



GAS CATERING RANGE

Hotplates:

- 1) To turn on an individual hotplate burner, push in the appropriate gas tap knob and turn it anti-clockwise to the “Full Flame” position. At the same time apply a lighted Match to the burner head.
- 2) Keep knob depressed for a further 20 seconds until flame is established.
- 3) If flame is extinguished on releasing knob, wait 3 minutes then repeat steps 1 & 2.
- 4) To turn down or lower the heat, turn the gas tap knob anti-clockwise from the “Full Flame” position until the desired flame height is reached. Turned fully anti-clockwise to the Half Flame position which is the lowest setting.

NOTE: When first lighting the appliance or after installation or an extended shut down period, it may be necessary for gas control knob to remain pushed in for some time before the burner will light, owing to the presence of air in the gas line.

To turn off: Turn the gas tap knob fully clockwise to the “Off” position.

Oven:

- 1) Open the oven doors. The oven burner is visible with the spark electrode and the thermocouple secured to it.
- 2) Turn the thermostat knob anti-clockwise to the ignition position , and at the same time press the spark ignition button on the front of the oven base to generate a spark.
- 3) Keep the thermostat knob depressed for a further 20 seconds until the flame is established.
- 4) If the flame is extinguished on releasing the knob, wait 3 minutes then repeat steps 2 & 3.
- 5) When the flame is established, turn the thermostat knob to the required setting and close the oven door securely.

NOTE: When setting the thermostat knob to the required temperature, turn the knob to Mark 9 (maximum) and then back to the required setting.