
FORNI DA INCASSO A GAS (IT)

HORNOS DE GAS ENCASTRABLES (ES)

BUILT-IN GAS OVENS (GB)

FOURS A GAZ ENCASTRABLES (FR-BE)

INBOUWGASOVENS (NL-BE)

GASEINBAUHERDE (DE-BE)

Istruzioni per l'uso
Instrucciones de uso
Instructions for use
Mode d'emploi
Bedienungsanleitung
Gebrauchsanweisung

Index

	page
General regulations	36
Installation instructions	38
Adapting to different types of gas	41
Controls and functions	43
Using the gas oven	45
Cooking hints for use of the oven	48
Cleaning and maintenance	49

General regulations

These instructions are only valid for countries of destination where identification symbols are on the instruction book cover.

Warning! It is very important to ensure that this instruction manual is kept near the appliance for future consultation along with the supplied set of nozzles.

Always ensure that the appliance is sold or moved along with its instruction manual.

These recommendations are given for safety reasons. Please become thoroughly familiar with them before installing and using the appliance.

Installation must be carried out by a specialized technician in compliance with the provisions in force.

Never leave packaging components such as nails, expanded polystyrene, straps, etc. within the reach of children, since they may be dangerous.

The appliance's electrical safety is only assured if it is correctly connected to an efficient earth system. Check that this safety requirement is met, and if in doubt ask a qualified electrician to thoroughly check the system.

The appliance must only be used for the purpose for which it is intended. All other uses (such as room heating) must be considered improper and thus dangerous.

Do not obstruct openings, nor the ventilation or heat dispersion vents.

Always check that the control knobs are on zero (off) when the oven is not in use.

A number of fundamental rules must be observed when any electrical appliance is used:

- Never touch the appliance with wet or damp hands or feet.
- Never leave the appliance exposed to the weather (rain, sunlight, etc.).
- Never allow children or anyone with impaired capacities to use the appliance unsupervised.
- Never remove the plug from the mains socket by pulling on the power lead.

During and after use of the oven, the glass on the outside of the door is quite hot; keep children away to avoid accidents.

Before using the oven for the first time, heat it to the maximum temperature for long enough to burn away any oily residues which might generate unpleasant smells.

Always wear special oven gloves when removing foods from the oven.

Before cleaning and maintenance, disconnect the oven from the electrical mains supply, by disconnecting the plug or turning off the system master switch.

If the oven breaks down or malfunctions, switch it off. Never try to repair it yourself.

Repairs not done properly may be dangerous. Contact your Authorized Service Centre and insist on original spare parts.

When disposing of an old oven, take care to make parts which may be dangerous unusable, paying special attention to protecting children at play.

In order to operate correctly, gas appliances require proper ventilation. Make sure during installation that the requirements indicated in the "room ventilation" section are complied with.

Installation instructions

Important - The oven must be installed by a specialized technician in accordance with the regulations in force. Any adjustments, maintenance, etc. must be carried out with the appliance disconnected from the electricity supply.

Positioning

The appliance may be installed in fitted kitchen units of all kinds, in masonry, metal, wood or wood faced with plastic laminates, provided they will withstand temperatures up to 90°C.

The dimensions for built-in installation are shown in figure 1 - 2 - 3.

The appliance can be positioned under the worktop or the hob. In the Colonial style and stainless steel versions the appliance can be positioned in a column unit, in which case the upper-rear part of the cabinet must feature an 80/90 mm. deep vent.

Fix using 4 screws «A» at the corners of the oven door trim, as shown (fig. 1).

Important: never use the door as a lever to push the oven into the unit. Never apply excessive pressure to the door when open.

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.

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.

Discharge of combustion gases

The room must have a system for the discharge of the combustion gases outdoors, consisting of hoods connected directly to a chimney or outdoors. If use of a hood is not possible, an electric fan must be provided, mounted on an outside wall or window.

Electrical connection

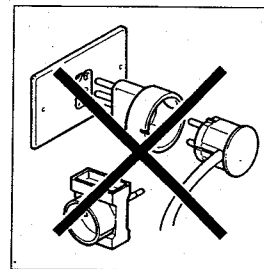
Check to make sure the voltage and the power supply line ratings are the same as those given on the Manufacturer's Specification Plate on the hob. The hob must be grounded. For this reason the plug to be attached to the cord and the socket must be of the same type (in compliance with Standards in force). Before making the electrical connection, test the ground circuit to make sure it is efficient.

The manufacturer declines any responsibility for injury or damage caused by failure to connect or to incorrect connection to the ground circuit.

When the hob is installed, the mains supply line should be equipped with a multi-pole switch with a contact opening of at least 3 mm. This switch should be close to the hob and easily accessible.

Important - If the electric cord has to be replaced, remove the rear panel screws and then the panel itself. The wire section for the new cord should not be less than 1,5 mm² (3x1,5 cord). Make sure that the ground wire (yellow-green) is at least 20 mm. longer than the other wires.

Do not use adapters, extensions, shunts or similar fittings since they could cause the cord to heat up or even burn.



Gas connection

The appliance is preset and tested to operate on **natural gas** (G 20) at the pressure of 20 mbar. The gas mains connection must be made with a (copper or steel) **pipe** or **stainless steel** hose with continuous wall, complying with the regulations in force. Make sure that the appliance has been set for the type of gas it is to use. Otherwise, see «Adapting to different types of gas».

Connecting with a pipe

Make sure that the connection does not apply any stress to any part of the appliance. The gas inlet connector has a 1/2 male gas thread. The double tapered adaptor «C» may be used, and the seal «B» provided must always be fitted (fig. 4).

Connecting with a steel hose

The gas inlet connector has a 1/2 male gas thread. The stainless steel hose used must comply with the standards in force. The seal «B» provided must be placed between the connector «A» and the hose «D» (fig. 4), and the hose must not be more than 2000 mm long.
N.B.: When using hoses, ensure that they cannot touch moving parts or be crushed.

Connecting to LPG

When connecting to bottled gas, use a pressure regulator complying with the standards in force on the gas cylinder, and make the connection in accordance with the standards.
N.B.: Check that the gas supply pressure is as indicated in the burner and nozzle specification table.

Adapting to different types of gas

The appliance is preset to operate on natural gas (G 20 - 20 mbar). To adapt it for a different type of gas, the gas burner must be adjusted.

Adjusting the gas burner

To adjust the gas burner, the inside of the oven has to be accessed as follows.

Replacing the nozzle and regulating the primary air

- Completely open the door and remove the drip tray, the shelf, the side runners and the oven bottom plate (fig. 5).
- Remove the burner by unscrewing the 2 screws «A» (fig. 6) and pull it out forwards.
- Remove the nozzle «B» using a 7 mm spanner and replace it with the model suitable for the new type of gas (see table below).
- Replace the oven burner and also replace the gas setting label on the back of the appliance with the suitable alternative available from your nearest service centre.
- Undo the screw «C» (fig. 7) and adjust the regulator «D» so that the screw «C» is in line with the mark for the type of gas to be used (N: natural gas; LPG: bottled gas).
- Secure the regulator «D» by tightening the screw «C».

Adjusting the burner minimum setting

The oven thermostat is equipped with a by-pass for the burner minimum setting which can be seen through the 18th slit in the front panel (fig. 8). When the type of gas changes, the by-pass must be replaced as follows:

- Remove the upper casing, unscrewing its screws.
- Use a straight screwdriver to unscrew the by-pass and extract it from its seat with a pair of pliers.
- Fit the by-pass (supplied with the appliance), screwing it fully into place.

In models without by-pass, the minimum burner setting is adjusted for bottled gas by screwing the by-pass already fitted on the thermostat fully down.

To change from bottled to town or natural gas, simply unscrew the by-pass a few turns.

In both cases, operation must be tested as follows. Light the oven at the temperature of 240°C and leave it in operation for 15 minutes.

Turn the knob down to the minimum setting and adjust the by-pass to bring the flame to the minimum level: the flame should not go out even when only 2-3 mm long. This operation must be carried out with the oven door closed.

After adjusting the minimum setting, try opening and closing the door; if the flame goes out, increase the minimum setting slightly. Also check that the flame does not go out when the knob is turned quickly from the maximum to the minimum setting.

Table burner specifications

Nominal thermic capacity (kW)	Reduced flowrate (W)	Natural gas G 20 (20 mbar)		LPG G 30 / G 31 (30 / 37 mbar)			
		Nozzle Ø 1/100 mm	Flowrate l/h 15°C G 20	Nozzle Ø 1/100 mm	by-pass (mm)	Flowrate g/h 15°C G 30	Flowrate g/h 15°C G 31
2,6	700	118	248	77	0,41	189	186

Air setting table (referred to fig. 7)

TIPE OF GAS	G 20 20 mbar	G 30 / G 31 30 / 37 mbar
Air regulator position with distance X	(N) 5 mm	(GPL) 15 mm

Control and functions

All the oven indicators and control knobs are found on the front panels.

Description of controls (fig. 9)

A - Minute minder and oven light knob

B - Grill pilot light

C - Thermostat + grill and rotisserie knob


D - Clock setting knob

E - Clok

F - Fume vent

Minute minder and oven light knob (A)

The numbers 5 to 60 correspond to the time in minutes; settings between the numbers marked are possible. To set correctly, turn the knob to the maximum setting of 60 and then back to the number of minutes required. While the minute minder is in use, the oven light is on.

 Position for switching on the oven light, reached by turning the knob anti-clockwise. The light also switches on whenever the oven door is opened.

The oven does not switch off automatically when the end of cooking alarm sounds.


Grill pilot light (B)

The light comes on to indicate that the electric grill is in operation.

It then switches on and off to indicate maintenance of the oven temperature.

Thermostat + grill and rotisserie knob (C)

This is the device which allows the user to select the cooking temperature most suitable for the foods to be cooked.

To make the setting, turn the knob anti-clockwise to the required value, between a MIN of 130°C and a MAX of 270°C. The setting is on a gradual scale, so intermediate values between the marked temperatures can be used. In addition, this knob can be turned to  to switch on the grill element and the rotisserie motor.

Clock setting knob (D)

Pull the knob and turn in either direction. To avoid accidentally touching hot parts, use with the oven off.

Fume vent (F)

(on some models only)

During use you may feel a flow of hot air coming from the grille in the centre of the front panel; this is quite normal.

N.B.: In the stainless steel and Colonial series, the fume vent is provided with a ventilation system.

During use you may therefore feel a flow of hot air coming from the grille in the centre of the front panel; this is quite normal. This ventilation system comes into operation when the oven has been heating up for a few minutes and switches off when the temperature drops below the minimum level.

Using the gas oven

The burner is fitted with a safety valve which cuts off the gas supply:

- 1) if there is an interruption in the mains gas supply
- 2) when the flame goes out accidentally.

The oven knob has a stop in the minimum setting position which prevents accidental switch-off when the temperature is turned down from the maximum to the minimum level.

Lighting the oven by hand (fig. 10)

To light the gas oven with safety valve proceed as follows:

- Open the door (remove the drip tray if it is on the bottom runners).
- Place a flame next to the ignition hole on the bottom of the oven, at the same time pressing the thermostat knob right down and turning it anti-clockwise to the desired temperature.
- Check through the two slots in the bottom of the oven that the oven has lit, and keep the knob pressed down for 5-7 seconds to activate the safety valve.
- When the knob is released the burner flame must remain on; otherwise, repeat the oven lighting procedure.

Electronic oven lighting

To light the gas oven with electronic ignition proceed as follows:

- Open the oven door.
- Turn the oven knob anti-clockwise to the desired temperature.
- Press the knob to ignite and wait at least 5-7 seconds before releasing the knob to activate the safety valve.
- When the knob is released the burner flame must remain on; otherwise, repeat the oven lighting procedure.

Precautions

- 1) After lighting the oven, wait a couple of minutes before closing the door.
- 2) Never close the door quickly or slam it.
- 3) With the door closed, check that the burner is working properly. To allow this, when the drip tray is used on the bottom runners, push it fully in.
- 4) If the burner flames accidentally go out, turn the knob back to 0 and do not try to relight for at least 1 minute.
- 5) You are advised not to use the oven during a power blackout to avoid abnormal operation which may cause overheating (in stainless steel and Colonial style versions).

Cooking in the oven

For the best results, allow the oven to warm up for from 10 to 15 minutes, depending on the temperature required. Then place the food in the oven and keep an eye on the cooking process through the window.

The oven contains the accessories needed for cooking: shelf and drip tray.

The enamelled drip tray is used for roasting large items such as chickens, roasts of beef, veal or pork, leg joints and other meats.

The gas oven is suitable for cooking on one shelf at a time and containers with high edges should be used, to avoid dirtying the sides of the oven.

Importante - If the oven door has to be opened during operation, leave it open for as short a time as possible to prevent the oven temperature dropping to a point which impairs cooking results.


To allow fumes to disperse, first hold the oven door half open (about 5-6 cm) for 4-5 seconds, then open completely.

Cooking using the rotisserie (fig. 11)

Before cooking using the rotisserie, it is essential to fit the guard «A» (fig. 12) to protect the front panel and knobs from the heat.

In stainless steel and Colonial style versions, the guard «A» is not supplied since the door is kept closed when the rotisserie is in use.


Fit the support «B» into the oven on the third pair of runners from the bottom, place the foods to be cooked on the spit and place the rotisserie unit in the central seats of the support «B», pushing until the rod fits into the hole in the rotisserie motor in the back of the oven. Insert the enamelled drip trap, which will collect the juices and fats from the foods cooked, on the bottom pair of runners. Unscrew the plastic handle to prevent it from heating.

To switch on the oven, turn the knob to the  symbol.

Cooking using the grill

Before cooking using the grill, it is essential to fit the guard «A» (fig. 12) to protect the front panel and knobs from the heat.

In stainless steel and Colonial style versions, the guard «A» is not supplied since the door is kept closed when the grill is in use (maximum duration 60 minutes).

Preheat the oven for at least 5 minutes and then switch on the grill by turning the knob to the  symbol.

Arrange the food to be cooked on the shelf and place it in the oven at the most suitable height, generally high up. For rapid cooking of small items, use the fourth pair of runners from the bottom; for longer times and grilling large items, use a lower pair of runners (depending on the size of the pieces of food).




Fit the drip tray onto the runners immediately below to collect the fats produced.

CAUTION - While the rotisserie and grill are in operation, the inside parts of the oven become very hot; to avoid any problems, keep children well away.

Cooking hints for use of the oven

This table provides guidelines for cooking a number of the most important dishes.

Cooking times, particularly for meat and poultry, vary depending on the thickness, the type of food and the consumer's taste.

	Preparation	Kg	Guides from bottom	Temperature °C	Cooking time (preheated oven)
OVEN	Lasagna	3.0	2	220	75 - 80'
	Cannelloni	2.5	2	205	80'
	Baked*tagliatelle	2.2	2	205	80'
	Veal	2.0	2	210	135'
	Chicken	1.5	2	210	110'
	Turkey	3.0	2	220	120'
	Duck	1.8	2	205	120'
	Rabbit	1.5	2	200	85 - 90'
	Loin, pork	1.2	2	210	110'
	Lamb	1.5	2	205	95'
	Mackerel	1.1	2	210	60 - 65'
	Sea bream	1.5	2	210	65 - 70'
	Pies	1.0	2	210	45 - 50'
	Simple pizza	0.9	2	250	16
GRILLING	Biscuits	0.5	2	160	30 - 35"
	"Paradise cake"	1.2	2	190	50'
	Jam tart	1.0	2	160	35'
	Plain sponge cake	1.0	2	190	45 - 50'
	Sole and cuttlefish	1	3		8'
	Squid kebabs	1	2		4 - 5'
GRILLING	Cod steaks	1	3		9 - 10'
	Grilled vegetables	1	2		8 - 10'
	Veal steaks	1	3		20'
	Chops	1.5	3		25'
	Beefburgers	1	3		7'
	Frankfurters	1.7	3		40 - 45'
	Spit-roast chicken	1.7	-		80 - 90'
Spit-roast veal	1	-		80'	

Cleaning and maintenance

Before doing any work, disconnect the oven from the electricity supply.

General cleaning

Constant cleaning at regular intervals will keep your cooker looking good for a long time.

If the oven is not equipped with self-cleaning liners, whenever it is used it should be left to cool down and then cleaned so that any deposits are not baked into place.

For easier cleaning, remove the shelf, the drip tray and the chrome-plated side runners (fig. 13).

Wash the enamelled parts with hot water and detergent. Do not use abrasive products, scouring pads, steel wool or acids, which might damage them. The chrome-plated parts should be rinsed and dried with a soft cloth or a chamois leather. If some stains still remain, use a little hot vinegar.

Clean the glass in the oven door and the outside parts with hot water only, taking care not to use rough cloths.

Changing the light bulb (fig. 14)

If the oven light bulb has to be replaced, remove the protective guard «A», unscrewing it counter-clockwise. After changing the bulb, replace the protective cover «A».

Use only light bulbs for ovens (T 300°C).

Oven door seal (fig. 15)

For more thorough oven cleaning, the door seal can be removed by lifting the four tangs «B» in the corners, as shown in the diagram.

Clean the seal using a sponge with soap and water; never use acid or abrasive products. After cleaning, replace the seal, keeping the longer side horizontal, and fit the tangs «B» into the holes «C», starting from the top. When fitting, it is important to keep the seal parallel to the oven opening.

Removing the door (fig. 16)

The door may be removed for easier cleaning. The hinges «**A**» are fitted with two mobile brackets «**B**», which hold the door in completely open position when engaged with the sectors «**C**».

After this, lift the door out using the movements shown in the diagram. Take hold of the sides of the door close to the hinges.

To refit the door, first disengage all the hinges from their grooves.

Before closing the door, **remember to remove the two brackets «B»** used to lock the two hinges.

Lubricating the oven tap

With time, the oven knob may become stiff or jam; in this case, it will have to be cleaned internally and the grease replaced.

N.B. This operation must only be carried out by a specialist technician.

Index

	page
Recommandations générales	52
Instructions pour l'installation	54
Adaptation aux différents types de gaz	57
Organes de commande et fonctions	59
Utilisation du four à gaz	61
Conseils pour cuisson au four	64
Nettoyage et entretien	65