

Montpellier

THE PERFECT BALANCE OF FUNCTION AND STYLE

LAUNDRY - DISHWASHING - COOKING - COOLING

Installation and Operating Instructions



Freestanding 50cm Gas Cooker

MSG50W - White

Please read these instructions carefully before attempting to install or use this appliance.
We recommend that you keep these instructions in a safe place for future reference.

Welcome

Thank you for choosing this Montpellier Freestanding Gas Cooker.

Our Cookers has been designed to provide you with the best combination of style, reliability and performance to give you years of trouble-free use.

You may be familiar with a similar product, but please take time to read these instructions carefully before installing or using your Freestanding Cooker to ensure you get the most from your purchase.

We recommend that you keep this manual in a safe place for future reference.



2
YEAR
GUARANTEE
— PARTS & LABOUR —
ACROSS ALL OUR MODELS
Montpellier
www.montpellier-appliances.com

Your Freestanding Cooker is covered by a comprehensive two year Parts & Labour Guarantee. In the unlikely event that you experience a problem with your Cooker, you can rest assured that you are fully protected against the cost of repairs for the first 24 months . Please note that any claim must be accompanied by the model reference number, serial number and proof of purchase.

To activate your guarantee, you will need your product serial number. This can be found on the rear of the machine.

There are two ways to register your Guarantee:

- **Online:** Visit the Support page on our website and complete the online Product Registration form. www.montpellier-appliances.com
- **By Post:** Simply detach and fill in the form provided, attach a stamp and send it in the post. Don't forget to include your e-mail address so that we can send confirmation through to you.



Note: We are unable to take registrations over the phone.

Description Of The Appliance



1. Hotplate with 4 x Burners
2. Control Panel
3. Oven/Grill with Glass Door
4. Adjustable Feet

(Picture indicative of model supplied)
(N.B. Model supplied may not have all features shown in this User Manual).

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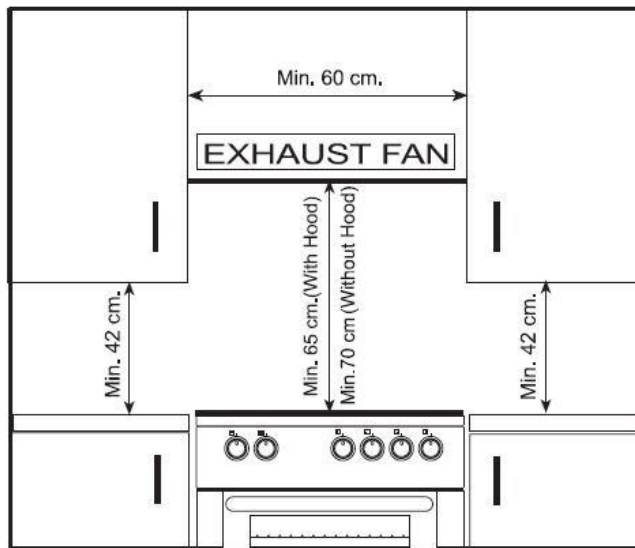
Appliance Section 4. Maintenance

Section 1. Installation

- This appliance must be installed by a 'Gas Safe' gas engineer.
- Remove all packaging, protective film and securing tape from the appliance.
- Position the appliance in a dry atmosphere.
- The following dimensions are provided as a guide for installation – your installer will carry out the installation in accordance with the current regulations.
- Your 'Gas Safe' gas engineer will connect the cooker in accordance with the current regulations.

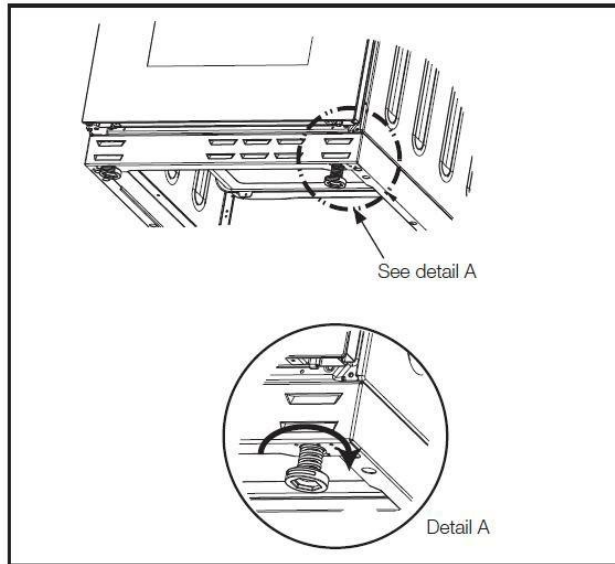
To install this appliance, please proceed as follows:

1.1. Positioning the Cooker



You must ensure a minimum gap of 2cm between the back of the appliance and the rear wall to allow for ventilation. You must ensure a minimum distance of 70cm between the hotplate and overhanging cupboards or a cooker hood (as shown above).

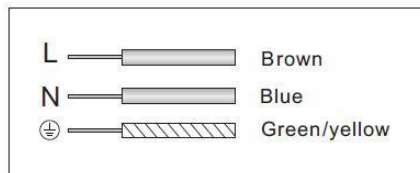
Adjust the height and stability of the cooker by adjusting the two front feet as shown below. Rotate in a clockwise direction to decrease the height and in an anti-clockwise direction to increase the height.



1.2. Electrical Connection

This appliance can be fitted with a 13 Amp plug and plugged into a standard, switchable 13 Amp socket.

Alternatively, the product can be 'hard wired' into a suitable fused spur adjacent to the appliance housing. In this case the product must be installed by a Qualified Electrician. Please note that a switchable spur should be accessible above the work surface in order that the power can be turned off.



1.3. Gas Connection

THE GAS CONNECTION MUST BE CARRIED OUT BY A 'GAS-SAFE' REGISTERED GAS ENGINEER!

Connection to the gas supply should be with either rigid or semi-rigid pipe, i.e. steel or copper. The connection should be suitable for connecting to RC 1/2 (1/2 BSP male thread).

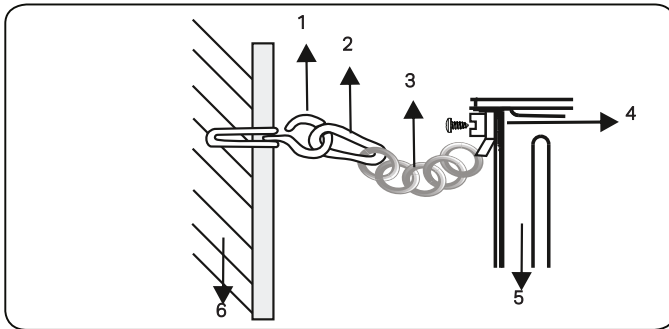
When the final connection has been made, it is essential that a thorough leak test is carried out on the cooker and installation. Ensure that the main connection pipe does not exert any strain on the cooker. When a flexible tube is used, make sure that it does not come into contact with hot areas or adjacent housing units.

It is important to install the elbow correctly, with the shoulder on the end of the thread, fitted to the cooker connecting pipe. Failure to ensure the correct assembly will cause leakage of gas.

1.3. Safety Chain

The appliance can be prevented from falling over by securing the supplied safety chain to the rear of the cooker.

Use a wall plug to fasten the hook (1) to the kitchen wall and connect the safety chain (3) to the hook with the help of the locking mechanism.



- 1- Hook
- 2- Locking mechanism
- 3- Safety chain (mounted to appliance)
- 4- Tightly fix chain to cooker rear
- 5- Rear of cooker
- 6- Kitchen wall

The safety chain should be as short as practically possible to avoid the cooker tilting forward.

1.5. Technical Specifications

G30 28-30mbar 10.3 kW 749 g/h II2H3+ GB Class: 1	NG G20 20 mbar	LPG G30/G31 28-30/37 mbar
LARGE BURNER		
DIA. of INJECTOR (1/100mm)	115	85
NOMINAL RATING (KW)	2,9	3
CONSUMPTION	276 l/h	218,1 g/h
MEDIUM BURNER		
DIA. of INJECTOR (1/100mm)	97	65
NOMINAL RATING (KW)	1,75	1,75
CONSUMPTION	166,7 l/h	127,2 g/h
MEDIUM BURNER		
DIA. of INJECTOR (1/100mm)	97	65
NOMINAL RATING (KW)	1,75	1,75
CONSUMPTION	166,7 l/h	127,2 g/h
SMALL BURNER		
DIA. of INJECTOR (1/100mm)	72	50
NOMINAL RATING (KW)	1	1
CONSUMPTION	95,2 l/h	72,7 g/h
OVEN BURNER		
DIA. of INJECTOR (1/100mm)	120	76
NOMINAL RATING (KW)	2,8	2,8
CONSUMPTION	266,7 l/h	203,6 g/h
GRILL BURNER		
DIA. of INJECTOR (1/100mm)	110	68
NOMINAL RATING (KW)	2,2	2,2
CONSUMPTION	209,5 l/h	160 g/h

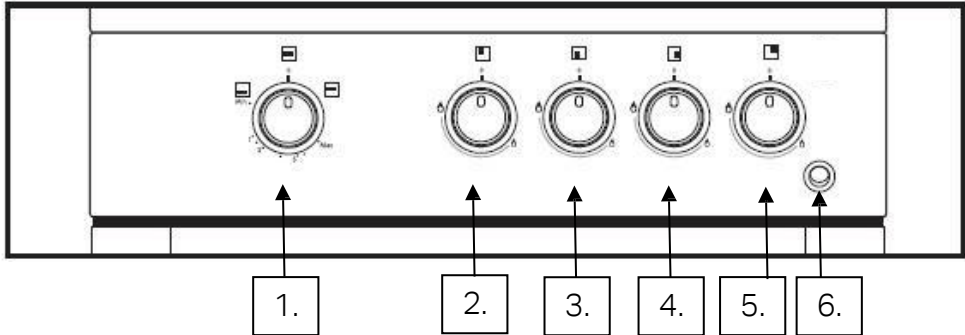
Power supply: 230v – 50Hz
 Maximum Power: 10.3 kW
 Oven Volume: 52.5 litre

Section 2. Safety Advice:

- **This appliance must be installed by a 'Gas Safe' approved gas engineer.**
- Please read this booklet thoroughly before installing and switching on the appliance. The manufacturer accepts no responsibility for incorrect installation and usage.
- This appliance is guaranteed for Domestic Use Only.
- The appliance is not intended for use by persons (including children below 8 years of age) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction 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.
- This appliance must only be used for cooking/heating food items. Do not use it for any other purpose.
- **It is important that you use only metal pans specifically designed and/or approved for use with Gas Hobs. Never allow melamine or plastic containers to come in contact with the gas burners.**
- **It is important that you use only 'oven proof' pans and dishes when using the appliance for cooking or grilling. Never allow cookware and/or utensils to come into contact with the oven/grill burners.**
Do not use melamine or plastic containers when cooking or grilling. Always take care when removing ovenware from the oven and in particular avoid touching the Grill burner.
- Do not twist or bend the connection/power cable, and keep it away from hot surfaces.
- Following installation make sure that the power cable is not trapped underneath the appliance.
- Keep the appliance surfaces clean. Failure to do this could lead to the appliance malfunctioning.
- The surface of this appliance will get extremely hot during use. Take care when using the appliance and keep children well away.
- The interior and surface of this appliance will remain hot after it has been turned off. Do not touch or clean the appliance until it has completely cooled down.
- Never lift this appliance using the door handle or 'open' door.
- If the power supply cord is damaged, it must be replaced by the manufacturer, it's service agent or similarly qualified persons in order to avoid a hazard.

Section 3. Operating the Appliance

3.1. Control Panel (N.B. Model supplied may not have all features shown in this User Manual).

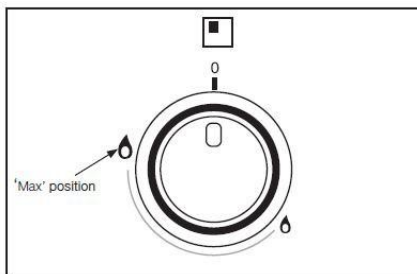


1. Oven/Grill/Thermostat Control Knob
2. Left Hand Rear Burner Control Knob
3. Left Hand Front Burner Control Knob
4. Right Hand Front Burner Control Knob
5. Right Hand Rear Burner Control Knob
6. Push Button Ignition

3.2. Using the Hob & Oven

3.2.1. Using The Hob Burners

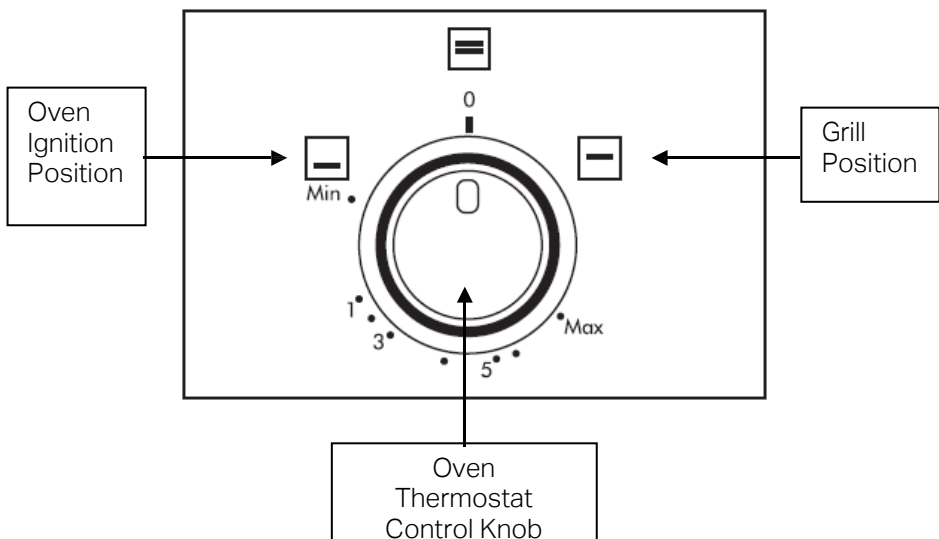
Push & turn the required burner control knob (2, 3, 4 or 5) to the maximum heat setting whilst pressing the ignition button. Release the control knob once the burner has lit. Once the burner has lit, turn the control knob to the required heat level. When you have finished, turn the control knob back to the off position.



It is important that you use only metal pans specifically designed and/or approved for use with Gas Hobs. Never allow melamine or plastic containers to come in contact with the gas burners.

3.2.2. Operating the Oven/Grill

Push and turn the oven control knob (1) to the Oven Ignition position whilst pressing the ignition button. Release the control knob once the burner has lit. Now set the oven control knob to the required heat level. For the grill, turn the control knob to the grill position and continue as described above. When you have finished using the oven or grill, turn the control knob back to the off position.



To set the temperature of the oven, turn the control knob between 1 and maximum noting the approximate temperature guide shown in the table below.

Also note that the Grill only has one heat setting – the temperature cannot be varied!

It is important that you use only 'oven proof' pans and dishes when using the appliance for cooking or grilling. Never allow cookware and/or utensils to come into contact with the oven/grill burners.

Do not use melamine or plastic containers when cooking or grilling.

Always take care when removing ovenware from the oven and in particular avoid touching the Grill burner.

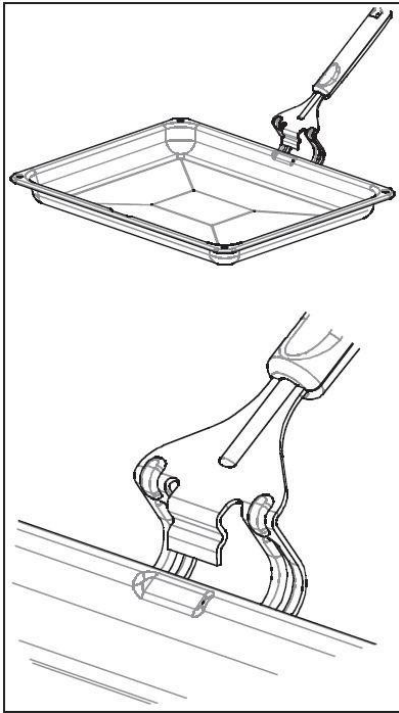
When using either the Oven or Grill, you are strongly advised to use Oven Gloves!

Oven	
Mark	Temperature
1	140 °C
2	150 °C
3	170 °C
4	180 °C
5	190 °C
6	200 °C
7	220 °C
8	230 °C
9	240 °C
MAX	270 °C

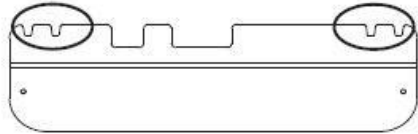
When using the grill, you must fit the handle to the grill pan. You must also fit the heat shield as shown in the pictures below.

Do not use the top rack for grilling!

We recommend using the lower shelf position when using the grill. Foods that are not suitable for grilling carry a fire risk. Only grill food that is suitable for intensive grilling heat. Do not place food at the back of the grill as this is the hottest area and could catch fire!



Hold the heat shield so that the fold in the metal is facing upwards. Now slide the heat shield into the two protruding screw heads between the top of the oven door and the bottom of the control panel – push the shield firmly into place.



Section 4. Maintenance

Before any maintenance or cleaning work is carried out, **DISCONNECT** the appliance from the **ELECTRICITY** supply and ensure that the appliance is completely cool.

4.1. Cleaning the Oven

Clean spillages from inside the oven as soon as possible after use. Always ensure that the surfaces have cooled down before cleaning.

Use a cloth with warm soapy water to clean the surface. If the spillage has dried on the surface you may need to use a specialist oven cleaner, available from all good supermarkets.

Clean the glass door with warm soapy water – always ensure the glass is cool before you clean it!

4.2. Cleaning the Hob

Clean spillages from the hob surface as soon as possible after use. Always ensure that the surface has cooled down before cleaning.

Use a soft cloth or kitchen paper to clean the surface. If the spillage has dried on the surface you may need to use a mild paste cleaner.

Do not use other abrasive cleaners and/or wire wool etc as this may scratch the surface of the hob.

Remove and wash the pan supports with warm soapy water and dry before placing back onto the hob, making sure that they are level prior to placing any pans on the surface.

The burner caps and crowns can be removed for washing. Wash the burner caps and crowns using hot soapy water, and remove marks with a mild cream cleaner. A well moistened soap impregnated steel wool pad can be used with caution, if the marks are particularly

difficult to remove.

After cleaning, be sure to wipe dry with a soft cloth and ensure they are refitted correctly prior to igniting the burner.

The electric ignition is obtained through a ceramic "electrode" and a metal electrode. Keep these components very clean, to avoid lighting difficulties, and check that the burner crown holes are not obstructed.

4.3. What to do if something goes wrong

There is no power to the appliance:

- Check there is not a power cut
- Check there is power to the electric socket/
appliance

Brand		Montpellier
Model		MSG50W
Type of Oven		GAS
Mass	kg	36
Energy Efficiency Index - conventional		93,5
Energy Efficiency Index - fan forced		-
Energy Class		A
Energy consumption (gas) - conventional	MI/cycle - kWh/cycle	5,40 1,50
Energy consumption (gas) - fan forced	MI/cycle - kWh/cycle	-
Number of cavities		1
Heat Source		GAS
Volume	l	51
This oven complies with EN 15181		

Energy Saving Tips

Oven

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

Brand		Montpellier
Model		MSG50W
Type of Hob		Gas
Number of Cooking Zones		4
Heating Technology-1		Gas
Size-1		Auxiliary
Energy Efficiency-1	%	NA
Heating Technology-2		Gas
Size-2		Semi-Rapid
Energy Efficiency-2	%	59,0
Heating Technology-3		Gas
Size-3		Semi-Rapid
Energy Efficiency-3	%	59,0
Heating Technology-4		Gas
Size-4		Rapid
Energy Efficiency-4	%	57,0
Energy Efficiency of Hob	%	58,3
This hob complies with EN 30-2-1		

Energy Saving Tips

Hob

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

Here For You

After-sales assistance

If you continue to experience problems with your Gas Cooker, please call the Montpellier customer service helpline on: **01759 487839**

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

The service call cannot progress without this information.

Your 2 year Manufacturer's guarantee

THIS DOES NOT AFFECT YOUR STATUTORY RIGHTS.

Your new Montpellier appliance carries a free guarantee which protects you against the cost of repairs during the first 24 months from date of purchase provided that:

Any claim is accompanied by evidence of the model reference, model serial number and proof of purchase, such as a Sales Receipt, showing that the appliance was purchased within the 24 months prior to the date of claim.

What is not covered under the Guarantee

- Any appliance not correctly installed and operated in accordance with the manufacturer's instructions.
- Any appliance that is used for anything other than domestic purposes.
- Any defect caused by accident, misuse, unauthorised modification or inexpert repair.
- Cost of Call-out where a fault cannot be found with the appliance.
- Cost of Call-out for work covering routine maintenance, such as, but not exclusively, cleaning of filters or defrosting.
- Cost of Call-out for work required to correct the alignment of doors following door reversal procedures carried out by you.
- Use of the appliance by anyone other than the Householder.
- Use in any commercial environment.
- Consumable items, such as, but not exclusively, fuses in plugs, bulbs and breakable items which require routine replacement.
- Repair costs incurred that have not been authorised by Montpellier and/or carried out by a non-approved Montpellier engineer.
- Montpellier Appliances do not accept claims for consequential loss, rusting, corroding, delivery damage or scratches.

YOUR GUARANTEE IS VALID ONLY IN THE UK.

To register your appliance simply complete the card in your appliance pack and return it with a stamp affixed or alternatively you can register online at **www.montpellier-appliances.com/support**

SERVICE HELP-LINE

Should your appliance develop a fault, please call the Montpellier customer service helpline on: **01759 487839**

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

Montpellier Domestic Appliances Ltd.

Unit 1, Tewkesbury Retail Park, Northway Lane,
Tewkesbury, Gloucestershire GL20 8JU

www.montpellier-appliances.com



The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.