

1. PRECAUTIONS FOR USE .....	18
2. DISPOSAL INSTRUCTIONS - OUR ENVIRONMENT POLICY .....	19
3. SAFETY PRECAUTIONS .....	20
4. INSTALLING THE APPLIANCE .....	21
4.1 Electrical connection .....	21
4.2 Positioning the oven .....	22
4.3 Room ventilation .....	23
4.4 Combustion gas discharge .....	23
4.5 Gas connection .....	23
5. ADAPTING TO DIFFERENT TYPES OF GAS .....	24
5.1 Adjusting the oven burner .....	24
5.2 Burner and Nozzle Data Tables .....	25
6. DESCRIPTION OF FRONT PANEL CONTROLS .....	26
7. USING THE OVEN .....	27
7.1 Precautions and General Advice .....	27
7.2 Cooling fan system (on some models only) .....	27
7.3 Using the gas oven .....	27
7.4 Using the electric grill .....	28
7.5 Attention .....	28
7.6 Clock + timer (on some models only) .....	28
8. CLEANING AND MAINTENANCE .....	29
8.1 Cleaning stainless steel .....	29
8.2 Routine daily cleaning .....	29
8.3 Food stains or spills .....	29
8.4 Cleaning the oven .....	29
8.5 Cleaning the door glazing .....	29
9. EXTRAORDINARY MAINTENANCE .....	30
9.1 Changing the light bulb .....	30
9.2 Removing doors .....	30
9.3 Removing the gaskets .....	30



**INSTRUCTIONS FOR THE USER:** these provide recommendations for use, a description of the controls and the correct procedures for cleaning and maintaining the appliance.



**INSTRUCTIONS FOR THE INSTALLER:** these are intended for the **qualified engineer** who is to check the gas supply system and install, commission and test the appliance.

## 1. PRECAUTIONS FOR USE



THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE. TAKE GOOD CARE OF IT AND KEEP IT TO HAND THROUGHOUT THE OVEN'S LIFE CYCLE.

WE URGE YOU TO READ THIS MANUAL AND ALL THE INFORMATION IT CONTAINS CAREFULLY BEFORE USING THE APPLIANCE. ALSO KEEP THE SET OF NOZZLES PROVIDED IN A SAFE PLACE. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED STAFF IN COMPLIANCE WITH THE RELEVANT REGULATIONS. THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE AND COMPLIES WITH THE **EEC DIRECTIVES** CURRENTLY IN FORCE. THE APPLIANCE IS BUILT TO PROVIDE THE FOLLOWING FUNCTION: **COOKING AND HEATING FOODS**; ALL OTHER USES ARE TO BE CONSIDERED IMPROPER.

**THE MANUFACTURER DECLINES ALL LIABILITY FOR USES OTHER THAN THOSE STATED ABOVE.**



NEVER USE THIS APPLIANCE FOR HEATING ROOMS.



NEVER USE PACKAGING RESIDUES UNATTENDED IN THE HOME. SEPARATE THE VARIOUS PACKAGING MATERIALS BY TYPE AND CONSIGN THEM TO THE NEAREST SEPARATE DISPOSAL CENTRE.



THIS APPLIANCE IS MARKED ACCORDING TO THE EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE).

THIS GUIDELINE IS THE FRAME OF A EUROPEAN-WIDE VALIDITY OF RETURN AND RECYCLING ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT.



NEVER OBSTRUCT THE OPENINGS AND SLITS PROVIDED FOR VENTILATION AND HEAT DISPERSAL.



THE NAMEPLATE WITH THE TECHNICAL DATA, SERIAL NUMBER AND MARK IS CLEARLY VISIBLE ON THE REAR OF THE OVEN AND ON THE BACK OF THIS USER MANUAL.

**THE NAMEPLATE MUST NEVER BE REMOVED.**



NEVER USE METAL SCOURING PADS OR SHARP SCRAPERS; THEY WILL DAMAGE SURFACES.

USE ORDINARY NON-ABRASIVE PRODUCTS WITH THE AID OF WOODEN OR PLASTIC UTENSILS IF NECESSARY. RINSE THOROUGHLY AND DRY WITH A SOFT CLOTH OR CHAMOIS LEATHER.

DO NOT ALLOW SPILLS OF FOODS WITH HIGH SUGAR CONTENT (E.G. JAM) TO DRY INSIDE THE OVEN. IF THEY DRY FOR TOO LONG, THEY MIGHT DAMAGE THE ENAMEL COATING INSIDE OF THE OVEN.



***The manufacturer declines all responsibility for injury or damage caused by failure to comply with the above regulations or deriving from tampering with even just one part of the appliance and the use of non-original spare parts.***



### **2. DISPOSAL INSTRUCTIONS - OUR ENVIRONMENT POLICY**

Our products are only packaged using non-pollutant, environment-friendly, recyclable materials. We urge you to cooperate by disposing of the packaging properly. Contact your local dealer or the competent local organisations for the addresses of collection, recycling and disposal facilities. Never leave all or part of the packaging lying around. Packaging parts, and especially plastic bags, may represent a suffocation hazard for children.

Your old appliance must also be disposed of properly.

**Important:** deliver the appliance to your local organisation authorised to collect scrapped appliances. Proper disposal allows the intelligent recovery of valuable materials.

Before scrapping your appliance it is important to remove doors and leave shelves in position as for use, to ensure that children cannot accidentally become trapped inside the oven during play. Also, cut the power supply lead and remove it and the plug.

### 3. SAFETY PRECAUTIONS

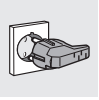


SEE INSTALLATION INSTRUCTIONS FOR SAFETY REGULATIONS FOR ELECTRIC OR GAS APPLIANCES AND FOR VENTILATION FUNCTIONS.

IN YOUR INTEREST AND TO ENSURE YOUR SAFETY, BY LAW ALL ELECTRIC APPLIANCES MUST ONLY BE INSTALLED AND SERVICED BY QUALIFIED STAFF, IN ACCORDANCE WITH THE RELEVANT REGULATIONS.

OUR APPROVED INSTALLATION ENGINEERS GUARANTEE YOU A JOB WELL DONE.

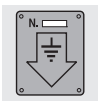
GAS OR ELECTRIC APPLIANCES MUST ALWAYS BE DISCONNECTED BY SUITABLY SKILLED PEOPLE.



THE PLUG TO BE CONNECTED TO THE POWER SUPPLY LEAD AND THE RELATIVE SOCKET MUST BE OF THE SAME TYPE AND COMPLY WITH THE RELEVANT REGULATIONS.

THE POWER SUPPLY SOCKET MUST BE ACCESSIBLE EVEN AFTER THE APPLIANCE HAS BEEN BUILT-IN.

**NEVER DISCONNECT THE PLUG BY PULLING ON THE POWER SUPPLY LEAD.**



THE APPLIANCE MUST BE CONNECTED TO EARTH IN COMPLIANCE WITH ELECTRICAL SYSTEM SAFETY REGULATIONS.



IMMEDIATELY AFTER INSTALLATION, CARRY OUT A QUICK TEST ON THE APPLIANCE FOLLOWING THE INSTRUCTIONS PROVIDED LATER IN THIS MANUAL. IF THE APPLIANCE FAILS TO OPERATE, DISCONNECT IT FROM THE ELECTRICAL MAINS AND CONTACT YOUR NEAREST SERVICE CENTRE.

NEVER ATTEMPT TO REPAIR THE APPLIANCE.



NEVER PLACE FLAMMABLE OBJECTS IN THE OVEN: IF IT SHOULD ACCIDENTALLY BE SWITCHED ON, THIS MIGHT CAUSE A FIRE.



**THE APPLIANCE BECOMES VERY HOT DURING USE.** TAKE CARE NEVER TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN.



**THE APPLIANCE IS INTENDED FOR USE BY ADULTS.** THE USE OF THIS APPLIANCE IS NOT PERMITTED TO PEOPLE (INCLUDING CHILDREN) OF REDUCED PHYSICAL AND MENTAL ABILITY, OR LACKING IN EXPERIENCE IN THE USE OF ELECTRICAL APPLIANCES, UNLESS THEY ARE SUPERVISED OR INSTRUCTED BY ADULTS OR PEOPLE RESPONSIBLE FOR THEIR SAFETY.



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



AFTER EACH USE, ALWAYS CHECK THAT THE CONTROL KNOBS ARE TURNED TO 0 (OFF).



THESE INSTRUCTIONS ONLY APPLY TO THE COUNTRIES OF DESTINATION WHOSE IDENTIFICATION SYMBOLS ARE LISTED ON THE COVER OF THIS MANUAL.



***The manufacturer declines all responsibility for injury or damage caused by failure to comply with the above regulations or deriving from tampering with even just one part of the appliance and the use of non-original spare parts.***



## 4. INSTALLING THE APPLIANCE



Installation must be carried out by a **qualified engineer** in compliance with the relevant regulations.

### 4.1 Electrical connection



The nameplate with the technical data, serial number and mark is clearly visible on the rear of the oven and on the back of this user manual.

**The nameplate must never be removed.**



The appliance must be connected to earth in compliance with electrical system safety regulations.



If a permanent connection is used, the appliance's power supply line must be fitted with an omnipolar breaking device with contact gap of at least **3 mm**, located in an easily accessible position close to the appliance itself.

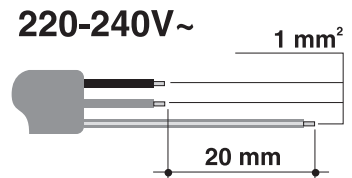


If a socket and plug connection is used, check that they are of the same type. Do not use reducers, adapters or junctions since they may cause overheating or burns.



**Operation at 220-240 V~:** use a type H05RR-F/H05V2V2-F three-wire cable (cable of 3 x 1 mm<sup>2</sup>).

*The earth wire (yellow-green) must be at least 20 mm longer than the other wires at the end for connection to the appliance.*

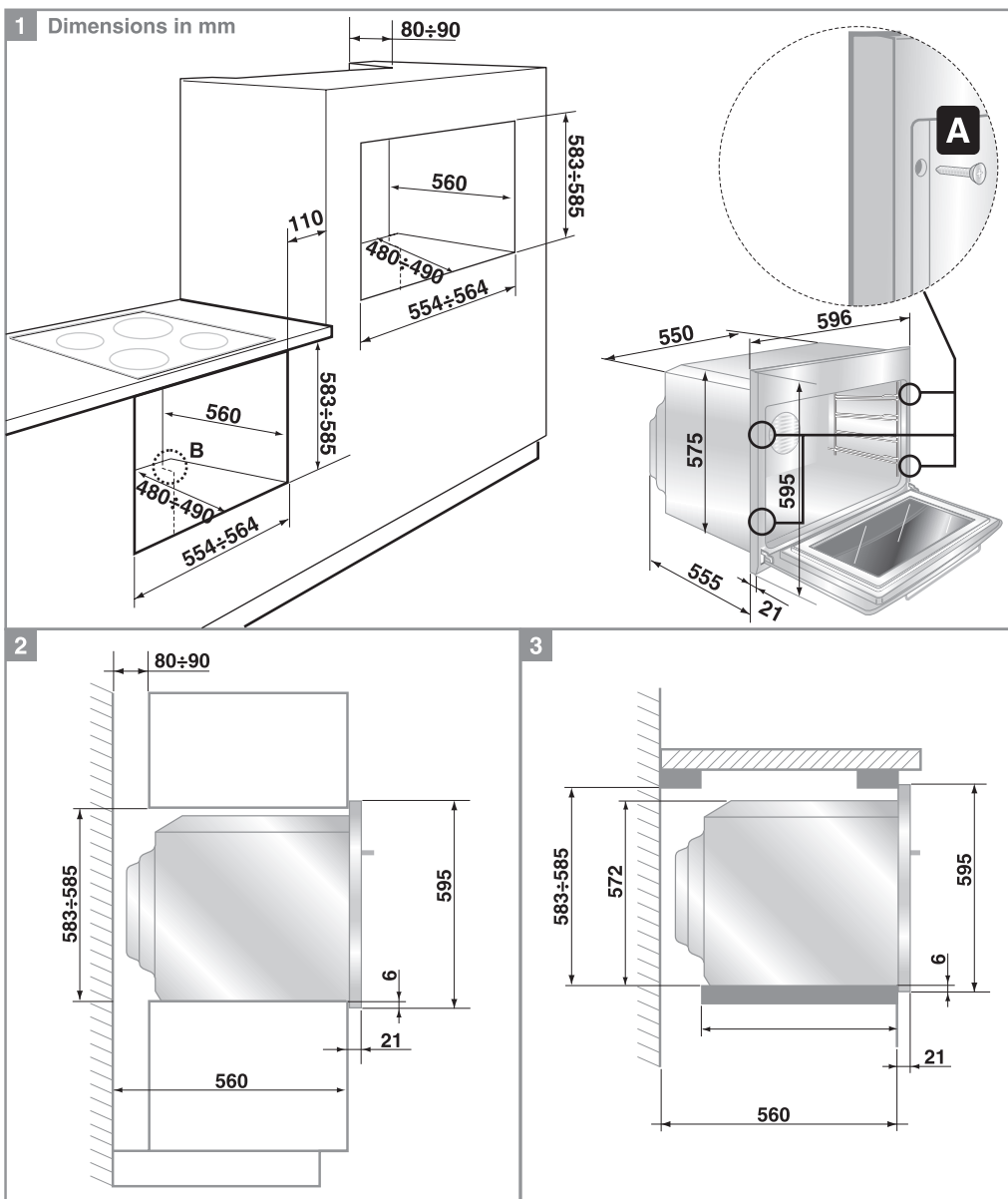


**The manufacturer declines all responsibility** for injury or damage caused by failure to comply with the above regulations or deriving from tampering with even just one part of the appliance.

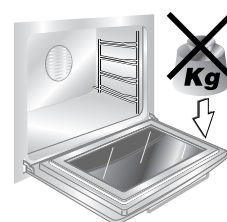


### 4.2 Positioning the oven

The appliance is designed for built-in installation (class 3) in cabinets of any heat-resistant material. Comply with the dimensions shown in figures 1, 2 and 3. When installing under worktops, comply with the dimensions shown in figure 1-3. When installing under worktops incorporating hobs, a gap of at least 110 mm must be left from any side wall, as shown in figure 1. When installing in tall units, comply with the dimensions shown in figure 1-2, bearing in mind that the top/rear of the unit must have an opening 80-90 mm deep. Screw the 4 screws A into the inside of the frame (fig. 1). For installation under tops, make sure that the rear/bottom of the unit has an opening similar to that shown in figure 1 (B). See the instructions supplied with the hob for the relative positioning and fixing procedures.



Never use the door for leverage when inserting the oven in the cabinet. Never apply excessive pressure to the open door.



### 4.3 Room ventilation



## Instructions for the Installer

GB-IE



The appliance may only be installed in a permanently ventilated room as specified by the relevant regulations. The air flow into the room where the appliance is installed must be sufficient for proper gas combustion and room ventilation. The air intakes, protected by gratings, must be of suitable size (see relevant regulations) and located so that they cannot be even partially obstructed. The kitchen must be kept properly ventilated to disperse the heat and humidity produced by cooking processes: in particular, a window should be opened or the speed of any fans increased after prolonged use.

### 4.4 Combustion gas discharge



Combustion gases must be discharged by means of hoods connected to a flue with reliable natural draught, or a fan extraction system. An effective extraction system requires careful design by an authorised specialist, and must comply with the regulation distances and positions. After installation, the engineer must issue a certificate of compliance.

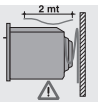
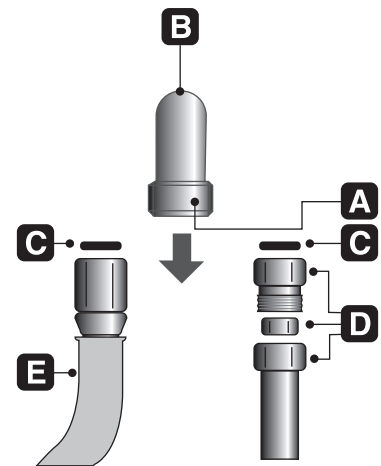
### 4.5 Gas connection

#### Connection with copper pipe:

The connection to the gas supply mains must be made so that no stresses or strains of any kind are applied to the appliance. The connection can be made using the adapter unit **D** with two conical elements, always fitting the gasket **C** supplied.

#### Connection with steel hose:

use only continuous-wall stainless steel hoses compliant with the relevant regulations, and always fit the gasket **C** supplied between the fitting **A** and the hose **E**.



When connecting with a hose, ensure that the total length of the pipeline is not more than 2 metres; also ensure that the hoses do not touch moving parts and are not crushed.



## 5. ADAPTING TO DIFFERENT TYPES OF GAS



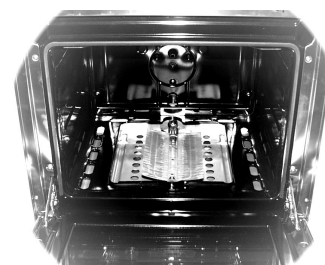
**Before carrying out the operations described below, disconnect the appliance from the electricity supply.**

The appliance is tested with G20 (2H) natural gas at the pressure of 20 mbar. If it is to be used with other types of gas, the burner nozzle has to be changed and the gas valve adjusted. To replace the nozzle, proceed as described below.

### 5.1 Adjusting the oven burner

To adjust the oven burner, open the oven door and proceed as follows:

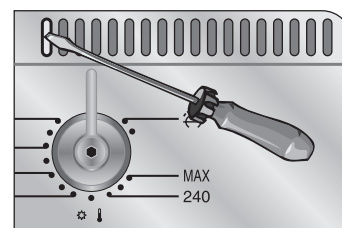
- remove all accessories (pans, shelves and any steel runners);
- lift the oven bottom plate and extract it so that the inside of the oven is as shown in the picture.



#### 5.1.1 Adjusting the minimum setting (models with slotted front panel)

The oven thermostat has a screw for regulating the minimum setting, visible from the 18th slot of the front panel, starting from the right. When the type of gas used changes, the by-pass must be replaced as follows:

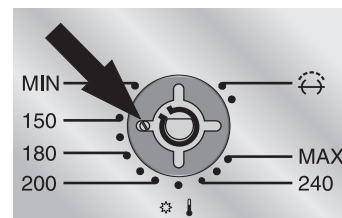
- Remove the top case unscrewing the respective screws.
- Unscrew the by-pass with a straight-head screwdriver and extract it from its housing with pliers.
- Fit the by-pass (supplied) tightening the screw fully



#### 5.1.2 Adjusting the minimum setting (models without slots on front panel)

The oven thermostat has a screw for regulating the minimum setting, accessed by removing the thermostat knob. When the type of gas used changes, the minimum setting must be adjusted as follows:

- Light the oven burner and keep it operating at the highest setting for 10/15 minutes with the door closed. Now turn the knob to the minimum temperature setting, remove the knob and use a straight-head screwdriver to adjust.



- When using bottled gas, the adjuster screw must be turned fully clockwise. The diameter of the by-pass is stated in point "5.2 Burner and Nozzle Data Tables".

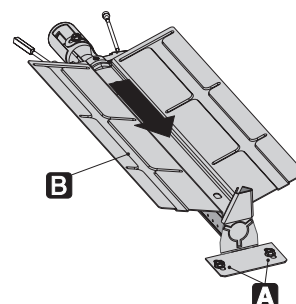


If town gas or natural gas is used, it is sufficient to unscrew the by-pass by a few turns. In both cases, functioning must be tested as follows. Light the oven burner at a temperature of 240°C and leave it on for 15 minutes. Turn the knob to the minimum temperature setting and adjust the by-pass taking the flame to a minimum: it should stay lit although the length is 2-3 mm. This operation must be done with the oven door closed.

After having adjusted the minimum setting try opening and closing the door; if the flame goes out increase the minimum setting a little. Also, make sure that when changing from the maximum to the minimum setting the flame does not go out.

#### 5.1.3 Changing the nozzle

- Undo the oven burner fixing screws A.
- Move the burner B outwards until the nozzle is accessible.
- Use a 7 socket wrench to change the nozzle, fitting the one for the type of gas to be used (see point "5.2 Burner and Nozzle Data Tables").





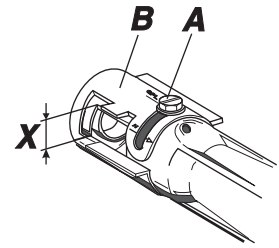


## Instructions for the Installer

GB-IE

### 5.1.4 Adjusting the oven burner primary air flow

- Undo the adjuster screw “A” of the air regulator sleeve;
- Turn the regulator sleeve “B” into the position for the type of gas to be used, consulting the table below;
- Tighten the adjuster screw and restore the seals;
- When the operation is complete, reassemble the burner correctly.



	NATURAL GAS (N)	G30/G31 (LPG)
X =	5 mm	15 mm

When the operation is complete, replace the nameplate on the back of the oven with the one provided for the new type of gas.

### 5.2 Burner and Nozzle Data Tables

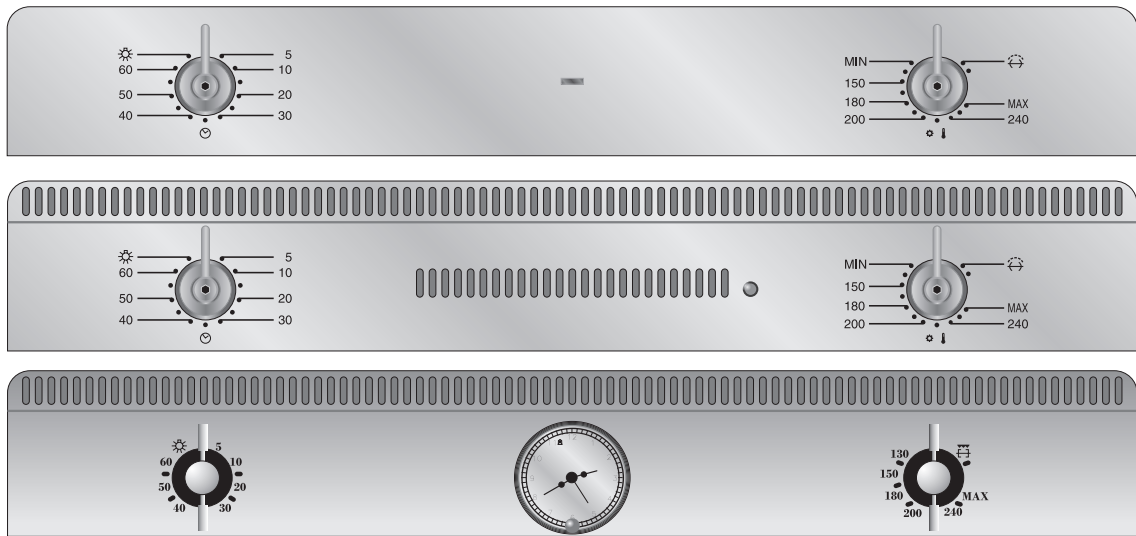
Burner	Rated heat capacity (kW)	BOTTLED GAS - G30/G31 28/37 mbar				
		Nozzle diameter 1/100 mm	By-pass 1/100 mm	Reduced heat capacity (W)	Flow-rate g/h G30	Flow-rate g/h G31
Oven	2.6	77	41	700	189	186

Burner	Rated heat capacity (kW)	NATURAL GAS – G20 20 mbar	
		Nozzle diameter 1/100 mm	Reduced heat capacity (W)
Oven	2.6	118	700



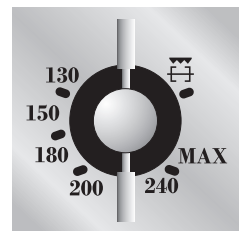
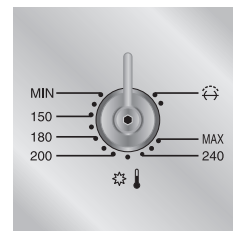
## 6. DESCRIPTION OF FRONT PANEL CONTROLS

All the cooker's control and monitoring devices are placed together on the front panel. The table below provides the key to the symbols used.



### THERMOSTAT KNOB

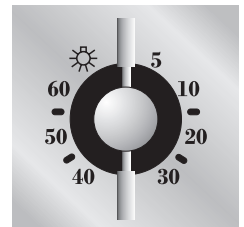
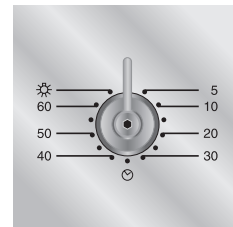
This knob lights the gas burner inside the oven. The cooking temperature is set by turning the knob anti-clockwise to the value required, between Min. and Max. For instructions for lighting the gas oven, refer to point "5.3 Using the Gas Oven".



### TIMER KNOB (ON SOME MODELS ONLY)

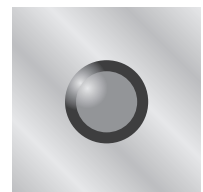
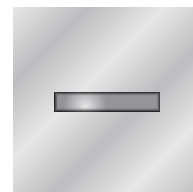
To use the timer, set the buzzer by turning the knob clockwise. The numbers correspond to minutes (maximum 55 minutes). Setting is on a gradual scale and intermediate positions between the numbers can be used. The end of cooking buzzer does not turn off the oven.

The ☀️ setting turns on the light inside the oven during normal operation (without timer).



### GRILL LIGHT (DEPENDING ON MODELS)

Illuminates to indicate that the grill is heating up. Goes out when the set temperature is reached; flashes at regular intervals to indicate that the temperature inside the oven is being kept constantly at the set level.





## 7. USING THE OVEN



In models with analogue clock and timer knob, locate on the  symbol.

### 7.1 Precautions and General Advice

When the oven and grill are used for the first time, they should be heated to the maximum temperature for long enough to burn off any oily residues left by the manufacturing process, which might contaminate foods with unpleasant smells.



Oven accessories which may come into contact with foods are made from materials compliant with EEC directive 89/109 of 21/12/88 and national relevant regulations.



**WARNING:** the gas oven's door must be open when lit. The oven is fitted with a safety system which cuts out burner ignition if the door is closed. If you mistakenly attempt to light the burner with the door closed, open the door and wait a few moments before trying again.



To avoid unpleasant contact with any steam inside the oven, open the door in two stages; hold it open just a little (about 5 cm) for 4-5 seconds, then open it completely. If you have to check or carry out other procedures on food during cooking, leave the door open for as short a time as possible to prevent a drop in the oven temperature which will impair the cooking results. When the door is opened the oven's internal fan cuts out automatically; it starts up again when the door is closed.

### 7.2 Cooling fan system (on some models only)

The appliance is equipped with a cooling system which comes into operation a few minutes after the oven is lit. Operation of the fan generates a normal air flow which comes out above the door and may continue for a short time even after the oven is turned off.

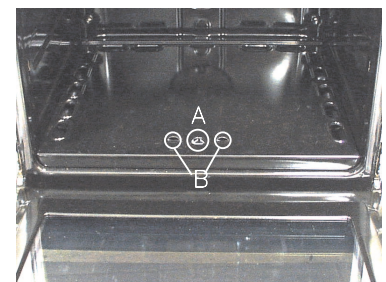
### 7.3 Using the gas oven


#### 7.3.1 Electronic spark ignition

Completely open the oven door and press the thermostat knob while turning it anti-clockwise to the maximum temperature setting; this automatically activates the electric spark ignition device. Once the burner has ignited, keep the knob pressed down for a few seconds to allow the thermocouple to heat up. If the burner has not lit after 15 seconds, stop trying, leave the oven door open and wait 1 minute before trying again.

#### 7.3.2 Lighting the burner by hand

Completely open the oven door and turn the thermostat knob anti-clockwise. Place a lit match close to the end of the flame pipe A in the centre of the bottom of the oven and press the thermostat knob. Once the burner has ignited, keep the knob pressed down for a few seconds to allow the thermocouple to heat up and check that the burner has lit properly through the inspection hole B. The cooking temperature is set by turning the knob clockwise to the value required, between 50° and 275°C.



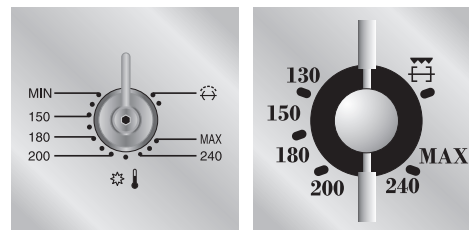
If the burner accidentally goes out, turn the knob to the off (  ) position and wait at least one minute before trying to relight it.



### 7.4 Using the electric grill

To turn on the grill function, simply turn the gas oven thermostat knob to the or position.

**WARNING: THE GAS OVEN AND THE GRILL/ROTISSERIE CANNOT BE USED SIMULTANEOUSLY.**

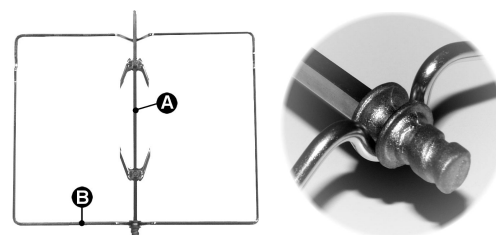


#### 7.4.1 Operation of the grill + rotisserie (on some models only)

Fit the spit rod into the rotisserie bushing and select grill function or .

#### 7.4.2 Using the rotisserie in cookers with normal oven

Place the rotisserie shelf "B" on the second pair of runners from the bottom and fit the rod "A" into the hole in the back of the oven.

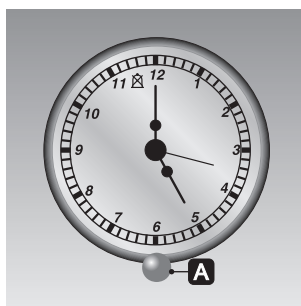


### 7.5 Attention



- Grilling processes must never last more than 60 minutes.
- Keep the oven door closed during cooking.
- Accessible parts may be very hot during and after use of the grill; keep children well away from the appliance.
- During rotisserie cooking operations, one of the pans supplied with the cooker should be placed in the bottom of the oven, on the bottom runners, to collect any grease and fat produced.
- When using the oven, remove all unused pans and shelves from its interior.
- During cooking, do not cover the bottom of the oven with aluminium or tin foil, and do not place pans or trays on it; this may damage the enamel coating. If you wish to use greaseproof paper, position it so that it does not interfere with the hot air circulation inside the oven.

### 7.6 Clock + timer (on some models only)



#### 7.6.1 Setting the time

To set the correct time, press or pull the knob A (depending on the model) and turn it clockwise.

#### 7.6.2 Timer

To set it, turn the knob "A" in either direction until the hand is on the time required (max. 55 minutes). Once the time set is over, a buzzer will sound. To stop it, move the hand back to the symbol by turning the knob "A". When the buzzer sounds the oven is not automatically switched off.



## 8. CLEANING AND MAINTENANCE

Before carrying out any operations, disconnect the appliance from the electricity supply.



Never use a jet of steam for cleaning the inside of the oven.

### 8.1 Cleaning stainless steel



To keep stainless steel in good condition, it must be cleaned regularly, after each time the cooker is used, after leaving it to cool down.

### 8.2 Routine daily cleaning

When cleaning and caring for stainless steel surfaces, always use **only** specific products which do not contain abrasives or chlorine-based acids.

**Instructions for use:** pour the product onto a damp cloth and wipe over the surface, then rinse thoroughly and dry with a soft cloth or chamois leather.

### 8.3 Food stains or spills

Never use metal scouring pads or sharp scrapers; they will damage surfaces.

Use ordinary non-abrasive products with the aid of wooden or plastic utensils if necessary. Rinse thoroughly and dry with a soft cloth or chamois leather.

Do not allow spills of foods with high sugar content (e.g. jam) to dry inside the oven. If they dry for too long, they might damage the enamel coating inside of the oven.



### 8.4 Cleaning the oven



To keep the oven in good condition, it must be cleaned regularly, after allowing it to cool down. Remove all removable parts.



Clean the oven shelves with hot water and non-abrasive detergents, rinse and dry.

### 8.5 Cleaning the door glazing

The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll; remove stubborn dirt with a damp sponge and ordinary detergent.



Never use metal scouring pads or sharp scrapers; they will damage surfaces.



## 9. EXTRAORDINARY MAINTENANCE

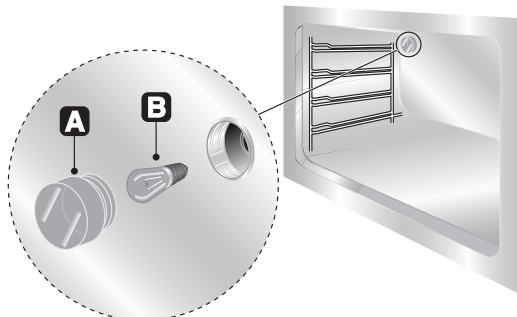
Occasionally, the oven will require minor servicing procedures or the replacement of parts subject to wear and tear, such as gaskets, light bulbs, etc. The specific instructions for each procedure of this kind are provided below.

*Before carrying out any operation involving access to live parts, disconnect the appliance from the electricity supply.*



### 9.1 Changing the light bulb

Remove the protective cover **A** by unscrewing it anti-clockwise and replace the bulb **B** with another of the same type (25 W). Replace the protective cover **A**.



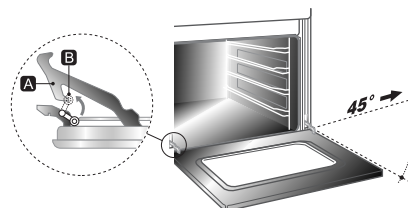
*Use only light bulbs approved for ovens (T 300°C).*



### 9.2 Removing doors

Lift the levers **B** and take hold of the two sides of the door with both hands close to the hinges **A**.

Raise the door to an angle of about 45° and remove it. To reassemble, fit the hinges **A** into their grooves, then lower the door into place and engage the levers **B**.



### 9.3 Removing the gaskets

To allow thorough cleaning of the oven, the door gasket can be removed. Before removing the gasket, remove the oven door as described above. Once the door has been removed, lift the tangs at the corners as shown in the figure.

