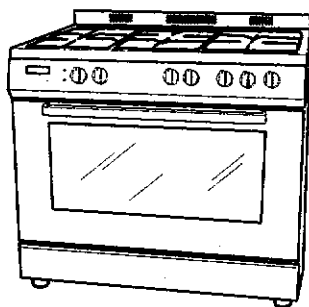


**B9GEFT - 2**

# **FREESTANDING DUAL FUEL COOKERS**

**DOMESTIC USE ONLY**



## **-OPERATING AND INSTALLATION INSTRUCTIONS**

**Note to installer: please leave this manual/owners guide with  
the appliance**

**FOR THE CUSTOMER CARE PLEASE CALL THE NUMBER BELOW  
1800 333 244**

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- Thank you for choosing one of our quality products, capable of giving you the very best service. To make full use of its performance features, read the parts of this manual which refer to your appliance carefully. The Manufacturer declines all responsibility for injury or damage caused by poor installation or improper use of the appliance.
- To ensure its appliances are always at the state of the art, and/or to allow constant improvement in quality, the manufacturer reserves the right to make modifications without notice, although without creating difficulties for users.
- When ordering spare parts, inform your dealer of the model number and serial number punched on your appliance's nameplate, visible inside the warming compartment (if present) or on the back of the cooker.

## FOREWORD

- Refer only to the headings and sections covering accessories actually installed on your cooker.

# AU Technical data and specifications

Nominal external dimensions	Cooker 90x60
Height at hob	cm. 85
Height with lid raised	cm. 141
Depth with door closed	cm. 59
Depth with door open	cm. 100
Width	cm. 90

## GAS BURNERS (injectors and flow-rates)

Gas	Burner	Injector	nominal flow-rate (MJ/h)
Nat. Gas	Auxiliar (A)	0,90	3,9
1,00 kPa	Semi-rapid (SR)	1,10	5,7
	Rapid (R)	1,55	11,2
	Wok B (W)	1,75	14,5
Prop. Gas	Auxiliar (A)	0,50	3,2
2,75 kPa	Semi-rapid (SR)	0,65	5,4
	Rapid (R)	0,85	9,6
	Wok B (W)	0,96	11,9

Usable dimensions	oven with grill
Width	cm. 75
Depth	cm. 48
Height	cm. 33
Volume	l. 119

## HEATING ELEMENT POWERS

bottom element	1.65 kW
top element	1.15 kW
oven circular element	2.5 kW
grill	2.4 kW
fan	25 W
oven light	15 W
Tangential cooling fan	22-26 W

Cat.: see nameplate on cover; Class 1 or 2.1

Type "X" cookers

- The appliance is not intended for use by children or infirmed persons. Young children and infirm persons should not be left unsupervised in the vicinity of the appliance.

- Means of disconnection shall be provided in the fixed wiring in accordance with the Australian wiring rules.

- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

- **WARNING:** Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.

- A steam cleaner is not to be used for cleaning this appliance.

- Before replacing the lamp bulb, ensure that the appliance is switched off.

- If the oven is placed on a base, measures are to be provided to prevent the oven sliding off the base.

## EQUIPMENT

Depending on the models, cooker may also have:

- Safety device for one or more hob burners
- Electric ignition on top burners
- Electric oven lighting

For the LAYOUT OF HOB BURNERS see the models illustrated in figure 1 at the back of this manual.

For the ELECTRIC WIRING DIAGRAM see figure 2 at the back of this manual.

The electrical power is stated on the nameplate visible inside the warming compartment (if present) or on the back of the cooker.

A copy of the nameplate is glued to the cover of this manual.

## INSTALLATION

This appliance shall be installed only by authorised personnel and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, water supply regulations, electrical wiring regulations, AS 5601/AG 601 - Gas Installations and any other statutory regulations. Before installing, ensure that the appliance is correctly preset for the local distribution conditions (gas type and pressure). The presettings of this appliance are indicated on the nameplate shown on the cover. This appliance is not connected to a flue gas extractor device. It must be installed and connected in accordance with the regulations in force. This appliance may only be installed and may only operate in rooms permanently ventilated in accordance with national regulations in force. When connection to gas and electrical supply is completed and oven is located in its final position, the oven must be stabilized by using the two chains located at the rear of the oven. (see fig. 11)

Each chain must be firmly attached to the rear vertical wall behind the oven. A small amount of slack can be left in the chains.

The anchor used to attach the chains to the rear wall must be of a type suitable for the purpose.

If the oven is to be moved for servicing - **THE CHAINS MUST BE RE-ATTACHED TO THE REAR WALL.**

## VENTILATION

The rooms in which gas appliances are installed must be well ventilated in order to allow correct gas combustion and ventilation.

Ventilation must be in accordance with AS5601/AG 601 - Gas Installations.

In general, the appliance should have adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surroundings within safe limits.

## POSITIONING

Remove the packaging accessories, including the films covering the chrome-plated and stainless steel parts, from the cooker.

Position the cooker in a dry, convenient and draft-free place. Any adjoining wall surface situated within 200mm from the edge of any hob burner must be a suitable non-combustible material for a height of 150mm for the entire length of the hob. Any combustible construction above the cooker must be at least 600mm above the top of the burner.

The cooker may be installed alone or between two kitchen units; in this case, the sides of the units must withstand a temperature of 75 degrees C and they must not be higher than the cooker hob.

## FITTING THE FEET (LEVELLING)

Cookers are equipped with adjustable feet to be screwed into their front and rear corners respectively. The feet allow the height of the appliance to be adjusted, in order to set it flush with the adjoining unit, to level it with other worktops and to ensure even distribution of the liquids in pans. See fig. 3.

## BALANCING THE LID

Models equipped with plate glass lids are fitted with special balanced springs. These are fitted into the hinge to provide smooth, gentle lid closure.

## FITTING SHELVES

Clip wire racks to sides of oven walls (Fig. 10 a).

Slide shelves and trays on the guides as shown ( Fig. 10 b)

## FITTING OVEN DOOR HANDLE

Fix the handle using the 2 screws provided. See fig. 4.

## CONNECTING TO THE GAS SUPPLY

Before connecting the cooker, check that it is preset for the gas to be used. Otherwise, make the conversion as described in the section

headed "Adapting to different gas types". The appliance is factory set for Natural gas. The test point pressure should be adjusted to 1.00kPa with the Wok burner operating at maximum. Ensure that the gas regulator supplied with the cooker is connected as close as practical to the gas inlet.

The gas connection is male 1/2 BSP and is situated at the right hand rear of the appliance, 545mm from the bottom of the cooker ( without legs ) and 34mm from the RHS.

- For ease of service, the cooker should be connected with a flexible hose that complies with AS/NZS 1869 (AGA APPROVED) 10 mm, class B or D between 1 and 1-2 m long and in accordance with AS5601 for high level connection.
- **After installation, check that all connections are airtight.**
- For operation with propane, check that the gas pressure is as indicated on the nameplate.

## ADAPTING TO DIFFERENT TYPES OF GAS

If the cooker is not already preset to operate with the type of gas available, it must be converted. Proceed as follows:

- Replace the injectors ( table on page 3);
- regulate the primary air flow;
- regulate the minimum settings.

**N.B.:** every time you change the type of gas, indicate the new type of gas on the serial number label. When converting from Natural Gas to Propane ensure that the NG regulator is removed and replaced with the Test Point Assembly. A gas regulator suitable for a supply pressure of 2.75kPa should be part of the gas tank supply.

## REPLACING THE HOB BURNER INJECTORS (fig. 6)

- Remove the grid, the burner caps **(A)**, and the burners **(B)**;
- Unscrew and remove the injector in the bottom of each injector holder **(C)**;

- replace the injector in accordance with the table in page 3, tighten and screw right down;
- check that the system is gas-tight;
- replace the burners, the burner caps and the grid.
- Never over-tighten the injectors;
- after replacing, check that all the injectors are airtight.

## SETTING HOB BURNER MINIMUM LEVELS

If the cooker is to work on bottled gas , the tap by-pass must be screwed right down.

The cooker may be equipped with type A taps, with by-pass inside (accessed by inserting a small screwdriver into the rod) or type B taps, with by-pass on the outside on the right (accessed directly). See figure 8.

If the cooker is to work on natural gas, proceed as follows for both types of tap:

- Ignite the burner at maximum flame;
- pull off the knob, without using a lever against the control panel, which might be damaged;
- access the by-pass with a small screwdriver and back off by about 3 turns (turning the screwdriver anti-clockwise);
- turn the tap rod anti-clockwise again until it stops: the burner will be at maximum flame;
- screw the by-pass slowly back in, without pushing the screw-driver, until the flame has apparently shrunk to 1/4 of the maximum size, checking that it is sufficiently stable even in quite strong draughts.

## CONNECTING TO THE ELECTRICAL MAINS

Before making the connection, check that:

- the mains voltage is as indicated on the nameplate;
- the earth connection is in good working order.

If the socket is not easily accessible, the installation engineer must provide a switch with a contact breaking gap of 3 mm or more.

If the appliance power lead is not fitted with a plug, use an approved standard type, remembering that:

- the green-yellow wire must be used for the earth connection;
- the blue wire is the neutral;
- the brown wire is live;
- the lead must never touch hot surfaces over about 75 degrees C;
- replacement leads must be of type HO5RR-F or H05V2V2-F .
- if the appliance is supplied without lead, using type HO5RR-F .

**IMPORTANT:** the manufacturer declines all liability for damage due to failure to comply with the regulations and standards in force. Check that the appliance is correctly connected to the earth (see diagrams in fig. 2 at the back of the manual).

### FOR COOKERS WITH ELECTRIC IGNITION

The correct gaps between the electrode and the burner are shown in figures 7a, 7b, If no spark is generated, do not keep on trying as this might damage the generator.

Possible causes of malfunctions:

- spark plug damp, dirty or broken;
- electrode-burner gap not correct;
- spark plug wire broken or without sheathing;
- spark discharging to earth (to other parts of the cooker);
- generator or microswitch damaged;
- air has built up in the pipes (particularly if the cooker has been out of use for a long time);
- air-gas mixture incorrect (poor fuel setting)

### THE SAFETY DEVICE

The correct gap between the end of the thermocouple sensor and the burner is shown in figures 7a, 7b.

To check that the valve is working properly, proceed as follows:

- ignite the burner and leave it to work for about 3 minutes;
- turn off the burner by returning the knob to off position (●);
- after 90 seconds for hob burners, 60 seconds for oven and grill burners, turn the knob

- pointer to the "on" position;
- release the knob in this position and move a burning match towards the burner; IT MUST NOT IGNITE.

Time needed to excite the magnet during ignition: 10 seconds approx.

Automatic tripping time, after flame has been turned off: not more than 90 seconds for hob burners; not more than 60 seconds for oven and grill burners.

### IMPORTANT:

- Before doing any work inside the cooker, disconnect the mains plug and shut the gas tap.
- Never use matches to check the gas circuit for leaks. If a specific control device is not available, foam or very soapy water can be used.
- When re-closing the hob, check that the electrical wires of the spark plugs (if present) are not close to the injectors, so that they cannot run across them.

### BEFORE LEAVING

Ignite all burners to ensure correct operation of gas valves, burners and ignition. Turn gas taps to low flame position and observe stability of the flame. When satisfied with the appliance, please instruct the user on the correct method of operation. In case the appliance fails to operate correctly after all checks have been carried out, refer to the authorised service provider in your area.



## HOW TO USE THE COOKER

### VENTILATION


All gas cooking appliances produce heat and moisture in the rooms where they are installed. Take care to ensure that the kitchen is well ventilated; keep the ventilation openings unobstructed or install an extractor hood with fan.

In case of intensive or prolonged use, additional ventilation may be required; open a window, or increase the extractor fan power.

### IGNITING THE HOB BURNERS

- Press the knob and turn it anti-clockwise until it reaches the  symbol on the control panel (maximum flame position);
- at the same time, move a burning match towards the burner head;
- to reduce the flame, turn the knob further in the same direction until its pointer is against the  symbol (minimum flame position).

### FOR HOB BURNERS EQUIPPED WITH SAFETY DEVICE

- Press the knob and turn it anti-clockwise until it reaches the  symbol on the control panel (maximum flame position);
- move a burning match towards the burner, keeping the knob pressed right down for about 10 seconds;
- then release the knob and check that the burner remains on. Otherwise, repeat the operation.

### SAFETY DEVICE

Burners equipped with this device have the advantage that they are protected if they accidentally go out. If this occurs, the supply of gas to the burner concerned is automatically cut off, preventing the hazards deriving from a leak of unburnt gas. The gas supply must be cut off within no more than 90 seconds for the hob burners.

## FOR COOKERS WITH ELECTRIC IGNITION

All the above applies, except that the match is no longer required; a spark is obtained by pressing the button on the control panel once or more, or by pressing the knob of the burner to be ignited.

If electronic ignition is difficult with some types of gas, set the knob on the low (small flame) setting.


### IMPORTANT:

- Difficulty in igniting burners is normal if the cooker has been out of use for some time. The air accumulated in the pipes will be expelled in a few seconds;
- Never allow too much unburnt gas to flow from the burners. If ignition is not achieved within a relatively short time, repeat the procedure after returning the knob to the off position (●);

## HOW TO USE THE HOB BURNERS (Fig.9)

Use pans of diameter suitable for the burner type. The flames must not project beyond the base of the pan. Recommended sizes:

- for auxiliary burners = pans of at least 8 cm using the adjusting grid supplied with the cooker
- for semi-rapid burners = pans of at least 14 cm
- for rapid and triple flame burners = pan of at least 22 cm.

**N.B.:** Never keep the knob at settings between the maximum flame symbol  and the off position (●).

### IMPORTANT:

- Never leave hotplates on without pans, except when first used; leave for about 10 minutes to dry oil or moisture residues;
- if the hotplate is to be out of use for a long time, apply a little grease to its painted surface;
- do not allow spills to burn onto the hotplate, requiring the use of abrasive cleaners.

Food to be grilled	Time minutes	
	1st side	2nd side
Thin pieces of meat	6	4
Fairly thick pieces of meat	8	5
Thin fish or fish without scale	10	8
Fairly thick fish	15	12
Sausages	12	10
Toasted sandwiches	5	2
Small poultry	20	15

### HOW TO USE THE ELECTRIC GRILL

- For models with “Multifunction Electric Oven” only, grilling is permitted with the door closed, without using the front side;

- place the foods on the chrome-plated shelf;
- insert on the highest runner;
- insert the drip tray on the bottom runner;
- gently close the oven door;
- after a few minutes, turn the food to expose the other side to the infrared radiation (the cooking time depends on the type of food and personal taste).

The grill must only be used at its full rated heat.

**IMPORTANT:** accessible parts may be hot when the grill is in use! Keep children well away.

The grill element in the top of the oven is switched on by turning the thermostat knob clockwise to the grill symbol on the control panel.

The red light will come on to show the element is in operation.








### MULTI-FUNCTION ELECTRIC OVEN

With different heating elements controlled using a selector switch and regulated by a thermostat, this oven offers various cooking methods. There are three principle sources of heat:

- a) Forced heat diffusion (fan oven)
- b) Spontaneous heat diffusion (static oven)

#### c) Infra-red rays (grill)

Starting from the 0 (off) position and turning the selector knob clockwise, the following settings are obtained:



- symbol : oven light and red light on, fan running.
- symbol : the grill function is on, the thermostat knob must be on the maximum temperature setting.
- symbol : fan oven cooking on one or two levels, the oven temperature is regulated by means of the thermostat knob.
- symbol : the fan grill function is on; the grill, the top heating element and the fan inside the oven are all in operation.
- symbol : the bottom heating element is one. The oven is heated below only.
- symbol : the top and bottom heating element are on, the oven temperature is regulated by means of the thermostat knob.
- symbol : full fan cooking is one; the top and bottom heating elements and the fan inside the oven are in operation.

In all positions except zero (0) the red warning light and the oven light are on.



**NOTE:** The yellow warning light comes on according to thermostat variations. Before putting food in to be cooked, the oven should be pre-heated for at least 10 minutes.

### MULTIFUNCTION ELECTRIC FAN OVEN WITH 4 COOKING PROGRAMS

With different heating elements controlled using a selector switch and regulated by a thermostat, starting from the 0 (off) position and turning the selector knob clockwise, the following settings are obtained:

- symbol : oven lamp on (it will remain on even if the knob pointer is turned to the other settings).
- symbol : oven light and red light on, fan running.



- symbol : fan oven cooking on one or two levels, the oven temperature is regulated by means of the thermostat knob.
- symbol : the grill function is on, the thermostat knob must be on the maximum temperature setting.

**NOTE:** The yellow warning light comes on according to thermostat variations. Before putting food in to be cooked, the oven should be pre-heated for at least 10 minutes.

## HOW TO USE OVEN ACCESSORIES

- The oven shelf is designed to take normal oven dishes for cooking sweets or roasts, or is used without a pan for cooking foods under the grill.
- The drip pan under the grill is used to collect juices, which drip from the food that is cooked directly on the grill. The drip pan can also be used for cooking..

## Ovens WITH THERMOSTAT

If cooking temperatures are not as set, call in an engineer to check the thermostat.

## HOW TO INSERT THE OVEN GRILL

To insert the oven grill properly, just slide the grill following the relevant side supports. To pull the grill out, it is necessary to gently lift it out of the side racks and then pull out the grill.

## GENERAL PRECAUTIONS

- Always disconnect the power supply before any work inside the oven or where live parts may be accessed.
- Never use the warming compartment for storing inflammable liquids or items which do not withstand heat, such as wood, paper, aerosol cans, matches, etc.
- If taps become stiff to operate over time, contact the After-Sales service.
- Wash enamelled or chrome-plated parts with soapy lukewarm water or non-abrasive detergents.

- Never use abrasives to clean enamelled or chrome-plated parts.
- Do not use too much water when washing the hob. Take care that no water or other substances enter the burner housing holes, as this may be dangerous.
- The spark plugs for electric ignition must be kept clean and dry; always check after use, particularly if there have been drips or overflows from pans.
- Never close glass lids until the hob burners or hotplates have cooled completely; it might shatter or crack.
- Never knock enamelled parts or ignition spark plugs (where present).
- The main or wall gas tap should be turned off when the cooker is not in use.
- Never knock enamelled parts or ignition spark plugs (where present).
- The main or wall gas tap should be turned off when the cooker is not in use.
- Never lift the cooker by taking hold of the oven door handle.
- Some models are fitted an automatic cooling motor.
- Any overheating of the outside walls of the oven will trip the safety device, which will cut off the power supply. The power supply will be restored automatically once the outside temperature of the oven has dropped back within acceptable limits. However, remember that if this device is tripped repeatedly, there is a malfunction (e.g. breakage of the thermostat which regulates the temperature inside the oven). Call in your service engineer.

-When the oven and grill are switched on for the first time there may be a typical smell and smoke may come out of the oven. This is because of the treatment applied to the surfaces. Operate the oven empty before placing foods inside.

No liability is accepted for injury or damage caused by poor installation or improper use of the cooker.

**Warning:**

Servicing should be carried out only by authorised personnel.

- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

**Do not spray aerosols in the vicinity of this appliance while it is in operation.**

**Where this appliance is installed in marine craft or in caravans, it shall not be used as a space heater.**

**MAINTENANCE SCHEDULE**

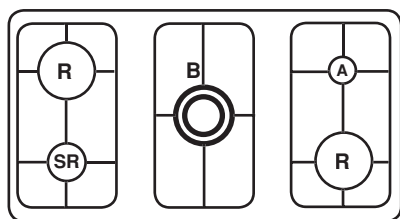
We recommend that you clean your appliance as soon as any spillovers occur and that you keep your appliance clean & free from any accumulated grease/dirt, particularly around the spark electrodes. To keep your appliance operating at peak performance, please have it serviced every 2 years by an authorised person.

**ABNORMAL OPERATION**

Any of the following are considered to be abnormal operation and may require servicing:

- Yellow tipping of the hob burner flame.
- Sooting up of cooking utensils.
- Burners not igniting properly.
- Burners failing to remain alight.
- Burners extinguished by oven door.
- Gas valves, which are difficult to turn.

**For Service and Spare Parts, Please see attached warranty card for contact details.**



A – AUXILIARY  
 SR – SEMI-RAPID  
 R – RAPID  
 B(W) – WOK

1

## CONNECTION DIAGRAM

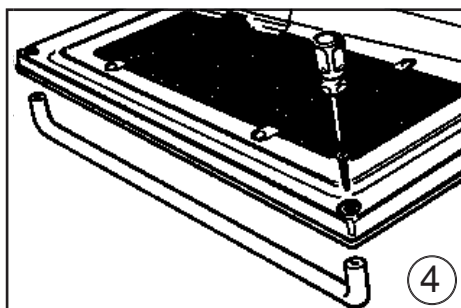
TWO-PHASE

Wire gauge

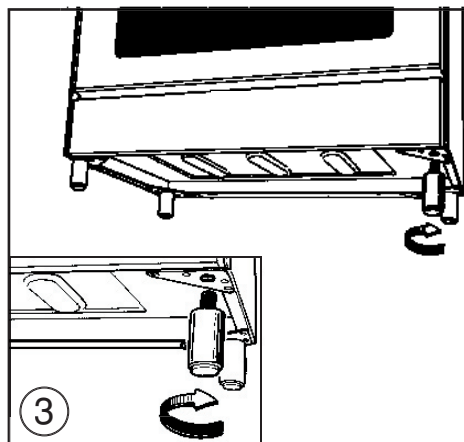


> 3,5 kW	3x2,5 mm <sup>2</sup>
2,2 - 3,5 kW	3x1,5 mm <sup>2</sup>
0 - 2,2 kW	3x1 mm <sup>2</sup>

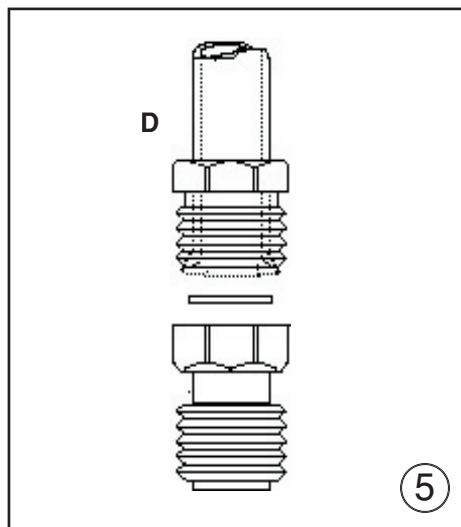
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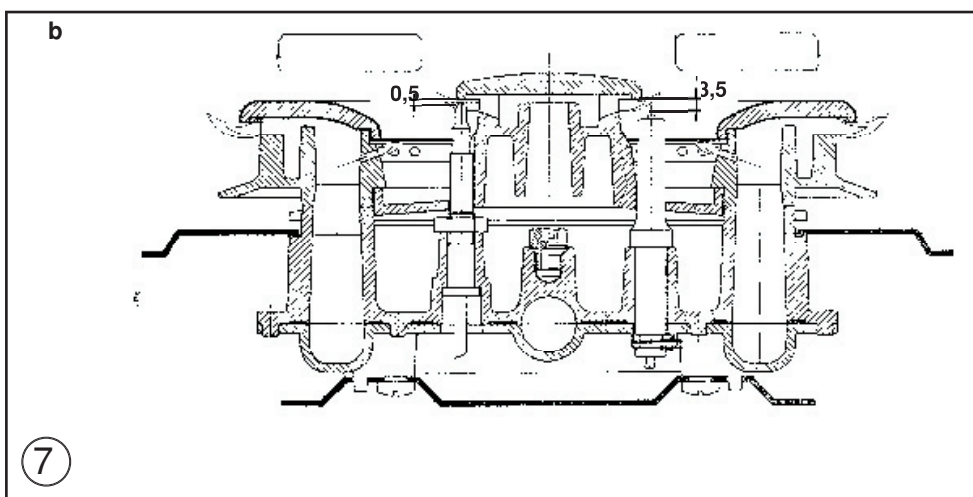
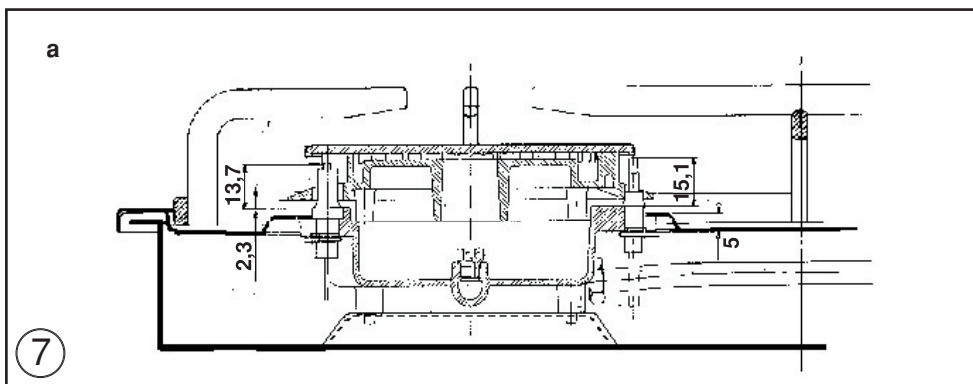
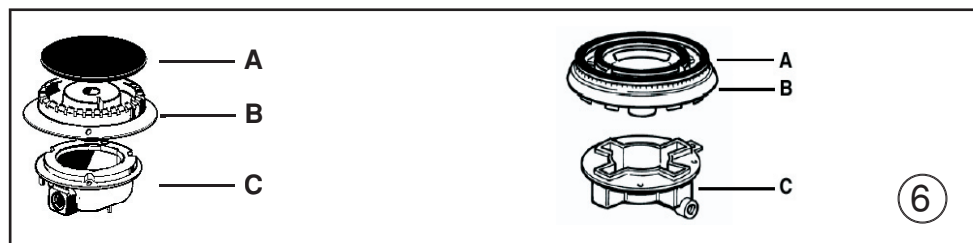
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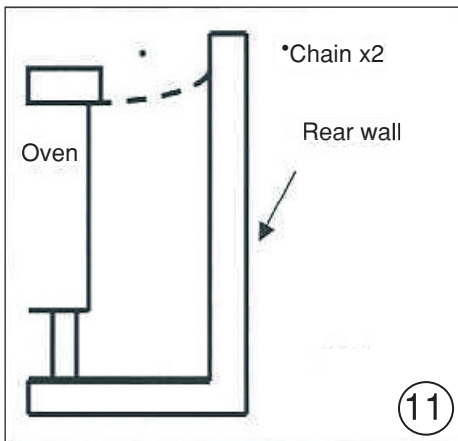
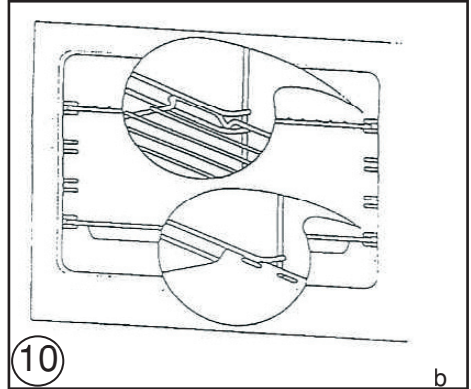
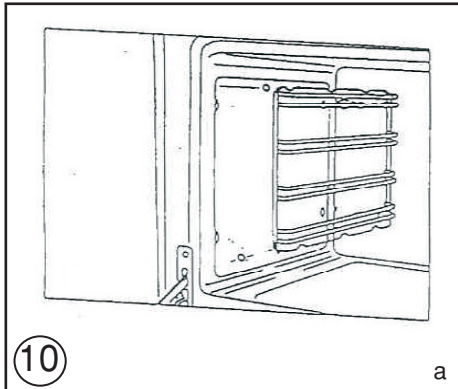
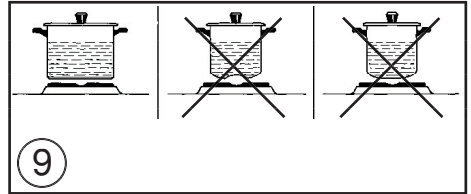
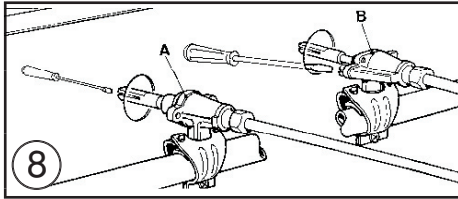
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5



# Figures









TECHNIKA PTY LTD ACN 069 686 326  
91-115 LINK DRIVE CAMPBELLFIELD VIC 3061  
General : 1800 649 969 Service : 1800 333 244

### WARRANTY ON APPLIANCES

Where the appliance has been used solely for domestic, private or household purposes within Australia, Technika will replace, or at its option repair, the appliance if it is found to be defective due to faulty materials or workmanship within two years of its purchase. Where the appliance has been used commercially, this warranty only applies for a period of 90 days from purchase.

Except to the extent prohibited by law, this warranty constitutes Technika's sole and exclusive liability, and the purchaser's sole and exclusive remedy, for a defective appliance and is in lieu of all other warranties express or implied. This warranty does not cover defect caused by :

- (a) Unauthorised alterations, modifications or repairs to the appliance
- (b) Incorrect installation or maintenance of the appliance
- (c) Use of the appliance not in accordance with the instructions supplied for its use
- (d) Unauthorised substitution, impact, misuse or negligence

The occurrence of any one or more of which will render this warranty void.

Where the appliance is situated outside the normal servicing area of the nearest Technika after sales service centre or authorised service agent of Technika, the purchaser is responsible for all expenses incurred in delivering the appliance to and from Technika's service centre or for the service agent's travelling costs to the place of installation. Technika is not liable for freight incurred as a result of the appliance (or any part) being forwarded, collected or returned following repair. Such charges remain the sole responsibility of the purchaser.

This warranty is subject to the purchaser providing satisfactory proof of purchase of the appliance to Technika.

Please complete the section below and retain :

=====

Technika After Sales Service, P.O. Box 543 SOMERTON VIC 3061

Technika Appliance Type : \_\_\_\_\_

Model No : \_\_\_\_\_ Serial No.: \_\_\_\_\_

Name of Retailer : \_\_\_\_\_ Date Purchased : \_\_\_\_\_

Customers Name : \_\_\_\_\_

Customers Address : \_\_\_\_\_