



Bennett Read®

CRYSTAL 90

FREESTANDING GAS/ELECTRIC STOVE



USER GUIDE



To register your Bennett Read warranty online, please visit www.bennettread.co.za or scan the adjacent QR code.

*** HOW? IT'S SIMPLE REALLY...**

- SWITCH ON YOUR MOBILE CAMERA, POINT IT AT THE QR CODE & TAP THE LINK THAT POPS UP
- IF THAT DOESN'T WORK, YOU'LL NEED TO DOWNLOAD & USE A QR CODE SCANNER APP FROM YOUR PHONE'S APP STORE

CONGRATULATIONS ON PURCHASING A BENNETT READ® CRYSTAL 90 FREESTANDING GAS/ELECTRIC STOVE.

EXTENDED WARRANTY:

Your BENNETT READ® CRYSTAL 90 FREESTANDING GAS/ELECTRIC STOVE comes with a 3 year warranty. We stand behind it with a knowledgeable, dedicated Customer Care department, so should you ever have a problem, you'll receive fast, considerate assistance (see contact details at the end of the warranty section on page 24).

Please read this user guide carefully before using your BENNETT READ® CRYSTAL 90 FREESTANDING GAS/ELECTRIC STOVE.

KEEP THIS USER GUIDE FOR FUTURE REFERENCE.

FOR HOME USE ONLY, NOT FOR COMMERCIAL USE.

NOTE: Images of the product are for illustrative purposes and may vary according to model.

Icon	Type	Meaning
	WARNING	Serious injury or death risk
	RISK OF ELECTRIC SHOCK	Dangerous voltage risk
	FIRE	Warning: Risk of fire/flammable materials
	CAUTION	Injury or property damage risk
	IMPORTANT/NOTE	Operating the system correctly
		Read the instructions
		Hot surface

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1. SAFETY PRECAUTIONS

When using any electrical appliance, basic safety precautions should always be followed including the following:

- Carefully read all instructions before using your appliance and before connecting it to a gas source. Keep these in a convenient place for reference when necessary.
- This manual has been prepared for more than one model; therefore, your appliance may not have some features described within. For this reason, it is important to pay particular attention to any figures whilst reading the operating manual.
- This appliance is adjusted to operate on LPG only.

IF YOU SMELL GAS:

- Turn off the gas supply at the bottle
- Extinguish all naked flames
- Do not operate any electrical appliances
- Ventilate the area
- Check for leaks as detailed in this manual

If odour persists, contact your dealer or gas supplier immediately.
Do not tamper with or modify the appliance.

BURN-BACK (FIRE IN BURNER TUBE OR CHAMBER)

In the event of a burn-back, where the flame burns back to the jet, immediately turn the gas supply off at the control valve on the panel. After ensuring the flame is extinguished, wait for 1 minute and re-light the appliance in the normal manner. Should the appliance again burn back, close the control valve and call an authorised technician. Do not use the appliance again until the technician has declared that it is safe to do so.

GAS-PRESSURE REGULATOR

This appliance requires an operating pressure of 2,8 kPa. A suitable LPG regulator that complies with the requirements of SANS 1237 must be installed.

IMPORTANT: INFORMATION FOR THE USER

This appliance may only be installed by a registered SAQCC Gas installer. All registered installers are issued with a card carrying their registration number. Ask to be shown the card before allowing the installation work to commence and make a note of the installer registration number. Upon completion of the installation, the installer is required to explain the operational details of the appliance together with the safety instructions. You will be asked to sign acceptance of the installation and be provided with a completion certificate. You should only sign for acceptance of the installation when the installation is completed to your satisfaction.

NOTE that your receipt is required in the event that you wish to make a warranty claim.

IMPORTANT: INFORMATION FOR THE INSTALLER

This appliance may only be installed by a gas installer registered with the South African qualification and certification committee (SAQCC). The appliance must be installed in accordance with the requirements of SANS 10087-1 for use with LPG, SANS 827 for use with NG and any fire department regulations and/or local bylaws applicable to the area.

If in doubt, check with the relevant authority before undertaking the installation. Upon completion of the installation, you are required to fully explain and demonstrate to the user the operational details and safety practices applicable to the appliance and the installation.

1.1 General Safety Warnings

- This appliance can be used by children aged 13 years and above and by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they have been given instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children should not play with the appliance.
- Cleaning and user maintenance should not be made by children without supervision.



WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Keep children less than 13 years of age away unless they are continually supervised.



WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may cause a fire. NEVER try to extinguish such a fire with water, but switch off the appliance and cover the flame with a lid or a fire blanket.

- **CAUTION:** The cooking process has to be supervised. A short-term cooking process has to be supervised continuously.
- Pay attention to any figures whilst reading the operating manual.



WARNING: Danger of fire: Do not store items on cooking surfaces.



WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

- For models which incorporate a hob lid, clean any spillages off the lid before use and allow the cooker to cool before closing the lid.
- Do not operate the appliance with an external timer or a separate remote-control system.



WARNING: To prevent the appliance from tipping, the stabilising brackets must be installed. (For detailed information, refer to the anti-tilting kit guide.)

- During use, the appliance will get hot. Care should be taken to avoid touching heating elements inside the oven.
- Handles may become hot after a short period of use.
- Do not use harsh abrasive cleaners or scourers to clean oven surfaces. They can scratch the surfaces which may result in shattering of the door glass or damage to surfaces.
- Do not use steam cleaners to clean the appliance.



WARNING: To avoid the possibility of electric shock, make sure that the appliance is switched off before replacing the lamp.

- **CAUTION:** Accessible parts may be hot when cooking or grilling. Keep young children away from the appliance when it is in use. Your appliance is produced in accordance with all applicable local and international standards and regulations.
- Maintenance and repair work should only be carried out by an authorised Tevo Service Centre technician. Installation and repair work that is carried out by unauthorised technicians may be dangerous. Do not alter or modify the specifications of the appliance in any way. Inappropriate hob guards can cause accidents.
- Before connecting your appliance, make sure that the local distribution conditions (nature of the gas and gas pressure or, electricity voltage and frequency) and the specifications of the appliance are compatible. The specifications for this appliance are stated on the label.
- **CAUTION:** This appliance is designed only for cooking food and is intended for indoor domestic household use only. It should not be used for any other purpose or in any other application, such as for non-domestic use, in a commercial environment, or for heating a room. Do not use the oven door handles to lift or move the appliance.
- This appliance is not connected to a ventilation device. It should be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.

- If the burner has not lit after 15 seconds, stop operating the device and open the compartment door. Wait at least 1 minute before attempting to ignite the burner again.
- These instructions are only valid if the correct country symbol appears on the appliance. If the symbol does not appear on the appliance, refer to the technical instructions which describe how to modify the appliance to match the conditions of use of the country.
- All possible measures have been taken to ensure your safety. Since the glass may break, care should be taken while cleaning to avoid scratching. Avoid hitting or knocking the glass with accessories.
- Make sure that the supply cord is not trapped or damaged during installation. If the supply cord is damaged, it must be replaced by an authorised Tevo Service Centre technician in order to prevent a hazard.
- Do not let children climb on the oven door or sit on it while it is open.

1.2 Installation Warnings

- Do not operate the appliance before it is fully installed.
- The appliance must be installed by an authorised Tevo Service Centre technician. The manufacturer is not responsible for any damage that might be caused by incorrect placement and installation by unauthorised people.
- When the appliance is unpacked, make sure that it has not been damaged during transportation. In the case of a defect, do not use the appliance and contact a qualified service agent immediately. The materials used for packaging (nylon, staples, styrofoam, etc.) may be harmful to children and they should be collected and removed immediately.
- Protect your appliance from the atmosphere. Do not expose it to sun, rain, snow, dust, or excessive humidity.
- Materials around the appliance (i.e. cabinets) must be able to withstand a minimum temperature of 100°C.
- To avoid overheating, the appliance must not be installed behind a decorative door.

1.3 During Use

- When you first use your oven, you may notice a slight smell. This is perfectly normal and is caused by the insulation materials on the heater elements. We suggest that, before using your oven for the first time, you leave it empty and set it at maximum temperature for 45 minutes. Make sure that the environment in which the product is installed is well ventilated.
- Take care when opening the oven door during or after cooking. The hot steam from the oven may cause burns.
- Do not put flammable or combustible materials in or near the appliance when it is operating.
- Always use oven gloves to remove and replace food in the oven.
- Under no circumstances should the oven be lined with aluminium foil as overheating may occur.
- Do not place dishes or baking trays directly onto the base of the oven whilst cooking. The base becomes very hot and damage may be caused to the product.
- Do not leave the cooker unattended when cooking with solid or liquid oils. They may catch fire under extreme heating conditions. Never pour water onto flames that are caused by oil, instead switch the cooker off and cover the pan with its lid or a fire blanket.
- Always position pans over the centre of the cooking zone, and turn the handles to a safe position so they cannot be knocked.
- If the product will not be used for a long period, turn the main control switch off. Turn the gas valve off when gas appliances are not in use.
- Make sure the appliance control dials are always in the "0" (stop) position when the appliance is not in use.
- The trays incline when pulled out. Take care not to spill or drop hot food when removing it from the oven.

- **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, such as opening a window, or for more effective ventilation, for example, by increasing the level of mechanical ventilation where present.
- While using the grill burner, keep the oven door open and always use the grill deflector shield supplied with the product. Never use the grill burner with the oven door closed.
- **CAUTION:** Glass lids may shatter when heated. Turn off all the burners and allow the hob surface to cool before closing the lid.
- Do not place anything on the oven door when it is open. This could unbalance the oven or damage the door.
- Do not place heavy or flammable items (e.g. nylon, plastic bags, paper, cloth, etc.) into the drawer. This includes cookware with plastic accessories (e.g. handles).
- **CAUTION:** The inside surface of the storage compartment may get hot when the appliance is in use. Avoid touching the inside surface.

1.4 During Cleaning and Maintenance

- Do not hang towels, dishcloths or clothes from the appliance or its handles during cleaning and maintenance.
- Make sure that your appliance is turned off at the mains before carrying out any cleaning or maintenance operations.
- Do not remove the control dials to clean the control panel.
- To maintain the efficiency and safety of your appliance, we recommend you always use original spare parts and to call an authorised Bennett Read/Tevo service agent, when needed.

CE Declaration of conformity

We declare our products meet the applicable European directives, decisions and regulations and the requirements listed in the standards referenced.

Disposal of your old machine

- The symbol of the crossed-out wheeled bin shown on the product or its packaging means that the device must not be disposed of with other household waste but requires separate collection. You can dispose of the device at your local waste return and collection system. The addresses can be obtained from your responsible city council or local government. Alternatively, you can return small waste electrical and electronic equipment (WEEE) with an edge length of up to 25 cm free of charge to any retailer with a sales area relating to electrical and electronic equipment (EEE) of at least 400 m² or to a food retailer that offers EEE at least several times a year with a total sales area of 800 m². Larger WEEE can be returned to a respective retailer free of charge when buying a new product of the same type. Regarding the modalities of the collection of WEEE in case of shipment of the newly bought product, please contact your retailer.
- If possible, please remove all batteries and accumulators as well as all removable lamps before disposing of the device.
- Please note that you are responsible for deleting all personal data on the device to be disposed of.



2. INSTALLATION AND PREPARATION FOR USE



This appliance must be installed by an authorised Bennett Read/Tevo Service Centre Technician, according to the instructions in this guide and in compliance with the current local regulations.

- Incorrect installation may cause harm and damage, for which the manufacturer accepts no responsibility and the warranty will not be valid.
- Prior to installation, ensure that the local distribution conditions (electricity voltage and frequency and/or nature of the gas and gas pressure) and the adjustments of the appliance are compatible. The adjustment conditions for this appliance are stated on the label.
- The laws, ordinances, directives and standards in force in the country of use are to be followed (safety regulations, proper recycling in accordance with the regulations, etc.).
- If the product contains removable shelf guides (wire racks) and the user manual includes recipes like yoghurt, the wire racks shall be removed and the oven operated in the defined cooking mode. Removal of the Wire Shelf information is included in the CLEANING AND MAINTENANCE section.

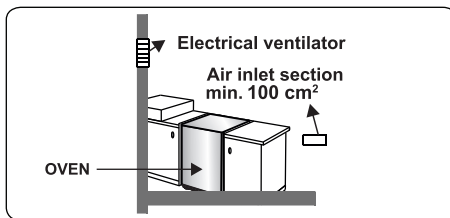
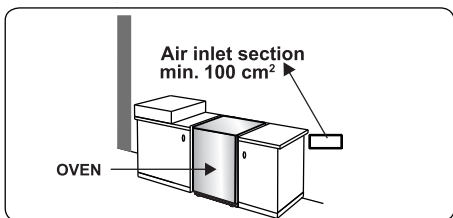
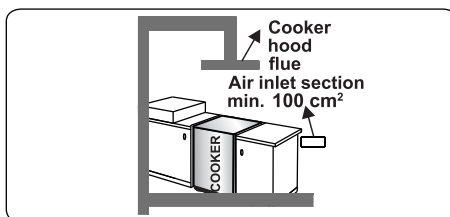
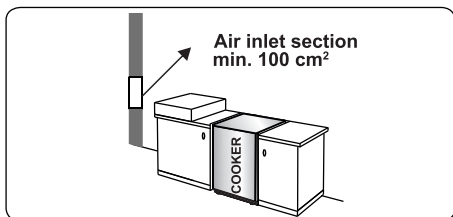
2.1 Instructions for the Installer

Ventilation requirements

- For rooms with a volume of less than 5m^3 , permanent ventilation of 100cm^2 free area is required.
- For rooms with a volume of between 5m^3 and 10m^3 , permanent ventilation of 50cm^2 free area will be required, unless the room has a door which opens directly to outside air in which case no permanent ventilation is required.
- For rooms with a volume greater than 10m^3 , no permanent ventilation is required.
- **IMPORTANT:** Regardless of room size, all rooms containing the appliance must have direct access to air outside via an open window.

Expel burned gases from the environment

Gas appliances expel burned gas waste to the outside air, either directly or via a cooker hood with a chimney. If it is not possible to install a cooker hood, install a fan on the window or wall that has access to fresh air. The fan must have the capacity to change the volume of air in the kitchen a minimum of 4-5 times per hour.



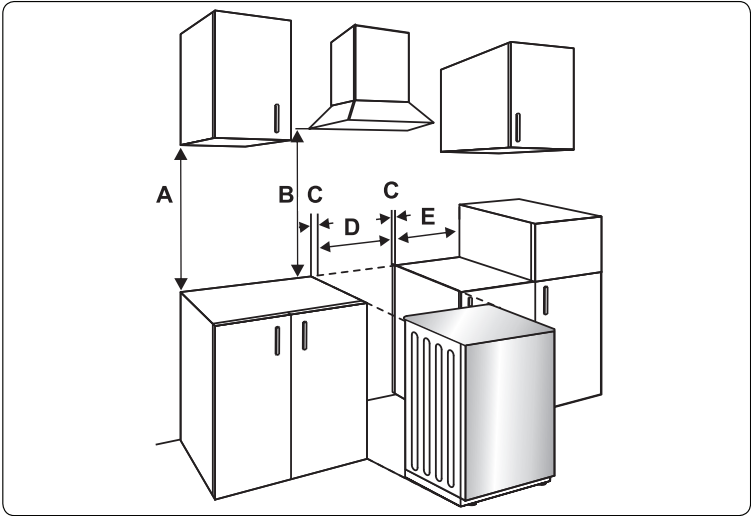
General instructions

- After removing the packaging material from the appliance and its accessories, ensure that the appliance is not damaged. If you suspect any damage, do not operate the appliance and contact an authorised Bennett Read/Tevo Service Centre technician.
- Make sure that there are no flammable or combustible materials in the close vicinity, such as curtains, oil, cloth, etc. which may catch fire.
- The worktop and furniture surrounding the appliance must be made of materials resistant to temperatures above 100°C.
- The appliance should not be installed directly above a dishwasher, fridge, freezer, washing machine, or clothes dryer.
- The appliance can be placed close to other furniture on condition that, in the area where the appliance is set up, the furniture's height does not exceed the height of the cooktop.

2.2 Installation of the Oven

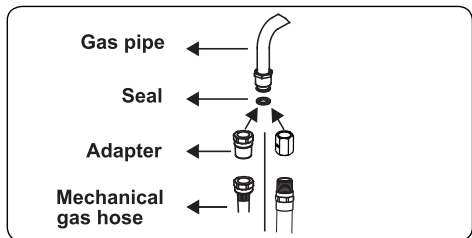
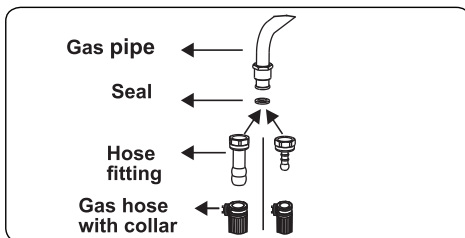
- If the kitchen furniture is higher than the cooktop, the kitchen furniture must be at least 10cm away from the sides of the appliance for air circulation.
- There should be a minimum 2cm blank space around the appliance for air circulation.
- If a cooker hood or cupboard is to be installed above the appliance, the safety distance between cooktop and any cupboard/cooker hood should be as shown below.

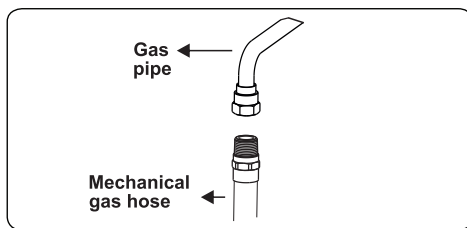
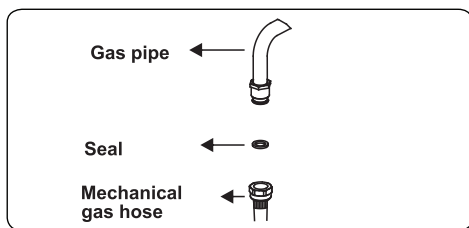
A (mm) Cupboard	420
B (mm) Oven Hood	650/700
C (mm)	20
D (mm)	Product Width
E (mm)	100



2.3 Gas Connection Assembly of gas supply and leakage check

- Connect the appliance in accordance with applicable local and international standards and regulations.
- First, check what type of gas is installed on the cooker. This information is available on a sticker on the back of the cooker. You can find the information related to appropriate gas types and appropriate gas injectors in the technical data table.
- Check that the feeding gas pressure matches the values on the technical data table, to be able to get the most efficient use and to ensure the minimum gas consumption. If the pressure of used gas is different from the values stated, or is not stable in your area, it may be necessary to assemble an available pressure regulator on the gas inlet.
- You should contact an authorised service centre to make these adjustments.
- Points that must be checked during flexible hose assembly:
- If the gas connection is made by a flexible hose fixed onto the gas inlet of the hob, it must be fixed on by a pipe collar.
- Connect your appliance with a short and durable hose that is as close as possible to the gas source.
- The permitted maximum length of the hose is 1,5m.
- The device should be connected in line with the relevant local gas standards.
- The hose must be kept clear of areas that may heat up to temperatures of more than 90°C.
- The hose must not be cracked, torn, bent, or folded.
- Keep the hose clear of sharp corners and objects that could move.
- Before you assemble the connection, you must make sure the hose is not damaged. Use bubbly water or leakage fluids to perform the check. Do not use a naked flame to check for gas leakage.
- All metal items that are used during gas connection must be free from rust. Check the expiry date of any components used for connection.
- Points that must be checked during fixed gas connection assembly
- The method used to assemble a fixed gas connection (gas connection made by threads, e.g. a nut) varies according to the country you are in. The most common parts for your country will be supplied with your appliance. Any other parts required can be supplied as spare parts.
- During connection, always keep the nut on the gas manifold fixed while rotating the counter-part. Use appropriately sized spanners for a safe connection. For surfaces between different components, always use the seals provided in the gas conversion kit.
- The seals used during connection should also be approved to be used in gas connections. Do not use plumbing seals for gas connections.
- Remember that this appliance is ready to be connected to the gas supply in the country for which it has been produced. The main country of destination is marked on the rear cover of the appliance. If you need to use it in another country, any of the connections in the figure below may be required. In such a case, contact local authorities for information regarding the correct gas connection.





The oven must be installed and maintained by a Tevo Service Technician, or a suitably qualified gas registered technician in accordance with current safety legislation.

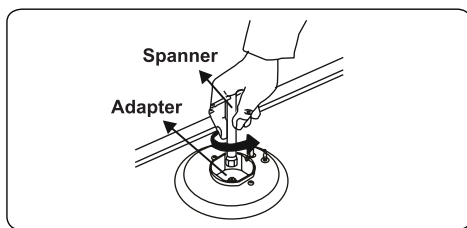
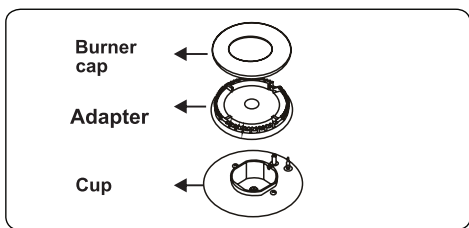
WARNING: Do not use a naked flame to check for gas leaks.

2.4 Gas Conversion (if available)

Your appliance is designed to be operated with LPG/NG gas. The gas burners can be adapted to different types of gas, by replacing the corresponding injectors and adjusting the minimum flame length suitable for the gas in use. For this purpose, the following steps should be performed.

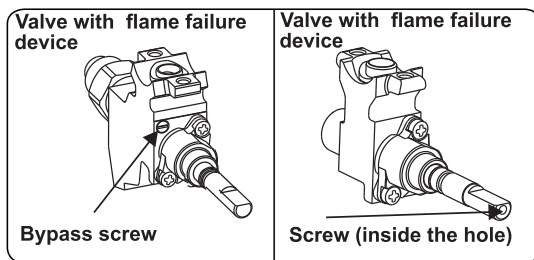
Changing Hob burner injectors

- Turn off the main gas supply and unplug the appliance from the mains electrical supply.
- Remove the burner caps and the adapters.
- Use a 7mm spanner to unscrew the injectors.
- Replace the injector with the ones from the gas conversion kit, with the correct diameters for the type of gas that is going to be used, according to the gas injector table.



Adjusting the minimum flame position:

- First of all, make sure that the appliance is unplugged from the mains electrical supply and that the gas feed is open. The minimum flame position is adjusted with a flat screw located on the valve. For valves with a flame failure safety device, the screw is located on the side of the valve spindle as shown in the figures. For valves without a flame failure safety device, the screw is located inside the valve spindle as shown in the figure. To make adjusting the flame position easier, we recommend that you remove the control panel (and the micro switch if your model has one) during the alteration. The bypass screw must be loosened for conversion from LPG to NG.
- For conversion from NG to LPG, the bypass screw must be tightened.



Determining the minimum flame position

- To determine the minimum position, ignite the burners and leave them on in the minimum position. Remove the dials because the screws are accessible only when the dials are removed. With the help of a small screwdriver, fasten or loosen the bypass screw by around 90 degrees. When the flame has a length of at least 4mm, the gas is well distributed. Make sure that the flame does not die out when passing from the maximum position to the minimum position. Create an artificial wind with your hand towards the flame to see if the flames are stable.

Changing the gas inlet

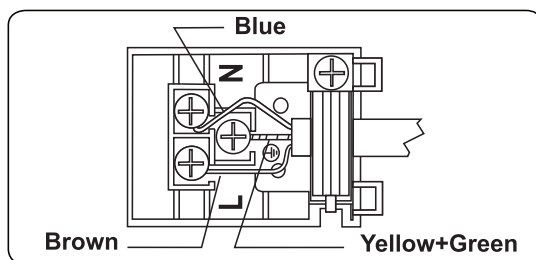
- For some countries, the gas inlet type can be different for NG/LPG gases. In this case, remove the current connection components and nuts (if any) and connect the new gas supply accordingly. In all conditions, all components used in gas connections should be approved by local and/or international authorities. In all gas connections, refer to the "Assembly of gas supply and leakage check" clause explained above.

2.5 Electrical Connection and Safety (if available)

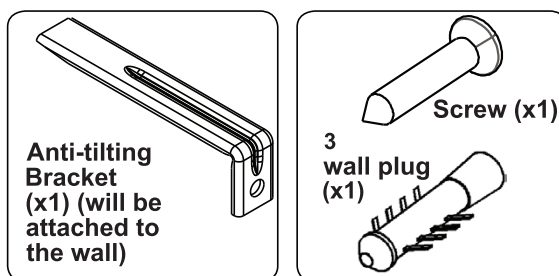


WARNING: The electrical connection of this appliance should be carried out by an authorised service person or qualified electrician, according to the instructions in this guide and in compliance with the current local regulations. The appliance's power rating (also indicated, **MUST BE EARTHED**).

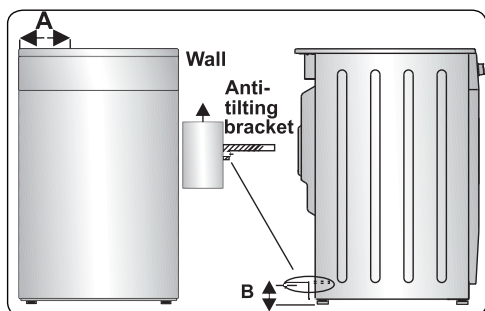
- Before connecting the appliance to the power supply, the voltage rating of the appliance (stamped on the appliance identification plate) must be checked for correspondence to the available mains supply voltage, and the mains electric wiring should be capable of handling the appliance's power rating (also indicated on the identification plate).
- During installation, please ensure that isolated cables are used. An incorrect connection could damage your appliance. If the mains cable is damaged and needs to be replaced, this should be done by a qualified person.
- Do not use adaptors, multiple sockets and/or extension leads.
- The supply cord should be kept away from hot parts of the appliance and must not be bent or compressed. Otherwise the cord may be damaged, causing a short circuit.
- If the appliance is not connected to the mains with a plug, an all-pole disconnecter (with at least 3mm contact spacing) must be used in order to meet the safety regulations.
- The appliance is designed for a power supply of 220-240V~. If your supply is different, contact the authorised service personnel or qualified electrician.
- The power cable (H05VV-F) must be of sufficient length to be connected to the appliance.
- The fused switch must be easily accessible once the appliance has been installed.
- Ensure all connections are adequately tightened.
- Fix the supply cable in the cable clamp and then close the cover.
- The terminal box connection is placed on the terminal box.



2.6 Anti-tilting Kit



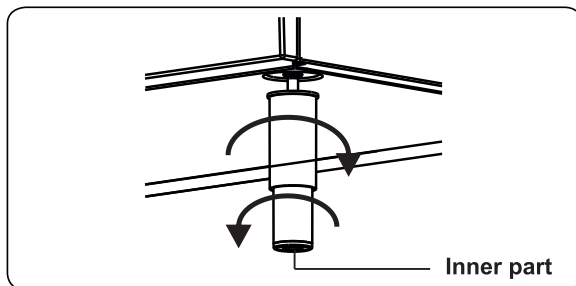
The document bag contains an anti-tilting kit. Loosely attach the anti-tilting bracket (1) to the wall using the screw (2) and wall plug (3), following the measurements shown in the figure and table below. Adjust the height of the anti-tilting bracket so that it lines up with the slot on the cooker and tighten the screw. Push the appliance towards the wall, making sure that the anti-tilting bracket is inserted into the slot on the rear of the appliance.



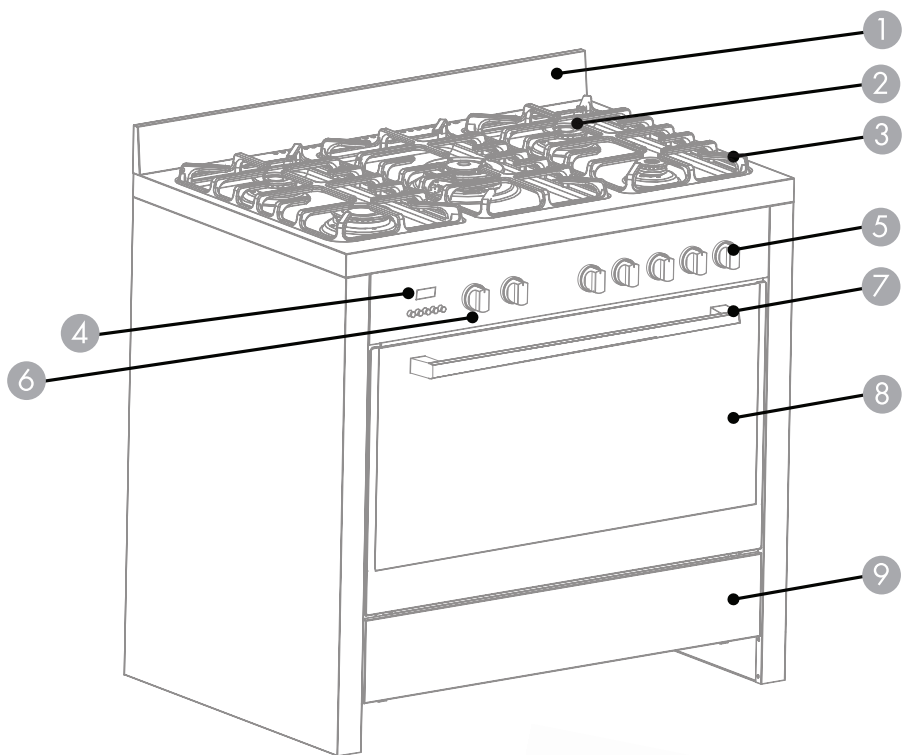
Product Dimensions (Width X Depth X Height) (cm)	A (mm)	B (mm)
60x60x90 (Double Oven)	297.5	52
50x60x90 (Double Oven)	247.5	52
90x60x85	430	107
60x60x90	309.5	112
60x60x85	309.5	64
50x60x90	247.5	112
50x60x85	247.5	64
50x50x90	247.5	112
50x50x85	247.5	64

2.3 Adjusting the Feet

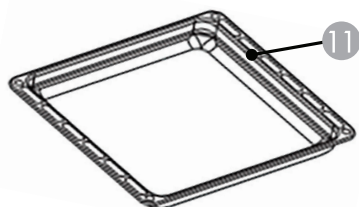
- The appliance is supplied with 4 adjustable feet. Attach the feet to the bottom panel support by rotating clockwise as shown in the figure.
- For safe operation, it is important that your appliance is correctly balanced. Make sure the appliance is level prior to cooking. To increase the height of the appliance, turn the inner part of the feet anticlockwise. To decrease the height of the appliance, turn the inner part of the feet clockwise.
- It is possible to raise the height of the appliance up to 50mm by adjusting the feet. The appliance is heavy and we recommend that a minimum of 2 people lift it. Never drag the appliance.



3. GETTING TO KNOW YOUR CRYSTAL 90



1. Splash Cover
2. Stove Burner
3. Pan Grate
4. Digital Timer
5. Stove Dials
6. Oven Dials
7. Oven Door Handle
8. Glass Oven Door
9. Drawer
10. Grid Rack
11. Oven Tray



4. USING YOUR CRYSTAL 90

4.1 Use of Gas Burners

Ignition of the Burners

The position symbol above each control dial indicates the burner that the dial controls.

Manual Ignition of the Gas Burners

If your appliance is not equipped with an ignition aid, or if there is a failure in the electric network, follow the procedures listed below.

For Hob Burners

Push in the dial of the burner you wish to ignite and keep it pressed while turning it anticlockwise until the dial is in the 'max' position. Continue pressing the dial and hold a lit match, taper or other manual aid to the upper circumference of the burner. Move the ignition source away from the burner as soon as you see a stable flame.

Electrical Ignition By Auto Ignition

Push the dial of the burner you wish to ignite and keep it pressed while turning it anticlockwise until the dial is in the 'maximum' position. A 'clicking' sound should be heard as the dial is pushed in. You should see a stable flame ignite on the burner.

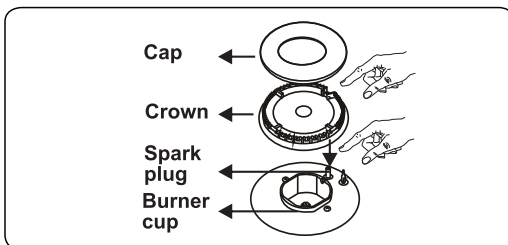
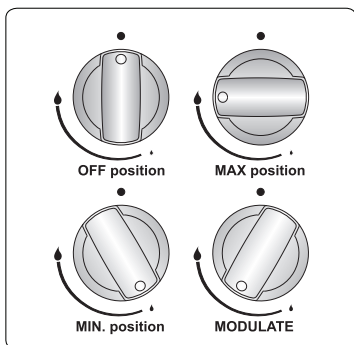
Flame Safety Device

Hob Burners

Hobs equipped with a flame failure device provide security in case of an accidentally extinguished flame. If such a case occurs, the device will block the burner's gas lines and will avoid any accumulation of unburned gas. Wait 90 seconds before re-igniting an extinguished gas burner hob.

Hob Burner Dials

The dial has 3 positions: off (0), maximum (big flame symbol) and minimum (small flame symbol). Ignite the burner with the dial in the 'maximum' position; you can then adjust the flame length between the 'maximum' and 'minimum' positions. Do not operate the burners when the dial is between the 'maximum' and 'off' positions.



After ignition, visually check the flames. If you see a yellow tip, lifted or unstable flame, switch the gas flow off, then check the assembly of burner caps and crowns once they have cooled. Make sure there is no liquid in the burner caps. If the burner flames go out accidentally, switch the burners off, ventilate the kitchen with fresh air and wait at least 90 seconds before attempting re-ignition.

To switch the hob burners off, turn the hob burner dial clockwise to the '0' position so that the marker on the hob burner dial points upwards. Your hob has burners of different diameters. The most economical way of using gas is to choose the correct size gas burner for your cooking pan size and to bring the flame to the 'minimum' position once the boiling point is reached. We recommend that you always cover your cooking pan to avoid heat loss. To obtain maximum performance from the main burners, we suggest you use pots with the following flat bottom diameters. Using pots smaller than the minimum dimensions shown below will cause energy loss.

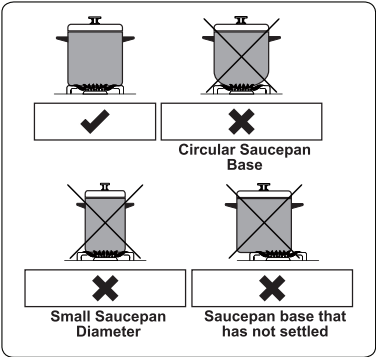
Rapid / Wok Burner	22-26 cm
Semi-rapid Burner	14-22 cm
Auxiliary Burner	12-18 cm

Make sure that the tips of the flames do not spread out from the outer circumference of the pan, as this may harm plastic accessories, such as handles.

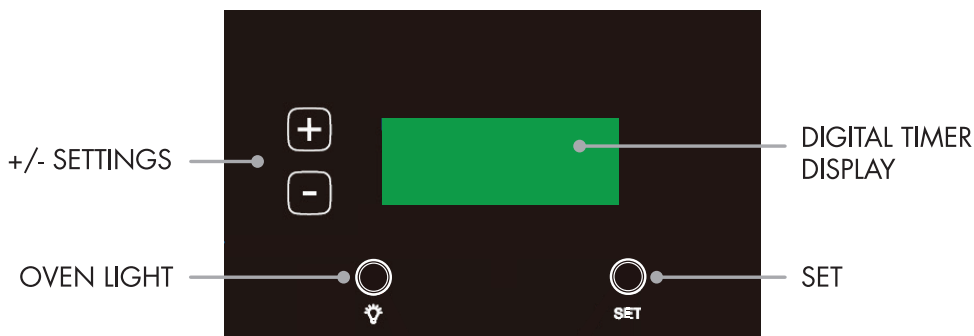
Switch the main gas control valve off when the burners are not in use for prolonged periods of time.

 WARNING:

- Only use flat-bottomed pans with thick bases.
- Make sure the bottom of the pan is dry before placing it on the burner.
- The temperature of accessible parts may become high while the appliance is operating. It is imperative that children and animals are kept well away from the burners during and after cooking.
- After use, the hob remains very hot for a prolonged period of time. Do not touch it and do not place any object on top of it.
- Never place knives, forks, spoons and lids on the hob as they will get hot and could cause serious burns.
- Do not allow pan handles or any other cooking utensils to project over the edge of the cooker top.



4.2 Digital Timer



- Turn on the power, the timer will enter standby by beeping a sound and showing clock time (DEFAULT 12:00).
- Press SET to enter the COOK TIMER, ALARM TIMER and CLOCK by turn.

Cook Timer

Press the SET button once and the indicator light will flash. Press the up (+) and down (-) buttons to adjust the selected cook-time (1 – 99 minutes, default is 3 minutes). After 5 seconds, the indicator light will become solid and the countdown will begin. Once the selected time has elapsed, the indicator light will turn off and the alarm will sound or until a button is pressed.

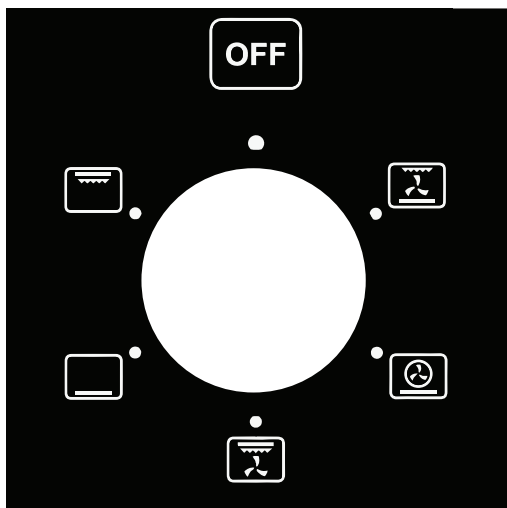
Alarm Timer

Press the SET button twice and the indicator light will flash. Press the down (-) (Hours) and up (+) (minutes) buttons to adjust the selected time (24 Hour format). After 5 seconds, the indicator light will become solid, the clock will show the current time and will return to clock mode. Once the selected alarm time is reached, the indicator light will turn off, and the alarm will sound 15 times or until a button is pressed.

Clock

To set the clock, press the SET button and time 12:00 will be displayed, when the hour positions flash adjust the hour by pressing the up (+) down (-) buttons. Press SET when done repeat the steps for the minutes, and press SET to confirm or wait 5 seconds.

4.3 Oven Control



Oven Function Control Dial (Pictured Above)

Turn the dial to the corresponding symbol of the desired cooking function.



Power OFF

Switches the oven OFF.



Grill Element, Fan and Bottom Element

This is used to cook food with even heat distribution from both sides and all around. Place food on the lower rack for optimal cooking. Great to cook food that requires a browning off such as lasagne or a potato bake.



ThermaBoost

This function switches on the fan, the circular element around the fan and the bottom element. This heats up faster than conventional static cooking, reduces cooking time and ensures even heat distribution throughout the oven.



Upper Heating Element, Grill and Fan

The top element, grill and fan will turn on, cooking the food from the top and blowing the air around the oven to allow the sides of the dish to be cooked as well.



Static Cooking with Lower Element

The static cooking function emits heat from the bottom element, cooking of food from the bottom. This is ideal for making pastries, cakes, baked pasta, lasagne and pizza.



Grill

This is an intense heat from the top element. It is great for crisping/sizzling food like bacon, sausages and even browning off a roast or lasagne.

5. CLEANING AND MAINTENANCE

5.1 Cleaning



WARNING: Switch off the appliance and allow it to cool before cleaning.

General Instructions

- Check whether the cleaning materials are appropriate and recommended by the manufacturer before use on your appliance.
- Use cream cleaners or liquid cleaners which do not contain particles. Do not use caustic (corrosive) creams, abrasive cleaning powders, rough wire wool or hard tools as they may damage the cooker surfaces.



Do not use cleaners that contain particles, as they may scratch the glass, enamelled and/or painted parts of your appliance. Should any liquids overflow, clean them immediately to avoid parts becoming damaged.



Do not use steam cleaners for cleaning any part of the appliance.

Cleaning the Inside of the Oven

- The inside of enamelled ovens are best cleaned while the oven is warm.
- Wipe the oven with a soft cloth soaked in soapy water after each use. Wipe the oven over again with a wet cloth and then dry it.
- You may need to use a liquid cleaning material occasionally to completely clean the oven.

Cleaning the Gas Hob

- Clean the gas hob regularly.
- Remove the pan supports, caps and crowns of the hob burners.
- Wipe the hob surface with a soft cloth soaked in soapy water. Then, wipe the hob surface over again with a wet cloth and dry it.
- Wash and rinse the hob-burner caps. Do not leave them wet. Dry them immediately with a dry cloth.
- Make sure you re-assemble all parts correctly after cleaning.
- The surfaces of the pan supports may become scratched over time due to use. This is not a production fault.



Do not use a metal sponge for cleaning any part of the hob.



Make sure no water gets into the burners as this may block the injectors.

Cleaning the Hotplate Heater (if available)

- Clean the hotplate heater regularly.
- Wipe the hotplate with a soft cloth soaked only in water. Then, run the hotplate for a short time to dry it completely.

Cleaning the Glass Parts

- Clean the glass parts of your appliance regularly.
- Use a glass cleaner to clean the inside and outside of the glass parts. Wipe with a soft, damp cloth, then dry them thoroughly with a soft, dry cloth.

Cleaning the Enamelled Parts

- Clean the enamelled parts of your appliance regularly.
- Wipe the enamelled parts with a soft cloth soaked in soapy water. Wipe again with a soft cloth dampened with clean water, then dry them thoroughly with a soft, dry cloth.



Do not clean the enamelled parts while they are still hot from cooking.



Do not leave vinegar, coffee, milk, salt, water, lemon or tomato juice on the enamel for a long time.

Cleaning the Stainless Steel Parts (if available)

- Clean the stainless steel parts of your appliance regularly.
- Wipe the stainless steel parts with a soft cloth soaked only in clean water. Then, dry them thoroughly with a soft, dry cloth.



Do not clean the stainless steel parts while they are still hot from cooking.



Do not leave vinegar, coffee, milk, salt, water, lemon or tomato juice on the stainless steel for a long time.

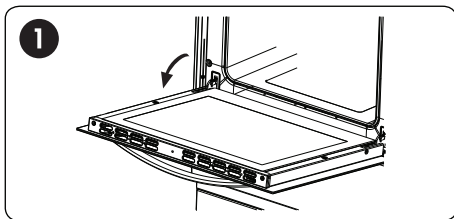
Cleaning Painted Surfaces (if available)

- Spots of tomato, tomato paste, ketchup, lemon, oil derivatives, milk, sugary foods, sugary drinks, and coffee should be cleaned with a cloth dipped in warm water immediately. If these stains are not cleaned and allowed to dry on the surfaces they are on, they should NOT be rubbed with hard objects (pointed objects, steel and plastic scouring wires, surface-damaging dish sponge) or cleaning agents containing high levels of alcohol, stain removers, degreasers, surface abrasive chemicals. Otherwise, corrosion may occur on the powder painted surfaces, and stains may occur. The manufacturer will not be held responsible for any damage caused by the use of inappropriate cleaning products or methods.

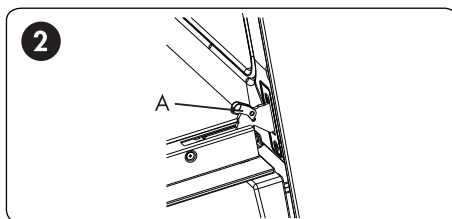
Removal of the Oven Door

- Before cleaning the oven door glass, it is recommended to remove the oven door, as shown on the next page.

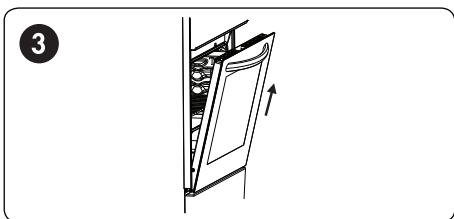
Removal of the Oven Door Continued



Open the oven door.



Open the locking catch (A), with the aid of a screwdriver, up to the end position.



Close the door until it almost reaches the fully closed position and remove the door by pulling it towards you.

5.2 Maintenance



WARNING: The maintenance of this appliance should be carried out by an authorised Bennett Read/Tevo Service Centre technician.

Changing the Oven Lamp



WARNING: Switch off the appliance and allow it to cool before cleaning your appliance.

- Remove the glass lens, then remove the bulb.
- Insert the new bulb (resistant to 300°C) to replace the bulb that you removed (230V, 15-25 Watt, Type E14).
- Replace the glass lens, and your oven is ready for use.
- The product contains a light source of energy efficiency, class G.
- Light source can only be replaced by a Bennett Read/Tevo Service Technician.
- The included light source is not intended for use in other applications.
- The lamp is designed specifically for use in household cooking appliances. It is not suitable for household room illumination.

Other Controls

- Periodically check the expiration date of the gas connection pipe.
- Periodically check the gas connection pipe. If a defect is found, contact an authorised Bennett Read/Tevo Service Centre to have it changed.
- If a defect is found while operating the control dials of the appliance, contact an authorised Bennett Read/Tevo Service Centre.

6. TROUBLESHOOTING AND TRANSPORT

6.1 Troubleshooting

PROBLEM	POSSIBLE CAUSES	SOLUTIONS
Hob burners do not work.	1. The burners may be in the OFF position. 2. Supply gas pressure may not be correct. 3. Power (if the appliance has an electric connection) is switched off.	1. Check the position of the control dial. 2. Check the gas supply and gas pressure. 3. Check whether there is power supplied. Also, check that other kitchen appliances are working.
Hob burners do not light.	1. The burner cap and crown are not assembled correctly. 2. Supply gas pressure may not be correct. 3. LPG cylinder (if applicable) gas may be depleted. 4. Power (if the appliance has an electric connection) is switched off.	1. Ensure the burner parts have been placed correctly. 2. Check the gas supply and gas pressure. 3. LPG cylinder may need replacing. 4. Check whether power is being supplied. Also, check that other kitchen appliances are working.
The flame colour is orange/yellow.	1. Burner cap and crown are not assembled correctly.	1. Ensure the burner parts have been placed correctly.
The burner is not igniting or only partially lit.	1. Burner parts may not be clean or dry.	1. Ensure that parts of the appliance are dry and clean.
The burner sounds noisy.	1. This is normal.	1. The noise may reduce as the burners heat up. No attention needed.

6.1 Troubleshooting Continued

PROBLEM	POSSIBLE CAUSES	SOLUTIONS
General “metal” noise.	1. This is normal.	1. Some metal parts will produce noise when in use. No attention needed.
The hob or cooking zones cannot be switched on.	1. There is no power supply.	1. Check the household fuse for the appliance. 2. Check whether there is a power cut by trying other electronic appliances.
The hob produces an odour during the first cooking sessions.	1. This is normal and occurs when using a new oven/stove for the first time.	1. Heat a saucepan full of water on each cooking zone for 30 minutes.
The oven does not switch on.	1. The power is switched off.	1. Check whether there is power supplied. Also, check that other kitchen appliances are working.
No heat or oven does not warm up.	1. The oven temperature control is incorrectly set. 2. The oven door has been left open.	1. Check the oven temperature control dial is set correctly. 2. Make sure the door is properly closed.



6.1 Troubleshooting Continued

PROBLEM	POSSIBLE CAUSES	SOLUTIONS
Cooking is uneven within the oven.	1. The oven shelves are incorrectly positioned. 2. The oven door is frequently opened during cooking.	1. Check that the recommended temperatures and shelf positions are being used. 2. Do not frequently open the door unless you are cooking things that need to be turned. If you open the door often, the interior temperature will be lower and this may affect the results of your cooking.
The oven light (if available) does not operate.	1. The lamp has failed. 2. The electrical supply is disconnected or switched off.	1. Replace the lamp according to the instructions. 2. Make sure the electrical supply is switched on at the wall socket outlet.
The oven fan (if available) is noisy.	1. The oven shelves are vibrating.	1. Check that the oven is level. 2. Check that the shelves and any bakeware are not vibrating, or in contact with the oven back panel.

6.2 Transport

If you need to transport the product, use the original product packaging and carry it using its original case. Follow the transport signs on the packaging. Tape all independent parts of the product to prevent damaging the product during transport.

If you do not have the original packaging, prepare a carriage box so that the appliance, especially the external surfaces of the product, are protected against external threats.



7. TECHNICAL SPECIFICATIONS

Product Type	Freestanding cooker
Model No.	BR90FSG1
Brand Logo	Bennett Read®
Voltage	220V-240V
Frequency	50/60Hz
Gas Type	LPG 2.8KPa
Number of Cavity	Single
Energy Efficiency Index	94,9
Energy Efficiency Class	A
Energy Consumption Heating	0,99 kWh /Cycle
Energy Consumption Fan Forced Heating	0,98 kWh /Cycle
Heat Source	Electric
Volume	103 Litre

7.1 Injector Table

	Burner Type	Diameter of Injector	Nominal Rate kW(Hs)
Cooktop (LP G30 30mbar)	Triple (Wok)	Ø 0.93	3.7kW
	Rapid	Ø 0.80	2.7kW
	Semi-Rapid	Ø 0.68	1.6kW
	Semi-Rapid	Ø 0.68	1.6kW
	Auxiliary	Ø 0.53	0.9kW

Regulation (EU) 65/2014

8. ENVIRONMENTALLY FRIENDLY DISPOSAL

Do not dispose of electrical appliances with general municipal waste. Hazardous substances can leak and contaminate the groundwater, affecting the food chain and ultimately damaging the environment and your health. Contact your local municipality for information on safe disposal in your area.



PLEASE RECYCLE

9. WARRANTY

Your BENNETT READ® CRYSTAL 90 GAS/ELECTRIC STOVE warranty is against manufacture faults for a period of 3 years. Bennett Read/Tevo undertakes to repair or replace this product at no charge if found to be defective due to a manufacturing fault during the warranty period. This warranty excludes damage caused by misuse, neglect, accidental damage, commercial use, incorrect installation, or unauthorised repair. Bennett Read/Tevo is not liable for incidental or consequential damages of any nature associated with the use of this product. Bennett Read/Tevo's liability will not exceed the purchase price of this product.

PLEASE KEEP YOUR RECEIPT TO VERIFY YOUR WARRANTY.

Register your warranty online at www.bennettread.co.za for a quicker, easier way to keep track of your purchase date and warranty details. This warranty applies to product used for personal or domestic use only, and specifically excludes any malfunction or defect arising from commercial use.

WARRANTY, SERVICE AND REPLACEMENT PART ENQUIRIES CAN BE MADE BY CONTACTING:

Tevo (Pty) Ltd

Johannesburg (012) 740 5000

Durban (031) 570 5900

Cape Town (021) 380 0039

Customer Care Help Line: 0861 77 88 88

www.bennettread.co.za



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