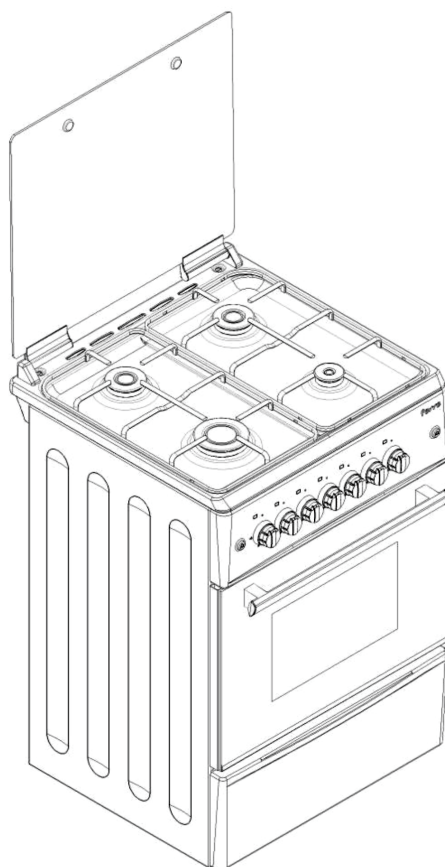




EN

FREE STANDING COOKER INSTRUCTION MANUAL

**60X60 SERIES
MODEL: BGC-6640IS**



Please read this manual first!

Dear Customer,

We wish you get the most out of our products which are produced at modern facilities and subject to meticulous quality control procedures.

For this reason, please read this manual thoroughly prior to use of the product and keep it as a reference. If you transfer this product anybody else, give this manual along with it well.

User manual helps you use the product quickly and safely.

- Read the manual first prior to installation and operation of the product.
- Always observe the instructions related to safety.
- Keep the manual handy so that you may refer to it when it is required subsequently.
- Read other documents given together with the product as well.

Remember this user manual may also apply for other versions.

Differences between the versions are clearly indicated.

Symbols and Description:

The following symbols take place in the user manual.



- 1- Important information and useful hints about usage
- 2- Warning against dangerous situations in terms of life and property
- 3- Warning against electric shock
- 4- Warning against fire risk
- 5- Warning against hot surfaces

Contents

Your Product

- ✓ General Appearance 3
- ✓ Accessories 3

Important Safety Instructions

- ✓ Safety Overall 4-5
- ✓ Safety for Children 6
- ✓ Intended use 7

Installation

- ✓ Prior to installation 7-8
- ✓ Installation and Connections 9-10
- ✓ Disposal of the product – Destruction of the packaging 11
- ✓ Future handling operations 11
- ✓ Disposal of the old product 11

Preliminary Preparation

- ✓ Things required to be done for energy saving 12
- ✓ First use – First cleaning – First heating 12

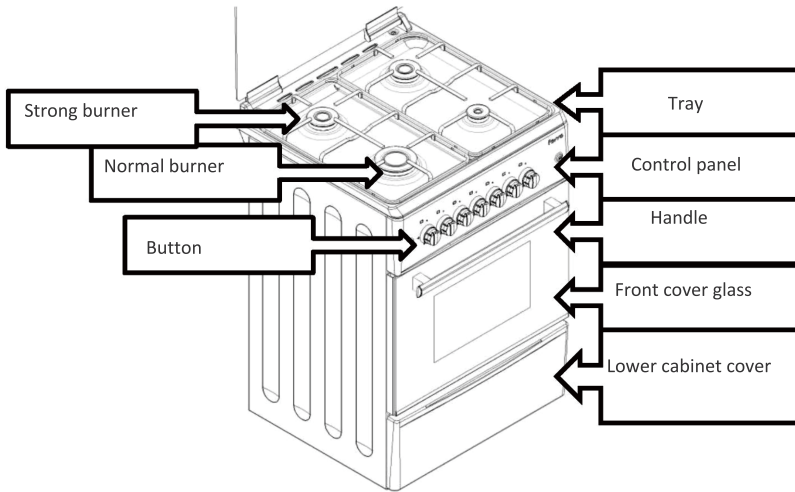
Use of the Furnace 12-15

Maintenance and cleaning

- ✓ Cleaning of the control panel 16
- ✓ Cleaning of the furnace 17

You Product

GENERAL APPEARANCE

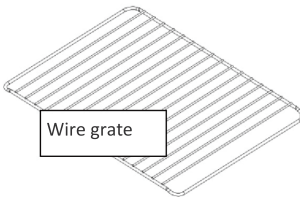
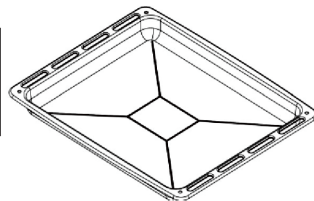


ACCESSORIES



Accessories provided vary according to the version of the product. All accessories described in this user manual may not be available with your product.

Furnace Tray: It may be use for pastry, frozen food and big roasting



Wire grate

Wire Grate: It may be used for roasting or for placement of the food to be baked, roasted and stewing on the desired shelf.

Important safety instructions

This section contains safety instructions that may help prevent risks of personal injury or property damage. If you fail to observe these instructions, the warranty will become invalid.

General Safety

- This product is not designed by any handicapped people, mentally, physically and sensually or by any people having no knowledge and experience (including children) unless they are attended by a person that may assume their safety or give directions for use of it. The children will be supervised and they will never be allowed playing with the product.
- Connect the product to a grounding outlet/mains protected by a fuse suitable to the values given in the table "Technical Specifications".
In case of use with or without transformer, do not ignore to have the installation done by a qualified electrician. In case the product is used before it is grounded properly according to the local regulations, our company will not assume any responsibility for any resulting damage.
- Do not operate the product with any damaged/defective power cable. Call the Authorized Service Center.
- If the product is damaged or has any visible defect, do not operate the product.
- Do not perform any repair or modification on the product. However, you may eliminate some problems.
- Never wash the product by spraying or pouring water on the product!
- Do not use the product when your discernment is impaired due to taking drugs and/or alcohol.
- Always call authorized service center for installation and repair operations. The manufacturing company may not be kept responsible for any damage that may arise as a result of operations by unauthorized persons and the warranty will become invalid as a result of it.

- Be careful when using alcohol in your food. Alcohol evaporates at high temperature and when it come into contact with hot surfaces, it blazes up and cause fire risk.
- Do not heat the closed tin cans and glass jars. Pressure to develop may cause burst of the jar.
- Do not bring flammable materials near when the product operates because its sides may be hot.
- Do not put the furnace trays, plates or aluminum folio directly on the base of the furnace. Accumulating heat may give damage to the furnace base.
- Keep all ventilation channels unobstructed around them.
- The product may get hot when operating. Don't touch the hot departments, inner parts and heating parts of the furnace.
- When placing and taking the food out of the furnace, always use thermally-resistant furnace gloves.
- Do not use the products with its front cover glass removed or broken.
- Make sure the product is closed after easy use.
- Product and accessible parts of the product is hot during operation.
- Do not touch the product when it operates.
- Do not use sharp and piercing materials to clean inside and glass of the product; such materials may give damage to your product.
- As hot oil may cause fire risk, always be alert when the product operations.
- In case of any possible fire, do not attempt to extinguish the fire with water; immediately cut off the power connection of the product and cover the burning part by help of a wet blanket.
- Never make available any flammable or consumable materials in the product.
- Do not use steam cleaning agent.
- Do not use aggressive cleaning materials or sharp metal scrapers that may destroy the surface and cause break of the glass to clean the furnace cover (glass).

- Do not product the product any nylon, flammable and heat sensitive materials.
- Pans to be placed on the furnace heaters should be in proper sizes.



Safety for children

During and after operation of the product, the exposed parts of the product will remain hot until it gets cool; keep the children away from it.

- Caution: During operation of the grill, the accessible parts may be hot. Keep small children away from it.
- It is risky that children below 8 years old to contact with the product when they are not attended by an adult person.
- This product may be used by the children above 8 years old and/or by any physically, sensually or mentally handicapped people if they are informed about the risks and proper operation of the product is shown to them.
- Children should not play with the product. Cleaning and maintenance of the product may not be performed by the children not supervised by the adult people.
- Packaging materials may be risky for the children. Keep them at such places out of reach of the children and sort them out according to the waste instructions and dispose them.
-



When the cover is open, do not put any heavy object on it or do not allow the children to sit on the cover. It may cause overturn of the furnace and give damage to the cover hinges.



Intended use

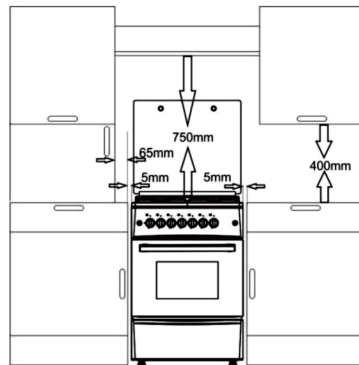
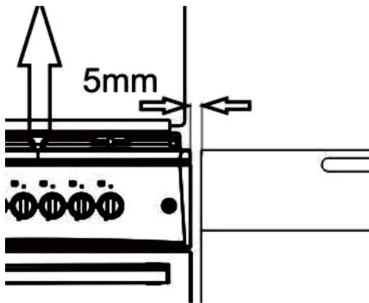
This product is designed for domestic use. It is not allowed for commercial use. “CAUTION: This product may be used only for cooking. It should not be used to heat the room or any other purpose.”












This product should not be used for heating plate under the grate, drying up towel or clothing on the handle or for general heating.

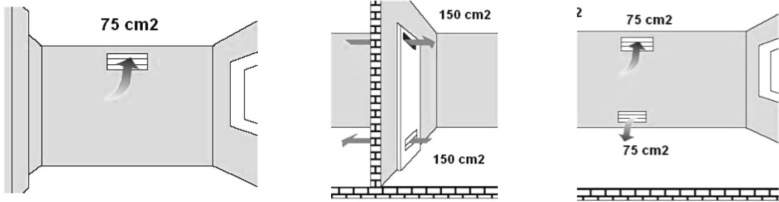
The manufacturer may not be held responsible for any damage that may occur as result of improper use or during handling. The furnace part of the product may be used for de-icing, baking, roasting and grilling the food.

Installation

Prior to use of the product



-  Make sure the electric and/or gas installation is proper. If not, call a qualified electrician and installer for the required operations.
-  Electric and/or gas installation of the place where the product will be used should be done by the customer.
-  Observe the local standards related to electric and/gas during installation of the product.
-  Control the product prior to use for any damage on it. If the product has any damage, do not allow installation. Damaged products would cause risk for your safety.
-  Any operations on the gas equipment and systems should be performed by qualified and authorized persons.
-  The product has no system to discharge the gases that form as a result of combustion. The product should be installed and connected as per the applicable installation regulations. Show attention to the requirements concerning ventilation.
-  Air necessary for combustion is taken out of the room air and the resulting gases are directly given into the room.
-  It is essential that the room should be ventilated well for safe operation of the product. If there is no window or door that may be used for ventilation of the room, extra ventilation should be installed.
-  Footprint of the kitchen should be bigger than 8m^2 .
Kitchen volume should be bigger than 20m^3 .
-  Kitchen outlet should be in height of 1.80m from the floor and should have an opening in diameter of 150mm to the atmosphere.
-  Ventilation grill should be minimum 75cm^2 , near the kitchen floor, opening to the outer atmosphere.



Installation and connections



Property damage!

Do not use the cover and/or handle to carry and move the product.

- The product should be carried by at least two persons.

Foot assembly

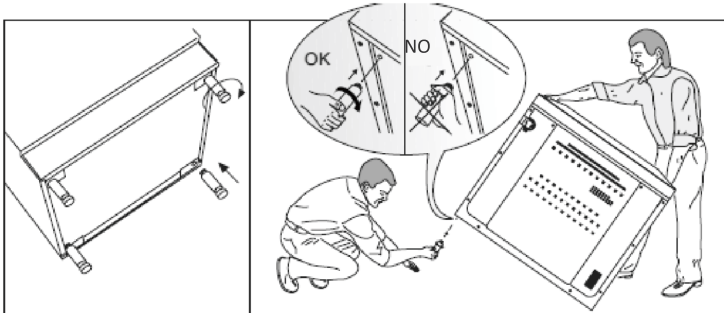


When the product is installed for the first time, its feet are not on the product.

The feed of the product is in a bag inside the furnace.

Assembly the feet of your product and adjust the distance related to the kitchen counter.

In case of gas versions, if the feet are not assembled, the furnace may not take sufficient amount of oxygen, resulting in combustion problem.



Gas connection



Any operations on the gas equipment and systems should be performed by authorized and qualified persons.

Prior to installation, control that the local distribution (gas type and gas pressure) conditions comply with the product settings.

LPG connection

Show great care that the gas hose and gas relief valve you will use on your furnace are safe. Fix the gas supply hose on the hose nozzle on the rear of the furnace and tighten it by a sheet clamp and screwdriver (Figure 6). Make sure it is tightened well.

Length of the furnace gas hose should not be longer than 1500m. Pressure of the relief valve to be used for LPG should be 300mmSS and certificated.



Gas supply hose should not run through the hot part at the rear of the furnace. Gas hose should not exceed 90°C (degrees).

Prior to use, make sure the system is leakage proof.

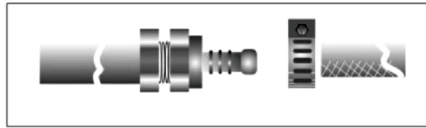


Figure 6

Leakage control

Open the relief valve or natural gas valve and control with highly foamed soap water for any gas leakage on the connection you have made.

Never control it with flame.

Disposal of the product Destruction of the packaging

Packaging materials are dangerous for the children. Keep the packaging materials at a place out of reach of the children.

Packaging of the product is produced by recyclable materials. Sort them out according to the waste instructions and dispose. Do not throw them together with the domestic waste.

Future handling operations

- Keep the product in its original box and carry the product inside this box. Comply with the instructions given on the box. If its original cartoon is not available, wrap it by use of bubble packaging material or a thick cardboard and band it tightly.
- Put the wire grill and tray inside the furnace in the inner part of the furnace cover to prevent them from giving damage to the furnace cover and place c cartoon strip aligned with these trays. And band the furnace cover to the side walls.
- Band and fix the heads and pan supports tightly.
- Do not use the cover or handle to carry or move the product.



Do not put any article on the product. The product should be carried upright.



Control the product visually against any damage that may have occurred during the handling.

Disposal of the old product



Dispose the old product in such a way not to give any damage to the environment.

Preliminary Preparation

Things required to be done for energy saving

The following information will help you use the product ecologically by making energy saving:

- Use containers dark in color or enamel covered with good heat transmission in the furnace.
- When cooking the food, preheat the furnace if it is specified so in the recipe or user manual.
- Do not open the furnace cover frequently during the cooking process.
- Try to operate more than one dish in the furnace simultaneously. You may cook two cooking containers on the wire shelf at the same time.
- Cook more than one food successively. Thus the heat will not lose its heat.
- Switch of the furnace several minutes before the cooking time expires. In such case, do not open the furnace cover.
- Thaw the frozen food before baking.

First use

First cleaning



Some detergents or cleaning agents may give damage to the surface.

1. Remove all packaging materials.
2. Wipe clean the surface of the product with a damp cloth or sponge and then wipe it dry with a cloth.

First Heating

Heat the product about 30 minutes and then switch it off. In this manner, any residuals and layers that might have left during the manufacturing process will be incinerated and removed.



Hot surfaces may cause burns! Do not touch the hot surfaces of the unit. Keep the children away from the product and use furnace gloves.



Smell and smoke form during the first heating. Ensure good ventilation.

Use of the furnace

General information about baking, roasting and grilling in the furnace.



Burning risk due to hot steam. Show care when opening the furnace cover as it may emit steam.

Hints about baking in the furnace

- Use non-sticking, covered plates of suitable metal plates or aluminum containers or heat-resistant silicone forms
- Use the area on the shelf in an optimum way as far as you can.
- Place the cooking form at the center of the shelf in the furnace.

- Select the proper shelf position prior to operation of the furnace or grill. Do not change the shelf position when the furnace is hot.
- Keep the furnace cover closed.

Hints about roasting

- When you cook whole chicken, turkey an big meat part, it will improve the baking performance if you cook them by marinating them with lemon juice and black pepper.
- Roasting the bony meat ill last 15-30 minutes more than roasting meats without bones.
- You should consider about 4-5 minutes per centimeter of the meat thickness.
- After the baking period is off, keep the meat in the furnace for about 10 minutes. This meat stock will distribute better to the roasted meat an when the meat is cut, it does not come out.
- First should be placed in flameproof plate and positioned on the medium or lower shelf.

Hints about grilling

When you grill red meat, fish and poultry, it becomes brown quickly and have a good shell and does not dry up. Flatten meats, skewer meats and sausages/sujuks and stews (e.g. tomatoes, onion) are particularly suitable for grilling.

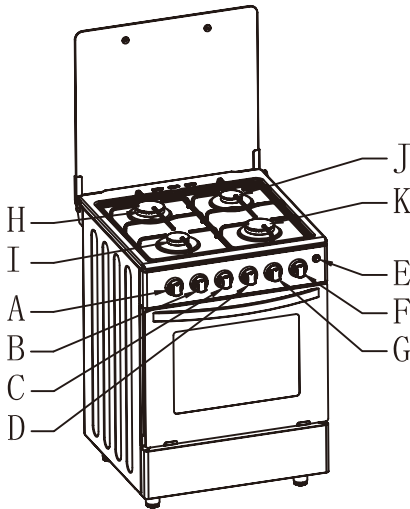
- Place the arts to be grilled on the wire grill or tray with wire grill in such a way that they will not exceed size of the heater.
- Drive the grill wire or furnace tray to the level you desire in the furnace.
- If you put a little water in the furnace, then you can clean it easily later on.



Fire risk from the food not proper for grilling

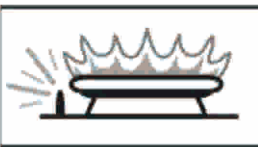
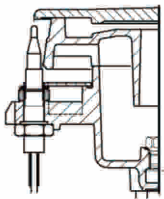
Grill only the food proper for intensive roasting heat. Do not place the food much behind the wire. Here is the hottest zone and the oily food may catch fire.

Selection of the temperature and operating mode



- A:Knob of burner H
- B:Knob of burner I
- C:Knob of upper oven burner
- D:Knob of down oven burner
- E:Button of pulse ignition
- F:Knob of burner J
- G:Knob of burner K

Gas breaker safety mechanism (versions with thermal element)



Thermal element cuts gas immediately by engagement of the safety mechanism in case of liquid overflow on the upper burners.

1. Push the gas stove button and turn anticlockwise and bring it to the high flame position.
2. Switch on the lighter depending on the version of the stove.
3. After combustion, keep the button pressed for 3-5 seconds engage the safety mechanism.
4. If the combustion cannot be achieved after you press it, repeat the same procedure keeping the button pressed for 15 seconds.
5. Bring it to the desired flame position.
6. When the desired cooking expires, bring the button of the stove clockwise to the highest point in order to switch on the stove burner.

Use of the gas oven

Manual firing



Furnace injector and power table	
Fuel	LPG Injector
Upper burner	Ø 0.68
Lower burner	Ø 0.78

- 1- In the versions with thermal element, keep the button pressed for 3-5 seconds more after the combustion and ensure the safety mechanism engage.
- 2- If combustion does not occur after release of the button, repeat the same procedure by keeping it pressed for 15 seconds.
- 3- Set it to the desired flame position.
- 4- Bring the furnace button to the highest point clockwise in order to switch off the furnace head when the baking is over.

Use of the grill sheet (if grill sheet is available with your product)

- For the gas furnaces, the furnace cover is opened as shown in Figure 12 when using the upper burner.
- Fix the grill sheet to the grills on the cover and push the cover forward to ensure it to contact with the frame.

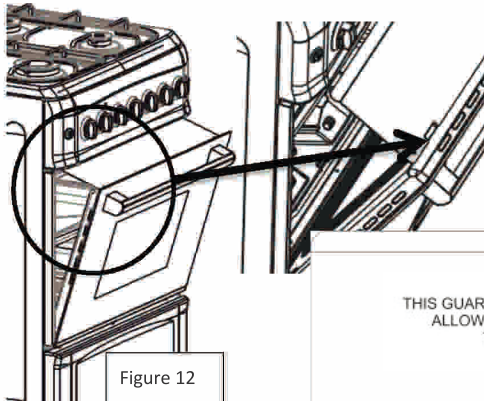


Figure 12

CAUTION!
 THIS GUARD MUST BE FITTED WHEN GRILLING
 ALLOW TO COOL BEFORE REMOVING
 THIS GUARD GETS HOT
HANDLE WITH CARE

Maintenance and cleaning

General information

If the product is regularly cleaned, its service time will be extended and frequently encountered problems will be reduced.



Hot surfaces may cause burns!

Allow the product to cool down before you clean the product.

- The product should be cleaned thoroughly after each use. Thus the food deposits are easily cleaned off and thus such deposits are prevented from burning in the subsequent use of the product.
- No special cleaning agent is required to clean the product. Clean the product with the washing liquid, lukewarm water and soft cloth or sponge and wipe it dry.
- Make sure that no liquids left after the cleaning process and you immediately clean any splash of food during the cooking.
- Do not use any cleaning agent containing acid or chlorine to clean the stainless or inox surfaces and handle. Clean by wiping in one direction by help of soft cloth soapy and liquid (no-scratch) detergent.



Some detergents or cleaning agents may give damage to the surface. Do not use aggressive detergents, cleaning powder/cream or sharp objects.



Do not use steam cleaning products for cleaning purpose.

Cleaning of the control panel

Clean the control panel and control buttons with a damp cloth and wipe it with a dry cloth.

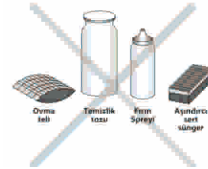
If the problem persists although you have observed the instructions given in this section, then contact your dealer or authorized service center. Never attempt to repair the product yourself.



Control panel may be damaged! Do not remove the control switch to clean the control panel.

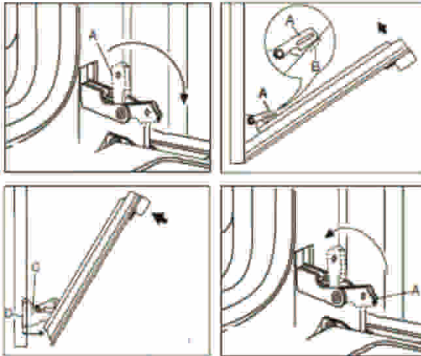
Cleaning the furnace

No furnace cleaning agent or other special cleaners to clean the furnace. It is recommended to wipe the furnace when it is still lukewarm by using a damp cloth.



Cleaning and removal of the furnace cover

Do not use aggressive cleaning agents or metal scrapers to clean the furnace's cover; these materials may scratch the surface and give damage to the glass.



Removal of the furnace's cover

Turn Part A shown in the Figure 1 in direction of the arrow.

Insert Part A into Part B as shown in the Figure 2.

Push the furnace's cover forward in direction of the arrow and push to yourself as shown in the Figure 3.

Environment Friendly Disposal



*You can help protect the environment!
Please remember to respect the local regulations:
hand in the non-working electrical equipments to
an appropriate waste disposal center.*

BRÜHM products are intended household use only

BRÜHM has policy of continuous improvement in product quality and design. The company, therefore reserves the right to change the specification of its model at any time.