

EN

Operating Manual

FREESTANDING
PRODUCTS

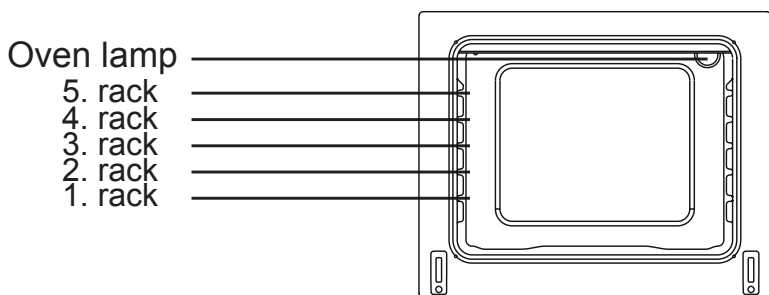
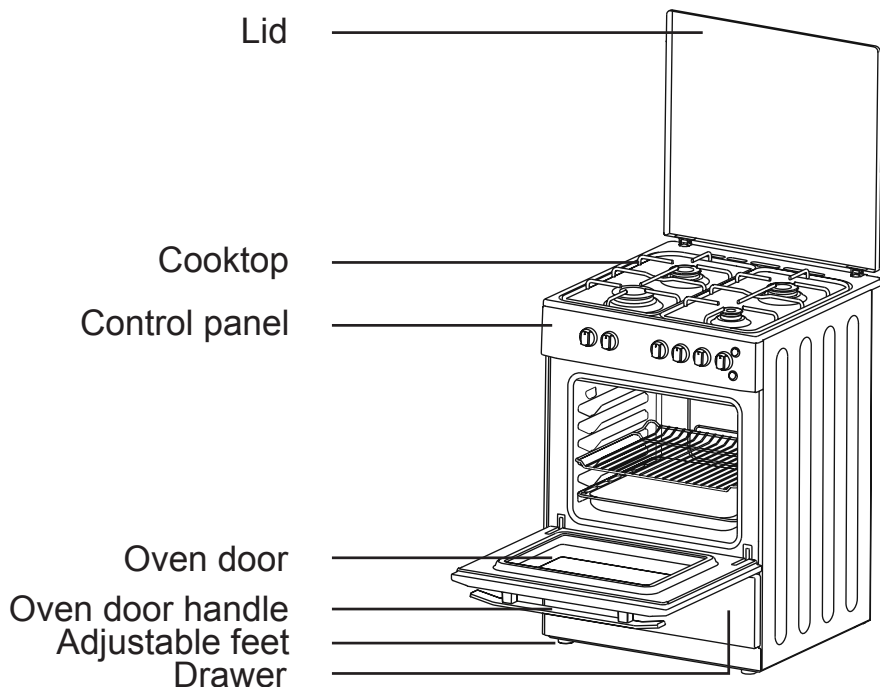
Operating **Manual**

SG50W
SG50B

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Service Helpline: **0333 577 7238**

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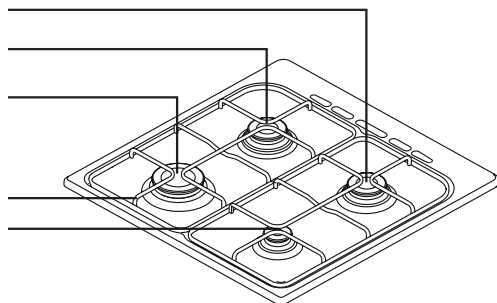
Semi-rapid burner

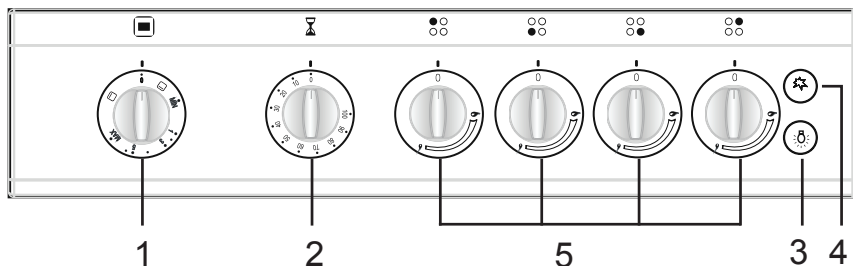
Semi-rapid burner

Rapid burner

Pan support

Auxillary burner





1-Oven control knob

2- Minute minder

3- Ignition button

4- Oven lamp button

5- Hob control knobs

PRODUCT DIMENSIONS		
DEPTH (cm)	WIDTH (cm)	HEIGHT (cm)
50	60	85-90

USE OF GAS BURNERS

Ignition of the burners

To determine which knob controls which burner, check the position symbol above the knob.

Manual Ignition of the Gas Burners

If your appliance is not equipped with any ignition aid or in case there is a failure in the electric network, follow the procedures listed below:

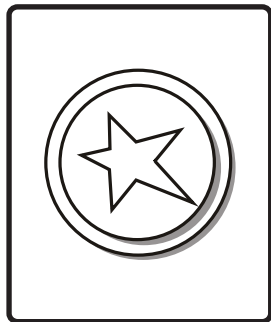
For Hob Burners: To ignite one of the burners, press and turn its knob counter-clockwise so that the knob is in maximum position, approach a match, taper or another manual aid to its upper circumference. Move the ignition source away as soon as you see a stable flame.

For Oven Burner: To ignite the oven burner, press and turn the oven control knob counter-clockwise so that the knob is in maximum position, approach a match, taper or another manual aid to the ignition hole that is located on the front left corner of the burner. Move the ignition source away as soon as you see a stable flame.

For Grill Burner (If available): To ignite the grill burner, turn the grill valve in the clockwise position until the marker on the knob points at the grill sign. Then, keep the knob pressed and approach a match, taper or another manual aid to the holes that are situated on the burner. Move the ignition source away as soon as you see a stable flame.

Electrical Ignition(If available)

Electrical Ignition by Spark Button Press the valve of the burner you want to operate and turn the valve in the counter clockwise direction so that the knob is in maximum position and with your other hand, press the ignition button at the same time. Press the ignition button immediately, because if you wait, a build up of gas may cause the flame to spread. Continue pressing the ignition button until you see a stable flame on the burner.



Electrical Ignition by Hob Control Knob

Press in the valve of the burner you want to operate and turn the valve in the counterclockwise direction (clockwise for the grill burner) so that the knob is in maximum position while keeping the knob pressed in. The spark plugs will generate sparks as long as you keep the control knob pressed. The micro switch placed under the knob will automatically create sparks through the spark plug of the burner. Continue pressing the knob until you see a stable flame on the burner.

Flame safety device Hob Burners

Hobs equipped with a flame failure device provide security in case of an accidentally extinguished flame. If such a case occurs, the device will block the burner gas lines and will avoid

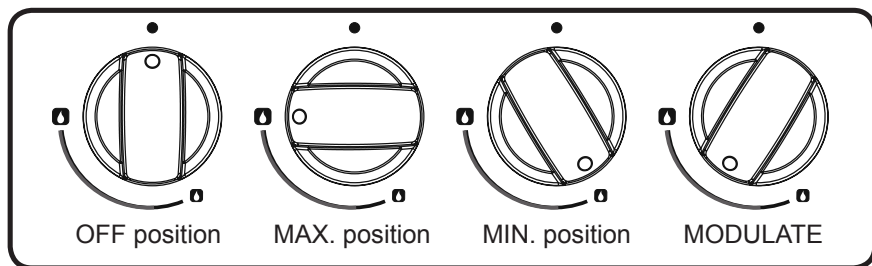
any accumulation of unburned gas. Wait 90 seconds before re-igniting an extinguished gas burner.

* This is an obligation for countrys that follow EU Directives. If your country does not follow EU Directives, your product may not be equipped with a flame safety device.

Oven / Grill Burners

Regardless of the model of your appliance, all oven burners are equipped with a gas safety device. For this reason, during ignition, keep the oven knob pressed until you see stable flames. If the flames cut out after you release the knob, repeat the procedure again. If the oven burner does not ignite after you keep the burner knob pressed for 30 seconds, open the oven door and do not attempt reignition for at least 90 seconds. When oven flames go out accidentally, repeat the same procedure.

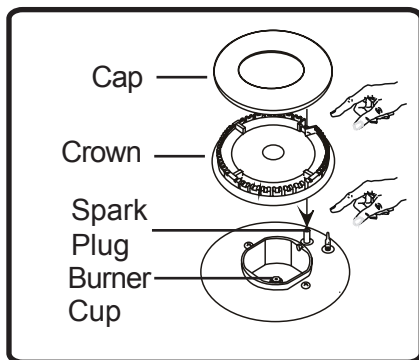
Control of the hob burners



The knob has 3 positions: Off (0), maximum (big flame symbol) and minimum (small flame symbol). After you ignite the burner in maximum position; you can adjust the flame length between

maximum and minimum positions. Do not operate the burners when the knob position is between maximum and off positions.

After the ignition, check the flames visually. If you see a yellow tip, lifted or unstable flames; turn the gas flow off and check the assembly of burner caps and crowns. Also, make sure that no liquid has flown into the burner cups. If the burner flame goes out accidentally, turn the burner off, ventilate the kitchen with fresh air and do not attempt reignition for 90 seconds.



When turning the hob off, turn the knob in the clockwise direction so that the knob shows “0” position or the marker on the knob points upwards.

Your hob has burners of different diameters. The most economic way of using gas is to choose the correct size gas burners for your cooking pan size and to bring the flame to minimum position once the boiling point is reached. It is recommended to always cover your cooking pan.

In order to obtain maximum performance from the main burners, use cooking pans with the following flat bottom diameters.

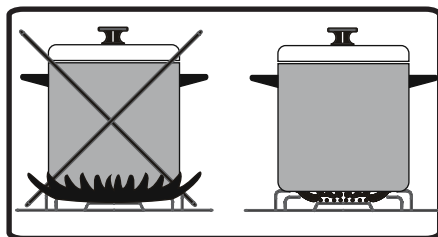
Using smaller pots than the minimum dimensions stated below will cause energy loss.

Rapid / Wok Burner: 22-26cm

Semi-rapid Burner: 14-22cm

Auxiliary Burner: 12-18cm

Make sure that the tips of the flames do not spread out of the outer circumference of the pan, as this may also harm the plastic accessories around the pan (handles etc.).



When the burners are not in use for prolonged periods, always turn the main gas control valve off.

WARNING:

Use only flat pans and with a sufficiently thick base.

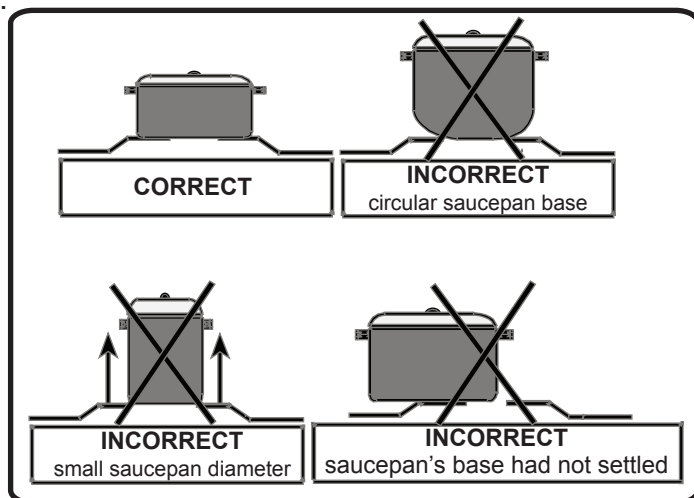
Ensure that the base of the pan is dry before placing it on the burners.

The temperature of accessible parts may be high when the appliance is operating. So it is imperative to keep children and animals out of the reach of the burners during and after cooking.

After use, the hob remains very hot for a prolonged period of time, do not touch it and do not place any object on top of the hob.

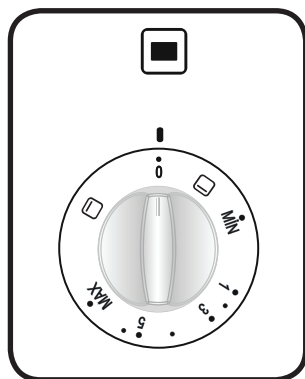
Never place knives, forks, spoons and lids on the hob as they will get hot and could cause serious burns.

Do not use cooking containers that protrude from the cookers table.



Control of the Oven Burner

After you ignite the oven burner you can adjust the temperature inside the oven as you required, using the numbers on the control panel or knob ring: Bigger numbers mean higher temperatures, while smaller numbers mean lower temperatures. If your oven is equipped with an oven thermostat; refer to the temperature table below for the temperature references of those numbers.



Do not operate the appliance between the “Off” position and the first temperature marker in the counter-clockwise direction. Always use the oven between maximum and minimum numbers. When turning the oven off, turn the knob in the clockwise direction so that the knob shows “0” position.

50X60

POSITION	TEMPERATURE
MAX	270° C
•	250° C
5	240° C
•	220° C
3	200° C
•	190° C
1	180° C
MIN.	160° C

Preheating

When you need to preheat the oven, we recommend you do so for 10 minutes. For recipes needing high temperatures, e.g. bread, pastries, scones, soufflés etc., best results are achieved if the oven is preheated first. For best results when cooking frozen or cooked chilled ready meals always preheat the oven first.

Cooking

Ensure that food is placed centrally on the shelf and there is sufficient room around the baking tray / dish to allow for maximum circulation.

Stand dishes on a suitably sized baking tray on the shelf to prevent spillage onto the oven base and to help reduce cleaning.

The material and finish of the baking tray and dishes used will affect base browning. Enamel ware, dark, heavy or non-stick utensils increase base browning. Shiny aluminum or polished steel trays reflect the heat away and give less base browning.

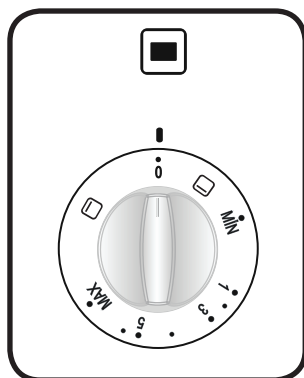
When cooking more than one dish in the oven, place dishes centrally on different shelves rather than cluster several dishes on one shelf, this will allow the heat to circulate freely for the best cooking results.

If you are cooking more than one tray of similar items, for example cakes or biscuits, swap the trays during cooking or you can remove the top tray when the food is cooked and move the lower tray to the higher shelf to finish cooking.

Do not place baking trays directly on the oven base as it interferes with the oven air circulation and can lead to base burning; use the lower shelf position.

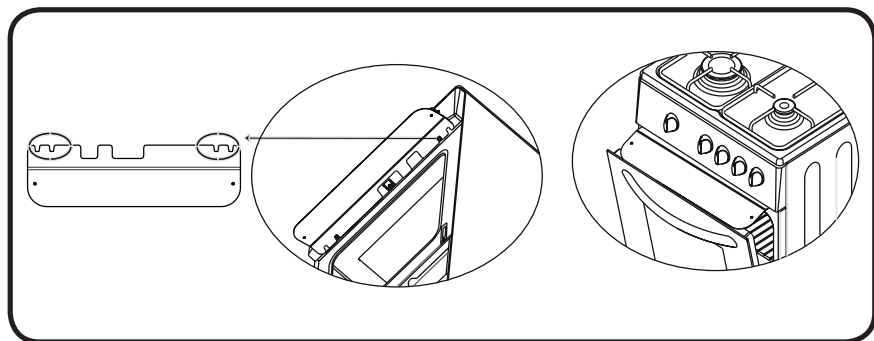
Control of the grill burner (If available)

CAUTION: Accessible parts may be hot when the grill is in use. Young children should be kept away. As soon as you ignite the burner, place the grill heat shield under the control panel. After that, lift the oven door up slowly until it stops at the semi-open (approx. 30°) position and touches the heat shield.



Assembling the grill heat shield

Hold the heat shield with the warnings facing upwards. There are two small slots on the right and left side of the rear edge of the shield, as shown in the figure.



There are two screws equipped with bushes under the oven control panel. Align the bushes with the assembly slots so that the shield is stuck between the control panel and the bush. Push the shield towards the appliance until it is firmly in its place.

Cooking

The grill burner can be adjusted between the maximum and minimum positions and creates a source of heat at a constant rate. When turning the grill burner off, turn the knob in the clockwise direction so that the knob shows “0” position.

Place the tray on the shelf below the grid in order to collect the fat during grilling.

Place the wire grid on the topmost shelves; 4th or 5th; provided that the food does not touch the grill burner.

Preheat the grill on a full setting for a few minutes before sealing steaks or toasting. Food should be turned during cooking as required.

Food should be thoroughly dried before grilling to minimize splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.

Foods should be placed on the center of the grid to allow maximum circulation of air.

Never cover the grill pan or grid with foil as this can lead to grill fires.

If your appliance has a grill pan and handle set as an accessory, refer to accessories section for its usage.

WARNING: Ensure that the grill is turned off before closing the door.

Cooking

The grill heater cannot be modulated between maximum and minimum positions and creates a source of heat at a constant rating. When turning the grill heater off, turn the knob in the clockwise direction so that the knob shows “0” position.

Place the tray on the shelf below the grid in order to collect the fat during grilling.

Place the wire grid on the topmost shelves; 4th or 5th; provided that the food does not touch the grill heater.

Preheat the grill on a full setting for a few minutes before sealing steaks or toasting. The food should be turned during cooking as required.

Food should be thoroughly dried before grilling to minimize splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.

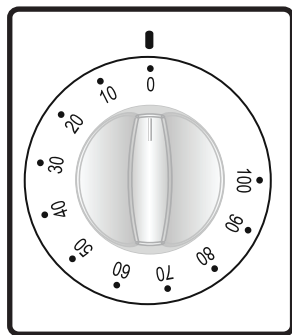
Foods should be placed on the center of the grid to allow maximum circulation of air.

If your appliance has a grill pan and handle set as an accessory, refer to accessories section for its usage.

Timers

Use of mechanical minute minder

Set the desired cooking time by turning timer button clockwise.



At the end of this time period, it will make a beep sound, but the oven continues working. In order to turn the oven off, you must switch off the oven control.

Accessories

The product is supplied with accessories. You can also use accessories you purchase from other sources, but they must be heat and flame resistant. You can also use glass dishes, cake molds and oven trays that are appropriate for use in oven. Follow manufacturer's instructions when using other accessories.

In case small size dishes are used, place the dish onto the wire grid, as it will completely be on the middle part of the grid.

If the food to be cooked does not cover the oven tray completely, if the food is taken from the deep freezer or the tray is being used for the collection of food's juices that flow during grilling, the form changes can be observed in the tray. This is due to the high temperatures that occur during cooking. The tray will return to its old form when the tray cools down after cooking. This is a normal physical event that occurs during heat transfer.

Do not place hot glass trays and dishes into a cold environment straight from the oven to avoid breaking the tray or dish. Do not put onto cold and wet surfaces. Place on a dry kitchen cloth and allow to cool slowly.

When using the grill in your oven; we recommend (where appropriate) you use the grid that was supplied with the product. When using the wire grid; put a tray onto one of the lower shelves to enable oil to be collected. Water may be added to the tray to assist cleaning.

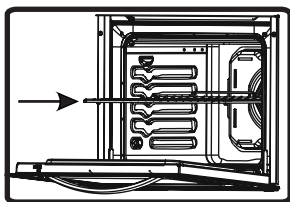
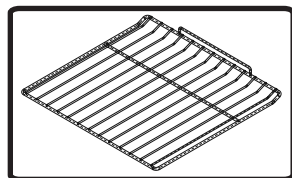
As explained in the corresponding clauses, never attempt to use the gas operated grill burner without the grill protection lid. If your oven has a gas operated grill burner, but the grill heat shield is missing, or if it is damaged and cannot be used, request a spare part from the nearest service centre.

Oven Accessories

The accessories for your oven may be different due to the model of your product.

Wire grid

Wire grid is used to grill or to place different cookwares on.

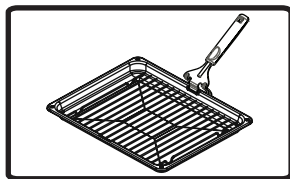


WARNING- Fit the grid correctly into any corresponding rack in the oven cavity and push it to the back.

Grill Pan and Handle Set

Grill pan set is used to grill steaks etc.

WARNING: The grill pan has detachable handle. Ensure when using the grill pan handle it is centralized and secure as shown in the picture. Do not leave the handle in position when grilling.



G30 28-30mbar 10.3 kW 749 g/h I12H3+ GB Class: 1	NG G20 20 mbar	LPG G30/G31 28-30/37 mbar
LARGE BURNER		
DIA. of INJECTOR (1/100mm)	115	85
NOMINAL RATING (KW)	3	3
CONSUMPTION	285,7 l/h	218,1 g/h
MEDIUM BURNER		
DIA. of INJECTOR (1/100mm)	97	65
NOMINAL RATING (KW)	1,75	1,75
CONSUMPTION	166,7 l/h	127,2 g/h
MEDIUM BURNER		
DIA. of INJECTOR (1/100mm)	97	65
NOMINAL RATING (KW)	1,75	1,75
CONSUMPTION	166,7 l/h	127,2 g/h
SMALL BURNER		
DIA. of INJECTOR (1/100mm)	72	50
NOMINAL RATING (KW)	1	1
CONSUMPTION	95,2 l/h	72,7 g/h
OVEN BURNER		
DIA. of INJECTOR (1/100mm)	120	76
NOMINAL RATING (KW)	2,8	2,8
CONSUMPTION	266,7 l/h	203,6 g/h
GRILL BURNER		
DIA. of INJECTOR (1/100mm)	110	68
NOMINAL RATING (KW)	2,2	2,2
CONSUMPTION	209,5 l/h	160 g/h

Brand		electra
Model		SG50W SG50B
Type of Oven		GAS
Mass	kg	39,1
Energy Efficiency Index - conventional		118,0
Energy Efficiency Index - fan forced		-
Energy Class		B
Energy consumption (gas) - conventional	MJ/cycle - kWh/cycle	6,66 1,85
Energy consumption (gas) - fan forced	MJ/cycle - kWh/cycle	-
Number of cavities		1
Heat Source		GAS
Volume	l	48
This oven complies with EN 15181		

Energy Saving Tips

Oven

- Cook the meals together, if possible.
- Keep the pre-heating time short.
- Do not elongate cooking time.
- Do not forget to turn-off the oven at the end of cooking.
- Do not open oven door during cooking period.

Brand		electra
Model		SG50W SG50B
Type of Hob		Gas
Number of Cooking Zones		4
Heating Technology-1		Gas
Size-1		Auxiliary
Energy Efficiency-1	%	NA
Heating Technology-2		Gas
Size-2		Semi-Rapid
Energy Efficiency-2	%	59,0
Heating Technology-3		Gas
Size-3		Semi-Rapid
Energy Efficiency-3	%	59,0
Heating Technology-4		Gas
Size-4		Rapid
Energy Efficiency-4	%	57,0
Energy Efficiency of Hob	%	58,3
This hob complies with EN 30-2-1		

Energy Saving Tips

Hob

- Use cookwares having flat base.
- Use cookwares with proper size.
- Use cookwares with lid.
- Minimize the amount of liquid or fat.
- When liquid starts boiling, reduce the setting.

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Your new **Electra** appliance carries a guarantee which protects you against the cost of repairs during the first 12 months from date of purchase provided that:
Any claim is accompanied by evidence of the model reference, model serial number and proof of purchase, such as a Sales Receipt, showing that the appliance was purchased within the 12 months prior to the date of claim.

THIS DOES NOT AFFECT YOUR STATUTORY RIGHTS.

What is not covered under the Guarantee?

- Any appliance not correctly installed and operated in accordance with the manufacturer's instructions.
- Any appliance that is used for anything other than domestic purposes.
- Any defect caused by accident, misuse, unauthorized modification or inexpert repair.
- The guarantee will be rendered invalidated if the product is re-sold
- Consumable items, such as, but not exclusively, fuses in plugs, bulbs and breakable items which require routine replacement.
- The manufacturer disclaims any liability for the incidental or consequential damages
- Repair costs incurred that have not been authorized by Electra and/or carried out by a non-approved Electra engineer.

YOUR GUARANTEE IS VALID ONLY IN THE UK.

To register your appliance simply complete the card in your appliance pack and return it with a stamp affixed or alternatively you can register online at www.electra.warrantyonline.co.uk

Should your appliance develop a fault, please call the

Service Helpline on: **0333 577 7238**

Please remember to have all your product details available, including the model number, serial number, date of purchase and your retailers' details before registering a fault.

Your service call cannot progress without this information.

