



LFS690 FOR MILANO  
LFS691 FOR VERONA

**! WARNING**

Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Read this instruction manual thoroughly before installing or servicing this equipment.

**! WARNING**

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. An LPG tank not connected for use should not be stored in the vicinity of this or any other appliance.

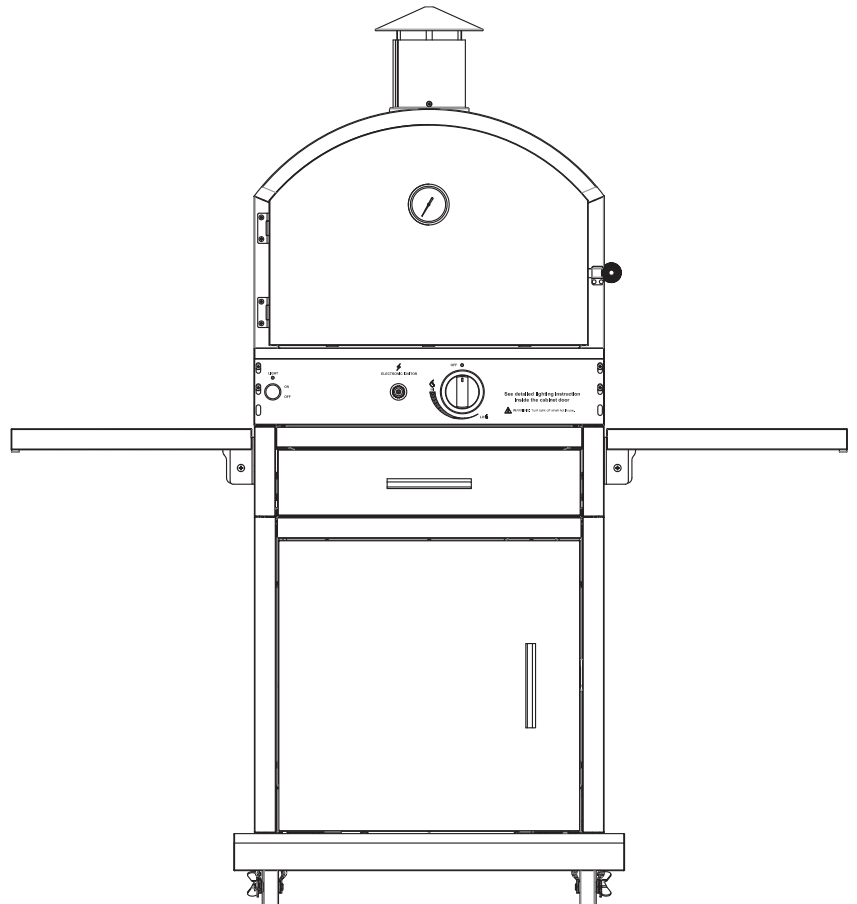
**! DANGER**

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flames.
3. Open the oven door.
4. If the odor continues, keep away from the appliance and immediately call your gas supplier or fire department.

**! WARNING**

For Outdoor Use Only



LFS 690 FOR DPOA

LFS 691 FOR DPOD

Lifestyle Appliances Ltd.

---

# Oven Operation 1-2-3

## **Before Cooking:**

- Step 1 Keep your oven a safe distance away from your property.\*
- Step 2 Always perform a leak test.\*
- Step 3 Keep children away from the oven.

## **During Cooking:**

(To avoid tripping safety valves, please follow these instructions carefully!)

- Step 1 Turn gas tank on slowly.
- Step 2 Use protective gloves when oven gets hot.

## **After Cooking:**

- Step 1 Burn oven for 10-15 minutes to burn off food residue.
- Step 2 Wait until the oven is completely cooled before closing oven door.
- Step 3 Clean up grease build-up and cover your oven.

**\* Please refer to the owner's manual for details.**

### **WARNING**

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. An LPG cylinder not connected for use should not be stored in the vicinity of this or any other appliance.

### **DANGER**

**If you smell gas:**

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open oven door.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

Always read and understand the WARNINGS and INSTRUCTIONS that are contained in this manual before attempting to use this gas barbecue grill to prevent possible bodily injury or property damage.

**Always keep this manual for convenient future reference.**

## TABLE OF CONTENTS

---

Safety Information .....	4
Package Contents .....	5
Hardware Contents.....	6
Assembly Instruction .....	7
Connecting and disconnecting the gas bottle .....	14
Operating Instructions .....	16
Care and maintenance .....	21
Explored diagram .....	24

## Safety Information

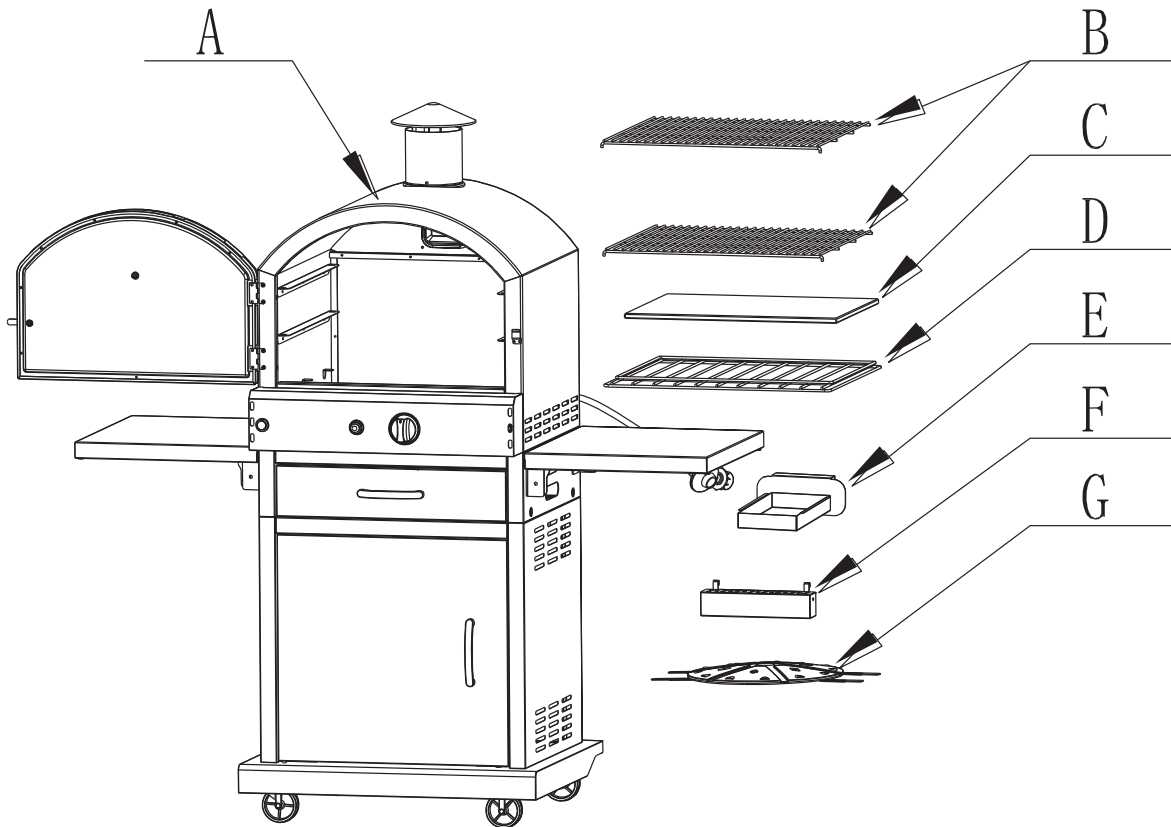
---

**Please read and understand this entire manual before attempting to assemble, operate or install the product.**

1. This oven is intended for use outdoors and should not be used in a building, garage or any other enclosed or covered area.
2. This outdoor oven is not intended for installation in or on recreation vehicles and/or boats.
3. A minimum clearance of 61 cm ( 24 inches) from combustible constructions to the sides of the grill and 61 cm ( 24 inches) from the back of the grill to combustible constructions must be maintained. This outdoor cooking gas appliance must not be placed under overhead combustible construction.
4. Inspect the hoses before each use for excessive abrasion or wear, or cuts that may affect safe operation of the grill. If there is evidence of excessive abrasion or wear, or the hose is cut, it must be replaced prior to the grill being put into operation. The replacement hose assembly must be those specified by the manufacturer.
5. Keep your oven in an area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
6. DO NOT obstruct the flow of combustion and ventilation air to this appliance.
7. Keep the ventilation openings of the tank enclosure free and clear from debris.
8. Check all gas connections for leaks with a soapy water solution and brush. Never use an open flame to check for leaks.
9. Never use charcoal in the oven .
10. Never use the grill in windy areas.
11. Use only Propane for this appliance. 13Kg Patio Gas Bottle is compatible with the regulator supplied
12. Never use the grill without the drip tray installed and hung under the burner box. Without the drip tray, hot grease and debris could leak downward and produce a fire hazard.
13. The cylinder used must include a collar to protect the cylinder valve
14. Do not store a spare LPG cylinder under or near the appliance

## PACKAGE CONTENTS

---

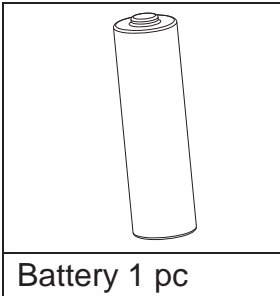


PART	DESCRIPTION	QUANTITY	PART	DESCRIPTION	QUANTITY
A	Main Body	1	D	Bottom Grill	1
B	Cooking Grill	2	E	Fat Cup	1
C	Pizza Stone	1	F	Smoker Box	1
G	Flame Tamer	1			

---

## **HARDWARE CONTENTS**

The following list is included inside the pizza oven carton:



The following list is not included inside the pizza oven carton, but needed when the user is assembling the pizza oven.



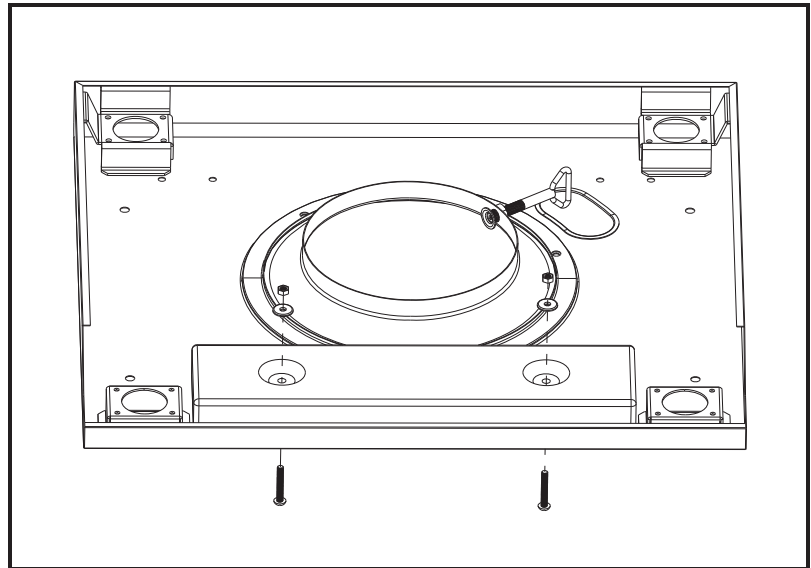
---

## ASSEMBLY INSTRUCTIONS

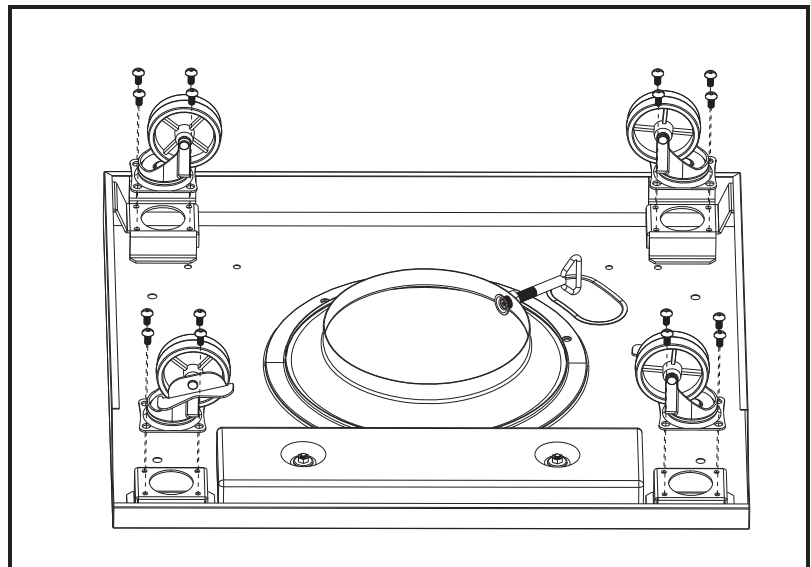
Before beginning assembly of product, make sure all parts are present. Compare parts with package contents list and hardware contents list. If any part is missing or damaged, do not attempt to assemble the product.

**Assembly tip! (Please lightly tighten the screws during assembly of the cart. When the cart is completed THEN TIGHTEN ALL THE screws. This will make it easier to make all the holes align properly)**

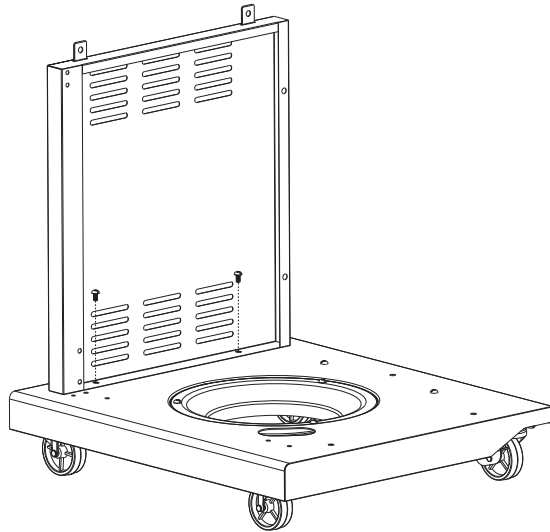
1. Use screw **M6\*40** × 2 pcs, nut **M6** × 2 pcs and flat washer **18\*6.4\*1** × 2 pcs to fix the weight under the base panel. **(Note: These screws MUST be tightened at this time as it will be hard to reach them after cart assembly)**



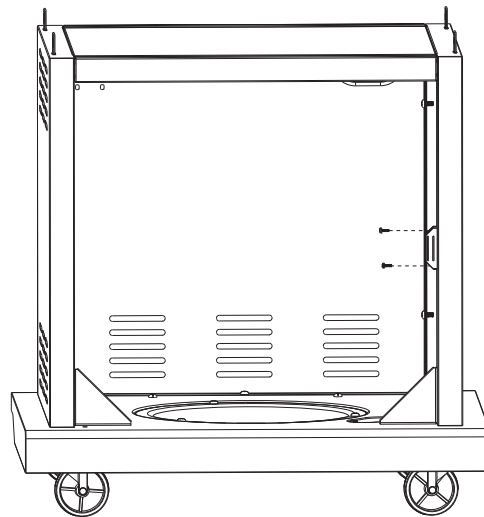
2. Use screw **M6\*12** × 16 pcs to attach swivel castor with lock × 2 pcs and fixed castor × 2 pcs onto the bottom of the base panel. **(Note: The locking wheels should go in the BACK of the cart near the weight)**



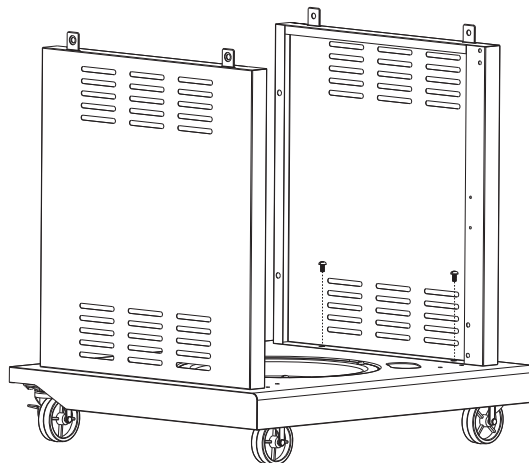
3. Use screw **M6\*12x2** pcs to fix the left side panel onto the base panel of the stand. **(Note: The panel should have the “small holes at the top” to the front of the cart assembly)**



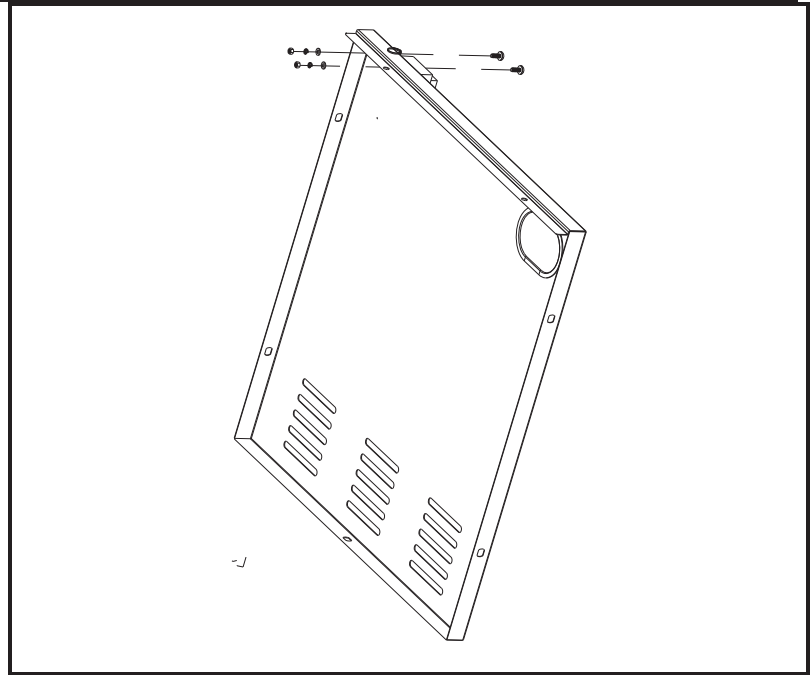
4. Use screw **M3\*12x2** pcs and nut **M3x2** pcs to attach the door magnet onto the right side panel. **(Note: Please attach the magnet BEFORE you put the right side panel on. Check to verify that the magnet points to the FRONT of the cart. This holds the door closed)**



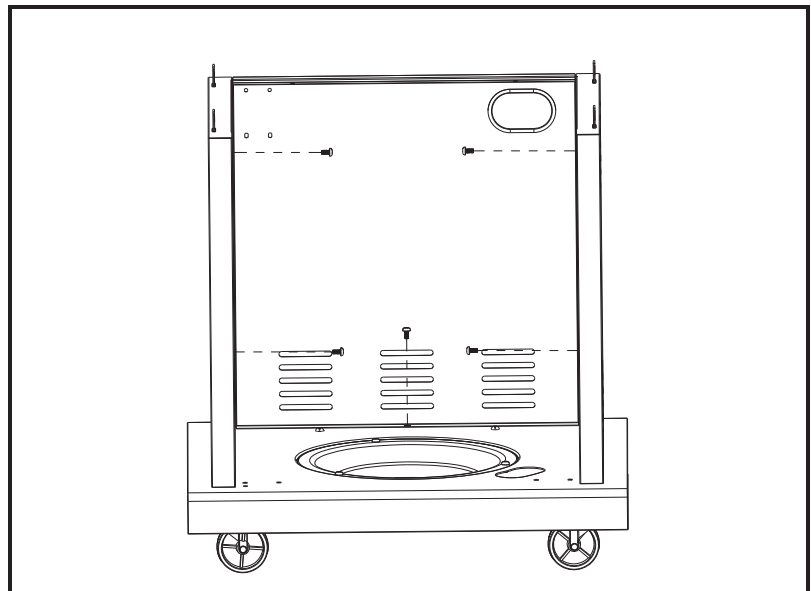
5. Use screw **M6\*12x2** pcs to fix the right side panel onto the base panel of the stand. **(Note: The panel should have the “small holes at the top” to the front of the cart assembly. The Right side panel also has the door magnet)**



6. Use screw **M5\*12x2** pcs and nut **M5x2** pcs to attach the battery case onto the outside of the back panel of the stand. **(Note: These screws can be tightened at this time)**

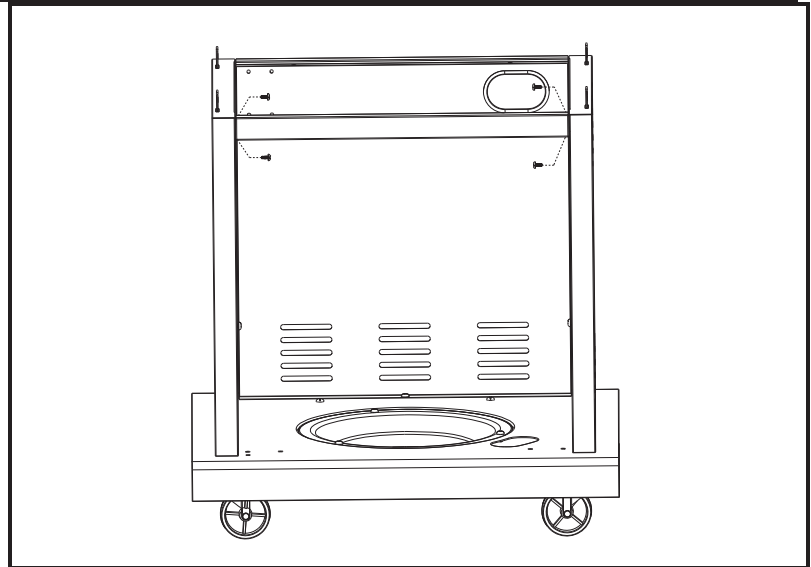


7. Use screw **M6\*12x5** pcs to attach the stand base panel onto the base panel, between the two side panels.

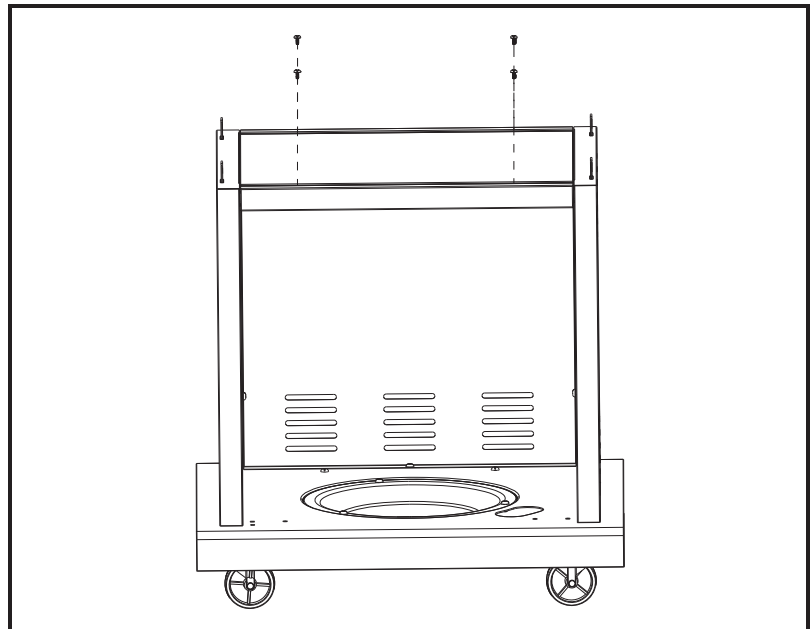


8. Use screw **M4\*10×4** pcs to fix the stand door horizontal beam between the two side panels.

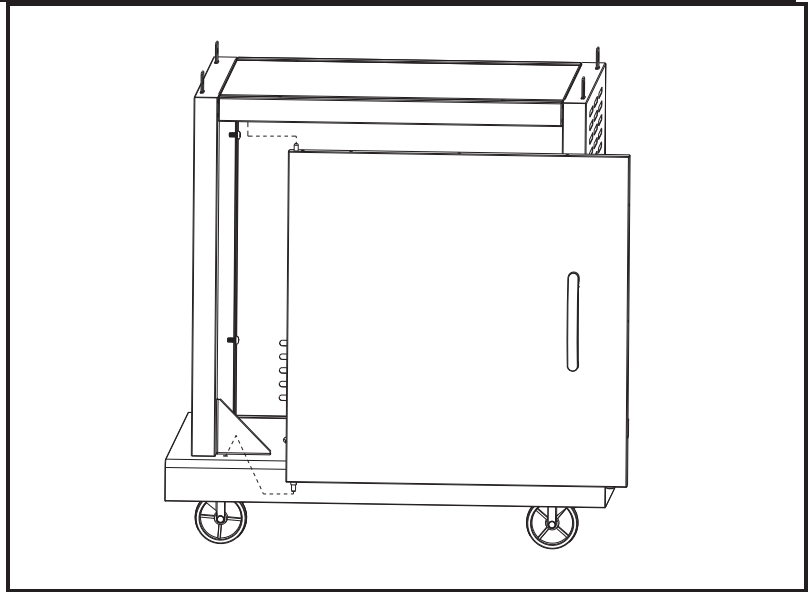
**(Note: Please fasten the upper two screws first, and then the lower two screws.)**



9. Use screw **M4\*10×4** pcs to fix the stand top panel on the top of the two side panels and back panel. **(Note: These screws can be tightened at this time)**

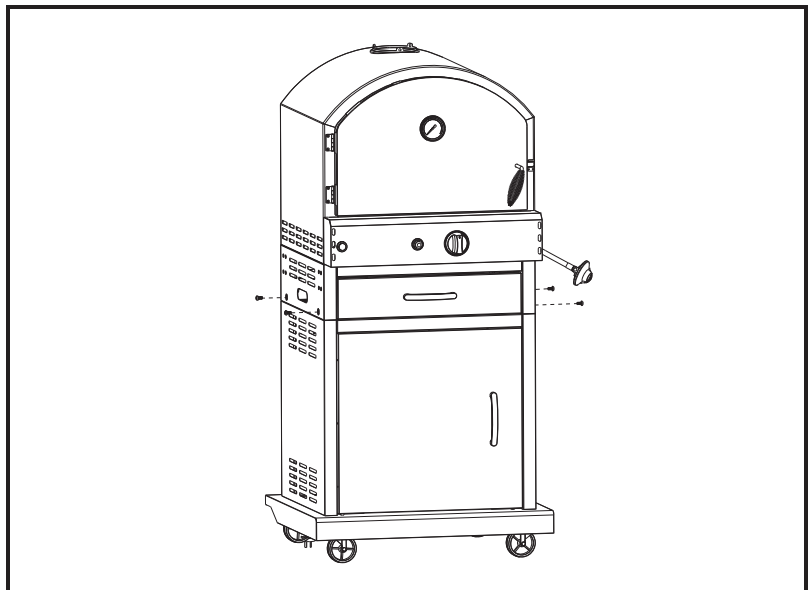


11. First, insert the door lower axis into the hole in the base panel. Next, push down the door upper spring axis and let go of the spring when it is pointed to the hole in the horizontal beam. **(Note: You may need to add 1 or 2 washers 18\*6.4\*1 on the bottom pin so the door will close evenly)**



## **ALMOST FINISHED!!**

12. Put the oven assembly on the stand-top panel. Use screw **M6\*12x4** pcs to fasten the oven onto the stand. **(Note: These screws can be tightened at this time)**

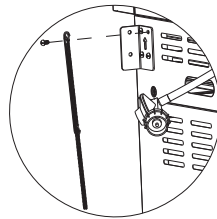
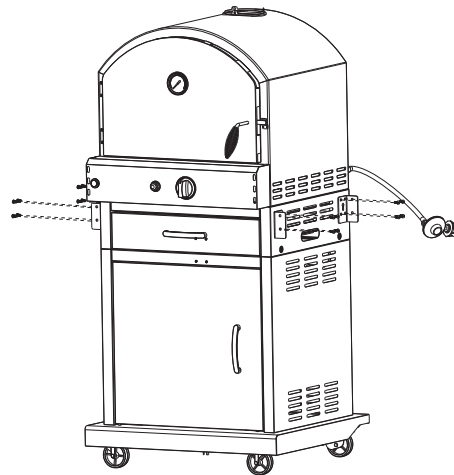


13. Use screw **M5\*10**×16 pcs to attach side shelf bracket×4 pcs onto the drawer side panels.

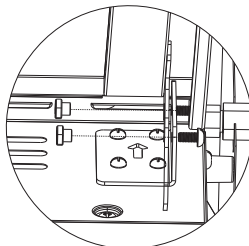
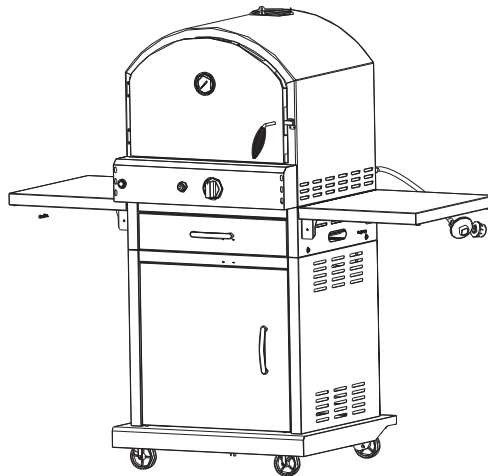
**(Note: Arrows face UP)**

14. Using one of the screw M5\*10 to fix the match holder onto the front bracket of right side shelf.

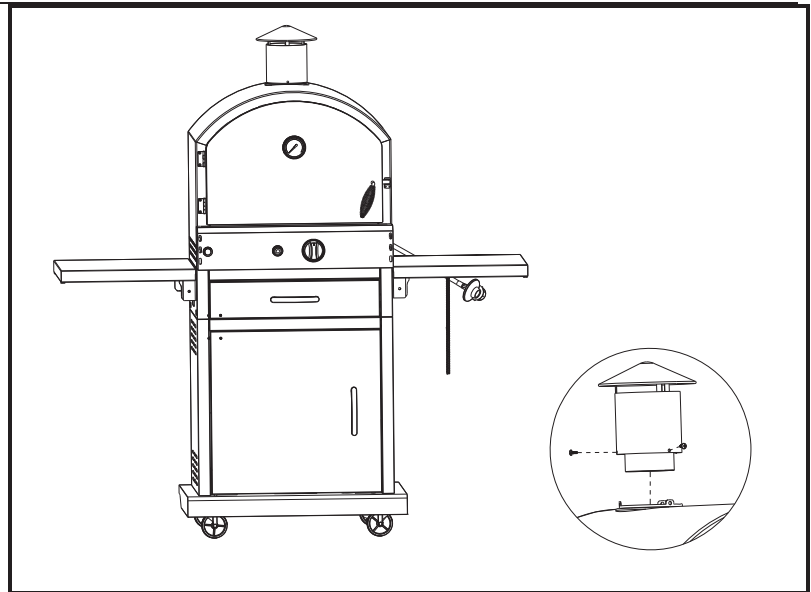
**(This step may be skipped if you do not want or need a “match holder” on your unit)**



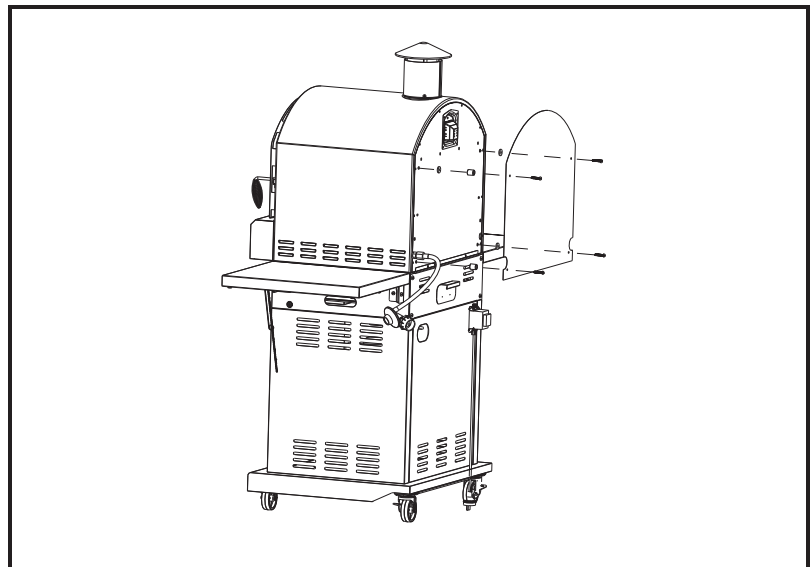
15. Use screw **M6\*12**×8 pcs and special nut **TB31-05-03**×8 pcs to hang side shelf×2 pcs onto the four brackets. **(Notes (2): Attach the top set of screws and bolts and hang the shelf from them to assist in attaching the bottom screws and nuts to the shelf. These screws can be tightened at this time)**



16. Use screw **M4\*8x3** pcs to fix the chimney assembly onto the top of the oven exterior. **(Note: These screws can be tightened at this time)**

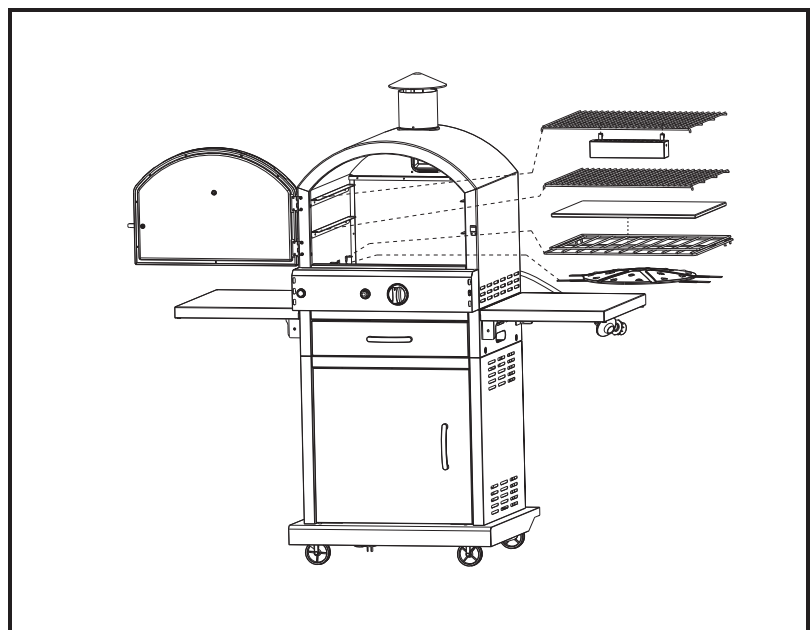


17. Use screw **M5\*35x4** pcs to fix the back heat shield onto the back panel of the oven. The order is: screw → back heat shield → heat insulation washer → flat washer → oven back panel.



18. Put the following accessories into the oven and close the oven door:

- base grillx1 pc
- pizza stonex1 pc
- cooking grillx2 pcs
- smoker boxx1 pc (hang on the cooking grill, exact position is according to the food position inside the oven)
- flame tamerx1 pc



# Connecting and disconnecting the gas bottle

## Parts and tools needed

- Gas bottle - Standard LPG gas bottle with equal or less than 5kg to 15kg LPG (e.g. propane or butane). These are available at DIY store or liquid gas suppliers.

The following parts are included in delivery. They correspond to the standards applicable in the country to which they have been supplied.

- Gas hose- CE approved hose of sufficient length, allowing installation without any kinks (Length shall not exceed 1.5m)  
The tube shall be readily visible across its entire length for inspection after installation.
- Pressure reducer – Preset and CE-approved pressure Regulator, operating pressure suitable for the utilized gas cylinder. This type of pressure reducer is also available from your local dealer.



**DANGER! IGNITION OF ESCAPING GAS**

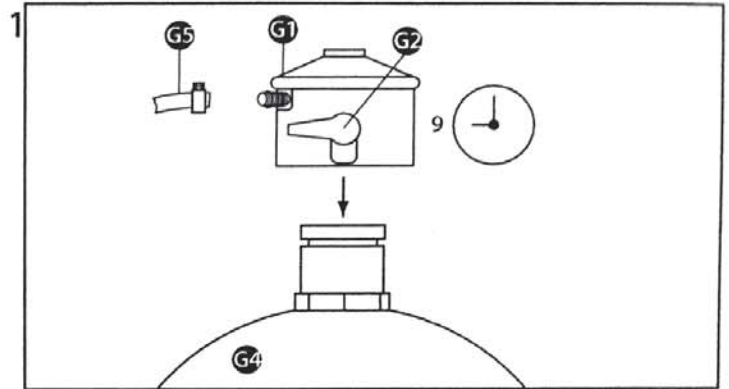
Liquid gas is highly flammable and explosive.

### Possible consequences:

- Serious personal injury or damage to property if escaping gas ignites in and environment in which it is not controlled

### Safety measures:

- When connecting the gas bottle, ensure that there are no ignition sources within a 5m radius.
- Take special care not to light any naked flames, do not smoke or switch on electric appliances (devices, lights, door-bells), etc (sparkover possible).
- If necessary, ensure that you replace the hose to meet with national requirements.
- Ensure the flexible tubing is routed so that there are no kinks and it is not subject to twisting.
- Do not obstruct the ventilation openings of the container compartment.



- 1 Select a suitable position to set up the barbecue. Ensure that:
  - They are not, and will not be, flammable materials or substances nearby. Minimum distance to materials or substances: 2m above and 1m to the side; distance to flammable materials or substances - min 0.25m.
2. Position the gas bottle G4 next to the barbecue. Never lay the gas bottle on its side or place on the lower shelf. The gas hose G5 must not be bent or be under tension.
3. Check that the gas bottle G4 and the regulator G1 are in good working order. Also check that there is an intact seal in the regulator G1. Do not use any other seals.
4. With the operating lever at the 9 o'clock position push operating lever in, and push the regulator onto the gas bottle valve until you hear a click.
5. Check they are correctly connected by pulling the regulator G1 upwards. The regulator must not disconnect from the bottle valve.
6. Check the connection between the regulator G1 and the gas hose G5 and the gas hose G5 to the valve to ensure they are secure.
7. Open the bottle's valve by turning the operating lever G2 to the 12 o'clock position. Use a standard leak detector to ensure all connections are tight. Failure to do so may result in fire. Please observe the instructions for the leak indicator. Never check for leaks if there is an open flame. Listening for leaks is not a reliable method of detection.

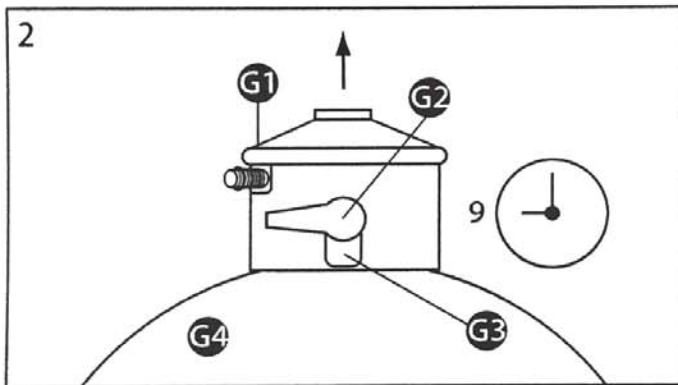
Confirm all barbecue control knobs are in the off position. Open the gas control valve on gas cylinder. Check for leaks by brushing soap solution over all gas system joints, including all valve connections, hose connections and regulator connections. NEVER USE AN OPEN FLAME to test for leaks at anytime. If bubbles form out of any of the tank there is a leak. If the connection is not sealed, immediately close the bottle valve (turn the operating level G2 to the 9 o'clock position) and tighten the connection or replace the leaking part. Repeat the leak test annually, and whenever the gas cylinder is repaired or replenished.

---

# Connecting and disconnecting the gas bottle

## Shutting off the gas bottle (Fig.2)

1. Close the bottle valve (Turn the operating lever G2 to the 9 o'clock position).
2. Press the release button G3 and pull the regulator G1 upwards.
3. Store the regulator G1 with the gas hose under the barbecue. Ensure the hose is not kinked or twisted in any way.
4. Store the gas bottle correctly:
  - Fit the gas bottle valve with cap nut and safety cap.
  - Do not store the gas bottle in areas below ground level, or in or near stairways, hallways or passages for pedestrians or cars between buildings. Always store gas bottle outside.
  - Always store gas bottles upright, even if they are empty!



---

## **PRE-OPERATION LEAK TESTING**

Although all gas connections on the grill are leak tested prior to shipment, a complete gas tightness check must be performed at the installation site due to possible shifting during shipment, installation or excessive pressure unknowingly being applied to the unit.

Periodically check the whole system for leaks and immediately check the system if the smell of gas is detected.

1. Do not smoke while leak testing.
2. Extinguish all open flames.
3. Never leak test with an open flame.
4. Mix a solution of equal parts mild detergent or liquid soap and water.
5. Turn off the burner control knobs.
6. Turn the gas supply on at the regulator attached to the gas bottle.
7. Apply the soap solution to connections of the fuel supply assembly. If no soap bubbles appear, there is no gas leak. If bubbles form at the connections, a leak is detected. If a leak is detected, immediately turn off the gas supply, tighten any leaking fittings, turn gas on, and repeat steps 1-3.
8. Turn off the gas supply at the regulator attached to the gas bottle .
9. Turn on the burner control knobs for a moment to release the pressure in the hose, then turn the control knobs back off.
10. Wash off soapy solution with cold water and towel dry.

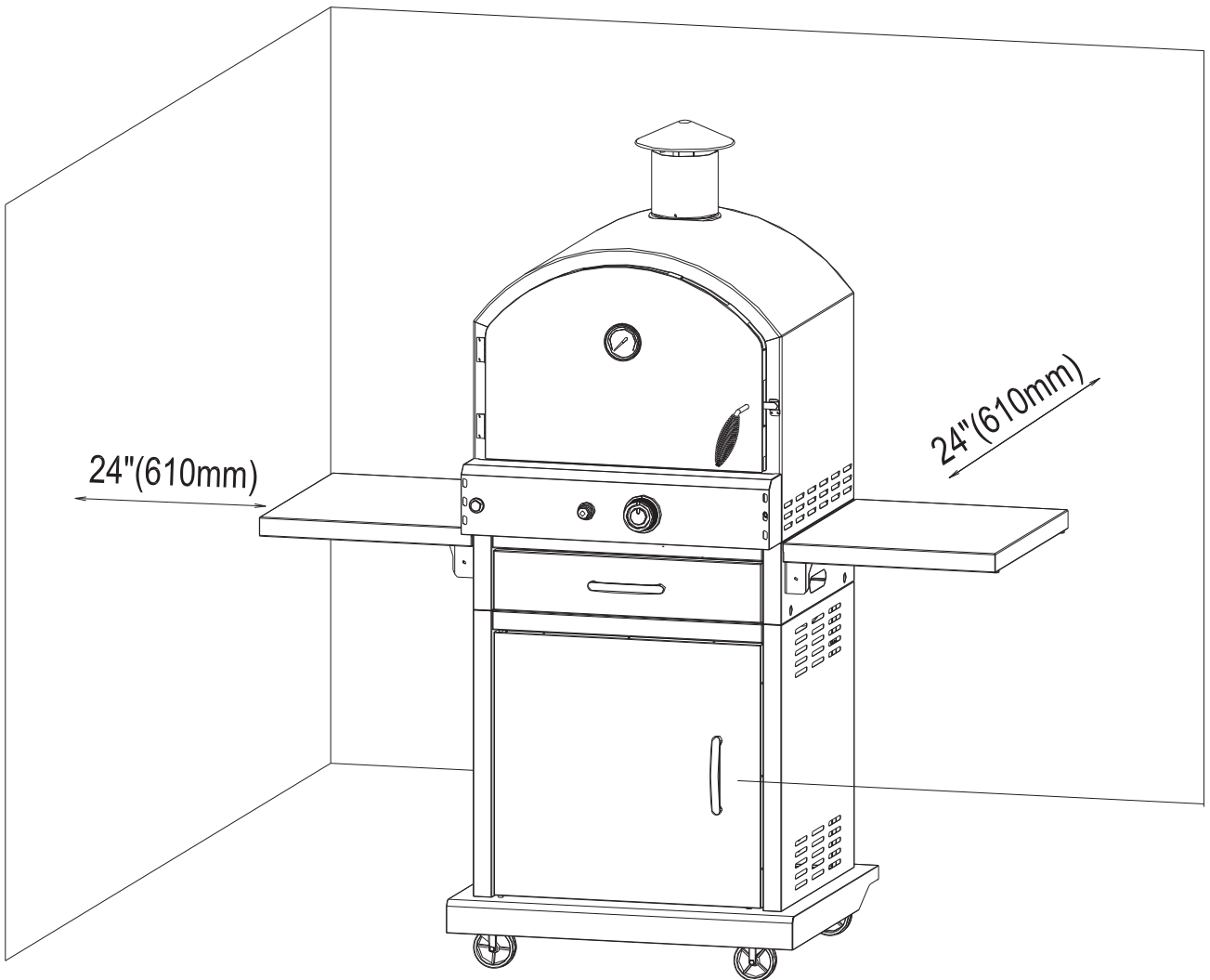
Check all gas supply fittings before each use and each time the gas supply cylinder is connected to the regulator. Have a qualified service technician leak test the grill any time a part of the gas system is replaced.

It is also recommended that you perform a leak test at least once a year whether or not the LPG gas supply cylinder has been disconnected.



**WARNING** When leak testing this appliance, make sure to test and tighten all loose connections. A slight leak in the system can result in a low flame or hazardous condition. Most LPG gas tanks now come equipped with a leak detector mechanism internal to the tank. When gas is allowed to escape rapidly, it shuts off the gas supply. A leak may significantly reduce the gas flow, making the grill difficult to light or causing low flames.

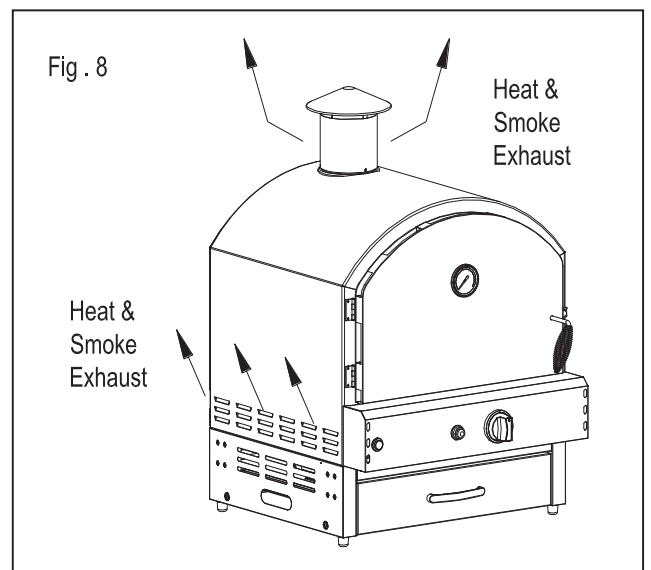
If you cannot stop a gas leak, turn off the gas supply and call your local gas company. If necessary, replace the faulty part with the manufacturer's recommended replacement part. A slight leak could cause a fire.



Clearance to combustible construction: A minimum of 61 cm (24 inches) from the sides and back must be maintained from the gas grill above and below the cooking surface to adjacent vertical combustible construction.

Clearance to non-combustible construction: A minimum of 61 cm (24 inches) clearance from the back of the grill to non-combustible construction is required for the lid to fully open.

Storage of an outdoor gas cooking appliance indoor is permissible only if the cylinder is disconnected and removed from the appliance.





**WARNING** Heat and smoke exhaust out of the chimney and the ventilation holes on the bottom of two oven side panels (See Fig. 8). Make sure to keep anything that could be damaged by heat or smoke away from the heat and smoke exhaust holes.

## GENERAL RULES

### Do not leave the grill unattended while cooking!

1. Make sure the grill has been leak-tested and is properly located.
2. Light the grill burners using the instructions provided in this manual.
3. Turn the control knobs to desired temperature - High or Low - and preheat the grill for 10 minutes before cooking.
4. Adjust heat settings to meet your cooking needs for desired results.
5. Allow grill to cool down, wipe off any splatters or grease and clean the drip tray as needed.
6. Do not put a cover on the grill while it is still hot as it could start a fire.

**Do not attempt to “light” the grill if the odor of gas is present!!**

## BEFORE AND AFTER LIGHTING

1. Ensure your grill is located on a level surface.
2. Keep the gas grill area clean and free from combustible materials, gasoline, and other flammable vapors and liquids.
3. Ensure nothing is obstructing the flow of combustion and ventilation air.
4. Ensure the ventilation of the cylinder enclosure is free and clear of debris.
5. Visually check burner flames.



**WARNING** Check the gas supply line for cuts, wear or abrasion. Always keep your face and body as far away from the grill as possible when lighting.

## Regulator for use

- Use 30m bar regulator for appliance category I3B/P(30)
- Use 37m bar regulator for appliance category I3B/P(37)
- Use 50m bar regulator for appliance category I3B/P(50)
- For appliance category I3B/P(30), Use 30m bar regulator for Butane gas and 37m bar regulator for Propane gas.

## Operating Instructions

### GRILL BURNER LIGHTING

Warning: Do not lean over grill when lighting. Turn off LPG supply at cylinder when appliance is not in use.

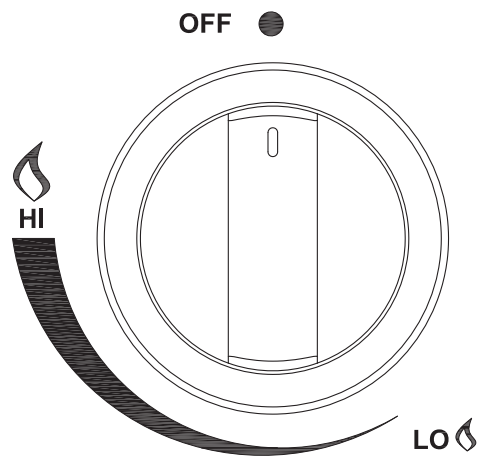
Main Burner Lighting Illustration:

1. Check that the control knobs are in the OFF position.
2. Open valve at tank fully by turning counterclockwise.
3. The door must always be in the OPEN position for lighting;
4. Push the Electronic Ignition down 3 to 4 seconds while turning the control knob to the HIGH position. The burner should ignite.

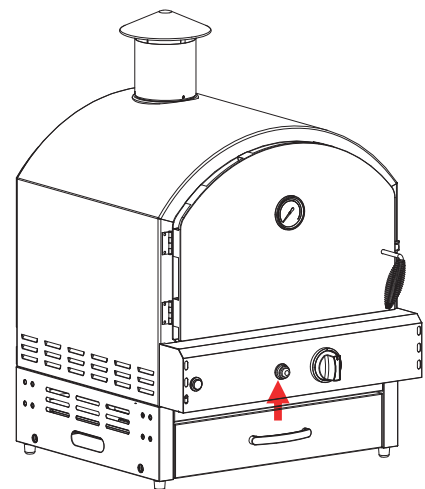
If ignition does not take place within 5 seconds, immediately turn the control knob to the OFF position. Wait 5 minutes and repeat step 4 above or refer to match lighting instructions in manual.

If by chance the electronic igniter does not light the burner, the burner may be lit with a match attached to the match extender, located on the inside of the cabinet door.

Remove the base grate and pizza stone. Keep your face as far away from the burner surface as possible and pass the match extender to the ports of the main burner tubes. Position the match near the burner ports and push and turn the control knob counterclockwise to the "HIGH" position. After the burner has lit, turn the knob to the "LP LOW" position and carefully place the flame tamers and grates back in position. Then turn the control knob to the desired setting.



**Main Burner Control Knob**



**Keep any electrical supply cords and the fuel supply away from any heated surfaces.**

---

## **USING THE GRILL LIGHT**

### **Light Operation Instruction**

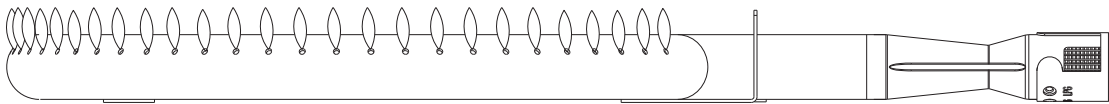
- 1, Make sure the light's power switch on the control panel is in the "OFF" position .
- 2, Fit 4 x AA batteries in the power pack and correctly connect the USB lead .
- 3, Turn the light's power switch to "ON."



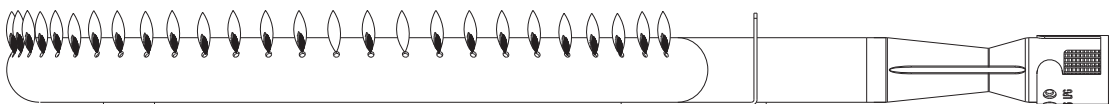
### **WARNING**

**Keep any electrical supply cord away from any heated surface.  
Do not turn on the lights when the hood is closed.**

**IMPAIRED VENTILATION OF HOT AIR FROM GRILL** - In order for the burners to function properly, hot air created by the burners must have a way to escape. The burners may become deprived of oxygen, causing them to backfire, especially if the burner output is set at HIGH. If this occurs repeatedly, the burners may crack. This is the reason your grill was designed with ventilation louvers. These design features give the hot air an escape route. Accordingly, never operate your grill with very little or no open space at the cooking surface (the cooking grids provide sufficient space). Also, never cover the ventilation louvers with foil or other materials that prevent air flow. Specifically, do not cover the entire surface with foil, a large pan, etc.



Normal:Soft blue flames



Out of Adjustment:Hard blue flames-too much air



Poor Combustion:wavy,yellow flames-too little air

---

## Care & Maintenance

### GENERAL MAINTENANCE

- Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air.
- Keep the ventilation openings of the cylinder enclosure free and clear from debris.
- Visually check the burners.

### GENERAL CLEANING

**IMPORTANT:** Before cleaning, make sure all controls are off and the grill is cool. Always follow label instructions on cleaning products.

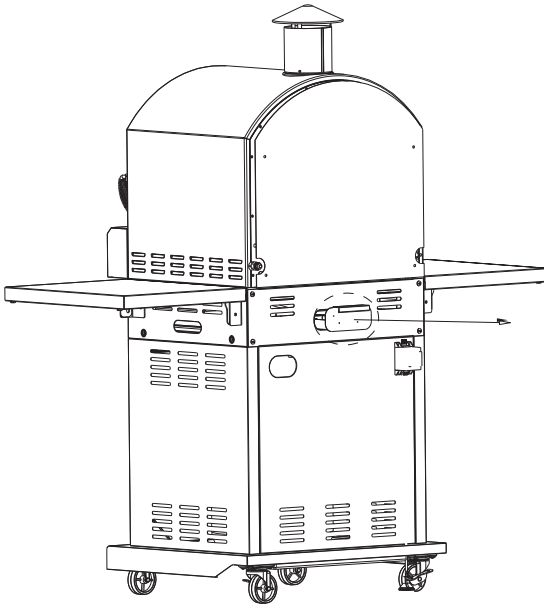
For routine cleaning, wash with soap and water using a soft cloth or sponge. Rinse with clean water and dry at once with a soft, lint-free cloth to avoid spots and streaks.

To avoid scratching the surface, do not use steel wool to clean the grill.

Use a grill cover to protect finish from weather.

### GREASE CUP

The grease cup should be cleaned periodically to prevent heavy buildup of debris.



**NOTE:** Allow the drip tray to cool before attempting to clean.

**Important:** Do not leave the grill outside during inclement weather unless it is covered. Rain water can collect inside of the grill, the grill cart or the drip tray if left uncovered. If the drip tray is not cleaned after use and the grill is left uncovered, the drip tray will fill with water causing grease and water to spill into the grill cart. We recommend cleaning and storing the drip tray after every use.

---

## **DRIP TRAY**

The drip tray should be cleaned periodically according to the using situation.

**NOTE: Allow the drip tray to cool before attempting to clean.**

## **COOKING GRATES**

The cooking grates can be cleaned immediately after cooking is completed and after turning off the grill. Wear a barbecue mitt and scrub the cooking grates with a damp cloth. If the grill is allowed to cool down, cleaning the grates will be easier if removed from the grill and cleaned with a mild detergent.

## **STAINLESS STEEL**

After initial usage, areas of the grill may discolor from the intense heat given off by the burners. This is normal. Purchase a mild stainless steel cleaner and rub in the direction of the grain of the metal. Specks of grease can gather on the surface of the stainless steel and bake on to the surface and give a worn appearance. For removal, use a non-abrasive oven cleaner in conjunction with a stainless cleaner.

**NOTE: Always scrub in the direction of the grain.**

## **GRILL LIGHT**

### **Bulb Replacement**

#### **IMPORTANT SAFETY INSTRUCTIONS**

Lighted lamp is HOT:

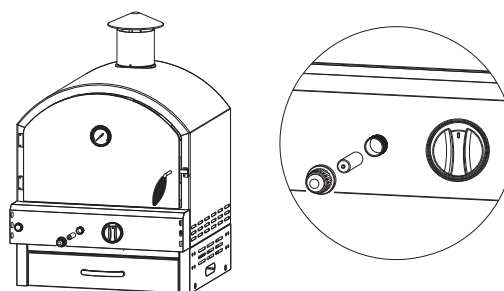


**WARNING** -TO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK, EXPOSURE TO EXCESSIVE UV RADIATION, OR INJURY TO PERSONS.

1. Turn off/unplug and allow to cool before replacing bulb (lamp).
2. Bulb (lamp) gets HOT quickly! Only contact switch/plug when turning on.
3. Do not touch hot lens, guard, or enclosure.
4. Do not remain in light if skin feels warm.
5. Do not look directly at lighted lamp.
6. Keep lamp away from materials that may burn.
7. Use only with a 10-watt or smaller bulb (lamp).
8. Do not touch the bulb (lamp) at any time. Use a soft cloth. Oil from skin may damage bulb (lamp).
9. Do not operate the portable luminaries with a missing or damaged guard, lamp containment barrier, or UV filter.

### Replacing Battery for Electrical Igniter:

1. Remove the igniter cap by turning clockwise;
2. Replace the battery;
3. When installing new battery, ensure it is installed with the proper polarity;
4. Put on the igniter cap back by turning counterclockwise.



### WARNING:

1. To protect against electric shock, do not immerse cord or plugs in water or other liquid.
2. Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
3. Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair.
4. Do not let the cord hang over the edge of a table or touch hot surfaces.
5. Do not use an outdoor cooking gas appliance for purposes other than intended.
6. When connecting, first connect plug to the outdoor cooking gas appliance then plug appliance into the outlet.
7. Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance.
8. Never remove the grounding plug or use with a two-prong adaptor.
9. Use only extension cords with a three-prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.

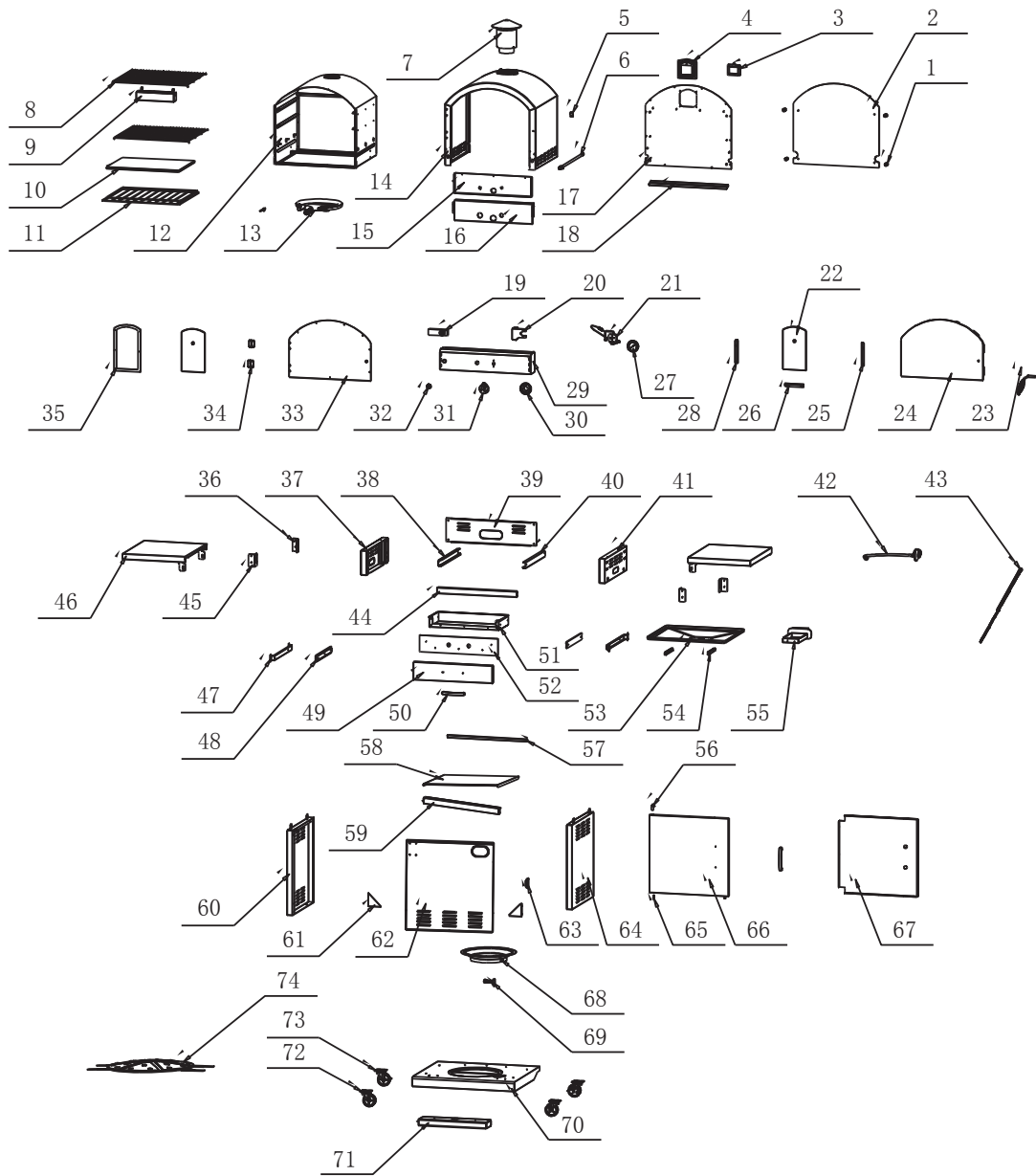
**NOTE:** Different Appliance category corresponding to different Gas type, Pressure,

Heat input and Destination county, the following table just only for you reference.

Appliance category	13B/P(30)	13+(28-30/37)		13B/P(37)	13B/P(50)
Gas type	Butane/Propane	Butane	Propane	Butane/Propane	Butane/Propane
Pressure	30mbar	28-30mbar	37mbar	37mbar	50mbar
Heat input	5.8Kw(422g/h)	5.8kW(422g/h)		6.3kW(458g/h)	4.8kW(349g/h)
Destination county	NL	GB ✓		PL	DE

Remark: The marking of injector is same as the digits on the injector. For example, "1.05" means the injector size was 1.05mm; "1.15" means 1.15mm and "1.20" means 1.20mm.

# Exploded Diagram



## Exploded Diagram

No.	Part Name	QTY	No.	Part Name	QTY
1	Heat spacer	4	38	Grease tray left bracket	1
2	Back heat-shield	1	39	Oven back support	1
3	Light assy.	1	40	Grease tray right bracket	1
4	Light bracket	1	41	Oven right supporting assy.	1
5	Handle latch	1	42	Light transformer	1
6	Gas pipe	1	43	Match holder	1
7	Chimney assy.	1	44	Camp stove superior girder	1
8	Cooking grill	2	45	Right side shelf bracket	2
9	Smoker box assy.	1	46	Side bedplate assy.	2
10	Pizza stone	1	47	Rail support	2
11	Bottom grill	1	48	Two part roller rail	2
12	Interior assy.	1	49	Drawer fascia	1
13	Round burner assy.	1	50	Door handle	2
14	Exterior	1	51	Drawer	1
15	Fascia heat shield	1	52	Drawer interior	1
16	Oven front panel	1	53	Grease tray	1
17	Back panel	1	54	Grease tray stator	2
18	Grease tray	1	55	Fat cup	1
19	Electronic igniter	1	56	Spring hinge assy.	1
20	Nozzle stator	1	57	Oven supporting beam	1
21	Valve	1	58	Trolley top panel	1
22	Viewing window	2	59	Trolley door horizontal beam	1
23	Door handle assy.	1	60	Trolley left side panel assy.	1
24	Door heat shield assy.	1	61	Triangle fortified	2
25	Left glass fixing bracket	1	62	Trolley back panel	1
26	Bottom glass fixing bracket	1	63	Magnet	1
27	Round temp. gauge	1	64	Trolley right side panel assy.	1
28	Right glass fixing bracket	1	65	Door axis	1
29	Control fascia	1	66	Trolley door exterior	1
30	Knob bezel	1	67	Trolley door interior	1
31	Control knob	1	68	Tank tray assy.	1
32	Light switch	1	69	Tank fastener	1
33	Oven door assy.	1	70	Base tray assy.	1
34	Oven door hinge	2	71	Weight	1
35	Glass pressing	1	72	Swivel castor without lock	2
36	Left side shelf bracket	2	73	Swivel castor with lock	2
37	Oven left supporting assy.	1	74	Flame Tamer	1