



INSTALLATION and SERVICE INSTRUCTIONS
USE and CARE INSTRUCTIONS

AP 1246 G
DUAL FUEL
COOKER



distributed by
DèLonghi
Pty Ltd

Dear Customer,

Thank you for having purchased and given your preference to our product. The safety precautions and recommendations reported below are for your own safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.

Please keep this booklet in a safe place. It may be useful in future, either to yourself or to others in the event that doubts should arise relating to its operation.

This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.

The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or illogical use of the appliance or by faulty installation.

IMPORTANT:

- This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non domestic application and therefore should not be used in a commercial environment.
- The appliance guarantee will be void if the appliance is used within a non domestic environment i.e. a semi commercial, commercial or communal environment.
- **WARNING:** Accessible parts will become hot when in use.
To avoid burns and scalds children should be kept away.

PRODUCT LABEL



This cooker has been designed and constructed in accordance with the following codes and specifications:

AGA101 (AS 4551)	Approval Requirements for Domestic Gas cooking appliances
AS/NZS 3350-1	General Requirements for Domestic electrical appliances
AS/NZS 3350-2-6	Particular Requirements for Domestic electrical cooking appliances
AS/NZS 1044	Electromagnetic Compatibility Requirements.

FIRST TIME USE THE OVEN

It is advised to follow these instructions:

- Insert shelves and tray.
- Switch on the empty oven on max to eliminate grease tracks from the heating elements.
- Let the oven cool down, switch off the electrical supply, then clean the inside of the oven with a cloth soaked in water and neutral detergent and dry thoroughly.
- Clean the interior of the oven with cloth soaked in water and detergent (neutral) then dry carefully.

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS FOR USE OF ELECTRICAL APPLIANCES

Use of any electrical appliance implies the necessity to follow a series of fundamental rules. In particular:

- Never touch the appliance with wet hands or feet;
- Do not operate the appliance barefooted;
- The appliance is not intended for use by young children or infirm persons with supervision
- Young children should be supervised to ensure they do not play with the appliance

The manufacturer cannot be held responsible for any damages caused by improper, incorrect or illogical use of the appliance.

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS

After having unpacked the appliance, check to ensure that it is not damaged.

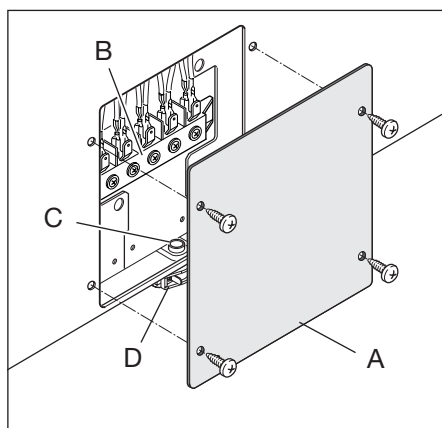
In case of doubt, do not use it and consult your supplier or a professionally qualified technician. Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.

- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- After use, ensure that the knobs are in off position.
- Do not allow children or other incapable people to use the appliance without supervision.
- During and after use of the cooker, certain parts will become very hot. Do not touch hot parts.
- Keep children away from the cooker when it is in use.
- Young children should be supervised to ensure that they do not play with the appliance.
- Some appliances are supplied with a protective film on steel and aluminium parts. This film must be removed before using the appliance.
- Fire risk! Do not store flammable material in the ovens and in the warming drawers.
- Make sure that electrical cables connecting other appliances in the proximity of the cooker cannot come into contact with the hob or become entrapped in the oven doors.
- Do not line the oven walls with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
- **IMPORTANT NOTE: WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR IN CARAVANS, IT SHALL NOT BE USED AS A SPACE HEATER.**
- **WARNING: In order to prevent accidental tipping of the appliance, for example by a child climbing onto the open oven door the stabilizing means must be installed. Please refer to instructions for installation.**



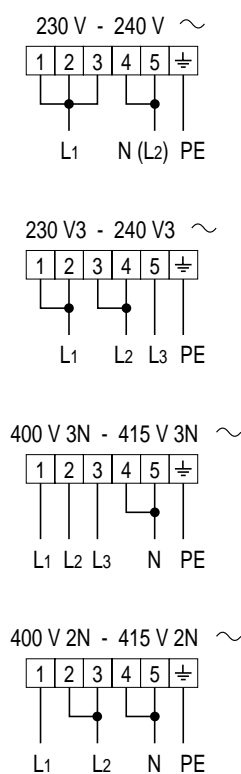
WARNING:
Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.

Figure 1.1

**CAUTION:**

- This appliance must be installed in accordance with these installation instructions.
- This appliance shall only be serviced by authorized personnel.
- This appliance is to be installed only by an authorised person.
- Incorrect installation, for which the manufacturer accepts no responsibility, may cause personal injury or damage.
- Always disconnect the cooker from mains power supply before carrying out any maintenance operations or repairs.
- In the room where the cooker is installed, there must be enough air to allow the gas to burn correctly, according to the current local regulations.

Figure 1.2a

**ELECTRICAL REQUIREMENTS**

- The appliance must be connected to the mains checking that the voltage corresponds to the value given in the rating plate and that the electrical cable sections can withstand the load specified on the plate.
- The appliance must be connected directly to the mains placing a two pole switch with minimum opening between the contacts of 3 mm between the appliance and the mains.
- The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 50°C above ambient.
- Once the appliance has been installed, the switch must always be accessible.
- **If the supply cord is damaged it must be replaced by the manufacturer or it's Service Agent or a similarly qualified person in order to avoid a hazard.**

WARNING: This cooker must be connected to electrical supply using V105 insulated cable.

N.B. The connection of the appliance to earth is mandatory.

If the installation requires alterations to the domestic electrical system call a qualified electrician.

He should also check that the domestic electrical system is suitable for the power drawn by the appliance.

CONNECTING THE FEEDER CABLE

To connect the feeder cable to the cooker it is necessary to:

- Remove the 4 screws that hold shield **A** behind the cooker.
- Open completely the cable clamp **D**.
- Position the U bolts onto terminal block **B** (fig. 1.1) according to the diagrams in figs. 1.2a - 1.2b.
- Insert the feeder cable into the cable save **C**. The supply cable must be of a suitable size for the current requirements of the appliance; see the section "Feeder cable section".
- Connect the phase and earth cables to terminal **B** according to figures 1.2a - 1.2b.
- Pull the feeder cable and block it with the cable clamp **D**
- Re-mount shield **A**.

N.B. The earth conductor must be left about 3 cm longer than the others.

FEEDER CABLE SECTION type "H05RR-F"

230-240 V ~ 3 x 4 mm² (**)

230 -240 V3 ~ 4 x 2,5 mm² (**)

400-415 V3N ~ 5 x 2,5 mm² (**)

400-415 V2N ~ 4 x 2,5 mm² (**)

(**) – Connection with wall box connection
– Diversity factor applied

Figure 1.2b

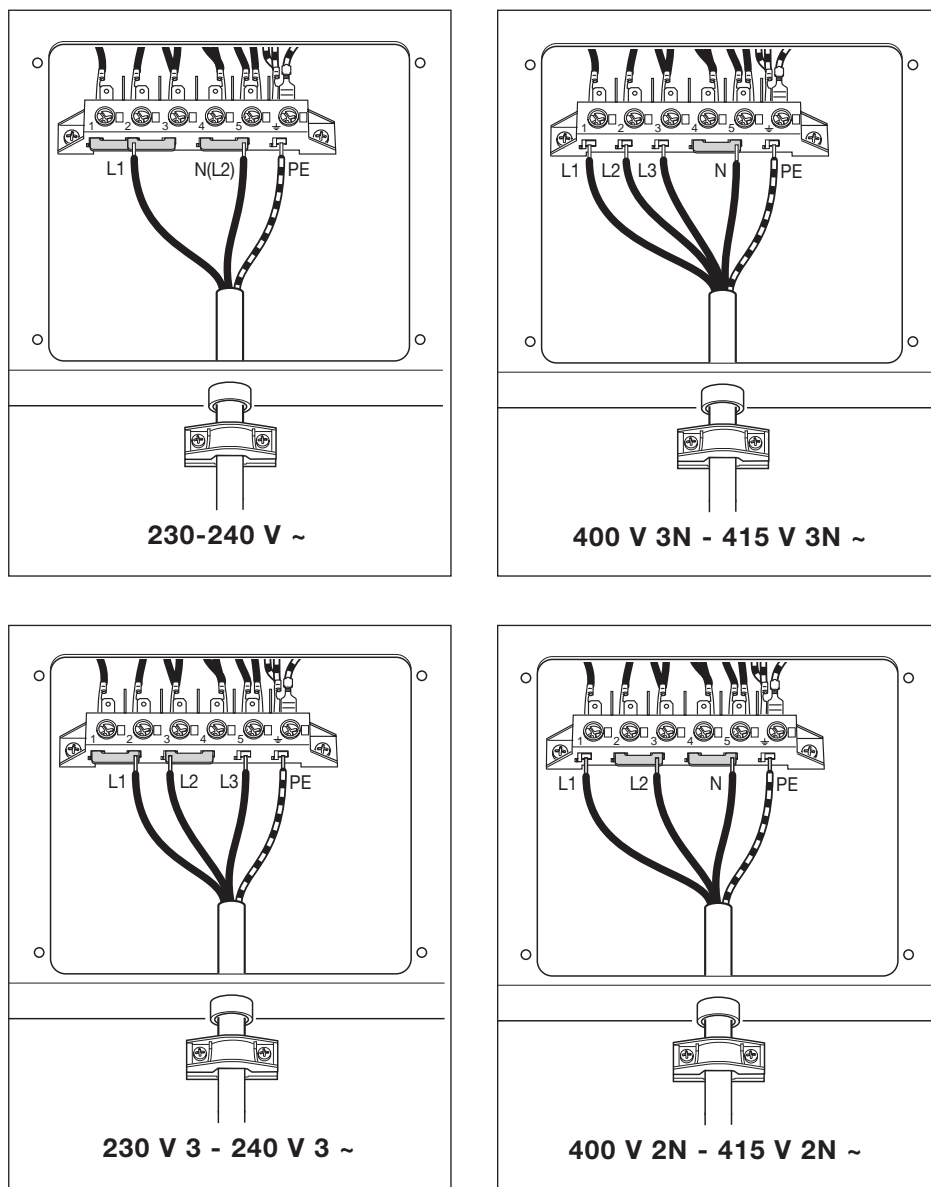
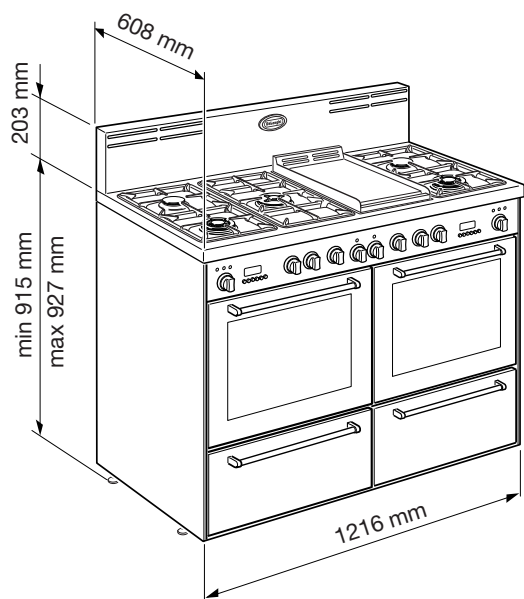


Figure 1.3



CLEARANCES

- Installation clearances and protection of combustible surfaces shall comply with the current local regulations eg. AG 601 (AS 5601) Gas Installations code.
- Installation shall comply with the dimension in Fig 1.4 bearing in mind that

Overhead Clearances

- In no case shall the clearances between the highest part of the cooker be less than 600mm or for an overhead exhaust fan 750mm. All other downward facing combustible surfaces less than 600mm above the cooker surface shall be protected for the full width of the cooking surface in accordance with the standards noted above. In no case shall the clearance be less than 450mm.

Rear and Side Clearances

- Where the dimensions from the periphery of the nearest burner to any vertical combustible surface is less than 200mm the surface shall be protected in accordance with the standards to a height of not less than 150mm above the cooking surface for the full width or depth of the cooking surface
- Where the dimensions from the periphery of the nearest burner to any horizontal combustible surface is less than 200mm, the horizontal surface shall be greater than 10mm below the surface of the hob, or the horizontal surface requirement above.

Protection of combustible surfaces.

- The standards above specify that where required protection shall ensure that the surface temperature of the combustible surface does not exceed 65°C above room temperature.

If the cooker is located on a pedestal it is necessary to provide safety measures to prevent falling out.

Figure 1.4

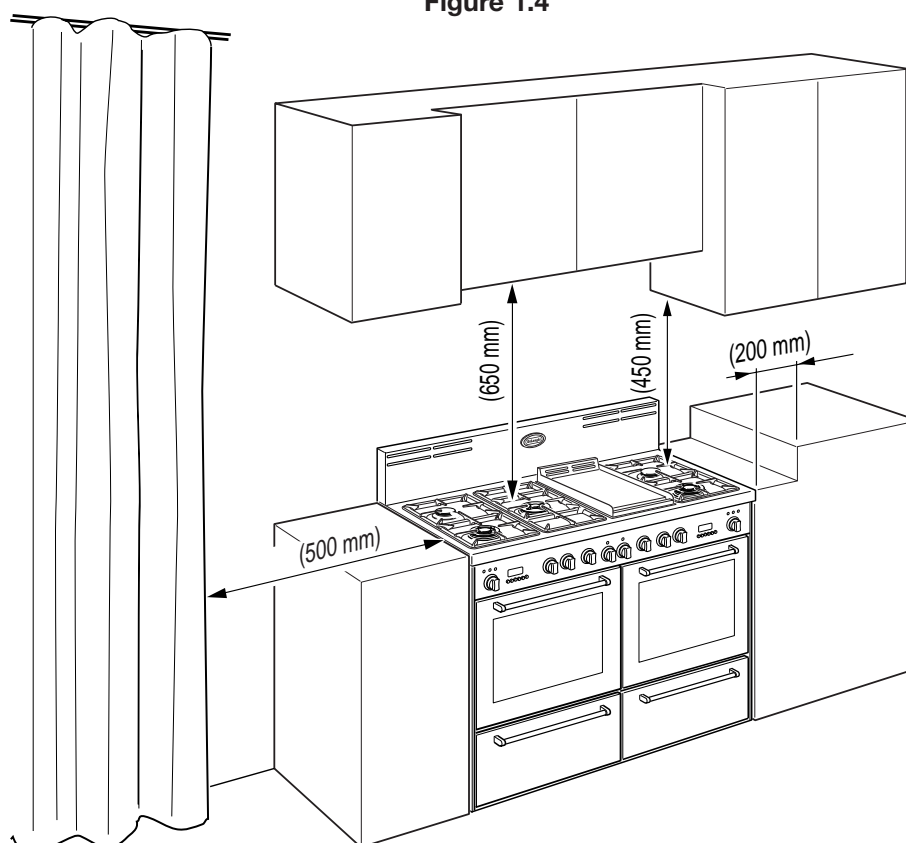


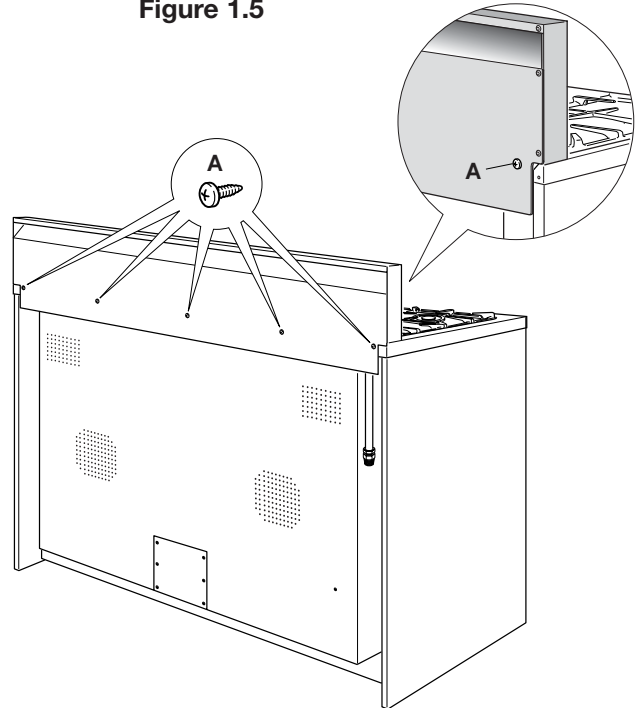
Fig. 1.4

ASSEMBLING THE BACKGUARD

It is mandatory to install the backguard

- Assemble the backguard as shown in figure 1.5 and fix it by screwing the 5 screws "A".

Figure 1.5



LEVELLING THE COOKER

- The range is equipped with 6 LEVELLING FEET (already fitted on the appliance) and may be levelled by screwing or unscrewing the feet (fig. 1.7).
- It is important to observe the prescriptions of figures 1.6, 1.8a, 1.8b.

Figure 1.6

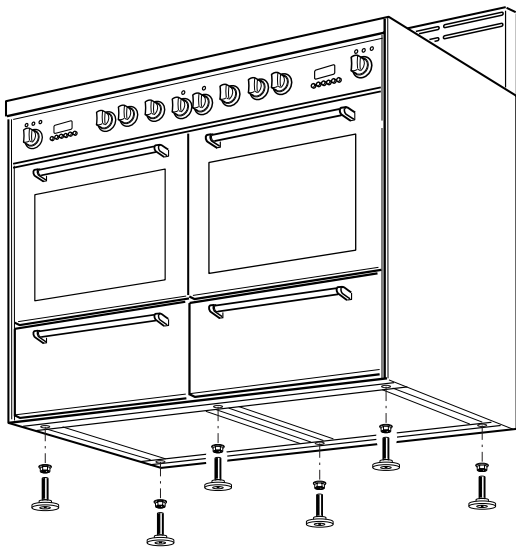


Figure 1.7

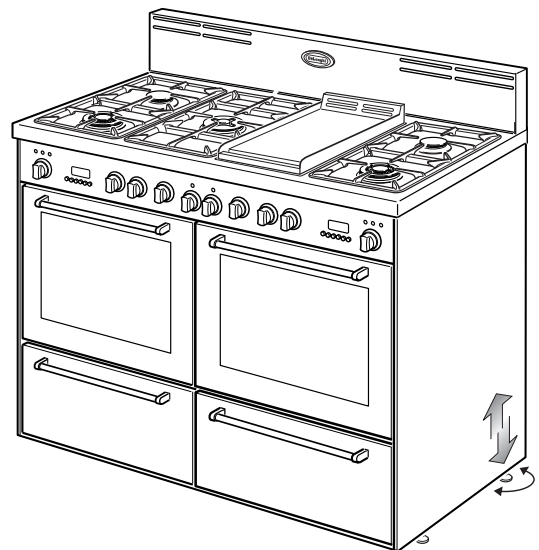


Figure 1.8a

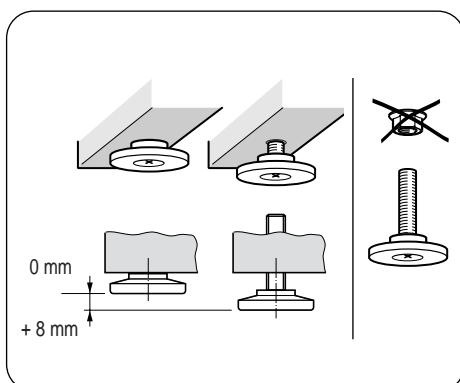
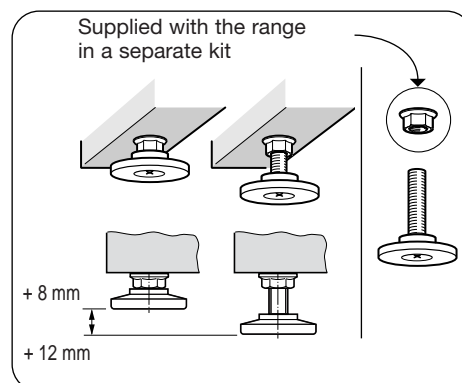


Figure 1.8b





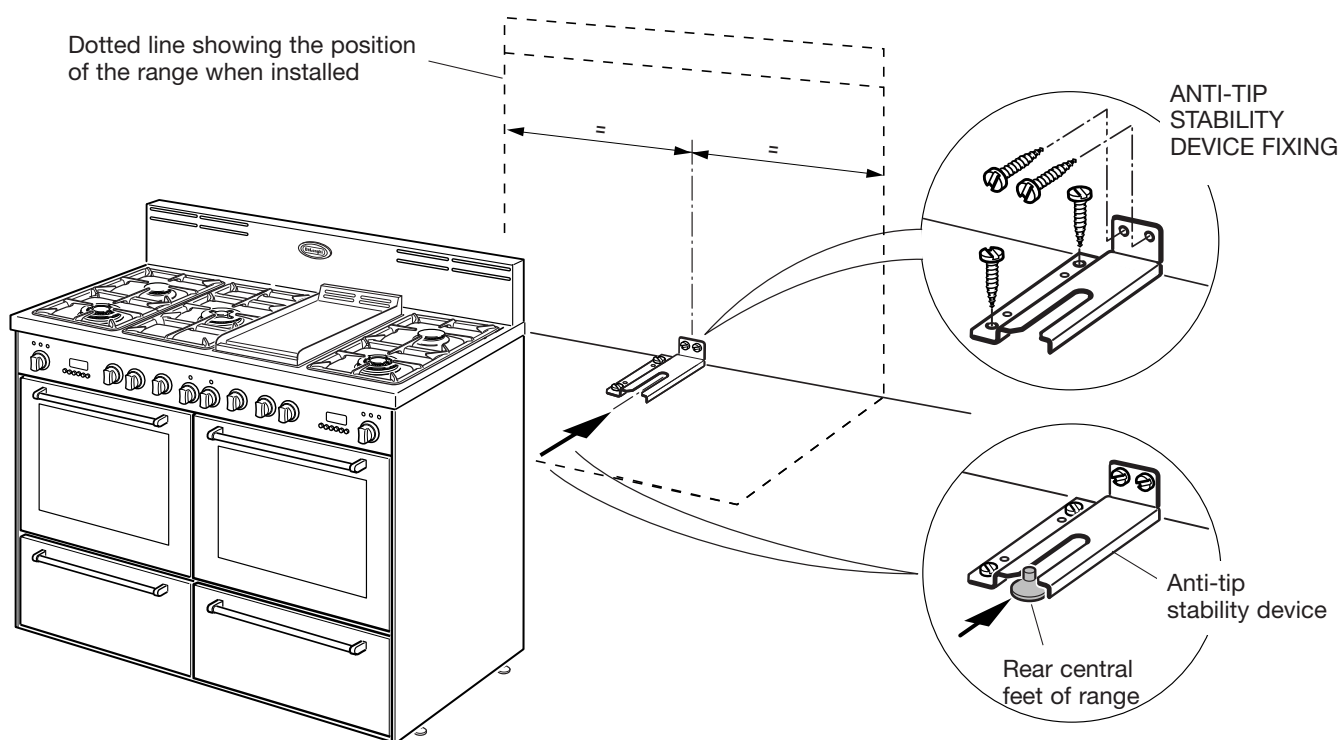
YOU MUST USE STABILITY ANTI TIP BRACKET TO PREVENT UNIT FROM TIPPING.

ANTI-TIP STABILITY DEVICE INSTALLATION INSTRUCTIONS

WARNING: In order to prevent accidental tipping of the appliance, for example by a child climbing onto the open oven door, the stabilizing means must be installed. Please refer to instructions for installation.

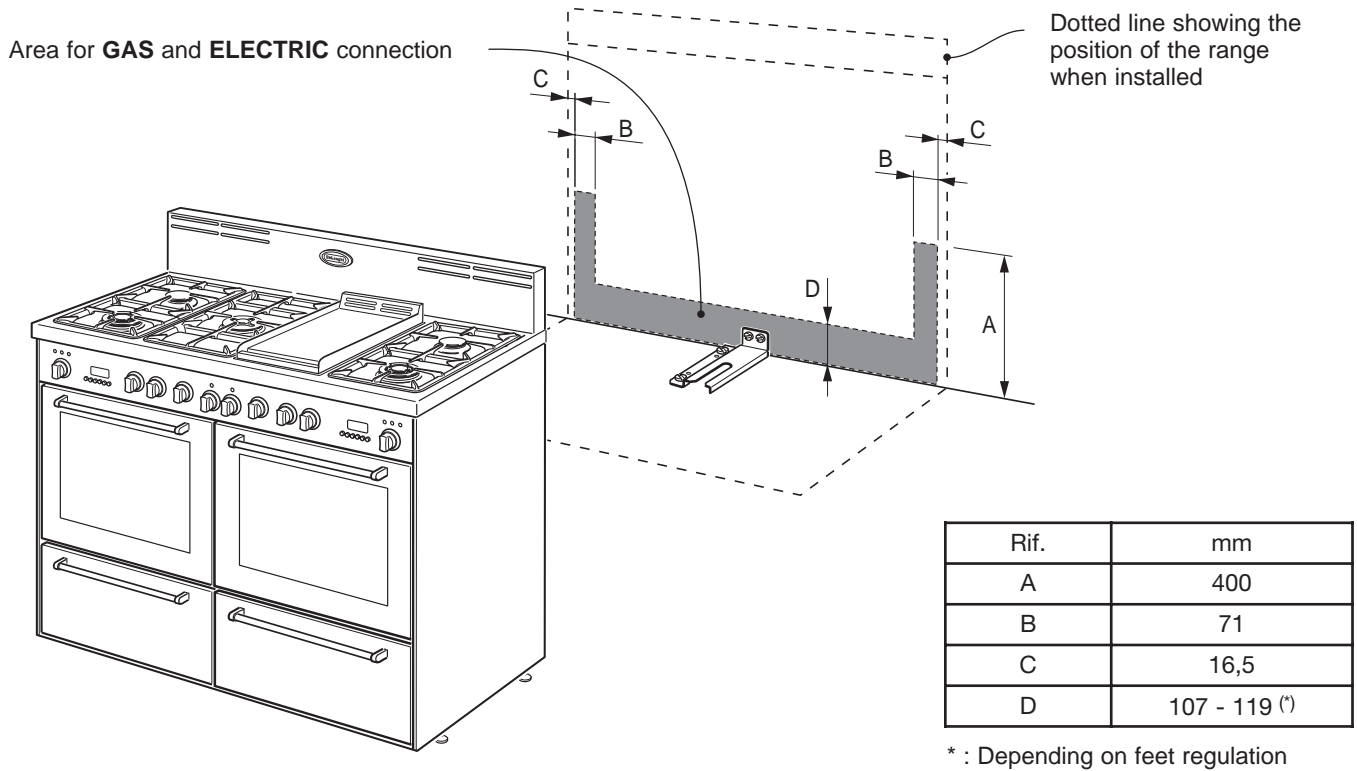
1. The anti-tip bracket has to be attached as shown on figure below (only rear central position), it has to be fixed on the floor and on the rear wall by no. 4 (four) suitable screws (not supplied).
2. After fixing the anti-tip bracket, slide range into place. Be sure the rear central foot slides under the anti-tip bracket attached.

Figure 1.9



GAS AND ELECTRIC CONNECTION

Figure 1.10



MOVING THE COOKER

WARNING

To move the cooker always ensure two people carry out this manoeuvre to prevent damage to the appliance (fig. 1.11).

WARNING

Be carefull: do not lift the cooker by the door handles (fig. 1.12).

WARNING

When moving cooker to its final position **DO NOT DRAG** (fig. 1.13). Lift feet clear of floor (fig. 1.11).

Figure 1.11

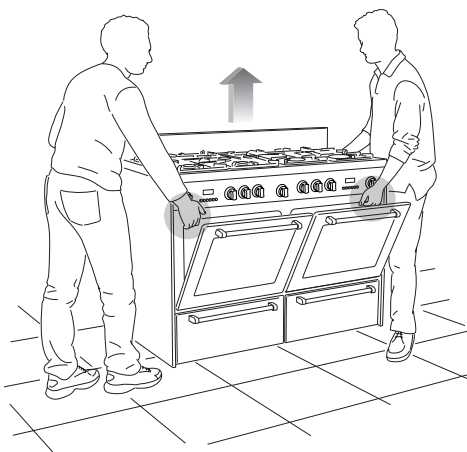


Figure 1.12

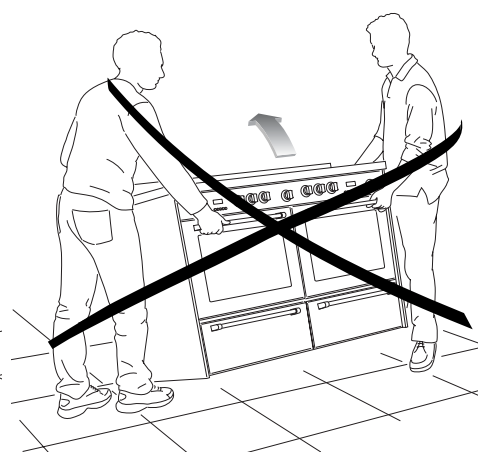


Figure 1.13

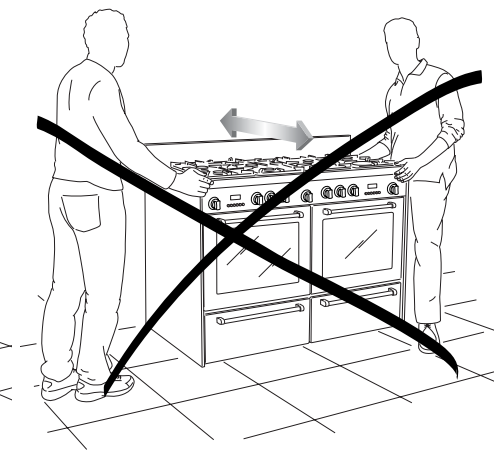


Figure 1.14a

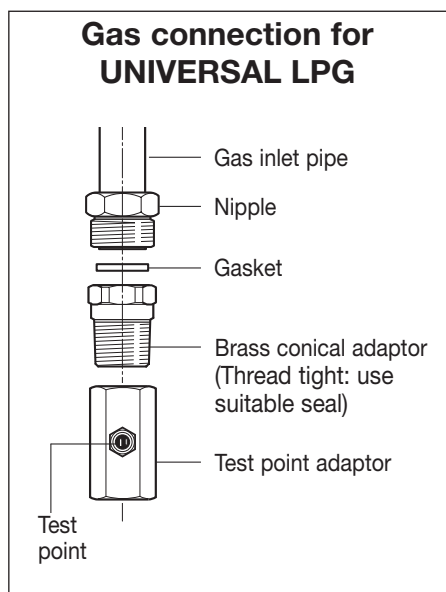
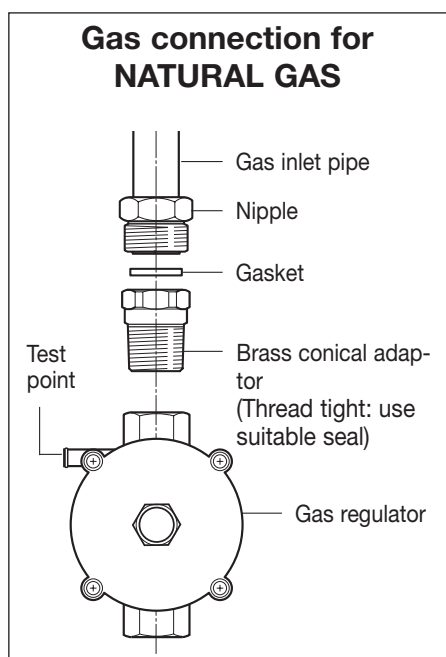


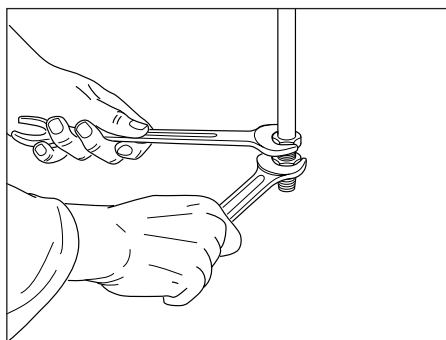
Figure 1.14b



GAS SUPPLY:

- The connection must be performed by an authorised person according to the relevant standards.
- Before connecting the appliance to the gas main, mount the brass conical adaptor onto the gas inlet pipe, upon which the gasket has been placed (figures 1.14a-1.14b).
Conical adaptor and gasket are supplied with the appliance (packed with conversion kit for use with Natural gas or Universal LPG).
- This appliance is suitable for use with Natural Gas or Universal LPG. (Check the “gas type” sticker attached to the appliance).
- For Natural Gas models the gas supply is connected to the pressure regulator which is supplied with the appliance (fig. 1.14b). Adjust the regulator to obtain a test point pressure of 1 kPa with both of the triple ring burners operating at the maximum.
- For Universal LPG models the gas supply is connected to the test point adaptor which is supplied with the appliance (fig. 1.14a) and ensure that the supply pressure is regulated to 2.75 kPa.
- The connection must be made at the rear of appliance. If the connection pipe cross the cooker, it must be positioned under the cooker rear protection (fig. 1.16).
- **IMPORTANT:** Use two spanners to tighten or loosen the connecting pipe (fig. 1.15)

Figure 1.15



INSTALLATION

1. After connecting the gas supply, check the piping and connections for leaks using a soap and water solution. The presence of bubbles indicates a leak, tighten or replace connections as appropriate.

Warning: Do not use any naked flame to check for leaks.

2. Adjust the test point pressure or supply pressure to the value which is appropriate for the gas type.
3. The operation of the appliance must be tested when installation is completed.
4. Turn on the appliance gas controls and light each burner individually and in combination. Check for a well defined blue flame without any yellow tipping. If any abnormality is evident then check that the burner cap is located properly and the injector nipple is aligned correctly.
5. Check the minimum burner setting by quickly rotating the gas control knob from the maximum to the minimum position, the flame must not go out. If adjustment is required carry out the "Setting the burner minimum" procedure described.
6. If satisfactory performance cannot be obtained, the installer shall check the installation and notify the local gas supply authority for a gas supply problem, or if it is an appliance problem, our Customer Service Centre should be called to obtain the nearest authorized Delonghi Service Agent.

WARNING, This appliance **IS NOT SUITABLE** for installation with a hose assembly.

Figure 1.16

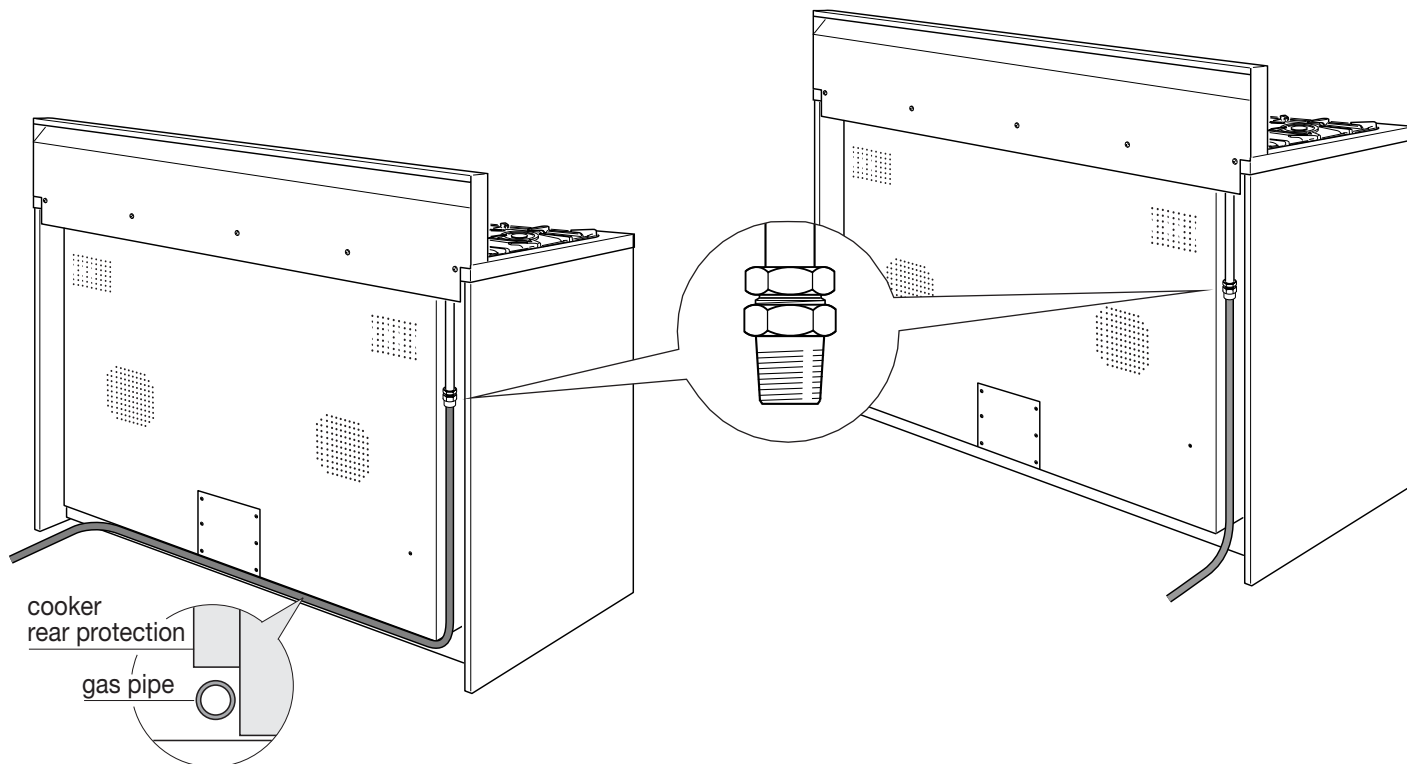


Figure 1.17a

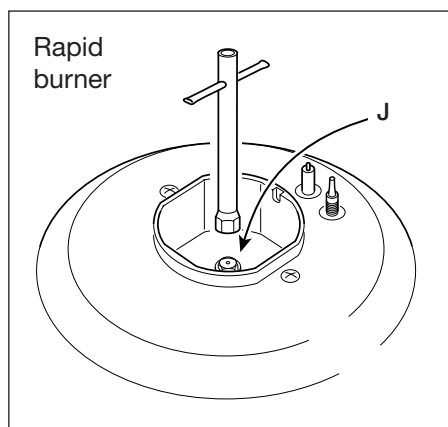
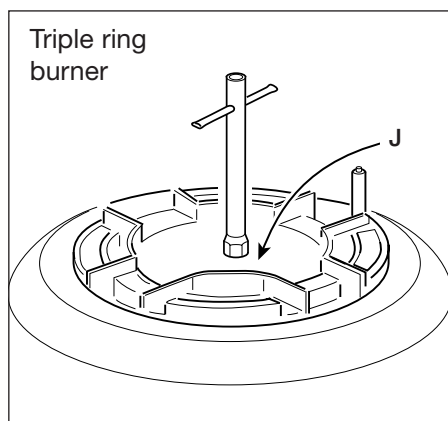


Figure 1.17b



CONVERSION PROCEDURE (to convert to Universal LPG) REPLACING THE INJECTORS

The conversion procedure must be carried out only by an authorised person.

This appliance is suitable for use with Natural gas or Universal LPG (check the “gas type” sticker attached to the appliance). A label stating the type of gas used after replacing the injectors must be attached at the rear of the appliance, in proximity of the gas inlet connection. The nominal gas consumption and injector size details are provided in table at page 15.

To replace the injectors proceed as follows:

- Remove pan supports and burners from the cooktop.
- Using a spanner, remove the injectors J (figs. 1.17a, 1.17b, 1.17c) and replace them with the correct ones according to the gas type (see following tables - page 15).
- Affix to the rear of the appliance, in proximity of the gas inlet connections, the warning label (supplied with the conversion kit) stating that the cooker has been converted for use with Universal LPG / Natural gas.

IMPORTANT

- If the cooker is suitable for use with Natural gas and must be converted for use with Universal LPG, before connecting to gas main remove the appliance gas regulator and replace with test point adaptor (see figs. 1.14a-1.14b).
- If the cooker is suitable for use with Universal LPG and must be converted for use with Natural gas, before connecting to the gas main remove the appliance test point adaptor and replace with gas regulator (see figs. 1.14a-1.14b).

NOTE:

Gas regulator and test point adaptor are supplied with the appliance (packed with conversion kit).

The burners are designed so that regulation of primary air is not required.

Figure 1.17c

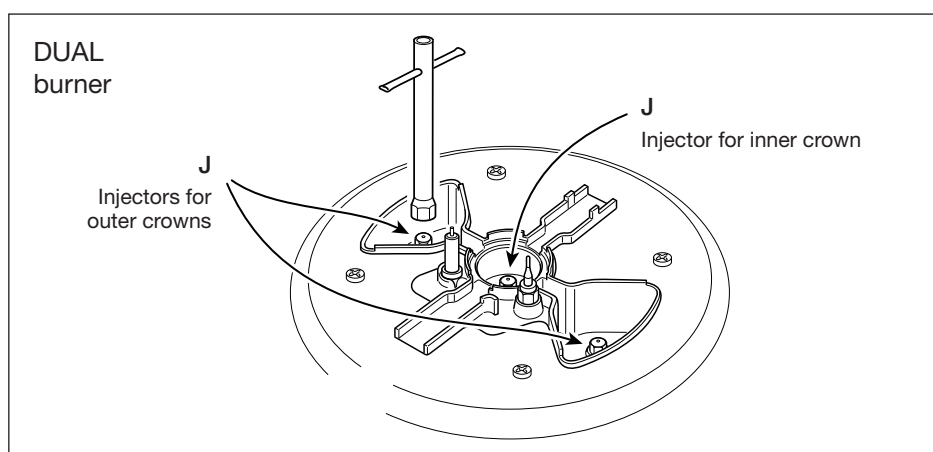
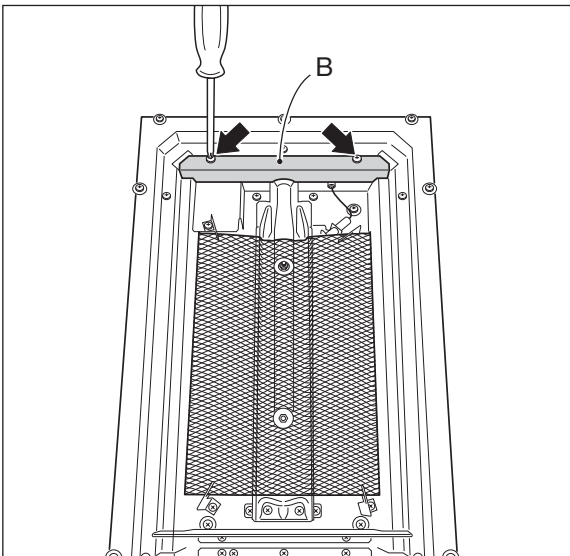


Figure 1.18



OPERATIONS TO BE EXECUTED FOR THE REPLACEMENT OF THE INJECTOR OF THE GRID-DLE BURNER

- Lift and remove the griddle stainless steel plate.
- Unscrew the no. 2 (two) screws and remove the plate "B" (fig. 1.18).
- Unscrew the no. 2 (two) screws and remove the shield "P" (fig. 1.19).
- Unscrew the no. 4 (four) screws and remove the no. 4 (four) clips "S" (fig. 1.20).
- Unscrew the no. 2 (two) screws and remove the thermocouple protection "T" (fig. 1.21).
- Unscrew the no. 2 (two) burner front fixing screws (fig. 1.22).
- Gently unlock the safety valve probe "V" and the ignition electrode "I" (fig. 1.23). Take care not to damage the probe and the ignition electrode.

Figure 1.19

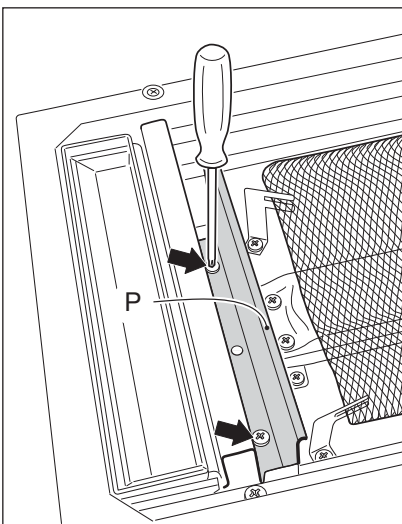


Figure 1.20

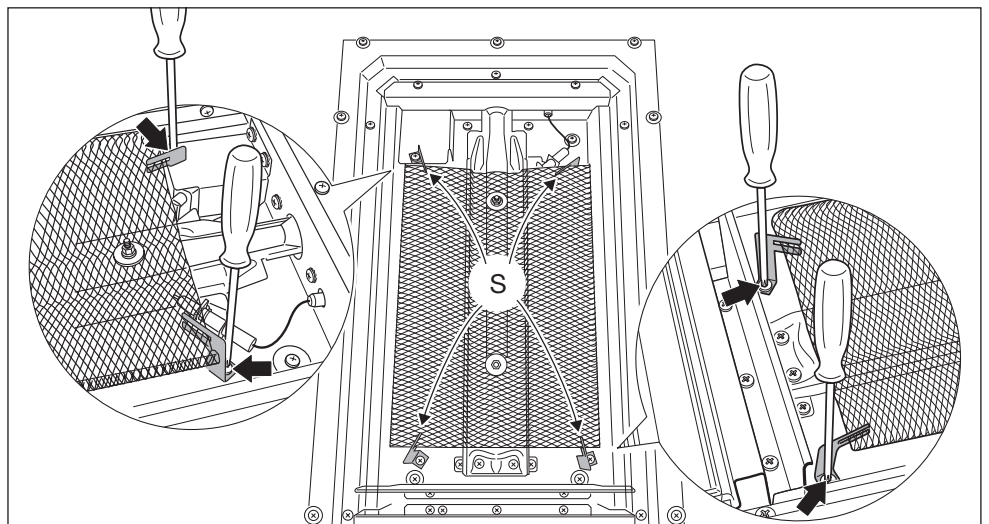


Figure 1.21

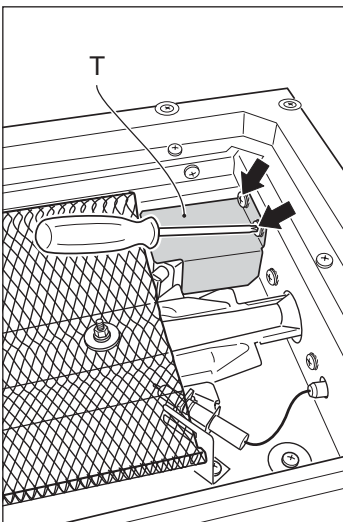


Figure 1.22

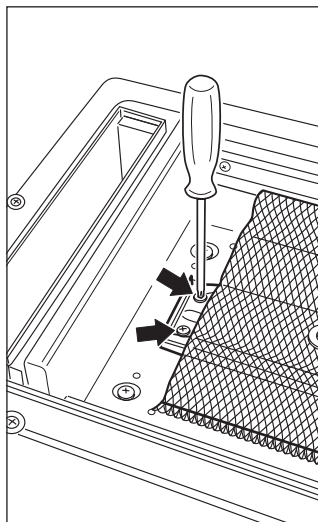
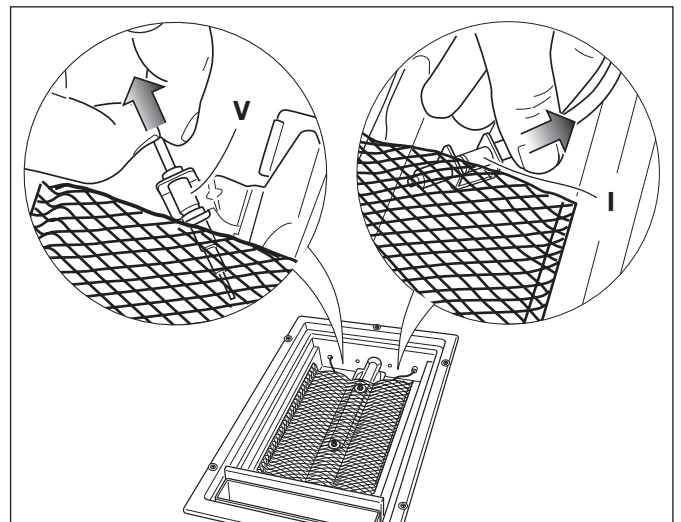


Figure 1.23



- Remove the burner as shown in figure 1.24.
- Using a 7 mm box spanner, unscrew the injector (indicated by the arrow in fig. 1.25) and replace it by the proper one according to the kind of gas.
- Then replace the burner and other components repeating the above steps in reverse order.

IMPORTANT: Pay special attention to replace correctly the safety valve probe "V" and the ignition electrode "I" as per figures 1.26 and 1.27. Check the correct operation of the safety valve and the ignition electrode.

Figure 1.24

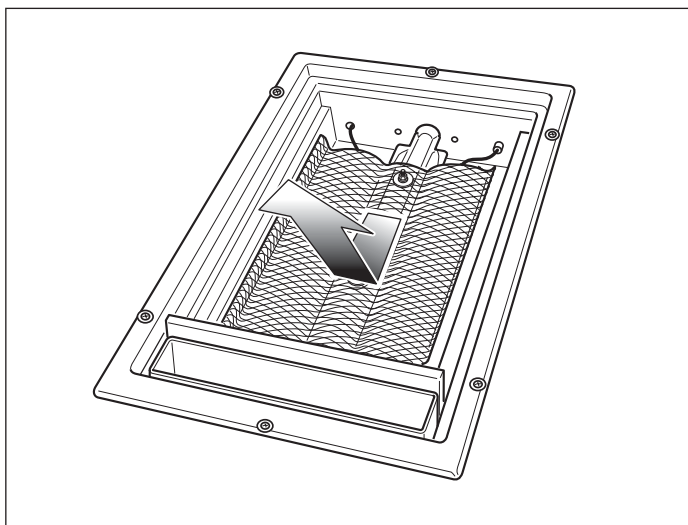


Figure 1.25

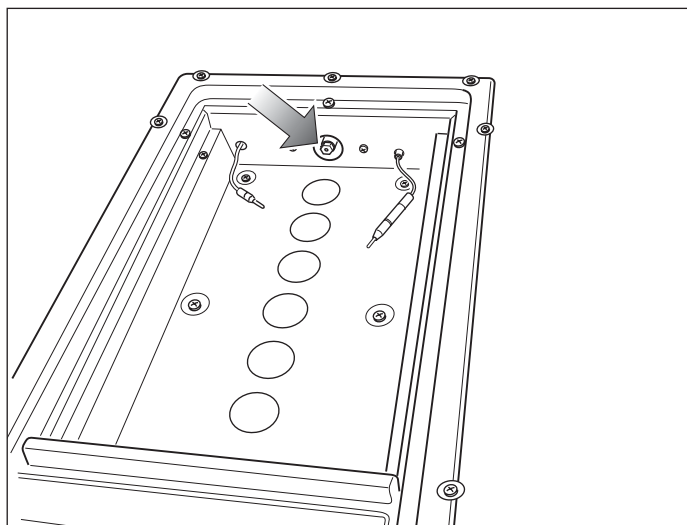


Figure 1.26

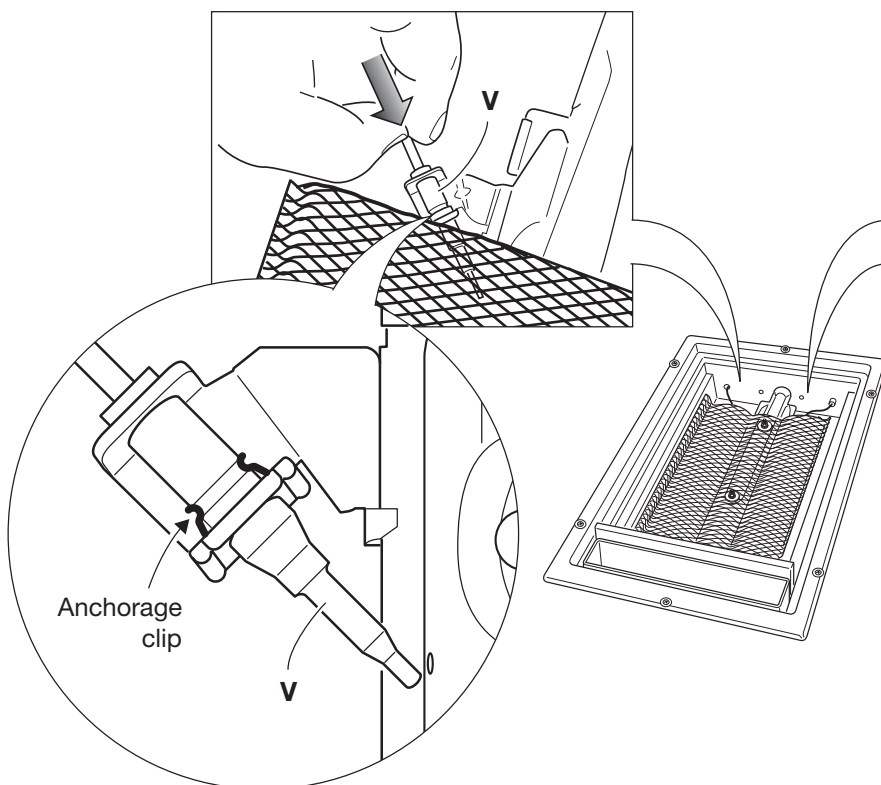


Figure 1.27

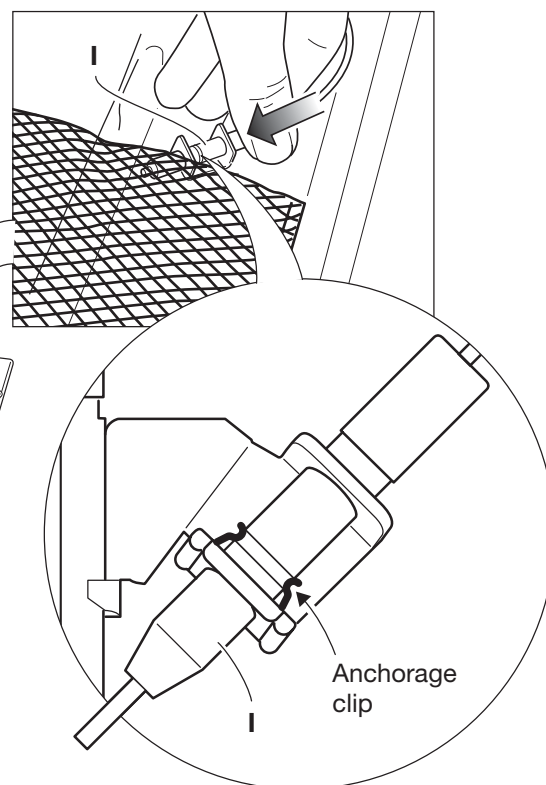


TABLE FOR THE CHOICE OF THE INJECTORS

Test Point Pressure [kPa]		Natural gas 1.0		Universal LPG 2.75	
BURNERS		Injector Orifice Dia. [mm]	Gas Consumption [MJ/h]	Injector Orifice Dia. [mm]	Gas Consumption [MJ/h]
Rapid (R)		1.45	10.30	0.91	11.20
Triple ring (TC)		1.65	13.30	0.95	11.90
Dual (D)	Inner crown	0.85 (no. 1 central)	3.60 (*)	0.50 (no. 1 central)	3.20 (*)
	Outer crowns	1.15 (no. 2 outer)	16.00 (#)	0.62 (no. 2 outer)	13.00 (#)
Griddle		1.75	14.90	1.05	14.60

(*) Power calculated with only inner crown operating.

(#) Power calculated with inner and outer crowns operating.

SETTING THE BURNER MINIMUM

When switching from one type of gas to another, the minimum flow rate must also be correct: the flame should not go out even when passing suddenly from maximum to minimum flame.

To regulate the flame follow the instructions below:

Rapid and triple ring burners

- Light the burner
- Set the gas valve to **L0** position
- Remove the knob
- With a thin screwdriver pass by the hole of microswitch and turn the screw **F** until adjustment is correct (fig. 1.28).

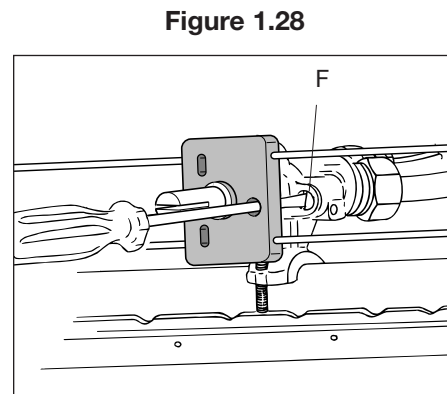


Figure 1.28

Inside crown of DUAL burner

- Light the DUAL burner
- Set the gas valve to **SIM** position
- Remove the knob
- Using a screwdriver turn the screw **H** until the correct setting is obtained (fig. 1.29).

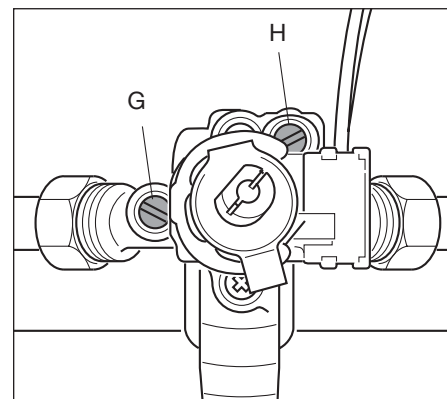


Figure 1.29

Outside crowns of DUAL burner

- Light the DUAL burner
- Set the gas valve to **L0** position
- Remove the knob
- Using a screwdriver turn the screw **G** until the correct setting is obtained (fig. 1.29).

For Universal LPG gas, tighten the adjustment screws completely.

Figure 1.30

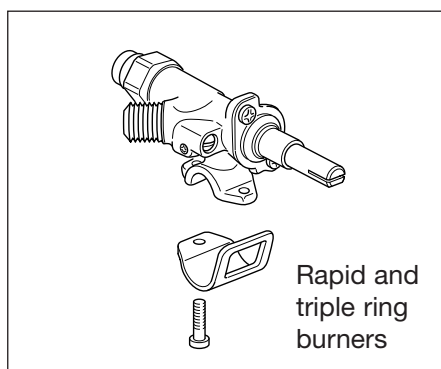
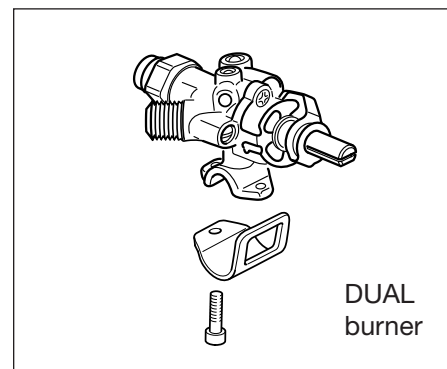


Figure 1.31



LUBRICATION OF THE GAS TAPS

- If the gas tap becomes stiff, it is necessary to dismantle it carefully and clean it with petroleum spirit. Specialist high temperature resistant grease should be used to lubricate the tap before replacing.
- The operations must be carried out by an authorised person/service agent.

CAUTION:

- This appliance must be used only for the task it has explicitly been designed for, that is for domestic cooking of foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.
- Do NOT place combustible materials or products on this appliance at any time.
- **DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.**

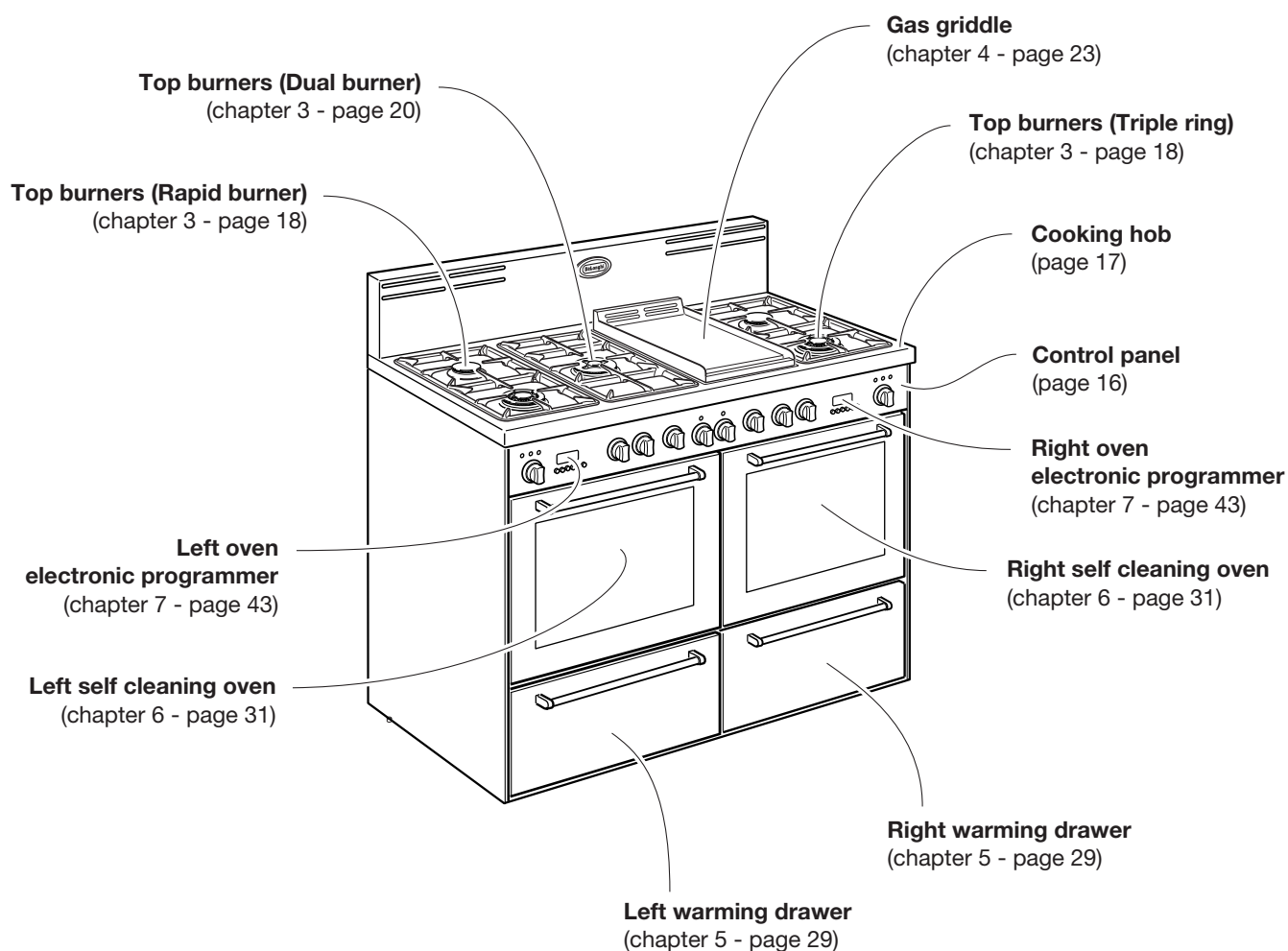
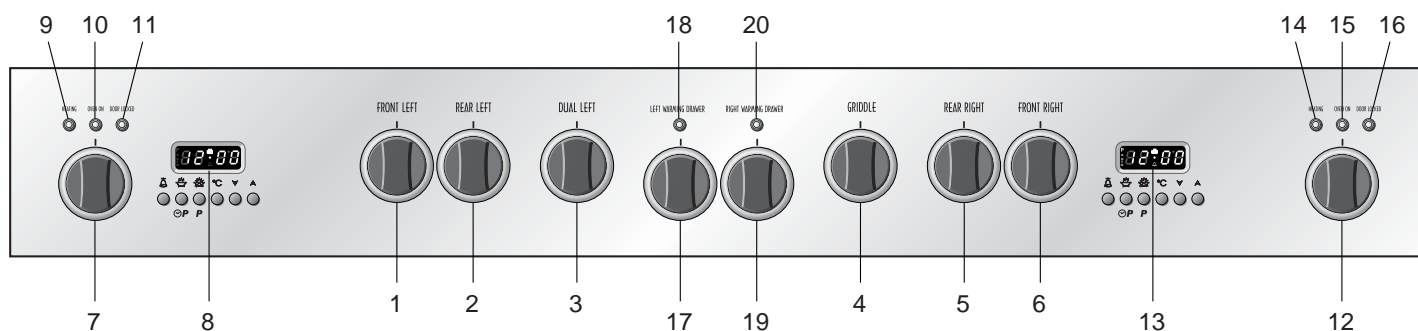
Figure 2.1

Figure 2.2



CONTROLS DESCRIPTION

Gas cooking hob controls:

1. Front left burner (2) control knob
2. Rear left burner (1) control knob
3. Central left dual burner (3) control knob
4. Central right griddle (4) control knob
5. Rear right burner (1) control knob
6. Front right burner (2) control knob

Left self cleaning oven controls:

7. Function selector control knob
8. Electronic programmer
9. Heating pilot light
10. Oven on pilot light
11. Door locked pilot light

Right self cleaning oven controls:

12. Function selector control knob
13. Electronic programmer
14. Heating pilot light
15. Oven on pilot light
16. Door locked pilot light

Left warming drawer controls:

17. Warming drawer control knob
18. Warming drawer on pilot light

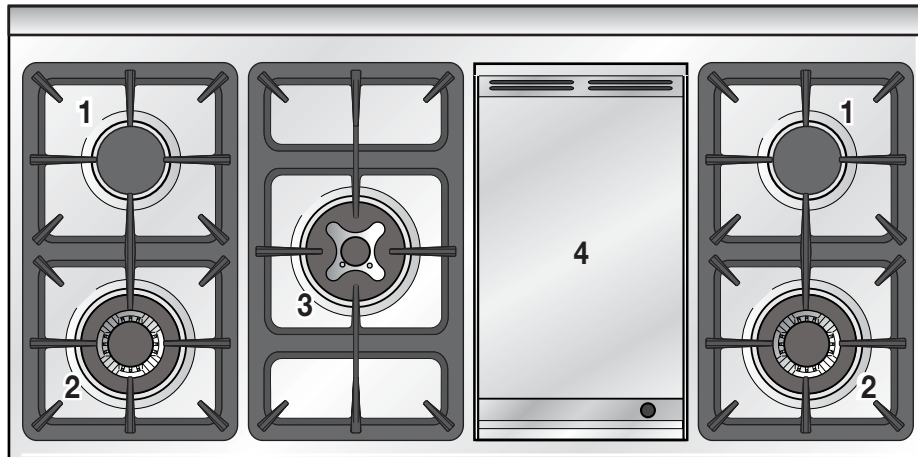
Right warming drawer controls:

19. Warming drawer control knob
20. Warming drawer on pilot light



Please note: This appliance incorporates nr. 2 safety cooling fans which you will hear operating whenever the oven or grill are in use. These fans are to reduce the external temperature of the appliance and cool the internal components.

Figure 2.3



GAS BURNERS

	Natural Gas MJ/h	Universal LPG MJ/h
1. Rapid (R)	10.30	11.20
2. Triple ring burner (TC)	13.30	11.90
3. Dual burner (D)	3.60 (*) 16.00 (#)	3.20 (*) 13.00 (#)
4. Griddle burner	14.90	14.60

(*) : Power calculated with only inner crown operating.

(#) : Power calculated with inner and outer crowns operating.

Note:

- The electric gas-lighting device is incorporated into the knobs.
- The appliance has a safety valve system fitted, the flow of gas will be stopped if and when the flame should accidentally go out.

CAUTION:

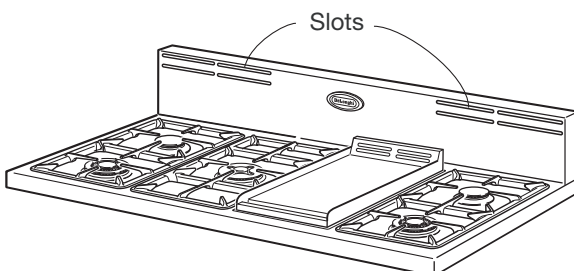
If the burner is accidentally extinguished, turn the gas off at the control knob and wait at least 1 minute before attempting to relight.

CAUTION:

Gas appliances produce heat and humidity in the environment in which they are installed.

Ensure that the cooking area is well ventilated following national/local codes.

Figure 2.4



WARNING - VERY IMPORTANT NOTICE



Never obstruct the slots on the backguard.

GAS BURNERS (Rapid and triple ring)

Gas flow to the burners is adjusted by turning the knobs (illustrated in fig. 3.1) which control the valves.

Turning the knob so that the symbols printed on itself point to the symbol printed on the control panel achieves the following functions:

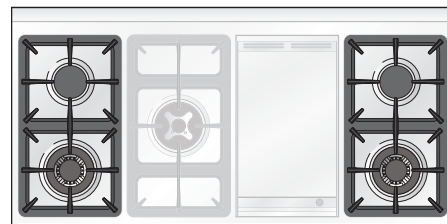


Figure 3.1

Knob position	Function	RAPID burner	TRIPLE RING burner
OFF	closed valve		
★ HI	maximum rate		
LO	minimum rate		

FRONT LEFT

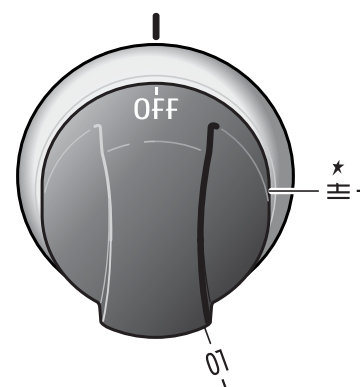
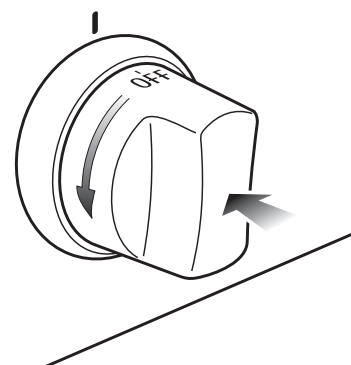


Figure 3.2



The maximum aperture position permits rapid boiling of liquids, whereas the minimum aperture position allows simmer warming of food or maintaining boiling conditions of liquids.

To reduce the gas flow to minimum, rotate the knob further anti-clockwise to point the indicator towards the **LO** position.

Other intermediate operating adjustments can be achieved by positioning the indicator between the maximum and minimum aperture positions, and never between the maximum aperture and **OFF** positions.

N.B. When the range is not being used, set the gas knobs to their **OFF** positions and also close the gas shut-off valve placed on the main gas supply line.

LIGHTING GAS BURNERS FITTED WITH FLAME FAILURE SAFETY DEVICE (Rapid and triple ring)

In order to light the burner, you must:

- 1 – Push and turn the knob in an anti-clockwise direction up to the ★ **HI** position (maximum rate), push in and hold the knob until the flame has been lit (fig. 3.2).
The sparks produced by the lighter situated inside the relative burner will light the flame.
In the event that the local gas supply conditions makes it difficult to light the burner in ★ **HI** position, try again with the knob in **LO** position.
If there is no mains electrical supply, bring a lighted match close to the burner.
- 2 – Wait for about ten seconds after the gas burner has been lit before letting go the knob (safety device activation delay).
- 3 – Adjust the gas valve to the desired position.

If the burner flame should go out for some reason, the safety valve will automatically stop the gas flow.

To re-light the burner, return the knob to the closed **OFF** position, **wait for at least 1 minute** and then repeat the lighting procedure.

If your local gas supply makes it difficult to light the burner with the knob set to maximum, set the knob to minimum and repeat the operation.

Caution!

**The range becomes very hot during operation.
Keep children well out of reach.**

GAS BURNER (Dual)

The Dual Burner is a very flexible burner which allows different regulations and optimal cooking.

It is composed by one inner and two outer crowns; the flame of the inner crown can be regulated separately from the flames of the outer crowns.

The Dual Burner can be used:

- as a small burner (flame produced only by the inner crown) which can be adjusted from the maximum (★ HI (●)) to the minimum (SIM (●)) position. Intermediate operating adjustments can be achieved by positioning the indicator between the maximum and minimum opening positions, and never between the maximum opening and **OFF** position.
- as a high-power burner (all flames produced simultaneously by inner and outer crowns) which can be adjusted from the maximum (HI (●)) to the minimum (● LO) position.

Gas flow to the burners is adjusted by turning the knobs (illustrated in fig. 3.3) which control the valves.

Turning the knob so that the symbols printed on itself point to the symbol printed on the control panel achieves the following functions:

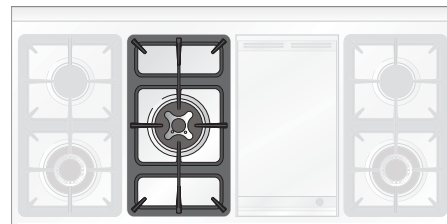


Figure 3.3

DUAL LEFT

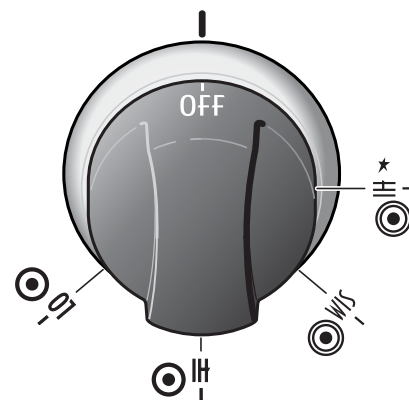
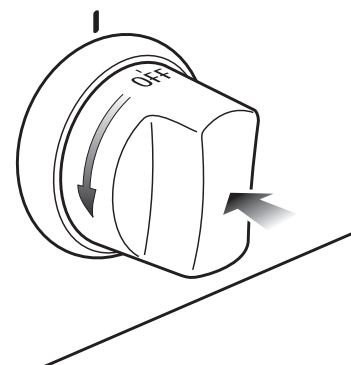


Figure 3.4



Knob position	Function	DUAL burner
OFF	closed valve	
★ HI (●)	maximum rate of inner crown (only inner flame at the maximum)	
SIM (●)	minimum rate of inner crown (only inner flame at the minimum)	
HI (●)	maximum rate of inner + outer crowns (inside and outside flames in simultaneously at the maximum)	
(●) LO	minimum rate of inner + outer crowns (inside and outside flames in simultaneously at the minimum)	

LIGHTING GAS BURNERS FITTED WITH FLAME FAILURE SAFETY DEVICE (Dual Burner)

In order to light the burner, you must:

- 1 – Push and turn the knob in an anti-clockwise direction up to the ★ HI (●) position (maximum rate of inner crown); push in and hold the knob until the flame has been lit.

The sparks produced by the lighter situated inside the relative burner will light the flame.

In the event that the local gas supply conditions makes it difficult to light the burner in ★ HI (●) position, try again with the knob in SIM (●) position.

If there is no mains electrical supply connection, bring a lighted match close to the burner.

- 2 – Wait for about ten seconds after the gas burner has been lit before letting go the knob (safety device activation delay).
- 2 – Adjust the gas valve to the desired position.

If the burner flame should go out for some reason, the safety valve will automatically stop the gas flow.

To re-light the burner, return the knob to the closed position (**OFF**), **wait for at least 1 minute** and then repeat the lighting procedure.

N.B. When the range is not being used, set the gas knobs to their **OFF** positions and also close the gas shut-off valve placed on the main gas supply line.

CAUTION!

The range becomes very hot during operation. Keep children well out of reach.

CHOICE OF BURNER (fig. 3.5)

The symbols printed on the panel above the gas knobs indicate the correspondence between the knob and the burner.

The most suitable burner is to be chosen according to the diameter and volume capacity of the container to be warmed.

It is important that the diameter of the pots or pans suitably match the heating potential of the burners in order not to jeopardise the efficiency of the burners, bringing about a waste of gas fuel.

A small diameter pot or pan placed on a large burner does not necessarily mean that boiling conditions are reached quicker.

Figure 3.5

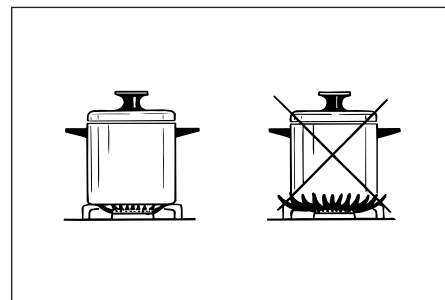


Figure 3.6a

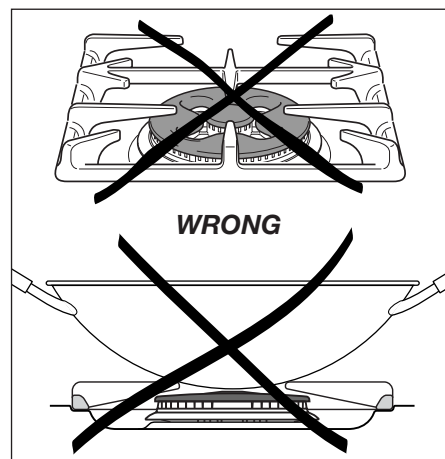
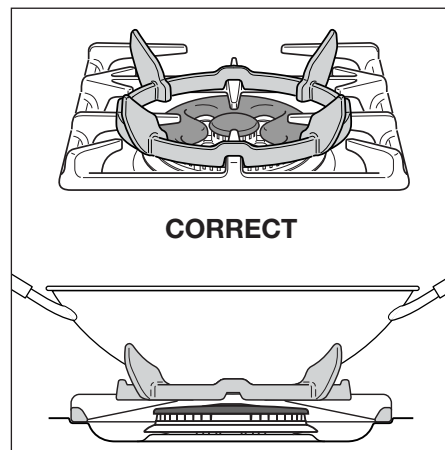


Figure 3.6b



DIAMETERS OF PANS WHICH MAY BE USED ON THE HOB BURNERS			
BURNER		MINIMUM	MAXIMUM
Rapid		24 cm	26 cm
Triple-ring		26 cm	28 cm
Dual (with ONLY inner crown operating)		12 cm	24 cm
Dual (with inner + outer crowns operating)		26 cm	28 cm
Wok pans max 36 cm			
Do not use pans with concave or convex bases			

CORRECT USE OF DUAL BURNERS (Fig. 3.6a - 3.6b)

The flat-bottomed pans are to be placed directly onto the pan-support.

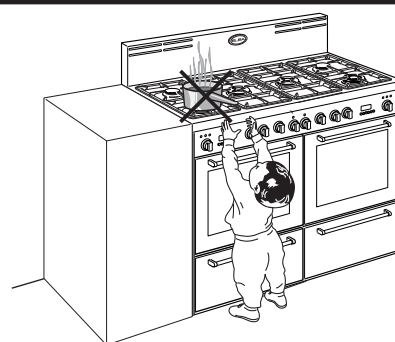
When using a WOK you need to place the supplied stand in the burner to avoid any faulty operation of the dual burner (Figs. 3.6a - 3.6b).

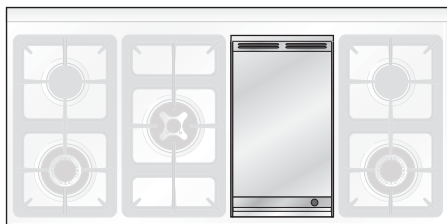
IMPORTANT:

The special grille for wok pans (fig. 3.6b) **MUST BE PLACED ONLY** over the pan-rest for the dual burner.



Make sure that the handles of cookware do not stick out over the edge of the range, to avoid them being knocked over by accident. This also makes it more difficult for children to reach the cooking vessels.





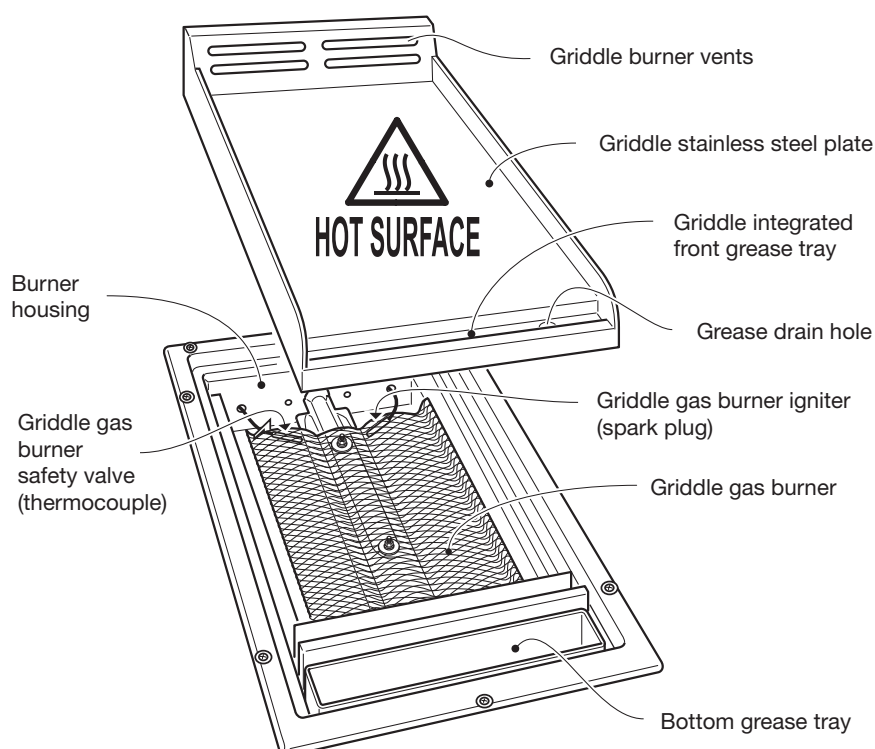
IMPORTANT WARNINGS:

- **USE ONLY THE GRIDDLE STAINLESS STEEL PLATE SUPPLIED WITH THE RANGE.**
- **WARNING: NEVER OPERATE THE GAS GRIDDLE, WITH ONE OF THE OVENS SET IN THE SELF CLEANING MODE, BY KEEPING THE GAS GRIDDLE CONTROL KNOB PRESSED.**
- **THE GRIDDLE AND ITS PARTS ARE HOT. USE CARE WHEN OPERATING, CLEANING OR SERVICING TO AVOID BURNS OR SCALDS. KEEP CHILDREN OR INFIRM PERSONS AWAY. USE ALWAYS SUITABLE PROTECTIVE GLOVES.**
- **THE GRIDDLE PLATE IS HEAVY. KEEP ATTENTION WHEN HANDLING. ALWAYS OPERATE BY USING BOTH HANDS.**
- **THE MANUFACTURER DECLINES ALL RESPONSIBILITY IN THE EVENT OF DAMAGE CAUSED BY IMPROPER, INCORRECT OR ILLOGICAL USE OF THE GAS GRIDDLE.**
- **DO NOT OBSTRUCT THE GRIDDLE BURNER VENTS.**
- **DO NOT STORE MATERIAL INSIDE THE BURNER HOUSING.**
- **FIRE HAZARD: REMOVE ANY SPILLAGES FROM THE BURNER HOUSING / GRIDDLE BURNER BEFORE OPERATION. PAY SPECIAL ATTENTION NOT TO SPILL GREASE OR COOKING JUICES WHEN REMOVING FOR CLEANING THE GRIDDLE PLATE AND THE GREASE TRAY.**
- **PAY ATTENTION NOT TO SPILL WATER OR DETERGENTS INSIDE THE BURNER HOUSING / GRIDDLE BURNER WHEN CLEANING THE RANGE COOKTOP.**

GAS GRIDDLE

- The griddle plate, supplied with this range, is made of stainless steel. It shall be installed before using the range.
 - Never use the griddle without using the supplied griddle plate. Do not use other griddle plates or cookware on the griddle burner.
 - Never use the griddle plate in combination with the rapid, triple-ring or dual burners. It shall be used only in combination with the griddle burner.
 - Never use the supplied griddle plate in combination with other ranges / products.
 - Do not use the griddle plate for baking or grilling.
 - Do not use cookware on the griddle plate. Do not put aluminium foils.
 - Do not remove the griddle plate immediately after use; let it to cool down. We suggest to use always suitable protective gloves.
 - Do not pour cold water on the hot griddle plate. This may warp the griddle plate, producing an uneven cooking surface.
 - **ATTENTION:** the griddle cooking plate is designed with a front integrated cup to settle the cooking juices and then to drain these juices (through a hole) to the bottom grease tray. To avoid burns or scalds take care not to spill the hot juices.
- Keep special attention when handling / moving the griddle plate.
- **For safety reasons the gas griddle does not operate when one oven is set in the self cleaning mode (never operate both ovens of the range in self cleaning mode at the same time): a safety device disconnects the gas flow to the griddle burner. We remark that this safety device operates when the oven selector knob becomes turned in self cleaning mode; this means that the griddle burner does not work also if the self cleaning mode has not been started by mean of the digital programmer.**

Figure 4.1



GRIDDLE STAINLESS STEEL PLATE POSITIONING

- 1 - Before installing the griddle plate fit the empty bottom grease tray.
- 2 - The griddle plate must be correctly placed to operate properly. The integrated grease tray for cooking juices shall be positioned towards the front of the range.
- 3 - Check the correct positioning of the griddle plate: it shall be flat and stable. When correctly installed it must not be possible to move it horizontally.

GREASE TRAY

Cooked-off grease drains from the griddle plate to the integrated front grease tray; then, through the drain hole, the grease is accumulated in the bottom grease tray.

Remove and clean both grease trays after each use: if grease is permitted to accumulate, fire hazard could occur. Wash in hot soapy water or with an antibacterial cleaner. (USE CAUTION WHEN FILLED WITH HOT GREASE).

WARNING:

Before cleaning the grease trays, turn control knob to OFF position and allow griddle to cool. Use care when cleaning the grease trays so that the contents are not spilled.

Figure 4.3

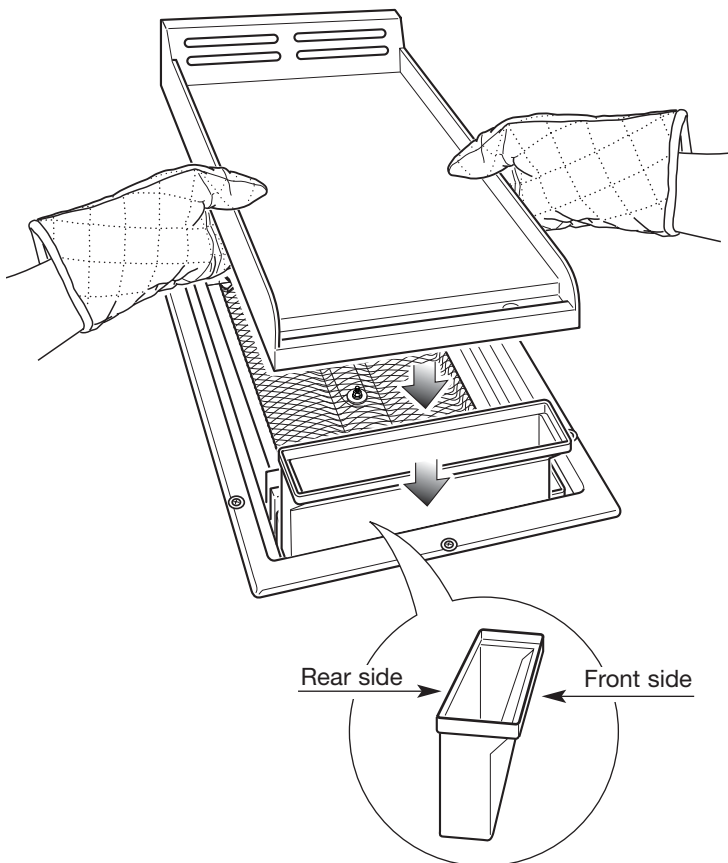
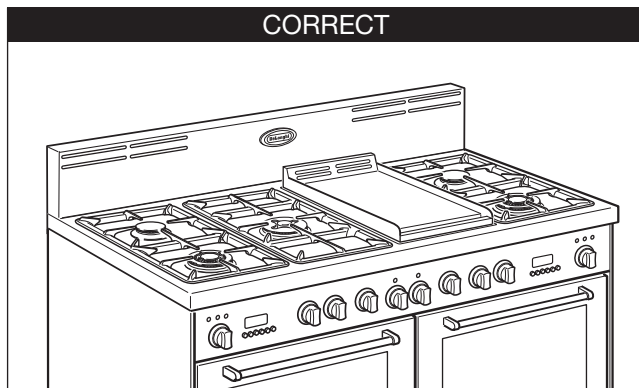
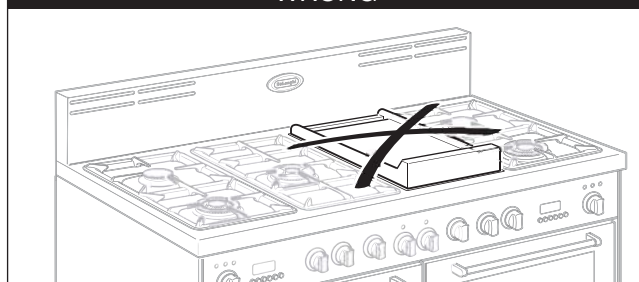


Figure 4.2

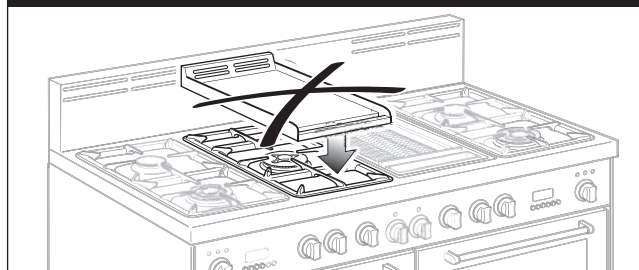
CORRECT



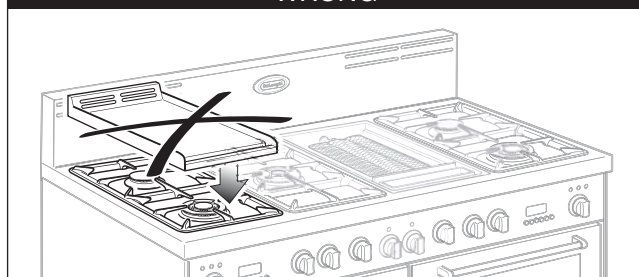
WRONG



WRONG



WRONG



WRONG

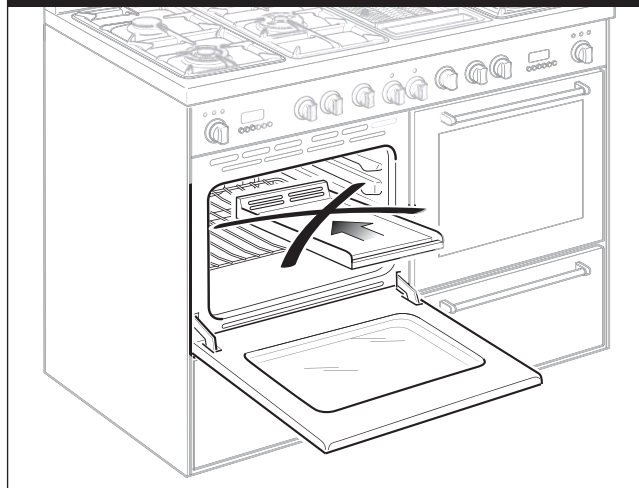
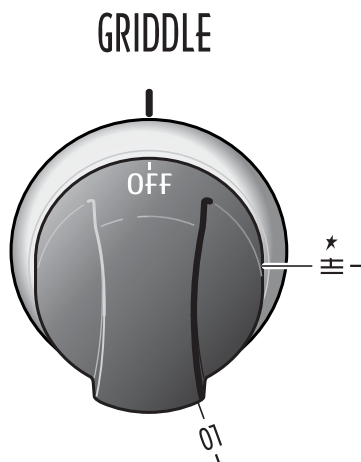


Figure 4.4



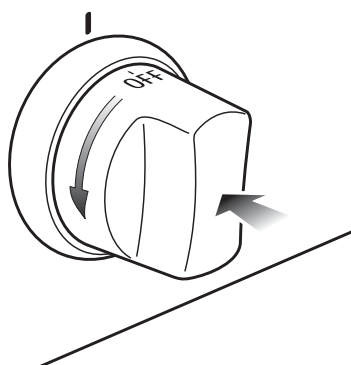
GRIDDLE BURNER

The griddle burner generates the infra-red rays which ensure an uniform cooking on the griddle cooking plate.

Gas flow to the burner is adjusted by turning the knob (illustrated in fig. 4.4) which controls the valve. The following functions are achieved by turning the knob:

Knob position	Function	Temperature	GRIDDLE burner
OFF	closed valve	—	
★ HI	maximum rate	About 380 °C	
LO	minimum rate	About 200 °C	

Figure 4.5



To reduce the gas flow to minimum, rotate the knob further anti-clockwise to point the indicator towards the **LO** position. Other intermediate operating adjustments can be achieved by positioning the indicator between the maximum and minimum aperture position and never between the maximum aperture and **OFF** position.

N.B. When the range is not being used, set the gas knobs to their **OFF** positions and also close the gas shut-off valve placed on the main gas supply line.

LIGHTING THE GAS GRIDDLE BURNER FITTED WITH FLAME FAILURE SAFETY DEVICE

In order to light the burner, you must:

- 1 - With the griddle plate correctly installed push and turn the knob in an anti-clockwise direction up to the ★ **HI** position (maximum rate), push in and hold the knob until the flame has been lit (fig. 4.5).
The sparks produced by the lighter positioned on the burner will light the flame.
Check the ignition of the burner by looking through the opening between the bottom side of the griddle plate and the cooktop.
In the event that the local gas supply conditions makes it difficult to light the burner in ★ **HI** position, try again with the knob in **LO** position.
Never continue this operation for more than 15 seconds. If the burner has still not ignited, wait for about 1 minute prior to repeating the ignition.
If after 2-3 times the burner has still not ignited do not repeat the lighting procedures but remove the griddle plate (if hot, let it to cool) from the range cooktop (by using suitable protective gloves) and wait for about 10 minutes prior to repeating the ignition starting from above step 1.
- 2 - Wait for about ten seconds after the gas burner has been lit before letting the knob go (safety device activation delay).
- 3 - If there is no mains electrical supply:
 - a - Remove the griddle plate (if hot, let it to cool) from the cooktop by using suitable protective gloves.
 - b - Push and turn the knob in an anti-clockwise direction up to the ★ **HI** position (maximum rate) and bring a lighted match close to the right and left side of the burner. **Pay special attention to burner flames: do not lean over the burner.**
 - c - In the event that the local gas supply conditions makes it difficult to light the burner in ★ **HI** position, try again with the knob in **LO** position.
 - d - Keep the knob pressed (fig. 4.5).
Never continue this operation for more than 15 seconds. If the burner has still not ignited, wait for about 1 minute prior to repeating the ignition.
If after 2-3 times the burner has still not ignited do not repeat the lighting procedures but wait for about 10 minutes prior to repeating the ignition starting from above step 3-a.
 - e - Wait for about ten seconds after the gas burner has been lit before letting go the knob (safety device activation delay).
 - f - Re-fit the griddle plate in its housing by using suitable protective oven gloves. **Pay special attention to burner flames.**
 - g - Check the operation of the burner by looking through the opening between the bottom side of the griddle plate and the cooktop.
- 4 - Adjust the flame to the desired position.

If the burner flame should go out for some reason, the safety valve will automatically stop the gas flow.

To re-light the burner, return the knob to the closed position, wait for at least 1 minute and then repeat the lighting procedure. If your local gas supply makes it difficult to light the burner with the knob set to maximum, set the knob to minimum and repeat the operation.

Caution!

The range becomes very hot during operation.
Keep children well out of reach.

USING THE GRIDDLE

Before using the griddle the griddle plate cooking surface shall be seasoned. Seasoning is an important process which keeps food from sticking during cooking and avoid surface corrosion. Once the griddle plate is seasoned, it can be used with or without additional grease or shortening. This shall also be done after every cleaning.

Seasoning the griddle cooking surface:

- 1 - Clean the griddle surface thoroughly.
- 2 - Pour onto the center of the griddle plate a small amount of cooking oil (about one ounce per square foot of surface).
Do not use corn oil. Spread oil over entire surface with a paper towel or coarse cloth to create a thin film.
- 3 - Turn the control knob to the **LO** position (minimum rate); when the oil begins to smoke, turn the control knob to the **OFF** position.
Allow griddle to cool.
Wipe off excessive oil with paper towel or cloth.
- 4 - Repeat the above procedure (steps 2 and 3) two to three times until the griddle plate has a slick, mirror-like surface.
- 5 - When the griddle is cool, wipe it clean with a paper towel. Apply a very thin layer of vegetable oil. The griddle cooking plate is now ready to use.

Do not place another utensil on the seasoned griddle plate to simmer or keep food warm.

Metallic taste or discolored foods are signs of improper or inadequate seasoning or may result from cooking acidic foods. If this occurs, wash thoroughly and season.

When using the griddle:

- 1 - Check that the bottom grease tray is empty, clean and correctly fitted.
- 2 - Check the right positioning of the griddle cooking plate. The integrated front grease tray shall be empty and clean.
- 3 - Turn on the griddle burner.
- 4 - Allow 10 to 15 minutes for the griddle to preheat.
- 5 - Place the food on the griddle and cook to desired doneness.
- 6 - Remove food particles with a metal spatula (not supplied) during cooking to make the clean up easier and to avoid including those particles in the cooked food. Be sure to keep the spatula flat. The corners can scratch. Direct the flow of grease to the center of the front integrated grease tray. **Pay attention not to spill the cooking juices.**
- 7 - Do not overheat the griddle cooking plate. Turn it off when not in use, or lower heat between cooking loads.

Do not overheat or leave empty griddle plate on burner. Do not use high heat when cooking. High, intense or uneven heat may warp your griddle. Since steel heats evenly, you will not need to use extremely high cooking temperatures.

It is normal for the griddle to darken with use. Variations in color are normal and should be expected.

Remove and clean the grease trays (one integrated in the front portion of the griddle plate and one positioned below the griddle plate, in the front part - see "GREASE TRAY" chapter) after every use. Use care when cleaning the grease trays so that the contents are not spilled.

The griddle and its parts are hot.

Use care when operating, cleaning or servicing to avoid burns or scalds. Keep children or infirm persons away. Use always suitable protective gloves.

GRIDDLE CARE

WARNING. VERY IMPORTANT.

Before any operation of maintenance disconnect the appliance from the electrical mains supply. Before cleaning the griddle, turn control knob to OFF and allow griddle to cool.

After using the griddle, always pour grease from the grease trays (one integrated in the front portion of the griddle plate and one positioned below the griddle plate, in the front part - see "GREASE TRAY" chapter).

Use a dry cloth to wipe up any accumulation and wash in hot soapy water or with an antibacterial cleaner. The grease trays need to be cleaned after each use of the griddle: if grease is permitted to accumulate, a fire hazard could occur.

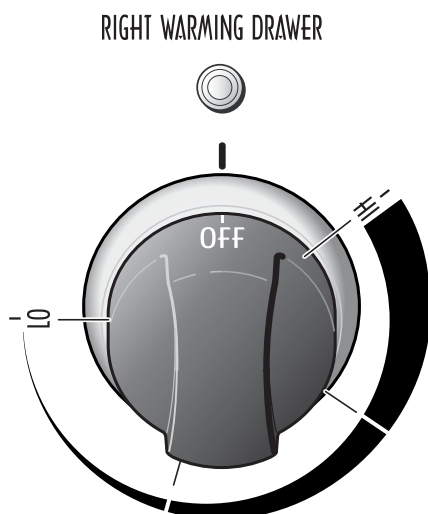
It takes very little time and effort to keep the griddle attractive and performing at top efficiency. If grease is permitted to accumulate, it will form a gummy cake and then carbonize into a hard substance, which is extremely difficult to remove. To prevent this condition, the following suggestions for proper cleanliness should be followed:

- 1 - After each use, scrape the griddle with a scraper or a flexible spatula to remove excess fat and food. If there is an accumulation of burned on fat and food, the griddle should be thoroughly scoured and re-seasoned. Use pumice or griddle stone while the griddle is warm. Do not use steel wool because of the danger of steel slivers getting into the food.
- 2 - Daily, use a clean cloth and a good non-abrasive cleaner to clean the stainless steel body of the griddle.
- 3 - Once a week, clean the griddle surface thoroughly. If necessary, use a griddle stone, screen or Scotch Bright pad on the surface. Rub with the grain of the metal while the griddle is still warm. A detergent may be used on the plate surface to help clean it, but be sure the detergent is thoroughly removed. After removal of the detergent, the griddle must be reseasoned.
If the griddle usage is very high, consider going through the weekly cleaning procedures more often than once a week.

Never put the hot griddle into cold water. This may warp the griddle plate, producing an uneven cooking surface.

After each cleaning, wipe the griddle surface with a light film of cooking oil to protect the finish. Do not use corn oil. Do not wash griddle in dishwasher.

Figure 5.1

**WARNING:**

The warming drawer is for keeping hot food hot. Never use it to warm or heat a room or to warming plates.

CAUTION: Plastic containers or plastic wrap can melt if in direct contact with the drawer or a hot utensil. If it melts onto the drawer, it may not be removable.

IMPORTANT:

During the self-cleaning cycle the warming drawers do not operate. If during self-cleaning cycle the warming drawer control knob has been turned ON return the knob to the OFF position. Otherwise at the end of the self-cleaning cycle and after having turned the oven selector control knob to the OFF position, the warming drawer will operate.

GENERAL FEATURES

The warming drawer is fitted with an heating element (500 W at 240 V~) placed on the top.

The heating can be regulated from 30 °C (LO position) to 120 °C (HI position).

On the top part of the drawer a moisture selector is fitted. For correct use see the "MOISTURE SELECTOR" chapter.

USING THE WARMING DRAWER FOR THE FIRST TIME

- Switch on the warming drawer empty at maximum power (HI) for about 2 hours to remove traces of grease and smells from the components.
- When the warming drawer has cooled down and unplugging the range, clean the inside of the drawer with a cloth soaked in water and neutral detergent and dry it perfectly.

WARNING: The drawer is hot during operation, use the handle.

During use the appliance becomes hot. Care should be taken to avoid touching heating element inside the warming drawers.

TO USE THE WARMING DRAWER

- Push and turn the control knob to a temperature setting: LO, HI or between LO and HI position.
- Slide the Moisture selector to a Moist or Dry position. Intermediate positions can be setted (fig. 5.2) (see the "MOISTURE SELECTOR" chapter).
- Allow time for the drawer to be preheated.
- Preheat with rack in place if using that arrangement.
- Preheat empty serving dish while preheating drawer.
- Add cooked, hot food in cooking utensil or to heat-safe serving dishes.
- Food may be kept hot in its cooking container or transferred to a heat-safe serving dish.
- Aluminum foil may be used to cover food.

CORRECT USE OF THE WARMING DRAWER

- The warming drawer will keep hot cooked foods at serving temperature.
- Always start with hot food.
- DO NOT use to heat cold food other than proofing yeast dough, crisping crackers, chips, and dry cereal, or warming dishes or plates.
- Use care when opening the drawer. Open door a crack and let hot air or steam escape before re-moving or replacing food.
- Do not place food in unopened containers in the drawer. Pressure could build up and cause container to burst.
- Do not touch the interior surface of the drawer while it is in use. The interior of the drawer could become hot enough to cause burns.
- Use only dry potholders. Moist or damp potholders on hot surfaces may cause burns from steam. Do not use a towel or other bulky cloth in place of potholders. Do not let potholders touch hot heating element located upper the drawer.
- Do not use aluminum foil to line the drawer. Foil is an excellent heat insulator and will trap heat beneath it. This will upset the performance of the drawer and it could damage the interior finish.
- Do not put liquid or water in the warming drawer. Do not put directly the food inside the warming drawer but always use suitable containers/pans.
- Do not store flammable materials in the drawer.
- Do not use plastic containers. Do not use no heat resistant containers.
- Do not use the warming drawer as a storage drawer.

TEMPERATURE SELECTOR

The setting can be anywhere between LO and HI position.

Knob position	°C
LO	30
between LO and HI	from 31 to 119
HI	120

WARNING LIGHT

The signal light is located above the control knob and turns "ON" when the warming is set. It stays on until the knob is turned back to the "OFF" position.

MOISTURE SELECTOR (fig. 5.2)

MOIST position: Vents closed

DRY position: Vents opened

To keep foods moist, slide the moisture selector to the left. This closes the vents and the moisture remains inside the drawer.

In this setting condensation may occur around the inside edge of the drawer.

To keep foods crisp, slide the moisture selector to the right. This opens the vents and allows the moisture to escape. With the vents open, it is normal for moisture to collect on surfaces above the warming drawer.

Figure 5.2

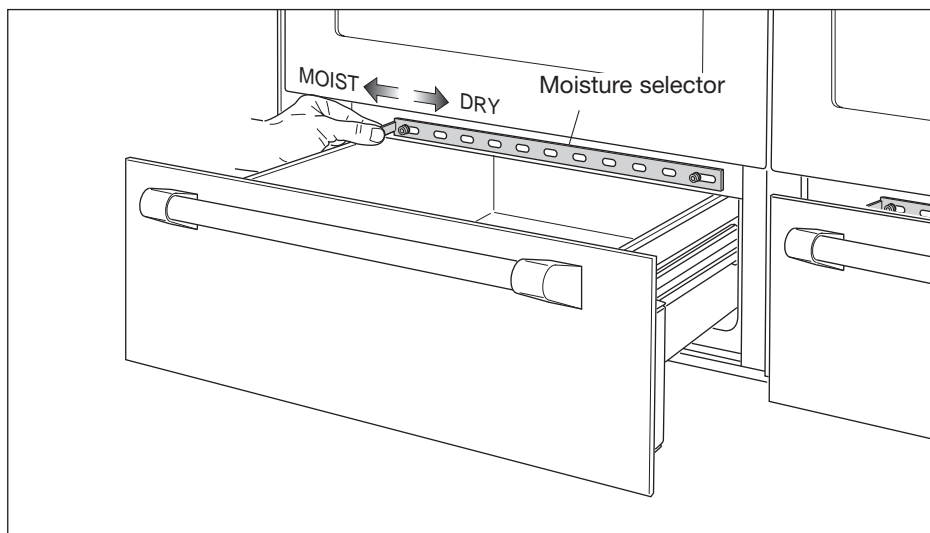


Figure 5.3

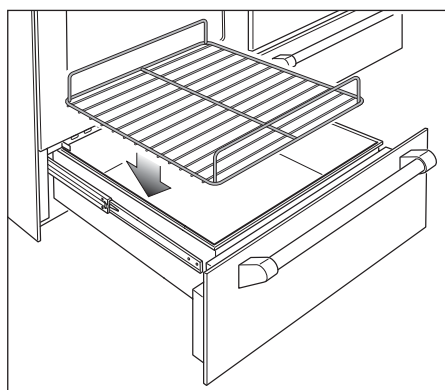
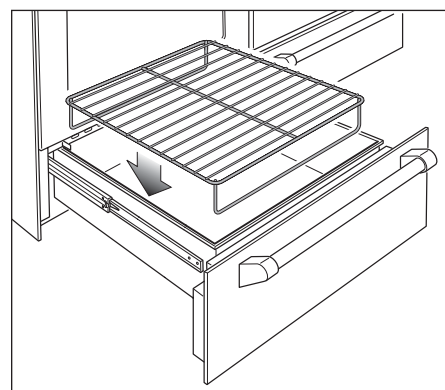


Figure 5.4



REVERSIBLE RACK

The rack shall be positioned as per figures 5.3 and 5.4.

Figure 5.5

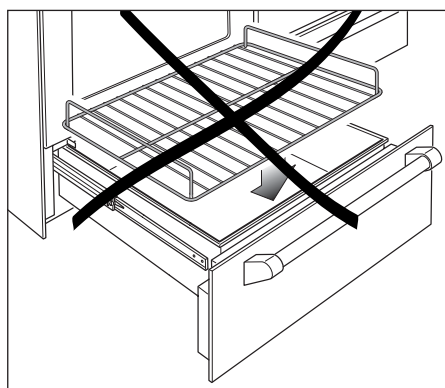
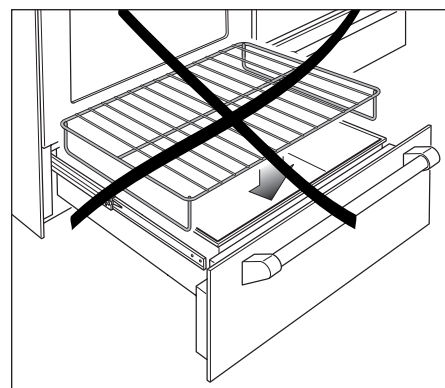


Figure 5.6



Attention: the oven door becomes very hot during operation. Keep children away.

VERY IMPORTANT
The oven shall be used always with the door closed.

NEVER USE THE RANGE WHEN ONE OVEN IS OPERATING IN SELF CLEANING MODE.

NEVER OPERATE BOTH OVENS OF THE RANGE IN SELF CLEANING MODE AT THE SAME TIME.

ALWAYS OPERATE OVENS IN SELF-CLEANING MODE ONE AT A TIME.

WHEN THE SELF CLEANING MODE HAS BEEN COMPLETED:

- do not operate immediately the other oven of the range in self cleaning mode: **LET THE RANGE TO COOL DOWN.**
- do not start immediately a new self cleaning cycle on the same oven: **LET THE RANGE TO COOL DOWN.**

IMPORTANT:

DURING THE SELF-CLEANING CYCLE THE WARMING DRAWERS DO NOT OPERATE.

If during self-cleaning cycle the warming drawer control knob has been turned ON return the knob to the OFF position. Otherwise at the end of the self-cleaning cycle and after having turned the oven selector control knob to the OFF position, the warming drawer will operate.



GENERAL FEATURES

The ovens have special operating features.

Five different functions can be used to satisfy all cooking needs; it also has a self cleaning function which can clean the oven cavity at high temperature, a defrost function and an oven light function.

These functions are managed by an electronic programmer which keeps the temperature set constant by means of a probe inside the oven cavity.

The ovens have the following heating elements:

- Lower heating element (double) 500 + 1300 W
- Upper heating element 1000 W
- Grill heating element 2000 W
- Circular heating element 2200 W

USING THE OVENS FOR THE FIRST TIME

- Put in the shelf and the tray.
- Switch the oven on empty (on a cooking function – **NOT SELF CLEANING**) at maximum power for about 2 hours to remove traces of grease and smells from the components.
- When the oven has cooled down and unplugging the range, clean the inside of the oven with a cloth soaked in water and neutral detergent and dry it perfectly.

WARNING:

The door is hot during operation, use the handle.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

OPERATING PRINCIPLES

Heating and cooking in the multifunction self cleaning oven takes place as follows:

- **by normal convection**
The heat is produced by the upper and lower heating elements.
- **by forced convection**
The heat produced by the circular element is distributed throughout the oven by the fan.
- **by radiation**
The heat is radiated by the infra red broil element.
- **by radiation and fan**
The radiated heat from the infra red broil element is distributed throughout the oven by the fan.
- **by double radiation and fan**
The fan distributes the heat radiated by the broil heating element and the upper heating element in the oven.
- **by ventilation**
The food is defrosted by using the fan only function without heat.
- **by self cleaning**
The heat produced by the heating elements cleans the internal oven cavity removing all residue of grease.
THIS IS NOT A COOKING FUNCTION

NOTES ON OVEN WORKING

A cooling fan starts automatically when selecting a cooking or self cleaning mode. It stops when turning the selector knob to OFF or light or defrosting position and the inside oven cavity temperature drops below 100 °C (212 °F).

The purpose of this fan is to reduce the temperature inside/outside the appliance.

Note: The first time the oven is used or after a black-out the programmer must be started by pressing keys 2 and 3 simultaneously. See the chapter "How to use the electronic programmer".

SELECTING THE FUNCTIONS (fig. 6.1)

The cooking function is selected by turning the function selector knob and matching the mark with the symbol printed on the print.

Important: In all cooking functions the oven must always be used with the DOOR CLOSED.

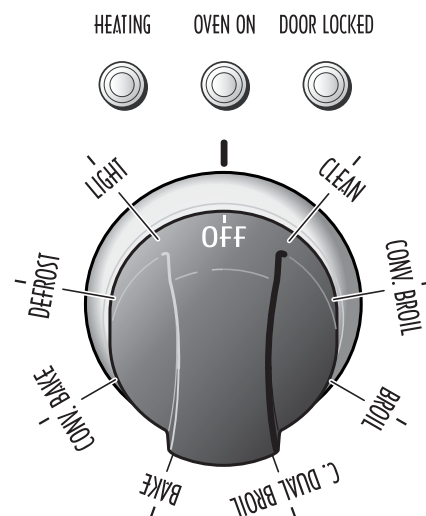


If the door stays open “door” appears on the programmer display and after five minutes an audible warning sounds for 30 seconds and “door” flashes.

To silence the audible warning press any programmer pushbutton.

NOTE: The heating elements work even with the door open and this signal just indicates that energy is being wasted and the control panel/knobs are excessively heated.

Figure 6.1



LIGHT **OVEN LIGHT (this is not a cooking function)**

On turning the knob to this position only the oven lamp lights up. The lamp is always on in all the cooking functions (not for the self cleaning).

DEFROST **DEFROSTING FROZEN FOODS (this is not a cooking function)**

Only the fan and the oven lamp switch on. Defrosting takes place by fan, without heating. The electronic programmer shows **def**



Recommended for:

To rapidly defrost frozen foods; 1 kg requires about one hour. The defrosting times vary according to the quantity and type of foods to be defrosted.

CONV. BAKE **CONVECTION COOKING WITH VENTILATION**

The circular element and the fan switch on. The heat from the back is diffused by fan convection. The temperature can be set between 50 °C (120 °F) and 250 °C (480 °F). On selecting this function the electronic programmer starts cooking with a pre-heating temperature set at 180 °C (320 °F). To vary the temperature see the “Setting the cooking” chapter.

Recommended for:

For foods of large volume and quantity which require the same internal and external degree of cooking; for ex: rolled roasts, turkey, legs, cakes, etc.

BAKE**TRADITIONAL CONVECTION COOKING**

The upper and lower heating elements switch on.

The heat is diffused by natural convection and the temperature must be set between 50 °C (120 °F) and 250 °C (480 °F). On selecting this function the electronic programmer starts cooking with a pre-heating temperature set at 200 °C (390 °F).

To vary the temperature see the "Setting the cooking" chapter.

Recommended for:

For foods which require the same cooking temperature both internally and externally, i. e. roasts, spare ribs, meringue, etc.

C. DUAL BROIL**VENTILATED COOKING WITH DOUBLE BROIL**

The infrared element, the upper heating element and the fan switch on. The heat is mainly diffused by radiation and the fan distributes it in the whole oven. The temperature can be set between 50 °C (120 °F) and 250 °C (480 °F).

On selecting this function the electronic programmer starts cooking with a pre-heating temperature set at 240 °C (465 °F).

To vary the temperature see the "SETTING THE COOKING" chapter.

For correct use see the "VENTILATED BROILING AND AU GRATIN" chapter.

Recommended for:

Meats which are to be cooked at a high temperature but which must remain tender. Fish remains more tender; turn it once during cooking.

BROIL**BROILING**

The infrared heating element switches on.

The heat is diffused by radiation.

The temperature can be set between 50 °C (120 °F) and 250 °C (480 °F). On selecting this function the electronic programmer starts cooking with a pre-heating temperature set at 210 °C (410 °F).

To vary the temperature see the "SETTING THE COOKING" chapter.

For correct use see the "BROILING" chapter.

Recommended for:

Intense broiling action for cooking with the broiler; browning, crisping, "au gratin", toasting, etc. For correct use see the "GRILLING" chapter.

CONV. BROIL**VENTILATED BROILING**

The infrared heating element and the fan switch on. The heat is mainly diffused by radiation and the fan distributes it in the whole oven.

The temperature can be set between 50 °C (120 °F) and 250 °C (480 °F). On selecting this function the electronic programmer starts cooking with a pre-heating temperature set at 220 °C (430 °F). To vary the temperature see the "SETTING THE COOKING" chapter.

Recommended for:

For grill cooking when a fast outside browning is necessary to keep the juices in, i. e. veal steak, steak, hamburger, etc. For correct use see the "VENTILATED BROILING AND AU GRATIN" chapter.

CLEAN

SELF CLEANING FUNCTION (this is not a cooking function)**IMPORTANT NOTES:**

This is not a cooking function but is only used to clean the oven.

Before starting the self cleaning cycle:

- **Take all the accessories out of the oven (drip tray and shelves).**
- **Clean any traces of liquid which have overflowed.**
- **Close the oven door and make sure that it is closed properly.**

If there are cracks or flaws on the oven door glass (inside/outside) or if the gaskets are ruined or worn or if the door does not close perfectly, unplug the appliance and contact the Service Centre.

GENERAL INFORMATION

- In this function the residual cooking greases on the inside walls of the oven cavity are pulverised by the high temperature. The fumes produced during this process are filtered by a special catalyst in the upper part of the appliance.
- Smells and fumes produced during self cleaning are not a cause of alarm. Adequate ventilation should however be provided in the room where the range is installed, e.g. by opening a window.
- Do not wait for the oven to be very greasy before performing this cleaning. It should not be performed after every cooking, either, but only when the level of dirt justifies it (on average 1 – 2 times a month depending on oven use).
- For safety reasons (high temperature of the oven cavity), when the self cleaning starts the oven door is automatically locked by an electronic device (after about 30 seconds on the control panel the door locked pilot light lights up). The door can no longer be opened and is only unlocked at the end of the cleaning cycle or, stopping the cycle, when the oven cavity has cooled to a temperature lower than 300 °C (570 °F).
- When the self cleaning function starts an internal fan starts automatically to cool the oven walls. It only stops at the end of the cycle, when the oven cavity temperature has dropped below 100 °C (212 °F).
- The procedures for starting, stopping and completing the self cleaning cycle and dealing with any problems are described in the following chapters:
 - “How to start the self cleaning cycle”
 - “Problems on starting and during the self cleaning cycle”
 - “How to stop the self cleaning cycle”
 - “What to do when the self cleaning cycle has finished”
 - “Abnormal situations and/or operating problems”

CAUTION: During the self cleaning cycle the accessible parts may become hot. Keep children away.

IMPORTANT:

The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle.

Exposure to the fumes may result in death to certain birds.

Always move birds to another closed and well ventilated room.

NEVER USE THE RANGE WHEN ONE OVEN IS OPERATING IN SELF CLEANING MODE.

NEVER OPERATE BOTH OVENS OF THE RANGE IN SELF CLEANING MODE AT THE SAME TIME.

ALWAYS OPERATE OVENS IN SELF-CLEANING MODE ONE AT A TIME.

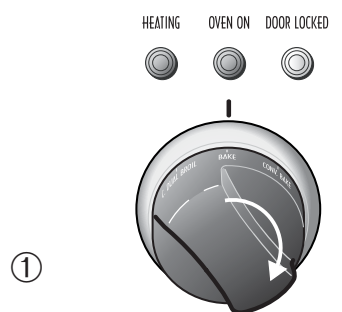
WHEN THE SELF CLEANING MODE HAS BEEN COMPLETED:

- do not operate immediately the other oven of the range in self cleaning mode: **LET THE RANGE TO COOL DOWN.**
- do not start immediately a new self cleaning cycle on the same oven: **LET THE RANGE TO COOL DOWN.**

IMPORTANT:

DURING THE SELF-CLEANING CYCLE THE WARMING DRAWERS DO NOT OPERATE.

If during self-cleaning cycle the warming drawer control knob has been turned ON return the knob to the OFF position. Otherwise at the end of the self-cleaning cycle and after having turned the oven selector control knob to the OFF position, the warming drawer will operate.



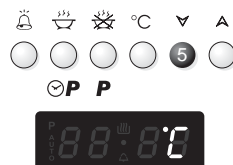
①



②



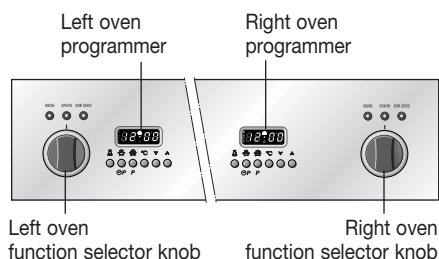
③



④



⑤



SELECTING °F/°C ON THE DISPLAY

1. Turn the oven selector knob to a cooking function (i.e. BAKE).
2. Press key 5 on the programmer to reduce the temperature until you reach the minimum value 120 °F (50 °C).
3. With °F/°C flashing on the display press key 5 again (if °C/°F is not flashing press key 4 before pressing key 5) until OFF appears on the display.
4. Keep key 4 pressed for about 3/5 seconds until the display changes from °F to °C or vice versa. During selection °C or °F is flashing.
5. When OFF appears again on the display turn the selector knob to OFF position; the selection to °C or °F has been completed.

SETTING THE COOKING (ONLY FOR THE COOKING FUNCTIONS)

The temperature set is shown on the electronic programmer display and can be varied, with 5 °C intervals, by means of the programmer keys. During the cooking the oven temperature is measured by a sensor inside the cavity and is shown on the programmer display until setted temperature is reached. If setted temperature is less than inside oven temperature, the display shows the setted temperature.

1. SELECTING THE COOKING FUNCTION

Turn the selector knob to the cooking function required

The pre-set temperature appears on the programmer display. °C or °F flashes on the display for 3 seconds. The heating elements start cooking immediately.

2. SETTING THE COOKING TEMPERATURE

The temperature can be changed when °C or °F is flashing on the display

2a. If °C or °F is not flashing press key 4 of the programmer.

2b. Press key 6 to increase the temperature or key 5 to reduce it.

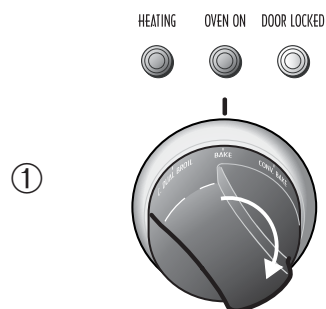
The maximum temperature which can be set is 250 °C (480 °F) while the minimum temperature is 50 °C (120 °F).

Note: When °F or °C becomes steady the value shown on the display indicates the oven cavity temperature until setted temperature is reached. If setted temperature is less than inside oven temperature, the display shows the setted temperature.

Caution: If a temperature below the minimum value 50 °C (120 °F) is set the system switches off automatically and **OFF** appears. In this case repeat the procedure from point 2.

3. SWITCHING OFF

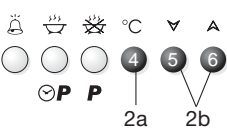
Turn the selector knob to position **OFF** (oven OFF). The programmer display shows the time.



①



②



HOW TO START THE SELF CLEANING CYCLE

Important: the self cleaning cycle must only be performed with the oven empty; so, before starting the cycle take all the accessories (shelves, drip tray, ...) out of the oven cavity and dry any traces of overflowed liquid.

Do not use any degreasing products (e.g. degreasing sprays, detergents, etc.).

1. **Close the oven door** (if it is open or not closed properly the self cleaning cycle will not start).
2. **Turn the oven selector knob to the self cleaning position (CLEAN);** **P0•00** appears on the electronic programmer display with the letter **P** flashing.
3. **Press pushbutton 3 on the programmer** to start the cycle.
This combined confirmation operation offers greater safety when there are children; in fact turning the knob to the self cleaning function has no effect if key 3 of the programmer is not then pressed.
 - **P2•00** (self cleaning time, 2 hours) appears and the door is locked after about 30 seconds;
 - On the control panel the door locked pilot light lights up to indicate that the door is locked.
4. To increase the self cleaning cycle time (max 5 hours) press key 2 of the programmer then key 6. To go backwards to the minimum of 2 hours press key 2 then key 5.
 - During the setting **AUTO** flashes and **P** disappears.
5. The self cleaning cycle starts immediately and is completed in the programmed time.
 - Throughout the self cleaning cycle the programmer displays the time (hours and minutes) remaining until the cycle is finished.

VERY IMPORTANT:

The self cleaning cycle only starts with the oven door closed. If the door is open or not closed properly the oven CANNOT perform the self cleaning cycle; electronic safety devices prevent the self cleaning cycle from starting.



PROBLEMS ON STARTING AND DURING THE SELF CLEANING CYCLE



1. Steady door

The function selector has been turned to the self cleaning position with the oven door open or not perfectly closed. Or the door has been opened before the cycle has been started with confirmation from key 3.

What to do:

Close the door and repeat previous cycle.

- If after 5 minutes the door has not been closed **door flashes and an audible signal sounds for 30"**.

What to do:

Close the door, press any programmer key to silence the audible signal and repeat the operations to start the cycle.



2. door with AUTO flashing

The oven door has been opened after the self cleaning cycle has started (before locking the door). The self cleaning cycle is zeroed.

What to do:

1. Close the door. **P0•00** appears on the electronic programmer display with the letter **P** and **AUTO** flashing.
2. Turn the function selector to **OFF** and repeat the operations to start the cycle.

- If after 5 minutes the door has not been closed **door flashes and an audible signal sounds for 30"**.

What to do:

Close the door, press any programmer key to silence the audible signal and repeat the operations to start the cycle.



3. F0.00 with AUTO flashing

The self cleaning cycle has been stopped and then started again when it was quite a way through. The message is displayed after about 10 minutes and the self cleaning cycle is zeroed.

What to do:

1. Put the switch to **OFF**.
2. Wait for at least 15 minutes.
3. Repeat the operations to start the self cleaning cycle.
4. If after several attempts the message continues contact the Service Centre.

Caution: It is advisable not to stop the self cleaning cycle and then start it again when it is quite a way through.

HOW TO STOP THE SELF CLEANING CYCLE

1. Turn the function selector to **OFF** (oven OFF)

- If the oven cavity temperature is higher than 300 °C (570 °F).

1a. The time of day appears steadily on the programmer display.

1b. When the oven cavity temperature drops below 300 °C (570 °F):

- **OFF** appears on the programmer display again
- the door locked pilot light goes out
- the door unlocks and can be opened.

- If the oven cavity temperature is lower than 300 °C (570 °F).

1c. The time appears on the programmer display.

1d. After a technical time:

- the door locked pilot light goes out
- the door unlocks and can be opened.

IMPORTANT: Wait for the oven to cool down completely before starting a cooking function.

ACCIDENTAL INTERRUPTION OF THE SELF CLEANING CYCLE

2. The function selector has been turned to any cooking function.

- If the oven cavity temperature is higher than 300 °C (570 °F).

2a. The time of day appears steadily on the programmer display.

2b. When the oven cavity temperature drops below 300 °C (570 °F):

- **OFF** appears on the programmer display
- when door locked pilot light goes out (after some minutes) the door unlocks and can be opened.

2c. To reset normal conditions turn the function selector to **OFF** (oven OFF). The time appears on the programmer display.

- If the oven cavity temperature is lower than 300 °C (570 °F).

2d. Pre-set temperature of the selected function appears on the programmer display.

2e. After a technical time:

- the door locked pilot light goes out
- the door unlocks and can be opened

2f. To reset normal conditions turn the function selector to **OFF** (oven OFF). The time appears on the programmer display.

IMPORTANT: Wait for the oven to cool down completely before starting a cooking function.

WHAT TO DO WHEN THE SELF CLEANING CYCLE HAS FINISHED

1. **P0.00** with **AUTO** flashing.

Wait for the oven to cool down and the door to unlock.

The self cleaning cycle has finished. **P0.00** will remain until the door is unlocked.

The door remains locked until the cavity temperature has dropped below 300°C (570 °F)

2. The door locked light goes out (when the temperature has dropped below 300 °C 570 °F).

AUTO and the letter **P** flash.

The door is unlocked and can be opened.

3. Turn the function selector knob to **OFF** (oven OFF).

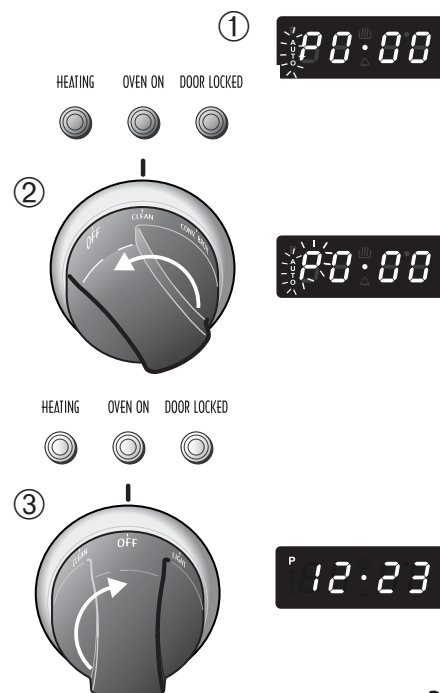
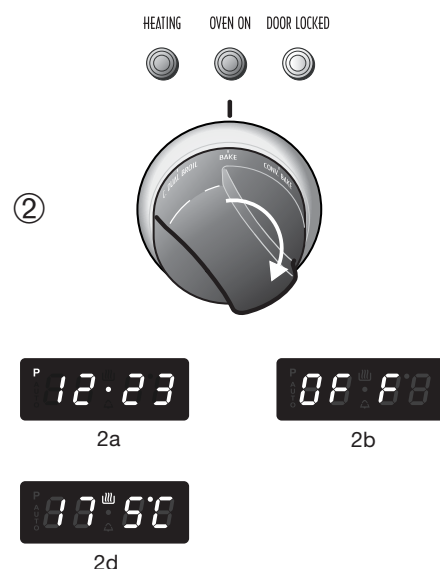
The time appears on the programmer display.

4. Wait for the oven to cool down completely.

5. Remove the pulverised dirt.

Open the oven door and remove the residue of pulverised dirt inside the oven with a damp cloth.

IMPORTANT: Before switching the oven on again in any function wait for the appliance to cool down completely.



ABNORMAL SITUATIONS AND/OR OPERATION PROBLEMS

during cooking or the self cleaning cycle.

1. 30 F0 or 30 F1 appear during the cooking or self cleaning cycle

Oven temperature sensor broken or not working properly. The cooling fan stays on and if the self cleaning cycle is in progress the door remains locked.

What to do:

1. Turn the oven function selector to **OFF** (oven OFF). A 30 minute countdown will start. If the selector is turned and then returned to **OFF** the count will start again from 30.
2. Wait for the countdown to finish.
The fan switches off and the door, if locked, unlocks.
3. Disconnect the range from the mains and contact the After-Sales Service Centre because the oven can no longer be used.

Caution: If the function selector is not turned to **OFF** (oven OFF), the cooling fan will continue to work and the oven door, if locked, remains locked.

**2. F0.00 appears during the self cleaning cycle**

This indicates a temperature sensor measurement error during the self cleaning cycle. This may be due to the self cleaning cycle being stopped and started again when it was quite a way through.

What to do:

1. Turn the oven selector knob to **OFF** (oven OFF).
2. Wait for at least **15 minutes** before repeating the operations to start the self cleaning cycle.
3. If the message is still given after several attempts call the After-Sales Service.

**3. Display OFF - Oven not working properly.**

What to do:

1. Turn the function selector to **OFF** (oven OFF)
2. Wait for the oven to cool down completely so that the door opens
3. Switch the range off for a few seconds.

If after this procedure the display is still off:

4. Disconnect the range from the mains.
5. Call the Service Centre. The range must not be used.



COOKING ADVICE**STERILIZATION**

Sterilization of foods to be conserved, in full and hermetically sealed jars, is done in the following way:

- a. Turn the switch to position **CONV. BAKE**.
- b. Set the thermostat knob to position 175 °C (350 °F) and preheat the oven.
- c. Fill the grill pan with hot water.
- d. Set the jars into the grill pan making sure they do not touch each other and the door and set the thermostat knob to position 130 °C (260 °F).

When sterilization has begun, that is, when the contents of the jars start to bubble, turn off the oven and let cool.

REGENERATION

Turn the switch to position **CONV. BAKE** and set the temperature to 150°C (300 °F). Bread becomes fragrant again if wet with a few drops of water and put into the oven for about 10 minutes.

ROASTING

To obtain classical roasting, it is necessary to remember:

- the pre-set temperature should be maintained
- that the cooking time depends on the quantity and the type of foods.

COOKING DIFFERENT DISHES AT THE SAME TIME

The **MULTIFUNCTION** oven at positions **CONV. BAKE** of the function selector can cook various different foods at the same time. Fish, cakes and meat can be cooked together without the smells and flavours mixing.

The only precautions required are the following:

- The cooking temperatures must be as close as possible with a maximum difference of 20-25 °C (70-80 °F) between the different foods.
- Different dishes must be placed in the oven at different times according to the cooking time required for each one. This type of cooking obviously provides a considerable saving on time and energy.

VENTILATED BROILING AND “AU GRATIN”

Broiling may be done by selecting **C. DUAL BROIL** or **CONV. BROIL** with the function selector knob, because the hot air completely envelops the food that is to be cooked. Set the temperature if a temperature different from the pre-set one is required. Introduce the food to be cooked, positioning the grill pan as close to the infra-red element as possible.

Close the door and let the oven operate until broiling is done.

Adding a few dabs of butter before the end of the cooking time gives the golden “au gratin” effect.

Broiling with the oven door closed.

Important: Use always suitable protective gloves when inserting/removing the broiling pan from the oven (see next page).



WARNING!!

**KEEP ATTENTION
MOST IMPORTANT**

**It is advisable to handle
the oven accessories
using oven gloves.**

Figure 6.2

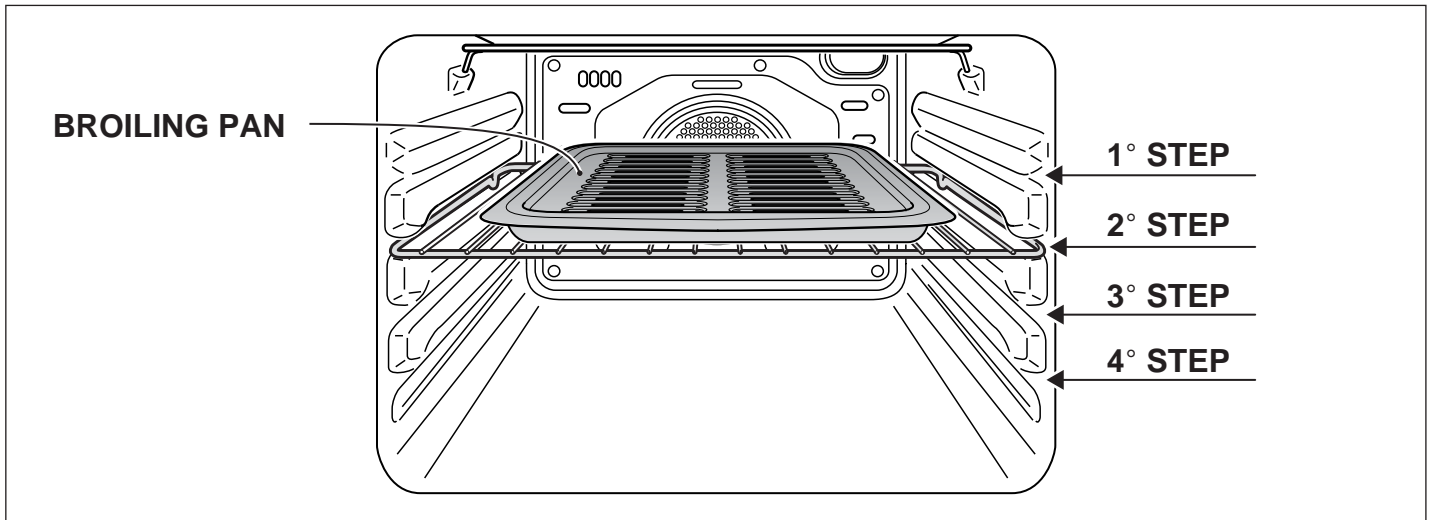


Figure 6.2a

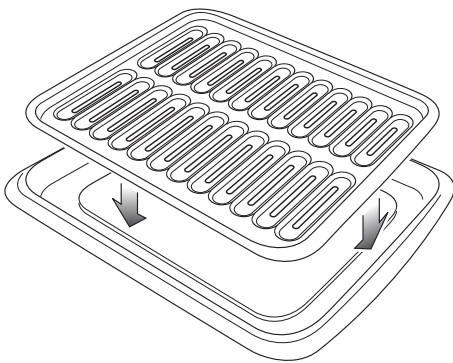


Figure 6.2b

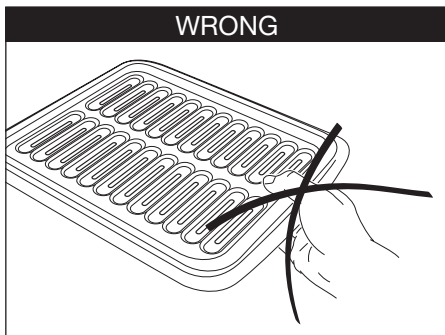
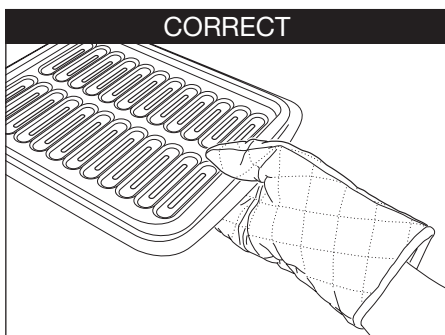


Figure 6.2c



BROILING

Very important: the broil element must always be used with the oven door closed.

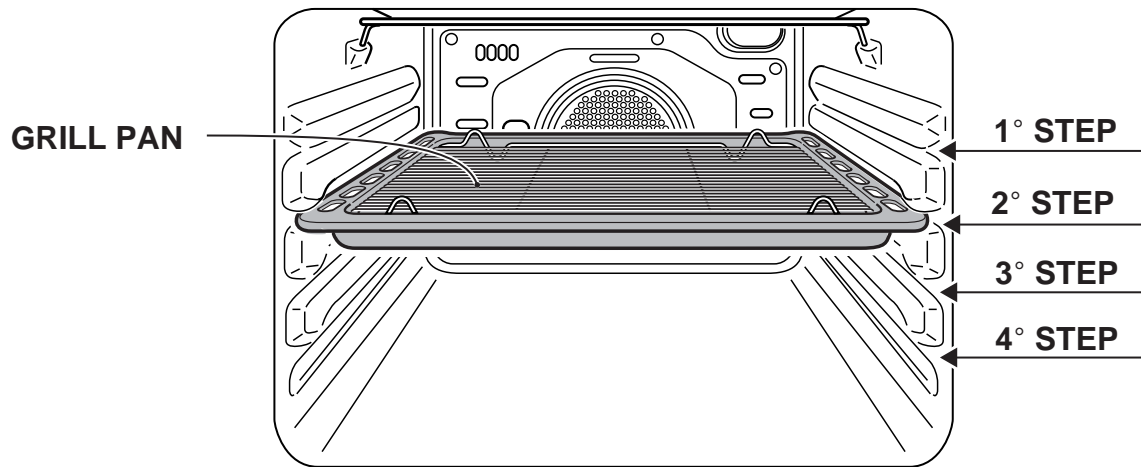
USING THE BROILING PAN

- Position the shelf on the first or second level from the top (fig. 6.2).
- Turn on the broil element, as explained in the preceding paragraphs and let the oven preheat for about 5 minutes with the door closed.
- Place the food to be cooked above the broiler tray.
- Introduce the broiler tray (fig. 6.2a) in the oven. The broiler tray should be placed above the shelf and it should be centered with the broil element (fig. 6.2).

Do not broil without using the broiling pan.

Important: Use always suitable protective gloves when inserting/removing the broiling pan, grill pan, shelves, pans or other cooking utensils from the oven.

Figure 6.3



BROILING

Very important: the broil element must always be used with the oven door closed.

USING THE GRILL PAN

- Set the function selector knob to broil position as explained in the preceding paragraphs and let the broil element preheat for about 5 minutes with the door closed.
- Place the food to be cooked above the grill-pan grid.
- Introduce the grill-pan (tray + grid) in the oven (fig. 6.3a) and insert it on the first or second level from the top (fig. 6.3).

Do not broil without using the grill pan.

Important: Use always special handle supplied with the appliance to insert/remove the grill-pan from the oven.

Figure 6.3a

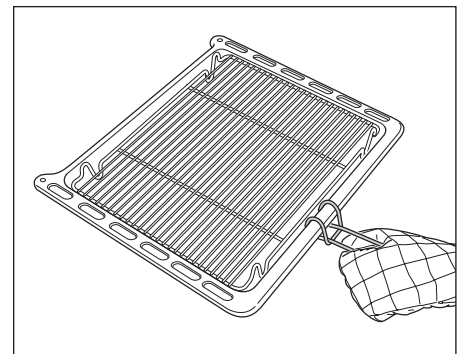


Figure 6.3b

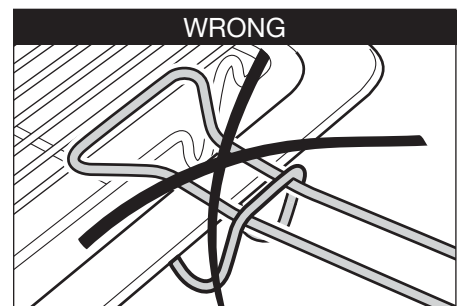


Figure 6.3c

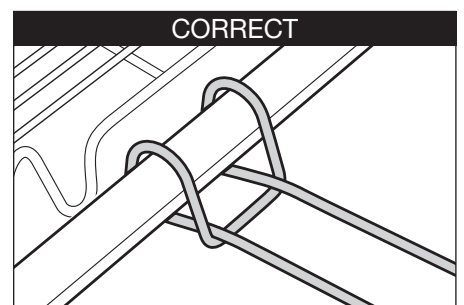
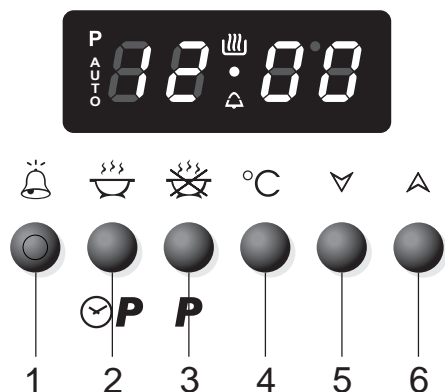


Figure 7.1



The electronic programmer is a device which groups together the following functions:

- 12 hours clock with illuminated display (P on the display for PM time indication).
- Timer (up to 23 hours and 59 minutes).
- Program for semi-automatic oven cooking.
- Program for automatic oven cooking.
- Management of the cooking functions. The programmer can manage setting the temperature in the various cooking functions.
- Management of the self cleaning function.

Description of the pushbuttons:



Timer (1)



Cooking time or self cleaning time (2)



End of cooking time or allowance to start self cleaning cycle (3)



Setting oven temperature (4)



Countdown of the figures of all the functions or of the temperature to be set (5)



Advance of the figures of all the functions or of the temperature to be set (6).

Description of the light symbols:

AUTO Indicates that a program has been set



Indicates that the heating elements are working



Indicates that the timer is working



Indicates PM time



ON SWITCHING ON FOR THE FIRST TIME OR AFTER A BLACK-OUT

After the appliance has been connected to the mains or after there has been a black-out the programmer must be activated so that it can work.

12:00 flashes on the display.

1. Press keys 2 and 3 at the same time.
The programmer starts to work.

SETTING THE TIME

The programmer has an electronic clock (12 hours) with luminous figures which indicate hours and minutes.

Note: Setting the clock will zero any programmes in progress or set.

1. Press pushbuttons 2 and 3 at the same time.
2. Press pushbuttons 5 or 6 until the exact time is set. During this phase the dot between hours and minutes will flash on the display. If the plus or minus keys are kept pressed for a few seconds, the figures will scroll more quickly.
P on the display indicates PM time.

AUDIBLE SIGNAL

The intermittent audible signal, duration 30 seconds, sounds when the timer or semi-automatic or automatic cooking have reached the end of the time set. It also sounds to signal that the door is open (see oven use chapters).

To silence the audible signal press any of the programmer keys.

TIMER

The timer function is only used to count the time and does not influence oven operation or any programmes which are in progress or set.

1. Press pushbutton 1. The bell symbol will start to flash.
2. Press keys 5 or 6 to set the time required.
3. The countdown starts immediately. The bell symbol stops flashing and the time appears again.
4. To see the countdown press pushbutton 1. The time will be indicated in hours and minutes; the seconds are only indicated for the last minute.
5. At the end of the countdown an audible signal sounds and the bell symbol on the display flashes.
Press any pushbutton to stop the audible signal.

IMPORTANT WARNING: This function is only an electronic alarm and does not switch OFF the oven. Remember to turn OFF manually the selector knob at the end of the countdown.

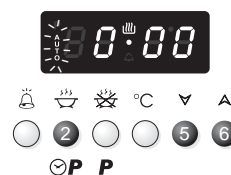


SEMI-AUTOMATIC COOKING

Start immediate cooking and switch the oven off automatically after the programmed cooking time.

Setting

1. Set the cooking function by turning the oven selector to the function required.
2. The cooking temperature appears on the display. To change it proceed as described in the Setting the cooking chapter
3. Press pushbutton 2. **AUTO** starts to flash and **0.00** appears.
4. Press pushbuttons 5 or 6 to set the cooking time (cooking time in hours and minutes: set it to ten minutes less than the time required because the stored heat will complete the cooking).
5. On the display **AUTO** becomes steady and the cooking programme starts.



During cooking

6. During the cooking cycle, the display shows the oven temperature measured by the probe or pre-setted temperature.
Press key 2 to display the time remaining until the end of cooking.
The cooking time and temperature can be varied at any time, as described above.

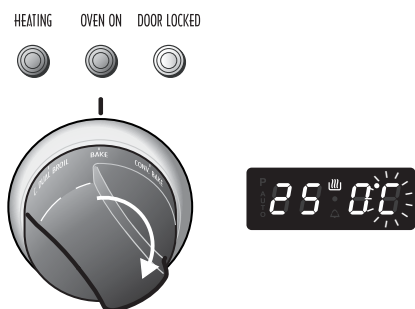


At the end of cooking

7. **End** appears on the display, **AUTO** flashes and the audible signal sounds.
The cooking cycle has finished and the oven is OFF.
8. Press any programmer pushbutton to stop the audible signal.
9. **OFF** appears (oven OFF).
10. Turn the function selector to **OFF** (oven OFF).
11. The programmer display shows the time.



Note: At the end of the programme always turn the function selector knob to OFF (oven OFF).



AUTOMATIC COOKING

Start cooking at the programmed time and switch the oven off automatically after the programmed cooking time.

Setting

1. Set the cooking function by turning the oven selector to the function required.
2. The cooking temperature appears on the display. To change it proceed as described in the Setting the cooking chapter.
3. Press pushbutton 2. **AUTO** starts to flash and **0.00** appears.
4. Press pushbuttons 5 or 6 to set the cooking time (cooking time in hours and minutes: set it to ten minutes less than the time required because the stored heat will complete the cooking).
5. On the display **AUTO** becomes steady and the cooking programme starts.
6. Press pushbutton 3 (**AUTO** starts to flash).
7. Press pushbuttons 5 or 6 to set the time when the cooking should finish.
The values set must be correct; e.g. if it is 08:00 a cooking time of 3 hours, ending at 10:00, cannot be set. In this case the programmer automatically sets the end of cooking time for 11:00.
8. On the display **AUTO** becomes steady and the time appears again. The cooking symbol goes out.

Starting cooking

9. The pan symbol lights up. The oven switches on and the cooking cycle set starts.

During cooking

10. During the cooking cycle, the display shows the oven temperature measured by the probe or pre-setted temperature.

Press key 2 to display the length of cooking set.

Press key 3 to display when the cooking will finish.

The cooking time, end of cooking time and cooking temperature can be varied at any time, as described above.

At the end of cooking

11. **End** appears on the display, **AUTO** flashes and the audible signal sounds.
The cooking cycle has finished and the oven is OFF.
13. Press any pushbutton to stop the audible signal.
14. **OFF** appears (oven OFF).
15. Turn the function selector to **OFF** (oven OFF).
16. The programmer display shows the time.

Note: At the end of the programme always turn the function selector knob to OFF (oven OFF).

IMPORTANT: During AUTOMATIC COOKING PROGRAM the oven light is always on, also before starting (heating elements on or cycling) of the programmed cooking.

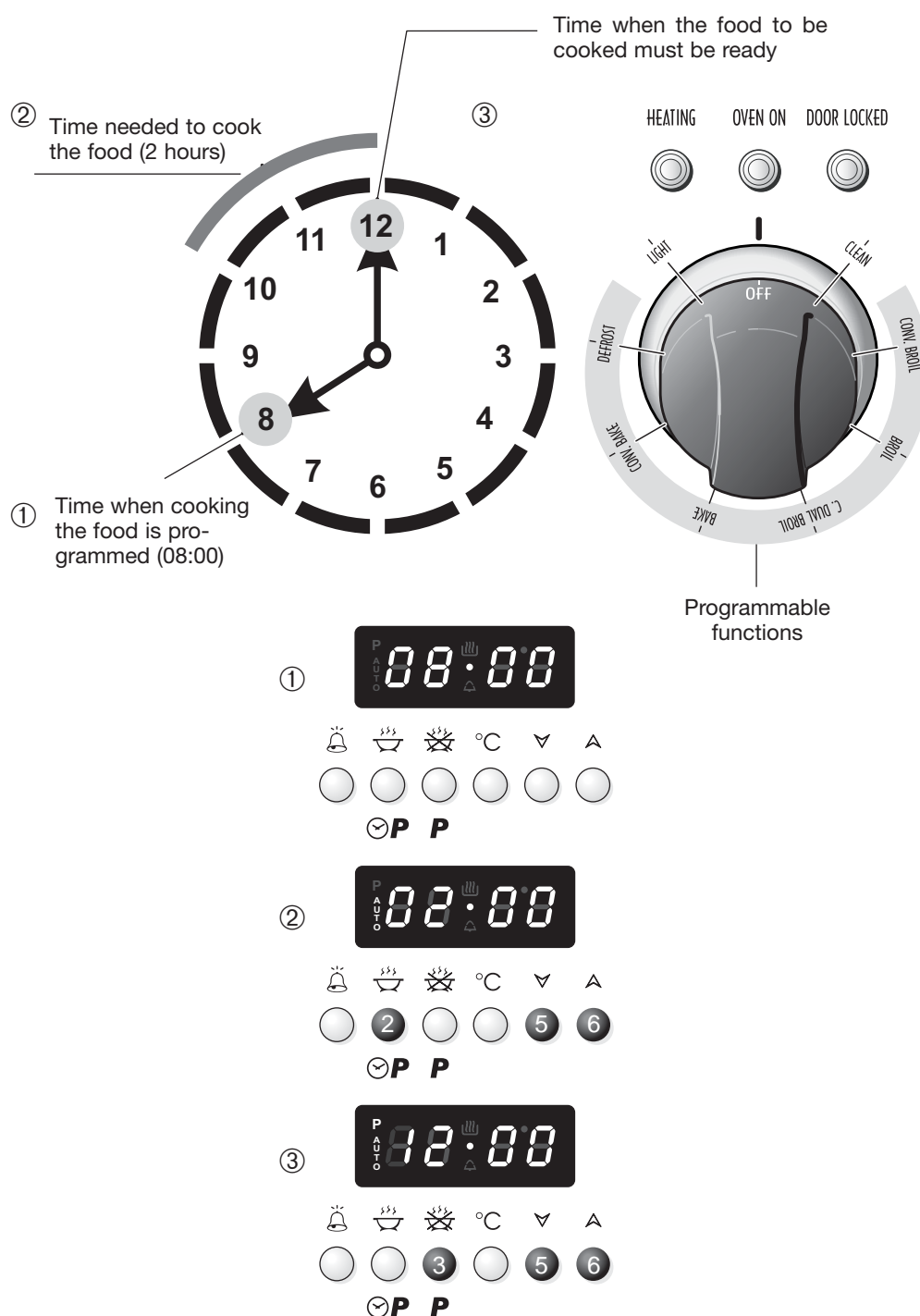
CANCELLING A SET PROGRAMME

To cancel any programme just turn the function selector to **OFF** (oven OFF).

Note: if during a set programme the function selector is turned to **OFF** (oven OFF), **SELF CLEANING** or **oven lighting**, the programme is cancelled.

EXAMPLES OF PROGRAMMING AUTOMATIC COOKING

Figure 7.2



**WARNING
VERY IMPORTANT**

Before any operation of maintenance disconnect the appliance from the electrical mains supply.

Maintenance Period	Description
Daily	<ul style="list-style-type: none"> • Clean gas cooktop as per instructions below.
Monthly	<ul style="list-style-type: none"> • Remove burner caps, burner rings & base and clean using non abrasive detergent & rinse in cold water & dry thoroughly before replacing back on hob. • Clean ignitor tip & thermocouple using damp soapy cloth and dry thoroughly.
3 - 4 Yearly	<ul style="list-style-type: none"> • Contact your local authorized gas Service Agent to perform a thorough check on all gas components on the gas cooker.

Do not use steam jet cleaners because the humidity could infiltrate into the appliance making it dangerous.

GENERAL RECOMANDATION

- **Important: Before any operation of cleaning and maintenance disconnect the appliance from the electrical supply.**
- It is advisable to clean when the appliance is cold and especially for cleaning the enamelled parts.
- Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
- Avoid using cleaning products with a chlorine or acidic base.

The oven must always be cleaned after every use, using suitable products and keeping in mind that its operation for 30 minutes on the highest temperature eliminates most grime reducing it to ashes.

ENAMELLED PARTS

- All the enamelled parts must be cleaned with a sponge and soapy water only or other non-abrasive products.
- Dry preferably with a chamois leather.

STAINLESS STEEL SURFACES (COATED)

- The stainless steel front panels on this cooker (facia, oven doors, drawer) are protected by a finger-print proof lacquer. To avoid damaging this lacquer, do not clean the stainless steel with abrasive cleaners or abrasive cloths or scouring pads.
- **ONLY SOAP/WARM WATER MUST BE USED TO CLEAN THE STAINLESS STEEL SURFACES.**

STAINLESS STEEL SURFACES (UNCOATED)

- The hob + sides are made from un-coated stainless steel.
- Can be cleaned with an appropriate stainless steel cleaner.

INSIDE OF OVEN

- This must be cleaned regularly.
- With the oven warm, wipe the inside walls with a cloth soaked in very hot soapy water or another suitable product.

GRIDDLE STAINLESS STEEL PLATE

- See the chapter GRIDDLE CARE at page 29.

BURNERS AND GRIDS

- They can be removed and washed only with soapy water. Detergents can be used but must not be abrasive or corrosive.
- Do not use abrasive sponges or pads.
- Do not put in dishwasher.
- After each cleaning, make sure that the burner-caps, as well as the burners, have been well wiped off and **CORRECTLY POSITIONED**.
- Check that the electrode **S** (fig. 8.1) is always clean to ensure trouble-free sparking.
- Check that the probe **T** (fig. 8.1) next to each burner is always clean to ensure correct operation of the safety valves. Both the probe and ignition plug must be very carefully cleaned.

Note: The electrode S must be very carefully cleaned. To avoid damage to the electric ignition do not use it when the burners are not in place.

Figure 8.1

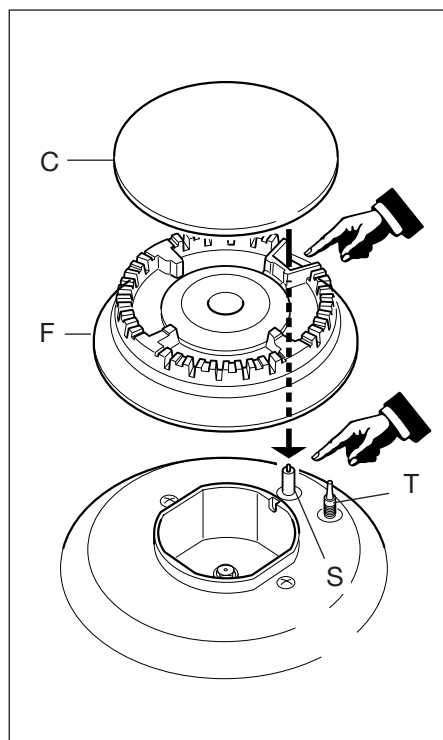
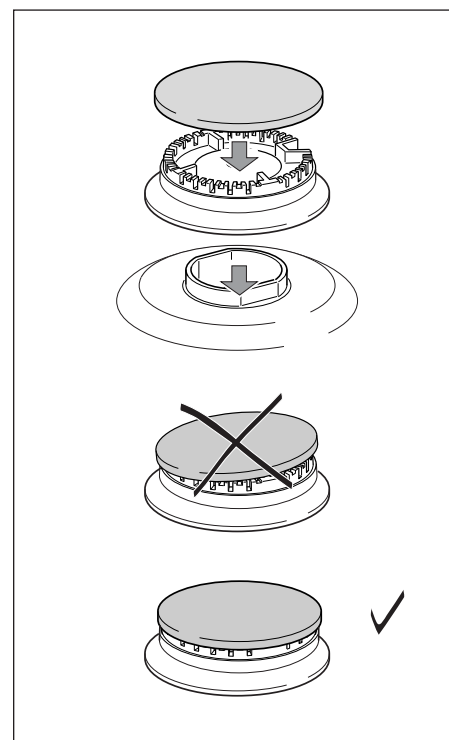


Figure 8.2



CORRECT REPLACEMENT OF THE RAPID BURNERS

- It is essential to check that the burner flame distributor **F** and the cap **C** has been correctly positioned (fig. 8.1-8.2) - failure to do so can cause serious problems.

CORRECT POSITION OF TRIPLE RING BURNERS

- The triple ring burner must be correctly positioned (see fig. 8.3); the burner rib must be fitted in their housing as shown by the arrow.
- The burner correctly positioned must not rotate (fig. 8.4).
- Then position the cap **A** and the ring **B** (fig. 8.4 - 8.5).

Figure 8.3

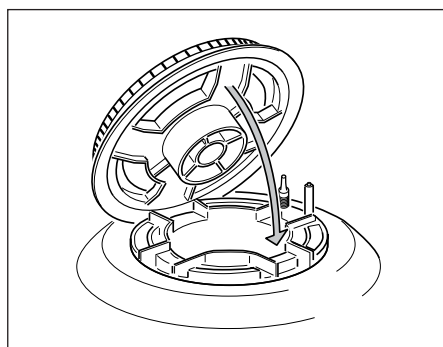


Figure 8.4

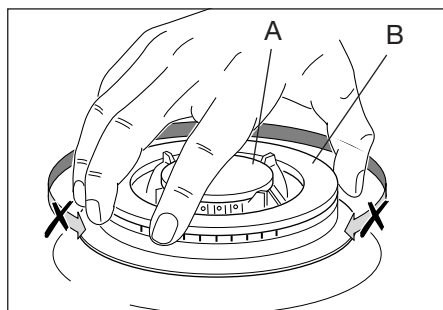


Figure 8.5

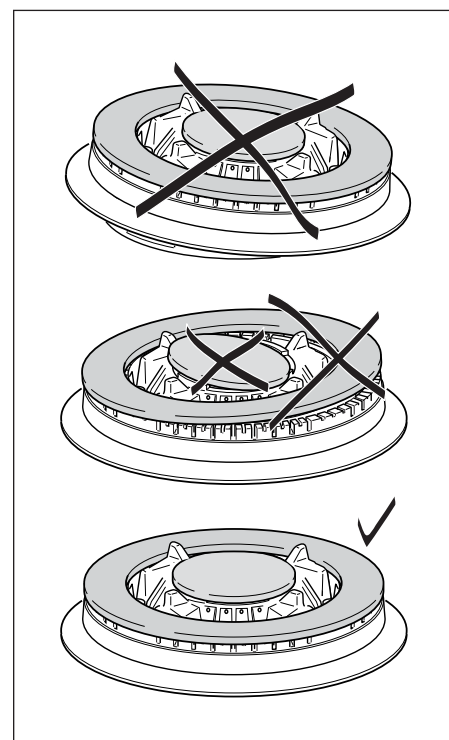
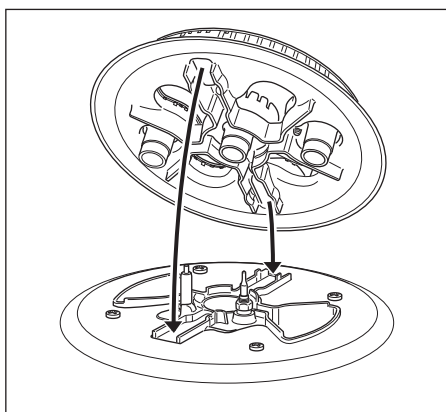


Figure 8.6



CORRECT POSITION OF DUAL BURNERS

- The DUAL burner must be correctly positioned (see fig. 8.6); the burner rib must be fitted as shown by the arrows.
- Position the central small cap in its housing as shown by the arrows (fig. 8.7).
- Position the big cap in its housing as shown by the arrows (fig. 8.8).
- IMPORTANT: NEVER unscrew the burner screws (fig. 8.9).

GAS VALVES

- In the event of operating faults in the gas valves, call the Service Department.

Figure 8.7

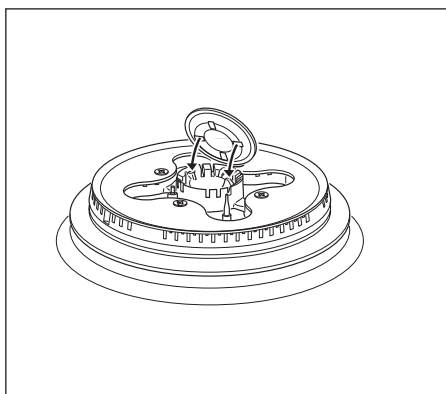


Figure 8.8

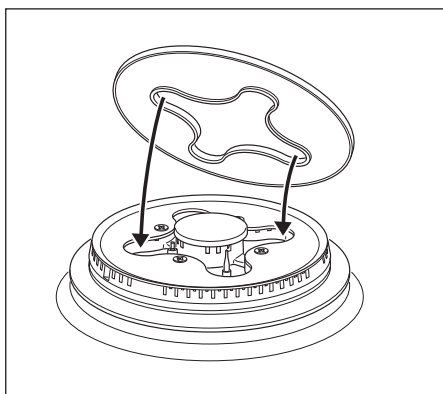


Figure 8.9

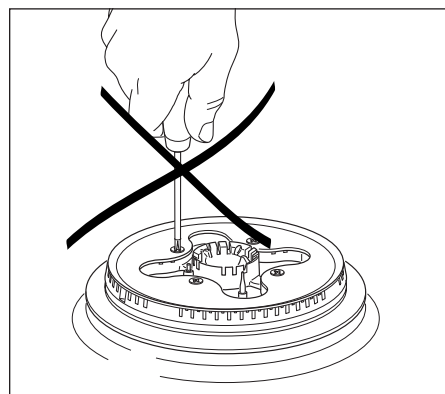
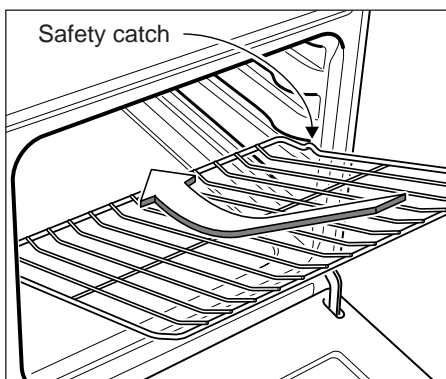


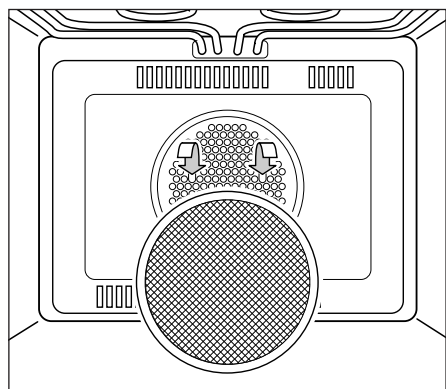
Figure 8.10



OVEN SHELF INSTALLATION AND REMOVAL

- The oven shelves are provided with a security block to prevent accidental extraction.
- They must be inserted operating as per figure 8.10.
- To pull them out remove shelf in the inverse order.
- Keep attention to insert the shelves correctly (see figure 8.10).

Figure 8.11



GREASE FILTER

- Slide in the grease filter on the back of the oven as in fig. 8.11.
- Clean the filter after any cooking!
- The grease filter can be removed for cleaning and should be washed regularly in hot soapy water (fig. 8.11).
- Always dry the filter properly before fitting it back into the oven.

REMOVING THE WARMER DRAWER (fig. 8.12)

1. Open the drawer completely (fig. 8.12)
2. Move down the lever of left guide (fig. 8.13) and up the lever of right guide (fig. 8.14).
3. Remove the drawer; the levers have to be kept moved (fig. 8.12).

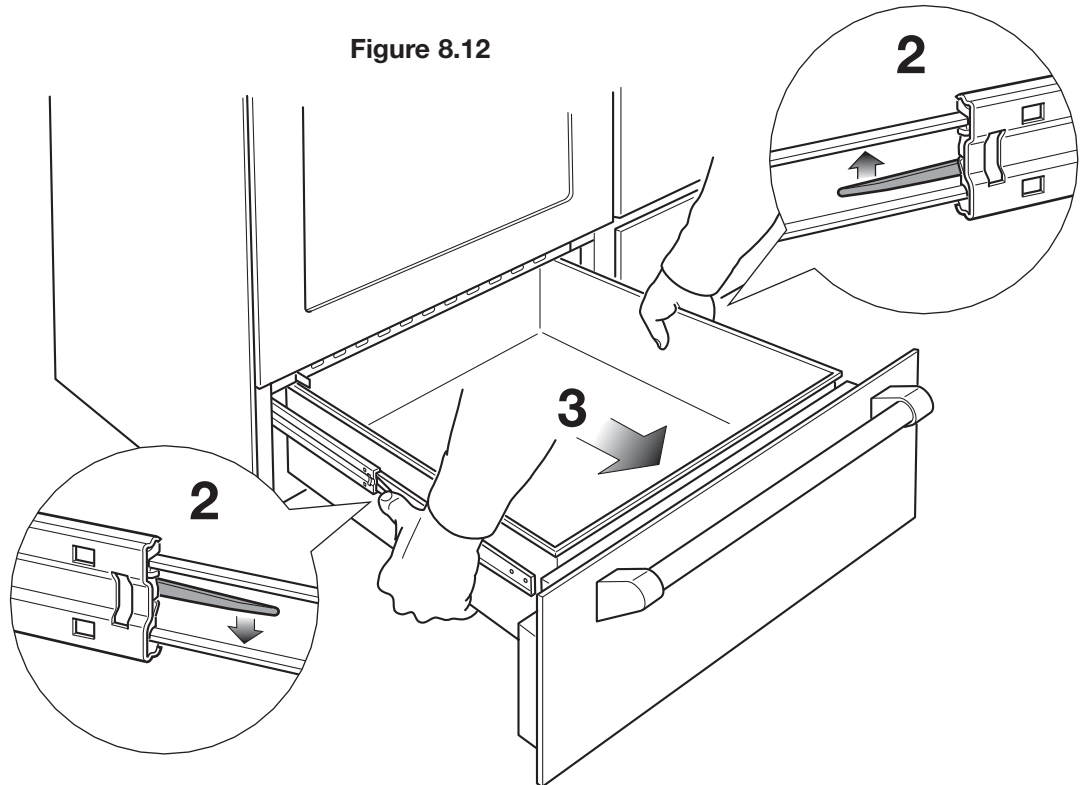
WARNING:

- Do not remove drawer while hot.
- Do not remove drawer during operation.
- Be sure drawer is empty before removing.

Figure 8.14

Figure 8.12

Figure 8.13



FITTING THE WARMER DRAWER (fig. 8.15)

1. Insert the drawer guides into the range guides (fig. 8.15)
2. Gently close the drawer completely; the safety catches will be automatically hooked.

Figure 8.15

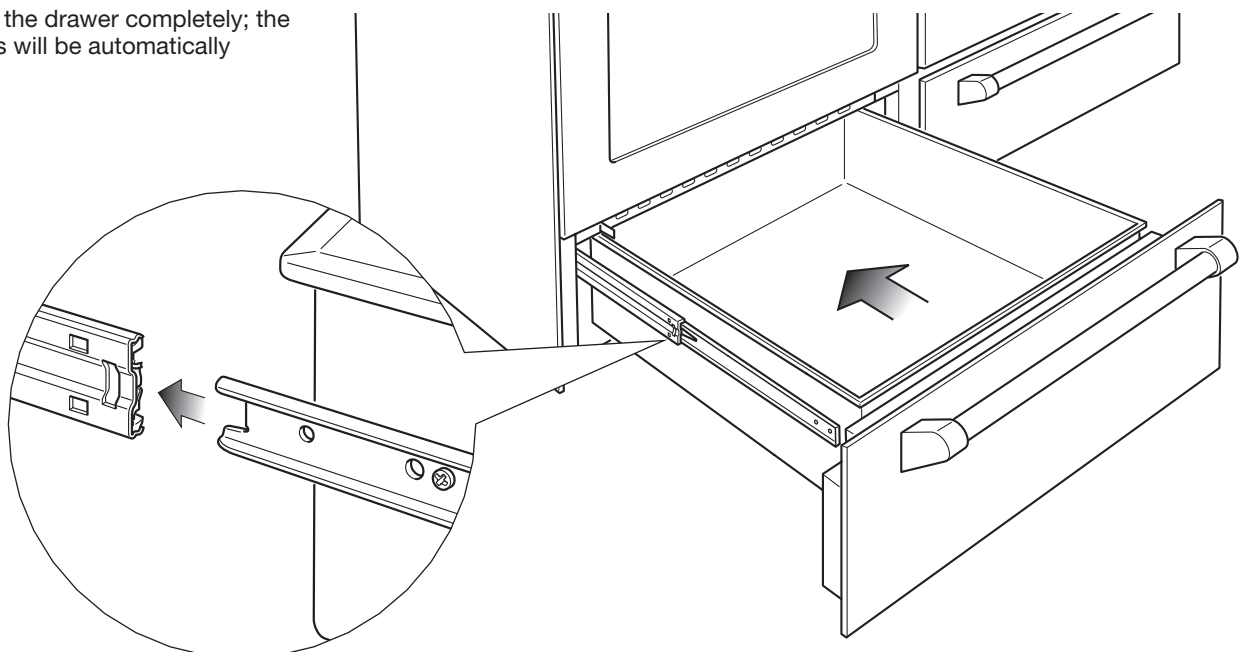
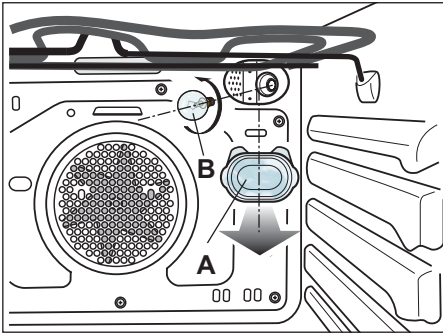


Figure 8.16



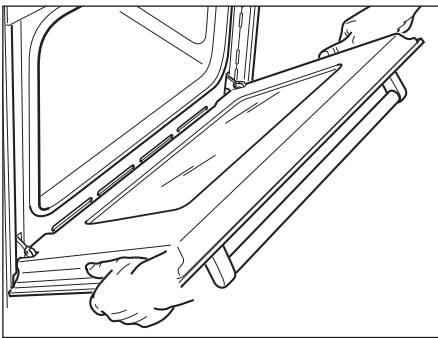
REPLACING THE OVEN LIGHT (fig. 8.16)

Before any maintenance is started involving electrical parts of the appliance, it must be disconnected from the power supply.

- Let the oven cavity and the heating elements cool down;
- Switch off the electrical supply;
- Remove the protective cover (fig. 8.16);
- Unscrew and replace the bulb with a new one suitable for high temperatures (300 °C) having the following specifications: 230-240 V~, 50 Hz, 40W, E14
- Refit the protective cover

NOTE: Oven bulb replacement is not covered by your guarantee

Figure 8.17



REMOVING THE OVEN DOOR

The oven door can easily be removed as follows:

- Open the door to the full extent (fig. 8.17a).
- Open the lever "A" completely on the left and right hinges (fig. 8.17b).
- Hold the door as shown in fig. 8.17.
- Gently close the door (fig. 8.17c) until left and right hinge levers "A" are hooked to part "B" of the door (fig. 8.17b)
- Withdraw the hinge hooks from their location following arrow "C" (fig. 8.17d).
- Rest the door on a soft surface.
- To replace the door, repeat the above steps in reverse order.

Figure 8.17a

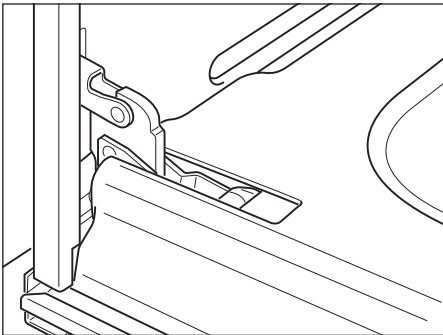


Figure 8.17b

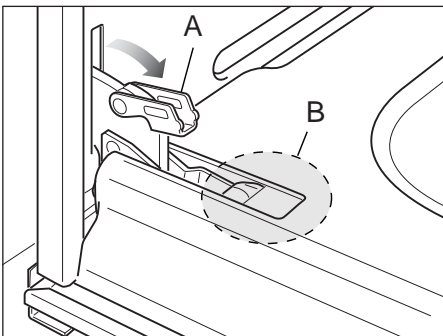


Figure 8.17c

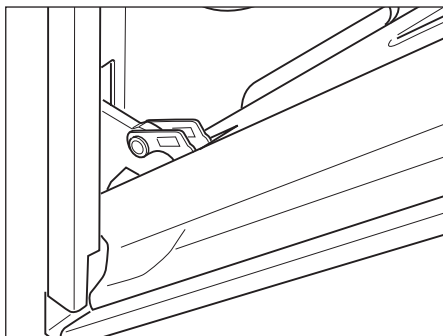
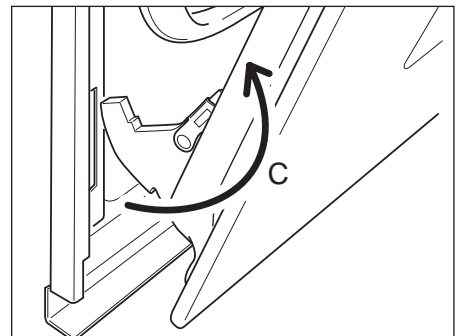


Figure 8.17d



DO'S AND DO NOT'S

- Do always use the oven with the door closed.
- Do read the user instructions carefully before using the range for first time.
- Do allow the oven to heat for about two hours, before using for the first time, in order to expel any smell from the new oven insulation, without the introduction of food.
- Do clean your oven regularly.
- Do remove spills as soon as they occur.
- Do always use oven gloves when removing food shelves and trays from the oven and from the warming drawer.
- Do not allow children near the range when in use.
- Do not allow fat or oils to build up in the oven base, or warming drawers.
- Do not place cooking utensils or plates directly onto the oven base.
- Do not place hot enamel parts in water. Leave them to cool first.
- Do not allow vinegar, coffee, milk, saltwater, lemon or tomato juice to remain in contact with enamel parts (i.e. inside the oven).
- Do not use abrasive cleaners or powders that will scratch the surface of the stainless steel and the enamel.
- Do not attempt to repair the internal workings of your range.
- Do remove the protective film before the first use.
- **Fire risk!** Do not store flammable material in the ovens and in the warming drawers.
- Do not place food in unopened containers in the warming drawers.
- Do not touch the interior surface of the warming drawers while it is in use.
- Do not use aluminum foil to line the warming drawers.
- Do not use plastic containers in the warming drawers.
- Do not use the warming drawer as a storage drawers.
- Do not use the ovens with the oven doors open.
- Do not use the warming drawer to warming plates.
- Do not use the ovens and the warming drawers to warm or heat a room.
- Do not use the range when one oven is operating in self cleaning mode.
- When the self cleaning mode has been completed do not operates immediately the other oven of the range in self cleaning mode: let the range to cool down.
- When the self cleaning mode has been completed do not start immediately a new self cleaning cycle on the same oven: let the range to cool down.

FOR YOUR SAFETY

- Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.

SERVICE & MAINTENANCE

If the ignition spark fails to ignite or does not light the gas, check the following items before calling our Customer Service Centre to obtain the nearest Authorised Service Agent:

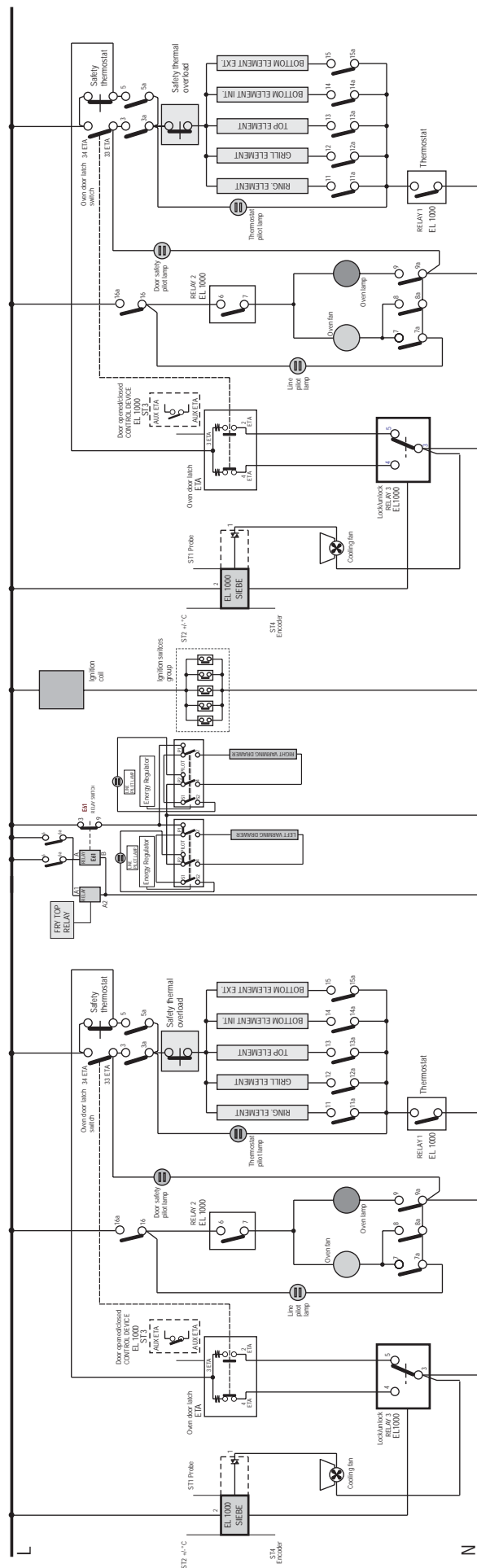
- Burner is reassembled and located correctly.
- Spark electrode and white ceramic are clean and dry.
- 240 VAC power supply is connected.

Contact the local gas utility or our Customer Service Centre to obtain the nearest Authorized Service Agent.

- You can smell gas when all burners are turned on.
- The burners do not remain alight at the minimum marked setting.
- The burner flame is yellow or emits an unusual odour.

Note that a bi-annual inspection of the appliance by an authorized service agent or your local gas utility will ensure many years of trouble free operation of your appliance.

Descriptions and illustrations in this booklet are given as simply indicative. The manufacturer reserves the right, considering the characteristics of the models described here, at any time and without notice, to make eventual necessary modifications for their construction or for commercial needs.





Living innovation

Rif. 1688.5