

Contents

1.	INSTRUCTIONS FOR SAFE AND PROPER USE	4
2.	INSTALLATION OF THE APPLIANCE	6
3.	ADAPTATION TO DIFFERENT TYPES OF GAS	12
4.	FINAL OPERATIONS	14
5.	DESCRIPTION OF CONTROLS	15
6.	USE OF THE COOKING HOB	21
7.	USE OF THE OVENS	23
8.	ACCESSORIES	24
9.	COOKING HINTS	26
10.	CLEANING AND MAINTENANCE	34
11.	EXTRAORDINARY MAINTENANCE	38
12.	PROBLEMS AND CAUSES	41



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



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

Introduction

1. INSTRUCTIONS FOR SAFE AND PROPER USE



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

THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE.



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



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



IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE APPLIANCE, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, SWITCH OFF THE POWER SUPPLY TO THE APPLIANCE AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.

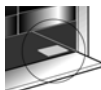
NEVER ATTEMPT TO REPAIR THE APPLIANCE.



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.



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.



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

Introduction



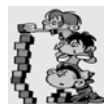
DO NOT INSTALL THIS APPLIANCE ON A RAISED PLATFORM



DO NOT PUT PANS WITHOUT PERFECTLY SMOOTH AND FLAT BOTTOMS ON THE COOKING 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 TO GO NEAR OR PLAY WITH IT.



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.



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



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.



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

Instructions for the installer

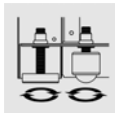


2. INSTALLATION OF THE APPLIANCE



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

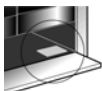
2.1 Positioning and levelling of the appliance



This appliance is fitted with 4 castors for easy positioning. To block the appliance in its final position, extract the feet on the front and screw the corresponding castors in.

CAUTION: delicate floors could be damaged by the castors; in this case, lift the appliance with a mechanical means.

2.2 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.



The connection to the mains shall be done conforming to the regulations in force. Check that the power line is adequately grounded. Do not use reducers, adapters or shunts. On the power line, install an omnipolar cut-off device with contact cut-off distance greater than or equal to **3 mm**, located in an easily accessible position near the unit.

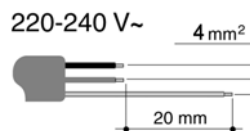
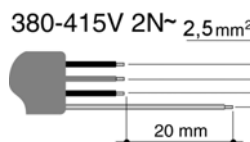
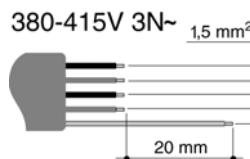


For operation on 400-415V3N~: use an H05RR-F-type five-core cable (5 x 1.5 mm²).

For operation on 400-415V2N~: use an H05RR-F-type four-core cable (4 x 2.5 mm²).

For operation on 230-240V~: use an H05RR-F-type three-core cable (3 x 4 mm²).

The cable end to be connected to the appliance must be provided with an ground wire (yellow-green) at least 20 mm longer.

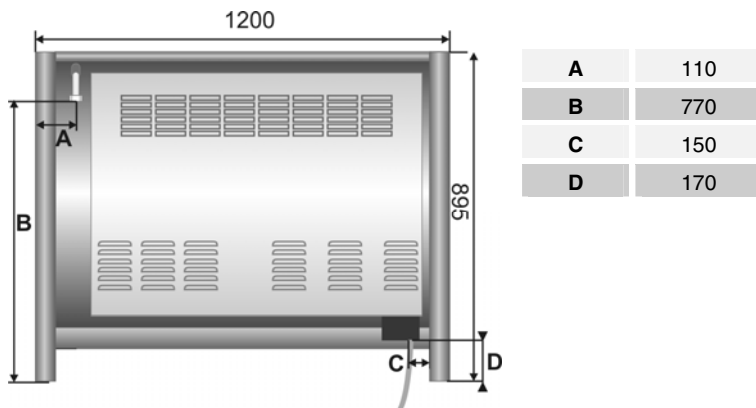


The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance.



Instructions for the installer

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





2.3 Gas connection

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

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

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.

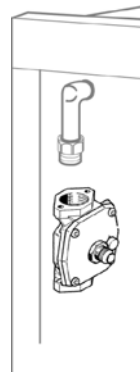
Before the cooker is operated make certain all relevant parts are placed in the correct position.

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



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





Instructions for the installer

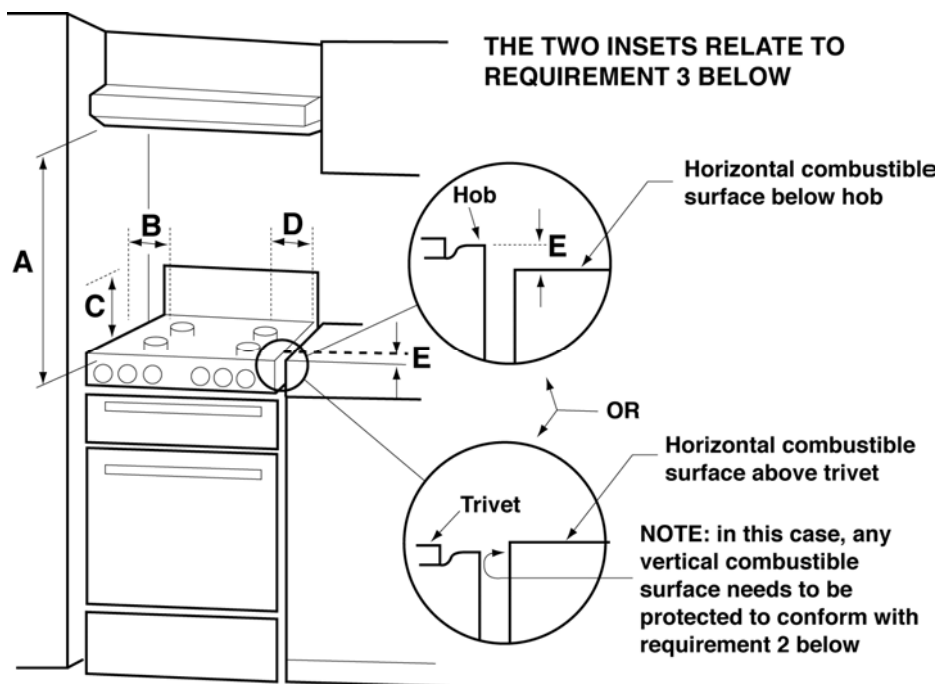


2.4 Room ventilation

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 cm², or 200 cm² 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.

2.5 Clearance above and around domestic cookers

Extract from AS5601



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

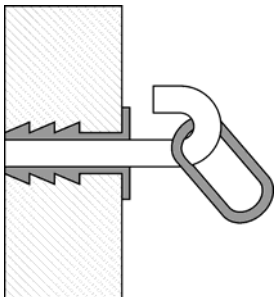
- 1 Requirement 3 does not apply to a freestanding or elevated cooking appliance which is designed to prevent flames or the cooking vessels from extending beyond the periphery of the appliance.
- 2 The 'cooking surface area' is defined as that part of the appliance where cooking normally takes place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

2.6 Instruction for wall fixing

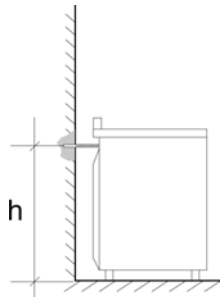
- 1) Fix the screw to the wall and hook the chain (**B**);
- 2) Hook the chain to the hole positioned at the rear of the cooker by the gas pipe (**A**);
- 3) Once the chain is in position, push the cooker against the wall;
- 4) The height of the screw hole from floor level must not exceed 800 mm (**C**).



A



B



C



3. ADAPTATION TO DIFFERENT TYPES OF GAS

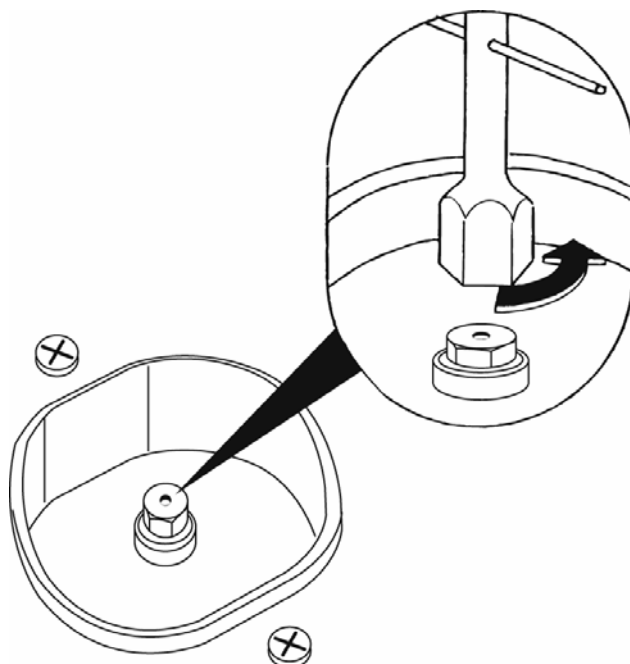


Before performing any cleaning or maintenance work, switch off the power supply to the appliance.

The cooking hob of the cooker is preset for **G20 natural gas** at a pressure of 20 mbar. In the case of functioning with other types of gas the burner nozzles must be changed and the minimum flame adjusted on the gas taps. Replace the burner nozzles as indicated in the table of the gas to be used.

3.1 Changing nozzles

1. Extract the grids and remove all the caps and flame-spreader crowns;
2. unscrew the burner nozzles with a 7 mm socket wrench;
3. proceed with replacing the burner nozzles in accordance with the table for the gas in question.





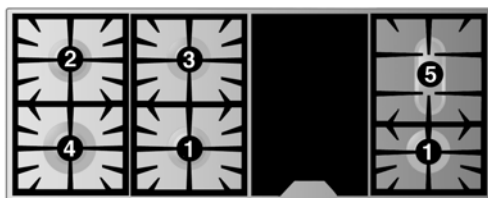
Instructions for the installer

3.2 Burner and nozzle characteristics table

Burner	LPG (PROPANE) – 2.75 KPa	
	Nominal gas consumption (MJ/h)	Injector (mm)
Auxiliary	3.9	0.54
Semi rapid	6.3	0.68
Rapid	10.8	0.88
Triple crown	12.8	1.00
Fish pan	6.8	0.72

Burner	NG – 1.0 KPa	
	Nominal gas consumption (MJ/h)	Injector (mm)
Auxiliary	3.7	0.90
Semi rapid	6.5	1.20
Rapid	10.9	1.55
Triple crown	12.7	1.75
Fish pan	7.2	1.25

3.3 Arrangement of burners on cooking hob



BURNERS

- 1 Auxiliary
- 2 Semi rapid
- 3 Rapid
- 4 Triple crown
- 5 Fish burner



4. FINAL OPERATIONS

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

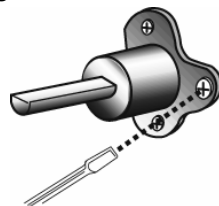


Following adjustment to a gas other than the preset one, replace the gas adjustment label fixed to the appliance with the one corresponding to the new gas. This label is in the packet together with the nozzles.

4.1 Adjustment of minimum for natural gas

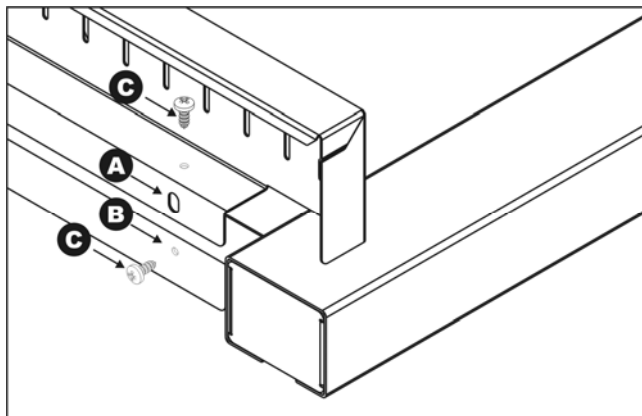
Light the burner and turn it to the minimum position **Δ**. Extract the gas tap knob and turn the adjustment screw at the side of the tap rod until the correct minimum flame is achieved.

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 Mounting the rear top upstand

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



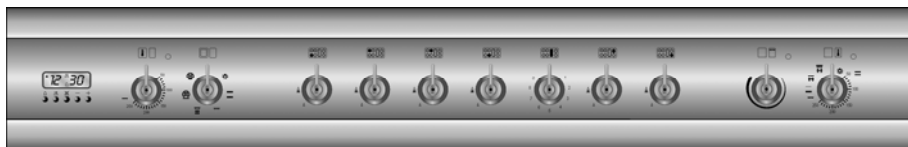



Instructions for the user

5. DESCRIPTION OF CONTROLS

5.1 Front control panel

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



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

DESCRIZIONE DEI SIMBOLI



FRONT LEFT BURNER



BACK LEFT BURNER



FRONT CENTRAL BURNER



BACK CENTRAL BURNER



FRONT RIGHT BURNER



BACK RIGHT BURNER



BARBECUE ELEMENT



MAIN OVEN THERMOSTAT



AUXILIARY OVEN THERMOSTAT







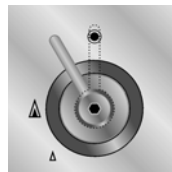
MAIN OVEN FUNCTIONS



AUXILIARY OVEN FUNCTIONS

COOKING 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 .



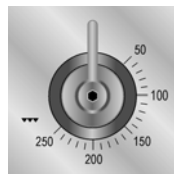
Instructions for the user





MAIN OVEN THERMOSTAT KNOB

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

The tell-tale light comes on to indicate that the oven is warming up. When it goes out it means that the required temperature has been reached. Intermittent going on and off of the light means that the oven temperature is being constantly maintained at the programmed level.



AUXILIARY OVEN VARIABLE GRILL KNOB

Position the auxiliary oven thermostat knob on the symbol  or .

Turn the variable grill knob clockwise to the desired position.

When the signal light comes on the grill is engaged.



BARBECUE ELEMENT POWER REGULATOR KNOB

This knob allows adjustment of the power of the barbecue griddle on the hob. Set the knob on any position from “1” to “9” to turn on the heating element.

The pilot light illuminates to indicate that the element is in operation.

To switch off the element, turn the knob to “0”.



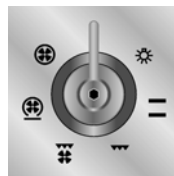
CAUTION: *after it has been in operation for some time, the plate will remain hot even after the element has been switched off: keep children at a safe distance.*



Instructions for the user

MAIN OVEN FUNCTION SWITCH KNOB

Turn the knob to select from the following functions:



NO FUNCTION SET



OVEN LIGHT



UPPER AND LOWER
HEATING ELEMENT



GRILL ELEMENT



GRILL ELEMENT +
VENTILATION



LOWER HEATING ELEMENT
+ VENTILATED HEATING
ELEMENT



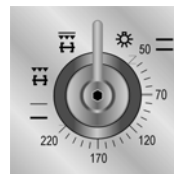
VENTILATED HEATING
ELEMENT + VENTILATION

AUXILIARY OVEN THERMOSTAT KNOB

Selection of cooking temperature is carried out by turning the knob clockwise to the required temperature, between 50° and 220°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. Intermittent going on and off of the light means that the oven temperature is being constantly maintained at the programmed level.

The oven is switched on by turning the knob clockwise to any one of the following functions except the oven light:



NO FUNCTION SET



OVEN LIGHT



UPPER AND LOWER HEATING
ELEMENT (between 50° and 220°C)



LOWER HEATING ELEMENT



GRILL ELEMENT (spit)



UPPER HEATING ELEMENT
+ GRILL 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 **0:00**; 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 **0:00**; 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

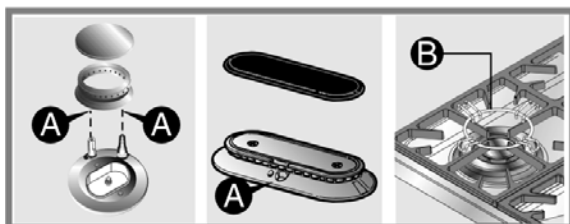
6. USE OF THE COOKING HOB

6.1 Lighting of the cooking hob burners



*Before lighting the cooking 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 ▲ 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).

Instructions for the user

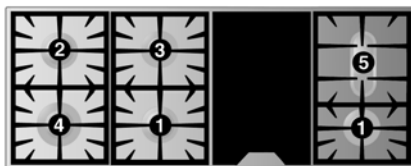


6.2 Practical advice for using the cooking hob burners



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

6.3 Diameter of containers



BURNERS

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

Ø min. e max.
(in cm)

12-14
16-20
18-24
20-24

Special oval-
shaped vessels

6.4 Using the griddle plate



The griddle plate is coated with a thin film of non-stick material (Teflon). This film is very delicate and could be damaged or scratched by any metal cooking tool. **Use only wooden or heat resistant plastic tools.**





Instructions for the user

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".



During cooking, do not cover the bottom of the oven with aluminium or tin foil and do not place pans or oven trays on it as this may damage the enamel coating. If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.



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.



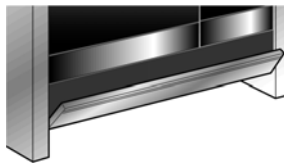
7.2 Oven Light

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.



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



8. ACCESSORIES

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



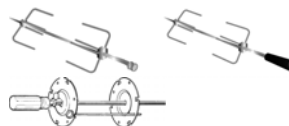
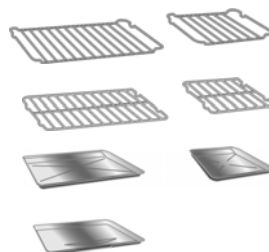
Oven grill: for cooking food on plates, small cakes, roasts or food requiring light grilling.

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

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

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

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



Main oven rotisserie frame: to be fitted into the holes provided in the oven dish.

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





Instructions for the user

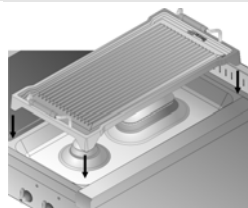


Accessories on Request

You can order the lower base and self-cleaning oven panels through Authorised Assistance Centres.

Two optional accessories are also available from Authorised Service Centres:

Griddle plate on gas burner: this optional plate is for installation on the hob instead of the right-hand pan stand (fish burner). Take care that the feet of the griddle plate are resting firmly on the base of the hob to prevent the risk of tipping.



Barbecue grille: this open grille is for installation on the barbecue element instead of the aluminium plate.



Instructions for the user



9. COOKING HINTS



In fan-assisted mode preheating should be carried out at 30/40°C above the cooking temperature. This considerably shortens cooking times and reduces power consumption, as well as giving better cooking results.



Keep the oven door closed during cooking

9.1 Traditional cooking (main and auxiliary ovens)



FUNCTION SWITCH



THERMOSTAT SELECTOR SWITCH FROM 50° TO 250°C



THERMOSTAT SELECTOR SWITCH FROM 50° TO 220°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.





Instructions for the user

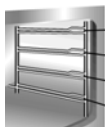
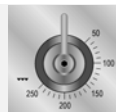
9.2 Hot-air cooking (main oven)



FUNCTION SWITCH



THERMOSTAT SELECTOR SWITCH FROM 50° TO 250°C



④ 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.



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

9.3 Grill cooking (main oven)



FUNCTION SWITCH



THERMOSTAT SWITCH AT MAXIMUM






④ 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.
Keep the oven door closed during cooking.

Instructions for the user






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.

9.5 Variable grill cooking (auxiliary oven)

	
THERMOSTAT SWITCH IN POSITION	
VARIABLE GRILL CHOICE BETWEEN MIN. AND MAX.	

This function permits varying the power of the grill according to the quantity of food to be cooked.

Position the auxiliary oven thermostat knob on the symbol  or .

Turn the variable grill knob clockwise to the desired position.

When the signal light comes on the grill is engaged.

Keep the oven door closed during cooking.



Instructions for the user

9.6 Delicate cooking (auxiliary oven)



FUNCTION SWITCH



THERMOSTAT SWITCH AT MAXIMUM



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.

9.7 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



9.8 Spit cooking (main oven)



FUNCTION SWITCH



THERMOSTAT SWITCH FROM 50° TO 200°C

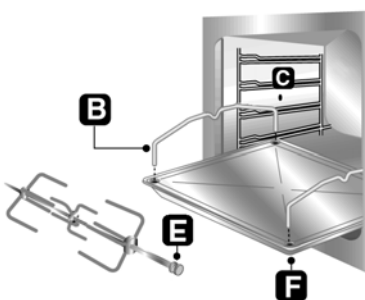
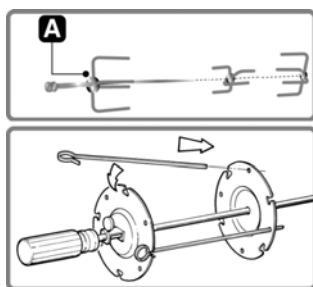


Prepare the spit with the food, blocking fork screws **A**. Insert frame **B** into the third guide from the bottom. Remove handle **D** and position the spit shaft so that pulley **E** is guided on the link of frame **B** in the right side. Insert the drip tray into the oven as far as it will go until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

Keep the oven door closed during cooking.



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



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



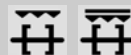


Instructions for the user

9.9 Spit cooking (auxiliary oven)



FUNCTION SWITCH



VARIABLE GRILL CHOICE BETWEEN MIN. AND $\frac{3}{4}$ MAX



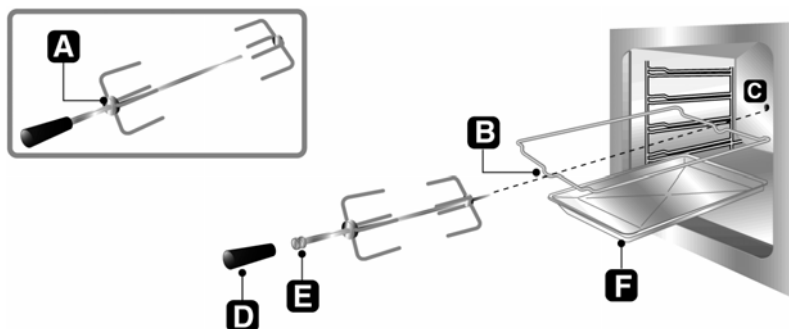
Use it for small size pieces.

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.

Keep the oven door closed during cooking.



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



Instructions for the user



9.10 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 (*)
FIRST COURSES			
LASAGNE	2 - 3	210 - 230	30
OVEN-BAKED PASTA	2 - 3	210 - 230	40
MEAT			
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
DESSERTS			
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
BRIOCES	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
FIRST COURSES			
LASAGNE	2	190 - 210	20 - 25
OVEN-BAKED PASTA	2	190 - 210	25 - 30
CREOLE RICE	2	190 - 220	20 - 25
MEAT			
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
DESSERTS (PASTRIES)			
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



When cooking with the barbecue griddle, it should be left to heat up for about 15 minutes.

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.

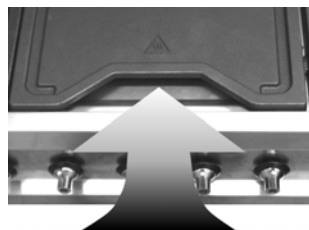
Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.



10.2 Cleaning of cooking hob components

10.2.1 Barbecue griddle

Extract the griddle from its seat (after leaving it to cool) by lifting it from the front as shown in the diagram and taking care not to spill the residues which have collected in the grooves at the sides. Clean it with an ordinary detergent and a non-abrasive sponge.



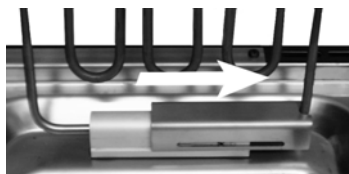


Instructions for the user

10.2.2 Barbecue drip tray

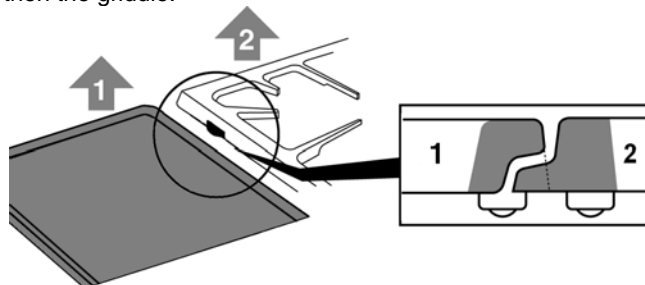
To remove the drip tray under the barbecue element:

1. Remove the griddle as described in point 10.2.1;
2. Raise the heating element and fix it in place by sliding the retainer to the right (as shown in the adjacent diagram);
3. Remove the drip tray using the two handles and clean using specific detergents for stainless steel and a non-abrasive sponge.



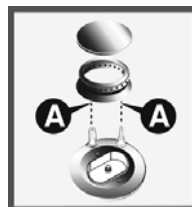
10.2.3 Grids

Remove the right-hand pan stands (griddle + fish burner) as shown in the diagram. There is no special order for removal of the left-hand pan stands. Clean the pan stands in warm water and non-abrasive detergent, taking care to remove all deposits. Replace, fitting first the outside pan stand then the griddle.



10.2.4 Burner caps, flame cap crowns and burners

The burner caps, flame cap crowns and burners are extractable to facilitate cleaning. Wash them with hot water and non-abrasive detergent, taking care to remove incrustation, and leave them to **dry completely**. Reassemble the burner caps on their crowns, ensuring that niches **A** are centred with burner pins **B**.



Instructions for the user



10.2.5 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.



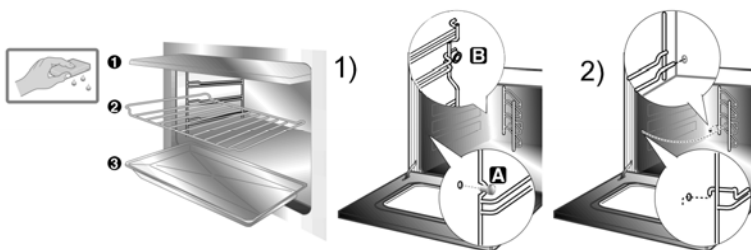
10.3 Cleaning of ovens (without self-cleaning panels)



To keep an oven in good condition it must be cleaned regularly. Let it cool first. Take out all the removable parts.

In the main oven, remove the shelf runners by unscrewing the ring-nut "A" and extract them from the runner "B" by pulling outward. (Fig. 1)

In the auxiliary oven, remove the shelf runners by lifting them at the front and extracting them from their rear holes. (Fig. 2)



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

10.3.1 Self-cleaning liners

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



Instructions for the user

10.3.2 Using the self-cleaning liners

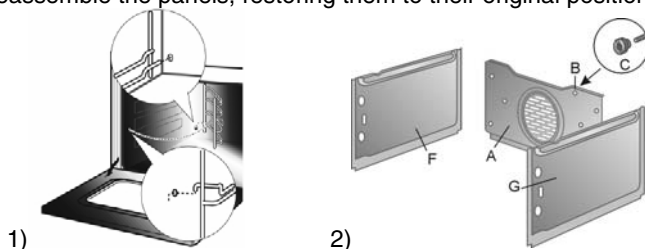
Periodically, to prevent food residues and unpleasant smells from accumulating inside the oven, the appliance should be operated empty at temperatures of not less than 200°C for a time varying from 30 to 60 minutes, in order to allow the self-cleaning liners to oxidise the residues present; when the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

10.3.3 Looking after the self-cleaning liners

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

10.3.4 Assembling the self-cleaning liners

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



10.4 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

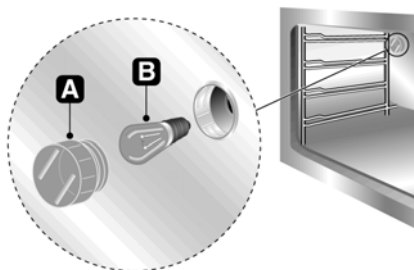
Ovens periodically require small maintenance interventions or replacement of parts subject to wear and tear such as gaskets, electric bulbs etc. Specific instructions for each intervention of this type appear below.



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**.



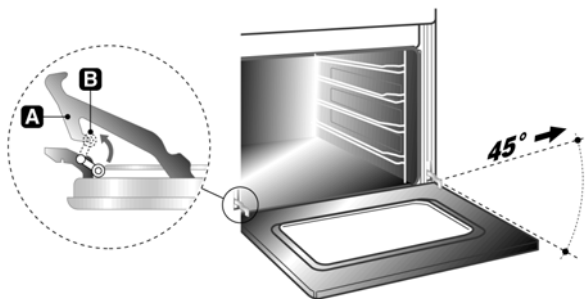
Only use oven bulbs (T 300°C).



Instructions for the user

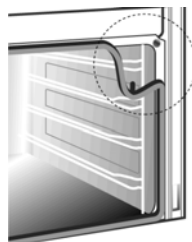
11.2 Dismantling of the doors

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 Lubrication of gas taps

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





11.5 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 after every use 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 (at least every 2 years). 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 (once a year) 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 authorised person: 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.

