

Table of Contents

GB-IE

1.	PRECAUTIONS FOR SAFETY AND USE	4
2.	INSTALLING THE APPLIANCE	6
3.	DESCRIPTION OF FRONT PANEL CONTROLS	8
4.	USE OF THE COOKING HOB	10
5.	USING THE OVEN	11
6.	CLEANING AND MAINTENANCE	13
7.	EXTRAORDINARY MAINTENANCE	15



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



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.



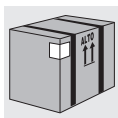
INSTRUCTIONS FOR THE USER: these provide recommendations for use, a description of the controls and the correct procedures for cleaning and maintaining the appliance.

1. PRECAUTIONS FOR SAFETY AND USE

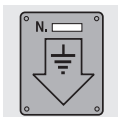


THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE. TAKE GOOD CARE OF IT AND KEEP IT TO HAND THROUGHOUT THE COOKER'S LIFE CYCLE. WE URGE YOU TO READ THIS MANUAL AND ALL THE INFORMATION IT CONTAINS CAREFULLY BEFORE USING THE COOKER. ALSO KEEP THE SET OF NOZZLES PROVIDED IN A SAFE PLACE. INSTALLATION MUST 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.

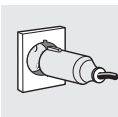
THE MANUFACTURER DECLINES ALL LIABILITY FOR USES OTHER THAN THOSE STATED ABOVE.



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



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



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.



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.

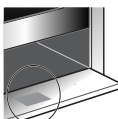
NEVER ATTEMPT TO REPAIR THE APPLIANCE.



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



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



THE NAMEPLATE WITH THE TECHNICAL DATA, SERIAL NUMBER AND MARK IS IN A VISIBLE POSITION INSIDE THE STORAGE COMPARTMENT. THE NAMEPLATE MUST NEVER BE REMOVED.



NEVER PLACE PANS WITH BOTTOMS WHICH ARE NOT PERFECTLY FLAT AND SMOOTH ON THE HOB PAN STANDS



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

Presentation

GB-IE



THE APPLIANCE IS INTENDED FOR USE BY ADULTS. KEEP CHILDREN AT A SAFE DISTANCE AND NEVER ALLOW THEM TO PLAY WITH IT. WHEN THE GRILL IS IN OPERATION, ACCESSIBLE PARTS MAY BECOME VERY HOT: KEEP CHILDREN AT A SAFE DISTANCE.



IF THE APPLIANCE IS MOUNTED ON A STAND, IT MUST BE INSTALLED IN SUCH A WAY THAT IT CANNOT SLIP OFF.



ATTENTION: IF THE SURFACE OF THE CERAMIC COOKTOP IS CRACKED. SWITCH OFF THE APPLIANCE, IMMEDIATELY DISCONNECT FROM MAINS AND CONTACT THE NEAREST SERVICING CENTRE.



THIS APPLIANCE IS TAGGED UNDER EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE). THIS DIRECTIVE CONTAINS THE REGULATIONS GOVERNING THE COLLECTION AND RECYCLING OF DECOMMISSIONED APPLIANCES THROUGHOUT THE EUROPEAN UNION.



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



The manufacturer declines all responsibility for 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.

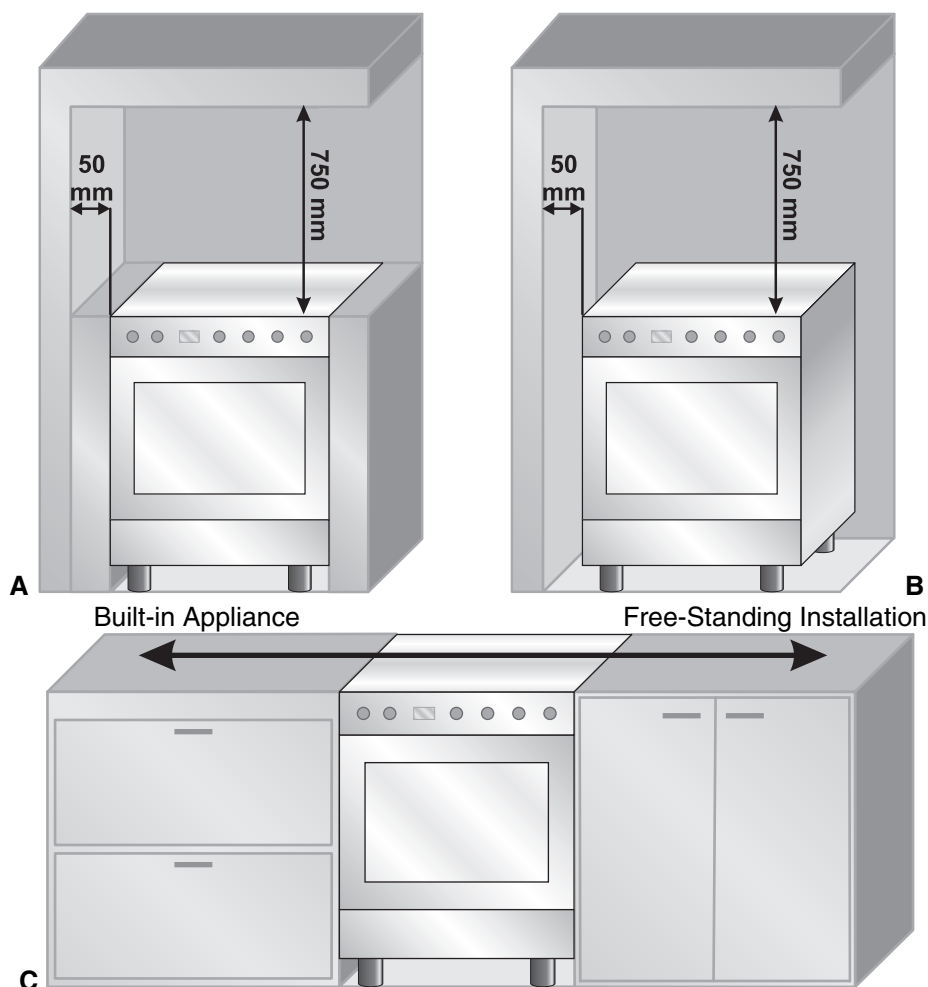


2. INSTALLING THE APPLIANCE



The appliance must be installed by a qualified engineer in compliance with the relevant regulations. Depending on the type of installation, it is in class 1 (Fig. A) or class 2 - sub-class 1 (Fig. B-C).

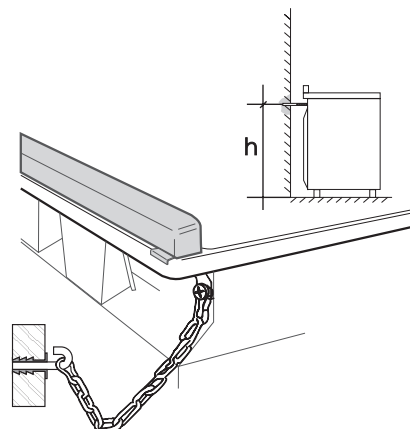
It may be installed against walls one of which is higher than the worktop surface, at least 50 mm from the side of the appliance, as shown in the installation class drawings A and B. Wall units or extractor hoods installed above the appliance's work-top must be at least 750 mm above it.



Appliances with gas cylinder compartment and electric oven may only be installed in free-standing mode (see fig. B).

2.1 Wall fixing (on some models only)

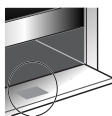
- Stretch out the chain attached to the cooker horizontally so that the other end touches the wall.
- Mark the wall in the position where the hole is to be drilled.
- Drill the hole, insert a wall plug and attach the chain.
- Move the cooker up against the wall.





Instructions for the installer

2.2 Electrical connection

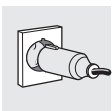


Check that the voltage and size of the power supply line are as specified on the nameplate inside the storage compartment.

This nameplate must never be removed.



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



Complete wiring up to power supply with an appropriately rated five-core plug (see data plate) or, in case of operation from a **230-240V~** power supply, with a three-core plug. Make sure that plug and wall socket are of the same type and are in conformity with regulations in force. Make sure that the appliance is properly earthed. Before powering, check that the power line is properly earthed. Avoid using adapters or shunters.



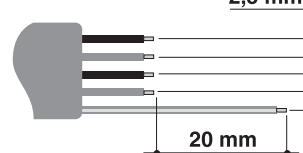
For operation on 400/415V3N~: use an H05RR-F / H05RN-F / H05V2V2-F type five-core cable (5 x 2.5 mm²).

For operation on 400/415V2N~: use an H05RR-F / H05RN-F / H05V2V2-F type five-core cable (cavo di 4 x 2.5 mm²).

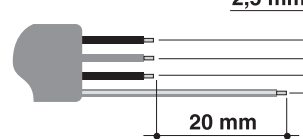
For operation on 230/240V~: use an H05RR-F / H05RN-F / H05V2V2-F (cavo di 3 x 4 mm²).

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

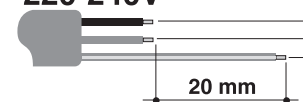
380-415V3N~ 2,5 mm²



380-415V2N~ 2,5 mm²



220-240V~ 4 mm²



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.



3. 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.

	FRONT RIGHT-HAND COOKING ZONE		ELECTRIC OVEN THERMOSTAT
	REAR RIGHT-HAND COOKING ZONE		OVEN FUNCTIONS
	REAR LEFT-HAND COOKING ZONE		
	FRONT LEFT-HAND COOKING ZONE		



If the cooker is equipped with an electronic programmer, before using the oven check that the symbol appears on the display; see point "8.1 Setting the time".

COOKING HOB CONTROL KNOB

Standard heating

The circle next to each knob indicates the hob cooking position that will be activated. To adjust the heat, press and turn the knob to the desired position. Adjustment is continuous so that the appliance also operates at any intermediate value. To turn off, return the knob to 0.



Double heating

The circle next to each knob indicates the cooking zone it controls. To heat the inner cooking zone, press and turn the knob to the desired position.

To heat both the inner and outer cooking zones, turn the knob to ; and then release. The knob will thus return to 12. To adjust heating intensity, rotate the knob anticlockwise to the desired position. To return to heating of the inner cooking zone only, set the knob back to and then turn to the desired position. To switch off, return knob to .





Instructions for the User

ELECTRIC OVEN THERMOSTAT KNOB (ON SOME MODELS ONLY)

The cooking temperature is selected by turning the knob clockwise to the required setting, between **50°** and **260°C**.

The orange light comes on to indicate that the oven is heating up. This light goes out when the set temperature is reached. When it flashes at regular intervals, the temperature inside the oven is being kept constantly at the set level.



STATIC ELECTRIC OVEN FUNCTION KNOB

The electric oven's various functions are suitable for different cooking modes. After selecting the function required, set the cooking temperature using the thermostat knob.



OVEN LIGHT



WIDE GRILL FUNCTION



STATIC OVEN FUNCTION



GRILL FUNCTION



BOTTOM HEATING ELEMENT
FUNCTION



GRILL + ROTISSERIE FUNCTION (ON
MODELS WITH ROTISSERIE)

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.



Instructions for the User

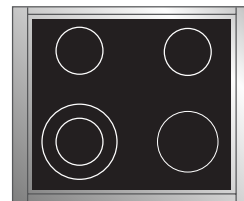


4. USE OF THE COOKING HOB

4.1 Cooking zones

The appliance features 4/5 cooking zones of different diameter and power. Their position is clearly indicated by circles and the heat given off is defined by the markings on the glass surface. The 5 cooking zones are of the HIGH-LIGHT type and come on after a few seconds of being activated. Heating intensity can be adjusted by means of the knobs located on the front panel from a minimum to a maximum.

The cooking zones marked by two concentric circles (◎) feature double heating either within the inner circle or both circles.



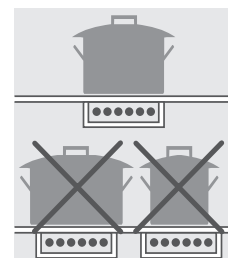
The 4 signal lamps located between the cooking zones come on when the temperature of one or more of the heating zones exceeds 60°C. The lamps go off upon temperature dropping to below approximately 60°C.



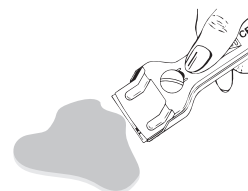
When using for the first time, it is advisable to heat up the cooking hob to its maximum temperature for enough time so as to burn off any possible oily manufacturing residues, the smell of which could otherwise be absorbed by the food.

For best results and energy saving, only use receptacles suitable for electric cooking:

- The bottom of the receptacles must be very thick and perfectly flat; before placing on the cooking hob, make sure that it, as well as the cooking hob itself, are perfectly clean and dry.
- To avoid scratching of the cooking hob, never use cast-iron receptacles or receptacles with a rough bottom.
- To avoid waste of energy, make sure that the diameter of the receptacle bottom is the same as that of the circle marked on the cooking hob.



*Take care not to spill sugar or sweet mixtures on to the cooking hob when hot. Never place materials or substances which may melt (plastic or aluminium foil) on to the cooking hob. In the event, promptly switch off and remove the molten material with the scraper provided while the top is still warm to prevent it from being damaged. **Failure to instantly clean the ceramic cooktop could lead to encrustations which are impossible to remove once the hob has cooled down.***



Important.

Beware of children in the vicinity as the signal lamps indicating residual heat are out of sight to them. In fact, even after having been turned off, the cooking hob remains hot for a certain period of time.

Make sure that children never touch the cooking hob.




Instructions for the User

GB-IE

5. USING THE OVEN



In models with electronic programmer, before using the oven, check that the display is showing the  symbol.

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

5.1 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. After an interruption in the electricity supply, the programmer display flashes at regular intervals, showing **0.00**. For setting instructions, see point "8. ELECTRONIC PROGRAMMER".



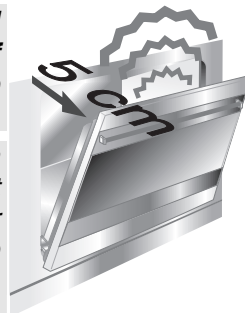
Oven accessories which may come into contact with foods are made from materials compliant with directive 89/109/EEC of 21/12/88 and relevant national regulations.



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 half-open (about 5 cm) for 4-5 seconds, then open it completely. If you have to carry out any procedures on foods, 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.





5.2 Ventilated system


The oven is equipped with a cooling system which automatically comes on upon the oven being turned on.

Fans cause a steady outflow of air from above the door which may continue for a brief period of time even after the oven has been turned off.

5.3 Using the grill

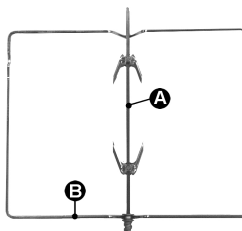
For short cooking procedures, such as the final crisping of meat which is already cooked, select the static grill function  /  and turn the thermostat knob to the maximum temperature.

5.3.1 Operation of the grill + rotisserie

The static grill functions allow cooking in combination with the rotisserie. Fit the spit rod into the rotisserie bushing, select the  grill function and turn the thermostat knob to the temperature required. (never exceed 200° C).

5.3.2 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.



On some models the rotisserie is an optional and is not supplied as standard. It is available on request from an Authorised Service Centre.

Instructions for the User



How to use the grill



When the oven has come on (the red light comes on to confirm this), leave it to heat up for 5 minutes before placing foods inside.

Seasonings should be added to foods before cooking. Foods should also be coated with oil or melted butter before cooking. Use the oven tray to collect juice.

The foods for cooking must be placed on the oven shelf, which is then placed on one of the runners fitted in the various types of ovens, following the guidelines below:



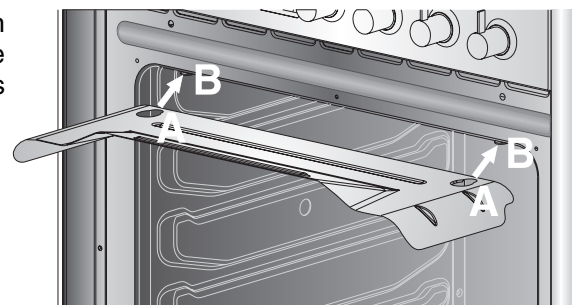
FOODS	SHELF ON RUNNER
Flat, thin pieces of meat	3
Rolled roasts	2 – 3
Poultry	2 – 3

ATTENTION



- **Grilling processes must never last more than 60 minutes.**
- **In models with electric oven, the oven door must be closed during grill and grill + rotisserie cooking operations.**
- **To prevent hazardous overheating, the appliance's glass lid must always be raised when using the oven or grill.**
- **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 on 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.**

If your cooker is equipped with knob guard bar, when cooking using the grill or grill + rotisserie it must be fitted as shown here, fitting the rods "B" into the slots "A" in the top of the oven.



5.4 Storage compartment

The storage compartment is in the bottom of the cooker, underneath the oven. To open it, pull on the top of the door. Never use it to store flammable materials such as rags, paper, etc.; it is intended to take the appliance's metal accessories only.



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



Instructions for the User

GB-IE

6. CLEANING AND MAINTENANCE

6.1 Cleaning enamel



To keep enamel in good condition, it must be cleaned regularly, after each use of the cooker, after allowing it to cool.

6.1.1 Routine daily cleaning

When cleaning and caring for enamelled 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.

6.1.2 Food stains or spills

Never use metal scouring pads or sharp scrapers which will damage the surface.

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 of the inside of the oven.



6.2 Cleaning the ceramic cooktop



Before any intervention, disconnect the power supply of the device



The cooking hob should be regularly cleaned; best after every use, once the residual heat signal lamps have gone off.

Smudges from aluminium-bottom pans can be easily cleaned off with a cloth dampened in vinegar.

Remove any burnt residues after cooking with the scraper provided; rinse with water and wipe dry with a clean cloth. Regular use of the scraper considerably reduces the need for chemical detergents for the daily cleaning of the hob. Never use abrasive or corrosive detergents (e.g. cleaning powders, oven sprays, spot-removers, wire sponges).



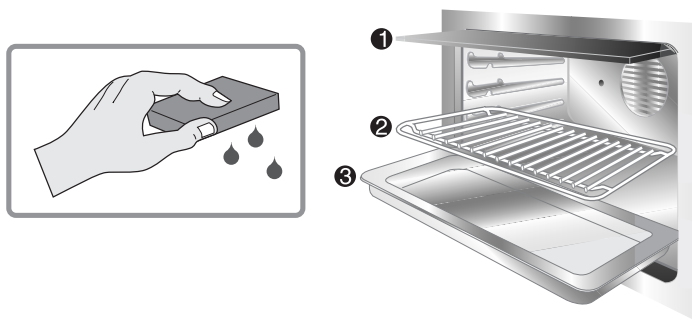
Instructions for the User



6.3 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.

6.4 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.



Instructions for the User

GB-IE

7. 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 operations 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.

7.1 Lubricating the gas oven taps and thermostat

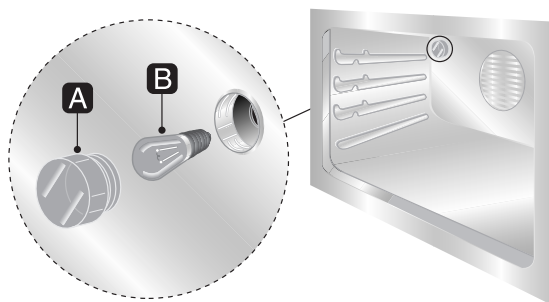


Over time, the gas taps and thermostat of the gas oven may become stiff or jam. Clean their insides and change their lubricating grease.

This operation must be carried out by a skilled technician.

7.2 Changing the light bulb

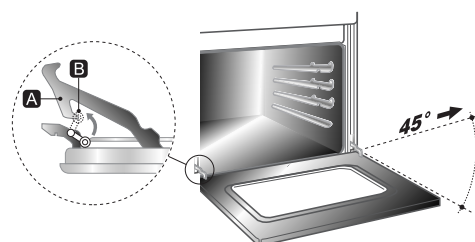
Remove the protective cover **A** by unscrewing it anti-clockwise and replace the bulb **B** with another of the same type (25 W). Replace the protective cover **A**.



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

7.3 Removing the door

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**.



7.4 Removing the gasket

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 on the right.

