



CFG610

Freestanding Double Cavity Gas Cooker

Installation, use and maintenance



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Important

The CDA Group Ltd cannot be held responsible for injuries or losses caused by incorrect use or installation of this product. Please note that CDA reserve the right to invalidate the guarantee supplied with this product following incorrect installation or misuse of the appliance.

Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.

Appliance information:

Please enter the details on the appliance rating plate below for reference, to assist CDA Customer Care in the event of a fault with your appliance and to register your appliance for guarantee purposes.

Appliance Model	
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Serial Number	
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EU Declarations of Conformity:

This appliance meets the requirements of all applicable EU directives with the corresponding harmonised standards which provide for CE marking.

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH WEEE DIRECTIVE 2012/19/EU.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin .

IMPORTANT: This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non domestic application and therefore should not be used in a commercial environment.

The appliance guarantee will be void if the appliance is used within a non domestic environment i.e. a semi-commercial, commercial or communal environment.

Read the whole of this manual carefully before installing and using the appliance.

FIRST USE OF THE OVENS - it is advised to follow these instructions:

- Remove any packaging from the entire cooker (inside and out).
- Switch on the empty ovens to max temperature to eliminate grease from the burners or cavities.
- Disconnect the appliance from the electrical power supply, let the oven cool down and clean the interior of the oven with a cloth soaked in water and neutral detergent; then dry carefully.

Important safety warnings

Warning: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised. 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. Children must not play with the appliance.

Cleaning and user maintenance must not be carried out by children without supervision.

Warning: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.

NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame with a lid or fire blanket.

Warning: Danger of fire: do not store items on the cooking surfaces. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven. Accessible parts may become hot during use. Young children should be kept away.

Warning: Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

Warning: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock. Before opening the cover, cleaning it of any dirt is recommended. The cooker hob surface should be cooled down before closing the cover. You should not use steam cleaning devices to clean the appliance. Caution: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

Warning: Use only hob guards designed by manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of incorporated guards can cause accidents. Please pay attention to children whilst the cooker is in operation, as children do not know the rules of cooker use. In particular, hot surface burners, the oven chamber, grates, the door pane, and pans containing hot liquids standing on the hob may cause burns to children.

Warning: Mind that electrical connection leads from other home appliances (e.g. of a food mixer) do not touch hot parts of the cooker.

Warning: Do not leave the cooker unattended when frying. Oils and fats may catch fire due to overheating. At the point of boiling, mind to avoid spills on the burner.

Warning: If the cooker is damaged, it may be used again only after the fault has been fixed by a specialist. Do not open the tap on the gas connection or cylinder valve before checking that all burner knobs are closed.

Important notes for safety, use and care

- Do not allow the burners to be soiled or liquids to spill on the burners. If soiled, clean and dry burners immediately after they have cooled down.
- Do not put pans directly onto burners, use the pan supports.
- Do not place pans with a weight greater than 10 kg onto the support over one burner, or pans with a total weight of over 40 kg on the whole support.
- Do not hit the knobs and burners.
- Do not put objects with a weight greater than 15 kg onto the open oven door.
- Alterations and repairs carried out by an unqualified person are not allowed.
- Do not ignite the burners with a lighted match or a gas lighter already in your hand.
- Do not put out a burner flame by blowing.
- A glass cover may crack when heated. Switch off all the burners before lowering the cover (for cookers with a glass cover).
- Do not make your own alterations to the cooker in order to adapt it to a different type of gas, move the cooker to another place or make changes to the power supply. These operations may only be carried out by a Gas Safe Registered person.
- Do not use harsh cleaning agents or sharp metal objects to clean the door as they can scratch the surface, which could then result in the glass cracking.
- Keep young children and people not acquainted with the instruction manual away from the cooker.

IN CASE OF ANY SUSPICION OF GAS LEAKAGE YOU MUST NOT: light matches, smoke cigarettes, switch electrical receivers (door bell or light switch) on and off, or use other electric and mechanical devices that create electrical or percussive sparks. In such a case, immediately close the cylinder valve or tap cutting off gas supply, air the room, and then call a person authorised to repair the source of the leakage.

- In the event of any incident caused by a technical fault, disconnect the power (applying the above rule) and report the fault to the service centre to be repaired.
- Do not attach any antenna cords (e.g. radio) to the gas supply.
- In a case of gas escaping from leaky piping and catching fire, close gas supply immediately using a cutting-off valve.
- In a case of gas escaping from a leaky cylinder and catching fire: throw a wet blanket over the cylinder to cool it down and turn off the cylinder valve. After it has cooled down, take the cylinder out to an open space. Do not use the damaged cylinder.
- When the cooker is not to be used for several days, close the main valve on the gas piping; when using a gas cylinder, close it after each use.
- Using the appliance for cooking and baking results in the emission of heat and moisture into the room in which it is installed. Make sure that kitchen is well ventilated. Natural ventilation openings or forced mechanical ventilation (exhaust hood) should be available. The appliance has been designed only for cooking. Any other use (for example for heating) does not comply with its operating profile and may cause danger.

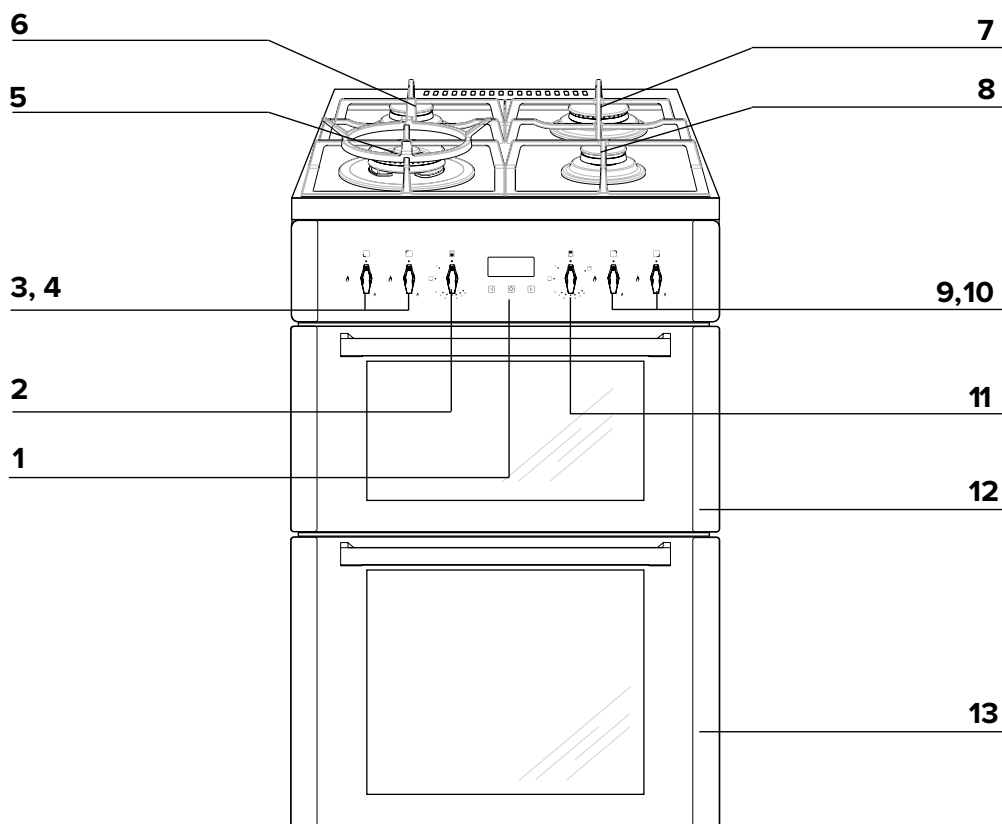
Saving energy

Using energy in a responsible way not only saves money but also helps the environment. The following will help you to save energy:

- Use proper pans for cooking. A saucepan should never be smaller than a burner crown. Always remember to cover any pans.
- Ensure burners, the pan supports and the hob are clean. Soils can prevent heat transfer – and repeatedly burnt-on spillages can often only be removed by products which cause damage to the environment.
- In particular, ensure that flame openings in the rings under caps, and openings of burner nozzles are clean.
- Do not uncover the pan too often (a watched pot never boils!). Do not open the oven door unnecessarily.
- Only use the oven when cooking larger dishes.
- Meat of up to 1 kg can be prepared more economically in a pan on the cooker burner.
- Make use of residual heat from the oven. If the cooking time is greater than 40 minutes it is recommended to switch off the oven 10 minutes before the end time.
- Make sure the oven door is properly closed. Heat can leak through spillages on the door seals. Clean up any spillages immediately.
- Do not install the cooker in the direct vicinity of refrigerators/ freezers. Otherwise energy consumption increases unnecessarily.

Be sure to recycle all of the packaging. All packaging materials used are 100% recyclable.

Getting to know your cooker



1 - Timer

2 - Thermostat - Main oven

3 - Burner control - front left

4 - Burner control - rear left

5 - Burner - front left

6 - Burner - rear left

7 - Burner - rear right

8 - Burner - front right

9 - Burner control - rear right

10 - Burner control - front right

11 - Thermostat - Top oven

12 - Top oven door

13 - Main oven door

Using your cooker - electronic timer

Please note: You must take the electronic timer out of auto mode in order for the oven to work properly (see below). If you have just switched the mains supply on, or if there has been a power cut, the display will flash with 'Auto' and the time that has elapsed since power was restored.

To activate the oven and set the time

Press and hold the  sensor and the  sensor for approximately 4 seconds. The timer should beep, the auto symbol should disappear and the display will show '0.00' with the "." flashing. Use the  sensor and the  sensor to set the current time. The clock is a 24 hour clock. When the desired time is shown, touch nothing for approximately 6 seconds and the time shall be set, confirmed by a beep.

IMPORTANT: This product has an auto safety key lock feature. This locks the control panel after approximately 10 seconds of inactivity. To unlock it, press and hold any sensor for approximately 4 seconds. Please note however that the sensor you use will still perform it's function afterwards. If you use the light sensor to reactivate the control panel for example, then the light will come on (or turn off) after the 4 seconds.

To change the time at any point

Ensure that the timer is out of the first switch-on/auto mode as described on page 11. Press and hold the  sensor and the  sensor until the timer beeps. The decimal point "." should flash to confirm that time adjustment is active. Use the  sensor and the

 sensor to set the current time. When the desired time is shown, touch nothing for approximately 6 seconds and the time shall be set, confirmed by a beep.

To set the minute minder

If the control panel is locked as per page 11, press the  sensor until the timer beeps and the display shows '00.00' and a flashing  (if the panel is already unlocked, simply press the  sensor). Then, set the minute minder duration using the  sensor and the  sensor. Wait approximately 6 seconds and entry will be confirmed, the display will revert to showing the current time and the  symbol. Once the time has elapsed, an acoustic signal will sound. Press any of the control panel sensors to stop the alarm.

Please note: The right hand side of the display denotes seconds and the left hand side denotes minutes up until 9 minutes 59 seconds, which will show on the timer display as 09:59. After this, the right hand side of the display will denote minutes and the left hand side will denote hours and the first of the four zeros will disappear.

For example;

A minute minder of 7 minutes 30 seconds would show as 

A minute minder of 12 minutes would show as 

A minute minder of 12 seconds would show as 

A minute minder of 2 hours 15 minutes would show as 

Using your cooker - hob controls

Each hob control knob has a sign above it, denoting the position of the burner that it controls. For example, the front left burner's control knob has this symbol above it:



To ignite a burner

Press the control knob for that burner in and turn the knob to the high flame position, as per Fig. 1. The igniter should click and ignite a flame. Once the flame has spread across the burner crown, hold the control knob in for a short time (can be up to 10 seconds) so that the flame failure device can register the presence of the flame. Release the control knob and turn it to the desired flame level.

- ← Closed (switches gas valve and burner off)
- 🔥 ← Maximum position (highest heat level) & ignition position
- 🔥 ← Minimum position (lowest heat level)

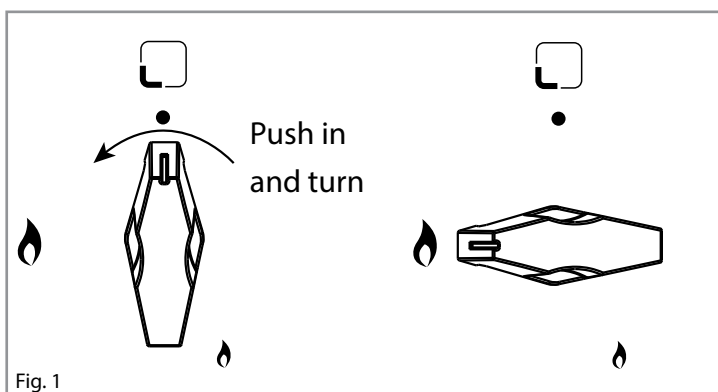


Fig. 1

Please note: If a hob burner is not holding a flame, try lengthening the time that you hold the control knob in. If the flame continues to go out after you release the knob, check the troubleshooting on pages 25-26.

Using your cooker - oven controls

Each oven control knob has a sign above it, with a brightened area denoting the oven it controls. For example, the lower oven's control knob has this symbol above it: 

To ignite an oven

Open the door of the oven you wish to use. Press the control knob in and turn it, counter-clockwise/left, to the position marked '8' below the control knob. Keep the knob pressed until the flame has spread across the burner and continue to hold it in for a short time (can be up to 10 seconds) so that the flame failure device can register the presence of the flame. Release the control knob and turn it to the desired heat level, as per the tables on page 15.

To ignite the grill

Open the top oven door. Press the control knob in and turn it, clockwise/right, to the position marked . Keep the knob pressed until the flame has spread across the burner and continue to hold it in for a short time (can be up to 10 seconds) so that the flame failure device can register the presence of the flame. Release the control knob.

IMPORTANT: You must allow at least 1 minute of ventilation (i.e. oven door open with no gas flow) in between attempts to light the oven or grill burners. Failure to do so could mean that you ignite a cavity filled with gas or breathe in gas, both of which could cause serious injury or death.

IMPORTANT: Always grill with the top oven door open.

Table 1 - Top oven and grill settings with temperatures

Oven setting	1	2	3	4	5	6	7	8
Temperature in °C	120	140	160	180	190	210	220	235

Table 2 - Main (lower) oven settings with temperatures

Oven setting	1	2	3	4	5	6	7	8
Temperature in °C	140	160	170	185	195	210	225	240

IMPORTANT: Never put any items, including dishes, trays or foils, directly onto the base of the ovens, particularly the main (lower) oven.

Care and maintenance - hob

The hob has a ceramic glass surface. Due to this you should use a non-abrasive cleaner. Any abrasive cleaner (including Cif) will scratch the surface and could erase markings. Ceramic glass can be effectively cleaned by simply using a dilute solution of water and washing up liquid and drying to a shine with a clean cloth.

Over time with use, the surface may discolour; this is normal and does not constitute a fault with this appliance. Proprietary cleaners are available.

The cast iron parts of hobs (pan stands and burner caps on this model) are not suitable for cleaning in dishwashers. They should be washed by hand and dried thoroughly afterwards with a clean, dry cloth.

IMPORTANT:

- Steam cleaners must not be used when cleaning this appliance.
- Ensure that all parts are correctly replaced after cleaning and before attempting to use the hob.
- After removing the pan stands, ensure the rubber feet on the undersides are in place and not contaminated with dirt/grit before replacing the pan stands.
- If water enters the ignition candle area, this can cause them to click constantly. This is not necessarily a fault. Switch the mains power supply off and wait for the water to dry up.
- Make sure the hob has cooled before touching and/or cleaning it.

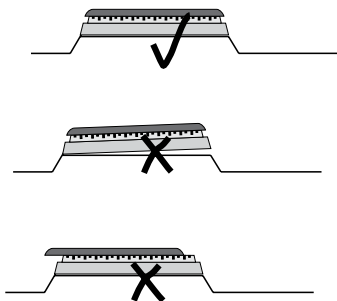
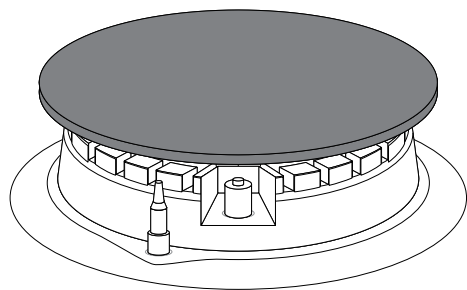
We recommend always wearing PPE (Personal Protective Equipment) when carrying out any cleaning or maintenance.

In cases where the hob burners are heavily soiled, they should be removed from the hob and washed in a mixture of warm water and a washing-up product intended for fat, grease and/or burnt on stains. Be sure to test any product you have not used before on an inconspicuous part of the burner to ensure it does not tarnish the finish. Do not use abrasive products. The burners should be wiped dry afterwards and only used once they have been allowed to dry fully. Water can cause issues with gas flow.

When cleaning the burners, be sure to check that the flame openings are clean and clear. Do not use steel wire, steel wool or drills etc. to clean these as you could cause irreversible damage and performance issues.

Wash the enamel burner caps with a suitable cleaning product, recommended for enamel. Do not use abrasive products, scouring sponges or any other product which may deplete the finish on the burner caps. Burner caps can become slightly discoloured over time and this is not a fault.

Ensure the burners and caps are replaced correctly, as below:



Care and maintenance - oven

It is important that you keep your oven clean regularly for the sake of performance and to keep carbon monoxide levels low. It is also important that, before any cleaning or maintenance is performed, you switch off the oven at the mains supply. Do not start any cleaning or maintenance until the oven has been allowed to cool completely.

We recommend always wearing PPE (Personal Protective Equipment) when carrying out any cleaning or maintenance.

Cleaning the oven exterior

As the oven has a stainless steel or enamel surface, you should use a nonabrasive cleaner. Any abrasive cleaner (including Cif) will scratch the surface and could erase the control panel markings. Stainless steel can be effectively cleaned by simply using a dilute solution of water and mild detergent and drying to a shine with a clean cloth.

Proprietary stainless steel cleaners are available. We recommend a microfibre cloth for stainless steel surfaces. If necessary, wipe any area that has been cleaned using a damp soft cloth or tissue to remove any residual cleaning fluid and then wipe dry with a clean, dry cloth or tissue (such as kitchen towel).

Cleaning the oven interior

The oven should always be cleaned after use when it has been allowed to cool down.

The cavity should be cleaned using a mild detergent solution and warm water and then wiped dry with a suitable, clean cloth.

Suitable proprietary chemical cleaners may be used after first consulting with the manufacturers' recommendations and testing a sample on a small area of the oven cavity. Abrasive cleaning agents or scouring pads/cloths should not be used on the cavity surface.

IMPORTANT:

- Steam cleaners must not be used when cleaning this appliance.
- Once care and maintenance is complete, ensure that all parts are correctly replaced before using the oven.

Removing the top oven door

In order to allow for easier access into the oven cavity for cleaning, it is possible to remove the door on the top oven. Before removing the door, ensure that you have an area prepared in which you can place the removed door. This area should ideally be protected by something like a folded, dirt-free, towel to help prevent damage to surfaces and the door.

- Open the door fully
- Lift and tilt the safety catch part of the hinge (Fig. 2) so that it is fully extended and points towards the door.
- Close the door most of the way, lift it slightly and then pull it, safely but firmly, towards you.

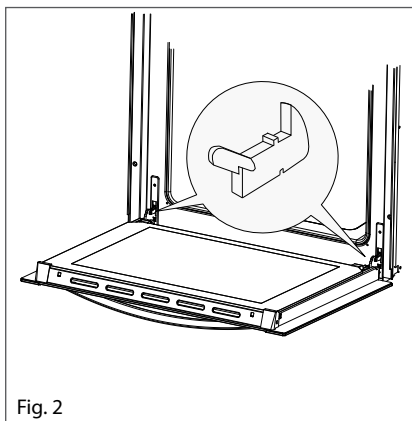
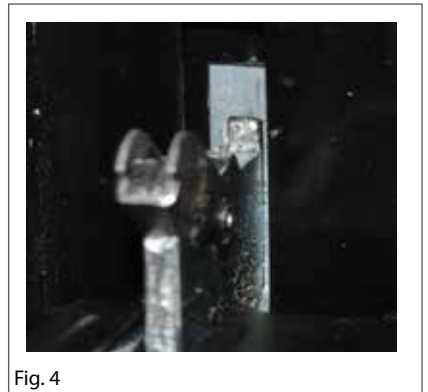
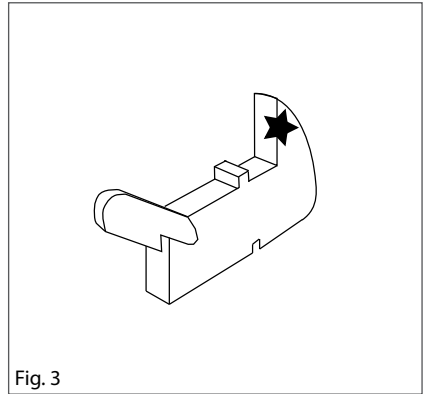


Fig. 2

Replacing the top oven door

- Hold the door to the appliance in the closed position and manoeuvre the hinges so that the part of the hinge, highlighted by the star in fig. 3, inserts into the hinge slot in the cavity frame.
- Next, ensure the notch on the underside of the hinge sits on the lip of the hinge slot. Open the door fully. Each hinge should be seated in the same way as the hinge in fig. 4. If it is not, follow the steps for removing the door and try replacing it again.
- Finally, lift the safety catch part of the hinges back into place so that they are lying flat against the hinges.

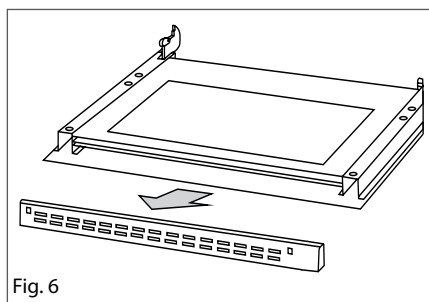
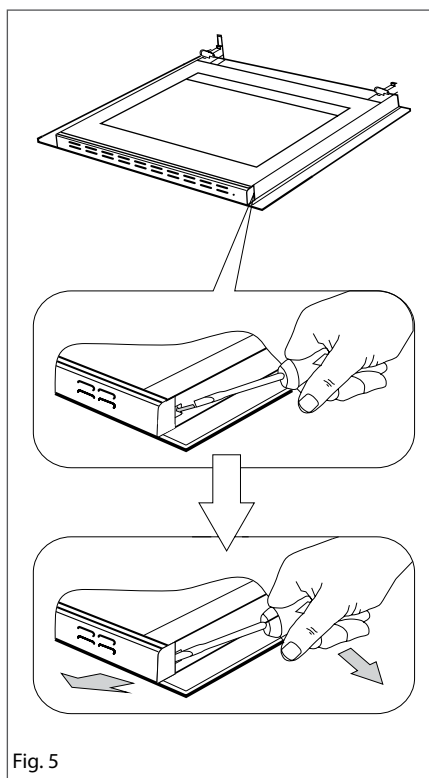


Please note: If the hinge safety catches are not in the correct place then the door and/or appliance may receive damage when attempting to close the door.

Removing the inner door glass

The inner glass for both doors can be taken out for cleaning purposes.

- Use a flathead screwdriver or similar to unhook the door slat, as shown in fig. 5
- Remove the door slat, as per fig. 6, and place it somewhere safe where it will neither receive nor cause damage.
- Remove the inner glass from the blocks it is seated within (near to the hinges) and place this somewhere safe also. Pay attention to the way that the glass is facing as it will need to be replaced in the same direction. The patterned side should be facing the oven door handle.
- Clean the door glass with warm, soapy water and wipe dry with a clean microfibre cloth.



IMPORTANT: The lower oven

door glass can be removed as per the above steps, but you **MUST** protect the floor and area around the door very carefully. Removing the door slat on the lower door will cause the glass to fall towards the floor, as the door cannot be removed easily. Take the necessary steps to protect it, yourself and your home.

- There are rubber guides attached to the door that the inner pane sits in and the glass must be placed back into these when reassembling the door.
- Take care when reattaching the upper door slat. Place the left side on first until you hear a 'click' as it connects and then attach the right side. This will help to avoid damaging the door and/or glass.

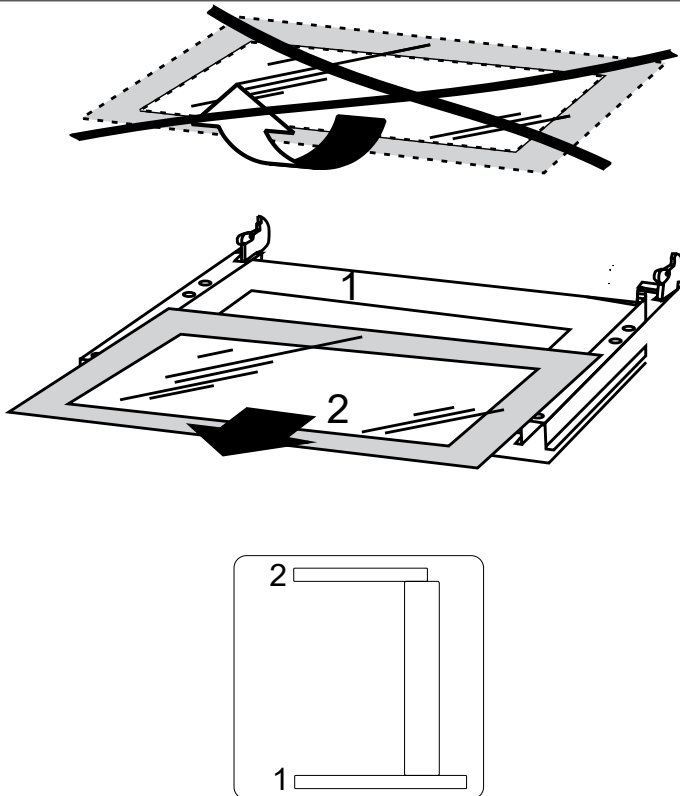


Fig. 7

Important: Do not disassemble the top door without it having been removed from the oven. Weight differences could cause the door to snap shut, causing damage to the oven and/or the user.

Removing the shelf supports

Important:

Always remember to allow the oven to cool sufficiently, if it has been in use, before carrying out any maintenance.

To remove the shelf supports

- Take a firm hold of the shelf support in the middle. Place your thumb against the oven wall and lever the support out of the support holes (Fig. 8)



Fig. 8

- Tilt the shelf support outwards (Fig. 9) and you should then be able to remove the shelf support arms that secure it into the cavity walls at the back.



Fig. 9

To replace the shelf supports

- Simply carry out the above steps, but in reverse order.

Please note:

Take care not to damage the enamel walls of the oven, particularly around the shelf support arm holes.

Changing the oven light bulb

Important:

Before any maintenance is started involving electrical parts, the appliance must be disconnected from the power supply.

If the oven has been in use, let the oven cavity and the heating elements cool down before attempting any maintenance.

Never use screwdrivers or other utensils to remove the light cover. This could damage the enamel of the oven or the lamp holder. Remove only by hand.

Never replace the bulb with bare hands as contamination from your fingers can cause premature failure. Always use a clean cloth or gloves. Old bulbs may still be hot!

Changing the bulb (fig. 10)

- Unscrew the protective cover.
- Carefully extract and replace the bulb with the new one suitable for high temperatures (300°C) having the following specifications: 230-240V, 50Hz, 25W, E14 fitting.
- Refit the protective cover.

Please note:

The bulb replacement is not covered by your guarantee.

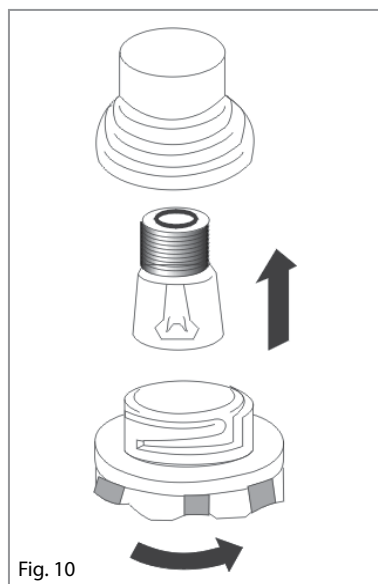


Fig. 10

Troubleshooting

IF YOUR HOB IS NOT WORKING:

1. Check that the mains supply has not been switched off.
2. Check that the fuse or circuit breaker has not blown/tripped.
3. Check that the burner crowns and caps are fitted correctly and are not impeding the ignition candles or the flame failure devices (diagram on page 17).
4. Check that the burner caps (black metal plates that sit atop the burners) are clean and free from grease and debris on both sides.

IMPORTANT: Ensure your hob and oven(s) have been allowed to cool before handling them.

A troubleshooting table can be found overleaf. In the case of issues with your gas supply, you should always contact your gas safe installer or engineer. Do not attempt to carry out maintenance on, or alter, your supply in any way.

If you smell gas, follow the instructions on pages 27 - 29

If one or more issues continue, please contact CDA Customer Care. Contact details can be found below.

A: Customer Care Department, The CDA Group Ltd, Harby Road,
Langar, Nottinghamshire, NG13 9HY

T: 01949 862 012

F: 01949 862 003

E: customer.care@cda.eu

W: www.cda.eu

Troubleshooting guide

PROBLEM	POTENTIAL CAUSE	ACTION
1. A burner does not light	Flame openings soiled	Switch off the gas supply to the affected burner(s), air the room, take out and clean the burner, blow on the flame openings. Ensure burner is cool first.
2. A gas ignitor does not spark/light	Problem with power supply	Check the supply and fuse box; if there is a blown fuse, replace it with a new one
	Water in or around ignitor	Check the ignitor and burner and dry if necessary
	Soiled (greasy) gas ignitor	Clean the gas ignitor
	Knob not pressed in long enough or sufficiently far	Keep the knob pressed in until a flame spreads around the burner crown. Keep it held for a while.
3. The flame goes out when lighting a burner	Knob released too quickly	Keep the knob pressed in until a flame spreads around the burner crown. Keep it held for a while.
4. Electrical components do not work	Problem with power supply	Check the household fuse box, if there is a blown fuse replace it with a new one
5. The oven lighting does not work	The bulb is loose or damaged	Tighten up or replace the blown bulb (see Chapter Cleaning and Maintenance) Switch power off first.
6. The oven does not appear to be heating properly	The air/heat flow is obscured	Remove any obvious obstructions. Clean the oven if necessary. Take care and follow the cleaning/PPE precautions laid out on page 20.
7. No gas is getting through to the hob burners	Gas supply may be switched off.	Check if supply is off. DO NOT ATTEMPT TO ALTER SUPPLY.

WHAT TO DO IF YOU SMELL GAS:

1. Turn off the gas.

For natural gas -

Turn off the gas supply at the meter situated at the emergency control valve (ECV) unless the meter is located in a basement or cellar. If there is a smell of gas in the basement or cellar, evacuate the building.

For Liquefied Petroleum Gas (LPG) -

- Bulk storage supply - shut off the ECV outside the building and the gas isolation valve on top of the above-ground storage vessel(s), or underground storage vessel(s).
- Metered installations - shut off the ECV at the meter installation outside the building.
- Cylinder fed installations - shut all cylinder valves.

2. Extinguish all naked flames.

Do not smoke, ignite a lighter of any kind or strike matches.

3. Do not operate electrical switches

Turning a light on or off, or activating any kind of switch or socket outlet, can ignite escaping gas.

4. Open windows and doors

This gets rid of gas by ventilating the property. For LPG, ventilate at low level (LPG is heavier than air).

Please note: If gas is evident externally, consideration should be given to preventing gas entering the property (close windows and doors etc.).

5. Call the Gas Emergency Contact Centre

In the case of natural gas, contact the Gas Emergency Service Provider (ESP) or, in the case of LPG, the Gas Supplier. Below is a list of ESPs relevant to region:

England, Scotland and Wales:

Natural Gas - 0800 111 999 (Gas Emergency Contact Centre)

LPG - Bulk and Metered supplies - See telephone number on bulk storage vessel or at the meter.

LPG - Cylinder supplies - See gas supplier emergency contact details in the local telephone directory or as identified on the cylinder(s).

Please note that caravan park owners, hire boat owners, etc. may have their own responsibilities in the event of a gas leak, so always contact the relevant site owner/authority.

Northern Ireland:

Natural Gas - 0800 002 001 (Northern Ireland Gas Emergency Service)

LPG - Bulk and Metered supplies - See telephone number on bulk storage vessel or at the meter.

LPG - Cylinder supplies - See gas supplier emergency contact details in the local telephone directory or as identified on the cylinder(s).

Please note that caravan park owners, hire boat owners, etc. may have their own responsibilities in the event of a gas leak, so always contact the relevant site owner/authority.

Channel Islands - Guernsey:

Mains Gas + LPG (mains gas in the Channel Islands is an LPG and air mixture) - 01481 749000 (Guernsey Gas Ltd.).

Channel Islands - Jersey:

Mains Gas + LPG (mains gas in the Channel Islands is an LPG and air mixture) - 01534 755555 (Jersey Gas Company Ltd.)

Isle of Man:

Natural gas and LPG - 0808 1624 444 (Manx Gas Ltd.)

Gas Emergency contact details for the four main suppliers of LPG in the British Isles are shown below:

Calor - 08457 444 999

BP - 0845 607 6118

Flogas - 0845 7200 100

Shell - 0870 7539 999

Please note: The CDA Group Ltd. makes no warranty about the content of this section and will not be held liable, under any circumstances, for any direct or indirect damages resulting from the use of this information. If you have any questions regarding gas and safe practice, contact the Gas Safe Register® using the below details:

Consumers - 0800 408 5500

Engineers - 0800 408 5577

Installation - ventilation

All rooms require a window, or equivalent (e.g. a door), which can be opened. Some rooms require a permanent vent in addition to a window (see below).

This unit must not be used in a room which is less than 5m³. The following table details the requirements based on the kitchen volume (DxWxH) in m³.

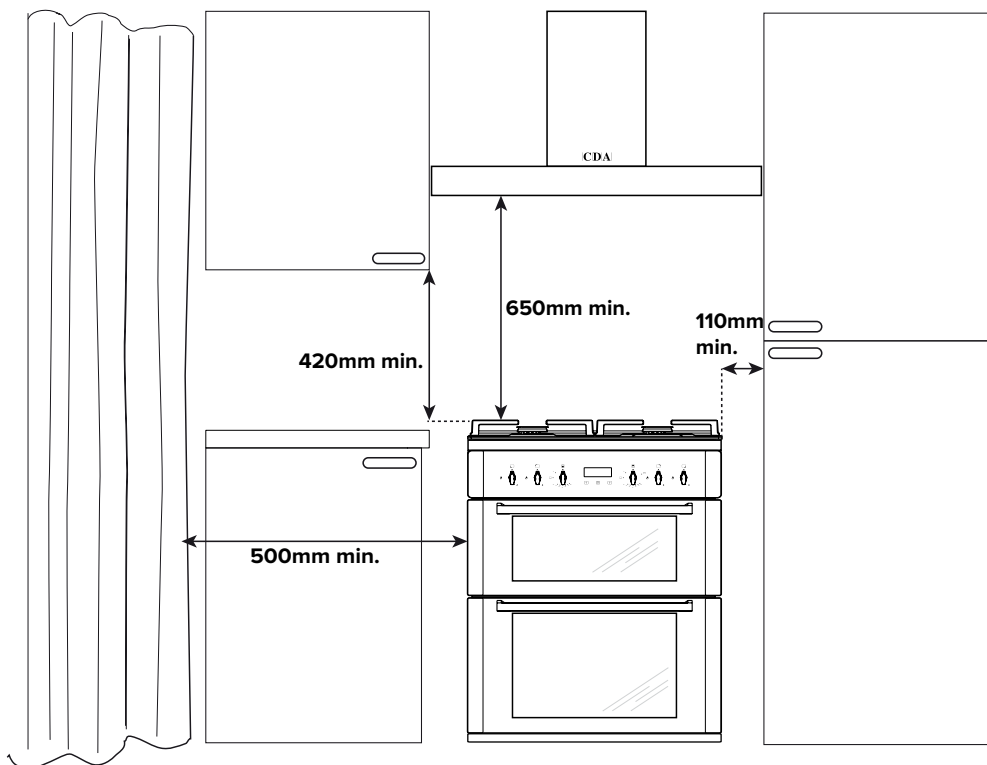
Room Volume (m ³)	Air Vent Required (cm ³)
5	100
6 to 10	50
6 to 11	No permanent vent required if a door or window opens to the outside
11 or more	No permanent vent required if a door or window opens to the outside

If there are any other fuel burning appliances in the same room, consult the relevant British Standard (BS5440) or GAS SAFE Document.

This cooker must not be used in a bedsit of less than 20m³ nor in a bathroom or shower room. Windows and permanent vents should never be blocked.

The smart approach, when using gas or fuel burning appliances, is to open every ventilation means possible within reason. If you are opening windows etc. with small children, or those who require supervision, nearby then you must exercise extreme care and always ensure everyone's safety.

Installation - clearance and furniture

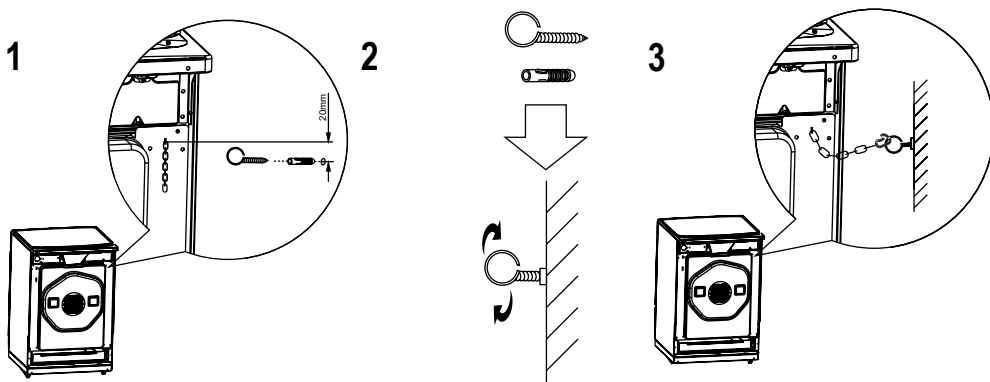


60mm min. between the cooker and base units (on the door hinge side) should be allowed for the door to open

- The distance between the gas hob burners and any cupboard or CDA extractor above the hob must be a minimum of 650mm. This should be measured from the top of the burners. If the extractor isn't CDA and dictates that this height should be greater, abide by it.
- A minimum distance of 500mm between the cooker and any combustible materials (e.g. curtains) must be observed.
- A minimum distance of 110mm between the cooker and any adjacent vertical surfaces (e.g. if the worktop or unit sits higher than the cooker) must be observed.
- The minimum height of any adjacent units (including light pelmets)

is 420mm, unless they are manufactured from a material resistant to fire (e.g. steel).

- This appliance is designed to be installed adjacent to base units of equal or lesser height. When installing this appliance next to base units, a gap of 60mm minimum should be observed on the hinged side of the door. This is to allow for the door to open without fouling any furniture.
- Do not position this appliance adjacent to a refrigeration unit. The heat generated may cause the refrigeration unit to fail.
- The furniture surrounding this appliance must be able to withstand temperatures of at least 100°C.
- This appliance must be installed on a hard, even floor. Ensure the appliance is level when completing the installation.
- The anti-tilt bracket and chain must be fitted:



1. Measure approximately 20mm below the top of the chain and lightly mark this point on the wall with a pencil.
2. Drill a hole for the wall plug, insert it and then insert the supplied hook. Turn this until it is in securely. Ensure no wiring is behind the point at which you are drilling and fitting this hook.
3. Attach the chain to the hook.

Gas Supply Requirements

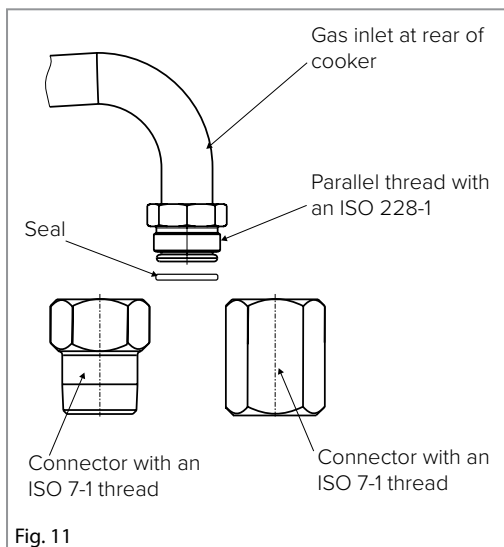
IMPORTANT: THIS APPLIANCE MUST BE FITTED BY A GAS SAFE REGISTERED FITTER OR OTHER SUITABLY QUALIFIED PERSON.

- This installation must comply with the Gas Safety (installation and use) Regulations 1984.
- This appliance is category II_{2H3+} and is designed for use in the UK and Ireland. The installation must comply with the Gas Safety (installation and use) Regulations 1984.
- The CDA Group Ltd is not legally able to provide any assistance in the installation of gas appliances except to Gas Safe registered installers. Any Gas Safe registered fitter requiring help must provide their name, address and registration number. Information supplied will be validated before help is provided.
- In the event that this appliance is not installed in accordance with the above requirements, the appliance may be disconnected from the mains gas supply until any faults are rectified; this is a legal requirement.
- This appliance should be installed using a flexible hose with bayonet fitting and 15mm copper pipe connected via a shut-off valve in an adjacent unit. The shut-off valve needs to be accessible in an emergency or for service purposes.
- This appliance must not be connected to a combustion gas recovery scavenging system.
- The connection to the gas supply must comply with all current regulations in force.
- We are not legally able to offer advice on the installation of gas appliances to non-Gas Safe registered personnel.

Installation - gas

The inlet at the rear of this cooker comes with a ½" BSP male connection, parallel thread (ISO 228-1). Two connectors with ISO 7-1 threads are also supplied along with a seal and LPG jets.

- Fit the bayonet connection. This should be located so as to ensure that the flexible connector hose does not kink nor touch the floor. Use a 900-1125mm length of flexible connector made to BS5386. Parts of the appliance likely to come into contact with a flexible connector have a temperature rise of less than 70°C. Check all connections using leak detection fluid.
- Gas hoses designed for natural gas **MUST NOT** be used for supplying LPG (LPG hoses can be identified by either a red band or stripe on the rubber outer coating of the hose). The hose must never be crushed, trapped, kinked, or in contact with sharp edges.



IMPORTANT: The installation of the gas appliance to Natural Gas or LP Gas must be carried out by a suitably qualified and registered installer. Installers shall take due account of the provisions of the relevant British Standards Code of Practice, the Gas Safety Regulations and the Building Standards (Scotland) (Consolidation) Regulations issued by the Scottish Development Department.

Gas conversion

This appliance comes set up for use with Natural gas but can be converted to be used with LPG. A separate rating label is supplied with the appliance (usually attached to or inside this user manual) so that you can clearly mark that the appliance has been converted, if so.

IMPORTANT: The conversion of the gas appliance to Natural Gas or LP Gas must be carried out by a suitably qualified and registered installer.

Below are tables showing the burners and relevant injectors for the hob and oven burners.

Burner	Conversion steps
Hob	1. Replace burner nozzle with the appropriate nozzle according to the table.
	2. Gently tighten the adjusting screw and check the flame size.
Oven	1. Replace burner nozzle with the appropriate nozzle according to the table.
	2. Gently tighten the adjusting screw and adjust the flame size. See page 15 for the gas mark temperatures.

Type of gas	Hob Burners		
	double crown gas injector diameter [mm]	medium gas injector diameter [mm]	large gas injector diameter [mm]
	nominal thermal power 3,00 kW	nominal thermal power 1,75 kW	nominal thermal power 3,00 kW
G20 2H 20 mbar	1,29	0,97	1,29
G30/31 3+ 28-30 /37mbar	0,87	0,65	0,87

Type of gas	Oven Burners		
	top oven grill gas injector diameter [mm]	top oven gas injector diameter [mm]	main oven gas injector diameter [mm]
	nominal thermal power 2,30 kW	nominal thermal power 2,10 kW	nominal thermal power 2,50 kW
G20 2H 20 mbar	1,15	1,10	1,15
G30/31 3+ 28-30 /37mbar	0,75	0,70	0,79

Gas conversion steps - Hob

This hob can be converted from natural gas to propane operation at a nominal inlet pressure of 37mbar, or butane operation at a nominal inlet pressure of 28/30mbar. This conversion must only be carried out by a competent person (i.e. a Gas Safe registered fitter).

Tools/parts required - 7mm AF nut spinner, replacement injectors and an LPG identity/rating plate (or NG if converting back to NG).

Instructions to fit replacement injectors:

1. Disconnect the appliance from the gas and electrical supplies.
2. Remove burner components and pan supports.
3. Remove the injectors and replace with the corresponding injector as shown in the table on page 35.

Setting up minimum flow rates:

1. Turn on the supply, light the burners and turn the controls to the minimum position, as indicated by the small flame symbol.
2. Remove the control knobs.
3. Insert a 2.5mm screwdriver into the adjustment screw shown in Fig. 12 and turn the adjustment screw clockwise.
4. Turn the controls to maximum position then quickly to the minimum position - make sure the flame does not extinguish.
5. Replace the knobs.

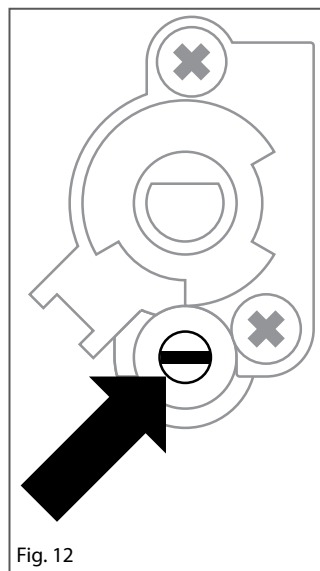


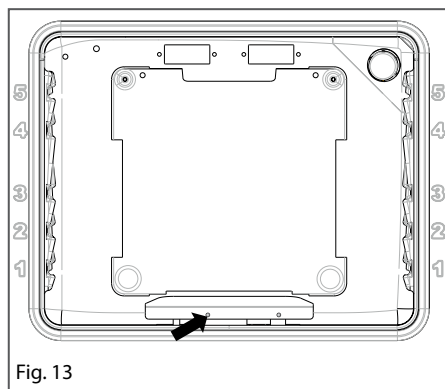
Fig. 12

The hob burners are constructed in such a way so as not to require the regulation of the primary air. Correct hob burner flames have distinct internal cones of a blue-green hue. A short, humming flame or a long, yellow, smoking one, without clearly distinct cones, shows improper quality of gas in the household pipework or a damaged or soiled burner. To check a flame, heat a burner for around 10 minutes with a full flame and turn the control knob to the minimum position. The flame should not go out or jump/flicker.

Gas conversion steps - Ovens

The ovens in this appliance can be converted from natural gas to propane operation at a nominal inlet pressure of 37mbar, or butane operation at a nominal inlet pressure of 28/30mbar. This conversion must only be carried out by a competent person (i.e. a Gas Safe registered fitter).

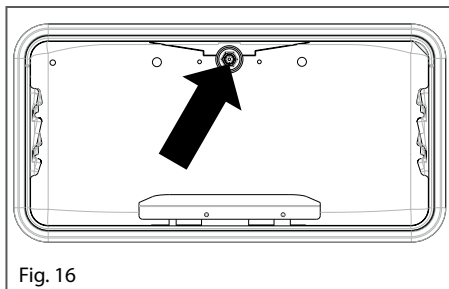
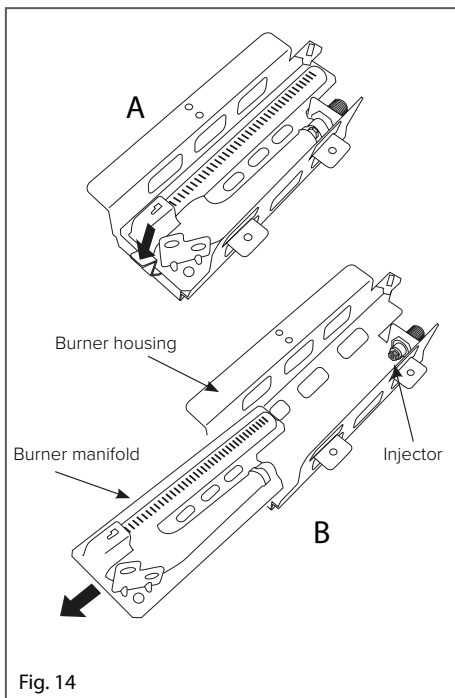
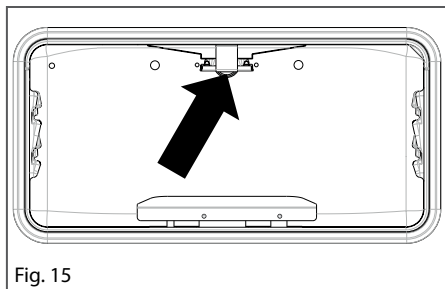
1. Remove the two screws (shown in Fig. 13) from the flame guard and remove the guard. This will grant you access to the oven injector.
2. Remove the clips from the ignitor and the thermocouple. Slide the ignitor and the thermocouple out of their clip sockets.
3. Press down on the clip shown in part A of Fig. 14 and lift and slide the burner manifold out of its housing as per B in Fig 14. Take care not to damage the enamel surround or the burner.



4. Remove the injector (location shown in part B of Fig. 14) and replace with the correct injector as per the gas type and the oven burner table on page 35.

Grill

1. Unscrew the screw fixing the front cover to the grill burner as per Fig. 15.
2. Gently pull down the burner but be careful with the thermocouple/ignitor holder.
3. Remove the injector, the position of which is shown in Fig. 16, using a 7mm nut spinner and replace with the correct injector as per the gas type and the oven (grill) burner table on page 35.



IMPORTANT: Once conversion of the appliance is complete, a label must be placed indicating the type of gas now being used.

Electrical information

Warning! This appliance must be earthed.

The mains lead of this appliance has been fitted with a BS 1363A 13A fused plug. To change a fuse in this type of plug, follow the steps below:

1. Remove the fuse cover and fuse.
2. Fit replacement 13A fuse, ASTA approved to BS 1362 type, into the fuse cover.
3. Replace fuse cover.

Important: Do not use the appliance without the fuse cover in position.

How to connect an alternative plug

If the fitted plug is not suitable for your socket outlet, then it should be cut off and disposed of safely to avoid possible shock hazard. A suitable alternative plug of at least 13 Amp rating to BS 1363 should be used.

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:-

- The wire which is coloured GREEN and YELLOW must be connected to the terminal which is marked with letter (E) or by the Earth symbol $\perp$ or coloured GREEN and YELLOW.
- The wire which is coloured BLUE must be connected to the terminal which is marked with the letter (N) or coloured BLACK.
- The wire which is coloured BROWN must be connected to the terminal which is marked with the letter (L) or coloured RED.

If in doubt regarding the electrical connection of this appliance, consult a qualified electrician. Do not shorten the supply cable, the appliance may require removing for servicing.

N.B. Ensure that the plug socket is situated in an easily accessible place.

If the power supply cable is damaged, it must be replaced by a CDA authorised agent.

Energy efficiency information (EEI)

Supplier name	CDA
Model identifier	CFG610SS
	6024DGcG2.410ZpTscDJAXv
	56131
Energy efficiency index of top cavity (EEI cavity)	106,7
Energy efficiency index of main cavity (EEI cavity)	106,0
Energy efficiency class of top cavity	A
Energy efficiency class of main cavity	A
Energy consumption per cycle of top cavity (EC gas cavity) conventional mode [MJ] fan-forced mode [MJ]	4,75 -
Energy consumption per cycle of main cavity (EC gas cavity) conventional mode [MJ] fan-forced mode [MJ]	5,80 -
Energy consumption per cycle of top cavity (EC gas cavity) conventional mode [kWh] fan-forced mode [kWh]	1,32 -
Energy consumption per cycle of main cavity (EC gas cavity) conventional mode [kWh] fan-forced mode [kWh]	1,62 -
Number of cavities	2
Heat source of top cavity (electricity or gas)	O / V
Heat source of main cavity (electricity or gas)	O / V
Cavity volume [l] - top	21
Cavity volume [l] - main	44

EEI - Ovens

Model identifier	CFG610SS
	6024DGcG2.410ZpTscDJAXv
	56131
Oven type (electricity or gas) - top	O / V
Oven type (electricity or gas) - main	O / V
Appliance weight [kg]	54,7
Number of cavities	2
Source of heat for each cavity (electricity or gas) - top	O / V
Source of heat for each cavity (electricity or gas) - main	O / V
Volume of each cavity V [l] - top	21
Volume of each cavity V [l] - main	44
Energy consumption needed to heat a standard charge in a gas oven cavity during a single cycle in conventional mode for each cavity (final gas energy consumption) EC gas cavity - top [MJ] [kWh]	4,75 1,32
Energy consumption needed to heat a standard charge in a gas oven cavity during a single cycle in conventional mode for each cavity (final gas energy consumption) EC gas cavity - main [MJ] [kWh]	5,80 1,62
Energy consumption needed to heat a standard charge in a gas oven cavity during a single cycle in fan-forced mode for each cavity (final gas energy consumption) EC gas cavity - top [MJ] [kWh]	- -
Energy consumption needed to heat a standard charge in a gas oven cavity during a single cycle in fan-forced mode for each cavity (final gas energy consumption) EC gas cavity - main [MJ] [kWh]	- -
Energy efficiency index EEI cavity for each cavity - top	106,7
Energy efficiency index EEI cavity for each cavity - main	106,0

EEI - Hob

Model identifier		CFG610SS
		6024DGcG2.410ZpTscDJAXv
		56131
Hob type (electric / gas / gas-electric)		O / V / O
Number of gas burners		4
Energy efficiency for each gas burner (EE gas burner)	FL	54,5
	RL	54,5
	RR	54,5
	FR	-
Energy efficiency of gas hob (EE gas hob)		54,5



For service or queries relating to your product please contact:

The Customer Care Department on 01949 862 012 or email customer.care@cda.eu

For more information please contact:

The Sales Department on 01949 862 010 or email sales@cda.eu

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