



*OG 750 EB/ OG 750 ES/  
OG 760 EI/ OG 751 MEB/  
OG 761 MEI/ OG 752 EDWI*

***Table top cooker*** ***Instruction  
manual***



**This product ,  
is produced in modern facilities which  
are respectful to environment,without  
giving harm to the nature**

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Dear Customer,

It is our ultimate desire that you achieve the best performance from our product, which has been passed through meticulous quality control checks and is manufactured in modern facilities.

**To this effect, we recommend that you read the entire guide carefully before operating the product and keep it as a reference.**



This product has 10 years life span.

It means that said period is time interval to stock its spare parts to keep this product functional.



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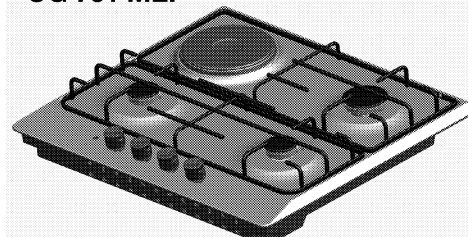
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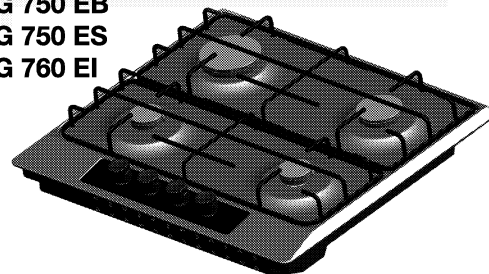
# 1 Technical specifications

	OG 760 EI/ OG 750 EB/ OG 750 ES	OG 752 EDWI	OG 751 MEB OG 761 ME I
Width	580	580	580
Depth	510	510	510
Height	84	84	84
<b>Burners capacity (gross)</b>			
Front right	2000 W	1000 W	2000 W
Rear left	2900 W	2000 W	-
Rear right	2000 W	2000 W	2900 W
Ø 145 Hot plate (Rear left)	-	-	1000 W
Front left	1000 W	3600 WOK	1000 W
Supply voltage	220 - 230 V ~ 50 Hz		
Ateşleme	Electrical, automatic on top burners		

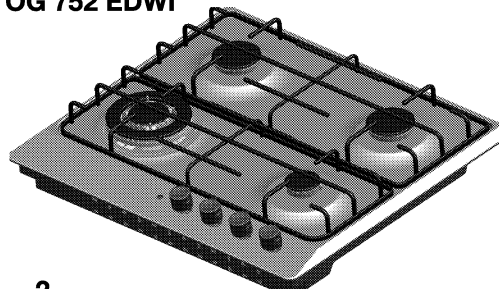
**OG 751 MEB  
OG 761 ME I**



**OG 750 EB  
OG 750 ES  
OG 760 EI**



**OG 752 EDWI**



The datas and values about this product are obtained in laboratory test conditions therefore these values can be changed according to the usage and working conditions.

## 2 Safety precaution and important items

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**! This product has been designed for only homes.**

**\* This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of appliance by a person responsible for their safety.**

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

\* Keep these operating instructions with your equipment. In case of selling or giving it to another person, be sure that the operating instructions accompany it. Thus the new user will be informed of its operating system and the related notices. These notices have been recorded for your security and others as well.

**If your cooker adjusted for natural gas;**

Natural gas valve must be easy reachable position!

Your cookers are adjusted for LP gas.

To adjust your appliance for natural gas please contact Arçelik Service.

Please do not turn upside down LPG bottle while using.

\* Before your appliance is connected to the mains electricity supply, check to ensure that the voltage and the frequency shown in the data plate corresponds with your power supply.

\* Before applying to authorized service, have the electrical wiring of your home ready for connection.

\* The ground cable should always be performed by the manufacturer or its authorized service agent or a similarly qualified person. Our company shall not held responsible for any damage caused by the utilisation of the oven without ground cabling.

\* While locating your cooker; do not squeeze the supply cord under the cooker, because the cable isolation can be damaged.

\* If the supply cord is damaged, it must be replaced by the manufacturer

or its service agent or a similarly qualified person in order to avoid a hazard.

\* Accessible parts of the appliance will become very hot whilst the appliance is in use and until the appliance has cooled. Children should be kept away to avoid burns and scalds.

\* The packaging materials can cause danger for the children.

\* The appliance is not intended for use by young children or infirm persons without supervision.

Before using for the first time, protective coatings need to be burnt off.

Fumes will be emitted but this is quite normal.

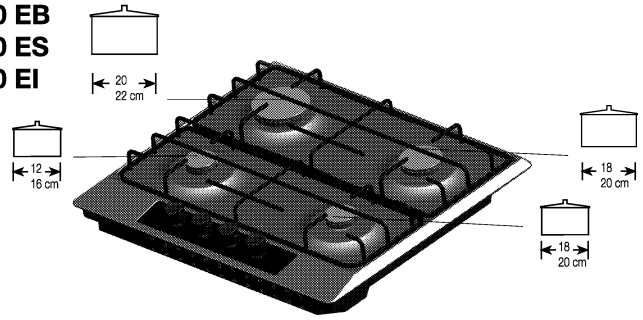
Operate the hot plate at 4 level position for 15 minutes.

**\* Steam cleaners must not be used for cleaning.**

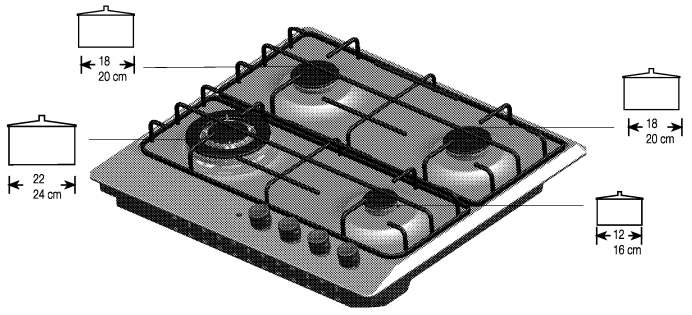
### 3 Using of the cooker

To obtain maximum efficiency a correct use to burner results in gas saving and better out put. Therefore we recommend to use saucepans whose base completely cover the flames. Four saucepans with much smaller diameters to be put auxiliary burner, use the pan support adaptor.

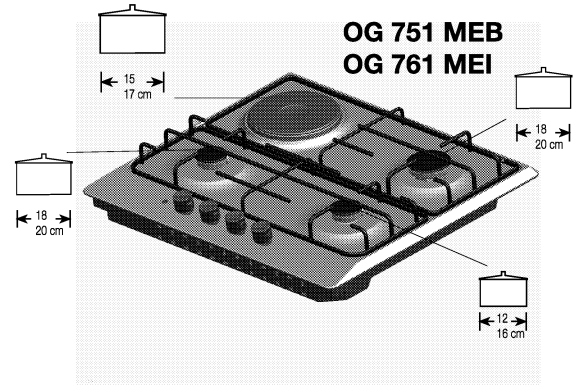
OG 750 EB  
OG 750 ES  
OG 760 EI



OG 752 EDWI



OG 751 MEB  
OG 761 MEI



## Ignition from the knob

You should turn the knob to clockwise direction by pressing. The spark occurs itself immediately on the burners till you take your hand off the knobs.

After you release the knob, if the ignition does not continue repeat the same process by keeping the knob pressed for 15 seconds. If still no ignition occurs, wait for 1 minute and repeat again.

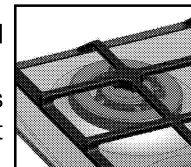
 **Warning : Do not keep the knob in pressed position more than 15 seconds.**

## Flame control

- Selection of the correct flame height is especially important to safety. Adjust the burner flame so that it does not extend beyond the bottom of the pan, any higher and the flame becomes inefficient and can be a potential fire hazard.
- To make sure that the appliance is operating safely, periodic checks are advised.
- At low settings, do not leave the burners unattended for long periods of time.
- The burner flames should burn with a visible bluish cone within the main flame, and with no sign of yellowness. If at the first lighting they are very noisy and yellow, turn out at once and check that the burner cap has been correctly replaced. If on re-lighting there is no improvement, ask your supplier to check them. The inner portions of the flames as described above may not be very clear, but this is not detrimental in anyway.  
The pan supports are not interchangeable.

## Wok Burner ( OG 752 EDWI )

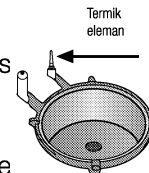
- The feature of wok burner is rapid cooking. Especially, it is used for cooking the vegetables and meat pieces that are cut into slices at the high temperature in the short time. For this cooking type, the wide and shallow frying pan is used. This frying pan can conduct the heat rapidly, and cook the vegetable pieces at the same temperature. Because of rapid heating and equal distribution of temperature, the vegetable can be crisp. Furthermore its nourishment value can be protected. If required, the cooking is made with normal pan on the wok burner.



## Flame Failure Device

In case of any flame failures with any reasons in the top burners, the flame failure device immediately cuts off the gas flow. It is also a safety device for the wrong use of the children.

You should turn the knob to the clockwise direction by pressing. You should ignite by pressing the knob and wait for its ignition. You should keep the knob at pressed position for 3-5 seconds after you see the flame around the burner. Repeat the sequence of operations if the flame does not continue.



## Operating the hot plates (OG 761 MEI -OG 751 MEB Models)

Hotplate control position	Corresponding Cooking Values					
	1	2	3	4	5	6
Application	Warming	Simmering	Cooking-Frying-Boiling			

A rapid heating hotplate is denoted by a red spot in the centre of the hotplate:

### Hotplate operating knobs

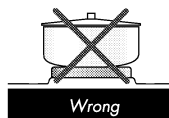
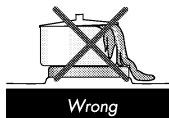
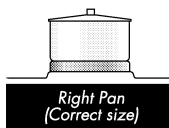
The knobs for the hob can be rotated in either direction to provide fully variable heat control. When any one of the hotplates is on, **the red indicator light on the control panel will be on**. In order to switch the hotplate **OFF** turn the corresponding knob to the **0 (zero)** position. **Check that all the cooker controls have been switched off after use.**

Adjust the hotplates to mid position (4) and leave on for approximately 10 minutes in order to burn off the protective coating on the hotplates. Do not place any pans or other cooking utensil on the hotplates during this process. Fumes will be emitted during the above operation but this is quite normal.

You should adjust the electronic timer prior to using the hob. Otherwise your hob will not operate.

### Good Quality Pans

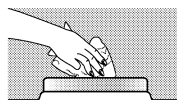
\* Use only good quality pans having a stable bottom as shown below. This results in the maximum use of energy.



\* Use pans for the correct diameter only. If the pan is too small energy is wasted.

\* Do not place pans with wet bases or pan lids particularly wet lids on the hotplates damage could occur and safety problem will be experienced.

Hotplate diameter (mm)	Suggested diameter of the pan (mm)
Ø 180 mm	→ 180-200
Ø 145 mm	→ 150-170



**\* Drying the hotplates  
(max 5 min)**

When cool;

\* Clean off solid hotplates with a damp cloth and a little domestic cleaning cream. After cleaning, dry solid hotplates by switching on for a short time. Apply a thin coat of cooking oil from to time.

\* When wiping the hotplates with a damp cloth follow the circular grooved pattern on the hotplate.

## Future transportation

### **\* Transporting the cookers;**

Keep the original cartoon box transport your product with its original cartoon box, and obey to the marks printed on the cartoon box.

For gas models stick the gas burners (burner caps) and pan supports to the top burner plate with a band tape.

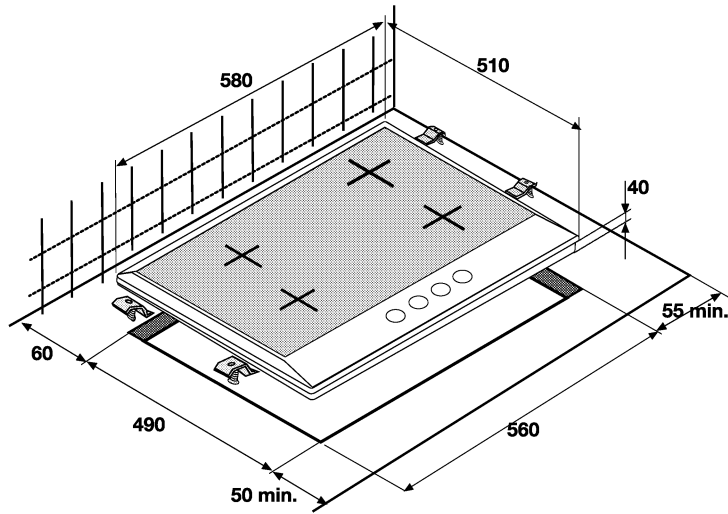
### **\* If you do not have the original carton;**

Take precaution for the strokes or damages that can occur on the outer surfaces of your product.

Do not put a load on the top of the cooker more than its original load.

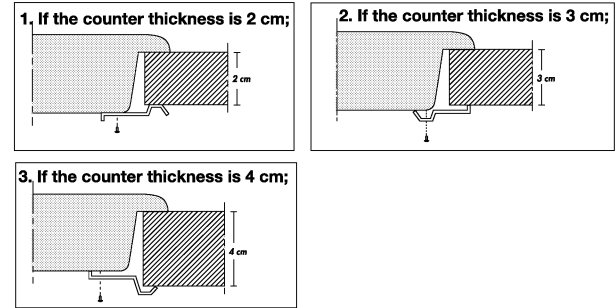
Hold your product up in an upright position during shipping and do not place any cargo on top of it.

# Location

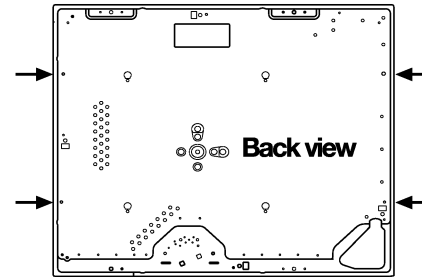


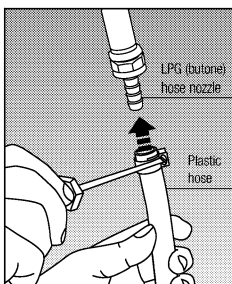
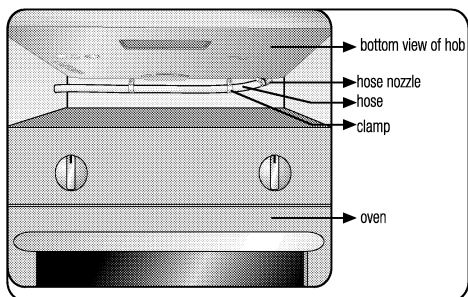
1. Prepare the worktop as shown
2. Remove the sealing gasket from the packaging.
3. Remove the tape from the sealing gasket and stick it around the base of the appliance.
4. Assemble your appliance in the work surface with the securing bracket. **(1)**

 **Failure to install appliances correctly is dangerous and could result in prosecution.**



Use the second hole in the bracket for 4 cm thick worktop.





### The rules which are carried out during installation:

- Gas installation must be carried out by a qualified technician.
- If you have plastic type gas hose, it must be TSE approved.
- No part of the hose can touch any place whose temperature exceed 50°C.
- If you make gas installation left side of hob (according to you) , the hose should tightly be fitted to hose nozzle by squeezing with a clamp.
- The gas hose should not be bended, pulled or twisted.
- The gas hose should not be touch any sharp edge or corner.
- Make sure that both gas hose and hose nozzle are firmly connected and be sure that there is no leakage.
- The hose should be replaced every year at least.
- The hose should not be longer than 125 cm.
- When you use your appliance with LPG gas, you must use “gas pressure regulator” which has 300 mmSS exit pressure with TSE logo.
- **“Gas pressure regulator” should be replaced before its last expiry date due to leakage problem.**
  - If you make a connection with a flexible metal hose;
  - Hose -gas fitting connection must be done properly must be 1/2” .
  - Flexible metal hose must be approved by TSE.
  - In metal connection locate a seal between the main gas pipe.

### Connection of the gas hose to the hob

If you make a connection with a flexible metal hose, locate a seal between the main gas pipe. The inner diameter of the flexible hose, which the butane hose nozzle is connected, should be 6mm for the house-type gas tubes.

The plastic hose end is soaked in hot water for one minute to soften and inserted fully into the hose nozzle. The hose should tightly be fitted to the hose nozzle by squeezing with a clamp. The clamp is fastened securely by a screw driver. The other end of the hose is connected to the gas valve with the same operation.

### Your hob is installed to Natural gas.

\*Natural gas installation must be readied before installing your appliance.

\*Your gas installation should have flexible gas hose having a plug for appropriate connection.

\*Installation should be done by an authorized service, direct connection or using an apparatus should be preferred.

### Gas leakage control

During control, be sure that the control knobs are closed and the gas inlet valve is open. Apply soap bubbles to the connections for leakage control. In case leakage exists, bubble will appear. In such case, check the gas connection immediately. Do not control gas leaks by using fire.



**Caution!**  
**Never use lighter or match flame, for controlling the gas leakage.**

## 4 Maintenance and cleaning

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### Turn off the mains switch before cleaning

1. Before switching on again ensure that all controls are in the OFF position.

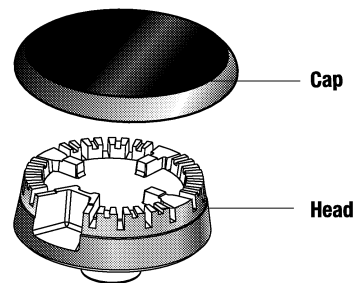
\* Make sure that the oven, grill and burners are sufficiently cool before you start cleaning.

2. Your product is manufactured in a manner that it should not overflow the oily food juices under the counter. The pan supports can easily be removed and the top burner plate can be cleaned with soapy water, and rinsed with a dry cloth.

3. Use a damp cloth to clean the interior and exterior. Never use any sharp instruments, abrasive household cleaner, or detergents for cleaning. For hard stains use suitable washing liquid.

4. Wipe over the control panel with a damp cloth and polish with a dry cloth. Do not use oven cleaners or aerosols, scouring pads or abrasive powder for cleaning the plastic knobs as damage will occur. Do not attempt to remove any of the control knobs from the panel as this may cause damage and is a safety hazard.

5. A steam cleaner is not to be used for cleaning oven.



**Not:** Wash and rinse the gas burner caps and the pan supports with soapy water.

**Never wash the gas burner caps and the pan supports in the dishwasher.**

For the dirt and stains on the burner heads that can not be cleaned, use the metal surface cleaners you can obtain from the market according to their instructions.

\* It is recommended that the acidic matters such as oil, lemon etc. should be cleaned immediately.