

CONDURA

FREE STANDING COOKER 50CM 4 GAS BURNER BASIC

CFC504GBN



CONDURA
KAYANG-KAYA!

IMPORTANT SAFETY INSTRUCTIONS

- 01 **WARNING:** This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructions before installing or using this appliance.
- 02 The device shall not be operated for more than 15s. If after 15s the burner has not lit, stop operating the device and open the compartment door and/or wait at least 1 min before attempting a further ignition of the burner.
- 03 In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least 1 min.
- 04 Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- 05 The adjustment conditions for this appliance are stated on the label (or data plate).
- 06 This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.
- 07 **CAUTION:** The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.
- 08 **CAUTION:** Accessible parts may be hot when the grill is in use. Young children should be kept away.
- 09 **CAUTION:** This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- 10 An additional protective means to avoid contact with the oven door is available. This part should be fitted when young children are likely to be present.”

- 11 CAUTION: In case of hotplate glass breakage:
 - Shut immediately off all burners and any electrical heating element and isolate the appliance from the power supply;
 - Do not touch the appliance surface;
 - Do not use the appliance.
- 12 Do not operate the product if it is defective or has any visible damage.
- 13 Keep children away from the oven.
- 14 The appliance was designed for domestic use inside the home and is not intended for commercial or industrial use.
- 15 The appliance must be used by adults only for the preparation of food, in accordance with the instructions outlined in this booklet. Any other use of the appliance(eg. for heating the room)constitutes improper use and is dangerous. The manufacturer may not be held liable for any damage resulting from improper, incorrect and unreasonable use of the appliance.
- 16 Connect the product to an earth outlet/line protected by a fuse of suitable capacity as stated in the "technical specifications" table.Have the earth installation made by a qualified electrician while using the appliance with our without transformer. Producer shall not be liable for any problems arising due to the product not being earth in accordance with the local regulations.
- 17 Make sure that the power supply cables of other appliances do not come into contact with the hot parts of the oven.
- 18 The openings used for the ventilation and dispersion of the heat must never be covered.
- 19 Do not use flammable liquids (alcohol, petrol, etc...) near the appliance while in use.
- 20 Do not place flammable material in the storage compartment or in the oven. It can cause fire.
- 21 Always make sure the knobs are in the off position when the appliance is not in use.
- 22 If you don't use the gas cooker for a long time, please disconnect the power supply and the LPG gas tank connection.

- 25 Do not perform any cleaning or maintenance work without having the appliance disconnected from the electricity mains. Never wash down the product with water.
- 26 Do not attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or further malfunctioning of the appliance. Contact Condura Authorize service center.
- 27 Do not put heavy objects on the open oven door.
- 28 Do not let the children play with the appliance.
- 29 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 the appliance by a person responsible for their safety.
- 30 Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.
- 31 Do not place baking trays, dishes or aluminum foil directly onto the bottom of the oven, as the heat accumulation might damage the bottom of the oven.
- 32 Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters etc.
- 33 Rear surface of the oven gets hot when it is in use. Make sure that the gas/electrical connection does not contact the rear surface; otherwise, connections can get damaged.
- 34 Do not trap the mains cable between the oven door and the frame and do not route it over hot surfaces. Otherwise, cable insulation may melt and cause electric shock or fire as a result of short circuit.
- 35 The appliance can be used by children aged from 8 years and above and persons reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- 36 The power supply used must conform to the specified voltage range of the product.

- 37 CAUTION: Accessible parts may be hot when the grill is in use. Young children should be kept away.
- 38 CAUTION: This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- 39 CAUTION: Glass lids may shatter when heated. Turn off all the burners before shutting the lid.
- 40 CAUTION: You must grill with close the door.
- 41 Do not unplug by pulling on the power cord.
- 42 Do not bite, twist, or knot the power cord.
- 43 Do not modify the specifications and characteristics of your gas stove.
- 44 Do not install the gas hob under the power socket.
- 45 Do not use extension cords or adapter plugs.
- 46 To avoid any accident, before repairing or cleaning or replacing parts, please close the control knob and gas cylinder valve, and if it is a model with a power cord, you also need to unplug the power plug.

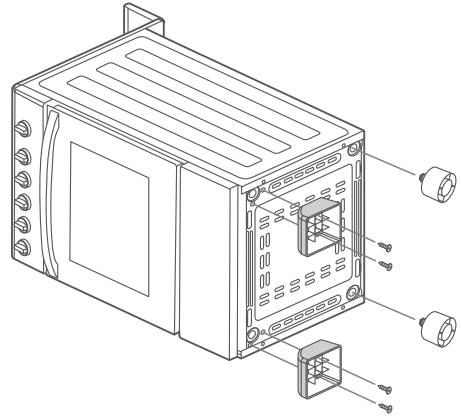
PRODUCT INSTALLATION

Stove foot installation (Only for some models)

1. The installation process should be done by at least two people wearing scratch-resistant gloves.

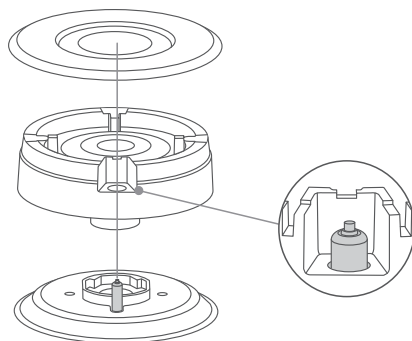
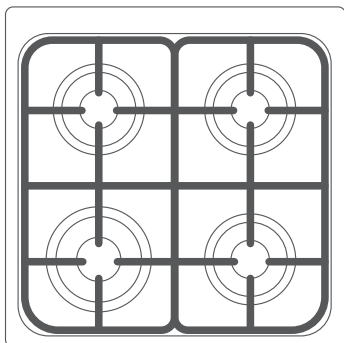


2. The furnace foot is fixed at the bottom of the machine by four screws or rotation.



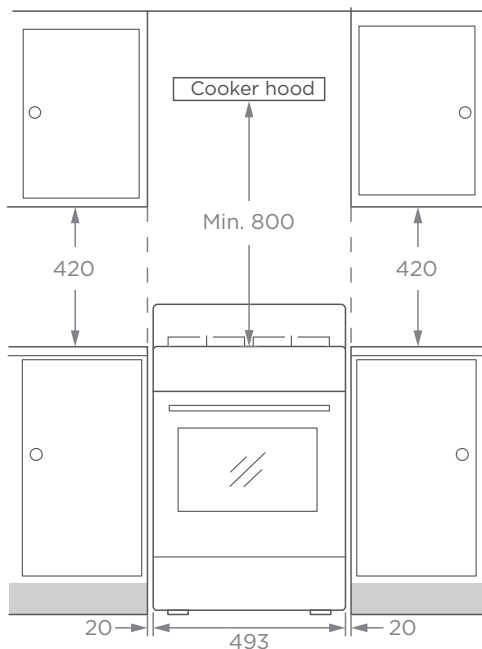
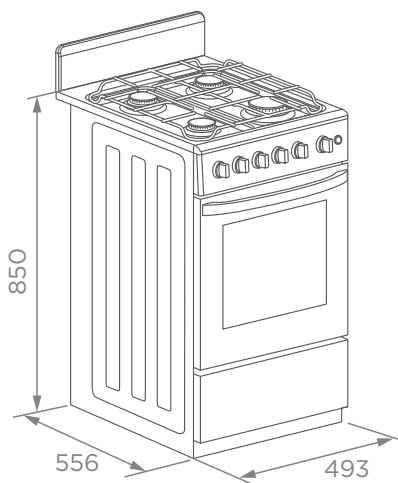
Burner installation (Only for some models)

Install 4 burners of corresponding size on the gas cooker. Make sure the burner is above the electrode.



Installation diagram

1. Please make sure the installation size requirements in the picture below.
2. The cabinet dimension is in mm.
3. The knob type furnace foot can be adjusted in height.



Installation requirements

- 01 The use of gas cooker generates heat and humidity, so good ventilation is essential for the safe operation of the appliance. The room in which the gas cooker is installed requires an openable window, equivalent or permanent vent to allow heat or exhaust air to escape directly outside. A gas stove can be installed in a kitchen or bedroom, but it needs enough space. Please do not install it in the following rooms:

Room size	Ventilation opening
smaller than 5m ³	Min.100cm ²
5m ³ to 10m ³	Min.50cm ²
greater than 10m ³ den	not required
In the cellar or basement	Min.65cm ²

- 03 If the gas stove is to be used for an extended period of time, additional ventilation is required, for example by installing a cooker hood.
- 04 Ventilation should not reduce the good performance of the gas cooker or cut off the gas flame.
- 05 Adjacent units must be made of non-combustible materials. The front side of the adjacent unit must be able to withstand a temperature of at least 50°C. If the gas hob is installed close to other appliances, the minimum distances specified in the "Installation diagram" must be maintained.

PROHIBIT

- 01 Do not install the gas cooker on a carpet.
- 02 Do not install the gas stove next to the refrigerator.
- 03 Do not install the power socket next to the gas cooker.
- 04 Do not block the exhaust holes of the gas cooker.

Gas cylinder connection precautions

- 01 Before connecting the gas cylinder, please make sure that the local distribution conditions (gas type and gas pressure) and the gas stove are compatible.
- 02 Gas cookers are designed for use with LPG gas. Pressure: LPG 27.5 mbar.
- 03 Always use a pressure regulator exclusive for your gas range. The lack of pressure regulator might cause excess of pressure and leak of gas. Always check for the validity of the pressure regulator.
- 04 The length of the hose must be 0.4 meters (minimum) and 1.5 meters (maximum). Worn or damaged hose must be replaced. Ensure that the hose is not obstructed, kinked. It is recommended that the hose is changed within 1 year of the date of manufacture or the national conditions require it.
- 05 Pressure regulators should comply with current regulations in the country in which they are installed, which may be found at your nearest retailer of gas items. Refer to the technical data. It is strictly prohibited to use adjustable pressure. The life expectancy of the regulator is estimated as 10 years. It is recommended that the regulator is changed within 5 years of the date of manufacture or the national conditions require it.
- 06 Always use a rubber hose to work from -20°C to 100°C. Be sure that hose:
 - No leakage.
 - Does not go on the back of the gas range neither close to the hot air exits.
 - Its less than 125cm long.
- 07 If possible, install the gas cylinder outside the kitchen, in a place protected and with air flow.
- 08 Use a 1/2 metallic hose to connect to the gas range.
- 09 Only use a rubber hose when this one does not go on the back of the gas range.

NOTE

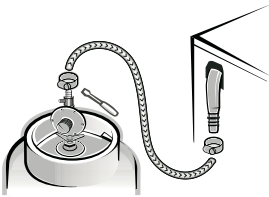
- 01 The gas cooker should only be connected to the gas supply system by authorized and qualified personnel.
- 02 Unprofessional connection of the gas supply system may cause explosion or poisoning!
- 03 The manufacturer is not responsible for damage caused by procedures performed by unauthorized persons.
- 04 Before connecting the gas supply system, make sure that the pressure regulating valve is closed, otherwise there is a danger of explosion!
- 05 The gas hose must not be pinched, bent, blocked or contact the surface of the gas cooker.
- 06 Please replace the damaged gas hose in time, because the damaged gas hose may cause explosion.

Gas cylinder connection steps

Always check for the validity of the pressure regulator.

Hose and regulator should be replaced every 5 years or when it is broken.

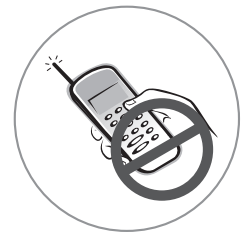
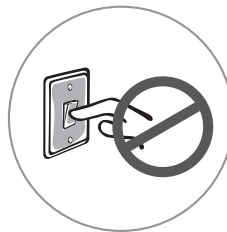
- 01 Place the metal clamp on the hose end .
- 02 Connect the hose to the oven inlet and tighten the clamp.
- 03 Place the other clamp on the oppsite hose end and connect it to the pressure regulator, tighten the clamp.
- 04 Bolt thee pressure regulator to the gas cylinder carefully.
- 05 After the installation, check if there is any gas leak, using soap or liquid detergent foam.



Precaution in case of Gas Leaks

When gas can be smelled inside the house, the following precautions must be observed:

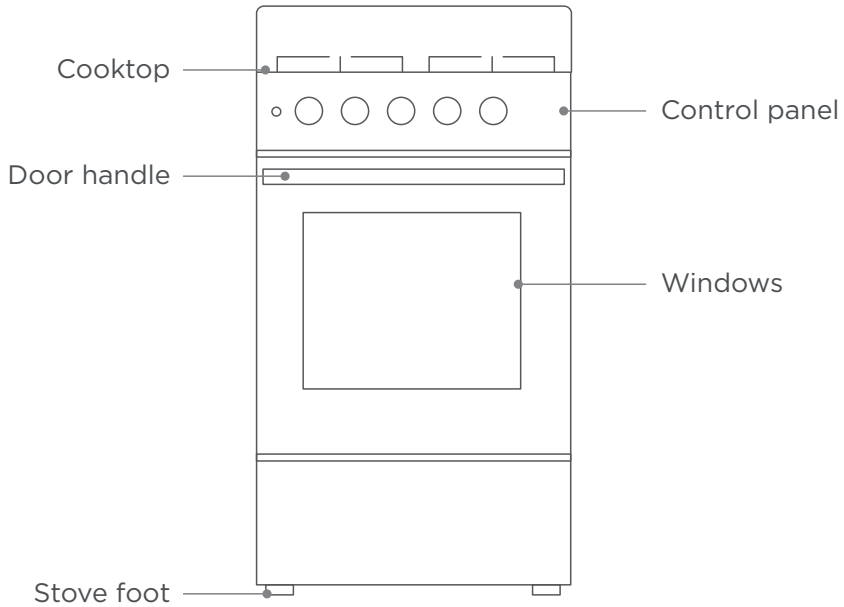
- 01 Close the gas cylinder valve and all control knobs.
- 02 Do not light any flames.
- 03 Do not operate any electrical appliances or power switches, such as cell phones, range hoods, power buttons, etc.
- 04 Open windows to allow flammable gases to dissipate.
- 05 Go outside and contact your local fire department and gas cylinder supplier for help.



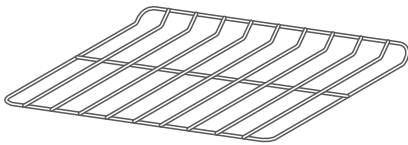
PRODUCT INTRODUCTION

In case of any differences between the appliance and the pictures in this manual, the product shall prevail.

Gas cooker

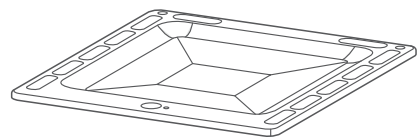


Accessories



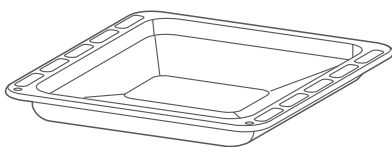
Grill rack

Placing heat-resistant cooking utensils or grilling



Drip pan

Receive food grease or residue

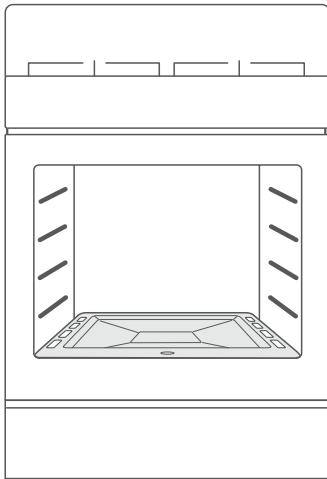
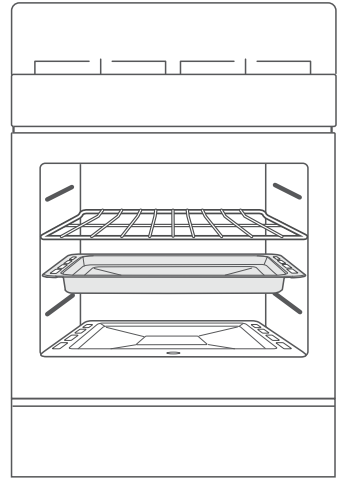
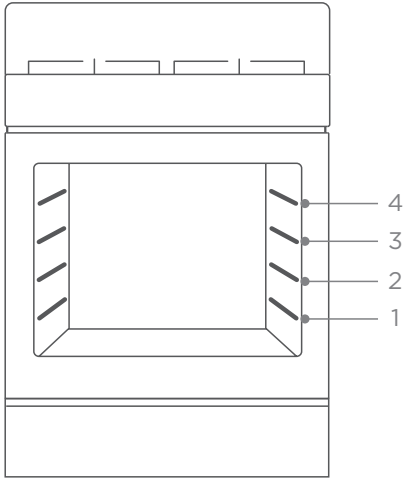


Grill tray

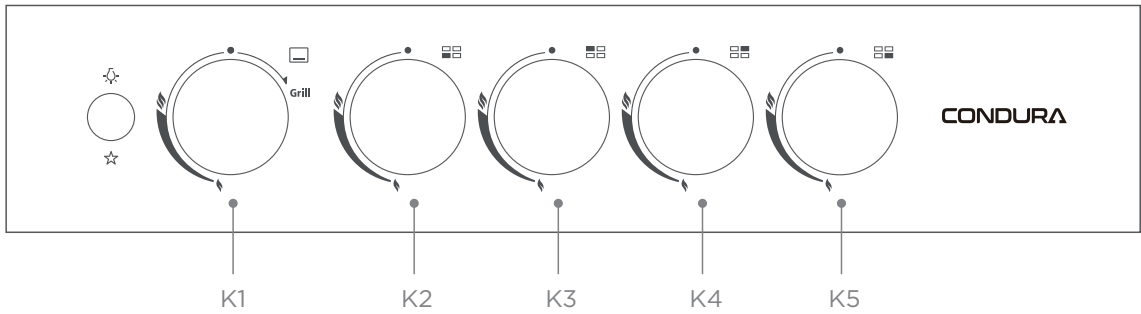
cooking larger portions of food

Accessories use

It is recommended to place the grill tray or grill rack on 2 or 3 levels.









Control panel



knob K1 : Controls the oven burner.

knob K2-K5: Controls the cooktop burner.

	Stove lamp	Press the button to turn the oven light on or off.
	Ignition function	Electronic ignition.
	Oven burner	Turn knob K1 to the left to start the burner at the bottom of the oven
	Cooktop burner location	cooktop burner location
	OFF	Burner off position.
	Firepower	The larger the icon, the higher the temperature.

First time using

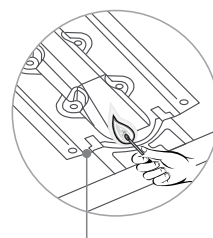
- 01 Remove all items from the oven before using it. Such as: Grill rack , Grill tray, foam, etc.
- 02 Open windows and range hood.
- 03 Ignite the oven burner, adjust to maximum firepower, and set the timer for 0.5-1 hour. This is to remove the anti-corrosion coating on the oven burner, pungent odors or fumes during the process are normal.

Ignition method

The ignition operation time should not exceed 15 seconds. If the burner does not ignite within 15 seconds, stop operation and wait at least 1 minute with the window open before attempting to ignite the burner further.

Manual ignition (only for some models)

- 01 Remove the drip pan at the bottom of the cavity.
- 02 Turn the control knob counterclockwise.
- 03 To ignite the oven bottom burner, place a ignited match close to the round hole of the bottom burner.
- 04 To light a cooktop burner, hold a lighted match close to the burner.



Cavity Bottom Burner

Electric ignition (only for some models)

press the " ☆ " button, all the burner the ignition needle are discharged, this is normal.

- 01 While pressing the " ☆ " button for 0-15 seconds, turn the control knob counter-clockwise to ignite the burner.

Cooking steps

- 01 Once the oven burners are ignite, gently close the door, turn the control knob to the highest temperature, and preheat for 7-12 minutes.
- 02 Once preheating is complete, place ingredients in the oven, gently close the door, and turn the knob to adjust the temperature.
- 03 Place a suitable pan on the pot rack, ignite the cooktop and adjust the temperature.
- 04 When cooking is complete, turn the control knob to "OFF" and close the gas cylinder valve.

Tips

- 01 Please do not bake food directly on the drip pan on the bottom of the oven.

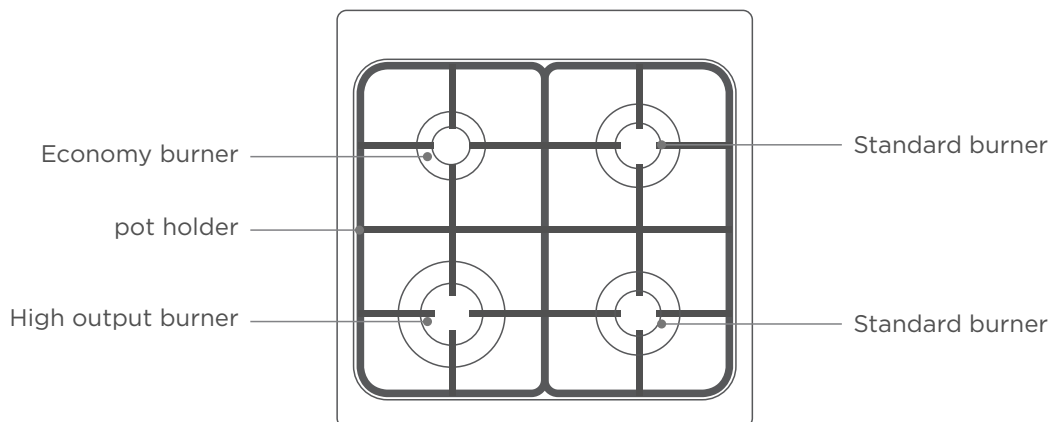
Lamp (only for some models)

Press the "💡" key to turn the lamp on or off.

Use precautions

- 01 When closing the door, please do not apply force quickly, otherwise the flame will be extinguished due to the jump in the pressure in the oven.
- 02 After cooking, use heat-resistant gloves to remove food and accessories.
- 03 Never place clothing or flammable objects near the burner.
- 04 Do not use the oven to store utensils, especially those containing residues or large quantities of oil or fat.
- 05 When using the oven, avoid touching its glass surfaces and internal accessories.
- 06 When using a gas cooker, keep children out of the kitchen.
- 07 Do not place anything on the oven door.

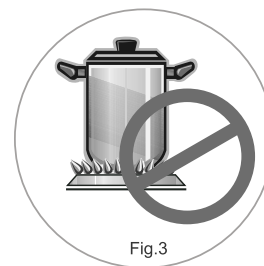
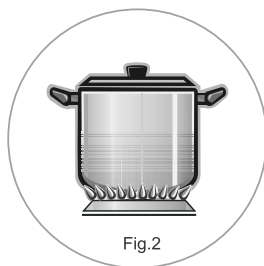
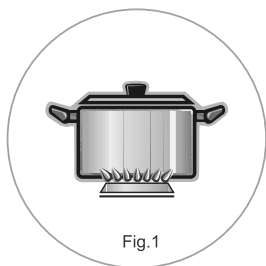
Cooktops



Gas burner type	Gas burners diameter	Pot diameter
High output burner	24-26 cm	20-23 cm
Standard burner	16-20 cm	12-20 cm
Economy burner	10-14 cm	8-16 cm

Important recommendations

The user can not use the cooking vessel on the hotplate that overlap its edges. For a lower and more efficient gas consumption it is advisable to use pans with a diameter adequate to the burners size (fig.1 and 2). preventing the flame to burn in the open (fig.3). It is advisable to reduce the flame as soon as the liquid starts to boil, and keep the flame to the minimum necessary to sustain boiling. Make sure there is adequate ventilation in the room where the range is installed. For easier ignition, ignite the burner before placing the pan on the pot rack.



CLEANING AND MAINTENANCE

- 01 Before cleaning or maintenance, please make sure that the control knob is closed, the valve of the gas cylinder is closed, and if it is a model with a motor, make sure that the power plug is disconnected.
- 02 After cooking, wait for the appliance to cool completely before cleaning. Failure to clean the product can cause the surface of the appliance to deteriorate, which can affect the life of the appliance and can lead to a dangerous situation.
- 03 Cooking utensils (such as: Grill rack , Drip pan, Grill tray, etc.) should not be washed directly with cold water, but with warm water.
- 04 Clean the surface of the product with a soft cloth, a hot soapy cloth and a hot soapy water solution (1 liter of water, 2 scoops).
- 05 When cleaning the control panel and cooktop, it is recommended to wipe with a dry paper towel moistened with a soapy water solution, then dry with a clean soft cloth or dry paper towel.

NOTE

- 01 When cleaning the gas cooker, do not let food residue or oil droplets get into the round holes of the burner.
- 02 Disconnect power before cleaning or servicing or replacing parts.(only for some models)
- 03 Always keep your gas cooker clean.
- 04 Do not use caustic or strong abrasive cleaners.
- 05 Do not use hard objects such as wire brushes to wipe the product.
- 06 Do not use scrubbers as they may damage the look and finish.
WARNING: Do not use a rough or sharp metal scraper to clean the oven door glass. If the oven door glass surface is scratched, it may shatter and cause injury.

TECHNICAL PARAMETER

MODEL: CFC504GBN					
POWER SUPPLY	230V~ 60Hz				
ELECTRIC POWER	25W				
GAS TYPE	LPG (G30)				
GAS PRESSURE	27.5 mbar				
INJECTOR SIZE (mm) <table border="1" style="display: inline-table; vertical-align: middle;"> <tr> <td>A</td> <td>C</td> </tr> <tr> <td>B</td> <td>D</td> </tr> </table>	A	C	B	D	A: 0.53 C: 0.68 B: 0.87 D: 0.68
A	C				
B	D				
COOKTOPS POWER (kW)	A: 1.0 C: 1.75 B: 2.90 D: 1.75				
OVEN BURNER (mm)	0.76				
OVEN POWER (kW)	2.5				
TOTAL HEAT INPUT (kW)	9.90				

TROUBLESHOOTING

If the fault cannot be eliminated, please contact the after-sales service.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Machine does not work after startup	Oven door is not closed	close oven door
undercooked food	Set temperature too low	use the correct temperature
	Food is placed in the wrong number of layers	Adjust placement layers
	Food is too large or thick	Reduce food portions and increase cooking time
Has a pungent odor	Has a pungent odor	Normal phenomenon
Noise	Metal expansion due to heat	Normal phenomenon
Furnace light does not come on	Furnace lamp damaged	Seek after-sales service
Burner not ignited	Gas cylinder valve is not open	Open the gas cylinder valve
	There is no flammable gas in the gas cylinder	Replace gas cylinders
	There is residue or oil droplets on the burner	Clean residue or grease from burners
	Burner damage	Seek after-sales service
Irregular flame or multiple flame colors	Burner holes are clogged or grease is burning	Clean residue or grease from burners

This product can not be treated as household waste. Instead 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.

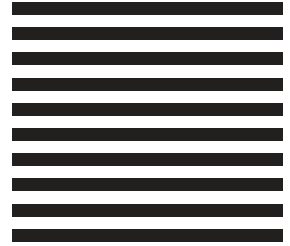
For more detail information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



CONCEPCION DURABLES INCORPORATED
CUSTOMER SERVICE DEPARTMENT

BUSINESS REPLY
PERMIT No. 2416A
NO STAMP NEEDED

308 Sen Gil Puyat Avenue, Makati City
Trunk Line: 02 8 863 5555
Mobile Nos.: 0917 536 3030 (Globe) "SMS Only"
0947 996 2415 (Smart) "SMS Only"



CONCEPCION DURABLES INCORPORATED

CUSTOMER SERVICE DEPARTMENT
GMA & LUZON Area
Address: 308 Sen. Gil Puyat Avenue, Makati City
Trunk Line: 02 8 863 5555

Mobile Number: +63 917 536 3030 (Globe) "SMS Only"
+63 947 996 2415 (Smart) "SMS Only"

Covered Region/Areas: National Capital Region (NCR), Ilocos Region (Region I), Cordillera Administrative Region (CAR), Central Luzon (Region III), CALABARZON (Region IV-A), MIMAROPA except Romblon, Bicol
Email Address: customer-care@condura.com

CEBU Regional Office
Address: Esperanza Building, A.C Cortes St., Ibabao Mandaue City Cebu
Landline: 32 328 1416
Mobile Number: +63 947 996 2416
+63 999 887 1657

Covered Region/Area: Masbate, Central Visayas (Region VII), Eastern Visayas (Region VIII)

ILOILO Regional Office
Address: 277 Iznart St., Brgy. Danao, City Proper, Iloilo City
Landline: 33 336 1121
Mobile Number: +63 919 072 6530
+63 947 996 2417

Covered Region/Area: Romblon, Western Visayas (Region VI)

CAGAYAN DE ORO Regional Office
Address 102 CKY Center, Capistrano St., corner Chaves St., Cagayan de Oro City
Landline: 088 881 0615
Mobile Number: +63 998 965 6756

Covered Region/Area: Zamboanga Peninsula (Region IX), Northern Mindanao (Region X), Autonomous Region in Muslim Mindanao (ARMM) except Maguindanao, Agusan del Norte, Surigao del Norte

DAVAO Regional Office
Address: 1C, Nand-Saling Building, Sobrecaary Street, Obrero, Davao City
Landline: 082 291 7276
Mobile Number: +63 998 965 6755

Covered Region/Area: Davao Region (Region XI), SOCCSKSARGEN (Region XII), Agusan del Sur, Surigao del Sur, Maguindanao

Fill-up this warranty card completely and mail within 15 days from date of purchase. This will activate your warranty from Condura!

CONDURA

MODEL NO.: _____ **SERIAL NO.:** _____
DEALER: _____ **BRANCH:** _____
DATE OF PURCHASE: _____ **DEALER INVOICE NO.:** _____
CUSTOMER NAME: _____ **EMAIL ADDRESS:** _____
ADDRESS: _____
TELEPHONE NO.: _____ **MOBILE NO.:** _____

I consent to the collection, processing and use by Concepcion Durables, Inc. (CDI) of the data above for the purposes identified in its Data Privacy Notice published on its website (www.condura.com), which is deemed incorporated into this Warranty Card.



CONDURA

PRODUCT WARRANTY CERTIFICATE

IMPORTANT: PLEASE READ CAREFULLY

Concepcion Durables, Inc. (CDI) warrants the purchaser, that this CONDURA Free Standing Cooker will be free from defective material and workmanship, and agrees to repair, or at it's discretion, replace any defective material with a new or equivalent part, through any of it's Authorized Service Centers, only if found to be manufacturer's defect and in accordance with the terms of this warrant, subject to the following conditions:

1. **WARRANTY PERIOD** (from the date of original purchase)
2 years warranty on parts and labor
2. This warranty is not transferrable, valid only in the Philippines, and shall be null and void if the unit is damaged due to fire, improper use, abuse, neglect or accident; use with abnormal voltage conditions (i.e., unstable voltage); or failure to follow the operating instructions provided in the user's manual; if the serial number is removed or defaced; or if the unit has been tampered with, altered or in any way repaired, serviced or worked on by anyone other than a duly authorized representative or Service Center.

This warranty does not cover plastic parts such as knobs, hinges, cord and Glass Parts such as Top Glass Cover Lid, Mirror Oven and the like; any direct, indirect or consequential injury, loss or damage arising earthquake, etc., acts of God or any fortuitous events; if damaged due to rodents, pest, or from the use or inability to use the unit; force majeure such as typhoon, flood, lightning, related infestation; if damaged due to improper transport or subjected to rough handling.

Concepcion Durables, Inc. (CDI) offers this warranty as the only remedy available to the original purchaser for any defect that may arise within the warranty period. Correction of defects shall be considered as complete fulfillment of liabilities and responsibilities of CDI to the original purchaser. In no event shall CDI be held liable for any damage or consequence that may arise as a result of using this CONDURA product.

MODEL NUMBER: _____ SERIAL NUMBER: _____

NOTE: Keep this warranty card together with your Original Sales Invoice / Official Receipt as proof of purchase. If the date of the purchase cannot be proven, warranty shall be based on CDI's invoice to Dealer.

CONDURA
KAYANG-KAYA!

www.condura.com