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THESE INSTRUCTIONS ARE VALID ONLY FOR END USER COUNTRIES WHOSE IDENTIFICATION SYMBOLS APPEAR ON THE COVER OF THIS MANUAL.



**INSTRUCTIONS FOR THE INSTALLER:** these are for the **qualified technician** who must carry out a suitable check of the gas system, install the appliance, set it functioning and carry out an inspection test.



**INSTRUCTIONS FOR THE USER:** these contain user advice, description of the commands and the correct procedures for cleaning and maintenance of the appliance.

# Introduction

## 1. INSTRUCTIONS FOR SAFE AND PROPER USE



THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE AND THEREFORE MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE COOKER. WE ADVISE READING THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE COOKER. ALSO KEEP THE SERIES OF NOZZLES SUPPLIED. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR DOMESTIC USES AND CONFORMS TO CURRENT **REGULATIONS IN FORCE**. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND HEATING-UP OF FOOD**. ALL OTHER USES ARE CONSIDERED IMPROPER. **THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE.**



DO NOT LEAVE THE PACKING IN THE HOME ENVIRONMENT. SEPARATE THE VARIOUS WASTE MATERIALS AND TAKE THEM TO THE NEAREST SPECIAL GARBAGE COLLECTION CENTRE.



IT IS OBLIGATORY FOR THE ELECTRICAL SYSTEM TO BE GROUNDED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES.



IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE APPLIANCE, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE. **NEVER ATTEMPT TO REPAIR THE APPLIANCE.**



ALWAYS CHECK THAT THE CONTROL KNOBS ARE IN THE POSITION "ZERO" (OFF) WHEN YOU FINISH USING THE HOB.



NEVER PUT INFLAMMABLE OBJECTS IN THE OVEN: THEY COULD BE ACCIDENTALLY LIGHTED AND CAUSE FIRES.



DURING USE THE APPLIANCE BECOMES VERY HOT. TAKE CARE NOT TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN.

# Introduction



DO NOT INSTALL THIS APPLIANCE ON A RAISED PLATFORM.



THE I.D. PLATE WITH TECHNICAL DATA, REGISTRATION NUMBER AND BRAND NAME IS POSITIONED VISIBLY IN THE STORAGE COMPARTMENT.  
**THE PLATE MUST NOT BE REMOVED.**



**DO NOT PUT** PANS WITHOUT PERFECTLY SMOOTH AND FLAT BOTTOMS ON THE COOKING HOB GRIDS.  
**NEVER USE THE COOKING HOB AS A WORK SURFACE.**



DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.



WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR IN CARAVANS, IT SHALL NOT BE USED AS A SPACE HEATER.



**DO NOT USE** CONTAINERS OR BROILERS THAT EXTEND BEYOND THE OUTER PERIMETER OF THE HOB.



**THE APPLIANCE IS DESIGNED FOR USE BY ADULTS.** DO NOT ALLOW CHILDREN TO GO NEAR OR PLAY WITH IT.



BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.



***The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spares.***

# Instructions for the installer

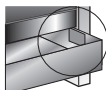


## 2. INSTALLATION OF THE APPLIANCE



It is the law that all gas appliances are installed by **authorised persons**. Clearance around the cooker must comply with the requirements of AS5601.

### 2.1 Electrical connection



Make sure that the power line voltage matches the specifications indicated on the rating plate located inside the storage compartment.

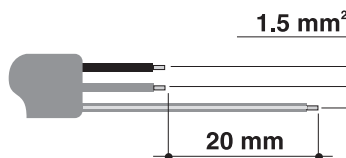
**This rating plate must never be removed.**



On the power line, install an omnipolar cut-off device with contact cut-off distance greater than or equal to **3 mm**, located in an easily accessible position near the unit.

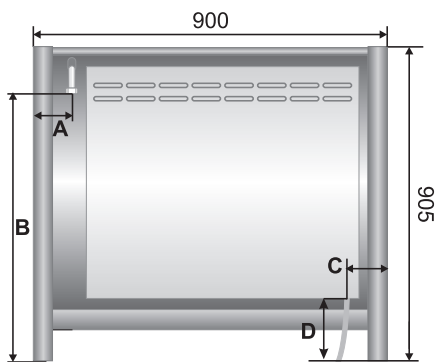


*If the power cable is replaced, the wire section on the new cable must not be less than 1.5 mm<sup>2</sup> (3 x 1.5 cable), keeping in mind that the end to be connected to the hob must have the ground wire (yellow-green) longer by at least 20 mm. Use only the special cables available at our Service Centres.*



**The manufacturer declines all responsibility** for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance.

**Overall dimensions: location of gas and electrical connection points (all measures in mm).**



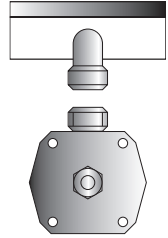
A	110
B	760
C	150
D	170



# Instructions for the installer

## 2.2 Gas connection

This appliance is suitable for installation with Natural Gas or LPG (propane). Refer to page 12 for the relevant burner pressure and appropriate injector sizes. When the appliance is to be connected to Natural Gas then the pressure regulator supplied must be fitted to the gas inlet. A test point (for checking the gas pressure) is supplied either with the regulator or as a separate fitting in the case of LPG (propane) appliances.



Connection of the appliance to the gas supply must be in accordance with the requirements of AS5601. A 1/2" BSP connector at the inlet is recommended and the gas supply line to the appliance must be of adequate length to allow sufficient withdrawal of appliance for service or disconnection and be:

1. annealed copper pipe or;
2. flexible hose according to AS/NZ1869 & be at least Class "B", 10 mm diameter.

The appliance must be installed with provision to allow the gas to be turned off and disconnected for servicing and removal of the appliance as required from the gas supply.

Before the appliance is operated make certain all relevant parts are placed in the correct position.

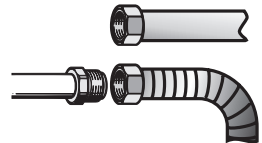
When the installation is completed the installation connections of appliance will require to be leak tested, the burner operating pressure and flame checked and adjusted.

Warranty service calls do not cover these adjustments!

To check the operating pressure of the appliance it is recommended at least 2 large size burners are used. Ensure appliance is secured to wall when installation is completed.

N.G. The regulator supplied must be fitted to the 1/2 BSP thread at the rear of the appliance. An approved manual shut-off valve must be installed. The N.G. regulator must be checked and adjusted to 1.0kPa after installation.

**ULPG:** Can be connected to the inlet fitting directly. The pressure must be checked to ensure it is operating at 2.75kPa. A separate test point fitting must be installed between the piping & the appliance for the pressure to be checked to ensure it is operating at 2.75kPa.



# Instructions for the installer



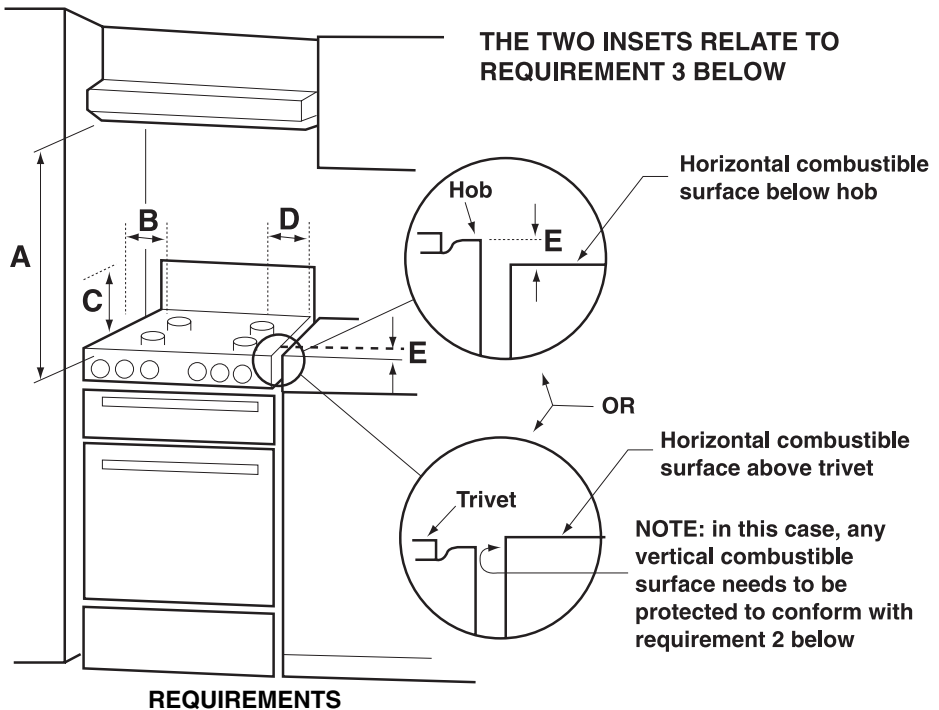
## 2.3 Room ventilation



**Caution** – This cooker may only be installed and operated in rooms permanently ventilated in accordance with current regulations. For proper operation of a gas appliance it is essential for the air necessary for combustion of the gas to be able to flow naturally into the room. Air must flow directly into the room through openings in its outside walls. This (these) opening (s) must have a free passage cross-section of at least  $100 \text{ cm}^2$ , or  $200 \text{ cm}^2$  for appliances not equipped with gas safety device. These openings must be constructed so that they cannot be obstructed indoors or outdoors, and should preferably be close to the floor on the side opposite to the combustion gas discharge point. If it is not possible to make the openings in the room where the cooker is installed, the necessary air may be taken from an adjoining room, provided it is not a bedroom or a room with fire risk.

## 2.4 Clearance above and around domestic cookers

Extract from AS5601





## Instructions for the installer

### 1 Overhead clearances – (Measurement **A**)

*Range hoods* and exhaust fans shall be installed in accordance with the manufacturer's instructions. However, in no case shall the clearance between the highest part of the *hob* of the cooking *appliance* and a *range hood* be less than **600 mm** or, for an overhead exhaust fan, **750 mm**.

Any other downward facing *combustible surface* less than **600 mm** above the highest part of the *hob* shall be protected for the full width and depth of the cooking surface area in accordance with Clause 5.12.1.2. However, in no case shall this clearance to any surface be less than **450 mm**.

### 2 Side clearances – (Measurements **B & C**)

Where **B**, measured from the periphery of the nearest *burner* to any vertical *combustible surface*, is less than **200 mm**, the surface shall be protected in accordance with Clause 5.12.1.2 to a height **C** of not less than **150 mm** above the *hob* for the full dimension (width or depth) of the cooking surface area. Where the cooking *appliance* is fitted with a 'splashback', protection of the rear wall is not required.

### 3 Additional requirements for Freestanding and Elevated Cooking Appliances – (Measurements **D & E**)

Where **D**, the distance from the periphery of the nearest *burner* to a horizontal *combustible surface* is less than **200 mm**, then **E** shall be **10 mm** or more, or the horizontal surface shall be above the *trivet*. See insets above.

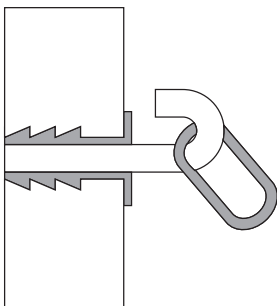
## NOTES

- 1 Requirement 3 does not apply to a freestanding or elevated cooking appliance which is designed to prevent flames or the cooking vessels from extending beyond the periphery of the appliance.
- 2 The 'cooking surface area' is defined as that part of the appliance where cooking normally takes place and does not include those parts of the appliance containing control knobs.
- 3 For definition of hob, see Clause 1.4.64.
- 4 For definition of trivet, see Clause 1.4.109.
- 5 Consideration is to be given to window treatments when located near cooking appliances. See Clause 5.3.4.



## 2.5 Instruction for wall fixing

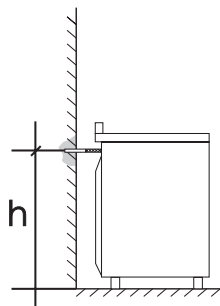
- 1) Fix the screw to the wall and hook the chain (**B**);
- 2) Hook the chain to the hole positioned at the rear of the cooker by the gas pipe (**A**);
- 3) Once the chain is in position, push the cooker against the wall;
- 4) The height of the screw hole from floor level must not exceed 800 mm (**C**).



**A**



**B**



**C**





## Instructions for the installer

### 3. ADAPTATION TO DIFFERENT TYPES OF GAS



*Before performing any cleaning or maintenance work, detach the appliance from the electrical socket.*

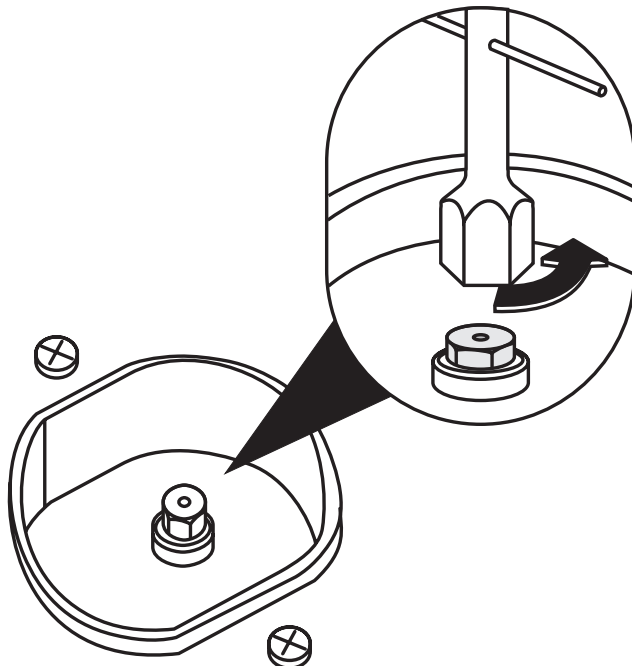
The cooker hob is set for **natural gas G20 (2H)** at a pressure of 20 mbar. In the case of functioning with other types of gas the burner nozzles must be changed and the minimum flame adjusted on the gas taps. To change the nozzles, proceed as described below.

#### **3.1 Replacement of nozzles on the hob**

This operation requires no primary air regulation.

1. Extract the grids and remove all the caps and flame-spreader crowns;
2. Unscrew the burner nozzles with a 7 mm socket wrench;
3. Replace the nozzles according to the type of gas to be used and the description in paragraph “3.2 Burner and nozzle characteristics table”.

Replace the burners in the correct position.



# Instructions for the installer

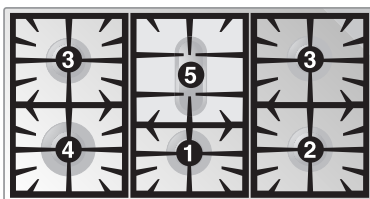


## 3.2 Burner and nozzle characteristics table

Burner	Nominal gas consumption (MJ/h)	LPG – 2.75 kPa	
		Turn-down gas consumption (MJ/h)	Injector (mm)
Auxiliary	3.9	1.3	0.54
Semi-rapid	6.3	1.6	0.68
Rapid	10.8	2.7	0.88
Wok	13.5	5.8	1.00
Fish pan	6.8	2.9	0.72

Burner	Nominal gas consumption (MJ/h)	NG – 1.00 kPa	
		Turn-down gas consumption (MJ/h)	Injector (mm)
Auxiliary	3.9	1.3	0.90
Semi-rapid	7.5	1.6	1.20
Rapid	12	2.7	1.55
Wok	15	5.8	1.75
Fish pan	7.8	2.9	1.26

## 3.3 Arrangement of burners on cooking hob



### BURNERS

- 1 Auxiliary
- 2 Semi rapid
- 3 Rapid
- 4 Ultra rapid
- 5 Fish pan



## Instructions for the installer

### 4. FINAL OPERATIONS

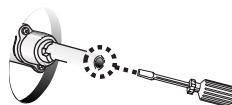
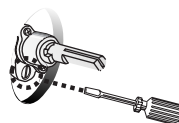
After replacing the nozzles, reposition the flame-spreader crowns, the burner caps and the grids.



*After adjustment to a different kind of gas from the one for which the cooker has been tested, replace the plate inside the storage compartment with one corresponding to the new kind of gas. This plate can be obtained from your nearest Authorised Assistance Centre.*

#### 4.1 Adjustment of minimum for natural gas

Light the burner and take it to the minimum. Remove the gas tap knob and turn the adjustment screw inside or at the side of the tap shaft (depending on the model) until there is a regular minimum flame. Replace the knob and check burner flame stability: (rapidly turning the knob from maximum to minimum position, the flame should not go out). Repeat the operation on all the gas taps.



#### 4.2 Regulation of minimum for LPG

For regulating the minimum with LPG, the screw at the side of the tap rod must be turned clockwise all the way.

The bypass diameters for each individual burner are shown in paragraph "3.2 Burner and nozzle characteristics table". Once the regulation has been completed, replace the seal on the by-passes using paint or similar materials.

#### 4.3 Positioning and levelling of the appliance

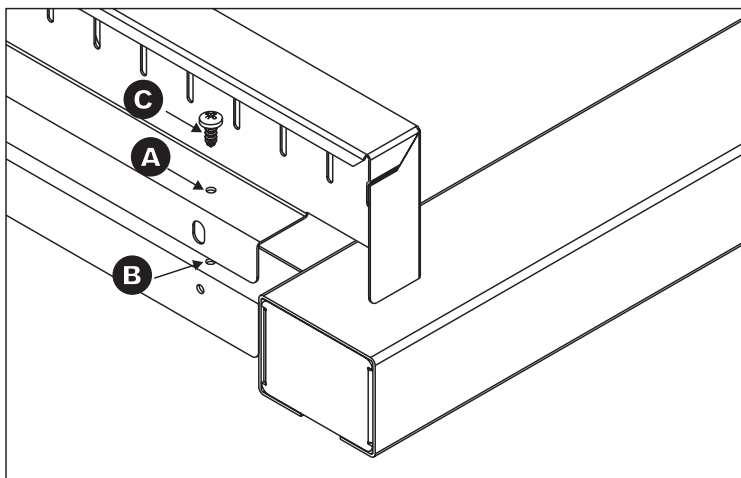
Having carried out the electricity and gas hook-up, level the appliance using the four adjustable legs.





## 4.4 *Mounting the rear top upstand*

- Position the upstand above the top, taking care to align holes **A** with holes **B**.
- Secure the upstand to the top by tightening screws **C**.



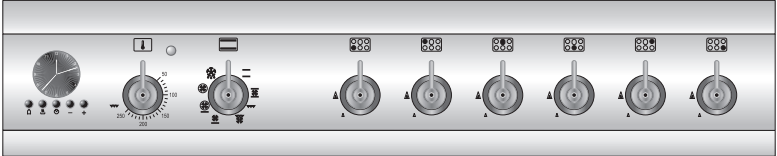


# Instructions for the user

## 5. DESCRIPTION OF CONTROLS

### 5.1 Front control panel

All the cooker controls and commands are on the front panel.



### DESCRIPTION OF SYMBOLS



OVEN THERMOSTAT



OVEN FUNCTIONS



FRONT LEFT-HAND COOKING ZONE



REAR LEFT-HAND COOKING ZONE



REAR RIGHT-HAND COOKING ZONE



FRONT RIGHT-HAND COOKING ZONE



FISH COOKING ZONE



FRONT CENTRAL COOKING ZONE

### THERMOSTAT KNOB

Selection of cooking temperature is carried out by turning the knob clockwise to the required temperature, between **50°** and **250°C**.

The tell-tale light comes on to indicate that the oven is warming up.

When it goes out it means that the required temperature has been reached. Regular flashing means that oven temperature is being constantly maintained at the programmed level.



# Instructions for the user



## FUNCTION SWITCH KNOB

Turn the knob to select from the following functions:



NO FUNCTION SET



UPPER AND LOWER HEATING ELEMENT



UPPER AND LOWER HEATING ELEMENT + VENTILATION



GRILL ELEMENT



GRILL ELEMENT + VENTILATION



LOWER HEATING ELEMENT + VENTILATION



LOWER HEATING ELEMENT + VENTILATED HEATING ELEM.



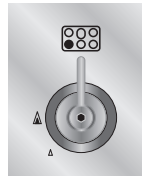
VENTILATED HEATING ELEMENT + VENTILATION



DEFROSTING

## COOKING HOB BURNER COMMAND KNOB

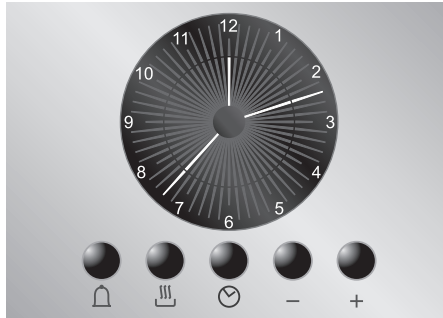
To light the flame, press and turn the knob anticlockwise to the large flame symbol. Adjust the flame by turning the knob to the area comprised between maximum and minimum marks. To turn off, set the knob to either "zero".





## Instructions for the user

### 5.2 Electronic Analogue Clock (on some models only)



#### LIST OF FUNCTIONS



MINUTE-MINDER BUTTON



AUTOMATIC SWITCH-OFF TIMING BUTTON



TIME SETTING AND RESET




VALUE DECREASE BUTTON



VALUE INCREASE BUTTON

#### 5.2.1 Setting the time

When the oven is used for the first time, or after a power blackout, the display flashes on and off at regular intervals. Press the  key for 1/2 seconds to stop the display flashing and start setting of the current time.

Press the value modification keys  or  to increase or decrease by one minute for each time a key is pressed.

Press one of the two value modification keys until the current time appears. The clock will start from the time set 6/7 seconds after the last key is pressed.







*At the end of each programmed cooking operation, the clock gives 8 beeps, repeated 3/4 times at intervals of about 1 and a half minutes. The beeps can be stopped at any moment by pressing any key.*

## Instructions for the user



### 5.2.2 Minute-minder

This function does not stop cooking but just triggers the beeps.

- When the  key is pressed the display illuminates, appearing as shown in figure 1;
- Press the  or  keys within 6/7 seconds to set the minute-minder. Whenever a key is pressed, 1 outside segment, representing 1 cooking minute will light up (figure 2 shows 10 cooking minutes).
- The countdown will start 6/7 seconds after the last key is pressed; at the end of it, you will hear the beeps.
- During cooking with countdown, the current time can be displayed by pressing the  key once; press again to return to the minute-minder display.
- At the end of the countdown, the oven has to be switched off by hand, by turning the thermostat and the function selector to 0.



1




2










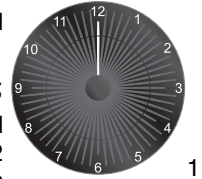


## Instructions for the user

### 5.2.3 Programming

**Cooking duration time:** the 2<sup>nd</sup> button  can be used to set the cooking time. Before setting it, turn the thermostat to the cooking temperature of choice and the function selector knob to any setting. To set the cooking time, proceed as follows:

- Press the  key for 1/2 seconds; the pointer will move to position 12 (Fig. 1).
- Use the  and  keys to set the cooking time; whenever the  key is pressed, 1 minute will be added to the cooking time, and every 12 minutes a new inside segment will light up (figure 2 shows a cooking time of 1 hour).
- Once the required time has been set, cooking will start about 6 seconds after the last time the  or  key is pressed.
- Once cooking has started, the display will show the current time, represented by the constantly on segments, and the minutes left until cooking finishes, represented by the flashing segments (every flashing segments indicates 12 minutes of cooking time left).
- When the end of the cooking time is reached, the timer will switch off the oven heating elements, the beeps will start and the numbers on the dial will flash.
- The cooking time can also be reset by deleting the program set; pressing the central key  for 1 or 2 seconds will delete the time set and the oven will have to be switched off by hand.




**Caution: cooking times of more than 6 hours cannot be set.**

## Instructions for the user




**Cooking start:** as well as setting a cooking duration time, the user can also set the cooking start time (up to 12 hours after the current time). To set the cooking start/end time, proceed as follows.

- Set the cooking duration time as described in the previous point.
- Within 6/7 seconds after the last time the **-** or **+** keys are pressed, press the **|||** key to set the cooking start time. The display will show the current time with the inside segments indicating the cooking end time illuminated. Use the **-** and **+** keys to set the cooking start time.
- 6/7 seconds after the last time a key is pressed, the display will show the current time and the cooking start and end times, indicated by the illuminated inside segments. The segments on the display will be constantly on until the current time is the same as the cooking start time; as soon as the current time reaches the cooking start time set, all the inside segments will start to flash, indicating that the oven has started cooking.
- When the end of the cooking time is reached, the timer will switch off the oven heating elements, the beeps will start and the numbers on the dial will flash.
- To reset the entire program set, keep the central key  pressed for 1 or 2 seconds: if cooking has already started the oven will have to be switched off by hand.
- The image on the right shows an example of programming: the current time is 7.06 and cooking is programmed to start at 8 o'clock and finish at 9.
- At 8 o'clock, the inside segments between 8 and 9 will start to flash and the hour pointer will remain still.



**Caution:** for the oven to start cooking after the programming procedure just described, the thermostat and function selector must be properly set on the temperature and function required.

### 5.2.4 "DEMO" Function

Models with analogue/digital programmer feature a "DEMO" function which deactivates the heating elements while leaving the other functions unchanged. To activate it, simply press the , **-** and **+** keys for 3/4 seconds. A confirmation beep will inform the user that the function is active. To deactivate it, simply repeat the same procedure.



## Instructions for the user

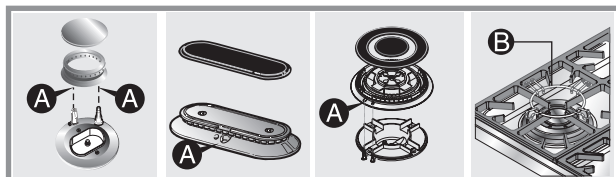
### 6. USE OF THE COOKING HOB


#### 6.1 Lighting of the cooking hob burners

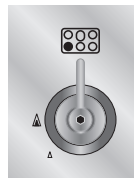


Before lighting the hob burners check that the flame caps are in the correct position and that their burner caps are in place, making sure that the holes **A** in the flame caps correspond to the spark plugs and thermocouples.

Grid **B** should be used with Chinese woks.




Each knob corresponds to the burner indicated. The appliance is equipped with an electric lighting device. To light the burners, press and turn the knob anticlockwise to the large flame symbol .



Keep the knob pressed for about 2 seconds to let the thermocouple heat up.

If the burner turns off when the knob is released, it means that the thermocouple isn't hot enough. Repeat ignition and keep the knob pressed longer.

Once the burner has been ignited, the flame can be regulated as required.

Always check that the control knobs are in the position  (off) when you finish using the hob.



If the burners turn off accidentally, a safety device will trip after about 20 seconds to cut off gas flow (even with the gas tap open).

# Instructions for the user

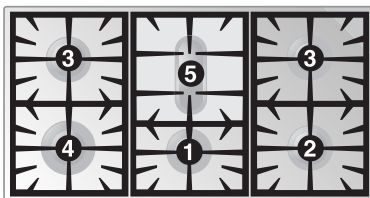


## 6.2 Practical advice for using the cooking hob burners



For better use of the burners and lower gas consumption, use covered containers that are proportional in size to the burner to prevent the flame from licking the sides (see paragraph "6.3 Diameter of containers"). When water reaches the boiling point, lower the flame so that it doesn't overflow. To avoid burns or damage to the hob, all recipients or griddle plates must be placed within the perimeter of the cooking hob. All containers have to have a flat and smooth bottom. When using fats or oils, be extremely careful that they don't overheat and catch fire. If the flame accidentally goes out, turn off the control knob and wait at least 1 minute before trying to re-light the burner.

## 6.3 Diameter of containers



### BURNERS

### Ø min. and max. (in cm)

- |   |            |
|---|------------|
| 1 | Auxiliary  |
| 2 | Semi rapid |
| 3 | Rapid      |
| 4 | WOK        |
| 5 | Fish pan   |


12-14
16-20
18-26
20-26
use special oval-shaped pan



## Instructions for the user

### 7. USE OF THE OVEN



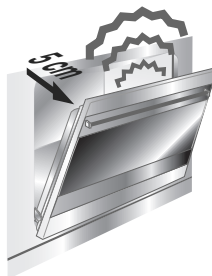
Before using the oven make sure that the the analog programmer shows the  symbol (see paragraph "5.2.4 Manual mode cooking "). In models equipped with analogue digital timer, the user has only to press the central key for 1/2 seconds to enable use of the oven on first use or after a power blackout.

#### 7.1 Warnings and general advice

Before using the oven for the first time, pre-heat it to maximum temperature (250°C) long enough to burn any manufacturing oily residues which could give the food a bad taste.



To prevent any steam in the oven creating problems, open the door in two stages: half open (5 cm approx.) for 4-5 seconds and then fully open. To access food, always leave the door open as short a time as possible to prevent the temperature in the oven from falling and ruining the food.



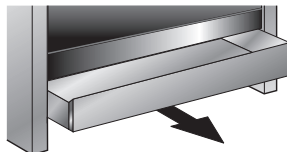
#### 7.2 Oven Light

It comes on when the function switch knob is turned to any position.

#### 7.3 Storage drawer

The storage drawer is at the bottom of the cooker, underneath the oven. For access, pull the bottom of the door.

Never store inflammable materials such as rags, paper or the like. The compartment is intended only for holding the metal accessories of the range.



Never open the storage compartment when the oven is on and still hot. The temperature inside may be very high.

# Instructions for the user

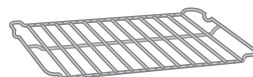


## 8. AVAILABLE ACCESSORIES

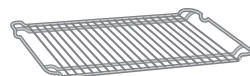
The oven features **4 support** positions for plates and racks of different height.



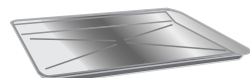
**Oven grill:** for cooking food on plates, small cakes, roasts or food requiring light grilling.



**Plate grill:** for placing above plate for cooking foods that might drip.



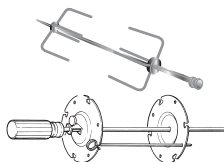
**Oven plate:** useful for catching fat from foods on the grill above.



**Pastry plate:** for baking cakes, pizza and oven desserts.



**Roasting spit:** useful for cooking chicken, sausages and anything else requiring uniform cooking over the whole surface.



**Spit supports:** to be inserted in the holes of the oven plate before mounting the roasting spit.



### **Accessories on Request**

*You can order the lower base through Authorised Assistance Centres.*



# Instructions for the user

## 9. COOKING HINTS

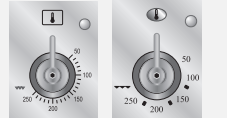
### 9.1 Traditional cooking



**FUNCTION SWITCH**



**THERMOSTAT SELECTOR SWITCH FROM 50° TO 250°C**



This traditional cooking method, in which heat comes from above and below, is suitable for cooking food on a single level. You have to pre-heat the oven until the set temperature is reached. Place the food in the oven only after the thermostat indicator light has turned off. very fatty meats may be put in when the oven is still cold. Put frozen meat in immediately, without waiting for it to thaw. The only precaution you need to take is to set the temperature about 20°C lower and cooking time about 1/4 longer than you would for fresh meat.



*Use high-rim pans to prevent fat splashing and dirtying the sides of the oven.*



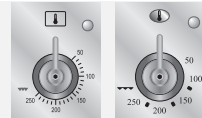
### 9.2 Hot-air cooking



**FUNCTION SWITCH**



**THERMOSTAT SELECTOR SWITCH FROM 50° TO 250°C**



This system is suitable for cooking on several levels, including different types of food (fish, meat etc.), without the tastes and smells mingling. Air circulation in the oven ensures a uniform distribution of heat. Pre-heating is not necessary.

# Instructions for the user



*Multiple cooking is possible as long as the cooking temperature of the different foods is the same.*



***Keep the oven door closed during grilling. Grilling with the door open could permanently damage the oven and affect safety of operation.***

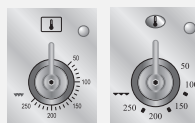
## 9.3 Grill cooking



**FUNCTION SWITCH**



**THERMOSTAT SWITCH AT MAXIMUM**



Permits rapid browning of foods. You are advised to place the pan in the highest guide. For short-term cooking of small quantities, place the grid in the third guide from the bottom. For long-term cooking and grills, put the grid in the lowest guide in accordance with the size of the pieces.

**Make sure that the oven door is closed during cooking.**



***Keep the oven door closed during grilling. Grilling with the door open could permanently damage the oven and affect safety of operation.***





## Instructions for the user

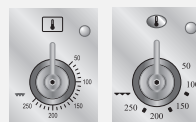
### 9.4 Hot-air grilling



FUNCTION SWITCH



THERMOSTAT SWITCH FROM 50° TO 250°C



Ensures uniform heat distribution with greater heat penetration into the food. Food will be lightly browned on the outside and remain soft inside.  
**Keep the oven door closed during cooking.**

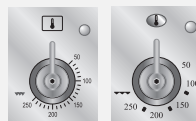
### 9.5 Defrosting



FUNCTION SWITCH



THERMOSTAT SWITCH IN POSITION 0



The flow of air produced by the fan ensures quicker defrosting.  
The air circulating inside the oven is at room temperature.



*The advantage of defrosting at room temperature is that it does not alter the taste and appearance of the food.*

# Instructions for the user



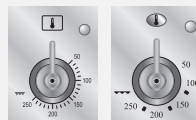
## 9.6 Spit cooking



FUNCTION SWITCH



THERMOSTAT SWITCH FROM 50° TO 200°C



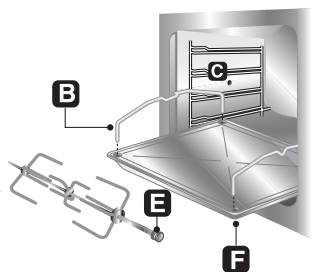
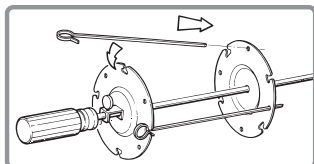
Prepare the spit with the food, blocking fork screws **A**. Insert frame **B** into the third guide from the bottom. Remove handle **D** and position the spit shaft so that pulley **E** is guided on the link of frame **B** in the right side. Insert the drip tray into the oven as far as it will go until the tip of the rod is in line with the hole **C**. Now rock the frames **B** to insert the tip of the rod into the drive connection **C** of the rotisserie motor on the side of the oven. Pour a bit of water into the pan to avoid smoke from the dripping.

**Keep the oven door closed during cooking.**

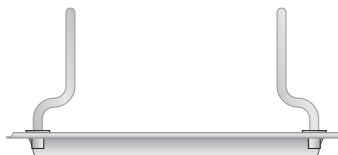
Cooking procedures with grill and rotisserie must never last more than 60 minutes.



*It is normal for the thermostat light to go on and off intermittently during cooking. This indicates the temperature inside the oven is regular.*



**CAUTION:** the frames **B** must be fitted as shown in the diagram





## Instructions for the user

### 10. CLEANING AND MAINTENANCE

#### 10.1 Cleaning stainless steel



Before performing any operations requiring access to powered parts, switch off the power supply to the machine.



To keep stainless steel in good condition it should be cleaned regularly after use. Let it cool first.

##### 10.1.1 Ordinary Daily Cleaning

To clean and preserve the stainless steel surfaces, always use **only** specific products that do not contain abrasives or chlorine-based acids.

**How to use:** pour the product on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or deerskin.

##### 10.1.2 Food stains or residues

Do not use metallic sponges or sharp scrapers: they will damage the surface.

Use normal non-abrasive products for steel, and a wooden or plastic tool if necessary.

Rinse thoroughly and dry with a soft cloth or deerskin.

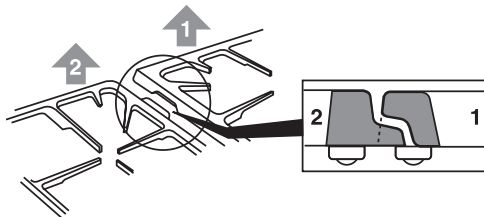
Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.



#### 10.2 Cleaning of cooking hob components

##### 10.2.1 Grids

Extract the grids (the central one first, then the side ones). Clean with warm water and non-abrasive detergent, taking care to remove incrustation. Reassemble positioning the side ones first and then the central one.



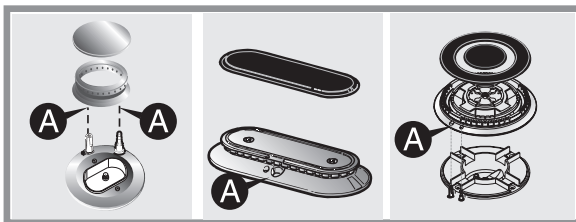
## Instructions for the user



### 10.2.2 Burner caps, flame cap crowns and burners

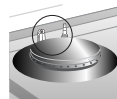
To facilitate cleaning, caps, flame cap crowns, and burners are all removable. To remove the flame separating crown of the fish hob, loosen the two screws exposed after having removed the cap. Wash all parts with warm water and non-abrasive detergent taking care to remove all tough spots. Wait for all parts to be **fully dry** before remounting.

Replace the flame-spreader crowns, checking that they are positioned in their housing with their respective caps, taking care that flame-spreader holes **A** correspond to the spark plugs and the thermocouples.



### 10.2.3 Ignition plugs and thermocouples

To work well, the ignition plugs and thermocouples must always be very clean. Check them frequently and clean them with a wet rag if necessary. Any dry residue should be removed with a toothpick or a needle.



## 10.3 Cleaning of the oven



*For best oven upkeep clean regularly after having allowed to cool. Take out all removable parts.*

*Remove the side runners by lifting them at the front and extracting them from the hole at the back.*

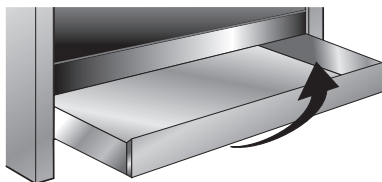


- **DO NOT USE A STEAM JET FOR CLEANING THE INSIDE OF THE OVEN.**
- Clean the oven grill and side guides with hot water and non-abrasive detergent. Rinse and dry.



## Instructions for the user

For easier cleaning, the storage drawer underneath the oven can be completely removed. Pull it right out and raise the front (as for an ordinary drawer).



### 10.3.1 Self-cleaning liners

The main oven is equipped with continuous self-cleaning enamelled liners. These liners make the oven easier to clean and ensure its efficiency over time.

### 10.4.1 Using the self-cleaning liners

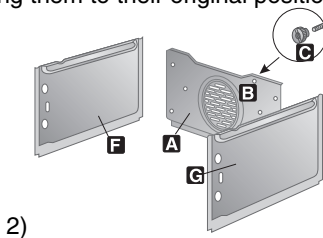
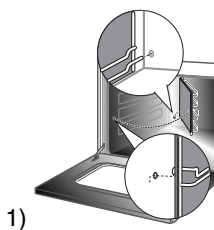
Periodically, to prevent food residues and unpleasant smells from accumulating inside the oven, the appliance should be operated empty at temperatures of not less than 200°C for a time varying from 30 to 60 minutes, in order to allow the self-cleaning liners to oxidise the residues present; when the oven has cooled, these will then be removed with a damp sponge

### 10.4.2 Looking after the self-cleaning liners

The liners should not be cleaned with abrasive creams or ordinary detergents. Use a damp sponge only, so as not to damage the special characteristics of the enamel which coats the liners.

### 10.4.3 Assembling the self-cleaning liners

1. Remove all accessories from the oven;
2. Remove the side grilles (fig.1);
3. Extract the side liners "F" and "G"(fig. 2);
4. Remove the back panel "A" after undoing the threaded ring-nut "C" (fig. 2).
5. Reassemble the panels, restoring them to their original position.



### 10.5 Door glass

The door glass should always be kept clean. Use absorbent kitchen paper to clean. In case of tough spots, clean with a damp sponge using regular detergent.



## 11. EXTRAORDINARY MAINTENANCE

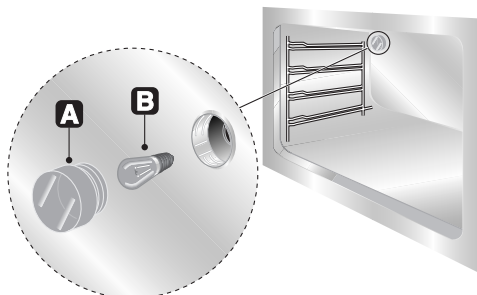
The oven may require extraordinary maintenance or replacement of parts subject to wear such as seals, bulbs, and so on. The following instructions describe how to carry out these minor maintenance operations.



**Before any intervention, disconnect the power supply of the device.**

### 11.1 Replacement of light bulb

Remove cover **A** by twisting anticlockwise, replace bulb **B** with another similar bulb. Refit the cover **A**.



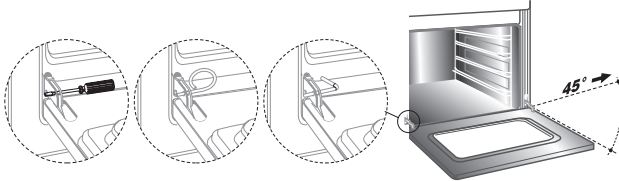
**Only use oven bulbs (T 300°C).**



## Instructions for the user

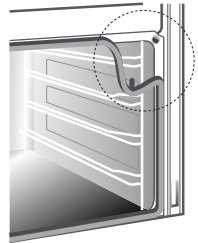
### 11.2 Removing the door

Open the door completely and fit the pins (supplied) into the holes from the inside. Close the door to an angle of about 45°, lift it and remove it from its seat. To replace, fit the hinges into the grooves provided, then lower the door until it comes to rest and extract the pins. If the pins are lost, two screwdrivers can also be used.



### 11.3 Oven door seal

To permit thorough cleaning of the oven, the seal may be removed. Before removing the seal, take off the door as described above. Once the door has been taken off, lift the tabs at the corners as shown in the figure.



### 11.4 Lubrication of gas taps

With time it may happen that the gas taps get blocked and hard to turn. Clean them inside and re-grease them. **This operation must be done by a specialised technician.**





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