

USER'S INSTRUCTIONS FOR TECHIMPEX MODEL 92

THESE INSTRUCTIONS MUST BE CAREFULLY READ AND UNDERSTOOD BEFORE  
PROCEEDING WITH THE USE OF THE APPLIANCE

DESCRIPTION

COOKER WITH OVEN WITH 2 BURNERS AND GRILL - ACCESSORIES

- BAKING TRAY
- OVEN SHELF
- GRILL TRAY
- GRILL TRIVET
- PAN CLAMPS
- DOOR CATCH
- COOKER GIMBALLING SAFETY SYSTEM

HEAT INPUT

6.85 kW - 498 ° G/H (Grams per hour) (model with grill) **CGS92GN**  
5.55 kW - 404 ° G/H (Grams per hour) (model without grill) **CGS92**

THIS APPLIANCE IS STRICTLY FOR USE ON:

BUTANE GAS (G30) AT A PRESSURE OF 28mbar

PROPANE GAS (G31) AT A PRESSURE OF 37mbar

APPLIANCE CATEGORY 13+

COUNTRY OF DESTINATION: GB

INSTALLATION

WARNING: APPLIANCES FOR USE ON LIQUID PETROLEUM GASES MUST BE HANDLED CAREFULLY: EXPLOSION AND FIRE DANGER!!! (REMOVE ALL PLASTIC COATING BEFORE INSTALLING).

This appliance must be installed according to the current standards in practice in the country where the appliance is installed by a competent person, that is to say a professional, who is conversant with all the current standards in practice in the country where the appliance must be installed and used.

The service operations of the appliance must be carried out by a competent person. If the user is not a competent person, he must contact a competent person.

It is recommended that a competent person explains the content of these instructions to the consumer.

### GAS CYLINDER

The gas cylinder must be replaced by a competent person who will install and connect the gas cylinder according to the current standards.

**WARNING** NEVER OBSTRUCT THE VENTILATION OUTLETS OF ANY GAS CYLINDER COMPARTMENT

### FLEXIBLE HOSE

The connection of this appliance can be made by means of a flexible hose and must be carried out according to the current standards in practice in the country of installation and use. (The gas inlet is located at the rear top left hand side of the appliance). The hose must be in accordance with the regulations of the country where the appliance is installed and used.

The gas hose must be checked regularly and it must always comply with local regulations.

The gas hose must be changed before the expiry date by a competent person.

**WARNING:** IN CASE OF LEAKAGE DO NOT TRY TO REPAIR THE HOSE. TURN OFF GAS SUPPLIES AT CYLINDER AND DO NOT USE THE APPLIANCE. CONTACT A COMPETENT PERSON IMMEDIATELY WHO WILL REPLACE THE HOSE.

### SERVICING AND TECHNICAL PROBLEMS

**WARNING** NO ALTERATIONS OR ADJUSTMENTS SHOULD BE MADE BY UNSKILLED AND UNAUTHORISED PERSONS TO THE APPLIANCE. DO NOT REMOVE ANY PARTS FROM THE APPLIANCE OR SUBSTITUTE ALTERNATIVES, AS THIS MAY AFFECT THE SAFETY OF THE APPLIANCE AND CAN BE VERY DANGEROUS. IN THE EVENT OF A FAILURE OR BREAKDOWN OF A UNIT ITSELF, TURN OFF THE GAS SUPPLY AT THE CYLINDER AND CONTACT A COMPETENT PERSON.

If you suspect that a control tap is faulty, do not use the appliance. Turn off the gas supply at the cylinder and contact a competent person.

**WARNING** IT IS RECOMMENDED THAT THIS APPLIANCE IS PROFESSIONALLY SERVICED EVERY YEAR TO VERIFY IF THE APPLIANCE IS IN PERFECT CONDITION AND FOR SERVICING IF NECESSARY (LEAKAGES, SAFETY OF OPERATION, COMBUSTION QUALITY, VENTILATION, SAFETY AND CONTROL DEVICES) AND IN ORDER TO VERIFY THAT THE INSTALLATION OF THE APPLIANCE STILL COMPLIES WITH THE STANDARDS AND REGULATIONS IN PRACTICE.

IN CASE OF A GAS LEAK, IT IS NECESSARY TO STOP ALL GAS SUPPLY IMMEDIATELY.

### TEMPERATURES AND VENTILATION

**WARNING** SOME PARTS OF THE APPLIANCE BECOME HOT WHEN IN OPERATION.

It is recommended that an oven glove is used when hot parts are touched.

Never touch the fascia, the oven door, the rear side, and in particular the oven flue outlet of the appliance, the pan holders, except the front pan holder plastic knobs, the pan support, the grill pan and trivet, except the grill pan plastic handle when the appliance is in use, since the above parts become particularly hot, the above mentioned plastic parts must be handled with an oven glove.

This appliance must be kept away from inflammable materials.

The rear part of the appliance must never be put in contact with plastic, wooden and inflammable objects and surfaces.

TEMPERATURES-AND VENTILATION (Cont'd)

Do not use this appliance as a form of heating.

This appliance is not connected with combustion gas flue, therefore adequate ventilation must be provided to ensure the appliance operates in a safe manner.

WARNING: THE APPLIANCE MUST NOT BE INSTALLED IN AREAS SUBJECTED TO STRONG DRAUGHTS.

Do not spray aerosols in the vicinity of this appliance.

OPERATING INSTRUCTIONS

Do not leave the appliance in operation whilst unattended. Check that all the knobs of the unit are on the off position before opening the gas cylinder valve and that the knobs are in the off position when the disc symbol on the knob coincides with the disc symbol on the fascia.

Do not open the burner and keep it open without having a lighted match or lighter close to it.

It is recommended that a spark ignition device is used for lighting rather than a naked flame.

Turn off the gas supply at the cylinder when the appliance is not in operation, and after use.

ALL BURNERS ARE FITTED WITH A FLAME FAILURE SAFETY SHUT OFF DEVICE (FFD). IN THE EVENT OF THE FLAME BEING EXTINGUISHED, THE GAS SUPPLY WILL BE CUT OFF TO THE BURNER.

EACH FRONT PLASTIC KNOB CONTROLS A TAP. (YOUR APPLIANCE IS EQUIPPED WITH 4 FRONT KNOBS) FOR EACH BURNER OF THE APPLIANCE.

In order to facilitate the selection of the correct burner, the knobs are clearly identifiable with respect to the burners they control by means of symbols on the fascia (see Drawing No.4). On each burner the closed, open and reduced rate positions are marked by means of symbols on the fascia and on each control knob. The closed position is marked with a full disc on the fascia above the knob, the full on position is marked with a big flame and the reduced rate position is marked with a small flame. Each knob is also marked with a full disc (see Drawing No.6).

Any required setting between full on and reduced rate position can be obtained by positioning the knob between these settings (big flame and small flame symbols) and not between big flame and full dot symbols.

The knobs are in the off position when the disc symbol on the knob coincides with the disc symbol on the fascia. Any accessory or pot must not cover the burners during the burners lighting procedure.

TO LIGHT AND OPERATE THE HOB BURNERS:

1. Choose the burner that suits the pan chosen for cooking.
2. Open the cylinder valve
3. Hold a lighted match or ignitor against the chosen burner.
4. Simultaneously push in and rotate the control knob anti-clockwise to the full on position (the large flame symbol).
5. Light the burner.
6. Keep the knob pushed in for 10-20 seconds in order to unlock the safety thermocouple (FFD) (see Drawing No.5).
7. Release the knob.
8. If the burner goes out when the knob is released, rotate the control knob to the off position (full disc symbol) and repeat the above lighting procedure.
9. To reduce the flame of the burner, rotate the knob anti-clockwise towards the position of minimum flame.
10. To turn off the gas, rotate the knob clockwise until you reach the off position (full disc symbol vertically above the knob).

TO LIGHT AND OPERATE THE HOB BURNER (Cont'd)

BEWARE: THE PAN MUST BE CENTERED ON THE BURNER TO BE USED AND SHOULD HAVE THE FOLLOWING SIZES:

SMALL BURNER 1,7 kW MIN/MAX DIAMETER 140/200mm  
LARGE BURNER 2,3 kW MIN/MAX DIAMETER 120/180mm

TO LIGHT AND OPERATE THE OVEN BURNER

1. Open the oven door, remove the oven accessories (oven shelf, baking tray, etc) and wipe off any marks with a damp cloth.
2. Open the cylinder valve.
3. Use the control knob on the right, identified with the oven symbol on the fascia.
4. Hold a lighted match or an ignitor against the oven burner.
5. Simultaneously push in and rotate the control knob anti-clockwise to the full on position (the large flame symbol).
6. Light the burner.
7. Keep the knob pushed in for 10-20 seconds in order to unlock the safety thermocouple (FFD) (see Drawing No.5).
8. Release the knob.
9. If the burner goes out when the knob is released, rotate the control knob clockwise to the off position (full disc symbol) and repeat the above lighting procedure.
10. To reduce the flame of the burner, rotate the knob anti-clockwise towards the position of minimum flame.
11. To turn off the gas, rotate the knob clockwise until you reach the off position (full disc symbol vertically above the knob).

WARNING: BEFORE CLOSING THE OVEN'S DOOR, BE SURE THAT THE BURNER IS LIT.  
YOU CAN CHECK THE BURNER OPERATION ALSO THROUGH THE GLASS  
PANEL OF THE DOOR.

It is recommended to let the oven warm up for one minute before closing the door.

The door must be closed gently in order to avoid putting the flame out (and the burner off).

TO LIGHT AND OPERATE THE GRILL

THE GRILL BURNER MUST NOT BE USED WHEN THE OTHER BURNERS (OVEN AND HOTPLATE BURNERS) OF THE APPLIANCE ARE IN OPERATION.

1. Remove the grill accessories (grill, trivet and tray).
2. Open the cylinder valve.
3. Use the control knob on the left, identified with the grill symbol on the fascia.
4. Hold a lighted match or ignitor against the grill burner.
5. Simultaneously push in and rotate the control knob anti-clockwise to the full on position (the large flame symbol).
6. Light the burner.
7. Keep the knob pushed in for 10-20 seconds in order to unlock the safety thermocouple (FFD) (see Drawing No.5).
8. Release the knob.
9. If the burner goes out when the knob is released, rotate the control knob clockwise to the off position (full disc symbol) and repeat the above lighting procedure.
10. To reduce the flame of the burner, rotate the knob anti-clockwise towards the position of minimum flame.
11. To turn off the gas, rotate the knob clockwise until you reach the off position (full disc symbol vertically above the knob).

TO LIGHT AND OPERATE THE GRILL BURNER (Cont'd)

WARNING: AFTER LIGHTING THE GRILL BURNER, THE GRILL TRAY AND TRIVET MUST BE PLACED CORRECTLY UNDER THE GRILL BURNER TO PROTECT THE GRILL BASE WHEN THE GRILL BURNER IS IN OPERATION.

BE SURE NOT TO BLOCK THE GRILL FLUE OUTLET ON THE HOB.

HOW BEST TO USE THE OVEN

Allow the oven to pre-heat before using it for the first time, in order to burn off any oil used in the manufacturing process before the introduction of food.

WARNING: IF ALUMINIUM FOIL IS USED IN THE OVEN, THEN IT MUST NOT BE ALLOWED TO BLOCK THE OVEN FLUE OUTLET OR SMOTHER THE BURNER.

1. The oven must be pre-heated for approximately 10 minutes before introducing the food.
2. During cooking, the thermometer placed on the oven's door should be checked in order to adjust the temperature with the oven control knob. According to what is required, we can expect a maximum temperature of approximately 230°C.

OVEN TRIVET AND BAKING TRAY:

The oven shelf and baking tray must be fitted correctly through the shelf runners (see Drawing No.7).

THE OVEN'S DOOR

The oven's door is supplied with an automatic locking device on the upper part. After having closed the door, make sure that this device works properly. If the door is well closed, it cannot be opened without pressing down the closing device (see Drawing No.8).

COOKER GIMBALLING SAFETY SYSTEM:

When the cooker is not in use, the bolt placed on the right front of the appliance must be used to stop the cooker swinging on its gimballs.

PAN CLAMPS AND FIDDLE RAILS' USE

A pan clamps system with rail is placed on the upper front side of the appliance on the pan support.

Following Drawing No.9, insert the four clamps on the rail in front of the oven. Move the clamps sideways according to the dimension of the pans. Make sure that the pan is in the centre of the burner to be used. In order to secure the clamps in the chosen position, turn the knobs clockwise. For unlocking them, turn the knobs anti-clockwise.

CLEANING

It is recommended to contact a competent person if the user is unskilled.

After use, and before carrying out the cleaning of the appliance, wait for it to cool down.

Clean the appliance regularly and carefully.

CLEANING OF THE BURNERS: Use a damp sponge with washing up liquid or with appropriate detergent. If the holes of the burners, or the venturi are blocked, never use metallic objects which could modify the diameter of the holes, producing an incorrect functioning of the appliance.

Do not allow spillages or other materials to enter the holes of the burners and the appliance interiors.

Clean the appliance every time after use. Avoid leaving a spillage too long of acid or alkaline substances (i.e. lemon juice, vinegar, etc), or dirt, which could spoil the surfaces.

Stainless steel surfaces should be cleaned with a damp cloth and special stainless steel cleaners.

- NEVER ALLOW THE HOSE TO COME INTO CONTACT WITH THE BACK PANEL AND FLUE OUTLET OF THE OVEN. THE HOSE MUST BE KEPT AWAY FROM THE FLAMES OF THE BURNERS AND THE EXHAUST FUMES COMING OUT FROM THE FLUE OUTLET, AND IT MUST NOT CROSS THE BACK SIDE OF THE OVEN (SEE DRAWING NO.3).
- THE FLEXIBLE HOSE MUST EXTEND ALONG ALL ITS LENGTH AND IT MUST NOT BE ENTANGLED OR TWISTED AND IT MUST BE INSTALLED SO THAT EVEN IF THE APPLIANCE IS TILTED IT WILL NOT BE SUBJECTED TO ANY KIND OF STRESS.
- THE GAS HOSE MUST BE REPLACED BEFORE THE EXPIRY DATE.
- DO NOT FORCE THE GAS CONNECTION INLET OF THE COOKER OR ANY OTHER PART OF THE APPLIANCE WHEN INSTALLING THE HOSE.
- THE HOSE MUST BE INSTALLED IN SUCH A WAY THAT IT CAN ALWAYS BE INSPECTED ALONG ALL ITS LENGTH, SO THAT IT CAN EASILY BE REACHED FOR REPLACEMENT.
- ONCE INSTALLED, THE GAS CONNECTION SHOULD BE TESTED FOR ANY GAS LEAKAGE. ENSURE THAT THE AREA IS WELL VENTILATED AND TEST IN ACCORDANCE WITH LOCAL REGULATIONS.
- WARNING: NEVER USE A FLAME TO TEST THE SOUNDNESS OF THE GAS SYSTEM.
- THIS APPLIANCE HAS A SYSTEM OF THERMIC INSULATION SUFFICIENT FOR KEEPING THE TEMPERATURE OF THE PARTITIONS LOWER THAN 50°C. THE APPLIANCE MUST BE KEPT AWAY FROM INFLAMMABLE MATERIALS AND THE PARTITIONS AND ANY FURNITURE NEXT TO THE APPLIANCE MUST BE HEAT RESISTANT AND NOT INFLAMMABLE.
- IN ORDER TO OBTAIN THE BEST OPERATION, IT IS NECESSARY TO ENSURE A GOOD CIRCULATION OF AIR AROUND THE APPLIANCE (IN PARTICULAR THE REAR SIDE OF THE APPLIANCE MUST BE WELL VENTILATED). IT HAS TO BE INSTALLED ONLY IN SITUATION OF EFFECTIVE VENTILATION (BUT DO NOT INSTALL THE APPLIANCE IN AREAS SUBJECTED TO STRONG DRAUGHTS) ACCORDING TO THE LOCAL REGULATIONS.
- THERE SHOULD BE NO OBSTRUCTION ABOVE THE HOB BURNERS FOR A MINIMUM HEIGHT OF 500MM.
- IF THE APPLIANCE IS FITTED INTO A RECESS OR BUILT INTO A UNIT, AN AIR GAP OF 20MM MUST BE KEPT AT EACH SIDE.
- THE APPLIANCE MUST BE INSTALLED ON A LEVEL PLANE.

#### BURNERS INPUT AND INJECTORS AND BY-PASS SIZES

- THE QUANTITY OF AIR NECESSARY FOR THE COMBUSTION IS APPROXIMATELY 3 CUBIC METRES FOR EACH NOMINAL kW PRODUCED BY THE BURNERS.
- THE APPLIANCE AND THE BURNERS (APPLIANCE FOR USE ON BUTANE AT A PRESSURE OF 28 MBAR/PROPANE AT A PRESSURE OF 37MBAR) HAVE BEEN DESIGNED AND BUILT IN ORDER TO BE USED WITH FOLLOWING BY-PASSES AND INJECTORS AND WITH THE FOLLOWING INPUT:

BURNER	INJECTOR SIZE (MM)	INPUT (KW)	REDUCED INPUT (KW)
BURNER - RIGHT	0.75	2.30	0.70
BURNER - LEFT	0.65	1.70	0.50
OVEN BURNER	0.60	1.55	0.65
GRILL BURNER	0.60	1.30	0.60

• INSTALLATION OF THE APPLIANCE WITH GIMBALS (SEE DRAWING NO.1).

WARNING: IF USING A GIMBALLING SYSTEM, ENSURE THE BULKHEAD IS OF SUFFICIENT STRENGTH TO HOLD THE WEIGHT OF THE UNIT.

• INSTALLATION APPLIANCE CLASS 2, SUBCLASS 1 (SEE DRAWING NO.1). THE APPLIANCE MUST BE INSTALLED IN A CABINET SIMILAR TO THE ONE IN DRAWING NO.2.

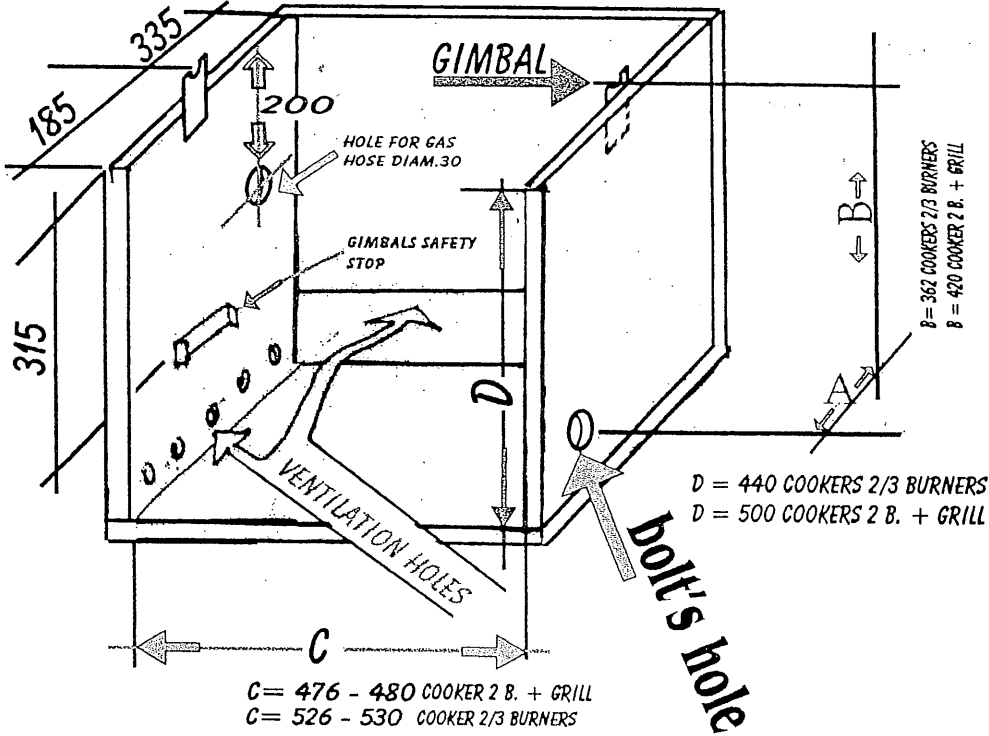
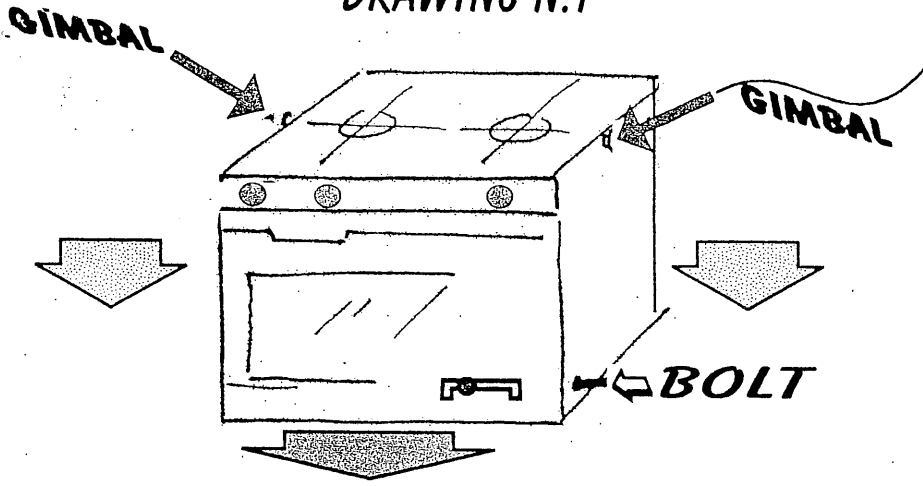
WARNING: A MINIMUM CLEARANCE OF 20MM AT EACH SIDE OF THE APPLIANCE MUST BE OBSERVED, IN ADDITION ENSURE THAT THERE IS NO OBSTRUCTION TO THE APPLIANCE'S AIR FLOW AT THE BASE, SIDES, BACK AND TOP.

• USE NON-COMBUSTABLE MATERIAL FOR THE SURROUND - SUCH AS STEEL SHEET.

• FIT GIMBALS AS SHOWN IN DRAWING NO.1.

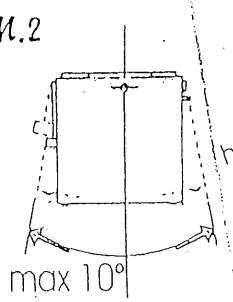
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# DRAWING N.1

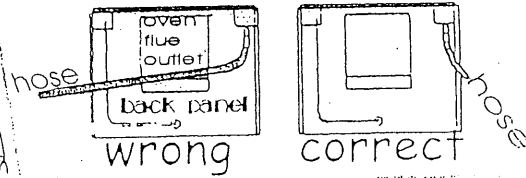




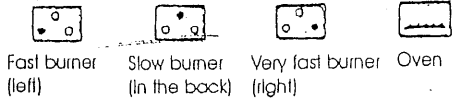
DRAWING N.2



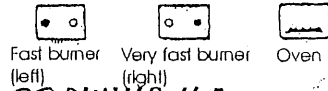
DRAWING N.3



COOKER WITH 3 BURNERS

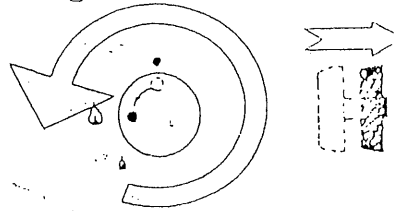


COOKER WITH 2 BURNERS

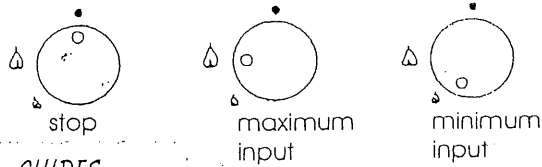


DRAWING N.5

DRAWING N.6

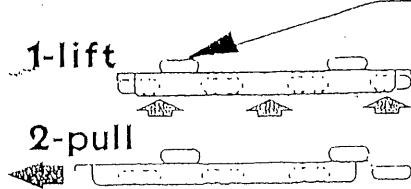


DRAWING N.7



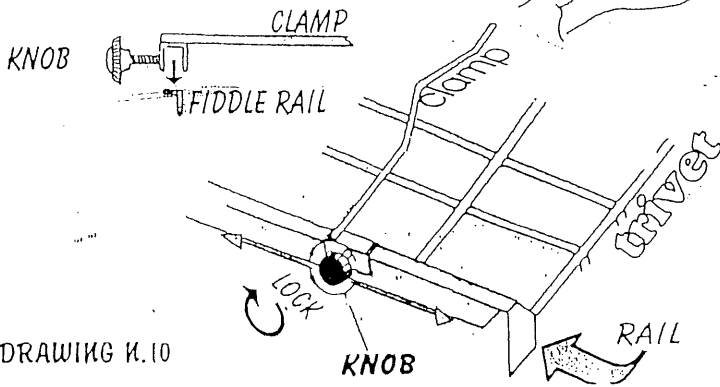
GUIDES

DRAWING N.8



PUSH TO OPEN

DRAWING N.9



DRAWING N.10