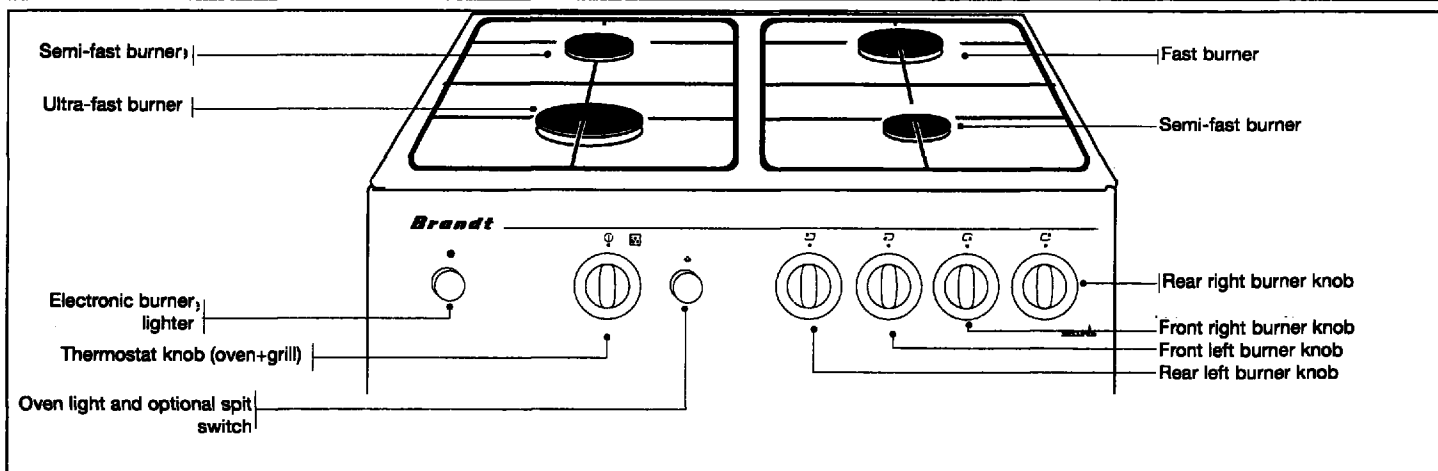


User's guide

GB

Cookers reference GB61SBW

What your hob looks like :

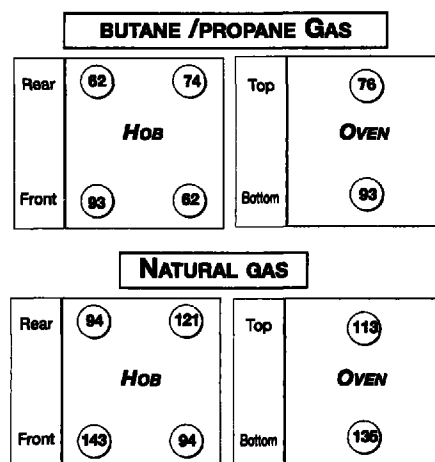


Gas characteristics

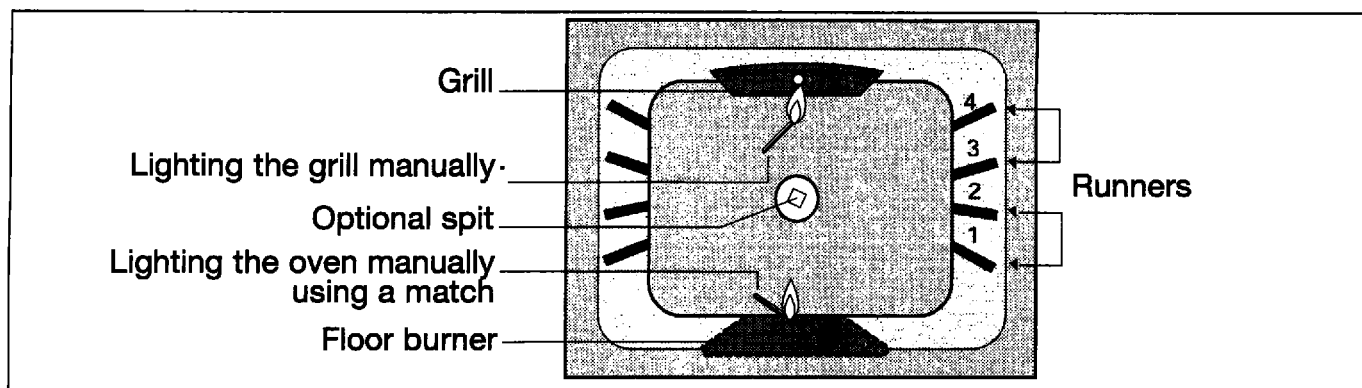
	BE			
	ES-GB-GR-IT-PT-CH-IE			
Appliance to be used in :	Butane G 30 29 mbar	Propane G 31 37 mbar	Natural Gas G 20 20 mbar	Natural Gas G 25 25 mbar
CH-IE-ES-GB-GR-IT-PT : cat II2H3+ BE : cat II2E+3+				
FAST BURNER				
Mark on the injector	74	74	121	121
Nominal flow/HCC (kW) *	2,3	2,3	2,4	2,4
Reduced flow/HCC (kW)	0,990		0,800	
Hourly flow (g/h)	167	164		
Hourly flow at 15°C under 1013 mbar (l/h)			229	266
SEMI-FAST BURNER				
Mark on the injector	62	62	94	94
Nominal flow/HCC (kW)	1,5	1,5	1,5	1,5
Reduced flow/HCC (kW)	0,600		0,600	
Hourly flow (g/h)	109	107		
Hourly flow at 15°C under 1013 mbar (l/h)			143	166
LARGE ULTRA-FAST BURNER				
Mark on the injector	93	93	143	143
Nominal flow/HCC (kW)	3,45	3,45	3,5	3,5
Reduced flow/HCC (kW)	0,990		0,800	
Hourly flow (g/h)	251	246		
Hourly flow at 15°C under 1013 mbar (l/h)			333	388
GRILL (on lighting)				
Mark on the injector	76	76	113	113
Nominal flow/HCC (kW)	2,3	2,3	2,3	2,3
Hourly flow (g/h)	167	164		
Hourly flow at 15°C under 1013 mbar (l/h)			219	255
OVEN (on lighting)				
Mark on the injector	93	93	135	135
Nominal flow/HCC (kW)	3,6	3,6	3,6	3,6
Hourly flow (g/h)	262	257		
Hourly flow at 15°C under 1013 mbar (l/h)			343	399
Caloric flow/HCC (kW)	12,35	12,35	12,5	12,5
- g/h	898	880		
- l/h			1190	1384

*Highest Caloric Capacity

LOCATION OF INJECTORS



What your oven looks like :



Your cooker oven is equipped with a **flame safety** device which enables the gas to be shut off automatically should the flame be accidentally put out. When lighting the oven manually, it is necessary to follow the instructions in the user's and installer's notes.

A single thermostat knob controls either the oven or the grill.

ACCESSORIES : your appliance is equipped with a dripping pan, a flat rack, a baking tray and an optional spit.

Table of cooking times

ALL COOKING IS CARRIED OUT WITH THE DOOR SHUT.

RECIPES	THERMOSTAT SETTING	COOKING TIMES (in minutes)	RUNNER FROM THE BOTTOM	REMARKS
STARTERS - VEGETABLES				
Quiche	225°C	40 to 45	1	
Potatoes au gratin	175°C or 190°C	45 to 60	2	According on the size
Pizza	235°C	15 to 25	3	On the baking tray
Cheese soufflé	175°C	35 to 45	2	According on the size
Stuffed baked tomatoes	225°C	40 to 45	2	
FISH				
Sea -Bream	200°C	35 to 40	2	According on the size
Grilled Mackerel	GRILL <input type="checkbox"/>	20	3	(2)
MEAT				
Lamb chops	GRILL <input type="checkbox"/>	6 to 8	3	(2)
Turkey	235 °C then 200°C	30 (1)	1 or 2	Set on 7 for a quarter of the time chosen.
Ribsteak	GRILL <input type="checkbox"/>	6 to 8	3	(2)
Leg of lamb	235°C	10 to 15 (1)	1 or 2	
Roast rabbit	225°C	25 (1)	2	
Guinea fowl	225°C	25 to 30 (1)	2	
Roast chicken	200°C	25 (1)	1 or 2	According on the size
Spit rost chicken	GRILL <input type="checkbox"/>	25 (1)	on the spit	(2)
Roast beef	270°C	10 to 15 (1)	2	
Roast pork	200°C or 225°C	40 (1)	2	
Roast veal	225°C	40 (1)	2	
PASTRY				
Cake	175°C-190°C	50 to 60	2	According on the size and cake tin
Choux pastry	200°C	45 to 50	3	According on the size
Meringues	150°C	40 to 50	3	On the baking tray add 30 min. without heating
Rough pastry	225°C or 235°C	15 to 20	2	Baked blind
Puff pastry	235°C or 260°C	10 to 15	2	Baked blind
Shortcrust pastry(tarts)	190°C or 200°C	35 to 40	2	According on the size and filling
Pound cake	175°C or 190°C	40 to 50	2	According on the size and cake tin
Biscuits	175°C	15 to 18	3	On the baking tray
Fruit tarts	235°C	25 to 35	1 or 2	According on the mould

SCALE ON KNOB	APPROXIMATE TEMPERATURE (°C)
0	OFF
1	155
2	170
3	185
4	200
5	215
6	230
7	245
8	260
9	275
10	285

Capacity available : 56 litres

(1) Cooking times for 500 grammes

(2) Dripping pan on the lowest runner.

NOTE : 10 to 15 minutes preheating must be added to the cooking times when on THERMOSTAT MAXIMUM POSITION.

● When cooking meringues preheat the oven set at 1 for 5 minutes only.

● When baking biscuits, preheat the oven set at 3 for 10 minutes.

The influence of tins on the cooking : if you use aluminium moulds coated with non-stick material on the inside and coloured enamel-
led cast iron on the outside, or anodized aluminium place the dish one runner higher up.

These moulds are recommended for cooking crusty pastry (quiche, tarts ...).