

# Contents

1.	INSTRUCTIONS FOR SAFE AND PROPER USE	4
2.	INSTALLATION OF THE APPLIANCE	6
3.	ADAPTATION TO DIFFERENT TYPES OF GAS	11
4.	FINAL OPERATIONS	13
5.	DESCRIPTION OF CONTROLS	15
6.	USE OF THE HOB	20
7.	USE OF THE OVENS	21
8.	AVAILABLE ACCESSORIES	22
9.	COOKING HINTS	23
10.	CLEANING AND MAINTENANCE	30
11.	EXTRAORDINARY MAINTENANCE	32
12.	PROBLEMS AND CAUSES	34



*Thank you for choosing our product.  
We advise you to read this manual carefully. It contains all necessary instructions for maintaining unaltered the appearance and functional qualities of the cooker.*



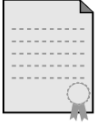
**INSTRUCTIONS FOR THE INSTALLER:** these are for the **qualified technician** who must carry out a suitable check of the gas system, install the appliance, set it functioning and carry out an inspection test.



**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 THERE IN BEFORE USING THE COOKER.

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.**

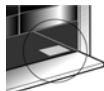


ALWAYS CHECK THAT THE CONTROL KNOBS ARE IN THE POSITION ● (OFF) WHEN YOU FINISH USING THE HOB.



NEVER PUT INFLAMMABLE OBJECTS INTO AN OVEN: IF THEY CATCH FIRE THEY COULD CAUSE A FIRE IN THE HOME.

# Introduction



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 HOB GRIDS.



**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 OR INFIRM PERSONS TO GO NEAR OR PLAY WITH IT. DURING USE THE APPLIANCE BECOMES HOT. CARE SHOULD BE TAKEN TO AVOID TOUCHING THE HEATING ELEMENTS INSIDE THE OVEN. KEEP CHILDREN AWAY FROM THE OVEN.



REPLACED APPLIANCES MUST BE TAKEN TO A SPECIAL GARBAGE COLLECTION CENTRE.



THIS APPLIANCE IS DESIGNED FOR COOKING FOOD AND IT SHALL NOT BE USED AS A SPACE HEATER.



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



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.



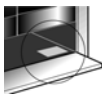
# Instructions for the installer

## 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 AGA601.

### 2.1 Electrical connection



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

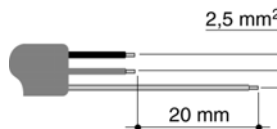
**This rating plate must never be removed.**



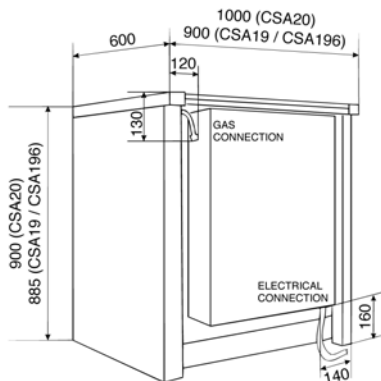
On the power line, install a two-pole cut-off device with contact cut-off distance greater than or equal to **3 mm**, located in an easily accessible position near the unit.



If the power cable is replaced, the wire section on the new cable must not be less than  $2.5 \text{ mm}^2$  (3 x 2.5 cable), keeping in mind that the end to be connected to the cooker 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).**

# Instructions for the installer



## 2.2 Gas connection

This appliance is suitable for installation with Natural Gas or LPG. 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 appliances.

Connection of the appliance to the gas supply must be in accordance with the requirements of AS5601. A ½" 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:

- (a)- annealed copper pipe; or
- (b)- a hose assembly complying with requirements of AS 1869 - class B or equivalent.

The cooker 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 cooker is operated make certain all relevant parts are placed in the correct position.

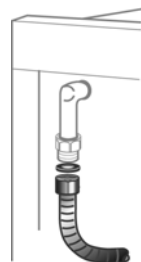
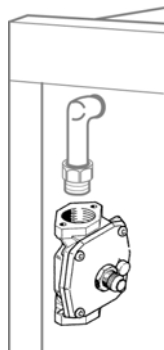
When the installation is completed the installation connections of cooker will require to be leak tested, the burner operating pressure and flame checked and adjusted.

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 ½ 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.

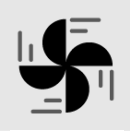
**L.P.G.** Can be connected to the inlet fitting directly. The pressure must be checked to ensure it is operating at 2.75kPa.





## Instructions for the installer

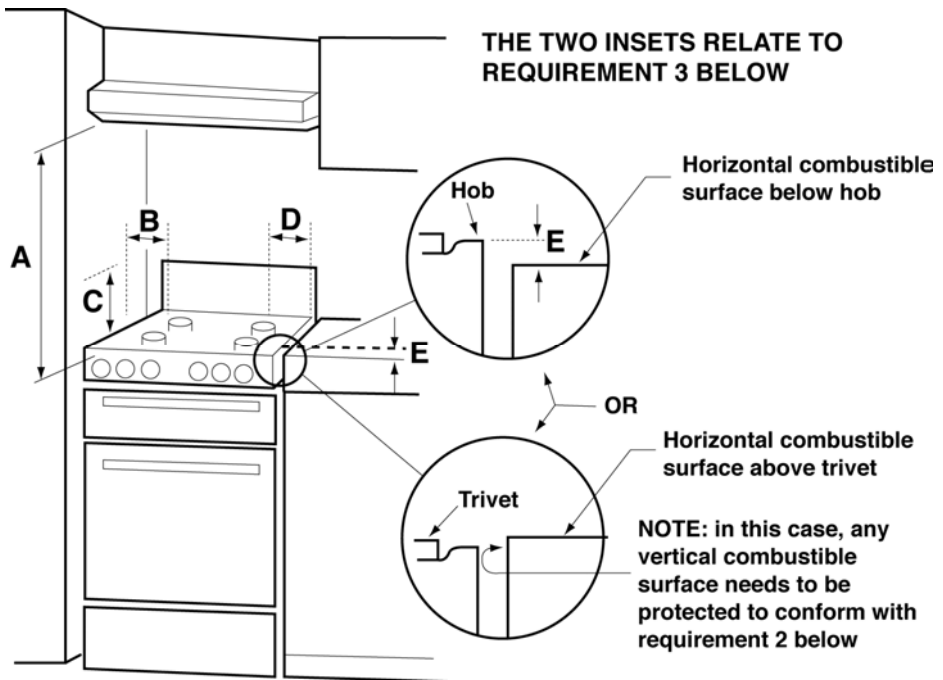
### 2.3 Room ventilation



**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 cm<sup>2</sup>, or 200 cm<sup>2</sup> 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 AGA601



# Instructions for the installer



## REQUIREMENTS

- 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

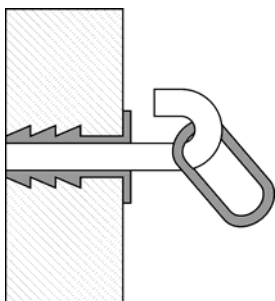
- 1 Requirement 3 does not apply to a freestanding or elevated cooking appliance which is designed to prevent flames or the cooking vessels from extending beyond the periphery of the appliance.
- 2 The 'cooking surface area' is defined as that part of the appliance where cooking normally takes place 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.



## Instructions for the installer

### 2.5 Instruction for wall fixing

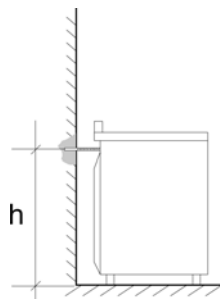
- 1) Fix the screw to the wall and hook the chain (**B**);
- 2) Hook the chain to the hole positioned at the rear of the cooker by the gas pipe (**A**);
- 3) Once the chain is in position, push the cooker against the wall;
- 4) The height of the screw hole from floor level must not exceed 800 mm (**C**).



**A**



**B**



**C**





## 3. ADAPTATION TO DIFFERENT TYPES OF GAS



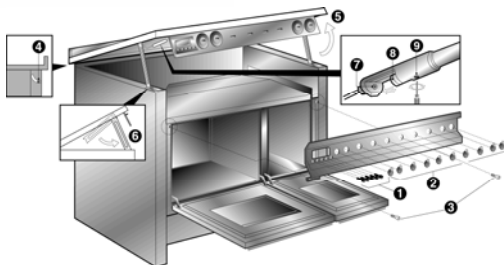
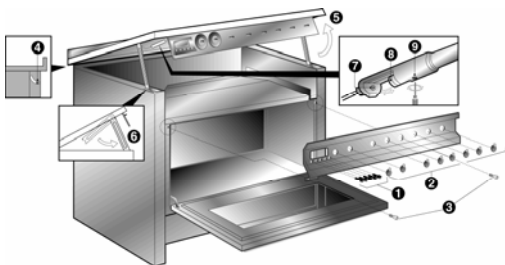
Before performing any cleaning or maintenance work, detach the appliance from the electrical socket.

The hob of the cooker is adjusted for use with **natural gas** at a pressure of 1.0kPa. If used with other types of gas, you have to replace the nozzles and regulate the primary air to the burners. Then adjust the minimum flame on the gas taps. For nozzle replacement and burner adjustment you must raise the hob as described in the following paragraph.

### 3.1 Raising of the hob

Remove the grids, first the middle one then the ones at the sides; remove all the burner caps, the flame cap crowns and the burners.

1. Remove the programmer buttons;
2. Remove the knobs;
3. Unscrew the front panel fixing screws and remove it **after disconnecting the thermostat tell-tale light faston**;
4. Loosen the screws of the hinge on the back of the cooker;
5. Raise the surface from the front end;
6. Place the surface support brackets in the front groove of the side;
7. Proceed to replacement of the burner nozzles in accordance with the appropriate gas table;
8. Adjust the primary air as described in paragraph "3.2 Adjustment for LPG";
9. After adjustment, fully tighten the fixing screws.

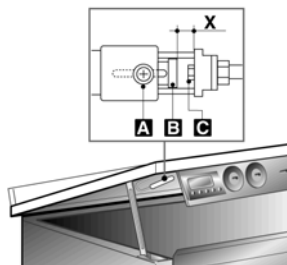




## Instructions for the installer

### 3.2 Adjustment for LPG

Loosen screw **A** and push air regulator **B** to the bottom. With a 7 mm wrench, remove nozzle **C** and replace it with the proper one (follow the instructions on the reference tables for the type of gas to be used). The torque wrench setting of the nozzle must not exceed **3 Nm**. Adjust the air by sliding regulator **B** until reaching distance "**X**" shown in the table in paragraph "3.4 Regulation of primary air". Lock regulator **B** by tightening screw **A**.



Burner	Model CSA19			Models CSA196 / CSA20		
	LPG – 2.75 kPa			LPG – 2.75 kPa		
	Nominal gas consumption (MJ/h)	Turn-down gas consumption (MJ/h)	Injector (mm)	Nominal gas consumption (MJ/h)	Turn-down gas consumption (MJ/h)	Injector (mm)
Auxiliary	4.80	1.5	0.60	5.30	1.5	0.62
Semi rapid	5.80	1.5	0.67	6.60	1.5	0.70
Rapid	9.30	3.2	0.85	9.00	3.2	0.82
Wok	13.00	5.4	1.00	15.00	5.4	1.05
Fish burner (*)	9.20	3.2	0.85	6.60	2.9	0.70

(\*) Models CSA19 / CSA196

### 3.3 Adjustment for natural gas

The hob has been tested for **natural gas** at a pressure of 1.0kPa. To allow the unit to work with this type of gas, perform the same operations described in paragraph "3.2 Adjustment for LPG", but choose the nozzles and adjust the primary air for natural gas, as shown in the following table and in paragraph "3.4 Regulation of primary air".

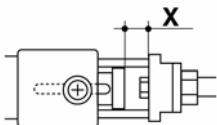
Burner	Model CSA19			Models CSA196 / CSA20		
	NG – 1.00 kPa			NG – 1.00 kPa		
	Nominal gas consumption (MJ/h)	Turn-down gas consumption (MJ/h)	Injector (mm)	Nominal gas consumption (MJ/h)	Turn-down gas consumption (MJ/h)	Injector (mm)
Auxiliary	5.30	1.4	1.04	5.30	1.4	1.00
Semi rapid	6.60	1.4	1.15	6.60	1.4	1.15
Rapid	9.00	2.4	1.35	9.00	2.4	1.35
Wok	12.50	4.3	1.65	15.00	4.3	1.75
Fish burner (*)	10.20	3.2	1.45	6.60	2.9	1.15

(\*) Models CSA19 / CSA196



## 3.4 Regulation of primary air

Referred to distance "X" in mm.



Models CSA19 / CSA196 / CSA20		
Burner	NG 1.00 kPa	LPG 2.75 kPa
Auxiliary	3.0	2.5
Semi rapid	3.0	2.0
Rapid	3.0	2.0
Wok	4.0	2.5
Fish burner (*)	4.0	4.0

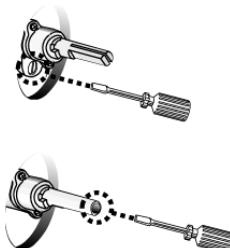
(\*) Models CSA19 / CSA196

## 4. FINAL OPERATIONS

Having carried out the above adjustments, reassemble the appliance following, backwards, the instructions in paragraph "3.1 Raising of the hob".

### 4.1 Adjustment of minimum for natural gas

Light the burner and take it to the minimum  $\Delta$ . 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.



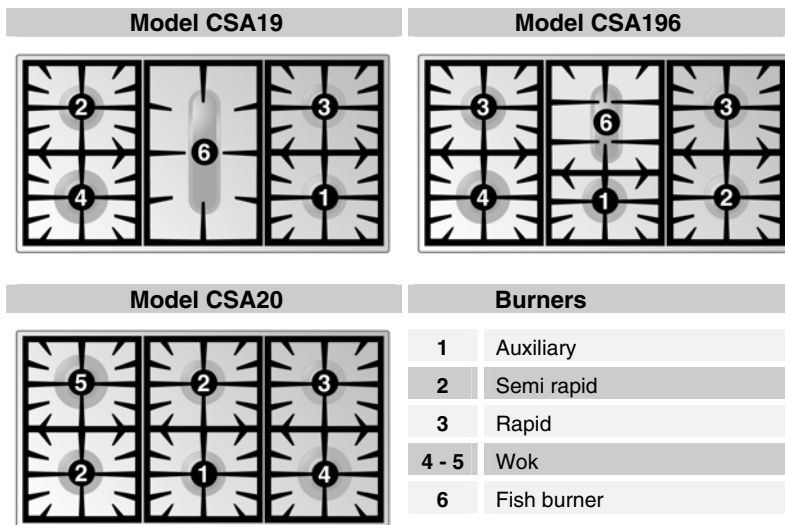
### 4.2 Adjustment of minimum for LPG

To regulate the minimum for LPG, completely tighten (clockwise) the screw inside or next to the gas tap pin (depending on the model).



## Instructions for the installer

### 4.3 Arrangement of burners on the hob



### 4.4 Positioning and levelling of the appliance

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



### 4.5 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 an authorised person.**

# Instructions for the user



## 5. DESCRIPTION OF CONTROLS

### 5.1 Front control panel

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

Model CSA19




Model CSA196



Model CSA20



Before using the **main oven** check that the electronic programmer is showing the symbol  (see paragraph "5.2.1 Clock adjustment").

### DESCRIPTION OF SYMBOLS



BACK LEFT BURNER



BACK RIGHT BURNER



FRONT LEFT BURNER



FRONT RIGHT BURNER

### WHERE AVAILABLE



FRONT CENTRAL BURNER



BACK CENTRAL BURNER



CENTRAL BURNER



MAIN OVEN THERMOSTAT



AUXILIARY OVEN THERMOSTAT



MAXI OVEN THERMOSTAT



MAIN OVEN FUNCTIONS



AUXILIARY OVEN FUNCTIONS



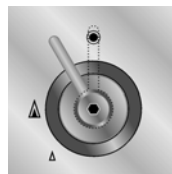
MAXI OVEN FUNCTIONS



# Instructions for the user

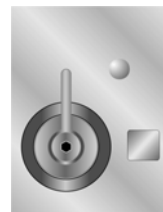
## HOB BURNER COMMAND KNOB

The flame is lit by pressing the knob and turning it anticlockwise to maximum flame . To adjust the flame turn the knob between maximum and minimum . The burner goes out when the knob is returned to the position .



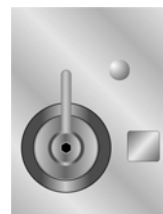
## THERMOSTAT KNOB (OVENS)

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.



## FUNCTION SWITCH KNOB (OVENS)

Turn the knob to select from the following functions:



### MAIN OVEN



NO FUNCTION SET



OVEN LIGHT



UPPER AND LOWER HEATING ELEMENT



GRILL ELEMENT



GRILL ELEMENT + VENTILATION



LOWER HEATING ELEMENT + VENTILATED HEATING ELEMENT



VENTILATED HEATING ELEMENT + VENTILATION

### AUXILIARY OVEN (MODEL CSA20)



NO FUNCTION SET



OVEN LIGHT



UPPER AND LOWER HEATING ELEMENT



UPPER HEATING ELEMENT



LOWER HEATING ELEMENT



GRILL ELEMENT



GRILL + SPIT ELEMENT

# Instructions for the user



## 5.2 Electronic Programmer



The programmer user instructions are valid only for the **main oven**.



### LIST OF FUNCTIONS



MINUTE-COUNTER KEY



COOKING TIME KEY



END-OF-COOKING KEY





DECREASE TIME KEY



INCREASE TIME KEY

### 5.2.1 Clock adjustment

When using the oven for the first time, or after a power failure, the display flashes regularly and indicates **0:00**. Press the keys   and at the same time the keys **+** or **-**: each single press changes the time by 1 minute either up or down.







Before setting the programmer activate the desired function and temperature.





## Instructions for the user

### 5.2.2 Semiautomatic cooking

Use this setting for automatic oven switch-off at the end of cooking time.





By pressing key , the display lights up, showing ; keep the key pressed and at the same time, press keys  or  to set the cooking time.




Release key  to start the programmed cooking time count. The display will now show the right time together with symbols **A** and .





### 5.2.3 Automatic cooking



Use this setting to automatically start and stop the oven.

By pressing key , the display lights up showing ; keep the key pressed and at the same time, press keys  or  to set the cooking time.

By pressing key , the sum of the right time + cooking time will appear; keep the key pressed and at the same time, press keys  or  to regulate the end of cooking time.


Release key  to start the programmed count and the display will show the right time together with symbols **A** and .



*After set-up, to see the cooking time remaining, press the key ; to see the end of cooking time press the key .*

*Set-up with incoherent values is logically prevented (e.g. the contrast between a cooking time and a longer period will not be accepted by the programmer).*

### 5.2.4 End of cooking


When cooking is over, the oven will automatically switch off and, at the same time, an intermittent alarm will sound. After switching off the alarm, the display will once again show the right time together with the symbol , indicating that the oven has returned to manual operation mode.



## Instructions for the user





### 5.2.5 Adjusting alarm volume







The acoustic alarm has three different settings. These can be operated, while the alarm is sounding, by pressing key .



### 5.2.6 Switching off the alarm

The alarm switches off automatically after seven minutes. They can be manually de-activated by pressing the keys  and  together.

### 5.2.7 Minute Counter




The programmer can also be used as a simple minute counter. By pressing key , the display shows ; keep the key pressed and at the same time press keys  or . On releasing the key , programmed counting will begin and the display will show the current time and the symbol .





*After set-up, to see the remaining time, press the key .*

*Use as a minute counter does not interrupt functioning of the oven at the end of the programmed time.*

### 5.2.8 Cancellation of set data

Once the programme has been set, keep the key of the function to be cancelled pressed, while at the same time  is reached by means of variation keys  or . Time cancellation will be considered as end-of-cooking time by the programmer.

### 5.2.9 Changing the set data

The cooking data entered can be changed at any time by keeping the function key pressed and at the same time adjusting the keys  or .



## Instructions for the user

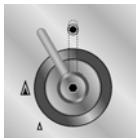
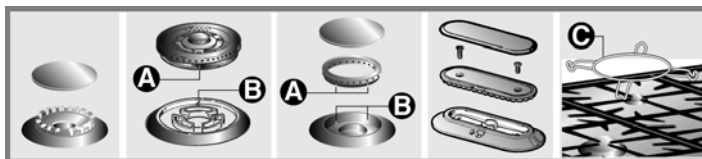
### 6. USE OF THE HOB

#### 6.1 Lighting of the hob burners



Before lighting the hob burners check that the flame cap crowns are properly positioned with their appropriate burner caps: niche **A** must be centred with pin **B**.

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



Each knob corresponds to the burner indicated. The appliance is equipped with an electronic lighting device. Just press and turn the knob anticlockwise to the maximum flame symbol **A** until the burner lights. 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.



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).



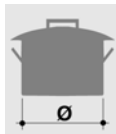
#### 6.2 Practical advice for using the hob burners

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 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



Models CSA19 / CSA196 / CSA20		
(*)	Burners	Ø min. and max. (in cm)
1	Auxiliary	12-14
2	Semi rapid	16-20
3	Rapid	18-24
4	Wok	20-26
5	Wok (Model CSA20)	20-24
6	Fish burner (Models CSA19 / CSA196)	Special oval-shaped pan

(\*) For burner reference numbers, see page 14.

## 7. USE OF THE OVENS

### 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.

After a power failure, the display will flash at regular intervals showing **0:00**. To regulate, refer to paragraph "5.2 Electronic Programmer".



*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.*

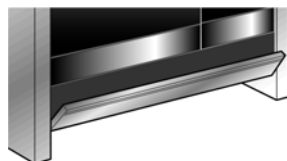


### 7.2 Oven Light

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

### 7.3 Storage compartment

A storage compartment, accessible by pulling on the top edge of the door, is located beneath the ovens. Never store inflammable materials such as rags, paper or the like. The compartment is intended only for holding the metal accessories of the range.





# Instructions for the user

## 8. AVAILABLE ACCESSORIES

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



Models CSA19 / CSA196

Model CSA20

**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.

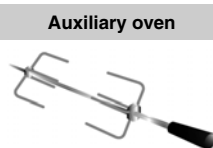
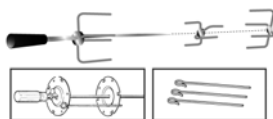
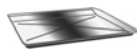
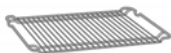
**Oven plate:** useful for catching fat from foods on the grill above.

**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 Frame:** to be inserted in the guides of the oven before using the spit.

**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 and self-cleaning oven panels 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.*



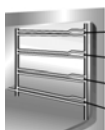
### 9.2 Hot-air cooking (main oven)



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.*

### 9.3 Grill cooking



**FUNCTION SWITCH**



**THERMOSTAT SWITCH AT MAXIMUM**



4  
3  
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.**

### 9.4 Hot-air grilling (main oven)



**FUNCTION SWITCH**



**THERMOSTAT SWITCH FROM 50° TO 200°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. Heating up time must not exceed 60 minutes.**

# Instructions for the user



## 9.5 Delicate cooking (auxiliary oven of model CSA20)



**FUNCTION SWITCH**



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



3  
2  
1

Ideal for pastries and cakes with wet covering and little sugar and damp desserts in moulds. Excellent results can also be achieved in completing cooking at the bottom and with dishes requiring heat in the lower area in particular. The plate is best inserted at bottom level.

## 9.6 Defrosting (main oven)



**FUNCTION SWITCH**



**THERMOSTAT SWITCH IN POSITION 0**



3

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

### 9.7 Spit cooking (Models CSA19 / CSA196)



FUNCTION SWITCH



THERMOSTAT SWITCH AT MAXIMUM

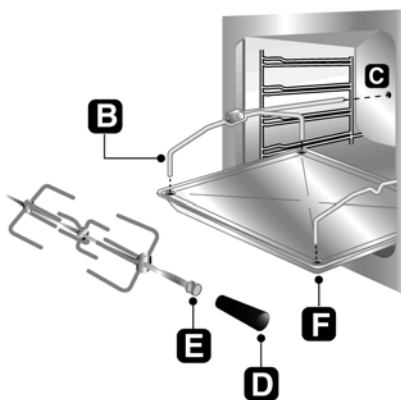
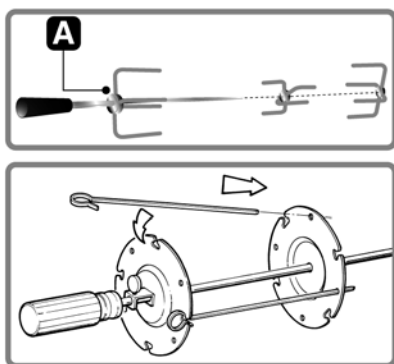


Insert the food to be cooked on to the rod and tighten screws **A** of the forks. Fit frames **B** into the holes of the bowl **F**. Remove handle **D** and position the spit rod so that pulley **E** fits into the slot on the right-hand side of frame **B**. Completely introduce the rod into the oven until the tip of the rod of frame **B** on the left-hand side fits into drive seat **C** of the spit motor on the back wall of the oven. Pour a bit of water into the pan to avoid smoke from the dripping.

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



*It is normal for the thermostat light to flash during cooking. This indicates the temperature inside the oven is regular.*





# Instructions for the user



## 9.8 Spit cooking (auxiliary oven of model CSA20)



FUNCTION SWITCH



THERMOSTAT SWITCH AT MAXIMUM



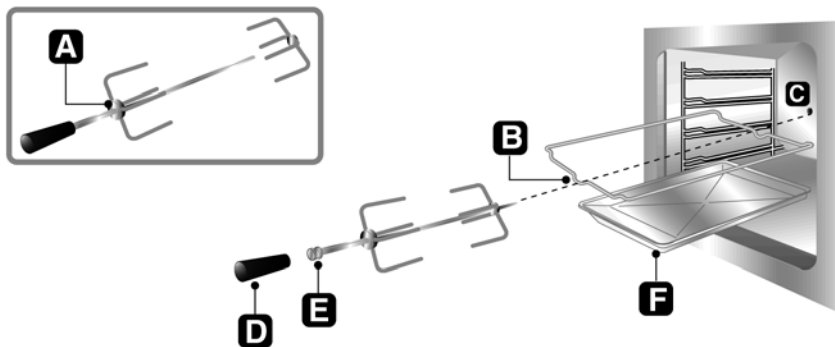
This type of cooking is only for the **auxiliary oven**. Use it for small size pieces.

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**. Fully insert frame **B** until the point of the spit shaft enters the spit-turning motor housing **C** on the rear wall of the oven. Position pan **F** on the lowest guide and pour a little water in to avoid smoke forming.

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



*It is normal for the thermostat light to flash during cooking. This indicates the temperature inside the oven is regular.*





## Instructions for the user

### 9.9 Recommended cooking table

Cooking times, especially meat, vary according to the thickness and quality of the food and to consumer taste.

## TRADITIONAL COOKING



	LEVEL FROM BELOW	TEMPERATURE (°C)	TIME IN MINUTES (*)
<b>FIRST COURSES</b>			
LASAGNE	2 - 3	210 - 230	30
OVEN-BAKED PASTA	2 - 3	210 - 230	40
<b>MEAT</b>			
ROAST VEAL	2	170 - 200	30 - 40 / KG.
ROAST BEEF	2	210 - 240	30 - 40 / KG.
ROAST PORK	2	170 - 200	30 - 40 / KG.
CHICKEN	2	170 - 200	45 - 60
DUCK	2	170 - 200	45 - 60
GOOSE - TURKEY	2	140 - 170	45 - 60
RABBIT	2	170 - 200	50 - 60
LEG OF LAMB	1	170 - 200	15 / KG.
ROAST FISH	1 - 2	170 - 200	ACCORDING TO DIMENSIONS
PIZZA	1 - 2	210 - 240	40 - 45
<b>DESSERTS</b>			
MERINGUE	1 - 2	50 - 70	60 - 90
SHORT PASTRY	1 - 2	170 - 200	15 - 20
CIAMBELLA	1 - 2	165	35 - 45
SAVOYARDS	1 - 2	150	30 - 50
BRIOCHEs	1 - 2	170 - 200	40 - 45
FRUIT CAKE	1 - 2	170 - 200	20 - 30

(\*) = WITH PREHEATED OVEN

## GRILLING



	LEVEL FROM BELOW	TIME IN MINUTES	
		FIRST SURFACE	SECOND SURFACE
PORK CHOPS	4	7 - 9	5 - 7
FILLET OF PORK	3	9 - 11	5 - 9
FILLET OF BEEF	3	9 - 11	9 - 11
LIVER	4	2 - 3	2 - 3
VEAL ESCALOPES	4	7 - 9	5 - 7
HALF CHICKEN	3	9 - 14	9 - 11
SAUSAGES	4	7 - 9	5 - 6
MEAT-BALLS	4	7 - 9	5 - 6
FISH FILLETS	4	5 - 6	3 - 4
TOAST	4	2 - 4	2 - 3

# Instructions for the user



## HOT-AIR COOKING



	LEVEL FROM BELOW	TEMPERATURE (°C)	TIME IN MINUTES
<b>FIRST COURSES</b>			
LASAGNE	2	190 - 210	20 - 25
OVEN-BAKED PASTA	2	190 - 210	25 - 30
CREOLE RICE	2	190 - 220	20 - 25
<b>MEAT</b>			
ROAST VEAL	2	150 - 170	65 - 90
ROAST PORK	2	150 - 160	70 - 100
ROASTED BEEF	2	160 - 170	65 - 90
FILLET OF BEEF	2	160 - 180	35 - 45
ROAST LAMB	2	130 - 150	100 - 130
ROAST BEEF	2	170 - 180	40 - 45
ROAST CHICKEN	2	170	70 - 90
ROAST DUCK	2	160 - 170	100 - 160
ROAST TURKEY	2	150 - 160	160 - 240
ROAST RABBIT	2	150 - 160	80 - 100
ROAST HARE	2	160 - 170	30 - 50
ROAST PIGEON	2	140 - 170	15 - 25
FISH	2 - 3	150 - 170	ACCORDING TO DIMENSIONS
PIZZA	2 - 3	210 - 240	30 - 50
<b>DESSERTS (PASTRIES)</b>			
CIAMBELLA	2 - 3	150 - 170	35 - 45
FRUIT CAKE	2 - 3	170 - 190	40 - 50
SPONGE-CAKE	2 - 3	190 - 220	25 - 35
BRIOCHEs	2 - 3	160 - 170	40 - 60
STRUDEL	1 - 2	150	25 - 35
SAVOYARD PUDDING	2 - 3	160 - 170	30 - 40
BREAD	2 - 3	190 - 210	40
TOAST	1 - 2	220 - 240	7



## Instructions for the user

### 10. CLEANING AND MAINTENANCE

#### 10.1 Cleaning stainless steel



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.

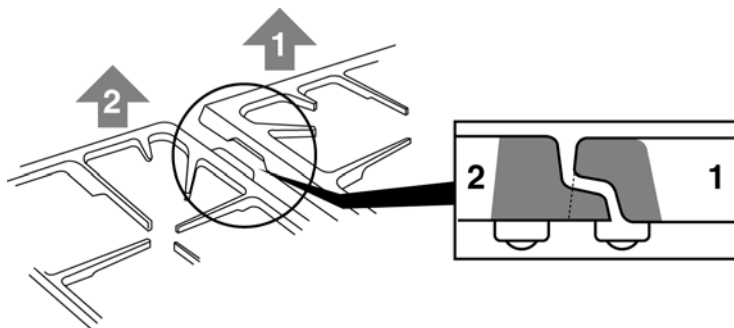
Rinse thoroughly and dry with a soft cloth or deerskin.



#### 10.2 Cleaning of the 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.



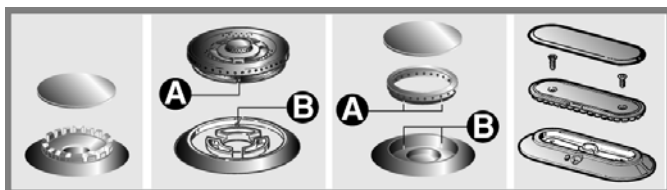
## Instructions for the user



### 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.

Re-install the caps on the corresponding crowns making sure that grooves **A** are perfectly aligned with pins **B** of the burners. Re-tighten the securing screws of the fish hob flame cap crown.



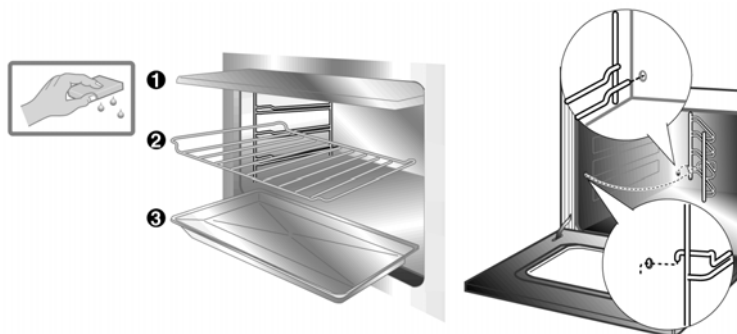
### 10.2.3 Ignition plugs and thermocouples

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 ovens (without self-cleaning panels)



*To keep an oven in good condition it must be cleaned regularly. Let it cool first. Take out all the removable parts. Remove the side guides by raising them at the front. Free them from the rear hole and extract them.*



- Clean the oven grill and side guides with hot water and non-abrasive detergent. Rinse and dry.



## Instructions for the user

- Clean the internal walls of the oven with a soft ammoniac-soaked cloth. Rinse and dry. If there are still stains or drops, place a damp ammoniac-soaked cloth on the bottom of the oven, close the door and after a few hours wash the oven with hot water and liquid detergent. Rinse and dry.

### 10.4 Door glass

These should always be kept very clean. Use absorbent kitchen paper or, in case of hard to remove dirt, wash with a wet sponge and ordinary detergent.

## 11. EXTRAORDINARY MAINTENANCE

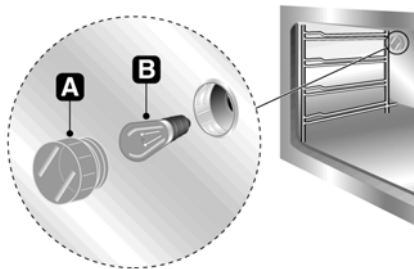
Ovens periodically require small maintenance interventions or replacement of parts subject to wear and tear such as gaskets, electric bulbs etc. Specific instructions for each intervention of this type appear below.



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

### 11.1 Replacement of light bulbs

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



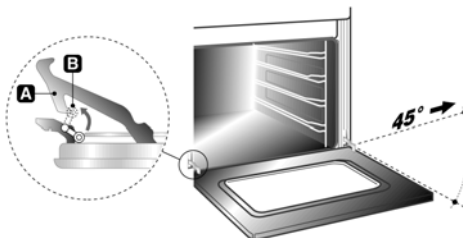
**Only use oven bulbs (T 300°C).**

# Instructions for the user



## 11.2 Dismantling of the doors

Hold the door on both sides with both hands near hinges **A** and raise levers **B**. Lift up the door forming an angle of about 45° and remove. To refit, slide the hinges **A** in the grooves, drop the door and release levers **B**.



## 11.3 Oven door gaskets

The door gaskets can be dismantled for thorough cleaning of the ovens. Before removing the gaskets the oven doors must be removed as previously described. With the doors removed, raise the tabs at the corners as shown in the figure.



## 11.4 Preventive maintenance

This appliance does not need any special maintenance. However, a few simple operations have to be carried out periodically to prevent malfunctioning:

**Burners:** the burners must be cleaned periodically to ensure correct combustion; make sure that all the openings and flame ports are clean and free of obstacles, and that the burners rest firmly on their supports.

**Gas connection:** the gas connection must be checked periodically. Each time the cooker is moved the connection may be stressed: test it for leakages using special sprays or a solution of soap and water.

**Flexible pipes:** if a flexible pipe is used, it must be inspected periodically (once a year) for leakages: if the surface of the pipe appears rigid and cracked, disconnect immediately the cooker from the gas supply and replace the pipe with a new one.

**Valves:** if the gas valves get stuck or hard to turn, they need to be cleaned and re-greased; this operation must be carried out by an authorised person.

**Oven gasket:** with time the oven gasket may harden and crack on the surface, resulting in leakage of heat from the oven and higher temperatures on the control panel and knobs. Check it periodically and replace it if necessary.



## Instructions for the user

### 12. PROBLEMS AND CAUSES

Each of the following cases is caused by an abnormal operation of the appliance and should be dealt with by a skilled operator: please contact your local dealer or Service Center in case you detect any of these malfunctioning.

PROBLEM	CAUSE	WHAT TO DO
The flame is very long with bright yellow tips. Black deposits on the bottom of the pans.	Defect of comburent air or incorrect injectors.	Call Service Center.
The flame is very short and noisy. The flame moves away from the burner ports.	Excess of comburent air.	Call Service Center.
The flame extinguishes when the burner knob is set to the low flame position.	Incorrect adjustment of the minimum heat input or excess of comburent air.	Call Service Center.
The valve knob is hard to rotate.	Gas valve worn out or needs lubrication.	Call Service Center.
The cooker suddenly stops working during operation of the oven. The electronic programmer is not operating.	Overheating of the appliance.	Let the appliance cool down: the safety thermal cut-out will self-reset when the temperature has decreased to a correct value. Should the problem arise again, call the Service Center.