

CFD600MB

Double cavity electric cooker with gas hob

Installation, use and maintenance

Contents:

- 3 Important information and pre-first use steps
- 5 Important safety warnings
- 6 Important notes for safety, use and care
- 10 Saving energy
- 12 Getting to know your cooker
- 13 Accessories
- 14 Operation of your oven
- 14 Setting the time
- 15 Using the minute minder
- 16 Changing the beep tone
- 17 Adjusting the display brightness
- 18 Operation of the hob
- 18 Choice of cookware
- 18 Hob control knobs
- 19 Hob ignition
- 20 Flame selection
- 21 Using your cooker
- 23 Oven functions
- 24 Care and maintenance
- 30 Care of accessories
- 32 Troubleshooting
- 34 Installation
- 38 Electrical connection
- 40 Connecting the gas supply
- 43 Technical data
- 45 Product fiche
- 46 Product information

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 empty ovens to max temperature to eliminate grease from the elements 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 should 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 under supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children should not play with the appliance. Cleaning or maintenance should not be undertaken 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 e.g. with a lid or a fire blanket.

Warning: Danger of fire: do not store items on the cooking surfaces.

Warning: Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface and 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. You should not use steam cleaning devices to clean the appliance.

Danger of burns! Hot steam may escape when you open the oven door. Be careful when you open the oven door during or after cooking. Do **NOT** lean over the door when you open it. Please note that depending on the temperature the steam can be invisible.

Do not cover the oven walls, bottom or trays with aluminium foil because you will risk damaging or staining the enamel paint. Aluminium foil may also inhibit heat dissipation, causing a fire hazard.

Important notes for safety, use and care

- 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.
- Mind that electrical connection leads from other home appliances (e.g. of a food mixer) do not touch hot parts of the cooker.
- Do not place flammable material into the drawer whilst using the oven, as it may catch fire.
- 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.
- 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.

- 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.
- Do not place pans with a weight greater than 10 kg onto the grate over one burner, or pans with a total weight of over 40 kg on the whole grate.
- 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 open the cooker knobs before already having a lighted match or a gas lighter 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. (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 an authorised electrician or fitter.
- 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 in 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.
- Prolonged intensive use of the appliance may require additional ventilation, for example,
 - opening a window or a more effective ventilation, such as increasing efficiency of mechanical ventilation, if applicable.

- 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.

Gas and electrical connection

Please refer to the installation instructions for the Gas & Electrical Safety Regulations and the Ventilation Requirements. In your own interest, and that of safety, it is the law that all gas appliances be installed by competent persons, who will ensure that the installation is in accordance with “The Gas Safety (Installation & Use) Regulations 1994”, & “The Gas Safety (Installation & Use) (Amendment) Regulations 1996”. Failure to comply with these Regulations is a criminal offence. GAS SAFE registered installers are to undertake the work to satisfactory standards. Disconnection of gas and electric appliances should always be carried out by competent persons.

Warning: This appliance must be earthed.

Ventilation

The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

Prolonged intensive use of the appliance may call for additional ventilation, for example, opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

Moving the cooker

Do not attempt to move the cooker by pulling on the doors or

handles. Open the door and grasp the frame of the cooker, taking care that the door does not shut on your fingers. Take care to avoid damage to soft or uneven floor coverings when moving the appliance. Some cushioned vinyl floor coverings may not be designed to withstand sliding appliances without marking or damage.

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 and pans
- Match the size of the saucepan to the surface of the heating zone, a saucepan should never be smaller than a heating zone
- Ensure burners, the grate 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 often
- Switch off the oven in good time and make use of residual heat, for long cooking times, switch off heating zones 5 to 10 minutes before finishing cooking as this saves up to 20% on energy
- 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 hob
- Make use of residual heat from the oven, if the cooking time is greater than 40 minutes switch off the oven 10 minutes before end
- Make sure the oven door is properly closed as heat can leak through spillages on the door seals, clean up any spillages

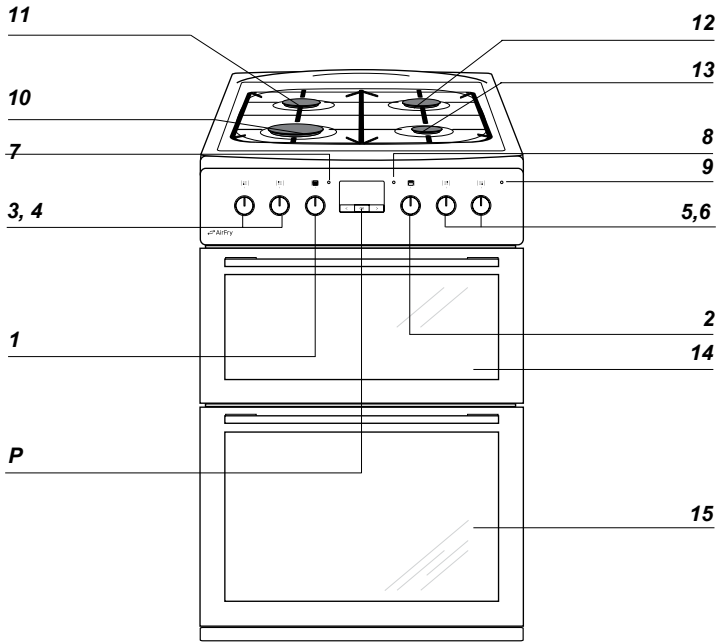
immediately

- Do not install the cooker in the direct vicinity of refrigerators/ freezers, otherwise energy consumption increases unnecessarily

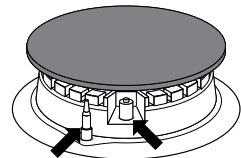
Be sure to recycle all of the packaging.

All packaging materials used are 100% recyclable.

Getting to know your cooker



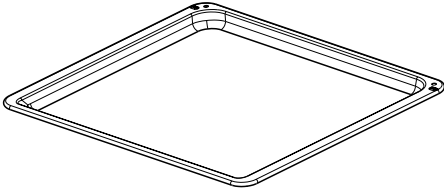
- P** Electronic programmer
- 1** Temperature control knob - main oven
- 2** Temperature control knob - top oven
- 3, 4, 5, 6** Gas burner control knobs
- 7** Red thermostat light - main oven
- 8** Red thermostat light - top oven
- 9** Yellow operation light
- 10** Large burner
- 11** Medium burner
- 12** Medium burner
- 13** Small burner
- 14** Top oven door
- 15** Main oven door



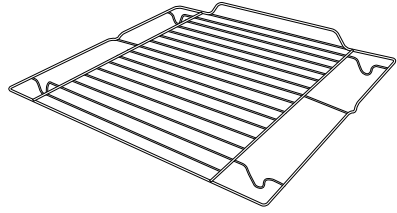
Burner safety valve

Spark ignitor

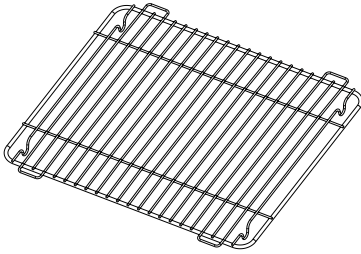
Accessories



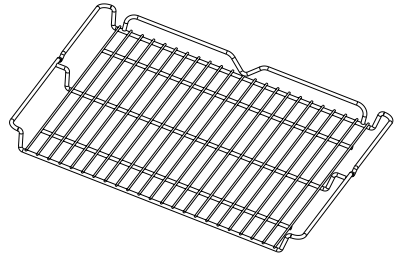
Baking tray



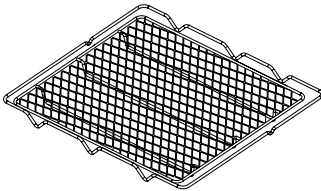
Wire shelf



Grill rack

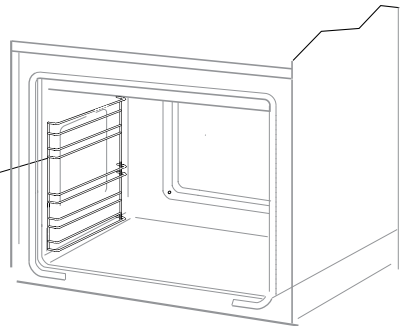


Wire shelf



Wire shelf (airfry)

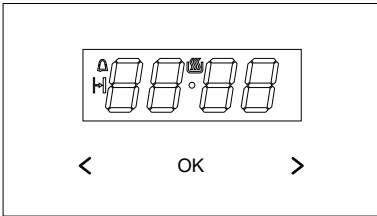
Sideracks






*All images are for indication only; please refer to your individual unit for actual item.

Operation of the oven


Operate the control panel





- OK** Button to select mode of operation
- >** Plus button
- <** Minus button
-  Appliance on indicator
-  Minute minder
-  Duration


Set the current time

When the appliance is plugged into the electrical mains supply or when power is restored after a power outage, the digital display will show a flashing 0.00

- Press and hold **OK** (or simultaneously hold the buttons **< / >**) until you see  on the display and the dot below the symbol is flashing
- Press and hold the **< / >** buttons within 7 seconds to set the current time

To store the new time, wait approximately 7 seconds after the time has been set. The dot below the  symbol will stop flashing.





You can adjust the time later. To do this, press the **< / >** buttons simultaneously and adjust the current time while the dot below the  symbol is flashing.

Note: The oven can be turned on when you see the  symbol displayed

Using the minute minder

You can activate the minute minder at any time, regardless of the status of other functions. The minute minder can be set from 1 minute up to 23 hours and 59 minutes.

To set the minute minder :


- Press the **OK** button, then the display will show flashing  symbol
- Use the **</>** buttons to set the minute minder. The display will show the set time and minute minder symbol . Once the set time elapses, the alarm will sound and the  symbol flashes
- To mute the alarm press and hold **OK** or simultaneously press and hold **</>**, the  symbol will turn off and the display will show the current time

To cancel the minute minder settings, press the **OK** button to select the minute minder, then press the **</>** buttons



Note! If no button is touched, alarm will turn off automatically after approximately 7 minutes.


Timed operation

To set the appliance to switch off after a specific duration:

- Set the operation mode knob and the temperature control knob to your preferred settings
- Press **OK** repeatedly until the display shows *dur* (duration) briefly and the  symbol will be flashing
- Set the desired duration from 1 minute to 10 hours using the **</>** buttons

The timer and timed operation settings may be cancelled at any time, to cancel the Duration, press < / > simultaneously

The set duration will be memorised after about 7 seconds. The display will show the current time and the  symbol. Once the Duration has elapsed the oven will turn off automatically, you will hear an alarm and the  symbol will flash.

- Set the oven function selector knob and the temperature selector knob in off position
- To mute the alarm press and hold **OK** or simultaneously press and hold < / >, the  will be off and the display will show the current time

Changing the beep tone

You can change the beep tone as follows:

- Press and hold the < / > button simultaneously
- Press **OK** to select *tone*, and the display will flash
- Press < / > to select the desired tone:
 - use the > button to select tones 1 to 3
 - use the < button to select tones 3 to 1

Adjusting the display brightness

You can adjust the display brightness from 1 to 9, where 1 is the darkest and 9 is the brightest. The brightness setting applies to an inactive control panel, i.e. when none of controls are used 7 seconds.

You can adjust display brightness as follows:

- Simultaneously press the </> buttons
- Press **OK** repeatedly to select the *bri* (brightness) setting — the settings can be accessed in sequence *ton* (tone) and *bri* (brightness)
- Use the </> buttons to select the desired brightness
 - use the > button to select tones 1 to 9
 - use the < button to select tones 9 to 1

Note: The display is at its brightest setting when active, i.e. a control was touched within the last 7 seconds.

Night mode

The display is dimmed during the night hours 22:00 — 06:00.

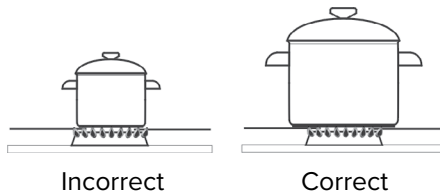
Operation of the hob

Choice of cookware

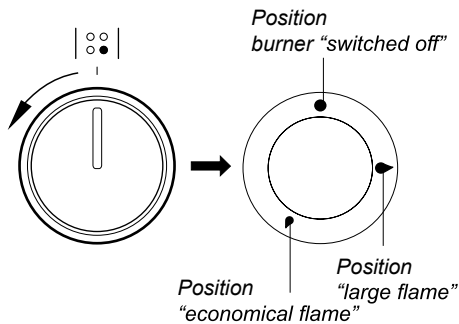
Mind that the diameter of a pan base is always larger than the burner flame crown and that the pan itself is covered. The recommended pan diameter is around 2.5 to 3 times larger than the burner diameter, that is, for:

- An auxiliary burner – a pan with a diameter of 90 to 150 mm
- A medium burner – a pan with a diameter of 160 to 220 mm
- A large burner – a pan with a diameter of 200 to 240 mm

The pan height should not be greater than its diameter.



Gas burner control knobs



Knob ignition

- Press in the knob to the end and turn it left to the “large flame” position 🔹
- Hold until gas is lit
- After the flame is lighted release the pressure on the knob and set a required flame

Caution! The cooker is equipped with a surface burner safety valve, hold the knob pressed down to the end when igniting for 10 seconds at the “large flame” position to activate the safety device.

Operation of the burner protection valve

Automatic system cuts off gas supply to a burner when the flame has disappeared. This system protects the cooker against gas leakage when the flame on a burner goes out e.g. in case of spillage.

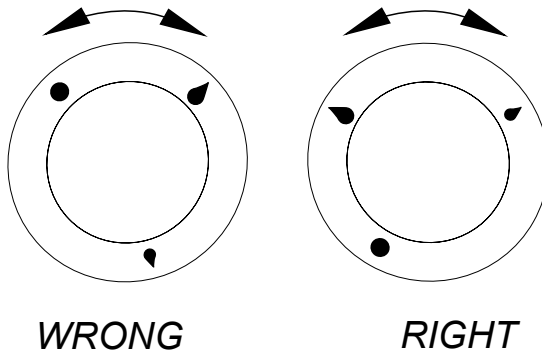
The user’s intervention is needed to re-ignite the burner.

Selection of the appropriate flame

A correctly adjusted burner has a light blue flame with a clearly visible internal cone. Selection of flame size depends on the position of the burner knob which has been set:

- large flame
- small flame (“economical flame”)
- burner switched off (gas supply is cut off)

Depending on requirements, flame size can be set in a continuous manner.



Caution! Do not adjust the flame between the off position ● and the large flame position ●.

Using your cooker

Before first use

Before you first use the cooker, you should pre-heat the oven for optimal cooking results. This will help remove any residues of fat and oil accumulated during the manufacturing process and dust accumulated during storage and transport.

Pre-heating

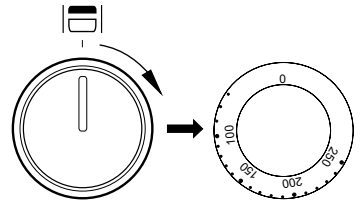
1. Remove packaging elements from the oven chamber.
2. Turn on ventilation in the room or open a window.
3. Start the oven at the temperature of 2500C.
4. Heat the oven for around 30 minutes.

The smell that is emitted during the first heating of the oven is connected with vapouring of residues of fat and oil used to protect the oven for the time of storing.

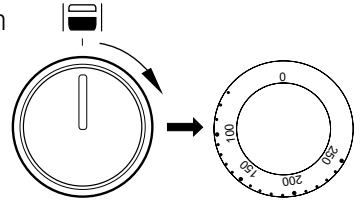
Important! In ovens equipped with the electronic programmer, the time “0.00” will start flashing in the display field upon connection to the power supply. The programmer should be set with the current time. (See Electronic programmer). If the current time is not set operation of the oven is impossible.

Cooking with natural convection (conventional) or automatic air circulation

The top oven cavity can be warmed up conventionally using the bottom and top heaters, as well as the grill.



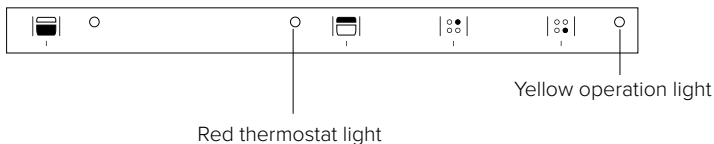
The bottom oven cavity can be warmed up with air circulation using the ring heating element and rotating fan. Operation of the oven is controlled by the temperature regulator knob.



In order to switch on the oven you need to:

- Set required working conditions of the oven, its temperature and a mode of heating
- Set the knob to the required position, turning it right

Two signal lights, yellow and red, indicate the oven turning on. If the yellow light is lit, this means the oven is working. If the red light goes out, it means the oven has reached the set temperature. If a recipe recommends placing dishes in a warmed-up oven, this should be not done before the red light goes out for the first time. When baking, the red light will temporarily come on and go out (to maintain the temperature inside the oven). In order to switch off the oven, set the knob to the “0” knob position, turning it left and the signal lights should both be out.



Top cavity



100°C
- 250°C

Top and bottom heaters on, the oven door is closed

The thermostat enables the user to set the temperature within a range from 100°C to 250°C. Use for baking. This setting is ideal for baking cakes, meat, fish, bread and pizza (it is necessary to preheat the oven and use a baking tray) on one oven level.



100°C
- 250°C

Grill on, the oven door is open

The thermostat enables the user to set the temperature within a range from 100°C to 250°C. Grilling is used for cooking of small portions of meat: steaks, fish, toasts, sausages, (thickness of roasted dish should not exceed 2-3 cm and should be turned over during roasting). When using the grill function, the temperature must be set to 250°C.

Bottom cavity



Oven lighting

The top oven lamp will be switched on after the temperature has been set by the temperature regulator knob.



100°C
- 250°C

Convection with ring heating element

The thermostat enables the user to set the temperature within a range from 100°C to 250°C. The oven is heated up by a heating element with air circulation forced by a rotating fan fitted in the central part of the back wall of the chamber. Lower baking temperatures than in the conventional oven can be used. This ensures uniform heat circulation around the dish being cooked in the oven.

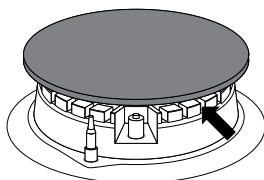
Warning! The door of the oven should be open while grilling. Accessible parts may become hot during use, young children should be kept away.

Care and maintenance

By ensuring proper cleaning and maintenance of your cooker you can have a significant influence on the continuing fault-free operation of your appliance. Before you start cleaning, the cooker must be switched off and you should ensure that all knobs are set to the “●”/“0” position. Do not start cleaning until the cooker has completely cooled.

Burners, the burner pan supports, the cooker housing

- In the case of soiled burners and pan supports, these elements must be removed from the cooker and washed with warm water and washing – up products intended for fats and soils. Next, wipe them dry. After the pan support has been removed, wash the burner hob carefully and wipe with a dry and soft cloth. In particular, ensure flame openings in rings under caps are clean, see the figure below. Do not use steel wire or drill holes.



Warning: Burner elements must always be clean. Water particles may hamper gas flow and produce an incorrect burner flame.

Important: The burner caps and leads must be repositioned correctly so that they sit squarely onto the hob as shown.

correct



incorrect



incorrect



- Wash enamel elements of the cooker with light washing products.
- When cleaning do not use cleaning agents with a strong abrasive effect, such as scouring powders containing an abrasive, abrasive compounds, abrasive stones, pumice stones, wire brushes and so on.
- Before you start using the cooker with stainless steel hob, its cooking zone first needs to be carefully washed. It is important to remove glue residues from the foils taken off trays during installation, as well as adhesive tape applied during packaging.
- The hob should be cleaned regularly after each use. Do not allow the hob to get heavily stained, particularly from burnt-on spillages from boiled over liquids.

Oven

- The oven should be cleaned after every use. When cleaning the oven the lighting should be switched on to enable you to see the surfaces better.
- The oven chamber should only be washed with warm water and a small amount of washing-up liquid.
- Steam cleaning:
 - Pour 250ml of water (1 glass) into a bowl placed in the oven on the first level from the bottom
 - Close the oven door
 - Set the temperature knob to 50°C, and the function knob to the bottom heater position
 - Heat the oven chamber for approximately 30 minutes
 - Open the oven door, wipe the chamber inside with a cloth or sponge and wash using warm water with washing-up liquid.

Caution! Possible moisture or water residues under the cooker can result from steam cleaning.
- After cleaning the oven chamber wipe it dry.

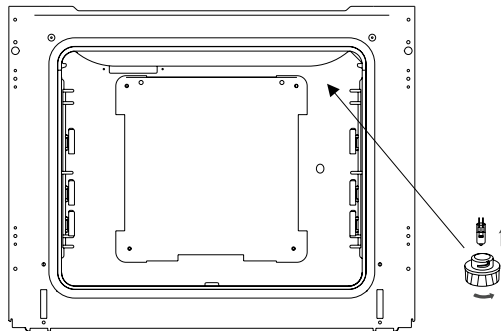
Caution! Do not use cleaning products containing abrasive materials for the cleaning and maintenance of the glass front panel.

Replacing the halogen bulb in the oven

Before replacing the halogen bulb, make sure the appliance is disconnected from the electric mains to avoid a possible electric shock.

Oven lighting

- Set all control knobs to the position “●”/“0” and ensure the power is disconnected
- Unscrew and wash the lamp cover and then wipe it dry.
- Pull the halogen bulb out using a cloth or paper. If necessary, replace the halogen bulb with a new one.
 - voltage 230V
 - power 25W
 - G9
- Replace the halogen bulb in its socket.
- Screw in the lamp cover.



Oven lighting

Note! Make sure not to touch the halogen bulb directly with your fingers.

Removing the top oven door

In order to obtain easier access to the oven chamber for cleaning, it is possible to remove the door. To do this, tilt the safety catch part of the hinge upwards (fig. A).

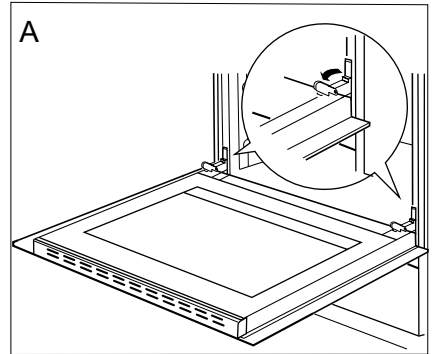
Close the door lightly, lift and pull it out towards you. In order to fit the door back on to the cooker, do the inverse.

When fitting, ensure that the notch of the hinge is correctly placed on the protrusion of the hinge holder.

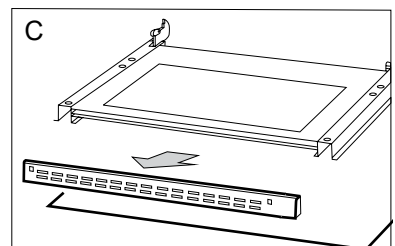
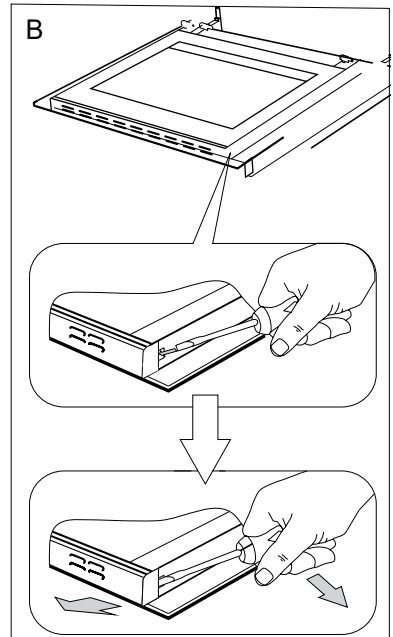
After the door is fitted to the oven, the safety catch should be carefully lowered down again. If the safety catch is not set it may cause damage to the hinge when closing the door.

Removing the inner panel

1. Using a flat screwdriver unhook the upper door slat, prying it gently on the sides (fig. B).
2. Pull the upper door slat loose. (fig. B, C).



Tilting the hinge safety catches

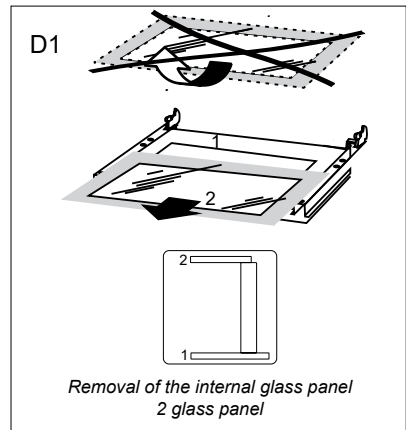
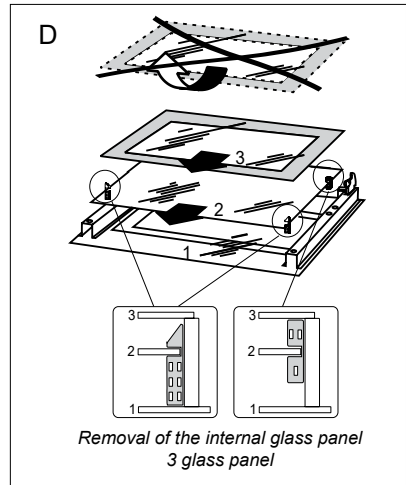


3. Pull the inner glass panel from its seat (in the lower section of the door). Remove the inner panel (fig. D, D1).

4. Clean the panel with warm water with some cleaning agent added.

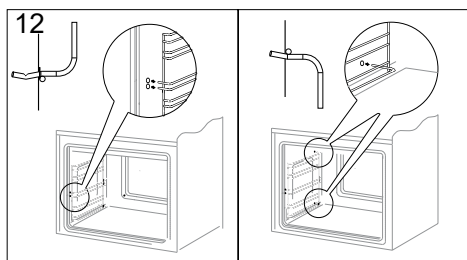
Carry out the same in reverse order to reassemble the inner glass panel. Its smooth surface shall be pointed upwards.

Important! Do not force the upper strip in on both sides of the door at the same time. In order to correctly fit the top door strip, first put the left end of the strip on the door and then press the right end in until you hear a “click”. Then press the left end in until you hear a “click”.

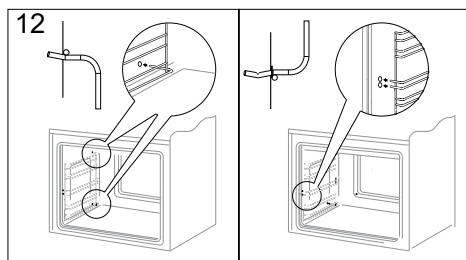


Care of accessories

The oven is equipped with easily removable wire shelf supports. To remove them for washing, pull the front catch, then tilt the support and remove from the rear catch.

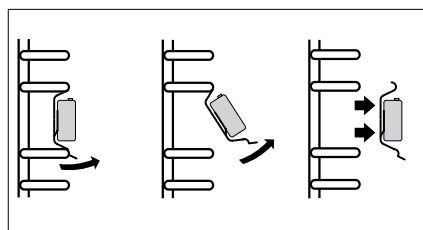


Removing wire shelf supports

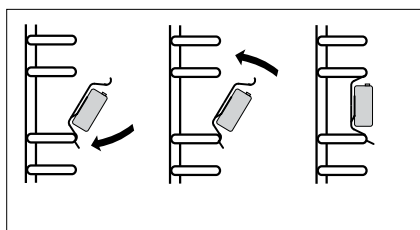


Installing wire shelf supports

Before you put the baking tray on the telescopic runners, they should be pulled out (if the oven is hot, pull out the telescopic runners by hooking the back edge of the baking tray on the bumpers in the front part of the telescopic runners) and then insert them together with the tray.



Removing telescopic runners



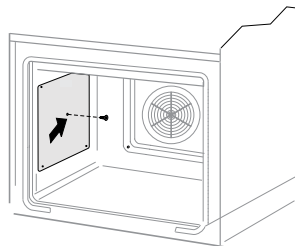
Installing telescopic runners

Important! Do not wash telescopic runners in a dishwasher.

The oven is equipped with liners covered with special self-cleaning enamel. The enamel removes fat stains or leftover food automatically, providing they are not dried on and burnt (food and fat remnants should be removed when they are not dried on and burnt to avoid a long self-cleaning process).

To activate self-cleaning switch on the oven for 1 hour, setting the temperature to 250°C. If remnants of food are small the process can be shortened.

If the self-cleaning performance is noticeably reduced, replace the liners with new ones: take out the wire rails from the inside and unscrew the catalytic enamel screw from the center of the liner. New liners can be obtained at service outlets.



Removal of catalytic liners

Troubleshooting

In the event of an emergency, you should:

- Switch off all working units of the cooker
- Disconnect the mains plug
- Call the service centre
- Some minor faults can be fixed by referring to the instructions given in the table below. Before calling the customer support centre or the service centre check the points that are presented in the table below

Problem	Reason	Solution
1. A burner does not light	flame openings soiled	Close the gas by cutting off valve, close burner knobs, air the room, take out and clean the burner, blow on flame openings
2. A gas ignitor does not light	Break in power supply	Check the household fuse box; if there is a blown fuse, replace it with a new one
	Break in gas supply	Open the gas supply valve
	Soiled (greasy) gas ignitor	Clean the gas ignitor
	Knob not pressed in long enough	Hold the knob pressed in until a full flame appears around the burner crown
3. The flame goes out when lighting a burner	The bulb is loose or damaged	Hold the knob down longer at the “large flame” position
4. Electrical fittings do not work	Break in 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 Care and Maintenance)

Regular inspections

Besides keeping the cooker clean, you should:

- Carry out periodic inspections of the control elements and cooking units of the cooker. After the guarantee has expired you should have a technical inspection of the cooker carried out at a service centre at least once every two years
- Fix any operational faults
- Carry out periodical maintenance of the cooking units of the cooker

Warning! All repairs and regulatory activities should be carried out by the appropriate service centre or by an appropriately authorised fitter.

In the event of your appliance requiring technical assistance and/or spare parts, please contact CDA Customer Care. For more information about the warranty of your product, including terms and conditions, please visit www.cda.co.uk/warranty

CDA Customer Care

Phone: 01949 862 012

Email: customer.care@cda.co.uk

In this case it is necessary to state all the appliance data on the rating plate, such as model, serial number etc.

If the problem is not solved, disconnect the power supply and report the fault.

Important! All repairs must be performed by qualified service technicians. The use of engineers not approved by CDA may invalidate any warranty provided.

Installation

Before you start: Please read the instructions. Planning your installation will save you time and effort. Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible. The adjustment conditions are stated on the data badge. This appliance is not connected to a combustion evacuation device. It shall be installed and connected in accordance with current installation regulation. Particular attention shall be given to the relevant requirements regarding ventilation.

In your own interest and that of safety, it is the law that all gas appliances be installed and serviced by competent persons. GAS SAFE registered installers are to undertake the work to satisfactory standards. Where regulations or standards have been revised since this handbook was printed, always use the latest edition.

In the UK the regulations and standards are as follows:

1. Gas Safety Regulations 1996 (Installation and Use).
2. Building Regulations - Issued by the Department of the Environment.
3. Building Standards (Scotland) (Consolidated) - Issued by the Scottish Development Department.
4. The current I.E.E. Wiring Regulations.
5. Electricity at Work Regulations 1989.
6. BS 6172 Installation of Domestic Gas cooking Appliances.
7. Installation & Servicing Instructions for this appliance. For installation in countries other than the UK, the appliance must be connected in

accordance with all local gas and electrical regulations.

Ventilation Requirements

The room containing the appliance should have an air supply in accordance with BS5440: Part 2: 1989:

- All rooms require an openable window, or equivalent, and some rooms will require a permanent vent as well.
- For room volumes up to 5m^3 an air vent of 100cm^2 is required.
- If the room has a door that opens directly to the outside, or the room exceeds 10m^3 , NO AIR VENT is required.
- For room volumes between 5m^3 and 10m^3 an air vent of 50cm^2 is required.
- If there are other fuel burning appliances in the same room, BS 5440: Part 2: 1989 should be consulted to determine the air vent requirements.
- This appliance must not be installed in a bed sitting room of less than 20m^3 or in a bathroom or shower room. Windows and permanent vents should therefore not be blocked or removed without first consulting a GAS SAFE gas installer.
- The room should be equipped with a ventilation system that pipes away exhaust fumes created during combustion. This system should consist of a ventilation grid or hood. Hoods should be installed according to the manufacturer's instructions. The cooker should be placed so as to ensure free access to all control elements.

Failure to install appliances correctly is dangerous and could lead to prosecution.

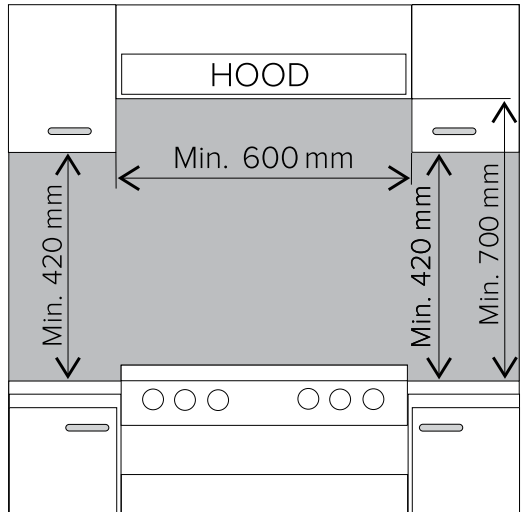
Important: Whilst every care is taken to eliminate burrs and raw edges from this product, please take care when handling - we recommend the use of protective gloves during installation.

Please note that the weight of this appliance is approximately 40kg (unpacked). Take care if the appliance needs to be lifted during installation - always use an appropriate method of lifting.

Clearances

No shelf or overhang or cooker hood should be closer than a minimum of 650mm, but check with cooker hood manufacturer's recommendations. The cooker must have a side clearance above hob level of 90mm up to a height of 400mm. Check that there are no projections in the rear wall which will prevent the lid (where fitted) being raised to the vertical position. This cooker may be fitted flush to base units. However, for models with side opening doors, we recommend a side clearance of 60mm between the cooker and any side wall. This is a type X appliance regarding installation requirements.

Important: Ensure that you route all mains cables well clear of any adjacent heat source. The cooker should stand on a hard, even floor (do not put it on a base).



Levelling

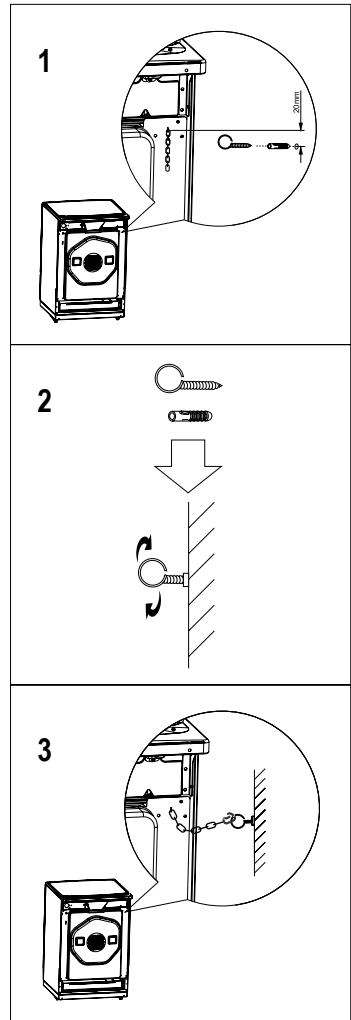
Before you start using the cooker it should be leveled, which is particularly important for fat distribution in a frying pan. To this purpose, adjustable feet are accessible after removal of the drawer. The adjustment range is +/- 5mm.

Anti-tilt protection

CAUTION! You must install the anti-tilt protection. If you do not install it, the appliance can tilt.

The appliance must be secured by using the safety chain (supplied and mounted to cooker rear).

Fasten hook to the kitchen wall and connect safety chain to the hook.



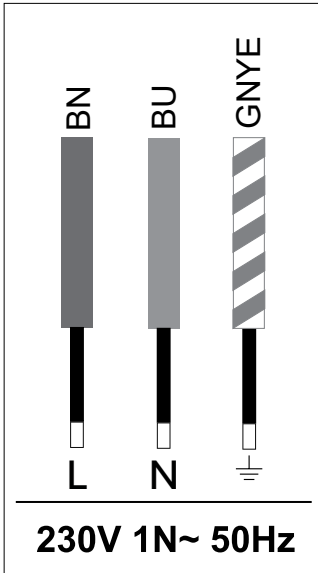
Mains electrical connection

Warning: This appliance must be earthed.

We recommend that the appliance is connected by a qualified electrician who is member of the N.C.E.I.C. and who will comply with the I.E.T. and local regulation. This appliance is intended to be connected to fixed wiring by a double pole switch, having a contact separation of at least 3mm in all poles and protected by a 13A fuse. The switch must be positioned no further than 2m from the appliance.

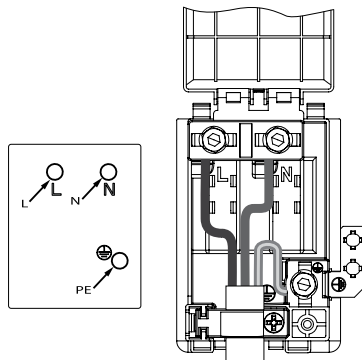
Please note:

- The mains cable must only be replaced by a qualified electrician or service engineer and must be of equivalent or better rating (i.e. 3x1.3mm², HO5VV-F).
- This appliance is intended to be connected to the mains supply with a cable of cross sectional area 1.5mm².
- The current rating of the fuse or circuit breaker protecting this appliance should be marked on the socket outlet.
- Assembly and electrical connection should be carried out by specialised personnel.
- When installing this product we recommend you seek the help of another individual.



Live L: BN - brown
 Neutral N: BU - blue
 Earth PE: GNYE - green/yellow

Should the mains cable be damaged or need to be replaced, it should only be done so by a qualified electrician or engineer. The connections to the cooker are shown below.

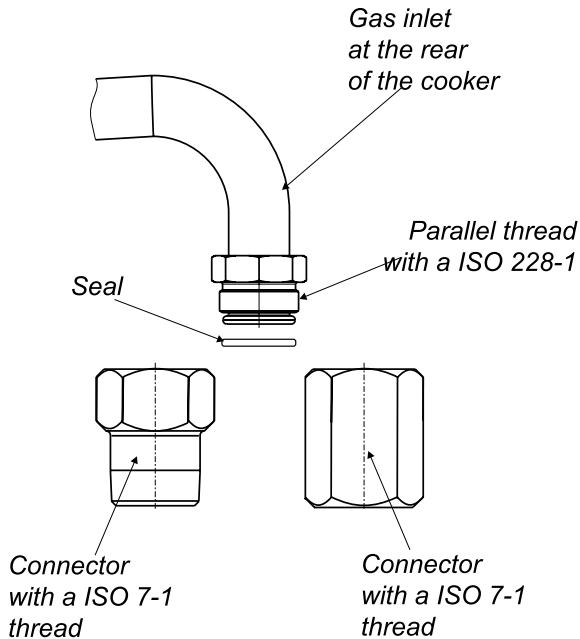


Ensure that the leads are securely fitted. Failure to do so may prevent the cooker from operating correctly.

Connecting the gas supply

The inlet to the cooker is 1/2" BSP internal situated at the rear corner. Fit the bayonet connection. This should be located so as to ensure that the flexible connector hose does not kink. Use a 900-1125mm length of flexible connector.

Ensure that all pipe work is of the correct rating for both size and temperature. Flexible connections should comply with BS669. Parts of the appliance likely to come into contact with a flexible connector have a temperature rise of less than 70°C.



After installation, make sure all connections are gas sound.

Adapting the cooker to another type of gas.

This operation may only be carried out by an appropriately authorised fitter. If the gas the cooker is to be supplied with differs from the gas provided for the cooker by the manufacturer, burner nozzles must be exchanged and the flame needs to be adjusted.

In order to adapt the cooker to burn a different type of gas, you should:

- Exchange nozzles (see tables below)
- Adjust the “economical” flame

Warning: The cookers provided by the manufacturer have burners which are factory-adapted to use the gas specified on their data plates.

Injector Size Table

Type of gas	Burners		
	Small gas injector diameter [mm]	Medium gas injector diameter [mm]	Large gas injector diameter [mm]
	nominal thermal power 1,00 kW	nominal thermal power 1,75 kW	nominal thermal power 3,00 kW
G20 2H 20 mbar	0,77	0,97	1,29
G30/31 3+ 28-30 /37mbar	0,50	0,65	0,87

The procedure for changing the gas type

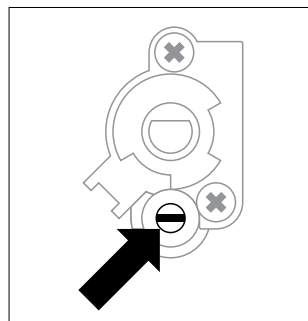
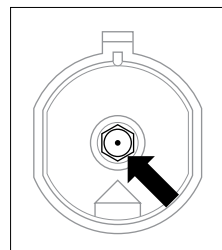
Burner	Flame	Conversion from LPG to natural gas	Conversion from natural gas to LPG
Hob	Full flame	1. Replace burner nozzle with the appropriate nozzle according to the table.	1. Replace burner nozzle with the appropriate nozzle according to the table.
	Small flame	2. Gently tighten the adjusting screw and check the flame size.	2. Gently tighten the adjusting screw and check the flame size.

Surface burners applied do not require adjustment of primary air. A correct flame has distinct internal cones of blue and green colour. A short, humming flame or long, yellow and smoking one, without clearly outlined cones, shows improper quality of gas in the household piping or a damaged or soiled burner. In order to check a flame, heat a burner for around 10 minutes with a full flame, and next turn the valve knob to the economical flame position. The flame should not go out or jump onto the nozzles.

Exchange of a burner nozzle – unscrew the nozzle with special socket spanner No 7 and replace with a new one according to a type of gas (see tables).

Knobs should be adjusted with the burner switched on and set to the economical flame position, using an adjustment screwdriver of the 2.5 mm size. In order to perform adjusting operations, take off the knobs.

Caution! After adjustment is completed, place a label indicating the type of gas to which the cooker is now adapted.



Technical data

Model	CFD600MB
Appliance category	GB II2H3+
Rated voltage	230V~
Rated frequency	50 Hz
Power	4000 W
Top oven	2000 W
Top heater	500 W
Bottom heater	1000 W
Grill	2000 W
Main oven	2000 W
Ring element	2000 W
Power gas hob	7500 W
External dimensions (H x W x D)	600(W) x 600(D) x 900(H) mm

The product meets the requirements of European standards EN 60335- 1; EN60335-2-6. The data on the energy labels of electric ovens is given according to standard EN 60350-1 / IEC 60350-1. These values are defined with a standard workload a with the functions active: bottom and top heaters (conventional heating) and fan assisted heating (forced air heating), if these functions are available. implementing measures which apply in Great Britain and Northern Ireland, respectively.

Certificate of compliance CE and UKCA.

The Manufacturer hereby declares that this product complies with the general requirements pursuant to the following European Directives and analogous UK requirements :

- The Low Voltage Directive 2014/35/EC / Electrical Equipment (Safety) Regulations 2016.)
- Electromagnetic Compatibility Directive 2014/30/EC / Electromagnetic Compatibility Regulations 2016.)
- Regulation (EU) 2016/426 of the European Parliament / Regulation 2016/426 on gas appliances as brought into UK law and amended.)
- ErP Directive 2009/125/EC / The Ecodesign for Energy-related Products Regulations 2010 (as amended) for the applicable implementing measures which apply in Great Britain and Northern Ireland, respectively

And therefore the product has been marked with **CE** and **UKCA** symbols and the Declaration of Conformity, the Manufacturer has drawn up the declaration and is available to the competent authorities regulating the market.

Product fiche

The information in the product data sheet is given in accordance with the Commission delegated Regulation (EU) No 65/2014 supplementing Directive of the European Parliament and of the Council 2010/30/EU with regard to energy labelling of household ovens and range hoods

Supplier name	CDA
Model identifier	CFD600MB
Energy efficiency index of top cavity (EEI cavity)	106,8
Energy efficiency index of main cavity (EEI cavity)	95,2
Energy efficiency class of top cavity	A
Energy efficiency class of main cavity	A
Energy consumption per cycle of top cavity (EC electric cavity) conventional mode [kWh] fan-forced mode [kWh]	0,78 -
Energy consumption per cycle of main cavity (EC electric cavity) conventional mode [kWh] fan-forced mode [kWh]	- 0,79
Number of cavities	2
Heat source of top cavity (electricity or gas)	Electricity
Heat source of main cavity (electricity or gas)	Electricity
Cavity volume [l] - top	43
Cavity volume [l] - main	67

In order to determine compliance with the eco-design requirements, the measurement methods and calculations of the following standards were applied:

EN 60350-1

EN 60350-2

Product information: Household ovens

Product information given in accordance with Commission Regulation (EU) No 66/2014 supplementing Directive of the European Parliament and Council Directive 2009/125/EC with regard to eco-design requirements for household ovens, hobs and range hoods

Model identifier	CFD600MB
Oven type (electricity or gas) - top	Electricity
Oven type (electricity or gas) - main	Electricity
Appliance weight [kg]	49,35
Number of cavities	2
Source of heat for each cavity (electricity or gas) - top	Electricity
Source of heat for each cavity (electricity or gas) - main	Electricity
Volume of each cavity V [l] - top	43
Volume of each cavity V [l] - main	67
Energy consumption needed to heat a standard charge in an electric oven cavity during a single cycle in conventional mode for each cavity (final electric energy consumption) EC electric cavity [kWh/cycle] - top	0,78
Energy consumption needed to heat a standard charge in an electric oven cavity during a single cycle in conventional mode for each cavity (final electric energy consumption) EC electric cavity [kWh/cycle] - main	-
Energy consumption needed to heat a standard charge in an electric oven cavity during a single cycle in fan-forced mode for each cavity (final electric energy consumption) EC electric cavity [kWh/cycle] - top	-
Energy consumption needed to heat a standard charge in an electric oven cavity during a single cycle in fan-forced mode for each cavity (final electric energy consumption) EC electric cavity [kWh/cycle] - main	0,79
Energy efficiency index EEI cavity for each cavity - top	106,8
Energy efficiency index EEI cavity for each cavity - top	95,2

Product information: Household electric hobs

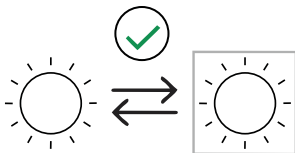
Product information given in accordance with Commission Regulation (EU) No 66/2014 supplementing Directive of the European Parliament and Council Directive 2009/125/EC with regard to eco-design requirements for household ovens, hobs and range hoods

Model identifier		CFD600MB
Hob type (electric / gas / gas-electric)		Gas
Number of cooking zones		4
Energy efficiency for each gas burner (EE gas burner)	FL	55,5
	RL	55,5
	RR	55,5
	FR	55,5
Energy efficiency of gas hob (EE gas hob)		55,5

Product information given in accordance with Commission Regulation (EU) No 2019/2015:

This product contains a light source of energy efficiency class G.

Light source in this product can be replaced by end-user.





For service or queries relating to your product please contact:

The Customer Care Department on **01949 862 012** or email customer.care@cda.co.uk

For more information please contact:

The Sales Department on **01949 862 010** or email sales@cda.co.uk

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