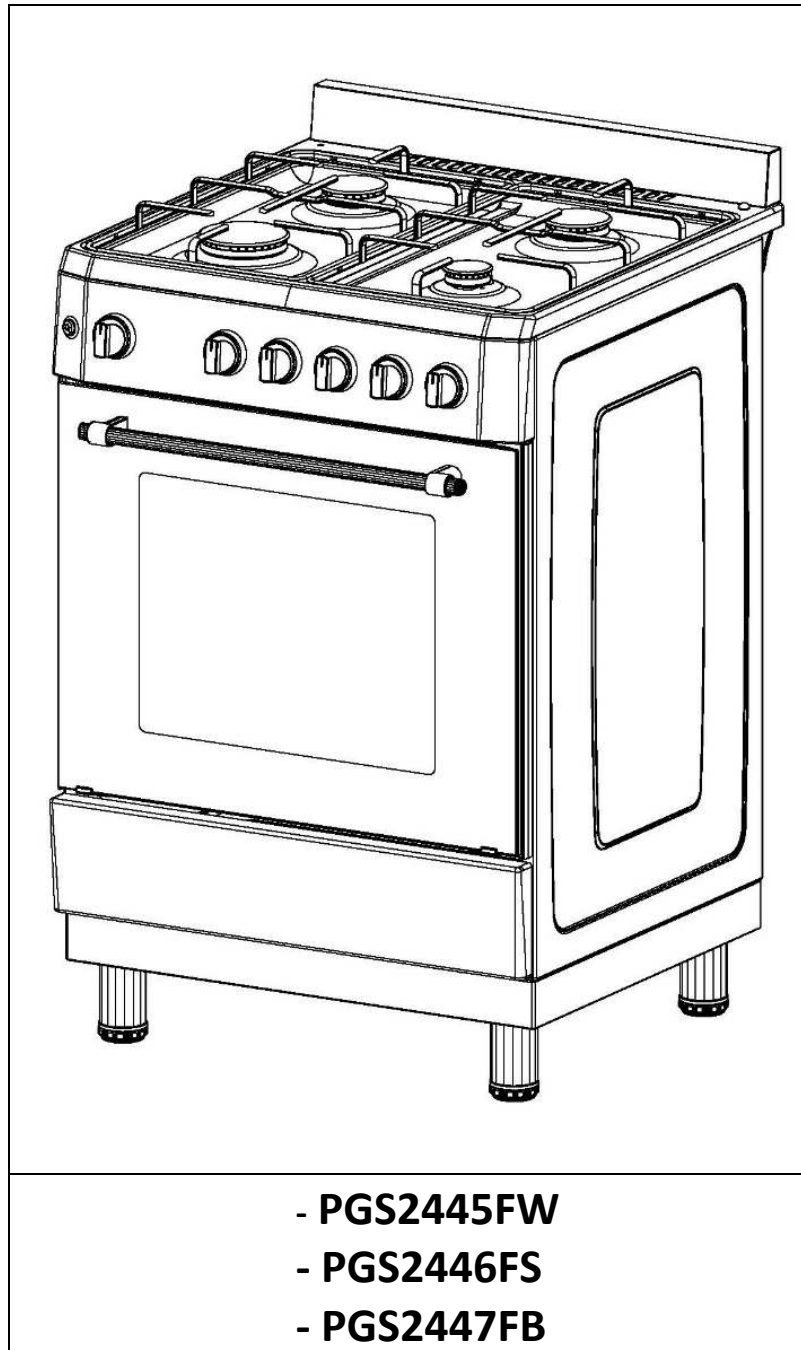


PREMIUM LEVELLA®

INSTRUCTION MANUAL



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WARNING: If the information in these instructions is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS**
 - Do not try to light any appliance.
 - Do not touch any electrical switch.
 - Do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

IMPORTANT

Installer should leave these instructions with appliance.

Consumer should read these instructions before using the appliance and should retain them for future reference.

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.

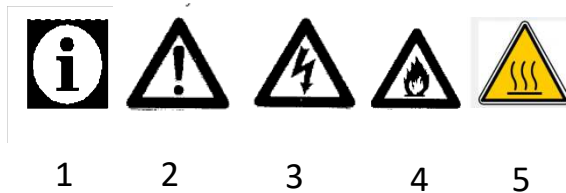
- Read the manual first prior to installation and operation of the product.
- Always observe the instructions related to safety.
- Keep the manual handy so that you may refer to it when it is required subsequently.
- Read other documents given together with the product as well.
- After the device is installed, apply to the service for the supply of all the spare parts that will be needed.

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

⚠ WARNING:

Never Operate the Top Surface Cooking Section of this Appliance Unattended

- Failure to follow this warning statement could result in fire, explosion, or burn hazard that could cause property damage, personal injury, or death.
- If a fire should occur, keep away from the appliance and immediately call your fire department.

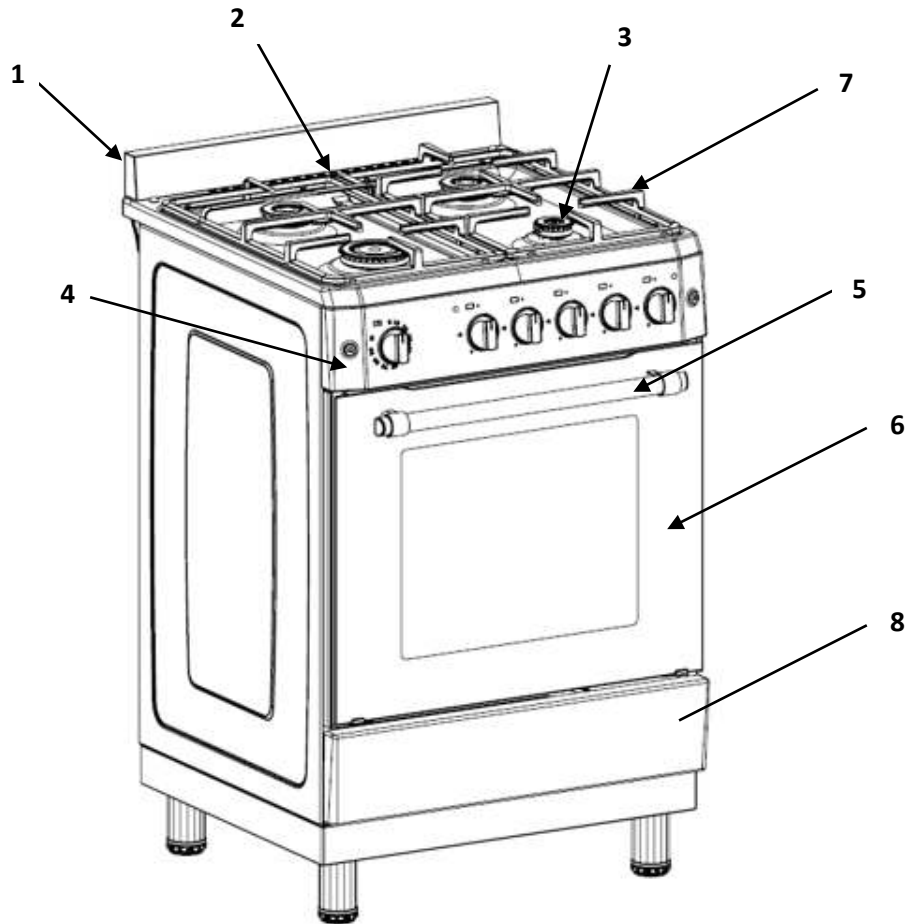
DO NOT ATTEMPT TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER.

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1) Your Product

GENERAL APPEARANCE




1	Splashback
2	Stove Vent
3	Burners
4	Control Panel
5	Stove Door Handle
6	Stove Door
7	Pan Supports
8	Lower Cabinet Door

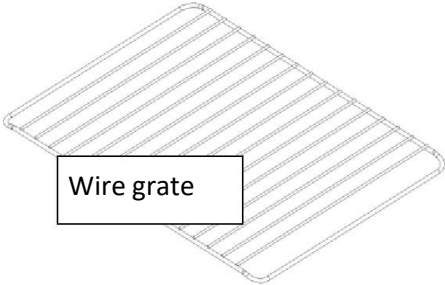
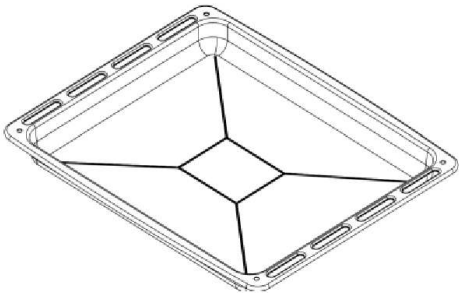
Essential: In case of domestic stove, information on the energy label is given as per the Standard for Domestic Gas Stoves, ANSI Z21.1 CSA 1.1 for combination use.

-  The company may make any modifications to improve product quality without prior advice.
-  The figures in the manual are given schematically and they may not exactly match with your product.
-  The declared values on the markings of the products or in other printed documents provided together with the product are values obtained in laboratory as per the respective standards. These values may vary depending on the use and environment of the product.

ACCESSORIES

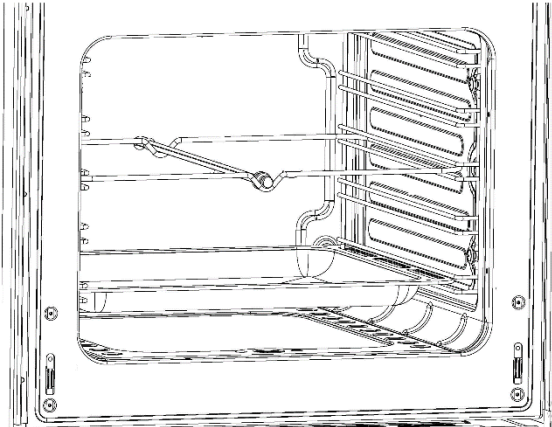
-  Accessories provided vary according to the version of the product. All accessories described in this user manual may not be available with your product.

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

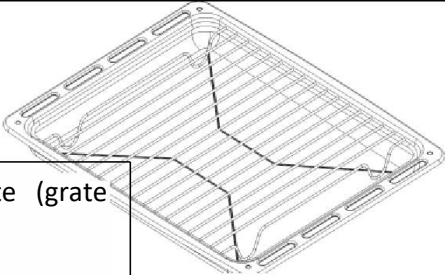


Wire grate

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



Chicken roasting stand
(Optional)



Trivet grate (grate
in tray)

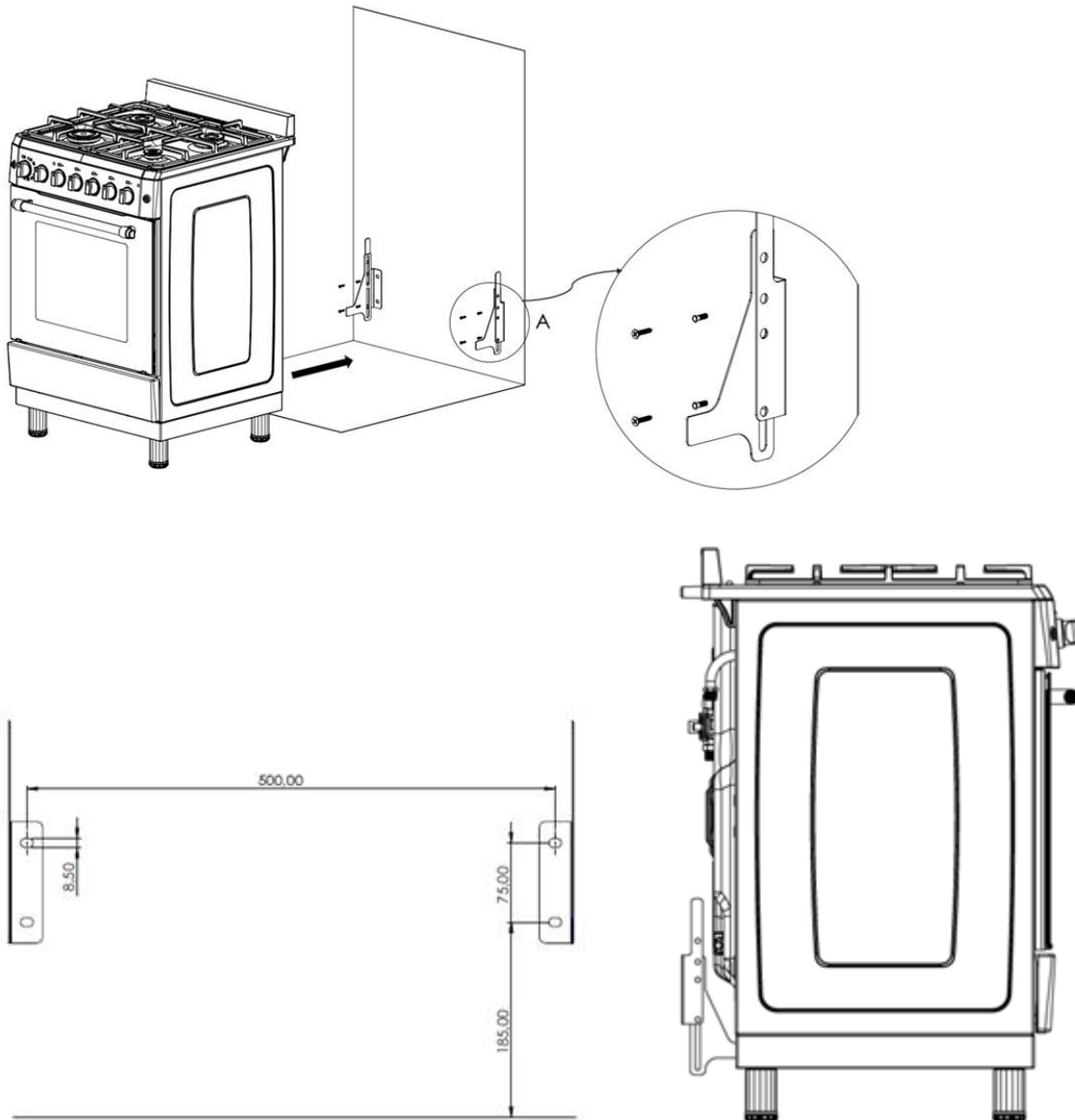
THE ANTI-TIP BRACKET

The gas stove will not tip during normal use. However, the gas stove can tip if you apply too much force or weight to the open door without the anti-tip bracket fastened down properly.

To reduce the risk of tipping the appliance, the appliance must be secured by properly installed anti-tip devices packed with the appliance.

ANTI-TIP BRACKET INSTALLATION INSTRUCTIONS

The anti-tip bracket should be attached to the gas stove as shown in the figure. Once the anti-tip support is installed, shift the gas stove into place. Make sure that the anti-tip support is in its seat.

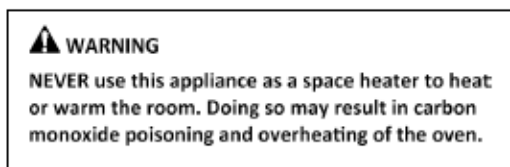


2) Important safety instructions

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

- The appliance is not be used by person (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have given supervision or instruction. Children being supervised not to play with appliance.
- Connect the product to a grounding outlet/main protected by a fuse suitable to the values given in the table.
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.
- If the supply cord is damaged, it must be replaced by the manufacturer, it's service agent or similarly qualified persons in order to avoid a hazard.
- 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.
- Never wash the product by spraying or pouring water on the product! Risk of electric shock!
- Do not use the product when your discernment is impaired due to taking drugs and/or alcohol.
- Disconnect the product electrically during installation, maintenance, cleaning and repair operations.
- 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 oven trays, plates or aluminum folio directly on the base of the gas stove. Accumulating heat may give damage to the gas stove base.
- Keep all ventilation channels unobstructed around them.
- The product may get hot when operating. Do not the hot departments, inner parts and heating parts of the gas stove.



- When placing and taking the food out of the oven, always use thermally-resistant gloves.
- Do not use the products with its front cover glass removed or broken.
- Back side of the gas stove gets heated when operating. Electric connections should not contact with the back part, otherwise the connection elements may be damaged.
- Do not clinch the connection cables with the gas stove cover and do not run them over the food. Otherwise, the cable will melt and cause short circuit of the gas stove, resulting in fire risk.
- 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 oven door.
- CAUTION: Prior to replacement of the oven light, disconnect the power and allow it to cool down in order to eliminate electric shock.
- Do not product the product any nylon, flammable and heat sensitive materials.
- Pans to be placed on the cooktop 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 broil, 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 gas stove and give damage to the cover hinges.



Safety regarding electric operations

- All operations on the electric equipment and systems should be performed by the authorized and qualified persons.
- This product is not for use by remote control system.
- In case of any damage, switch off the product and disconnect the power. For this purpose, switch off the fuse.
- Make sure the fuse current complies with that of the product.

Power failure

Ignition of gas-powered accessories is provided by electrical energy. In case of power failure, ignition of all burners must be done manually.

If the bake and broil are operated, since the horizontal cooling fan will not be active, the surface of the oven may overheat, damage the worktop and the user. It is recommended not to be used in case of power cut.

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.

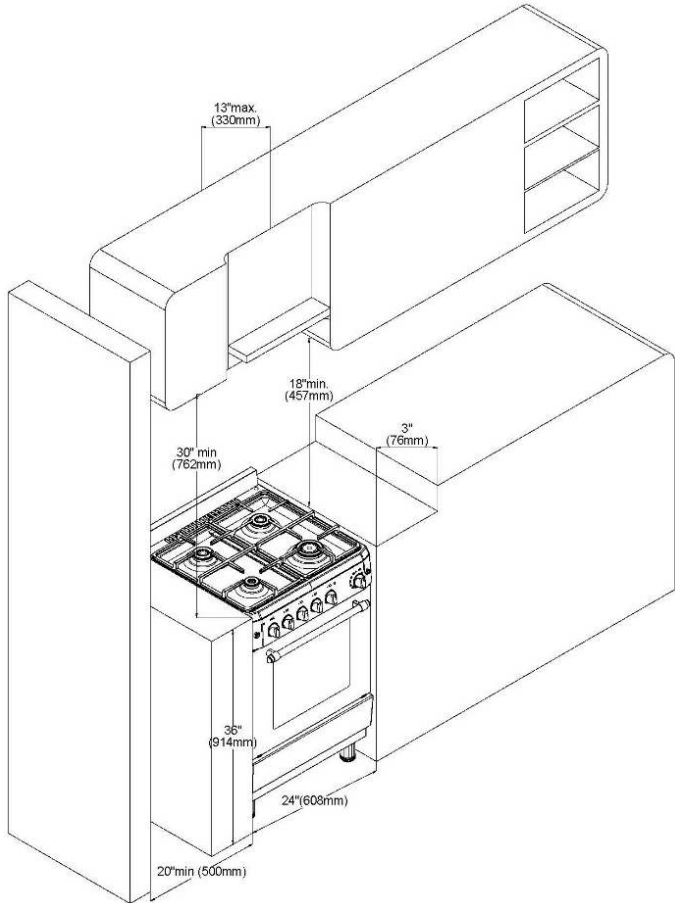
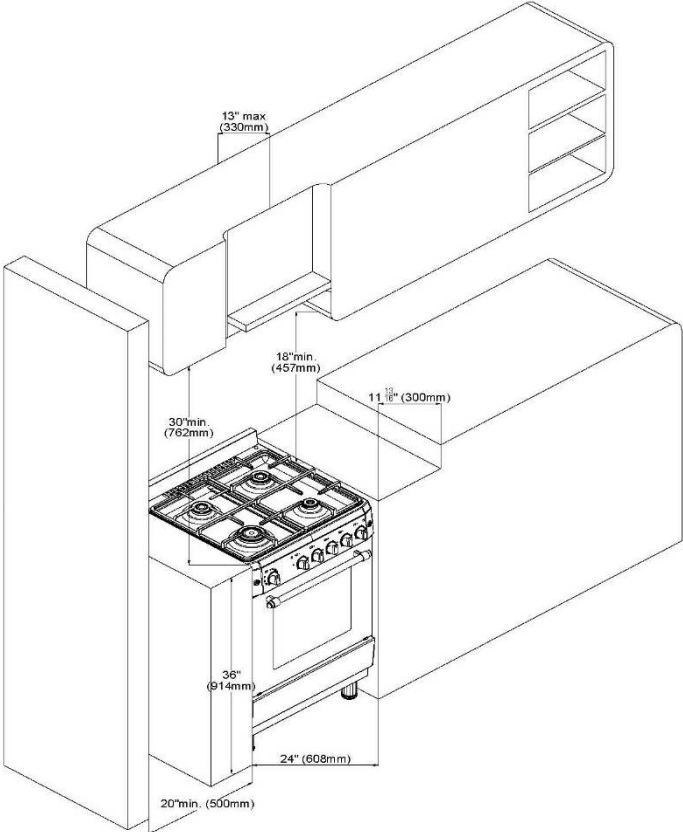
The manufacturer may not be held responsible for any damage that may occur as result of improper use or during handling. The gas stove part of the product may be used for de-icing, baking, broiling the food.

Storage cabinet


As the cabinets on the device are at risk of overheating, do not keep materials that can be damaged by heat, flammable or explosive materials that may melt and spill over the device or damage the cabinets.


3) Installation

Prior to use of the product





Installation of this gas stove must conform with all local codes, or in the absence of local codes with the National Fuel Gas Code, ANSI Z223.1/NFPA.54, latest edition.


 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.

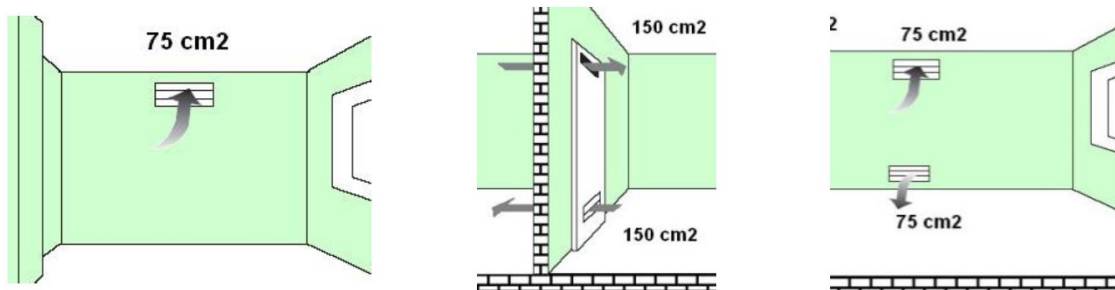
 Air necessary for combustion is taken out of the room air and the resulting gases are directly given into the room.

 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 broil 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.

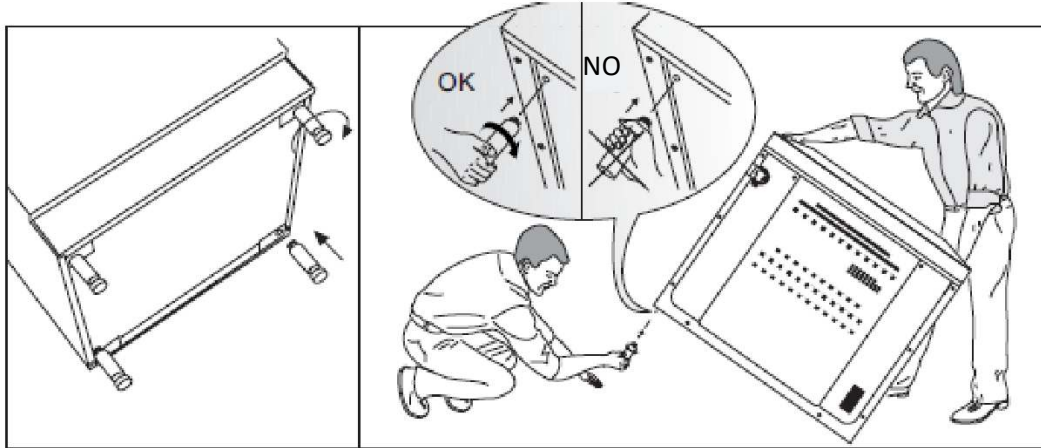
- The product should be carried by at least two persons.

Foot assembly



When the product is installed for the first time, its feet are not on the product. The feet of the product are in a box within the oven.

Assemble 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 gas stove may not take sufficient amount of oxygen, resulting in combustion problem.



Power connection



The product should definitely have a grounded line!

If the product is used without grounding, the manufacturing company may not be held responsible for any resulting damage.



Electric shock, short-circuiting and fire risk may arise due to installation by unprofessional people! Main connection of the product may only be done by authorized and qualified persons and the warranty of the product starts when it is properly installed.



Electric shock, short-circuiting and fire risk may arise due to defective power cable! The power cable should not be crushed, folded or pinched and should not contact with hot parts of the product. If the power cable gets damaged, it should be replaced by a qualified electrician.

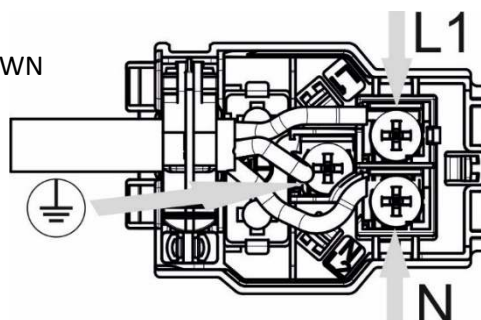
- Power supply data should comply with those indicated on the nameplate. The nameplate is on the rear of the product.
- Connection cable of the product should comply with the technical specifications and power consumption.



Electric shock risk! Please disconnect the power prior to any operation on the electric installation.

The appliance must be installed and grounded by a qualified technician in accordance with the National Electrical Code ANSI/NFPA No.70 (latest edition) and local electrical code requirements.

E=GREEN and Yellow / N = BLUE / L= BROWN



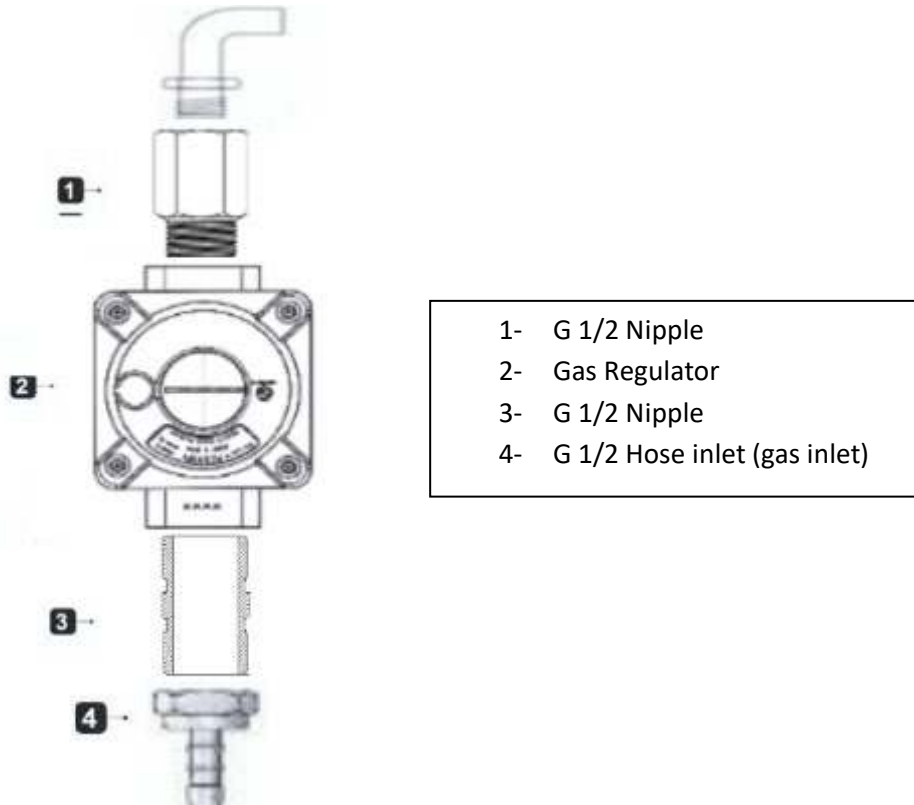
Gas connection



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 g are safe. Fix the gas supply hose on the hose nozzle on the rear of the gas stove and tighten it by a sheet clamp and screwdriver (Figure 6). Make sure it is tightened well.

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

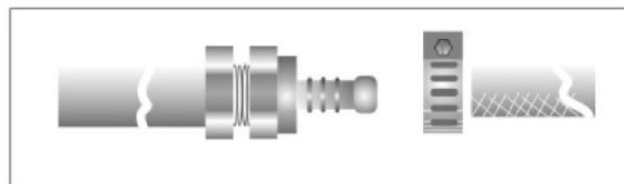


Figure 6

NG (natural gas) connection

If your equipment has natural gas setting, have it connected by the concerning natural gas supply company. Natural gas connection of your product is $\frac{1}{2}$ ". When you desire to convert your equipment from LPG to natural gas or from natural gas to LPG, apply to the nearest service center and have the gas conversion settings done. You can find the conversion instruction in the service manual supplied with the product.

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.

Final control

- 1- Plug the power cable to the outlet and activate the fuse of the equipment.
- 2- Control the functions

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 carton is not available, wrap it by use of bubble packaging material or a thick cardboard and band it tightly.
- Put the wire grate and tray inside the gap in the inner part of the oven door to prevent them from giving damage to the oven door and place a carton strip aligned with these trays. And band the gas stove 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.

4) 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 oven.
- When cooking the food, preheat the oven if it is specified so in the recipe or user manual.
- Do not open the oven door frequently during the cooking process.
- Try to operate more than one dish in the oven simultaneously. You may cook two cooking containers on the wire shelf at the same time.
- Cook more than one food successively. Thus the oven will not lose its heat.
- Switch of the gas stove several minutes before the cooking time expires. In such case, do not open the oven door.
- 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 oven gloves.



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

5) Use of the gas stove



WARNING

NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.

General information about baking and broiling in the oven



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

Hints about baking in the oven

- 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 oven.
- Select the proper shelf position prior to operation of the oven or top burner. Do not change the shelf position when the oven is hot.
- Keep the oven door closed.

Hints about broiling

When you broil 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 broiling.

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



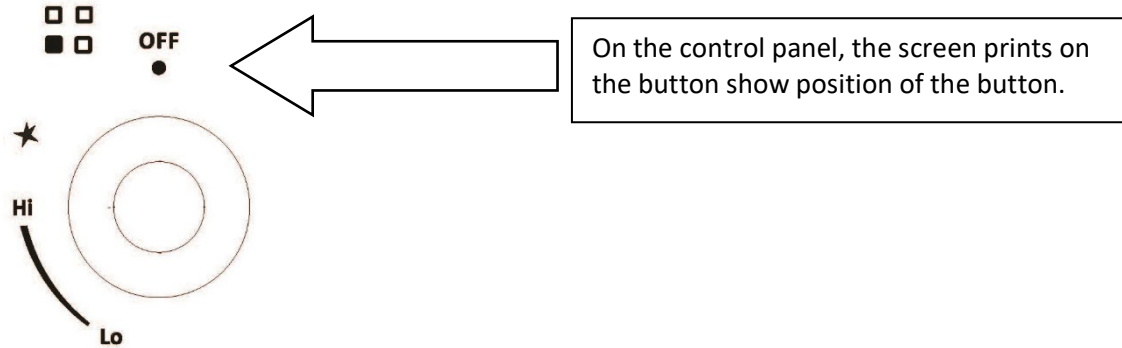
Fire risk from the food not proper for broiling

Broil 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.

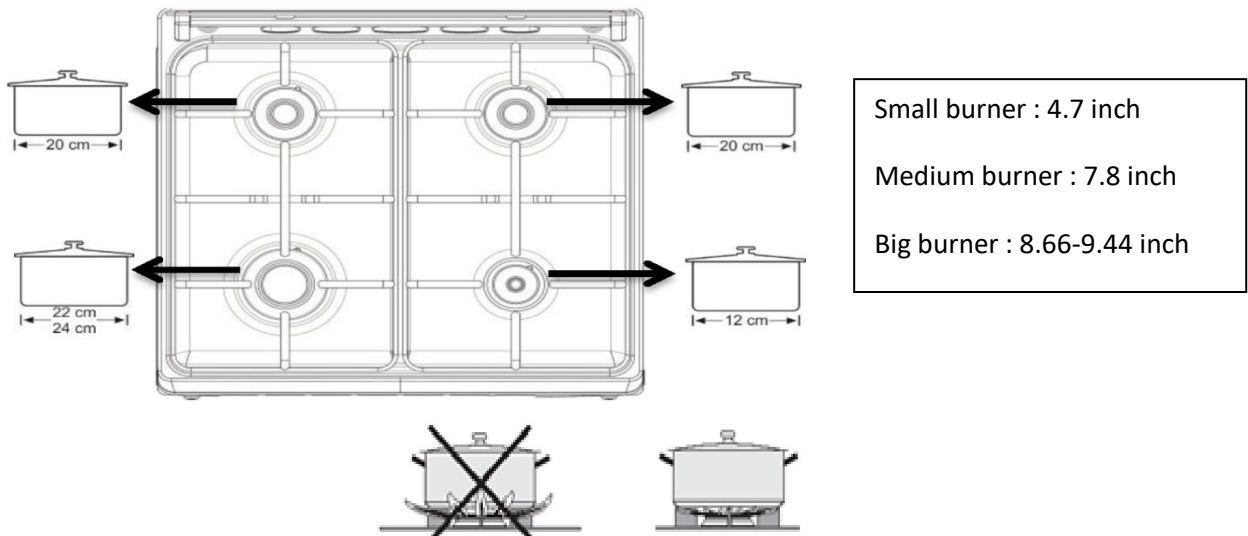


Do always broil with oven door closed.

Description use of the cooktop operation



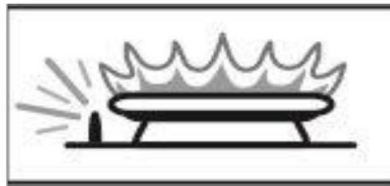
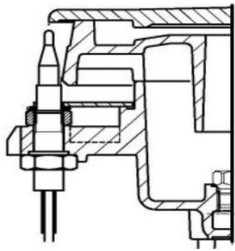
- 1: Push the cooktop button and turn anticlockwise and bring it to thigh flame position.
- 2: Bring it to the desired flame position.
- 3: Bring the cooktop button to the off point clockwise in order to close the button when the desired cooking time expires.



Set the gas flame in such a way it will not protrude the container base.
Put the container in the center of the pan support.

BURNERS	NG NATURAL GAS 4" W.C ORIFICES	POWER (BTU/h)	LPG PROPAN GAS 10" W.C ORIFICES	POWER (BTU/h)
Small Burner	∅ 0,95	4000 BTU/h	∅ 0,50	2750 BTU/h
Medium Burner	∅ 1,20	6500 BTU/h	∅ 0,65	5000 BTU/h
Big Burner	∅ 1,55	10500 BTU/h	∅ 0,92	10000 BTU/h

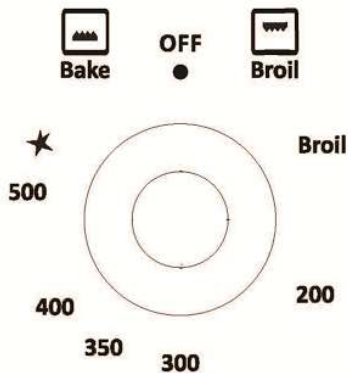
**Gas breaker safety mechanism
(Optional)**



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

1. Push the cooktop button and turn anticlockwise and bring it to the high flame position.
2. Switch on the lighter depending on the version of the cooktop.
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 by 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 cooktop clockwise to the highest point in order to switch on the cooktop burner.

Use of the gas oven



Push the button of the gas oven anticlockwise and bring it to high flame and / or the heat position on the panel.

GAS OVEN SETTING	
Number printed on the knob temperature °F	Corresponding temperature °C
500	260
400	204,5
350	177
300	149
200	93



The numbers printed on the control panel indicate the oven temperature value (°F).

All the versions with thermal element, keep the button pressed for 3-5 seconds more after the combustion and ensure the safety mechanism engage.

- 1- If combustion does not occur after release of the button, repeat the same procedure by keeping it pressed for 15 seconds.
- 2- Set it to the desired flame position.
- 3- Bring the oven button to the highest point clockwise in order to switch off the oven head when the baking is over.
- 4- Otherwise, the surface temperature of the touchable parts will rise too high.

BURNERS	NG NATURAL GAS 4" W.C ORIFICES	POWER (BTU/h)	LPG PROPAN GAS 10" W.C ORIFICES	POWER (BTU/h)
Bake	∅ 1,30	7000 BTU/h	∅ 0,73	7000 BTU/h
Broil	∅ 1,30	7000 BTU/h	∅ 0,73	7000 BTU/h

Use of the top burner

- 1- The oven cook is controlled by the top burner, then push on the button and turn clockwise and bring it to the broil.
- 2- If combustion does not occur after release of the button, repeat the same procedure by keeping it pressed for 15 seconds.



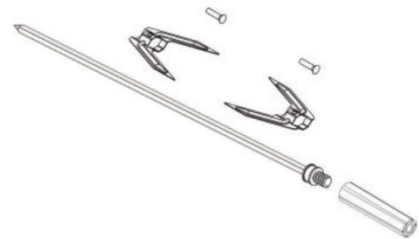
CAUTION: Accessible parts may be hot when the broil is in use. Young children should be kept away.



Never leave the gas stove unattended when broiling.

Use of the Chicken Rotisserie (Optional)

- If your product has chicken rotisserie accessories, take the shish out of the accessories and loose the screw of the V-shaped sheet on the shish.
- After you fix the chicken on the shish, fix V-shaped sheet in such a way that the chicken will not place and tighten the screw.
- Bakelite part at the end of the shish helps you carry the part conveniently. This part should be removed during cooking.
- Connect a chicken weighing max 4.5 kg on the shish.
- **Chicken rotisserie is used to fry chicken.**



Operating modes

The gas oven is operated by the broil/bake control knob. In off position (top) the gas supply is locked.

Broil



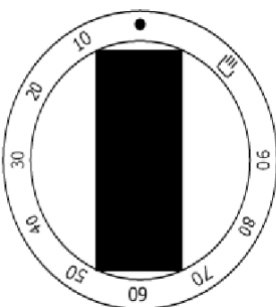
Only broiling is on. For example, it is suitable for cakes with shining surface and food which you desire to become brown on the top.

Bake



Only baking is on. For example, it is suitable for pizza and food which you desire to become brown on the bottom.

Use of the gas stove timer



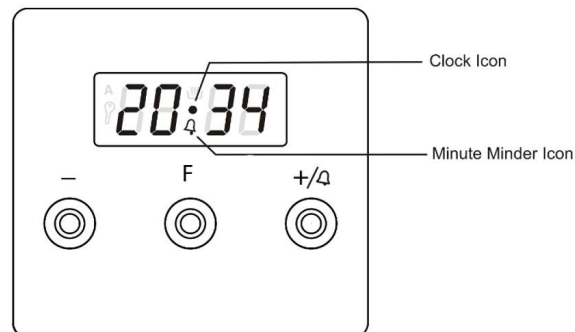
Mechanical Timer (Optional)

If the timer shown is available, turn the timer setting button clockwise and set the alarm time. The timer does not control the oven, **it is used for warning purposes only.**

Digital timer (Optional)

Digital timer is an electronic timing module ensuring that the food you place in the oven will be ready for service at any time you desire. For this purpose, simply program the baking time of the food and the time you want your food to be ready.

It may also be used independently as an alarm clock set by minute; it does not control the oven, **it is used for warning purposes only.**



Time of day adjustment

Press to the “F” button. The “•” icon between the hours and minutes will start to flash.

Using the “-” and “+/□” buttons, you can adjust the current time of day. Long presses of those buttons will enable fast adjustments.

Pressing the “F” button a long time, until the hour and “•” between the hours and minutes start to flash; will enable you to adjust just the hours portion of the display.

Minute minder adjustment

Press to the “+/□” button. The screen will return to displaying the ‘0.00’ and the bell symbol will start to flash. You can adjust the minute minder using the “-” and “+/□” buttons. After 6 seconds following the adjustment, the bell symbol will be stabilized. The minute minder will start to countdown.

The minute minder time increments are in 10 seconds up to 99 minutes 50 seconds, thereafter the display will show 1 hour and 40 minutes and the adjustment will be in 1 minute steps up to the 10 hours.

Note: In order to cancel a minute minder program, set the minute minder time down to 0.00 or press to the “-” and “+/□” buttons together.

Cancelling the buzzer sound

When countdown of the minute minder is completed, the screen will return to displaying the current time of day. The bell symbol will start to flash; a buzzer alarm is heard and will sound, if not stopped, for 7 minutes. Press any button to cancel the sound.

Buzzer tone adjustment

You may adjust the buzzer tone of the timer in the following way:

- Pressing the “—” button, you can hear the currently set tone.
- Releasing “—” and then pressing again, you can hear the next available (total 3) tone.
- The last sound heard will be your adjusted one.

Note 1: Factory setting is the maximum level (highest frequency). Long time interrupt of power may result in reloading this setting.

6) Maintenance and cleaning

General information

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



Electric shock risk!

Before you do the cleaning, switch the product off to avoid electric shock risk.



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.
- If the oven is not cleaned well, oil residues accumulating on the oven floor may cause a fire.
- 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

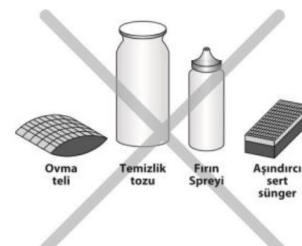
Clean the control panel and control buttons with a damp cloth and wipe it with a dry cloth.



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

Cleaning the oven

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

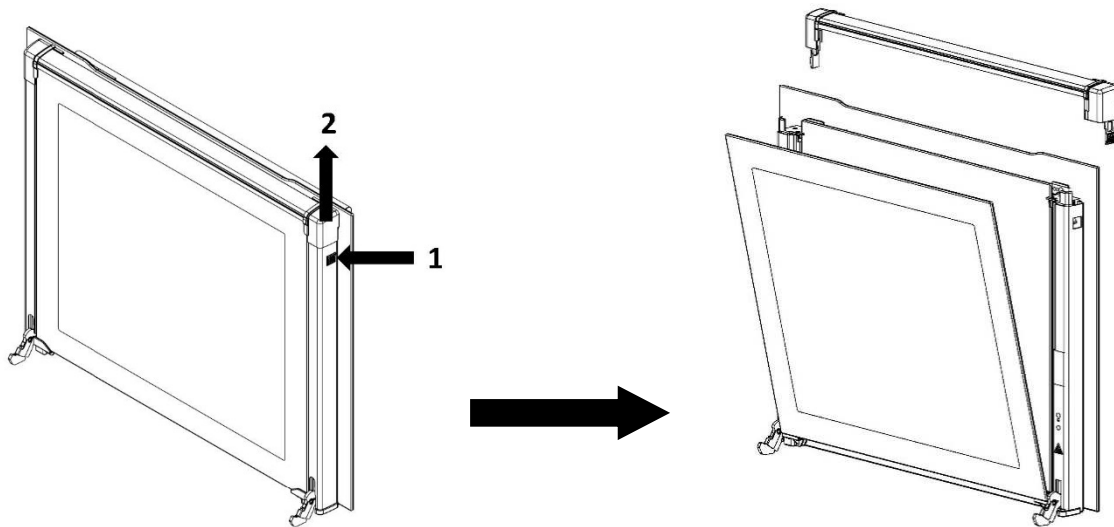


Cleaning of the glass

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

When you open the oven door, press the tabs on the side in the direction of (1) and pull in the direction of (2).

After removing the parts, you can remove the glass and clean it.



Hot surfaces may cause burns!

Replacement of the oven light

1. Open the oven door.

Prior to replacement of the oven light, switch off the power and allow it to cool down to prevent risk of electric shock.



Oven light is a special electric lamp resistant to heat up to 300°C. For specifications of the lamp. You may have the oven lamps from the Authorized Service Centers.



Lamp position may be different from the position shown in the figure.

If your oven has a round lamp:

1. Switch off the power of the product.
2. Remove the glass cover by turning anticlockwise.
3. Remove the oven lamp by turning anticlockwise and replace it with a new one.
4. Replace the glass cover in place.

Lower Cabinet Door (Optional)

- 1. The oven bottom cabinet can be used for product resting purposes.
- 2. Do not place flammable materials, meltable plastic-like materials or any other materials inside the cabinet.
- 3. The cabinet may become hot when the oven is operated



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