

FRIGIDAIRE

All about the

Use & Care

of your **Oven**

FRG912SC

PNC:956 054 003

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Subject to change without notice.

Safety information

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

Children and vulnerable people safety

- 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.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.
- Children of less than 3 years should be kept away unless continuously supervised.

General Safety

- Only a qualified person must install this appliance and replace the cable.
- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.

- Before maintenance cut the power supply.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Do not use a steam cleaner to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- If the supply cord is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons in order to avoid a hazard.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.

Safety instructions

This appliance is suitable for the following markets: Saudi

Installation

WARNING!

Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.
- Do not operate the appliance without the cavity bottom cover. It is a functional safety component.
- The appliance is equipped with an electric cooling system. It must be operated with the electric power supply.

Electrical connection

WARNING!

Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Should the mains cable need to be replaced, this must be carried out by our Authorised Service Centre.
- Do not let mains cables touch or come near the appliance door, especially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.

- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- This appliance complies with the E.E.C. Directives.

Gas connection

- All gas connections must be made by a qualified person.
- Before installation, make sure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- Make sure that there is air circulation around the appliance.
- The information about the gas supply is on the rating plate.
- This appliance is not connected to a device, which evacuates the products of combustion. Make sure to connect the appliance according to current installation regulations. Pay attention to requirements regarding adequate ventilation.

Use



WARNING!

Risk of injury, burns and electrical shock or explosion.

- Use this appliance in a household only.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.

- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.



WARNING!

Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
 - Do not put ovenware or other objects in the appliance directly on the bottom.
 - Do not put aluminium foil directly on the bottom of the appliance.
 - Do not put water directly into the hot appliance.
 - Do not keep moist dishes and food in the appliance after you finish the cooking.
 - Be careful when you remove or install the accessories.
- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- Always cook with the oven door closed.
- If the appliance is installed behind a furniture panel (e.g. a door) make sure the door is never closed when the appliance is in operation. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the appliance, the housing unit or the floor. Do not close the furniture panel until the appliance has cooled down completely after use.

Care and Cleaning



WARNING!

Risk of injury, fire, or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.

- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Authorised Service Centre.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Remaining fat or food in the appliance can cause fire.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

Internal light

- The type of light bulb or halogen lamp used for this appliance is only for household appliances. Do not use it for house lighting.

! WARNING!

Risk of electrical shock.

- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

Disposal

! WARNING!

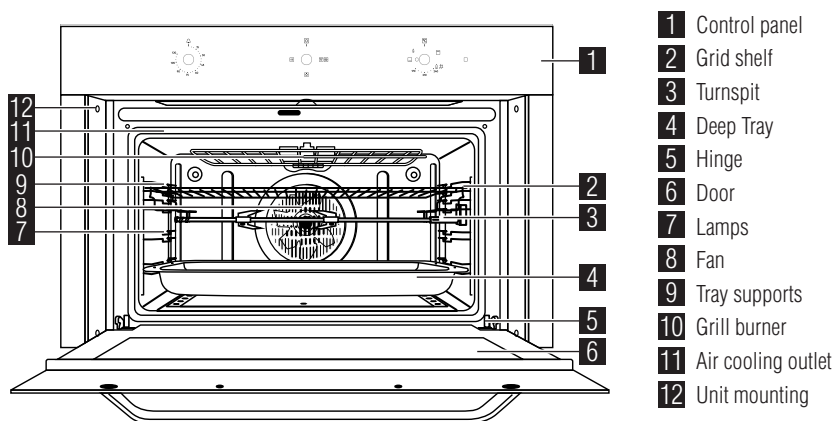
Risk of injury or suffocation.

- When you clean bottom burner, you should wear gloves
- Contact your municipal authority for information on how to discard the appliance correctly.
- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Flat the external gas pipes.

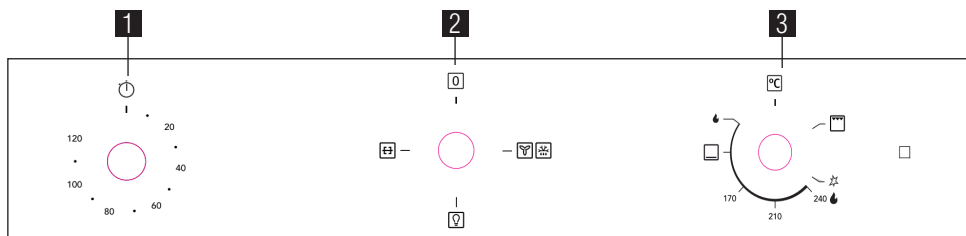
Service

- To repair the appliance contact an Authorised Service Centre.
- Use original spare parts only.

Product description



Control Panel



- 1** Minute timer dial
- 2** Control dial
- 3** Temperature dial

Accessories

- **Wire shelf**

For cookware, cake tins, roasts.

- **Deep tray**

- **Turnspit**

For roasting larger joints of meat and poultry.

Before first use



WARNING!

Refer to Safety chapters.

Initial Cleaning

Remove all accessories and removable shelf supports from the appliance.





However, the oven can also be operated without any programme.

Clean the appliance before first use.

Put the accessories and the removable shelf supports back to their initial position.

Preheating

Preheat the empty appliance to burn off the remaining grease.

1. Set the function  and the maximum temperature.
2. Let the appliance operate for 1 hour.
3. Set the function  and the maximum temperature.
4. Let the appliance operate for 15 minutes.

Accessories can become hotter than usual. The appliance can emit an odour and smoke. This is normal. Make sure that the airflow in the room is sufficient.

Let the oven cool down. Dampen a soft cloth with warm water and a little mild washing-up liquid and use this to clean the oven cavity.

Daily use



WARNING!

Refer to Safety chapters.

Oven functions

Oven function		Application
	Off position	The appliance is off.
	Light	To activate the lamp without a cooking function.
	Grill	To grill meat, including kebabs and smaller pieces of meat.
	Turnspit	You can use the turnspit in combination with the grill.
	Cooking	To bake and to dry food.
	Fan Grilling, Defrost	To bake and to grill. You can use the fan in combination with the grill. To defrost frozen food.



You cannot use the gas oven and the function Turnspit at the same time.

Power indicator

The power indicator comes on when you turn the knob for the oven functions.

Knob for the gas control



Symbol	Function
	The oven burner is off.
min - max	Range of temperature adjustment (150 °C - 240 °C).

Ignition of oven gas burner and grill burner



Oven safety device:

The gas oven has a thermocouple. It stops the gas flow if the flame goes out.

1. Press the knob for the gas control and turn it to  or .
2. Keep the knob for the gas control pushed for 15 seconds or less to let the thermocouple warm up. If not, the gas flow is interrupted. Do not release the knob until the flame comes on.



Do not keep the knob for the oven functions pushed for more than 15 seconds. If the oven burner does not light after 15 seconds, release the knob for the oven functions, turn it into off position, open the oven door and try to light the oven burner again after minimum 1 minute.


After igniting the oven gas burner and grill burner

1. Release the knob for the gas control.
2. Turn the knob for the gas control to set the necessary heat setting.

Control the flame through the holes in the bottom of the oven.

- i** The gas burner heats up the air inside the oven. The fan moves the hot air to keep the equal temperature.

Grilling

1. Turn the knob for the oven functions clockwise to .
2. Adjust the grill and the deep pan runner position to allow for different thickness of food.

Place the food close to the top heating element for faster cooking and further away for more gentle cooking.

- You should place most foods on the wire shelf in the deep pan to allow maximum circulation of air and to lift the food out of the fats and juices. If you prefer, you may place directly on the deep pan food such as fish, liver and kidneys.

- To minimise splashing, you should thoroughly dry food before grilling. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.
- You can place accompaniments such as tomatoes and mushrooms underneath the grid when grilling meats.
- You should use the top runner position when toasting bread.
- You should turn over the food during cooking, as you require.

Using the fan

1. Start the burner.
2. After, turn the knob for the oven functions to .

Clock functions

Minute Minder

Use it to set a countdown time for an oven function.

- i** This function has no effect on the operation of the appliance.

Turn the knob for the timer as far as it goes, then turn it to necessary time period.

After the time period is completed, an acoustic signal sounds.

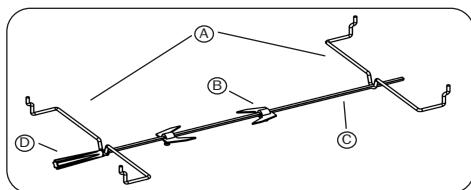
Using the accessories

- !** **WARNING!**
Refer to Safety chapters.

Using the turnspit

- !** **WARNING!**
Be careful when you use the turnspit. The forks and the spit are sharp. There is a risk of injury.

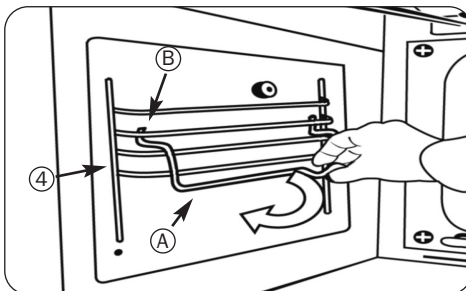
- !** **WARNING!**
Use oven gloves when you remove the turnspit. The turnspit and the grill are hot. There is a risk of burns.

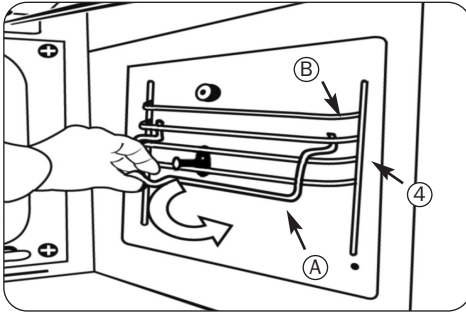


- A) Turnspit frame
- B) Forks
- C) Spit
- D) Handle

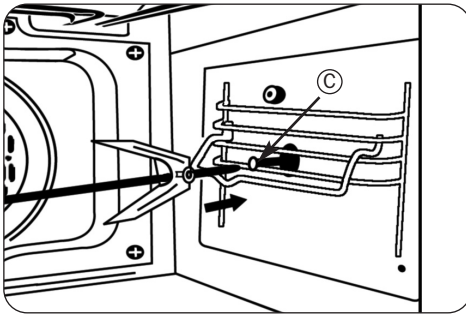
The turnspit accessory consists of a rotary motor, two support hooks and a complete spit with handle. It is used in the following way:

1. Connect the hook (A) to the supports (B), level 4, situated at both sides of the oven cavity (level 4).

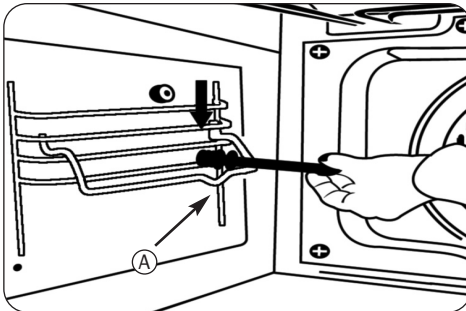




2. Insert the end of the spit in the motor fitting (C).

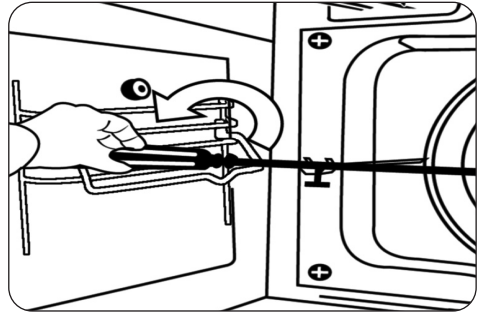


3. The other end of the spit is supported on the left look (A).



! WARNING!

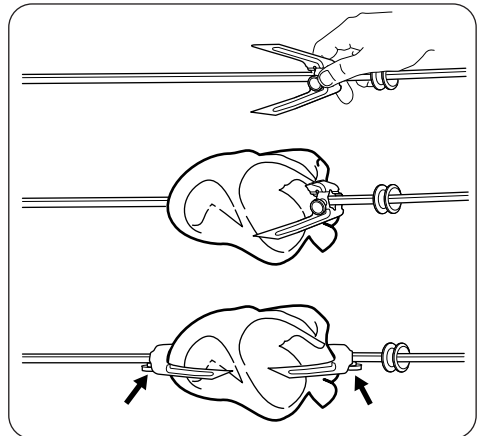
Do not forget to unscrew the plastic handle from the spit before placing, otherwise it will not be possible to fit the end of the spit into the hook.



4. Set the mode selector to Fast Grilling with turnspit .

! CAUTION

Insert the deep tray into the lowest level (1) to collect the fat from the turning meat.



5. Use the screws to tighten the forks.
6. Put the tip of the spit into the turnspit hole.
7. Lay the back side of the spit on the turnspit frame. Refer to «Product description» chapter.
8. Remove the turnspit handle.
9. Select a function with the turnspit position. The turnspit rotates.
10. Set the necessary temperature. Refer to the cooking tables.

Additional functions

Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the

appliance cool. If you deactivate the appliance, the cooling fan can continue to operate until the appliance cools down.

Hints and tips



WARNING!

Refer to Safety chapters.



The temperature and baking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used.

General Information

- The appliance has five shelf positions. Count the shelf positions from the bottom of the appliance floor.
- The appliance has a special system which circulates the air and constantly recycles the steam. With this system you can cook in a steamy environment and keep the food soft inside and crusty outside. It decreases the cooking time and energy consumption to a minimum.
- Moisture can condense in the appliance or on the door glass panels. This is normal. Always stand back from the appliance when you open the appliance door while cooking. To decrease the condensation, operate the appliance for 10 minutes before cooking.
- Clean the moisture after each use of the appliance.
- Do not put the objects directly on the appliance floor and do not put aluminium foil on the components when you cook. This can change the baking results and cause damage to the enamel.

Baking cakes

- Do not open the oven door before 3/4 of the set cooking time is up.
- If you use two baking trays at the same time, keep one empty level between them.

Cooking meat and fish

- Use a deep pan for very fatty food to prevent the oven from stains that can be permanent.
- Leave the meat for approximately 15 minutes before carving so that the juice does not seep out.
- To prevent too much smoke in the oven during roasting, add some water into the deep pan. To prevent the smoke condensation, add water each time after it dries up.

Cooking Times

- Cooking times depend on the type of food, its consistency, and volume.
- Initially, monitor the performance when you cook. Find the best settings (heat setting, cook time, etc.) for your cookware, recipes and quantities when you use this appliance.

Gas oven cooking



The time does not include preheating.

Always preheat the empty oven for 10 minutes.

MEAT & POULTRY	Quantity (kg)	Temperat. (°C)	Time (min)	Self position	Comments
Beef with bone	1	min.	40-50	3	On the wire shelf. Put a deep pan on the second shelf position.
Beef without bone	1	190	50	3	On the wire shelf. Put a deep pan on the second shelf position.
Lamb	1	min.	40-50	3	On the wire shelf. Put a deep pan on the second shelf position.
Chicken / Rabbit	1,2	220-230	75-85	3	On the wire shelf. Put a deep pan on the second shelf position.
Duck	1	190	80-90	3	On the wire shelf. Put a deep pan on the second shelf position.
Turkey	4,5-5,5	160	210-240	2	In a deep pan.
Baked vegetables	1	160	–	3	On the wire shelf. Put a deep pan on the second shelf position.
English roast beef - rare	–	220	44-50	3	On the wire shelf. Put a deep pan on the second shelf position.
English roast beef - medium	–	220	51-55	3	On the wire shelf. Put a deep pan on the second shelf position.
English roast beef - well done	–	220	56-60	3	On the wire shelf. Put a deep pan on the second shelf position.

PASTRY	Quantity (kg)	Temperat. (°C)	Time (min)	Self position	Comments
Fruit tart	–	165	40-50	4	In a 26 cm round mould on the wire shelf.
Fruit pie	–	min.	40-50	4	In a 26 cm round mould on the wire shelf.
Sausage rolls	–	180	40-50	4	In an aluminium baking tray.
Chaux pastry	–	190	40-50	4	In a 26 cm round mould on the wire shelf.
Vol au vents	–	170	40-50	4	In a 26 cm round mould on the wire shelf.
Jam tarts	–	165	40-50	4	In a 26 cm round mould on the wire shelf.

PUDDINGS	Quantity (kg)	Temperat. (°C)	Time (min)	Self position	Comments
Egg Custard in a Bain Marie	–	min.	60-75	3	9 ceramic glasses in a deep pan with 2 cm of water.

CAKES	Quantity (kg)	Temperat. (°C)	Time (min)	Self position	Comments
Rich fruit cake	–	min.	150-170	4	In a 20 cm mould on the wire shelf.
Plain fruit cake	–	min.	150	4	In a 20 cm mould on the wire shelf.
Madeira	–	min.	105-120	4	In a 20 cm mould on the wire shelf.

CAKES	Quantity (kg)	Temperat. (°C)	Time (min)	Self position	Comments
Small cake	–	min.-170	35-50	4	In an aluminium baking tray.
Ginger bread	–	min.	35-45	4	In an aluminium baking tray.

BREAD	Quantity (kg)	Temperat. (°C)	Time (min)	Self position	Comments
Bread loaves	0,5	180-190	40-50	4	In an aluminium baking tray.
Bread loaves	1	180-190	50-60	4	In an aluminium baking tray.
Rolls and buns	–	180-190	15-20	4	In an aluminium baking tray.

Grilling

 Preheat the empty oven for 3 minutes before cooking.

FOOD	Quantity		Temperat. (°C)	Time (min)		Self position
	Pieces	(g)		1st side	2nd side	
Fillet steaks	4	800	max.	12-15	12-14	4
Beef steaks	4	600	max.	10-12	6-8	4
Sausages	8	–	max.	12-15	10-12	4
Chicken (cut in 2)	2	1000	max.	30-35	25-30	4
Kebabs	4	–	max.	10-15	10-12	4
Breast of chicken	4	400	max.	12-15	12-14	4
Hamburger	6	600	max.	13-15	12-14	4
Fish fillet	4	400	max.	12-14	10-12	4
Toasted sandwiches	4-6	–	max.	5-7	–	4
Toast	4-6	–	max.	2-4	2-3	4

Turnspit

i Preheat the empty oven for 3 minutes before cooking.

FOOD	Quantity (kg)	Temperature (°C)	Time (min)	Self position
Poultry	1000-1200	max.	75-85	3
Roasts	800-1000	max.	75-85	3

Defrost

FOOD	Quantity (kg)	Defrosting time (min)	Further defrosting time (min)	Comments
Chicken	1000	100-140	20-30	Place the chicken on an upturned saucer placed on a large plate. Turn halfway through.
Meat	1000	100-140	20-30	Turn halfway through.
Meat	500	90-120	20-30	Turn halfway through.
Trout	150	25-35	10-15	–
Strawberries	300	30-40	10-15	–
Butter	250	30-40	10-15	–
Cream	2 x 200	80-100	10-15	Cream can also be whipped when still slightly frozen in places.
Gateau	1400	60	60	–

Care and cleaning



WARNING!

Refer to Safety chapters.

Notes on cleaning

- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces, use a usual cleaning agent.
- Clean the appliance interior after each use.
Fat accumulation or other food remains may result in a fire.
- Clean stubborn dirt with a special oven cleaner.
- Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can cause damage to the nonstick coating.

Stainless steel or aluminium appliances



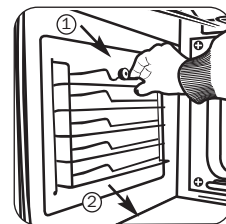
Clean the oven door with a wet sponge only. Dry it with a soft cloth. Do not use steel wool, acids or abrasive materials as they can damage the oven surface. Clean the oven control panel with the same precautions.

Cleaning the door gasket

- Regularly do a check of the door gasket. The door gasket is around the frame of the oven cavity. Do not use the appliance if the door gasket is damaged. Contact an Authorised Service Centre.
- To clean the door gasket, refer to the general information about cleaning.

Removing the shelf supports

To clean the oven, remove the shelf supports.



- 1 Pull the upper part of the shelf support away from the side wall.
- 2 Pull the power end of the shelf support away from the side wall and remove it.

Install the shelf supports in the opposite sequence.



CAUTION

Disconnect the appliance from mains power supply before any operation.

Cleaning the Oven Interior

1. Easy-to-clean enamel ovens
Use nylon brushes or sponges with warm soapy water to clean enamelled surfaces such as the bottom of the oven. Clean when the oven is cold. Use oven-cleaning products only on enamelled surfaces and always follow the manufacturer's instructions.
2. Ovens coated in special enamel adapted to other cleaning systems
Please consult the Specifications Sheet for your oven.



CAUTION

Do not clean the oven interior with steam or pressurised water cleaning equipment. Do not use metal scouring pads, wire brushes or any utensil that can scratch the enamel.

Cleaning the Oven Exterior and Accessories

Clean the outside of the oven and accessories with warm soapy water or with a mild detergent.

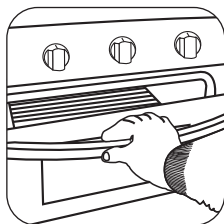
Take great care when cleaning stainless steel surfaces. Use only sponges or cloths that do not scratch.

Cleaning the Oven Door

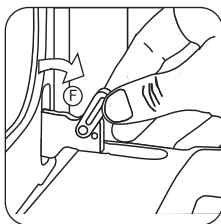
Do not use metal scouring pads, wire brushes or commercially available or abrasive powder cleansers to clean the oven door as they could scratch the surface and cause the glass to break.

In some oven models the door may be removed to make them easier to clean, by proceeding as follows:

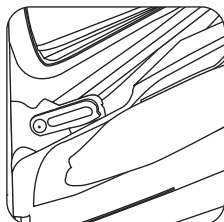
To mount the door, proceed in reverse order.



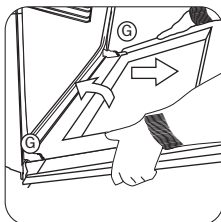
1 Open the door.



2 Turn the two clamps (F) right round.



3 Close the door until it fits in the two clamps.



4 Holding the door at the sides with both hands, raise and remove the door from the oven until the hinges (G) have been completely removed.

! CAUTION

Do not remove the safety pins at any time since the hinge is taut and may cause injury. It would also be impossible to mount the door without the pins being in place.

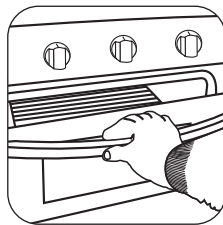
To mount the door, hold it with both hands and insert the hinges in the appropriate openings in the front of the oven. Slowly open the door until it is fully open.

Cleaning the Large Inner

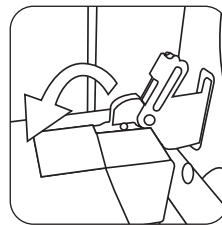
! CAUTION

Be very careful when removing the inner glass, as the oven door will close.

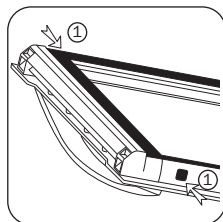
Instructions to remove / replace inside glass panels. 90 cm oven



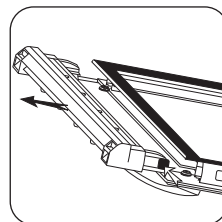
1 Open the oven door.



2 Fully rotate the two clamps (N) to stop the door from closing.



3 Squeeze point 1 located on the upper part of both sides of the oven door.



4 Continue squeezing point 1 and pull out the upper clasp of the door.

- The inside glass panels will now be loose and can be easily cleaned with window cleaning liquid and a soft cloth.

! WARNING

If the door has not been blocked with the clamp (N), please take care when removing the inside glass panels as the oven door will close.

- Once clean, return the glass panels in the same order so that the word TERMOGLASS can be read.
- Replace the upper clasp of the door, making sure that the side tabs fit in point 1.

Changing the Oven Light bulb



CAUTION

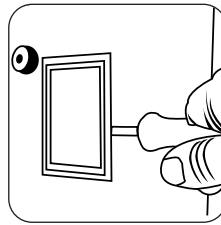
First make sure the oven is unplugged before proceeding to change the bulb.



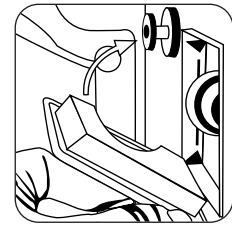
WARNING

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

The replacement bulb must be resistant to temperatures up to 300°C. You can order one from the Technical Assistance Service.



1 Loosen the lens from the lampholder with the help of the appropriate tool.



2 Exchange the bulb. Replace the lens, making sure it fits in the correct position without forcing it.

Troubleshooting



WARNING!

Refer to Safety chapters.

What to do if...

Problem	Possible cause	Remedy
The oven does not heat up.	The oven is deactivated.	Activate the oven.
The oven does not heat up.	The fuse is released.	Make sure that the fuse is the cause of the malfunction. If the fuse releases again and again, contact a qualified electrician.
The oven does not operate.	The automatic ignition does not work.	Ignite the burner manually with a long match. Hold the flame near the hole in the bottom of the oven cavity. At the same time push the knob for the gas control and turn it counterclockwise to the maximum temperature. When the flame comes on, keep the knob for the gas control pushed for 15 seconds or less to let the thermocouple warm up. If not, the gas flow is interrupted.
The lamp does not operate.	The lamp is defective.	Replace the lamp.

Problem	Possible cause	Remedy
Steam and condensation settle on the food and in the cavity of the oven.	You left the dish in the oven for too long.	Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends.
The flame extinguishes immediately after ignition.	Thermocouple is not heated up sufficiently.	After lightning the flame, keep the knob for the gas control pushed for 15 seconds or less.

Service data

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity. Do not remove the rating plate from the appliance cavity.

We recommend that you write the data here:

Model (MOD.)
Product number (PNC)
Serial number (S.N.)

Installation

! WARNING!
Refer to Safety chapters.

Gas connection.

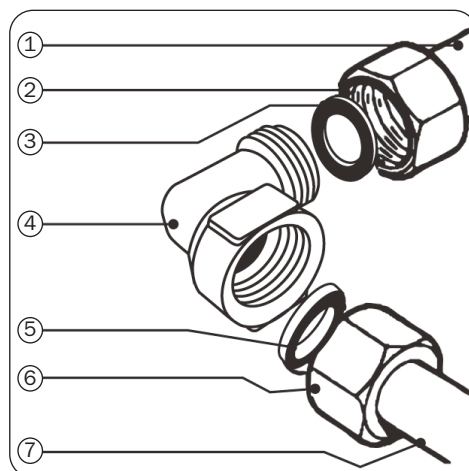
! WARNING
Before the gas connection, disconnect the mains plug from the mains socket or deactivate the fuse in the fuse box. Close the primary valve of the gas supply.

The gas supply ramp is on the rear side of the appliance.

! WARNING
Do not use rubber flexible pipes!

Do not fully put the oven into the built-in cabinet (approximately 30 cm).

Connection with a flexible metallic pipe or a rigid metallic pipe:



1. Inlet pipe
2. Nut
3. Seal

4. Elbow connector
5. Seal
6. Nut
7. Rigid or flexible metallic feeder pipe

Put the supplied gasket between the pipe and the gas supply ramp. Turn the pipe to the 1/2" gas supply ramp.

1. Use a 22 mm spanner to tighten the nuts.
Keep the gas supply ramp in the correct position.
Do not apply force to the gas supply circuit.

! **WARNING**
Do not use a flame to check for leaks!

2. Fully move the oven into the built-in cabinet.

! **WARNING**
Do not squeeze the gas supply ramp and the pipe when you move the oven into the built-in cabinet.

3. Seal the connection correctly. Use a leak detection to control it.

Adjustment to different types of gas

i Let only an authorized person do the adjustment to different types of gas.

i If the appliance is set for liquid gas you can change it to natural gas, with the correct injectors.

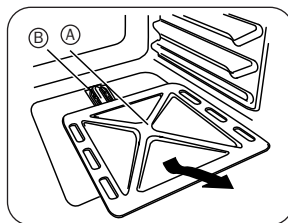
The gas rate is adjusted to suit.

! **WARNING**
Before you replace the injectors, make sure that the gas knobs are in the Off position. Disconnect the appliance from the electrical supply. Let the appliance cool down. There is a risk of injury.

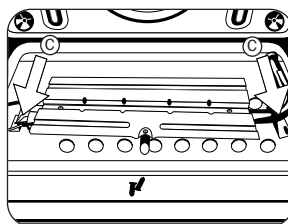
i The appliance is set to default gas. To change the setting always use the gasket sealing.

Oven injector replacement

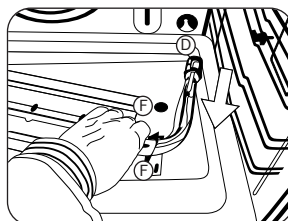
1. Remove the bottom plate of the oven cavity (A) to get access to the oven burner (B).



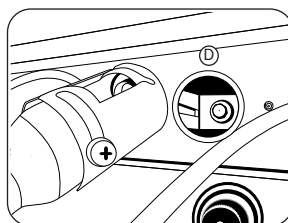
2. Release the screw (C), which keeps the burner in position.



3. Carefully move the burner off the injector support (D).



4. Slowly move it to the left side. Do not apply force to the wire of the spark plug connector (F) and to the thermocouple conductor (E).



5. Release the burner injector (D) with a 7 mm socket spanner and replace it with a different one which is necessary for the type of gas you use (see table in «Technical Information» chapter).

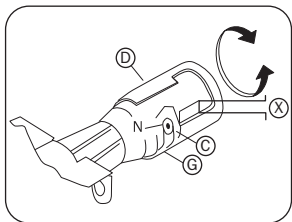
Refer to «Technical information» chapter.

- Assemble the burner in a reverse sequence.
Replace the gas type sticker near the gas supply ramp with the one related to the new gas type.

Regulating the air flow for the burners

Owing to the different characteristics of the gas used, flames may receive insufficient or excessive air flow. In this case, regulate the air flow by following the steps outlined below:

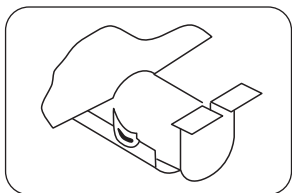
- Loosen screw C in the burner.



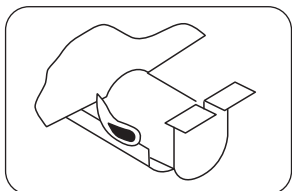
- Rotate the air shutter D to position N for methane or natural gas or to position G for liquid gas, align the moving indicator on the shutter to the fixed indicator on the burner to obtain a regular flame.

Examples

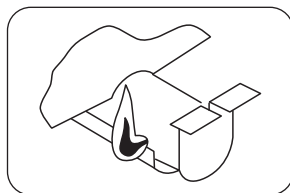
- Flame with excess air flow; small and weak: rotate air shutter D to reduce opening x (anti-clockwise).



- Normal flame: bluish colour.



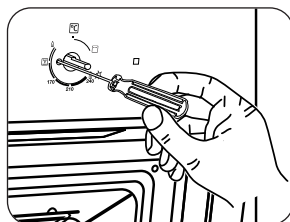
- Flame with insufficient air; irregular with yellow tips: rotate air shutter D to increase opening x (clockwise).



- i** Make sure that the gas supply pressure of the appliance obeys the recommended values.
- i** If the supply gas pressure is changeable or different from the necessary pressure, you must fit an applicable pressure adjuster on the gas supply pipe.

Minimum level adjustment of the oven burner

- Disconnect the appliance from the electricity.
- Turn the knob for the gas control to the minimum position and remove it.
- Adjust the adjustment screw (A) with a thin-bladed screwdriver.



Change of the type of gas	Adjustment of the adjustment screw
From natural gas to liquid gas.	Fully tighten the adjustment screw in.
From liquid gas to natural gas	Release the adjustment screw approximately 1/3 of a turn.

- Attach the knob for the gas control.
- Connect the appliance to the electricity.



WARNING

Only put the mains plug into the mains socket when all parts are back into their initial position. There is a risk of injury.

6. Light the gas oven burner. Refer to «Daily use» chapter.
7. Set the knob for the gas control to the maximum position and let the oven heat for at least 10 minutes.
8. Turn the knob for the gas control from the maximum to the minimum position.

Control the flame. If the flame goes out, do the procedure again. There must be a small regular flame on the oven burner crown.

The manufacturer objects liability if you do not obey to this safety measures.

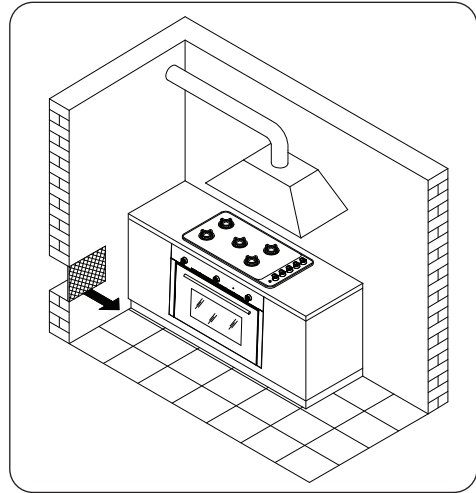
Installation

It is important that all operations relating to the installation, regulation and maintenance of the appliance are carried out by skilled and competent personnel in accordance with the rules and regulations in force.

The manufacturer will not accept liability for possible damage caused if you install the oven yourself.

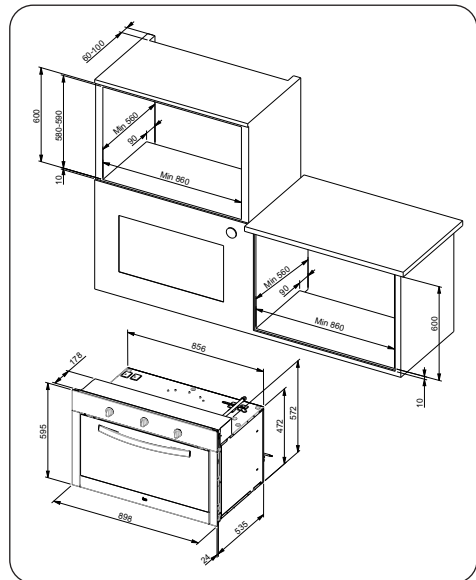
Premises where it is installed

- This appliance must not be connected to a combustion products evacuation device.
- The appliance must be installed and only used in premises that are permanently ventilated according to rules and regulations in force.
- The natural air current must reach directly through permanent openings in the exterior walls of the premises, or through individual or branch ventilation ducts.
- The ventilation openings must incorporate a useful section of at least 100 cm² and must not be accidentally obstructed (protection with metal grilles or wire mesh).
- The premises must have a smoke evacuation system in the form of an extractor hood or an electric fan that operates when the appliance is switched on.



Building in

- Only set up the appliance in a kitchen or in a kitchen-dining room. Do not set up the appliance in a bathroom or a bedroom.
- You can install the appliance «built-in» or «built-under». The dimensions of the built-in cabinet must agree with the related illustrations.

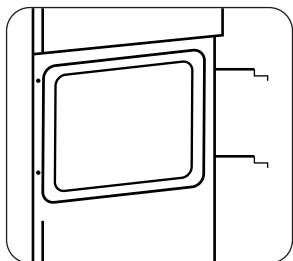


- There must be a clearance of minimum 4 mm between the top surface of the appliance and the inner top of the cabinet.
- When you install the appliance «built-under» (below a hob), install the hob before the oven unit.
- The materials must be resistant to a temperature increase of minimum 60 °C above the ambient temperature.
- There must be a continuous air supply around the oven in order to not have the oven become too hot.
- When you install a hob above the oven, make different electrical connections for the hob and for the oven.

Only make connections with correct cables for the power supplied.

- i** Make sure that after the installation there is easy access to the appliance if repairs or maintenance are necessary.

Securing the appliance to the cabinet



Installation in the unit

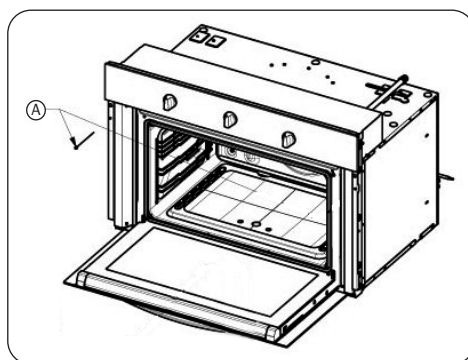
- It is important that all operations relating to the installation of the appliance are carried out by skilled and qualified personnel.
- The appliance may be fitted under a worktop or into a wall unit. In both cases, the dimensions specified in figure 12 must be adhered to.
- The unit where the appliance is to be fitted must be suitably secured.
- To unpack the oven, pull on the tab located at the bottom of the box and hold it by the sides, never by the oven door handle.
- The installation of the oven in the unit must be carried out in accordance with the following instructions:

- 1 Connect the oven to the mains power and gas supply, then insert it into the unit.
- 2 Secure the oven to the unit with 2 wood screws A (supplied).
 - Do not use the door as a lever when installing the oven.
 - Do not apply pressure to the oven door when it is open.



CAUTION

The adhesive used in the plastic lining of the kitchen units must be able to withstand temperatures higher than 90 °C.



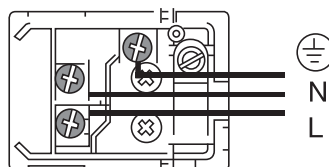
Electrical installation



The manufacturer is not responsible if you do not follow the safety precautions from the Safety chapters.

This appliance is supplied only with a main cable.

110 V / 127 V / 230 V 1~



3 x 1,5 mm²

Cable

Cable types applicable for installation or replacement:

H05RR-F, H05SS-F, H07RN-F

For the section of the cable refer to the total power on the rating plate and to the table:

Total power (W)	Section of the cable (mm ²)
maximum 1380	3 x 0.75
maximum 2300	3 x 1.00
maximum 3680	3 x 1.50


Technical information


PNC	956 054 003			956 054 047			
Model Number	FRG912S			FRG912			
Appliance category	I3+			II2H3+			
Class	CLASS 3			CLASS 3			
Destination Countries	SUDI ABRABIA			UEA			
Supply voltage	V	220-240		220-240			
Electrical power	kW	0.1		0.1			
Gas		G30		G30/31		G20	
Supply pressure	mbar	50		28-30/37		20	
		Oven	Grill	Oven	Grill	Oven	Grill
Power	kW	4	2.5	4	2.5	4	2.5
Ø Injector	1/100 mm	85	68	95	77	150	115
Nominal capacity	kW	4	2.5	4	2.5	4	2.5
Reduced consumption	kW	1.3	—	1.3	—	1.3	—
Nominal consumption	g/h-m3/h	315	200	290	180	0.38	0.24

Technical data

TOTAL POWER	Electric	0.1 kW
	Gas original	G30 28-30 mbar = 4 kW G31 37 mbar = 4 kW G30 50 mbar = 4 kW
	Gas replacement	G20 20 mbar = 4 kW

Environment concerns

Recycle the materials with the symbol . Put the packaging in applicable containers to recycle it. Help protect the environment and human health and to recycle waste of electrical and electronic

appliances. Do not dispose appliances marked with the symbol  with the household waste. Return the product to your local recycling facility or contact your municipal office.



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COUNTRY OF ORIGIN: SPAIN