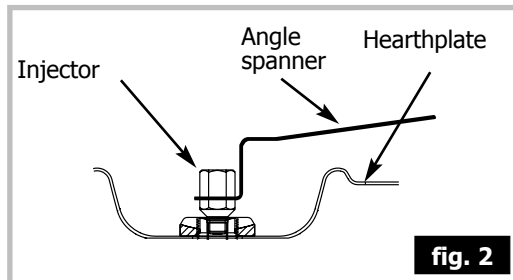
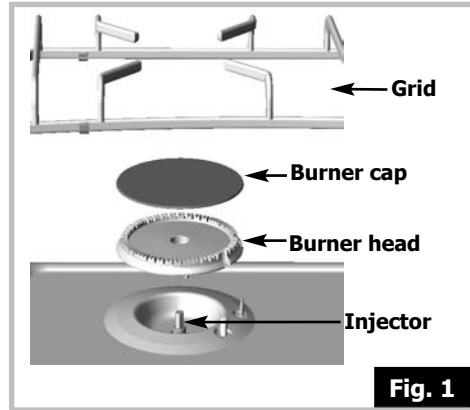
➔ Remove the grid cap and head of each burner (**fig. 1**).

➔ Unscrew the injectors and remove them (**fig. 2**).

➔ Replace them with the injectors supplied by the After sales service, in conformity with the gas characteristics table supplied on page 10. To do this:

➔ Screw in the injectors by hand until they are tight.

➔ Screw the injectors with a tool, on an angle of 32°.



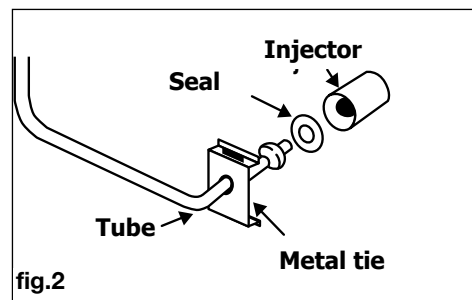
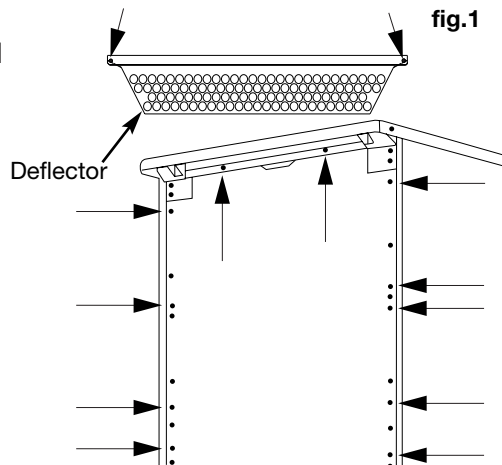
Installing your cooker : nothing is easier

Changing the type of gas supply (cont'd)

2B - Changing the injector of the oven and grill.

Change the injectors in the following way:

- Remove the deflector by unscrewing the two screws holding it in place (**fig.1**).
- Remove the rear cover by unscrewing the 11 attachment screws (**fig.1**).
- Unclip the metal tie located on the base of the burner (**fig. 2**) using a small screwdriver.
- Remove the injector with the seal which covers the tube.
- **Put the new injector adapted to the gas on the tube with the new seal.**
- Replace the tube and clip the metal tie back on.
- Screw the rear cover and the deflector back on.



⚠ - You must imperatively replace the seal on the aluminium tube before fitting the new injector.

3 - Adjustment of the minimal gas flow for the taps of the hob burners and the oven thermostat.

Natural gas OR Town gas ⇒ LPG

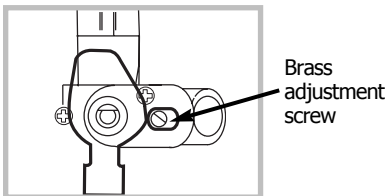
- ➔ Remove the knobs.
- ➔ Using a small screwdriver, **without forcing** screw ↻ the brass screws of each tap (top and oven).
- ➔ Replace the knobs, light each burner and gently set to the minimum position.
- ➔ Switch from full flow to reduced flow several times to check that the adjustment is correct.

Installing your cooker : nothing is easier

Changing the type of gas supply (cont'd)

- LPG → Natural gas Or Town gas**
- ➔ Remove the knobs.
 - ➔ Using a small screwdriver, unscrew ↻ the brass screws of each tap (top and oven).
 - ➔ Replace the knobs, light each burner and gently set to the minimum position.
 - ➔ Switch from full flow to reduced flow several times to check that the adjustment is correct.

Safety tap front view



Note : after adjusting the taps, when the tap is switched to reduced flow the flame should not go out. If this happens you have to unscrew ↻ the brass screw slightly. If it seems to you that the reduced flow is too large, you have to screw ↻ the brass screw slightly and take care that the flame will never go out.

GAS	Cooker to use in :	LPG	Natural gas	Town gas
		28 mbar	20 mbar	10 mbar
	WOK BURNER Indicator marked on injector Nominal flow/PCS (kW)	88 3,2	147 3,8	361 3
	SEMI-FAST BURNER Indicator marked on injector Nominal flow/PCS (kW)	62 1,25	94 1,5	165 1,5
	EXTRA FAST BURNER Indicator marked on injector Nominal flow/PCS (kW)	80 2,8	137 3,2	210 2
	TOP OVEN BURNER (on lighting) Indicator marked on injector Nominal flow/PCS (kW)	60A 1,45	101 2	173 2
	BOTTOM OVEN BURNER (on lighting) Indicator marked on injector Nominal flow/PCS (kW)	67 1,8	131 3,4	173 2
	Total nominal flow/PCS (kW)	10,50	13,9	10,50

MARK ON THE INJECTORS	LPG/28 mbar		NATURAL GAS/20 mbar		TOWN GAS /10 mbar	
	Back	Front	Back	Front	Back	Front
	TOP		TOP		TOP	
	62	88	94	147	165	361
	80		137		210	
	OVEN		OVEN		OVEN	
	Top	60A	Top	101	Top	173
	Bottom	67	Bottom	131	Bottom	173

Using your cooker : nothing is easier

Using the hob burners

Adjustment to a lower flow is carried out by moving from the "High Flame" symbol and the "Low flame" symbol. The ● symbol corresponds to the total closure of the tap.

● Ignition with gas safety

Each burner is controlled by a tap with a safety lock which, in the event of accidental extinction of the flame (overflows, draughts etc.) quickly shuts off the arrival of gas and prevents it from accumulating.

The safety feature for the burners takes the form of a thermocouple located directly next to the flame.



To set on the safety system, keep the knob pressed firmly for a few seconds after the flame has lit up.

■ Knobs with built-in ignition:

➔ Press on the knob and turn it ↻ direction until you reach the "High Flame" position

➔ Keep the knob pushed in. This will trigger off a series of sparks that will light up the burner.

In the event of a break in the electricity supply, it is always possible to light the flame by moving a lighted match near the burner while at the same time **keeping the knob for the corresponding tap opened at maximum flow and pushed in.**

If ever your flame goes out, relight it as explain above.

Installing your cooker : nothing is easier

Using the hob burners (cont'd)



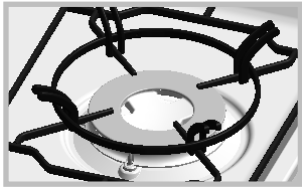
Tips for using hob burners.

■ When your preparation reaches boiling point, there is no need to allow it to boil with large bubbles. The food will not cook more quickly. It will cook better on a lower light which will maintain gentle boiling.

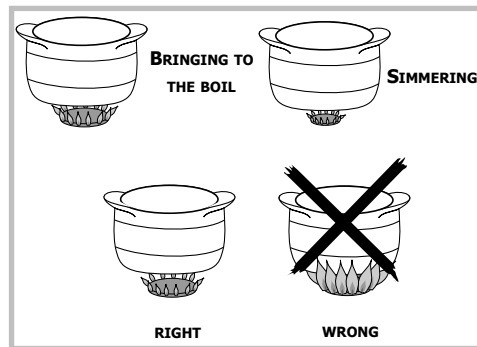
■ Adjust the ring of flame to ensure that the flames do not lick around the saucepan or other dish. Your dishes must be sufficiently wide to ensure that the flame spreads out across the base without encroaching on the sides. Otherwise, you risk damaging the handle of the dish.

■ Do not use dishes with a domed base or with a diameter below 12 cm on reduced flow.

■ We recommend the use of the following dishes:

SMALL BURNER (SEMI-FAST)	EXTRA BURNER (EXTRA-FAST)	WOK BURNER (DOUBLE CROWN)
Dishes of 18 cm in diameter or more : SAUCES, REHEATING	Dishes of 28 cm in diameter or more: FRY-UPS, BRINGING TO THE BOIL	Wok + wok support 

When simmering on reduced flow, these sizes can be reduced respectively to 14 and 16 cm.



Installing your cooker : nothing is easier

Using the hob burners (cont'd)

■ To ensure the correct ignition of your burners, we advise the following:

- Regularly ensure that the sparkers are perfectly clean and that the various parts comprising the burners operate properly.
- Before ignition, ensure that the burner heads and caps are in the correct position and that you place your saucepans, pans and other dishes on the burner.

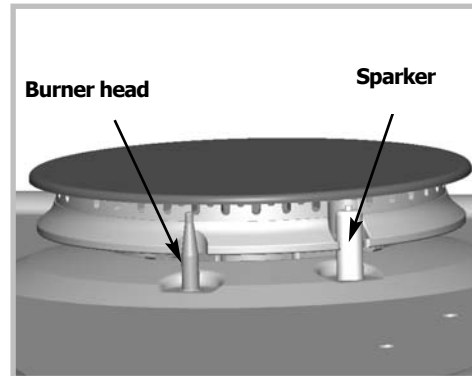
It is recommended that the electronic ignition should not be used if the burners are not all in place.

-The burner flames are smaller near the grid's fingers to avoid any damage to the enamel.

- The appearance of yellow specks is due to the quality of the gas used but in no way affects the performance of the burners.

- The noise generated by the burners is related to their power, which in no way affects the performance of your hob.

- To transfer your dishes from one burner to another, do not slide them but lift them in order to avoid moving the grids.



Installing your cooker : nothing is easier

Using your oven

Tips for using oven

- Before beginning cooking, consult the user instructions to find the most appropriate heat setting and the oven level to be used for the cooking accessories.
- By turning off the oven 5 to 10 minutes before the end of your cooking session, you can benefit from the accumulated heat and save energy.

● Child safety

An additional protection device making it possible to avoid contact with the oven door is available from your distributor under the following reference: WHITE GRID. This device should be fitted if young children are present.

WHITE GRID	
Cooker width and door type	Sales Ref.
60 cm sheet metal door	KK360WE1



- Ensure that your oven door is securely closed, to ensure that the door seal can play its role efficiently.

- Cooking in the oven (top or bottom) should be carried out with the cooker cover opened in order to facilitate the removal of hot gases at the back of the work top.

- Do not cover the inside of your oven with aluminium sheet. Otherwise, this will result in a build-up of heat which will have a harmful effect upon the cooking or roasting and will damage the enamel.

- During operation, do not leave the oven door open for more than three minutes in order to avoid excessive temperature on knobs.

- During use, the cooker gets hot. Take care that neither you nor anyone else touches the heating elements.


- The oven should not give off smoke. The main cause of smoke is a cooking temperature which is too high, leading to spattering. In this case, reduce the oven power setting.

Using your cooker in complete safety

Using your oven (cont'd)

The oven of your cooker is equipped **with a flame safety device** making it possible to automatically shut off the arrival of gas in the event that the flame accidentally goes out. When lighting your oven, this device requires that you follow the following instructions:

Igniting the oven

- Press on the knob and turn it  direction until you reach the maximum "High Flame" position.
- As soon as the flame appears, **continue to keep the oven knob pushed in for 5 to 10 seconds, to give the safety time to activate.** Release the knob and check that the burner remains lit.
Avoid closing the cooker door too sharply as you risk blowing out the flames.
- Adjust the oven knob to the desired position.

NOTE

The ignition device should not be operated for more than 15 seconds. If after 15 seconds the burner has not lit up, stop operating the ignition device, open the door of the oven and wait for at least one minute before trying to ignite the burner once again.

In the event of the accidental extinction of the burner's flame, turn off the burner control knob and do not attempt to relight the burner for at least one minute.

EQUIVALENCE : THERMOSTAT SETTING → °C										
Number	1	2	3	4	5	6	7	8	9	10
°C	150	160	175	190	200	225	235	260	270	285

Capacity available : 53 l

Accessories

● Flat shelf (fig. 1)

The flat shelf can be used to support all dishes and tins containing foodstuffs to be cooked or browned. It can also be used for grilling meat.

● Multi-purpose dripping pan (fig. 2)

This can be used as a baking tray and has sloping sides. It can be used for cooking choux buns, meringues, small cakes, flaky pastry, etc.

Inserted into the runners under the shelf, it collects the juices and fat produced when grilling. It can also be used, half-filled with water, as a bain marie.

Do not roast joints of meat in the dripping pan as this will inevitably result in fat splashes on the sides of the oven.

Never place this tray directly on the floor of the oven.

● Rotisserie (fig. 3)

Cooking on a rotisserie is very efficient and results in flavourful and evenly cooked joints. To use it:

- ➔ engage the spit cradle in the 3rd shelf position from the bottom (check the direction)
- ➔ slide one of the forks onto the spit, then the meat for roasting, slide on the second fork, centre them and twist the forks to tighten them, using the handle,
- ➔ place the spit on its cradle,
- ➔ push gently to engage the point of the spit in the square bit drive at the back of the oven,
- ➔ place the multi-purpose dripping pan on the lower shelf position to collect the cooking juices.

● Wok support (fig. 4)

This is used when cooking with a wok. It can only be used on the double-crown burner. Make sure that the base of the wok doesn't touch the burner.

WARNING : at the end of the cooking time, never touch any of the accessories (Grid, drip-tray, etc) with your bare hands.

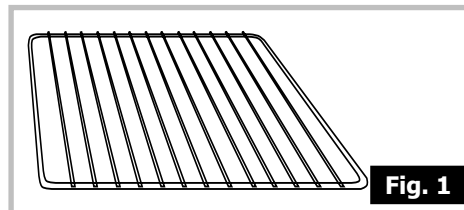


Fig. 1

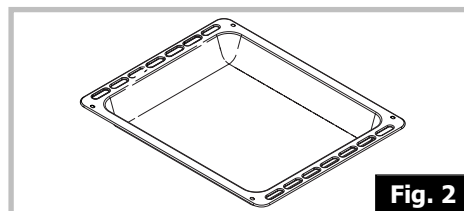


Fig. 2

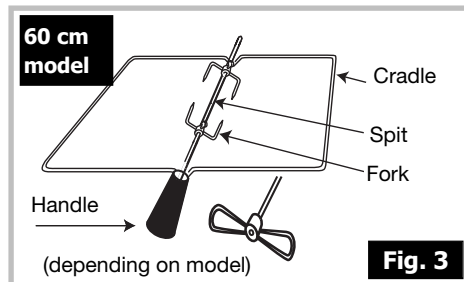
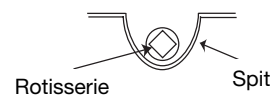


Fig. 3

! -CRADLE DIRECTION
- You should place the cradle in such a manner that the hole for the spit is fully visible.



💡 If the spit has an insulated handle, unscrew and remove it before closing the door.



Fig. 4

How to look after your cooker?



Before cleaning, allow the cooker to cool down and check that all the knobs are in the OFF position.
As a general rule, abrasive powders and metallic sponges should not be used.



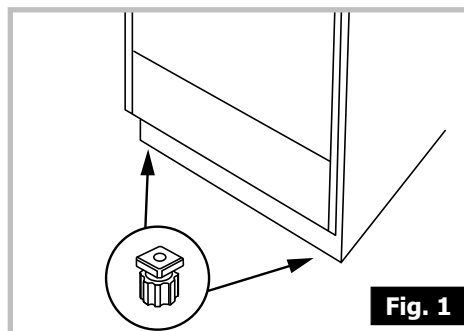
- **Do not use steam cleaners.**
- **Never splash or spray the cooker with water.**

	WHAT TO DO
Casing	<p>- Sponge the top with soapy water. In the event of spills, use a standard non abrasive paste cleaner for enamel. Shine with a dry cloth, or even better with a shammy-leather. Do not allow acidic liquids (lemon juice, vinegar...) to lay on the enamel for long. Before opening the cover, remove all soiling or spattering from this. Do not close it again while the cooker is still warm.</p> <p>For polished metal surfaces, use commercial products designed for the upkeep of polished metal.</p> <p>- Clean the walls with a cloth soaked in very hot soapy water, to remove fat splashes. We advise frequent cleaning.</p> <p>- When a large spillage has occurred, wipe it up if possible with a damp sponge or a soft brush. Otherwise, take a sponge or a cloth soaked in hot soapy water or cream cleaner and cover the remaining stains. Leave it there overnight; the deposits will be easily removed the next day.</p>
Oven door window	<p>- After a particularly messy cooking session, we recommend that you clean the inner window with soapy water on a damp sponge.</p>
Control knobs	<p>- Use soapy water on a damp sponge.</p>
Gas burners	<p>- The gas injector is at the centre of the burner. Ensure that you do not block it during cleaning, which would affect the performance of your hob. To clean the burner covers, use soapy water.</p> <p>- In the case of persistent stains, you can use a small amount of non-abrasive cream on a sponge, and then rinse with clean water. Carefully wipe the burner covers before using your hob again. In the event of the burner vents becoming blocked or the sparkers getting dirty, clean them using a brush with firm bristles.</p>
Accessories	<p>- Only use soapy water on a damp sponge. Never use sharp objects.</p>

Minor maintenance by the user

● Adjustable feet (fig. 1)

Your cooker has adjustable feet at the front making it possible to obtain a flush fit on any floor surface, by screwing or unscrewing them.



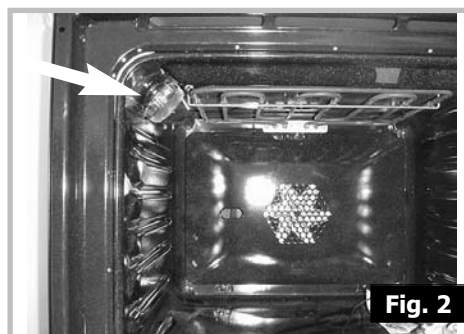
● Replacing the oven lamp

⚠ Unplug the cooker before carrying out work on the bulb in order to avoid any risks of electric shocks and only carry out this work when the appliance is cold.

Inside the oven (fig. 2) :

The bulb is located on the ceiling of the oven cavity.

- ➔ Unscrew the bulb anti-clockwise.
- Characteristics of bulb :
- 15 W,
 - 220-240 V~
 - 300°C,
 - E14 base with screw fitting.
- ➔ Change the bulb then put back the lamp cover and plug the oven back in.



To make it easier to unscrew the lamp cover put on a rubber glove.

Minor troubleshooting

You have doubts about whether your cooker is working correctly. This does not necessarily mean there is a breakdown. Nevertheless, check the following points :

IF YOU REALIZE THAT	POSSIBLE CAUSES	WHAT SHOULD YOU DO?
Your oven does not heat	<ul style="list-style-type: none"> - Your cooker is connected incorrectly. -The temperature selector (thermostat) is in position 0. Autotimer not initialised. 	<ul style="list-style-type: none"> ➔ Check your electrical connection (take care not to screw into the electrical cable sheath). ➔ Set your thermostat to the desired cooking temperature.
Your oven produces too much smoke during cooking or you notice that major odours are being given off.	<ul style="list-style-type: none"> - This is normal the first time the cooker heats up. - Cooking temperature too high. - Major soiling. - Household cleaning product on the walls of the oven. 	<ul style="list-style-type: none"> ➔ Use the thermostat to lower the cooking temperatures; these are given in the cooking guide for information only. ➔ Proceed to clean your oven by rinsing the cleaning product with water. <p><i>NB: You are reminded not to use the multi-purpose dripping pan as a roasting tin.</i></p>
Condensation on the windows	<ul style="list-style-type: none"> - Food is wet or too cold. 	<ul style="list-style-type: none"> ➔ When cooking food with a high water content (e.g. stuffed tomatoes), it is advisable to pre-heat the oven to the cooking temperature; this prevents condensation forming on the cold glass surfaces.
The electronic ignition of the burners is not working properly	<ul style="list-style-type: none"> - The sparkers are dirty. - Poor use of the system 	<ul style="list-style-type: none"> ➔ Check that the sparkers are clean. ➔ Wait for several sparks. ➔ Follow the ignition instructions in the user guide. ➔ Check that the cover is positioned properly on the burner head.

Minor troubleshooting

You have doubts about whether your cooker is working correctly. This does not necessarily mean there is a breakdown. Nevertheless, check the following points :

IF YOU REALIZE THAT	POSSIBLE CAUSES	WHAT SHOULD YOU DO?
The flames are streaming off the burners	<ul style="list-style-type: none"> - The vents on the burner heads are blocked. - Poor positioning of the burner cover. 	<ul style="list-style-type: none"> ➔ Clean the vents on the burner head. ➔ Check the gas pressure. ➔ Check the position of the burner covers. ➔ Check that you have the right injectors, check the gas used, the gas connections and the flow adjustment.
The length of the flames from the lower oven burner vary during use	<ul style="list-style-type: none"> - This is due to the regulation of the temperature of the oven thermostat 	<ul style="list-style-type: none"> ➔ This is normal
The gas flow reduction is excessive or the flames go out	<ul style="list-style-type: none"> - After a change of gas type 	<ul style="list-style-type: none"> ➔ after adjusting the taps, when the tap is switched to reduced flow the flame should not go out. If this happens you have to unscrew ↻ the brass screw slightly. If it seems to you that the reduced flow is too large, you have to screw ↻ the brass screw slightly and take care that the flame will never go out.
Your new cooker keeps tripping out the electric system	<ul style="list-style-type: none"> - Poor connection - Several electrical appliances are running at the same time. 	<ul style="list-style-type: none"> ➔ Switch off the electricity supply to the other appliances. ➔ Check the electrical connections.
The flames are too small on "high flame position"	<ul style="list-style-type: none"> - The injector is blocked after cleaning 	<ul style="list-style-type: none"> ➔ Clean out the injector using a needle.

Brandt Appliances - SAS with 10,000,000 euros of capital, RCS Nanterre under the number 440 302 347

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