



User's Manual

Free Standing Gas Cookers
with Gas Ovens

HGS50W HGS60W

To request a service call Tel. 01759 487830



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Installation
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Maintenance and cleaning
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Attention

- Read carefully the user's manual before use and installation of the appliance.
- Keep the user's manual for future use.
- This appliance is not designed for industrial or laboratory use. Use this appliance only for its intended use.

THESE INSTRUCTIONS MUST BE FOLLOWED:

Remove all internal and external packing materials from the appliance and check for transportation damage.

In case of damage, do not operate the appliance and contact your authorised service provider.

Keep children away from all packaging, which may cause danger.

Prior to installation, ensure that the main voltage conditions and the adjustment of the appliance are compatible.

This appliance must not be used to heat a room.

This appliance must be installed and connected in accordance with current installation regulations.

Particular attention should be given to the relevant requirements regarding ventilation.

The use of cooking appliances 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 increasing the level of mechanical ventilation where present.

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TECHNICAL SPECIFICATIONS:

Regulation (EU) 65/2014

Brand		HADEN	HADEN
Models		HGS50W	HGS60W
Construction		Freestanding	Freestanding
Number of cavities	Nbr.	1	1
Energy efficiency index cavity I	EEI	82.3	76
Energy efficiency class cavity I		A	A
Energy consumption conventional heating, cavity I	MJ/cycle	4.68	4.77
Energy consumption fan forced heating, cavity I	MJ/cycle	-	-
Heat source cavity I		Gas	Gas
Volume cavity I		49	62
Energy efficiency index cavity II	EEI		
Energy efficiency class' cavity II			
Energy consumption conventional heating, cavity II	kWh/cycle		
Energy consumption fan forced heating, cavity II	kWh/cycle		
Heat source cavity II			
Volume cavity II			

A+++ (most Efficient) to D (least efficient)

Regulation (EU) 66/2014

Brand		HADEN	HADEN
Model		HGS50W	HGS60W
Type of hob		Freestanding	Freestanding
Number of gas burners	Nbr.	4	4
Ø Heating zone I	mm	1.15	1.15
Ø Heating zone II	mm	0.92	0.92
Ø Heating zone III	mm	0.92	0.92
Ø Heating zone IV	mm	0.72	0.72
Energy efficiency gas burner I	%	61.3	61.3
Energy efficiency gas burner II	%	57.1	57.1
Energy efficiency gas burner III	%	57.1	57.1
Energy efficiency gas burner IV	%	-	-
Energy efficiency for the gas hob	%	58.5	58.5

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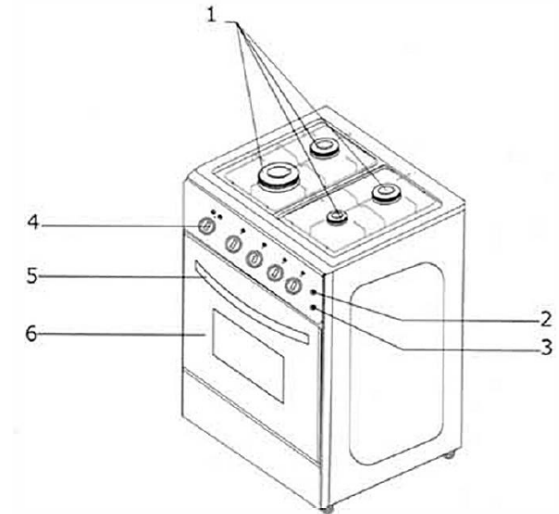
WARNING!

This appliance is not intended for use by people (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless it is under supervision or having been given instructions concerning the use of the appliance by a person responsible for their safety.

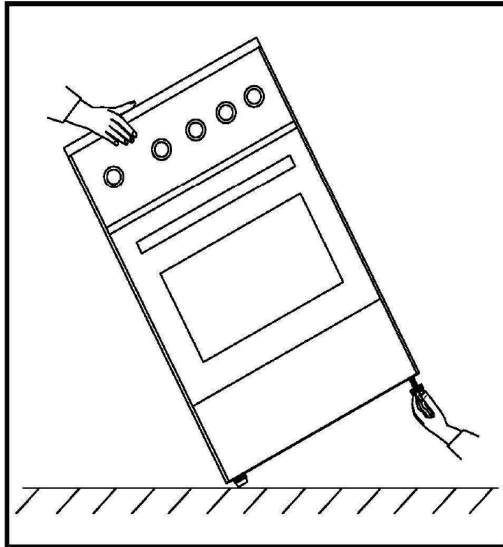
Children should be supervised to ensure that they do not play with the appliance.

INTRODUCTION:

1. Gas Burners
2. Oven Lamp (optional)
3. Ignition (optional)
4. Oven Control Knob
5. Door Handle
6. Oven Door



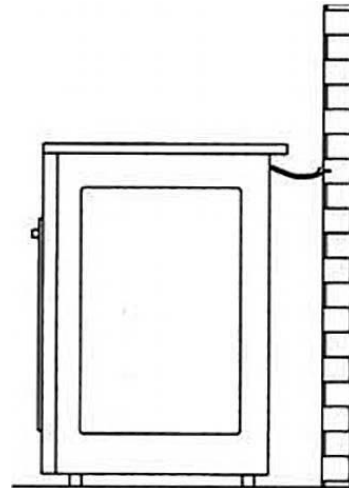
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Safety Advice

Get two people to work together to stabilise the cooker on uneven floors.
One person tilts the cooker whilst the other adjusts the screw-in feet.
Adjust these feet until the cooker is level and stable.

IMPORTANT SAFETY ADVICE:
This cooker comes with a safety chain which must be fitted securely to a wall in order to avoid the risk of tipping.
Please use the fixing kit provided.
This can be found inside the oven.

The manufacturer will accept no responsibility whatsoever for injury or damage if the safety chain is not fitted.



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- Repair of the appliance due to the effects of a lack of cleaning such as dirt, mould, grease, spillages and odours or due to the effects of lime-scale.
- Any blockages to pump or filter in washing machines and dish washers.
- Punctured evaporators and lack of cleaning (e.g.. blocked gas jets)
- Any parts which are fitted to the product which are not original manufacturer's parts
- Operation at incorrect voltage.
- No Fault Found.
- Scratches and chips to ceramic hob glass surface resulting in the use of inappropriate cooking utensils.
- Noise, vibration or steam resulting in the operation of the appliance. This includes steam from washer, dryer, dishwasher and ovens, running of oven fans, drain pumps.
- Being used in a non-domestic environment, second hand, or those used by several people in communal areas. A service charge could be made if a fault is not a mechanical or electrical manufacturing fault.

Disclaimer

- The manufacturer will not be held responsible for any damages resulting from inappropriate usage of the appliance.
- The Guarantee is valid in the United Kingdom and the Republic of Ireland only.
- The Guarantee is non-transferable and only relates to the original purchaser of this appliance.
- Where deemed necessary by Haden for an appliance to be exchanged within the guarantee period, the new appliance will be covered by the original guarantee period and will not be subject to a new guarantee.
- Haden reserve the right to inspect the appliance before exchange/replacement can take place.
- Haden disclaims any liability for consequential loss or damage.
- This Guarantee does not in any way diminish your statutory or legal rights.

Manufacturer

HADEN
Sabichi Homewares Limited
Sabichi House
5 Wandsworth Road,
Perivale,
Middlesex
UB6 7JD

Service Hotline: 01759 487830
Email: admin@hadenwarranty.co.uk

To request a service call Tel. 01759 487830

Product Guarantee information:

Your Haden product is covered by Guarantee for 24 months from the date of the original purchase. Please ensure you register your product and keep your receipt (proof of purchase) and serial number in a safe place.

You can register your Haden product **by calling 01759 487830**

What is covered?

- Electrical and mechanical faults deriving from faulty materials defective components or a manufacturing defect.
- Replacement functional parts.
- Labour costs of an approved Haden engineer.

Your Haden Guarantee covers domestic use at residential addresses and is subject to the following conditions.

Guarantee exclusions:

- Transit / delivery damage or cold weather damage.
- Incorrect installation:

Please ensure that your Haden appliance has been correctly and safely connected to mains supplied electricity, gas and water and drainage as appropriate and in accordance with the instruction manual. Gas appliances must be properly installed by a qualified Gas Safe (or BORD GAIS) installer. LPG conversions will be covered only if a copy of the necessary certification is provided at the time of registration by a qualified Gas Safe (or BORD GAIS) installer. We recommend that all electric cooking products, washing machines and dishwashers are installed by a qualified plumber / electrical appliance installer.

- Repair of, or interference with, the product by any person not authorised by the manufacturer to carry out service.
- Improper use or abuse.
- Accidental damage.
- Reversal of door or door handles on cooling appliances.
- Repair or replacement of any cosmetic or consumable parts such as bulbs, plugs, fuses, cables, filters and attachments, control knobs, flaps, container lids, handles, glass and wire shelves, rubber hoses, plastic door shelves and any accessories for example Oven baking trays and shelves. These include any parts which have become worn, discoloured or damaged, including damage by incorrect use or cleaning.

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INSTALLATION:

**This appliance must be installed by a suitably qualified gas safe registered gas installer to standard BS 6172: 2010
! Failure to do this
will invalidate your warranty**

The electrical cable should not touch the hot parts of the appliance.

The electrical cable should not be routed through any area that may be affected by heat from the oven, especially the area directly behind the oven.

- This appliance must be installed in full accordance with national standards and regulations, please refer to national and local instructions.
- This appliance must be installed on a level surface to prevent spillage.
- Install the appliance in a position where the oven door can be opened freely.
- Install the appliance away from inflammable materials.
- After installing the cooker, be sure that all knobs are in the “O” position.
- Be sure that there is nothing inside the oven. First turn the oven gas control knob to “MAX” position and after the flame ignites, continue pressing the knob for few seconds more. This will allow the sensor to sense there is heat, otherwise, the sensor will automatically stop the gas flow to the burners.
- Allow this operation to run for 10 minutes then turn off the oven by turning the knob back to the “O” position.
- During this operation a temporary smell and form of smoke will occur, this is due to the protective grease on the burner, This is normal and will go away when the oven is used
- During this operation, ensure that the room is well ventilated.
- Once you are sure that your cooker is totally cooled down, clean the cooker by wiping it with a damp cloth or sponge.

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**GAS CONVERSION TO OR FROM NATURAL GAS TO LPG
MUST ONLY PERFORMED BY A QUALIFIED GAS SAFE ENGINEER**

GAS CONVERSION TABLE:

GAS SUPPLY	BURNER TYPE	INJECTOR DIAMETER	NOMINAL RATE Kw(Hs)	REDUCED RATE kw	GAS CONSUMPTION
NATURAL GAS G-20 20 mbar	Rapid	1.15	2.80	0.80	0.272 m ³ /h
	Standard	0.92	1.60	0.55	0.146 m ³ /h
	Standard	0.92	1.60	0.55	0.146 m ³ /h
	Auxiliary	0.72	0.95	0.45	0.092 m ³ /h
	50x50 Oven	0.84	1.35	0.90	0.125 m ³ /h
	1000x50 Oven	1.00	1.90	1.00	0.173 m ³ /h
	1000x50 Grill	0.92	1.35	-	0.120 m ³ /h
LPG G-30 28-30 mbar	Rapid	0.85	2.70	0.90	196.32 g/h
	Standard	0.65	1.60	0.55	116.34 g/h
	Standard	0.65	1.60	0.55	116.34 g/h
	Auxiliary	0.50	0.90	0.40	65.44 g/h
	50x50 Oven	0.60	1.40	0.80	101.79 g/h
	1000x50 Oven	0.60	1.26	0.80	91.61 g/h
	1000x50 Grill	0.60	1.40		101.79 g/h
LPG G-30 37 mbar	Rapid	0.75	2.70	1.00	196.32 g/h
	Standard	0.65	1.70	0.60	123.61 g/h
	Standard	0.65	1.70	0.60	123.61 g/h
	Auxiliary	0.50	0.90	0.45	65.44 g/h
	50x50 Oven	0.55	1.40	0.85	101.79 g/h
	1000x50 Oven	0.60	1.90	0.85	138.15 g/h
	1000x50 Grill	0.55	1.40	-	101.79 g/h

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GENERAL WARRANTY CONDITIONS:

This appliance is under warranty covering only the replacement of the defective parts and free of charge repair during the period of the warranty. Please keep your receipt to resent to our Authorised Service Provider before a repair can be booked.

The connection and installation of the appliance can only be carried out by authorised service personnel.

This appliance must be grounded.

Problems arising due to improper installation are not covered by the warranty. Unauthorised repair or modification of the appliance invalidates the warranty.

Information concerning disposal

♻️ Disposal of packaging

The packaging protects your appliance from damage during transit. All utilised materials are environmentally safe and recyclable. Please help us by disposing of the packaging in an environmentally friendly manner. Please ask your dealer or enquire at your local authority about current means of disposal.

♻️ Disposal of your old appliance



Old appliances are not worthless rubbish! Valuable raw materials can be reclaimed by recycling old appliances.

This appliance is identified according to the European guideline 2012/19/EU on waste electrical and electronic equipment-WEEE. The directive specifies the framework for an EU-wide valid return and re-use of old appliances. Compliant with WEEE Regulations.

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MAINTENANCE AND CLEANING:

- Disconnect the appliance from the mains power before maintenance and cleaning.
- Please wait until the appliance completely cools down.
- The appliance must only be cleaned with a damp cloth or sponge.
- Never use abrasive powder.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass, as they can scratch the surface, which may result in shattering of the glass.
- Steam cleaners must not be used for cleaning or any other purposes.
- The enamelled parts can be cleaned with soapy water and a soft clean cloth.
- In order to prevent damage do not scrape dirt off the control panel with sharp tools that may scratch and cause damage.

CAUTION:

ENSURE THAT THE APPLIANCE IS DISCONNECTED FROM THE POWER SUPPLY (SWITCHED OFF), BEFORE CLEANING OR REPLACING THE OVEN LAMP, TO AVOID THE POSSIBILITY OF ELECTRIC SHOCK.

The oven door is also removable for easy cleaning.

First open the oven door completely, flip up the hinge catch on the hook of both sides of the door. Grasp the door with both hands, raise a little and pull it backwards.

Following cleaning or maintenance, do not forget to re-do the hinge catches after placing the oven door back to its housing.

To extend the economical life of your appliance, take regular care and always keep the oven door open until the oven gets completely dry.

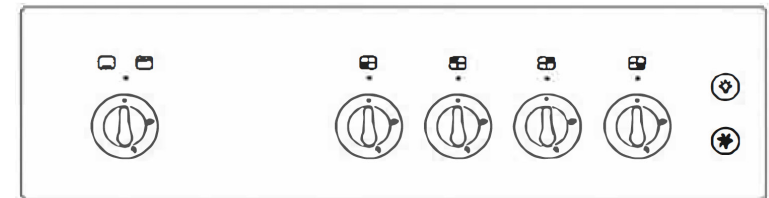
Any spillage should be removed from the lid before opening and hob surface and should be allowed to cool before closing the lid.


Particularly, pay attention not to pour water on the appliance during operation, and always avoid contact with acid or alkaline containing substances, such as vinegar, lemon, juice, salt etc. if this occurs, wipe and clean immediately paying attention to the hot parts of the appliance


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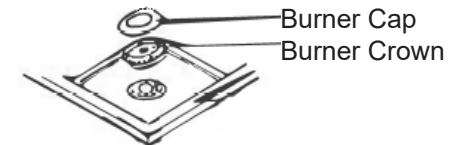
OPERATION:

CONTROL PANEL:



 Lower Burner, Oven

 Upper Burner, Grill



Using the oven

IMPORTANT! To ignite the oven or grill :

First, turn the gas control knob to the "MAX" position. Once the oven or grill has ignited continue pressing the knob for 10 seconds. This will allow the sensor to sense the heat, otherwise, the sensor will automatically stop the gas flow to the burners.

Using the hobs

BEFORE OPERATING THE HOBS ENSURE THAT THE HOB BURNERS ARE CORRECTLY ASSEMBLED!

Place the correct diameter Burner Crown then the Burner Cap on the corresponding burner body

To ignite the hob:

Press the knob of the burner you want to operate and turn the knob in the counter-clockwise direction so that the knob is at the max. position and with your other hand, press the ignition button at the same time.

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Flame failure device:

This cooker is equipped with a flame failure device

In order for these devices to work correctly and to prevent the flame going out when you first ignite your burners, keep the knob pressed and hold for 10 seconds after the burner has ignited

Manual Ignition of the Gas Burners

In the case of electricity failure resulting in loss of electronic ignition follow this procedure.

To ignite one of the burners, press and turn its knob counter-clockwise so that the knob is in max. position, ignite with a match, taper or another ignition device. Move the ignition source away as soon as you see a stable flame.

Do not operate the burners when the knob position is between max. and off positions. After the ignition, check the flames visually.

If you see yellow tips, lifted or unstable flames, turn the gas flow off, and check the assembly of the burner caps and crowns. Also, make sure that no liquid has spilled into the burner caps.

If the burner flames go out accidentally, turn the burners off, ventilate the kitchen with fresh air, and do not attempt re-ignition for 90 sec.

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.

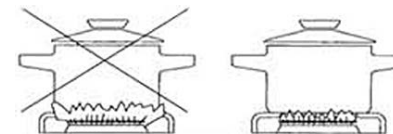
Cookware Selection

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 the minimum position once the boiling point is reached. It is recommended to always cover your cooking pan.

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In order to obtain maximum performance from the main burners, use pots with the following flat bottom diameters. Using smaller pots than the minimum dimensions stated below will cause energy loss

Rapid Burner: 24-38cm
Standard Burner: 18-24cm
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 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 bottomed 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 important to keep children and animals out of the reach of the burners during and after cooking (until the cooker has cooled down).

CAUTION:

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 cutlery or lids on the hob as they will get hot and could cause serious burns.

SAFETY ADVICE IN THE CASE OF A COOKING PAN FIRE

1. Turn off the burner.
2. Cover the pan with a fire blanket or damp cloth. This will smother the flames and extinguish the fire.
3. Leave the pan to cool for at least an hour before attempting to move it. Injuries are often caused by picking up a hot pan and rushing outside with it.

NEVER USE A FIRE EXTINGUISHER TO PUT OUT A PAN FIRE

Never use water to extinguish oil or fat pan fires.

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