Gas cookers

GH 606.0 E
GH 506.0 E
GH 505.0 E
GKH 507.0 E

Technical manual: H2-120-61-01

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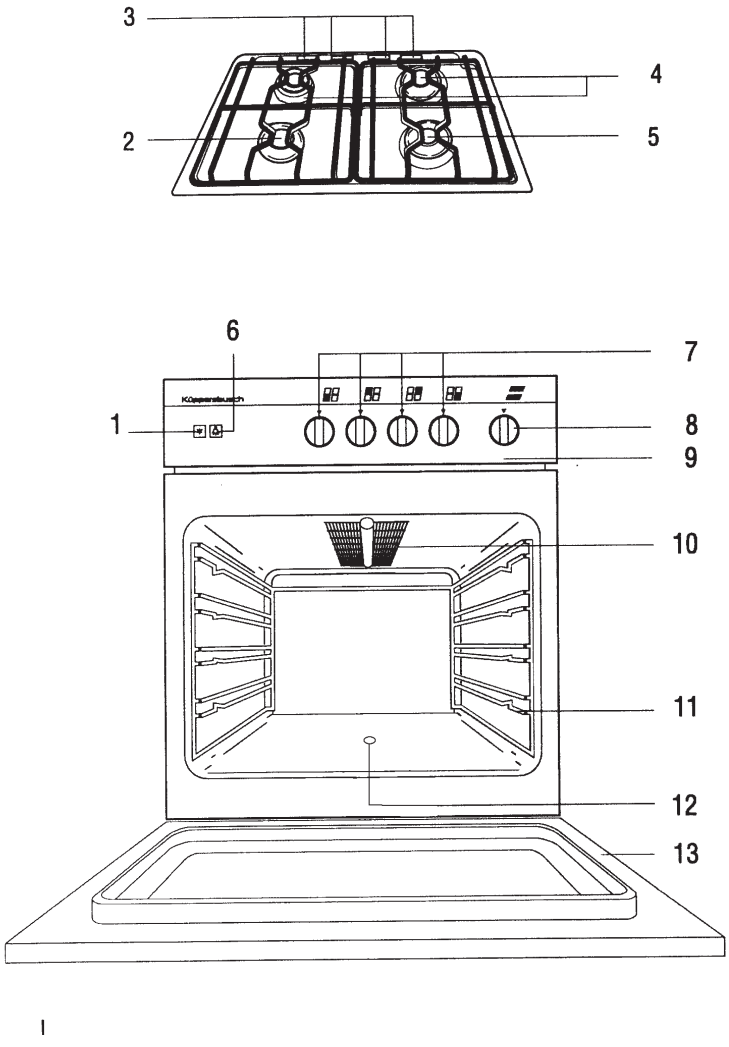
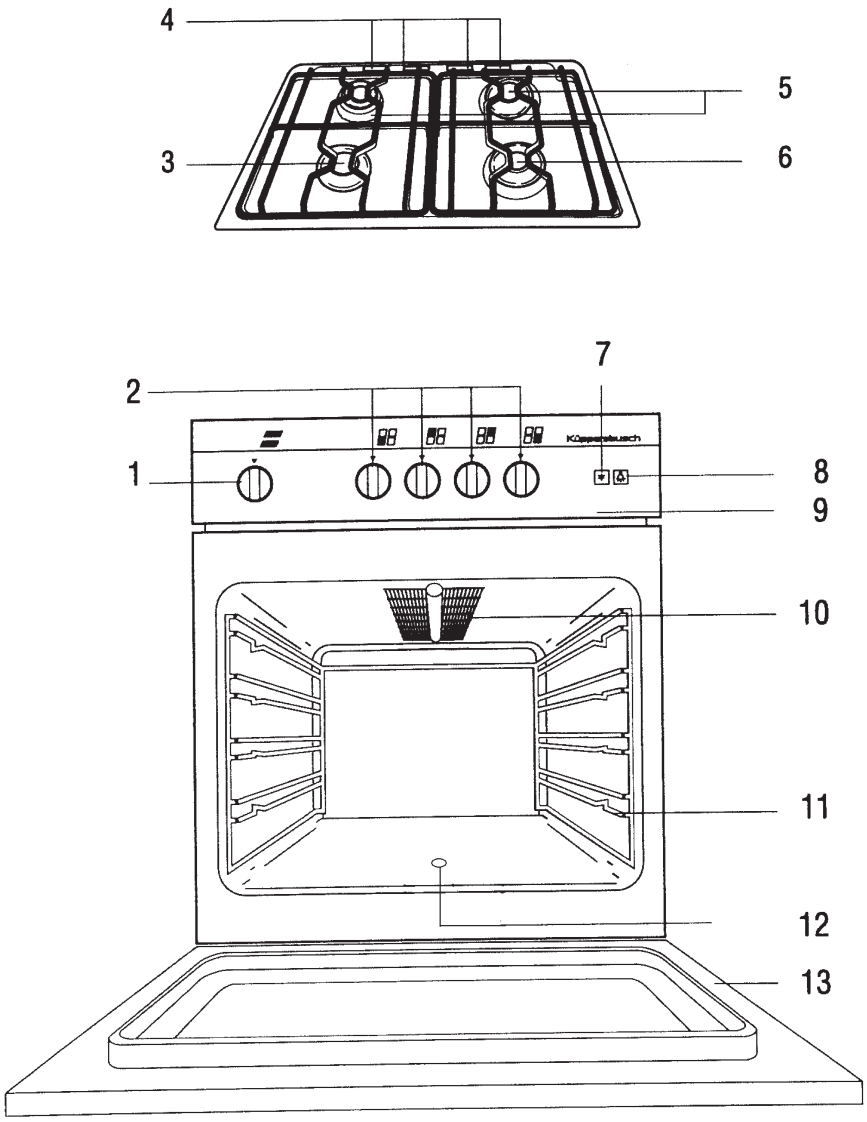


1 Electric ignition
2 Simmering burner
3 Aeration slits
4 Normal burner
5 High-speed burner
6 Switch for oven light
7 Cooking area control knobs
8 Thermostat control knob for oven
9 Control panel
10 Grill
11 Shelves
12 Ignition hole for oven burner
13 Oven door

1.2 GH 506.0 E



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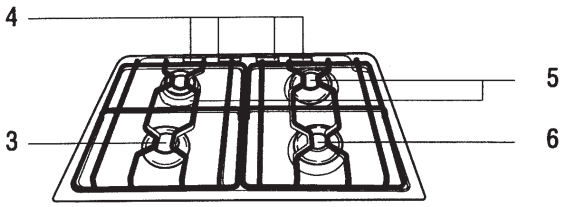

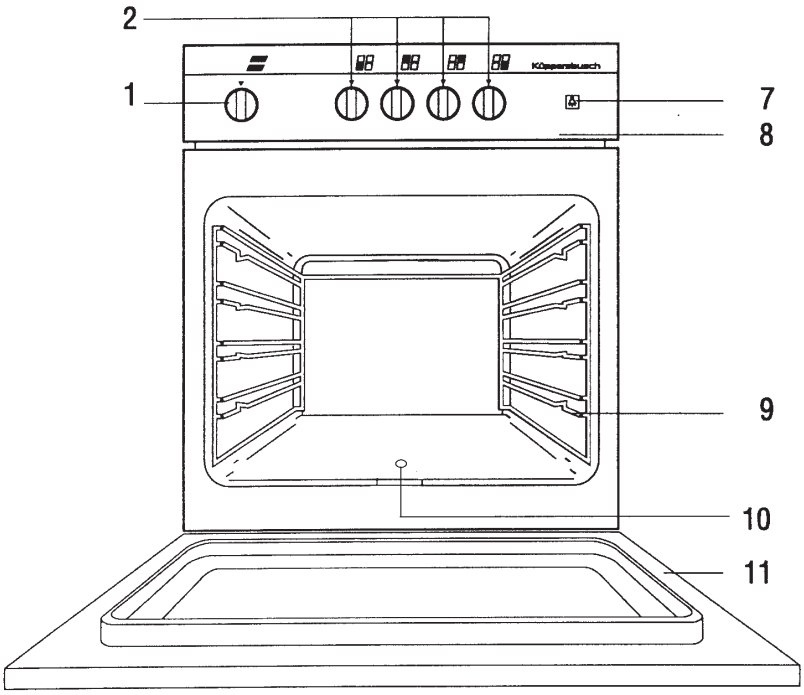

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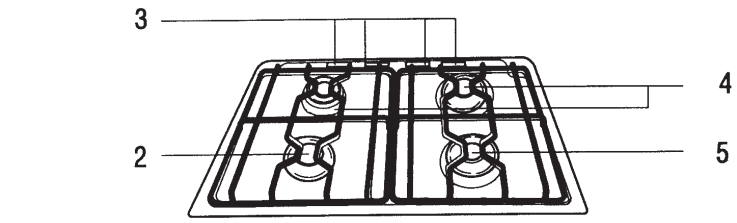
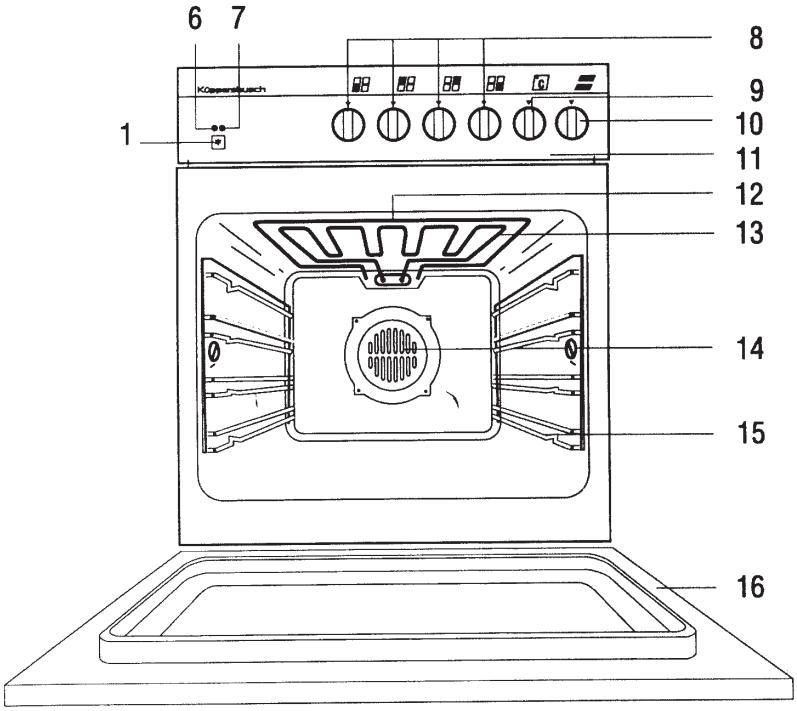
1.4 GKH 507.0 E



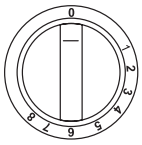


1	Electric ignition	9	Oven temperature controller
2	Simmering burner	10	Oven selector switch
3	Aeration slits	11	Control panel
4	Normal burner	12	Top heat
5	High-speed burner	13	Grill
6	Pilot light (yellow)	14	Hot air fan
7	Heating light (red)	15	Shelves
8	Cooking zone control knobs	16	Oven door

2. The individual functions

2.1 GH 505.0 E

2.1.1 Selecting the mode and temperature



Set the oven temperature to the value you want with the thermostat control knob for the oven.

The temperature settings are indicated on the control knob.

Temperature settings on the thermostat

Numbers on the switch ring	Oven temperature
1	150° C
2	170° C
3	190° C
4	210° C
5	230° C
6	250° C
7	270° C
8	290° C

2.1.2 Switch symbols and modes

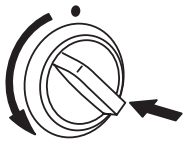
● OFF

☼	Lighting	Always switch on when the oven is being used.
1 - 8	Temperature settings of the top/bottom heat	Always only use one shelf level.

The oven is fitted with a thermostat which only regulates the temperature when the oven door is closed and reduces the size of the flame. If the oven door remains open for a lengthy period, the flame automatically becomes larger.

Always close the oven door carefully when in use so that the flame does not go out.

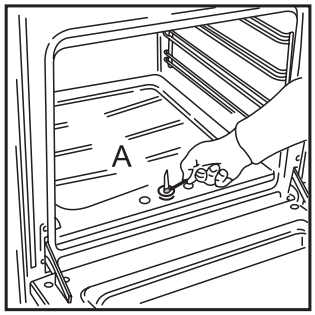
2.1.3 Igniting the oven burner and setting the temperature



With the oven door open, press the thermostat control knob for the oven lightly, turn fully counterclockwise and keep depressed.

Ignite the burner with a match or similar through the ignition hole (A).

After the flame has ignited, keep the control knob depressed for another 10 to 15 seconds and press again firmly.



Now close the oven door and turn the thermostat control knob back to the temperature you want.

The oven burner burns at the highest setting until the selected temperature has been reached.

Should the flame not ignite, repeat the process after about 2 seconds.

2.1.4 Slide-in utensils

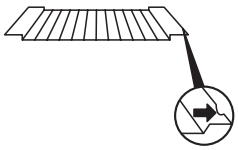
Baking tins:

As the baking tins are not supposed to protrude over the edge of the grid, only place them in the centre of the roasting grid. Position rectangular baking tins at right angles to the grid. Only use light-coloured baking tins for baking.

Baking trays:

Raise slightly when taking them out. When putting trays into the oven, the inclined edge of the trays must point towards the oven door.
Push the baking tray 3/4 into the oven and then carefully close the oven door so that the baking tray rests against the oven door window pane.
Always only use one shelf level
Use a drip pan when roasting.

Grid:

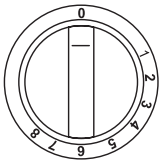


For baking and roasting always insert the grid as illustrated.

Make sure that the catch of the grids is always facing forwards (towards the oven door).

2.2 GH 506.0 E / GH 606.0 E

2.2.1 Selecting the mode and temperature



Set the oven temperature to the value you want with the thermostat control knob.

The temperature settings are indicated on the knob.

Temperature settings on the thermostat

Numbers on the switch ring	Oven temperature
1	150° C
2	170° C
3	190° C
4	210° C
5	230° C
6	250° C
7	270° C
8	290° C

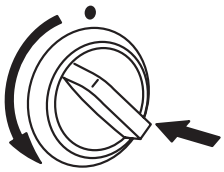
2.2.2 Switch symbols and modes

●	OFF	
☼	Lighting	Always switch on when the oven is being used.
1 - 8	Temperature settings of the top/bottom heat	Always only use one shelf level.
▾▾▾	Grilling	Suitable for small amounts of food to be grilled.

The oven is fitted with a thermostat which only regulates the temperature when the oven door is closed and reduces the size of the flame. If the oven door remains open for a lengthy period, the flame automatically becomes larger.

Always carefully close the oven door when in use so that the flame does not go out.

2.2.3 Igniting the oven burner and setting the temperature



With the oven door open, press the thermostat control knob lightly, turn fully counterclockwise and keep depressed.

Activate the electric ignition with the pushbutton.

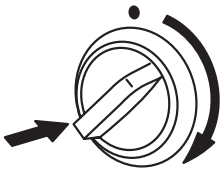
After the flame has ignited, keep the thermostat control knob depressed for another 10 to 15 seconds and press again firmly.

Now close the oven door and turn the thermostat control knob back to the temperature you want.

The oven burner burns at the highest setting until the selected temperature has been reached.

Please note: Insert the baking tray ¾ into the oven and then carefully close the oven door so that the baking tray rests against the oven door window pane.

2.2.4 Igniting the grill burner



The grill burner heats the stainless steel grid to which the grill is attached. Infrared radiation which is used for grilling is produced on the steel grid.

To ignite, press the thermostat control knob for the oven slightly and turn clockwise into the position ▾▾▾ Grill.

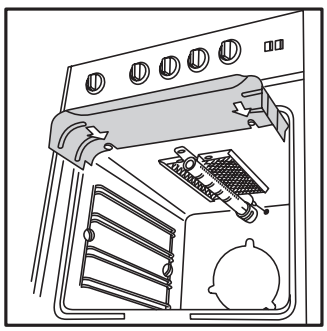
Activate the electric ignition with the pushbutton.

After the flame has ignited, keep the thermostat control knob depressed for 10 to 15 seconds.

Should the burner not ignite, repeat the process after about 2 seconds.

2.2.5 Using the grill

Important: Use the grill with the oven door half-open.



The appliance reaches high temperatures in grilling mode. Keep small children away.

Mount the heat guard provided (see illustration). It serves to protect the control panel from the rising heat.

Switch the grill on and pre-heat for 5 minutes with the oven door half-open.

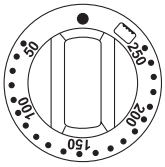
When putting the food into the oven, make sure that the grid is as near as possible to the grill.
The minimum distance is 3 to 4 cm.

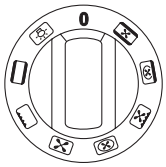
Push the drip pan under the grid to collect dripping fat and meat juices.

You can also grill with the oven door closed.

2.3 GKH 507.0 E

2.3.1 Selecting the mode and temperature





For using the oven, the oven selector switch and the oven temperature controller (see illustration) have to be activated.

Selecting the mode:

Turn the oven selector switch (right-hand switch) to the right or left.

Setting the temperature

Turn the temperature selector switch (2nd switch from right) to the right.

The heating display on the control panel comes on during the heating phase and goes off as soon as the set temperature has been reached.

2.3.2 Switch symbols and modes

●	OFF	
	Lighting	Always switch on when the oven is being used.
	Top/bottom heat	Pre-heating Baking biscuits and moist cakes
	Grill	Grilling flat pieces of meat
	Cold air	Without temperature setting, for mild defrosting and cooling.
	Hot air	Roasting
	Grilling with recirculating air	Grilling large pieces of meat weighing more than 1 kg.
	Keeping warm and heating up	Keeping food warm after preparation and slowly heating food up
	Intensive top and bottom heat	Intensive roasting of large joints and large poultry such as goose and turkey, baking moist cakes, fast heating of the oven.

2.3.3 Baking

Notes on baking

Hot air

No pre-heating - Baking on several levels possible at the same time.

Shelf levels:

1 tray	2nd level from the bottom
2 trays	1st and 3rd levels
3 trays	1st, 2nd and 3rd levels

When baking several trays of cakes, the baking time per tray is prolonged by about 5 to 10 minutes.

Remove the trays singly depending on the degree of browning.

Bake with hot air at 160°°C if the recipe provides no details for hot air.

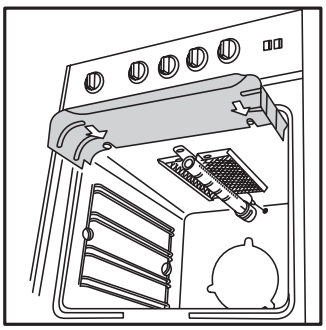
Important: With cakes with a moist layer of fruit, the development of moisture is particularly great. Max. two cakes should be baked at the same time.

Top/bottom heat

Pre-heat and bake on one level.
Baking tins made of black plate and aluminium are particularly suitable.

2.3.4 Using the grill

Heat guard

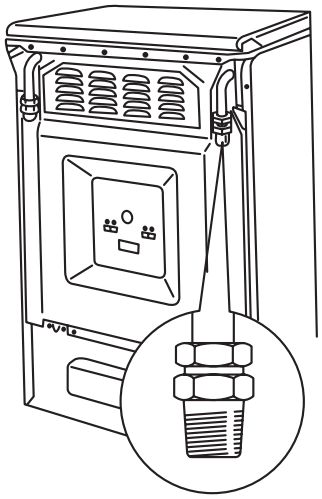


When grilling with the door **open,** the heat guard **must** be installed (see illustration).

The heat guard serves to protect the control panel against the rising heat and to exclude the risk of burns during cooking.

3. Appliance connection and first use

3.1 Gas connection



The connection must be made in accordance with this manual and the technical regulations for gas installations (DVGW+TRGI) or the technical regulations for LPG (TRF). Moreover, local regulations must be observed.

The appliance can be connected both on the right and the left and so the safety hosepipe must not be laid behind the appliance.

The connection can be fixed or detachable. A DVGW-approved gas connection fitting is installed in-between.

If a safety gas hosepipe to DIN 3383 Part 1 is used, it must be ensured that it is not passed through hot areas.

The gas connection is subjected to a leak test. To this end a leak detection spray is used. Under no circumstances may flames be used to conduct the test.

3.2 Operation at different setting

Check whether the appliance design, category and type of gas used matches the locally available gas family or gas group. If this is not the case, it is necessary to convert or adapt the appliance to the gas type available. The appliance must be operated with the injectors provided for the nominal heat load.

Operation of the appliance with the injectors provided and the resultant heat load is admissible within the following connection pressure ranges.

- 18 to 25 mbar for gases in the 2nd family
- 42.5 to 57.5 mbar for gases in the 3rd family

The appliance must not be operated outside the above-mentioned pressure ranges. The heat load at the highest setting is obtained for all cooking zones through injector exchange. The heat load at a low setting is obtained by adjusting the low-setting screw. The calorific value at the point of installation can be obtained from the local gas supply utility and the correct injector set compared with the table.

3.3 First use

Check of the heat load according to the volumetric method in the gas range

Using a gas meter and a stop watch, the gas volume that has to be supplied to the appliance per unit of time can be determined.

The correct amount of gas is indicated by the setting value E in litres per hour (l/h) or litres per min (l/min.). It is calculated according to the following formula:

E = Heat load : Calorific value

It must be noted here that the heat load is to be measured when the appliance is not in use.

The various units are to be converted according to the DVGW-TRGI regulations. The operating calorific value is to be obtained from the local gas supply utility. The necessary setting for the nominal heat load and the low-setting heat load related to the nominal pressure is given in the following gas rate setting table.

3.4 Checking the heat load for LPG

Check whether the designation of the injectors used matches the manufacturer's details. Check by examining the nameplate or measuring the pressure whether the built-in pressure controller has the outlet pressure intended for the type of gas (see Gas connection).

3.5 Checking the supply lines

All connections must be inspected for leaks. Hosepipes must be laid at a sufficient distance from hot surfaces and they must not be jammed.

3.6 Functional check

Ignite burners and check the burning stability of the flames within the range between the fast and low settings.

Heat up the oven burner for at least 10 minutes at the maximum temperature setting and then reduce to the lowest setting. The burner must burn with a small but steady flame. If necessary, change the air setting.

3.7 Installing the appliance

After removing the packaging, carefully check whether the appliance has been damaged.
Remove the packaging and protective film from the removable parts.

The installation room should be well ventilated. Please note that the rear wall must withstand a temperature of 50 °C, otherwise we would ask you to provide appropriate heat insulation.

The appliance is in protection class X. This means that the appliance can be positioned against room or furniture walls of the same height. However, only furniture and other appliances which are of the same height may be positioned on both sides and there must always be a minimum space of 20 mm between them.

Make sure that the connection line of the appliance does not touch any hot parts in the area of the exhaust discharge of the oven on the appliance rear.

4. General technical information

Model	GH 606.0 E	GH 506.0 E	GH 505.0 E	GKH 507.0 E
Heating	Gas/Gas	Gas/Gas	Gas/Gas	Gas/Electric
Previous model	GFZ 243	GFZ 143	G 143	KFZU 143
Width (cm)	60	50	50	50
Height (cm)	85	85	85	85
Depth (cm)	60	60	60	60
Weight (kg)	50	41	41	41
Oven volume (l)	60	47	47	47
Fully fused	x	x	x	x
Hot air				Electric
Conventional	x	x	x	—
Oven lighting	x	x	x	x
Oven door removable	x	x	x	x
Completely enamelled	x	x	x	x
Insertable cover plate	x	x	x	x
High-speed burner B	1 x 3.15 kW	1 x 2.91 kW	1 x 2.91 kW	1 x 2.91 kW
Normal burner A	2 x 1.9 kW	2 x 1.81 kW	2 x 1.81 kW	2 x 1.81 kW
Simmering burner H	1 x 1.0 kW	1 x 0.99 kW	1 x 0.99 kW	1 x 0.99 kW
Oven	Gas 3.7 kW	Gas 3.13 kW	Gas 3.13 kW	Electric BH 1.1 kW TH 0.9 kW Hot air 2.5 kW
Grill	Gas 2.55 kW	Gas 2.31 kW	—	Electr. 1.9 kW
Elec. spark ignition	x	x	—	x
Roasting grid	1	1	1	1
Baking tray	1 x Alu	1 x Alu	1 x Alu	1 x Alu
Drip pan	1	1	1	1
Oven window	x	x	x	x
Gas type E	Condition as delivered			
Gas type F 50mbar	Acc. 212	Acc. 213	Acc. 213	Acc. 214
Gas type E - LL	Acc. 217	Acc. 216	Acc. 216	Acc. 217

Reference values for pot diameters

Burner	Pot diameter
Simmering burner	16 cm
Normal burner	16 - 22 cm
High-speed burner	22 - 28 cm

- Gas connection on left and right about 550 mm from lower edge of appliance
- ½" with seal approx. 40 mm from side wall
- Appliance height adjustment with 20 mm long screw feet
- Ribbed plate 2-part, enamelled steel
- Cover sheet hinges have no locking mechanism when cover plate opened.
- Side wall, appliance drawer panel, base cover white painted.
- Appliance frame and chassis 1 component, enamelled
- Burner covers - enamelled cast iron
- Burner ring, chromium-plate brass
- Burner head, anodised cast aluminium
- Connection strip power supply on appliance rear, accessible after unscrewing 3 screws.
- Appliances are delivered complete with connection cable and earthed plug.
- Vapour guard holders:
  GH 606.0 E Clamping brackets on the lower edge of the switch panel
  GH 505.0 E
  GH 506.0 E Holding sleeves screwed into bottom of chassis.
  GKH 507.0 E
- Control knob springs are part of the control knob.
- Oven door seal hooked into the oven chassis
  GH 506.0 E
  GH 505.0 E 6 Fastening hooks
  GH 606.0 E
  GKH 507.0 E 4 Fastening hooks

5. Injector tables

GH 606.0 E			LPG Hs 125.81 MJ/m³ 50 mbar Injector Ø1/100 mm	Space (mm)	Nat. gas E Hs 37.78 MJ/m³ 20 mbar Injector Ø1/100 mm	Space (mm)	Nat. gas LL Hs 32.49 MJ/m³ 20 mbar Injector Ø1/100 mm	Space (mm)
Burner	**Heat load (kW)**							
H-burner	High setting	**1.00**	**45**	1.5	**72**	1	**80**	1
	Low setting	0.30	23		E		E	
A-burner	High setting	**1.90**	**60**	2	**100**	2	**110**	2
	Low setting	0.38	25		E		E	
B-burner	High setting	**3.15**	**76**	5	**130**	5	**140**	5
	Low setting	0.60	34		E		E	
Oven	High setting	**3.70**	**80**	max.	**140**	N5	**155**	5
	Low setting	1.00	40		E		E	
Grill	High setting	**2.55**	**70**	max.	**120**	5	**133**	3

GH 506.0 E			LPG Hs 125.81 MJ/m³ 50 mbar Injector Ø1/100 mm	Space (mm)	Nat. gas E Hs 37.78 MJ/m³ 20 mbar Injector Ø1/100 mm	Space (mm)	Nat. gas LL Hs 32.9 MJ/m³ 20 mbar Injector Ø1/100 mm	Space (mm)
Burner	**Heat load (kW)**							
H-burner	High setting	**0.99**	**42**	1.5	**75**	1	**83**	1
	Low setting	0.285	23		E		E	
A-burner	High setting	**1.810**	**58**	2	**100**	2	**110**	2
	Low setting	0.340	25		E		E	
B-burner	High setting	**2.190**	**72**	4	**125**	3	**140**	5
	Low setting	0.580	34		E		E	
Oven	High setting	**3.130**	**75**	max.	**130**	N5	**146**	5
	Low setting	0.770	40		E		E	
Grill	High setting	**2.310**	**68**	max.	**120**	5	**130**	3

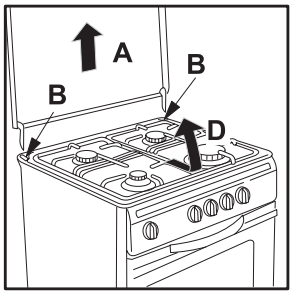
GH 505.0 E			LPG Hs 125.81 MJ/m³ 50 mbar Injector Ø1/100 mm	Space (mm)	Nat. gas E Hs 37,78 MJ/m³ 20 mbar Injector Ø1/100 mm	Space (mm)	Nat. gas LL Hs 32,49 MJ/m³ 20 mbar Injector Ø1/100 mm	Space (mm)
Burner	**Heat load (kW)**							
H-burner	High setting	**0.99**	**42**	1.5	**75**	1	**83**	1
	Low setting	0.285	23		E		E	
A-burner	High setting	**1.810**	**58**	2	**100**	2	**110**	2
	Low setting	0.340	25		E		E	
B-burner	High setting	**2.910**	**72**	4	**125**	3	**140**	3
	Low setting	0.580	34		E		E	
Oven	High setting	**3.70**	**75**	max.	**130**	N5	**146**	N5
	Low setting	1.00	40		E		E	

GKH 507.0 E			LPG Hs 125.81 MJ/m³ 50 mbar Injector Ø1/100 mm	Space (mm)	Nat. gas E Hs 37.78 MJ/m³ 20 mbar Injector Ø1/100 mm	Space (mm)	Nat. gas LL Hs 32.49 MJ/m³ 20 mbar Injector Ø1/100 mm	Space (mm)
Burner	**Heat load (kW)**							
H-burner	High setting	**0.99**	**42**	1.5	75	1	**803**	1
	Low setting	0.285	**23**		E		**E**	
A-burner	High setting	**1.810**	**58**	2	**100**	2	**110**	2
	Low setting	0.340	25		E		E	
B-burner	High setting	**2.910**	**72**	4	**125**	3	140	3
	Low setting	0.580	34		**E**		E	

6. Changing and setting the burner injectors

6.1 Cooking zone burners

To replace the injectors of the cooking zone burners, the cooker hob must be lifted out.
To this end proceed as follows:

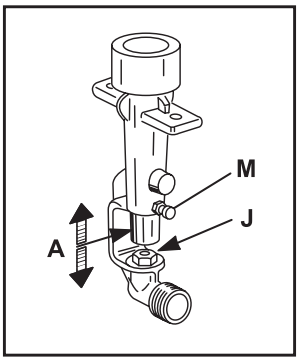


Pull cover plate A upwards and remove.

Undo screws B with holders.

Remove ribbed grid and burners from the cooker hob.

Pull hob forwards, lift up and position leaning backwards.



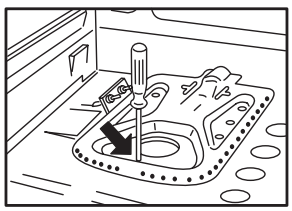
Loosen the screw **M** of the injector carrier and lift the tube for air control **A** right out.

Unscrew injector **J** with a polygonal spanner (size 7) and replace it with an injector which is prescribed for the gas being used (see table).

6.2 Regulating the primary air

Ignite the burner and check whether the flame is regular. Should an adjustment be necessary, regulate the air with the tube **A**.

Oven and grill



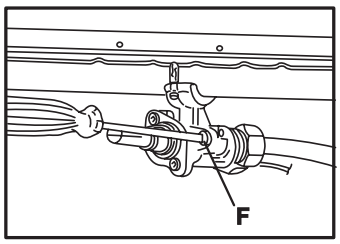
Ignite the burner and check whether the flame is regular.

Should an adjustment be necessary, move the bushing until you have found the correct setting.

Then tighten the screw.

Regulation of the primary air is exactly right when there is enough safety against flame lift when the burner is cold and against light-back when the burner is hot.

6.3 Adjusting the low-setting screws

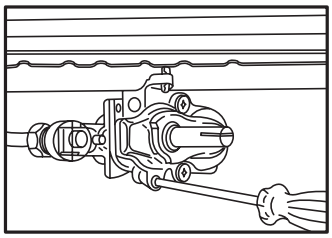


Ignite burner and turn control knob to low setting.

Pull control knob out, insert screwdriver into the slit and turn to the right or the left until the flame is at the correct low setting.

Then the screw must be tightened fully.

Oven



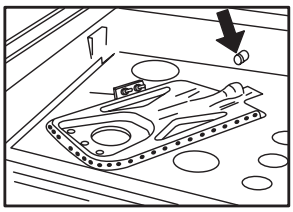
Remove control knob and control panel.

Ignite burner and set to highest level (8) for about 10 min.

Then slowly turn back to the lowest setting (1) and, using a screwdriver, turn the low-setting screw to the right or left until the flame is at the correct low setting. (see Gas flow setting table).

This setting only applies to natural gas. For LPG the screw must be tightened against the stop.

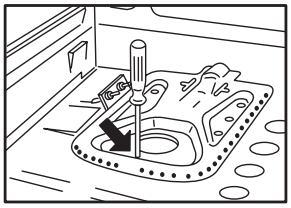
6.4 Oven burner



Raise and remove the bottom plate above the burner.

Undo the screw (see Fig.).

Detach the spark plug from the burner.

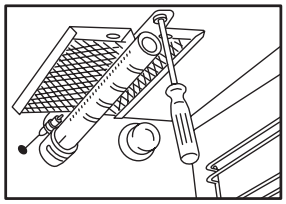


Pull the oven burner forwards off the injector (see Fig.) and place inside the oven without removing it.

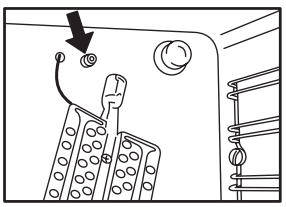
Replace the injector using a box spanner (size 7) (as per table).

Carefully install the burner again.

6.5 Grill burner



Undo front screw and remove the grill burner.

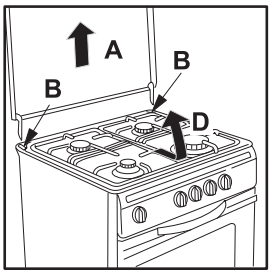


Replace the injector (as per table) with a size 7 spanner.

Carefully install the burner again

7. Dismantling the housing parts

1. Dismantling the hob:



Lift off cover plate, ribbed plates and burners.

Unscrew cover plate guides L + R (B).

Pull hob forwards and flap up (D).

To remove the hob, lift it out of the rear guides.

2. Dismantling side panel

Flap up hob.

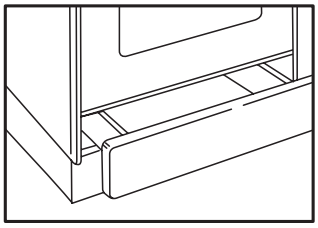
Undo rear L or R.

Base panel: Remove 2 screws and unhook at bottom.

Remove screws of the side panel at front and back.

Remove side panel.

3. Dismantling appliance drawer panel



Remove panel by undoing 4 screws on the appliance drawer inside.

4. Dismantling switch panel

Pull off control knob.

Undo 2 screws on the underside of the panel.

Flap up hob.

Undo 4 screws on the upper side of the panel.

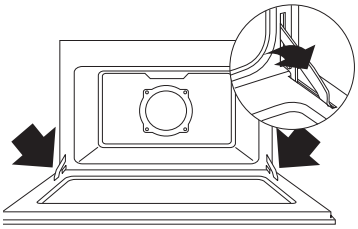
Remove switch panel.

5. Oven door

a) Remove door:

GH 606.0 E
GKH 507.0 E Press brackets of the hinges downwards.

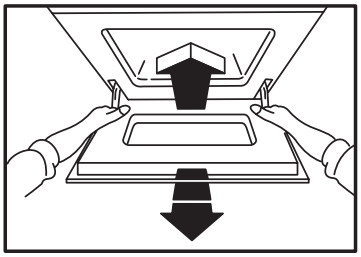
GH 506.0 E
GH 505.0 E Pull brackets of the hinges upwards.



Removing the oven door

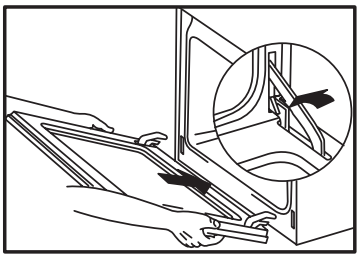
Open oven door completely.

Flap up the brackets on the door hinges.



Grip the oven door with both hands at the sides and slowly close. The hinges become detached from their catches when the door is roughly half-closed.

The oven door can now be removed.



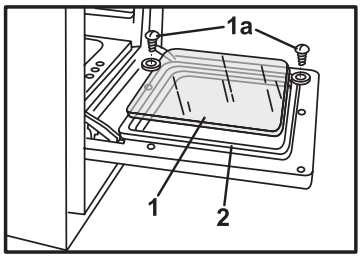
Installing the oven door

Grip the oven door with both hands at the sides and push the hinges into the relevant openings in the oven.

Slowly close the oven door completely.

Flap down the brackets on the door hinges and close the oven door.

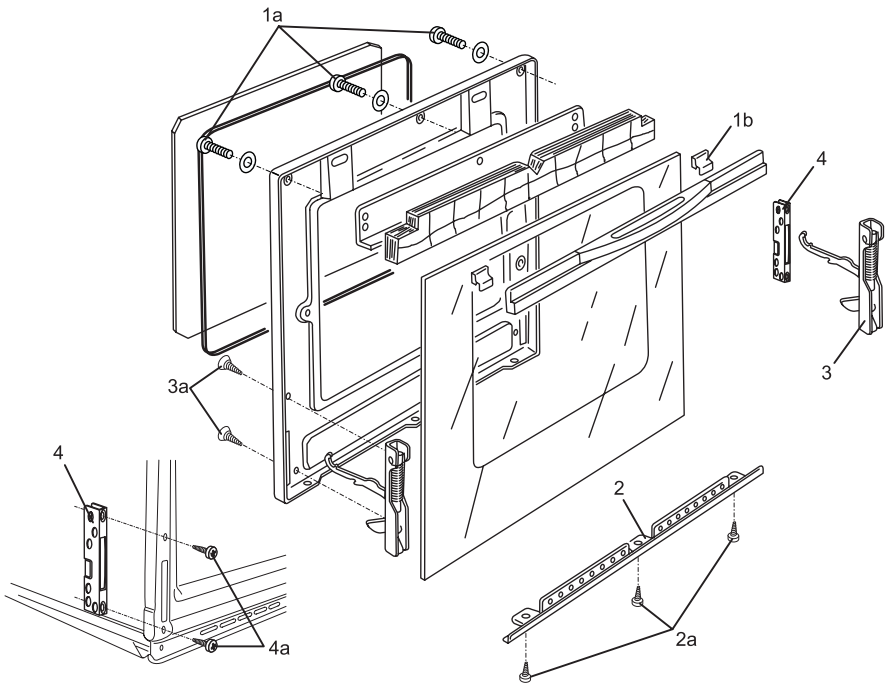
b) Removing the window in the oven door:



Undo the two side fastening screws (10). The inside seal is inserted with 4 hooks in the backing sheet. The inside of the oven door can be removed.

8. Dismantling the parts

8.1 Oven door



a) Dismantling handle

After undoing the 3 fastening screws (1a), the door handle (1b) and the 4 rubber pads stuck to the door handle can be removed.

b) Dismantling front window pane

Dismantle the oven door, remove handle, take off lower holding strip of the door pane (2) by unscrewing the 3 fastening screws (2a) and lift off the front pane.

c) Dismantling hinges

Dismantle front pane as described, then take off the hinges (3) after removing two fastening screws (3a) on each hinge.

d) Dismantling hinge bearings

Unscrew side panels from appliance.

Remove hinge bearings (4) by unscrewing 2 screws on each hinge.

8.2 Oven internals

a) Oven light

The light cover flap (1) is screwed into the lamp housing.

The oven light (2) E 14 (15 W) is screwed in.

The entire oven light housing (3) is hooked into the opening in the oven chassis and can be removed by levering it out of the oven chassis.

It is installed by pressing it in.

b) Accessory holding grid

GH 606.0 E Remove by detaching it (bores in the chassis).

GH 506.0 E
GH 505.0 E Screwed in with 2 knurled screws each. Press-in nuts in the chassis
GKH 507.0 E

c) Oven door seal

The door seal is provided with holding lugs.

Replacement and assembly by lengthening the seal slightly and hooking it out or in.

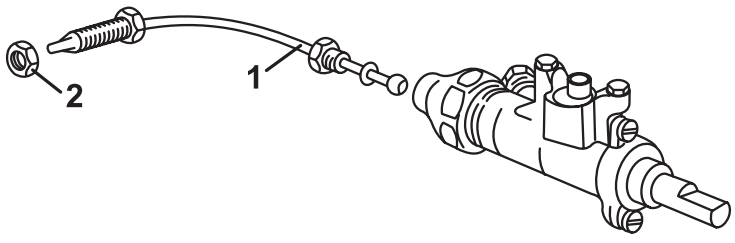
GH 506.0 E
GH 505.0 E 6 fastening hooks

GH 606.0 E
GKH 507.0 E 4 fastening hooks

8.3 Gas fittings

a) Thermocouples

Flap up hob, unscrew thermocouple (1) on the gas tap or thermostat. Undo fastening nut (2) on the burner and install new thermocouple.



b) Magnetic inserts

Part of the gas tap or thermostat and cannot be replaced individually.

c) Gas tap cooking zone

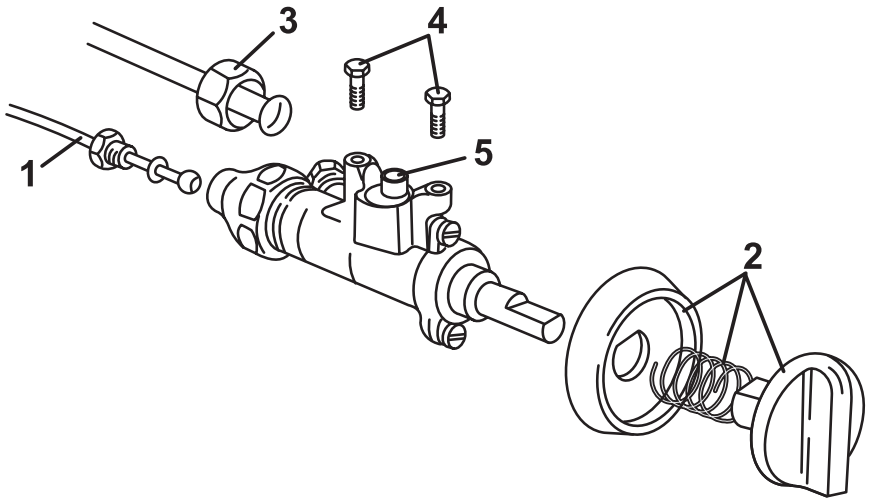
Flap up hob, unscrew thermocouple (1) on the gas tap, pull off control knob with spring and indicator ring (2). Unscrew union nut (3) on the gas tap.

Undo fastening screws (4) from the holder of the gas float.

Assemble gas tap in reverse sequence.

The seal (5) is part of the new gas tap.

After changing the gas tap, it is imperative to conduct a leak test at the connection to the gas float (5) and union nut (3).

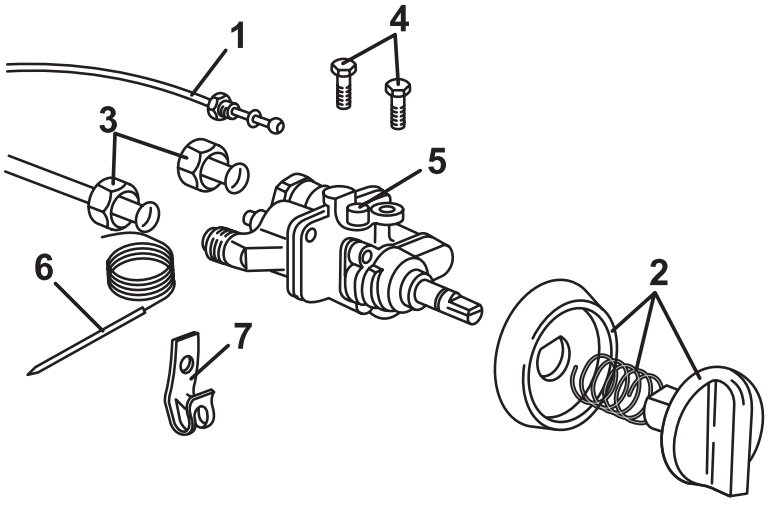


d) Oven thermostat

Perform dismantling and assembly as for the gap tap item 3c.

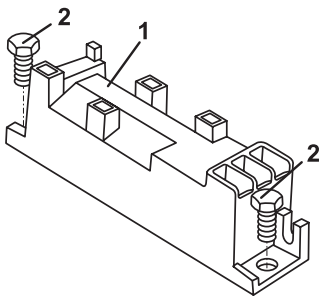
Moreover, guide the capillary rube sensor to the oven interior and introduce it into the holding clip (7) at the oven rear.

The oven temperature cannot be adjusted on the thermostat.



8.4 Electric spark ignition

a) Ignition transformer



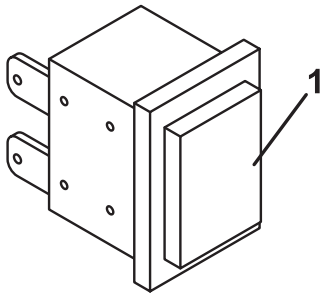
Flap up hob.

Pull connection cable off ignition transformer (primary + secondary)

Undo fastening screws (2).

Replace transformer.

b) Ignition switch

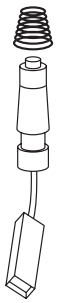


Flap up hob. Pull connection cable off the switch (1).

Push switch out forwards through the panel.

Press new switch in from the front.

c) Spark plug for cooking zone



Flap up hob.

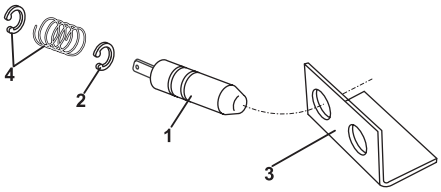
Dismantle by pressing the sparks plugs (1) down and turning them.

Pull ignition cable (2) off the transformer.

Install by pushing up from below and pressing on the spring (3) from above.

Attach ignition cable (1) to the transformer. Spark plugs and ignition cable are one component.

d) Spark plug for oven



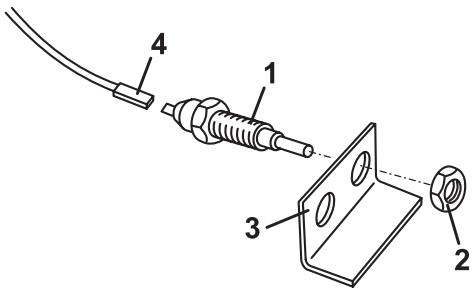
Remove oven bottom and pull off ignition cable.

Remove circlip (2) and pull spark plug out of the holder (3).

Mount circlip and spring (4) onto new spark plug.

Assembly in reverse sequence.

e) Spark plug for grill



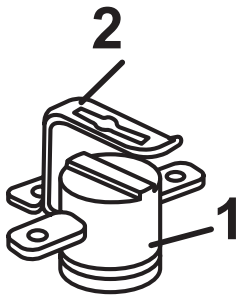
Pull off ignition cable (4)

Unscrew nut (2).

Pull spark plug (1) out of holder (3) and install in reverse sequence.

8.5 Electric oven

a) Temperature protection fuse

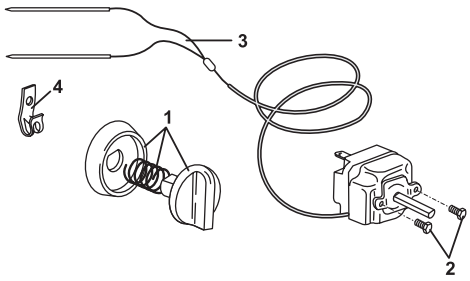


After removing the appliance rear panel, the temperature protection fuse (1) is accessible at the top right of the oven chassis rear.

The fuse cuts out at 150 °C.

Change by pulling up and out of the bracket (2).

b) Oven thermostat



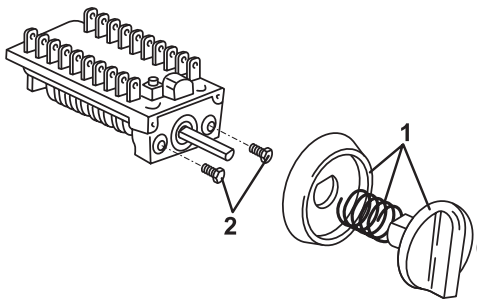
Flap up hob, pull control knob (1) off.

Undo thermostat holding screws (2) from the front.

Pull double capillary tube sensor (3) above the flange of the top heat and on the left of the hot air heater out of the holding clips (4).

Pull capillary tube out through the oven wall and install new thermostat in reverse sequence.

c) Oven selector switch



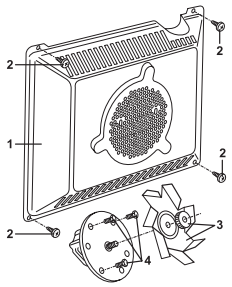
Flap up hob, pull off control knob (1).

Undo switch screws (2) from the front.

Detach cables from the switch and install new switch in reverse sequence.

d) Hot air motor

Remove oven intermediate panel (1) after undoing the sheet



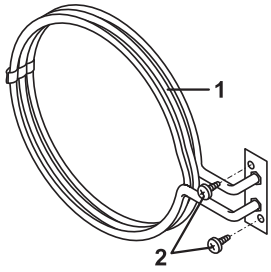
metal screws (2).

Remove impeller with nut and undo screws (4) from the oven interior.

Unscrew appliance rear, detach cable from motor and remove motor.

Assemble in reverse sequence.

e) Hot air heater



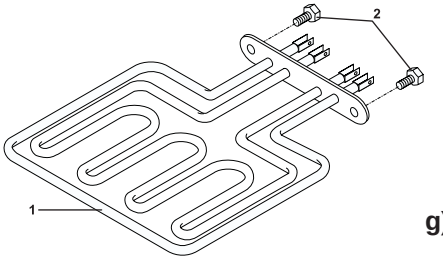
Unscrew oven intermediate panel, unscrew appliance rear and detach cable from the heater (1).

Undo screws (2) from the appliance rear.

Remove heater from the oven.

Install in reverse sequence.

f) Top heat grill



Unscrew oven rear.

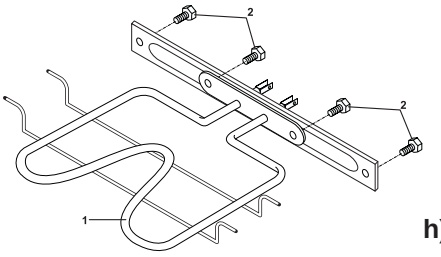
Detach cable from heater (1).

Undo screws (2) from the appliance rear.

Remove heater from the oven.

Assemble in reverse sequence, middle connections grill, outer connections top heat.

g) Bottom heat



Unscrew oven rear.

Detach cable from heater (1).

Undo screws (2) from the appliance rear.

Pull out heater from below.

Assemble in reverse sequence.

h) Control lights

Flap up hob.

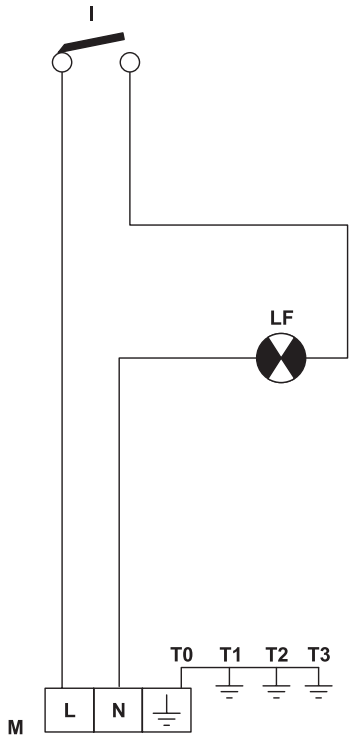
Disconnect connection cable from the switch.

Push control light out forwards through the panel.

Install in reverse sequence.

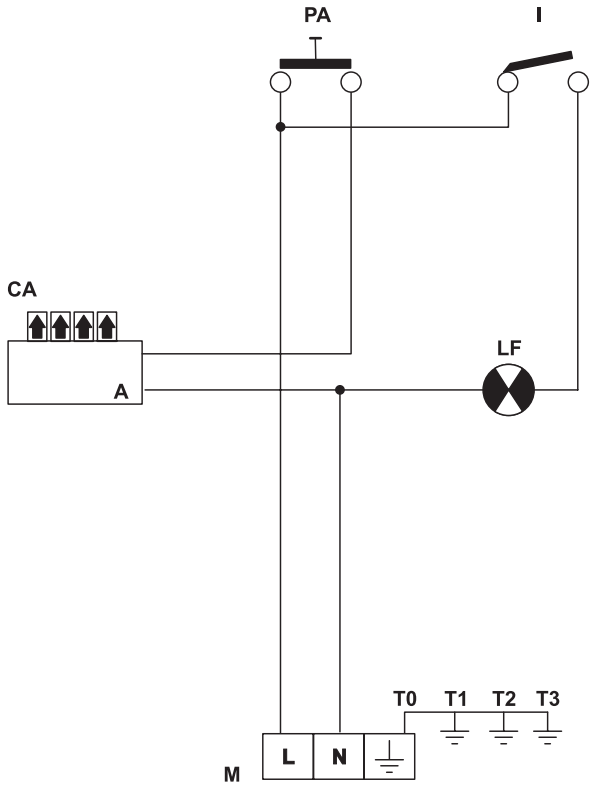
9. Wiring diagrams

9.1 GH 505.0 E



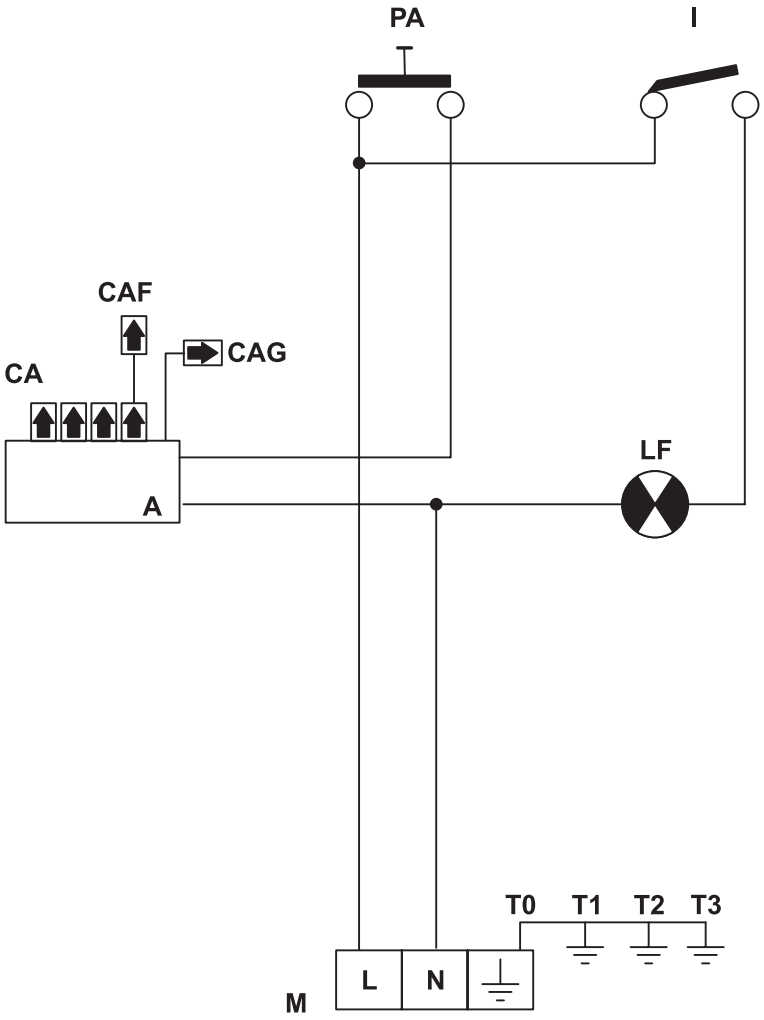
I	Switch oven light
LF	Oven light
M	Terminal block
T0/T3	Earthing system

9.2 GH 606.0 E



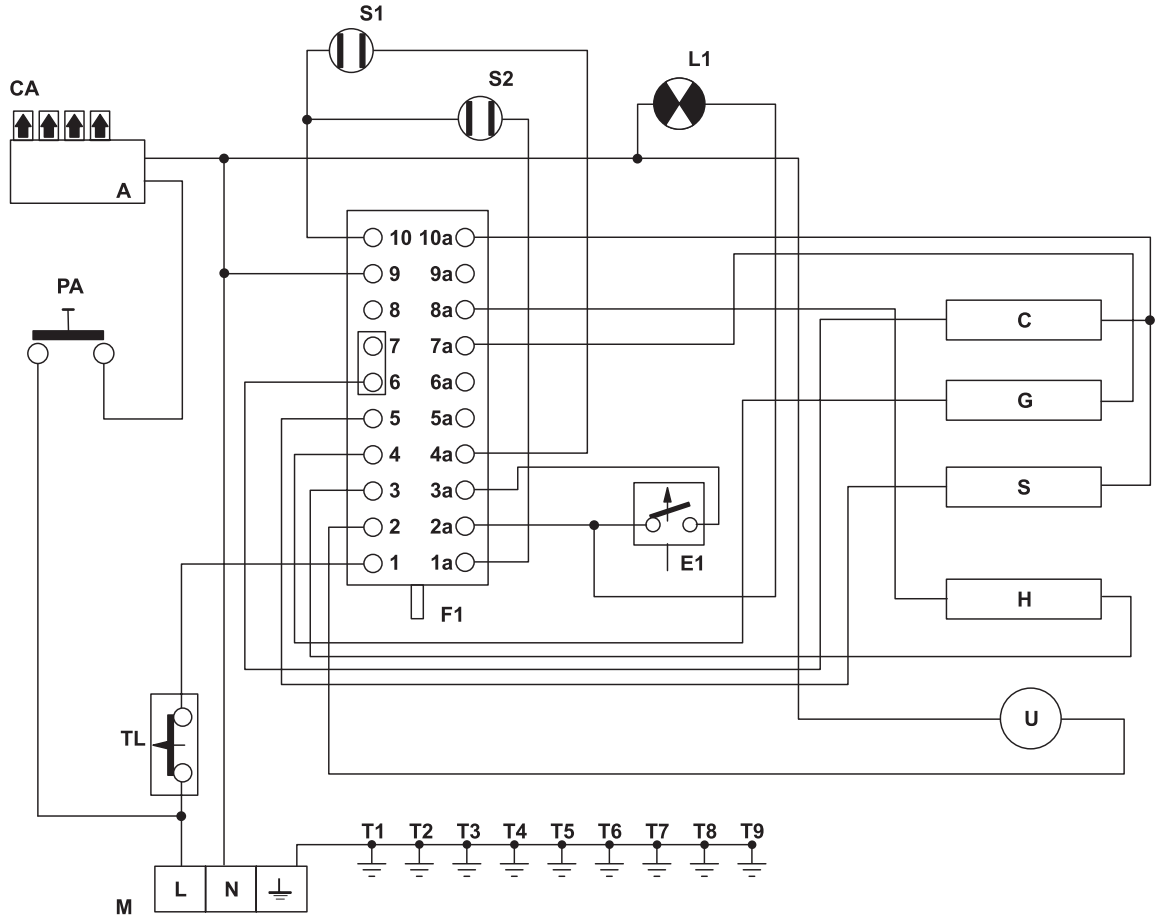
PA	Switch ignition
I	Switch oven light
LF	Oven light
M	Terminal block
A	Ignition transformer
CA	Electrode
T0/T3	Earthing system

9.3 GH 506.0 E



PA	Switch ignition
I	Switch oven light
LF	Oven light
M	Terminal block
A	Ignition transformer
CA	Electrode
CAF	Oven electrode
CAG	Grill electrode
T0/T3	Earthing system

9.4 GKH 507.0 E



PA	Switch ignition	S1	Oven thermostat light
L1	Oven light	M	Terminal block
A	Ignition coil	CA	Electrode
CAF	Oven electrode	CAG	Grill electrode
T0/T3	Earthing system	C	Top heat
G	Grill	H	Hot air heater
S	Bottom heat	E1	Oven thermostat
F1	Oven selector switch	TL	Temperature protection fuse
S2	Control light	U	Hot air motor