

DE'LONGHI **COOKING**

INSTALLATION and SERVICE INSTRUCTIONS USE and CARE INSTRUCTIONS

DEF9085DGW DUAL FUEL COOKER

distributed by
DeLonghi Australia Pty Ltd
DeLonghi New Zealand 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.



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

AS 4551	Approval Requirements for Domestic Gas cooking appliances
AS/NZS 60335.1	General Requirements for Domestic electrical appliances
AS/NZS 60335.2.6	Particular Requirements for Domestic electrical cooking appliances
AS/NZS CISPR 14.1	Electromagnetic Compatibility Requirements.

PRODUCT LABEL



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.

FIRST USE OF THE OVENS

It is advised to follow these instructions:

- Furnish the interior of the ovens as described at chapters “USE AND CARE” and “CLEANING AND MAINTENANCE”.
- Switch on the empty ovens on max to eliminate grease from the heating elements.
- Let the ovens cool down and clean the interior of the ovens with a cloth soaked in water and neutral detergent, 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 without 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 and that the oven door closes correctly. 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.
- Some appliances are supplied with a protective film on steel and aluminium parts. This film must be removed before using the appliance.
- 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 the off position.
- Keep children away from the appliance when it is in use.
- **WARNING:** Accessible parts will become hot when in use. To avoid burns and scalds, young children should be kept away.
- Young children should be supervised to ensure that they do not play with the appliance.
- Children, or persons with a disability which limits their ability to use the appliance, should have a responsible person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.
- During and after use of the appliance, certain parts will become very hot. Do not touch hot parts. Care should be taken to avoid touching heating elements inside the ovens.
- 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 door/s.
- **WARNING:** When correctly installed, your product meets all safety requirements laid down for this type of product category.

However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

- 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.
- **Fire risk!** Do not store flammable material in the oven/s or in the storage compartment.
- Always use oven gloves when removing the shelves and food trays from the oven/s whilst hot.
- Do not hang towels, dishcloths or other items on the appliance or its handles – as this could be a fire hazard.
- Clean the ovens regularly and do not allow fat or oils to build up in the oven base or tray. Remove spillages as soon as they occur.
- Do not stand on the open oven door/s.
- Always stand back from the appliance when opening the oven door/s to allow steam and hot air to escape before removing the food.
- **Safe food handling:** Leave food in the oven/s for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
- **WARNING: Taking care NOT to lift the cooker by the door handles.**
- **IMPORTANT NOTE:** This appliance shall not be used as a space heater, especially if installed in marine craft or caravans.
- **Do not operate your appliance by means of an external timer or separate remote-control system.**
- **This appliance is for domestic use only.**

INSTALLATION

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 in compliance with the current electrical regulations and in observation of the instructions supplied by the manufacturer.
Failure to comply with this condition will render the guarantee invalid.
- Incorrect installation, for which the manufacturer accepts no responsibility, may cause personal injury or damage.
- Always disconnect the appliance 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.

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.
- This cooker must be connected to a suitable double pole control unit adjacent to the cooker. No diversity can be applied to this control unit.
- A suitable disconnection switch must be incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations. The switch must be of an approved type installed in the fixed wiring and provide a 3 mm air gap contact separation in all poles in accordance with the local wiring rules.
In Australia and New Zealand, a switch of the approved type with a 3 mm air gap must be installed in the active (phase) conductor of the fixed wiring.
- Once the appliance has been installed, the switch must always be accessible.
- To connect the cooker to the mains, do not use adapters, reducers or branching devices as they can cause overheating and burning.
- The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 50°C above ambient.
- If the supply cord is damaged it must be replaced by the manufacturer or its 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 (size: 3 x 2.5 mm²).

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.

Appliance power rating: 220-240 V~ 50 Hz 3950 W (17.17 A)

Replacing the power cord must be done by a qualified electrician in accordance with the instructions supplied by the manufacturer and in compliance with established electrical regulations.

CLEARANCES

Installation clearances and protection of combustible surfaces shall comply with the current local regulations eg. AS5601 / NZS5261 Gas Installations code.

Installation shall comply with the dimension in Fig. 1a bearing in mind that.

Overhead Clearances

In no case shall the clearances between the highest part of the cooker be less than 600 mm or for an overhead exhaust fan 750 mm. All other downward facing combustible surfaces less than 600 mm 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 450 mm.

Rear and Side Clearances

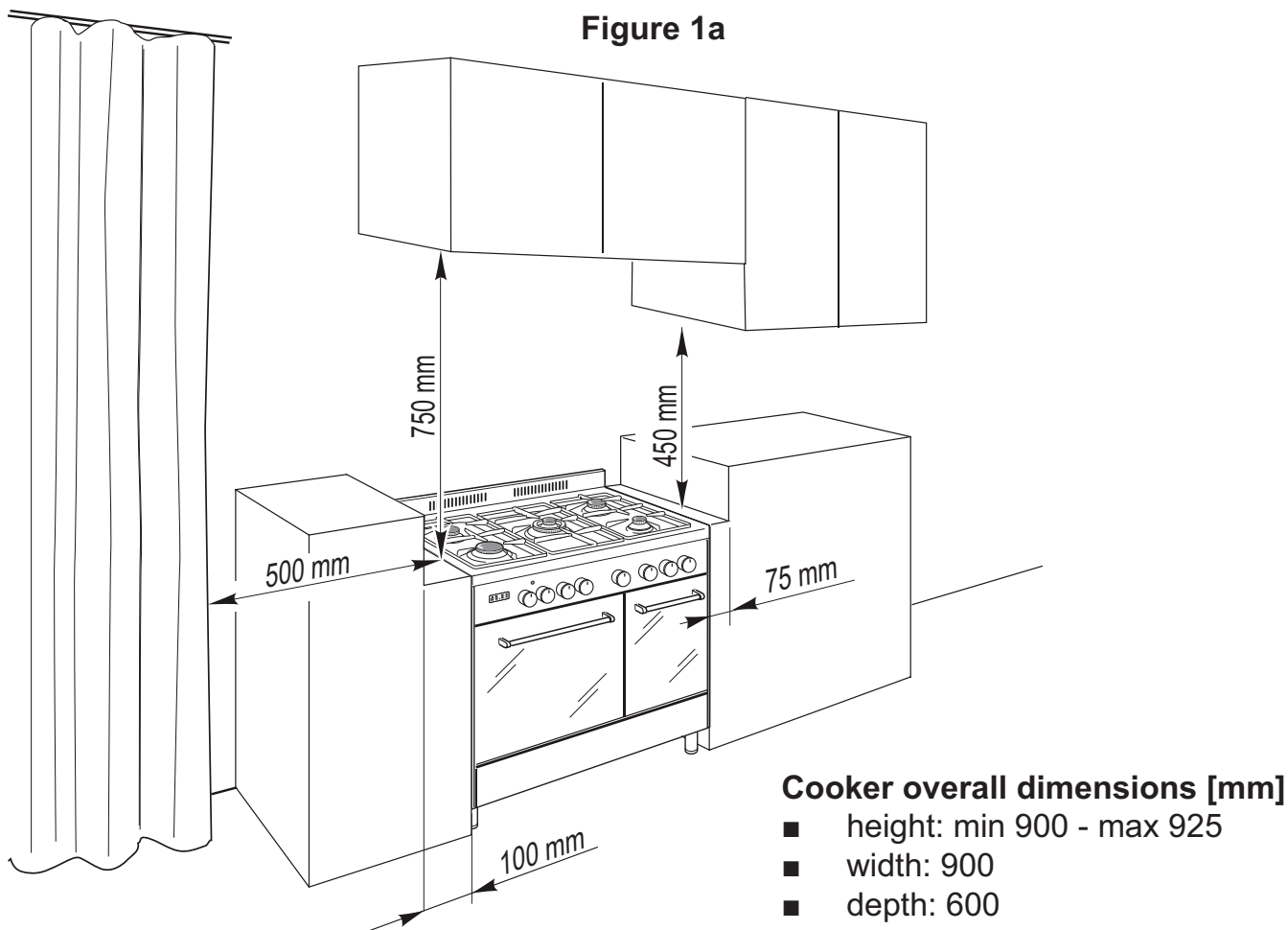
Where the dimensions from the periphery of the nearest burner to any vertical combustible surface is less than 200 mm the surface shall be protected in accordance with the standards to a height of not less than 150 mm above the cooking surface for the full width or depth of the cooking surface.

Where the dimensions from the periphery of the nearest burner to any horizontal combustible surface is less than 200 mm, the horizontal surface shall be greater than 10 mm below the surface of the hob, or the horizontal surface requirement above.

Protection of combustible surfaces

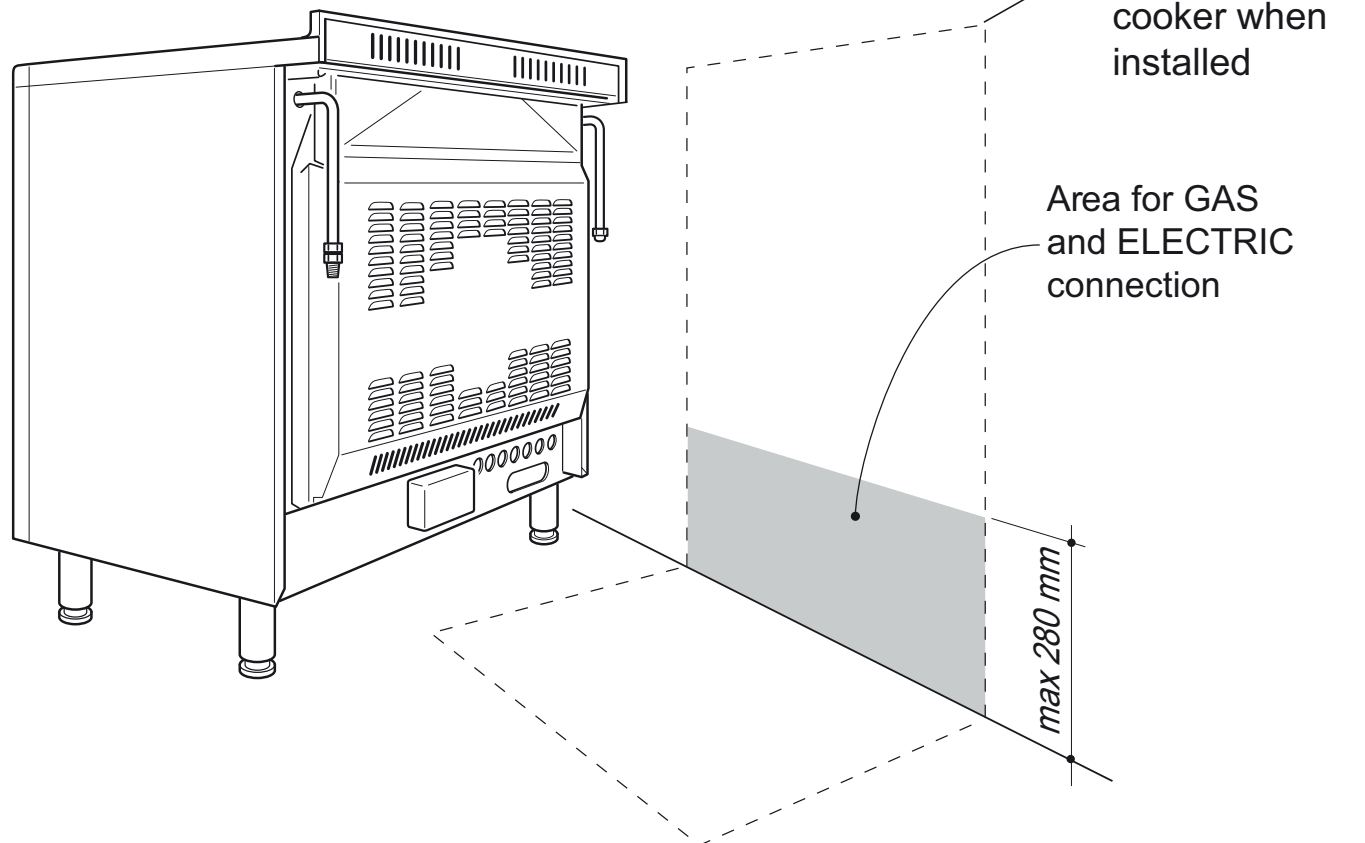
The standards above specify that where required protection shall ensure that the surface temperature of the combustible surface does not exceed 65 °C above room temperature.

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



GAS AND ELECTRIC CONNECTION

Figure 1b



FITTING THE ADJUSTABLE FEET

The adjustable feet must be fitted to the base of the cooker before use (figs. 2, 3).

Rest the rear of the cooker on a piece of the polystyrene packaging exposing the base for the fitting of the feet.

Fit the no. 4 (four) legs by screwing them tight into the support base as shown in figure 3.

LEVELLING THE COOKER

The cooker may be levelled by screwing the lower ends of the feet IN or OUT (fig. 4).

Figure 2

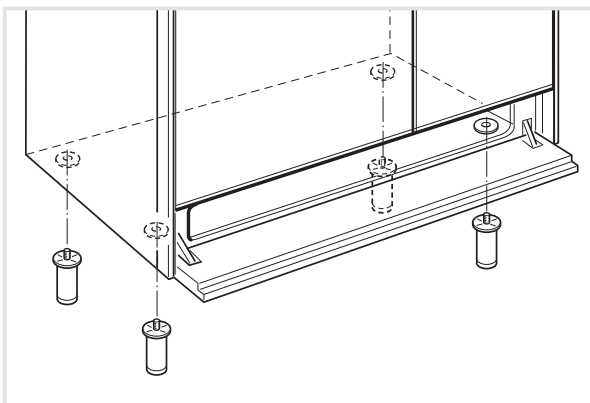


Figure 3

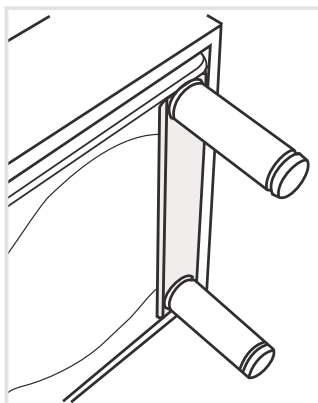
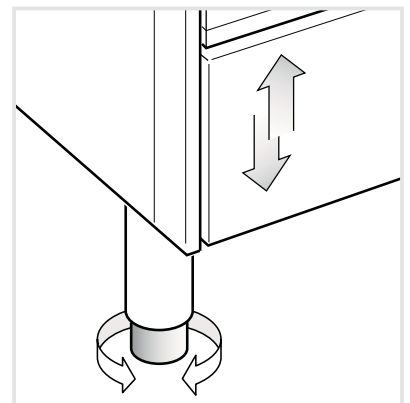


Figure 4



MOVING THE COOKER

WARNING: When raising cooker to upright position always ensure two people carry out this manoeuvre to prevent damage to the adjustable feet (fig. 5).

WARNING - Be careful: Do not lift the cooker by the door handle when raising to the upright position (fig. 6).

WARNING: When moving cooker to its final position DO NOT DRAG (fig. 7). Lift feet clear of floor (fig. 5).

Figure 5

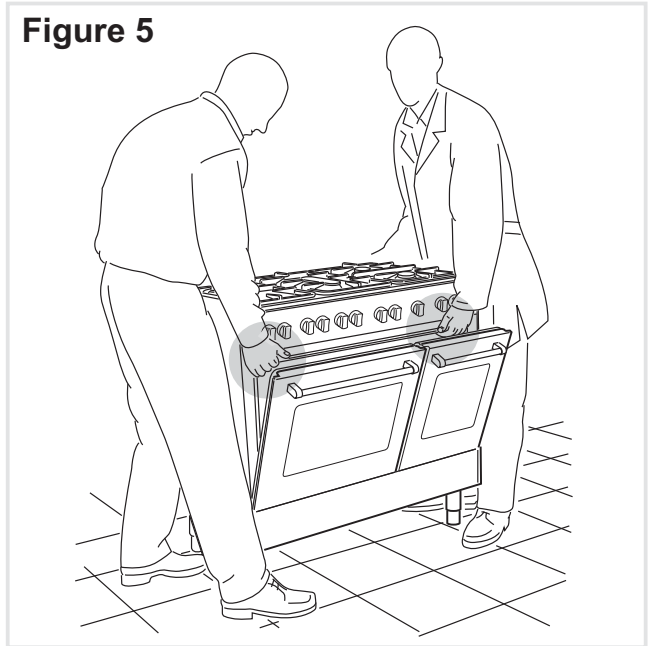


Figure 6

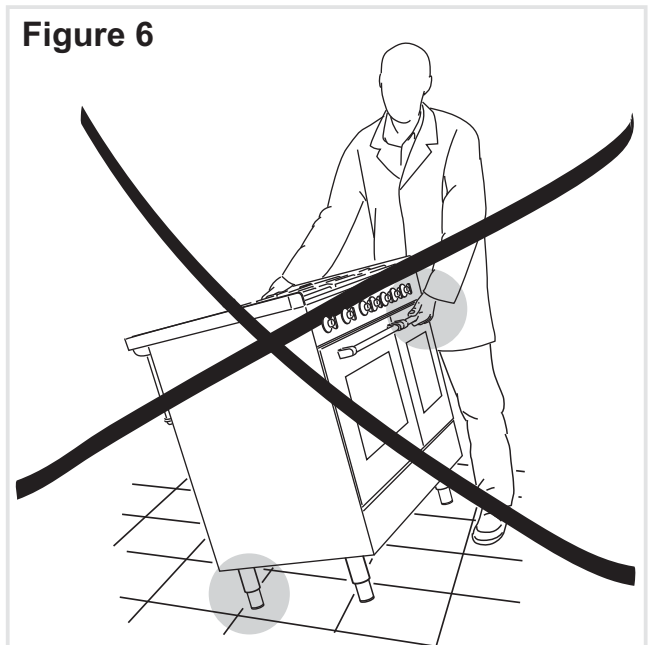


Figure 7



ANTI-TILT BRACKET

Important!

To restrain the appliance and prevent it tipping accidentally, fit a bracket to its rear to fix it securely to the wall. Make sure you also fit the supplied lock pin to the anti-tilt bracket.

To fit the anti-tilt bracket:

1. After you have located where the cooker is to be positioned, mark on the wall the place where the two screws of the anti-tilt bracket have to be fitted. Please follow the indications given in fig. 8.

Important!

Before drilling the holes, check that you will not damage any pipes or electrical wires.

3. Loosely attach the anti-tilt bracket with the two screws supplied.
4. Move the cooker to the wall and adjust the height of the anti-tilt bracket so that it can engage in the slot on the cooker's back, as shown in fig. 8.
5. Tighten the screws attaching the anti-tilt bracket.
6. Push the cooker against the wall so that the anti-tilt bracket is fully inserted in the slot on the cooker's back.
7. Access the bracket and fit the lock pin:
 - Open the pivoting panel (fig. 9).
 - Fit the lock pin through the bracket, as shown (fig. 10).
 - Close the pivoting panel.

Figure 8

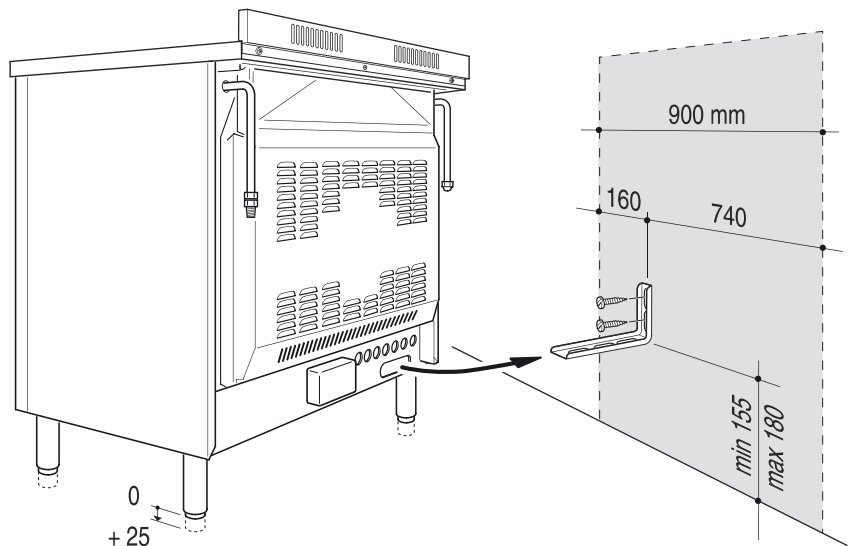


Figure 9

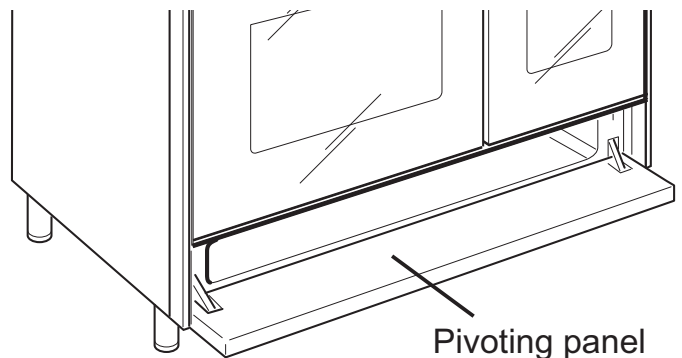
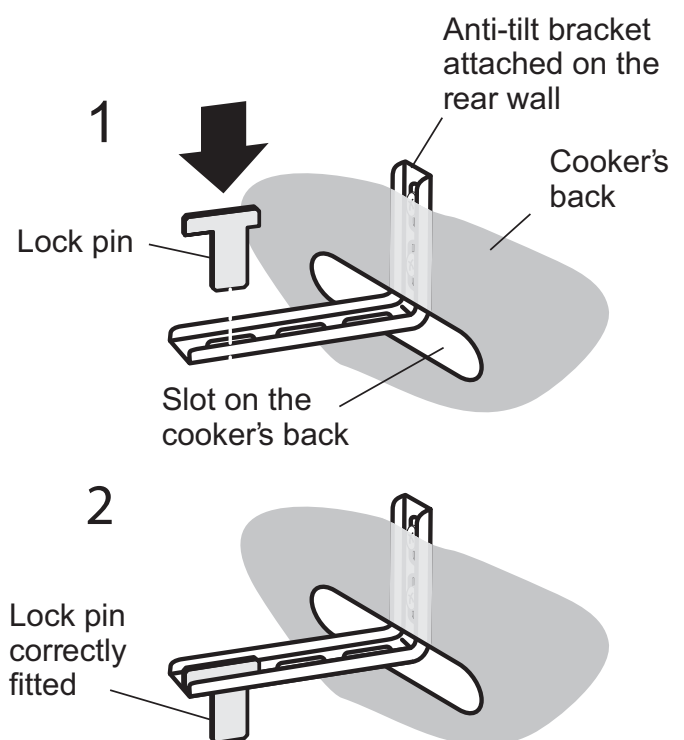


Figure 10



BACKGUARD

Before installing the cooker, assemble the backguard **"C"** (fig. 11).

- The backguard **"C"** can be found packed at the rear of the cooker.
- Before assembling remove any protective film/adhesive tape.
- Remove the two spacers **"A"** and the screw **"B"** from the rear of the cooktop.
- Assemble the backguard as shown in figure 11 and fix it by screwing the central screw **"B"** and the spacers **"A"**.

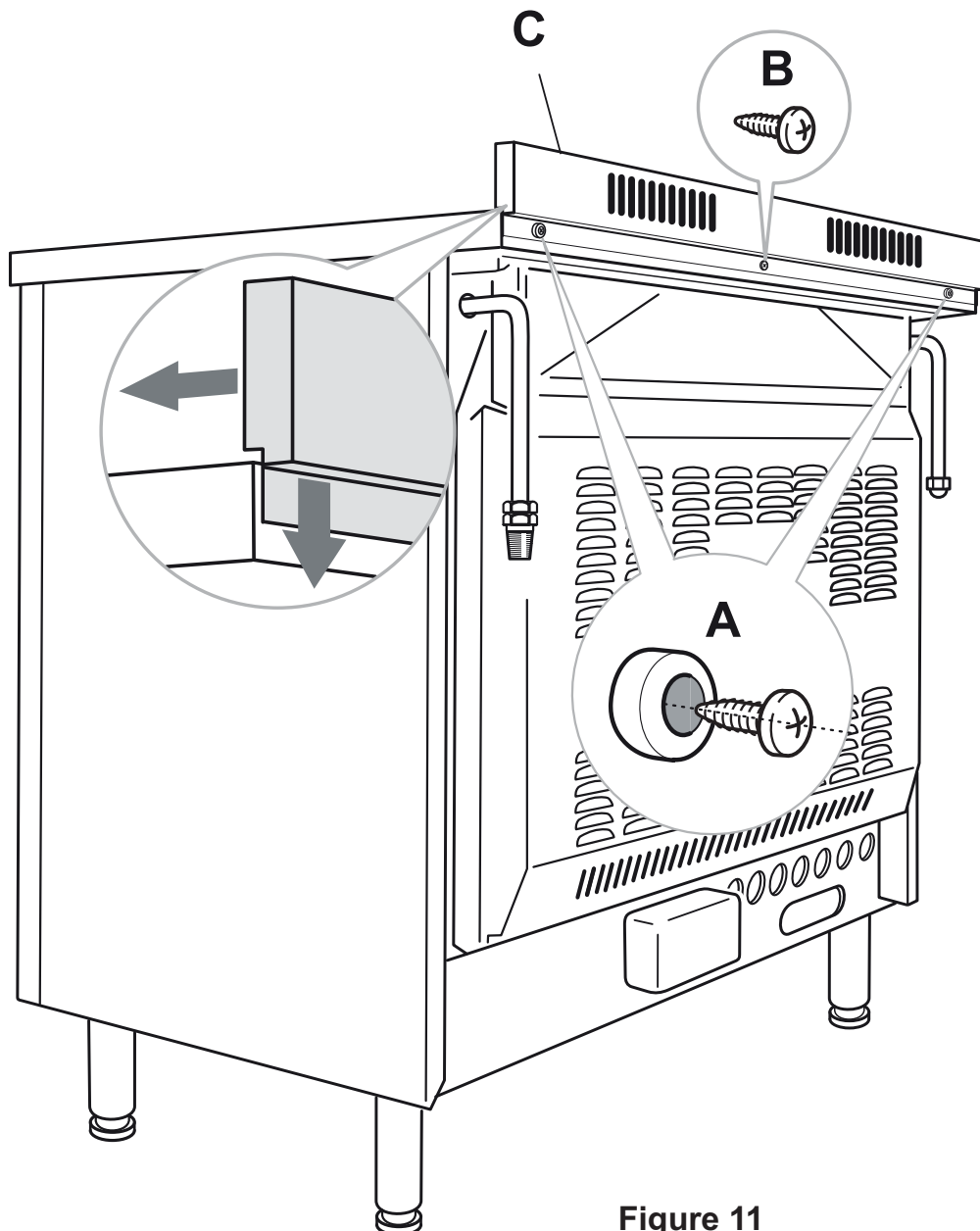


Figure 11

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 (figs. 12a - 12b). Conical adaptor and gasket are supplied with the appliance (packed with conversion kit for use with Natural gas or ULPG).
- This appliance is suitable for use with Natural Gas or ULPG. (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. 12b). Adjust the regulator to obtain a test point pressure of 1 kPa with the two semi-rapid (SR) burners operating at maximum.
- For ULPG models the gas supply is connected to the test point adaptor which is supplied with the appliance (fig. 12a) and ensure that the supply pressure is regulated to 2.75 kPa.
- The connection must be made at the rear of appliance (left or right); the pipe does not cross the cooker (fig. 13a).
- The inlet not used must be closed off with the cap and sealing gasket supplied.
- **IMPORTANT:** Use two spanners to tighten or loosen the connecting pipe (fig. 13b).

Figure 12a

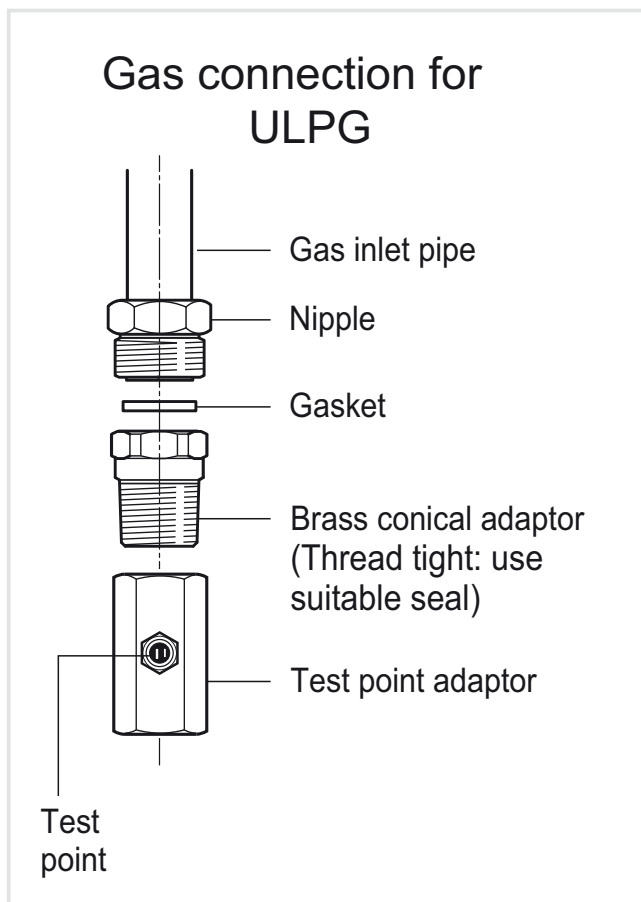
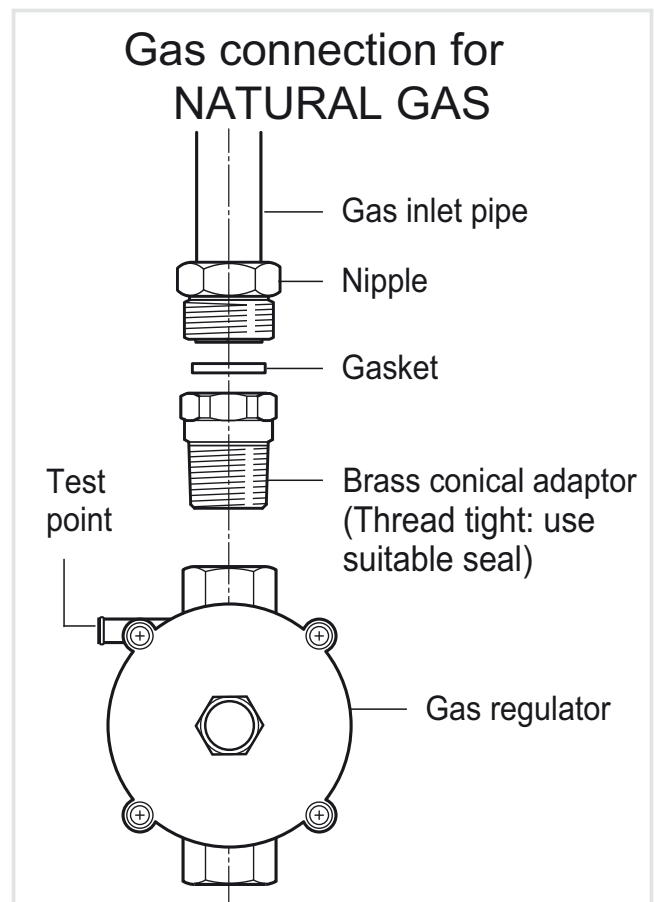


Figure 12b



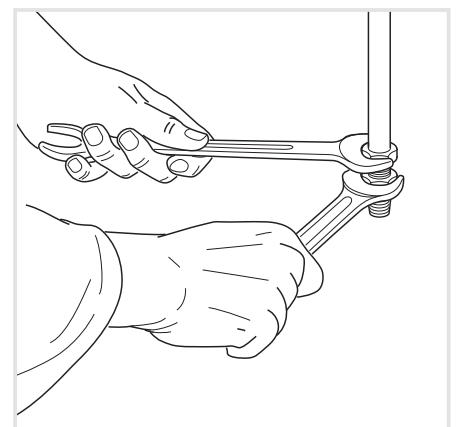
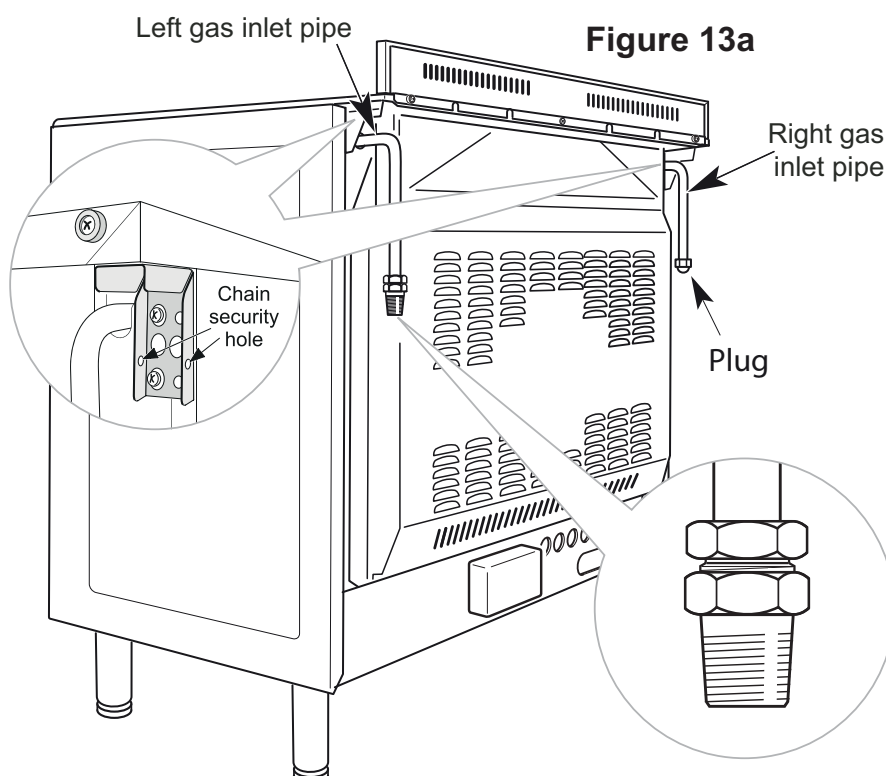
INSTALLATION WITH A FLEXIBLE HOSE ASSEMBLY

- If this appliance has to be installed with a hose assembly, the installer shall refer to the network operator or gas supplier for confirmation of the gas type, if in doubt.
 - When used with a flexible hose, the connector on the wall should be between 450 mm to 500 mm from the floor and 200 mm to 300 mm from the left-hand side of the appliance as viewed from the front. The hose connection on the appliance shall face downwards.
 - It is important that the hose does not come in contact with the metal of the appliance and is secured as per appropriate gas installation codes.
A chain 80% of the length of the flexible gas hose must be used to prevent stress being applied to the hose. The chain should be attached securely to the product where shown, and on the wall.
 - Flexible hose assemblies should be AS/NZS 1869 Class B or Class D certified.
The thread connection shall be Rp 1/2" (ISO 7-1) male.
 - **IMPORTANT WARNING:** After connection the installer must check that the hose is not kinked, subjected to abrasion or permanently deformed.
The installer must check also that the hose is not near (or in contact) with any hot surfaces.
 - The hose assembly shall be as short as practicable and comply with relevant AS5601 / NZS5261 requirements.
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.

Figure 13b



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 “MINIMUM BURNER SETTING ADJUSTMENT” 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.

CONVERSION PROCEDURE (TO CONVERT TO NATURAL GAS OR TO ULPG) REPLACING THE INJECTORS

This appliance is suitable for use with Natural gas or ULPG (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 16.

To replace the injectors proceed as follows:

- Remove pan supports and burners from the cooktop.
- Using a spanner, remove the injector “J” (figs. 14a, 14b) and replace it with one according to the gas type (see following table - page 16).
- 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 ULPG / Natural gas.

Figure 14a

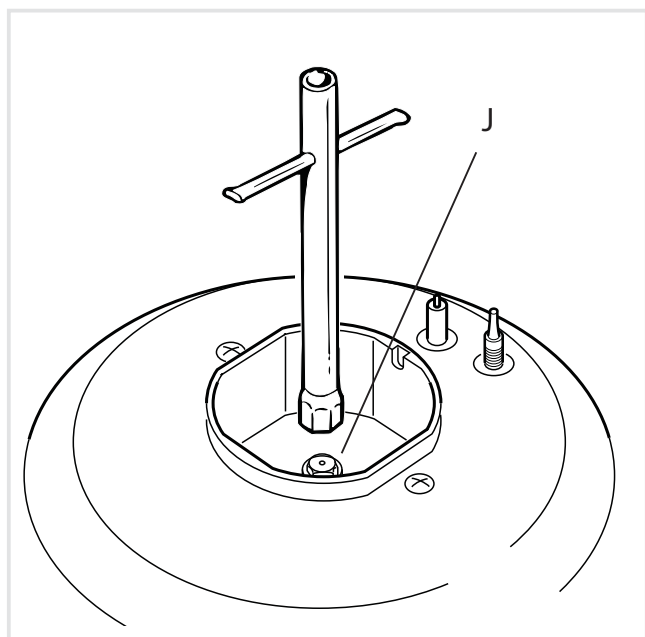
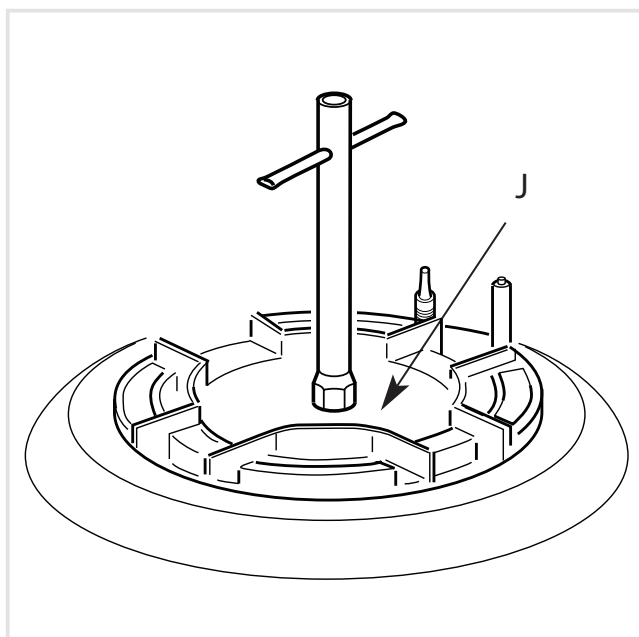


Figure 14b



IMPORTANT

- If the cooker is suitable for use with Natural gas and must be converted for use with ULPG, before connecting to gas main remove the appliance gas regulator and replace with test point adaptor (see figs. 12a - 12b)
- If the cooker is suitable for use with ULPG 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. 12a - 12b).

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.

MINIMUM BURNER SETTING ADJUSTMENT

Check whether the flame spreads to all burner ports when the burner is lit with the gas tap set to the minimum position. If some ports do not light, increase the minimum gas rate setting.

Check whether the burner remains lit even when the gas tap is turned quickly from the maximum to the minimum position. If the burner does not remain lit, increase the minimum gas rate setting.

The procedure for adjusting the minimum gas rate setting is described below.

- Turn on the burner.
- Turn the tap to the MINIMUM position.
- Take off the knob.
- With a small flat screwdriver turn the screw “F” (fig. 15) to the correct regulation.

Normally for ULPG, the regulation screw is tightened up.

Figure 15

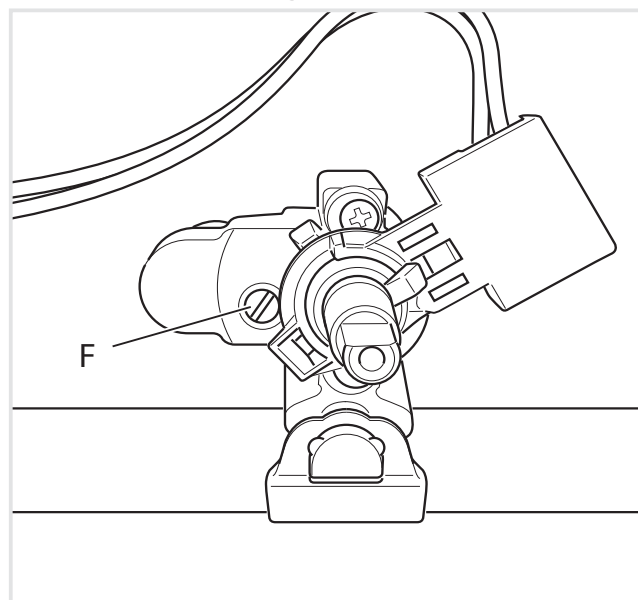


TABLE FOR THE CHOICE OF THE INJECTORS

	Natural gas		ULPG	
Test Point Pressure [kPa]	1.0		2.75	
BURNER	Injector Orifice Dia. [mm]	Gas Consumption [MJ/h]	Injector Orifice Dia. [mm]	Gas Consumption [MJ/h]
Auxiliary (A)	0.85	3.60	0.53	3.60
Semi-rapid (SR)	1.12	6.30	0.70	6.30
Rapid (R)	1.45	10.30	0.91	10.80
Triple ring (TR)	1.60	12.70	0.95	11.90

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.

USE AND CARE

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 use or store flammable materials in the appliance storage compartment or near this appliance.
- WARNING: Accessible parts will become hot when in use. To avoid burns and scalds, young children should be kept away.
- Do NOT spray aerosols in the vicinity of this appliance while it is in use.
- **Do NOT modify this appliance.**

USING THE OVENS FOR THE FIRST TIME

Operate as follows:

- Fit the side runner frames “G” (interposing the catalytic panels “A” on the left main oven only) into the holes on the side walls inside the oven (figs. 16, 17).
- Left main oven only: slide in the grease filter on the back of the oven as in fig. 23.
- Slide in, on the guides, the shelf and the tray (figs. 18 - 22).

The rack must be fitted so that the safety notch, which stops it sliding out, faces the inside of the oven; the guard rail shall be at the back (figs. 18, 19).

Left main oven only (fig. 18): the tray must be fitted so that the safety notch, which stops it sliding out, faces the inside of the oven.

Right small oven only (figs. 20 - 22): the tray must be fitted above the oven shelf (it is not possible to fit the oven tray into the side guides). Do not use the tray on the top shelf position. Never remove the bushings fixed on the oven tray.

Figure 16

LEFT MAIN OVEN

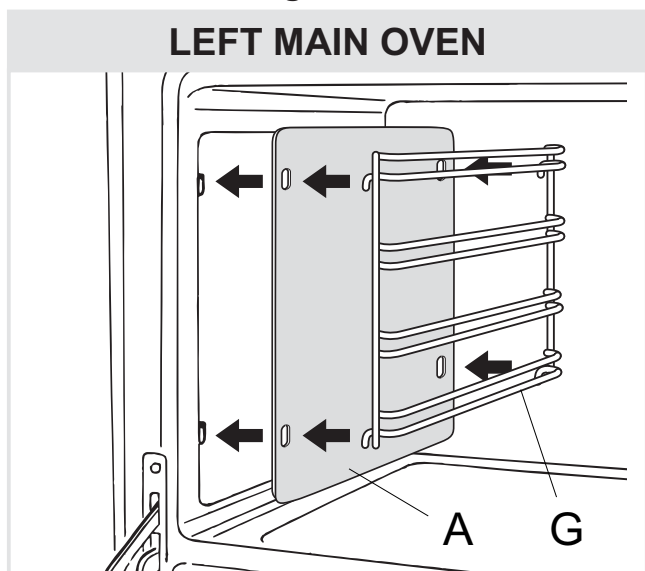
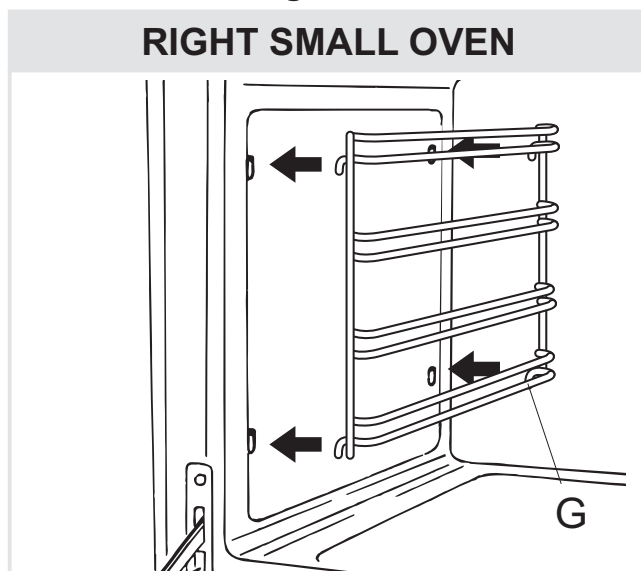





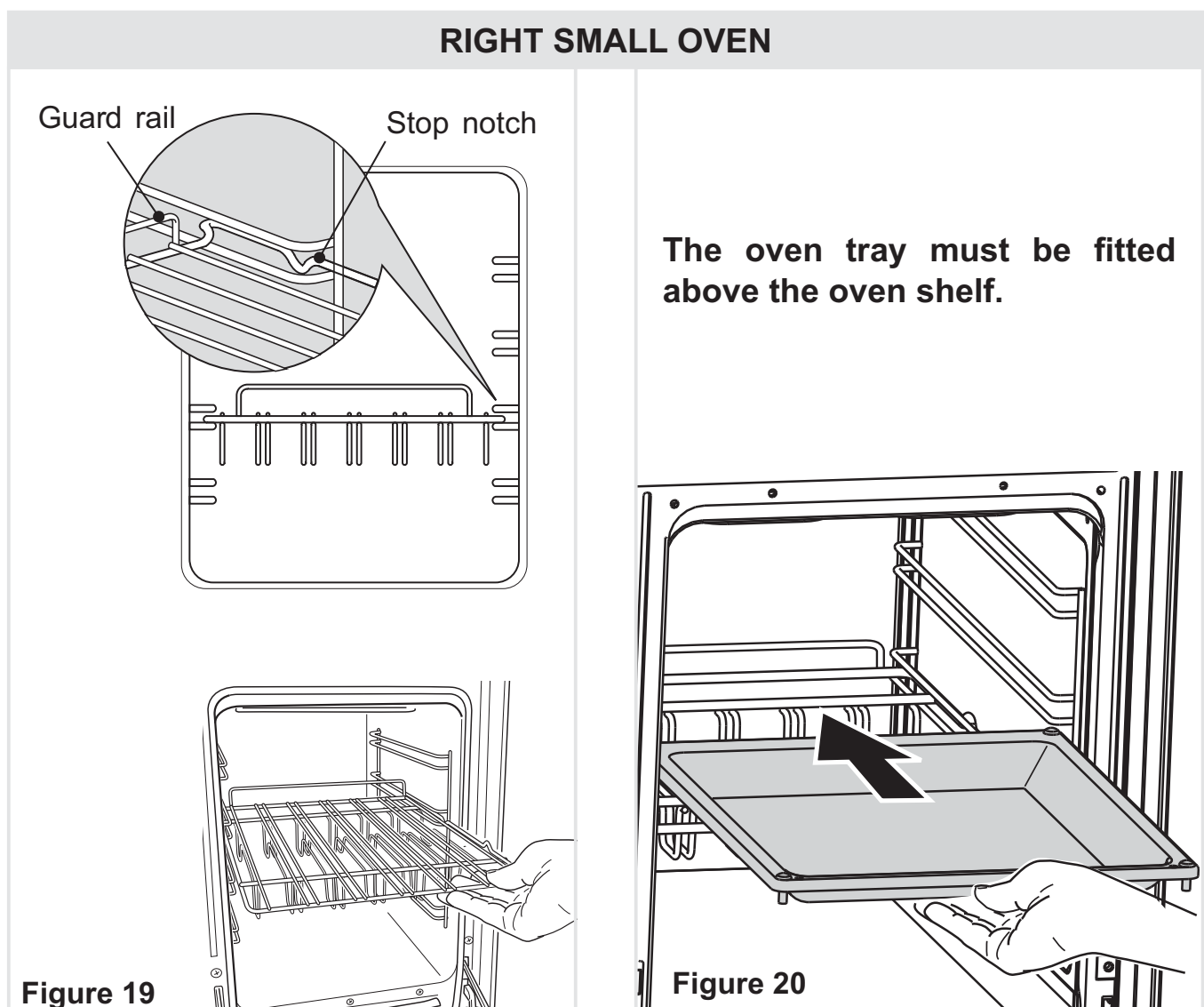
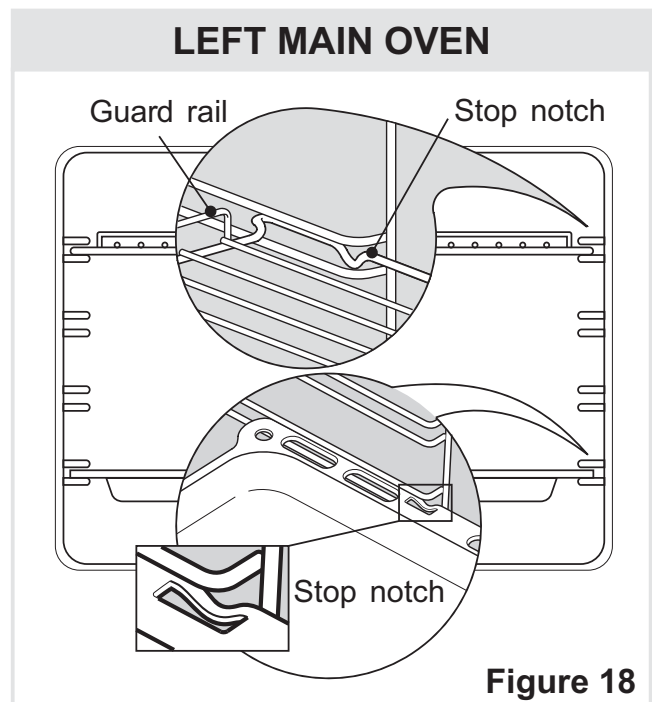


Figure 17

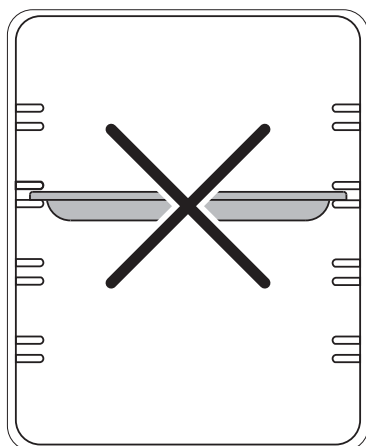
RIGHT SMALL OVEN



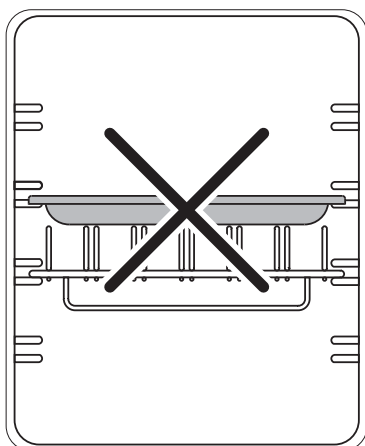
- To eliminate traces of grease in manufacture it is necessary to preheat the ovens at the maximum temperature:
 - Left main oven only: for 60 minutes in the  position, for 30 minutes in the  position and for another 15 minutes in the  position.
 - Right small oven only: for 60 minutes in the  position and for another 15 minutes in the  position.
- Slide off the wire racks (and the catalytic liners on the left main oven only) to the oven walls as in figs. 16, 17.
- Let the ovens cool down, switch off the electrical supply, then clean the inside of the ovens with a cloth soaked in water and neutral detergent and dry thoroughly.



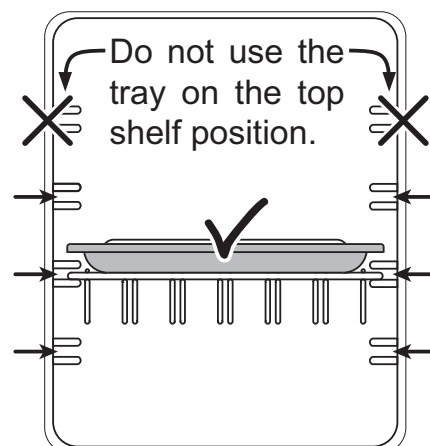
RIGHT SMALL OVEN: CORRECT FITTING OF THE OVEN TRAY



It is not possible to fit the oven tray into the side guides.



Do not fit the oven tray above the shelf if the shelf is installed as a dish rack.



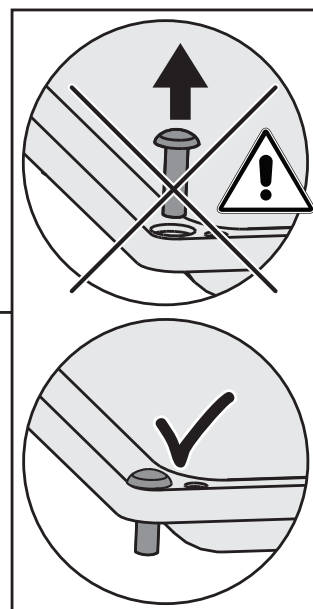
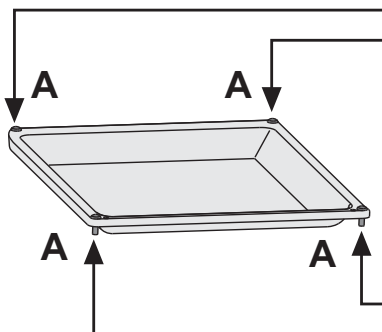
Correctly fitted.

Figure 21

Figure 22

RIGHT SMALL OVEN - OVEN TRAY -

DO NOT remove
the bushings “A” fit-
ted on the oven tray.



GREASE FILTER (LEFT MAIN OVEN ONLY)

- A special screen is provided at the back of the oven to catch grease particles, mainly when meat is being roasted (fig. 23).
- Clean the filter after any cooking!
The grease filter can be removed for cleaning and should be washed regularly in hot soapy water (fig. 23).
- Always dry the filter properly before fitting it back into the oven.

CAUTION: When baking pastry etc. this filter should be removed.

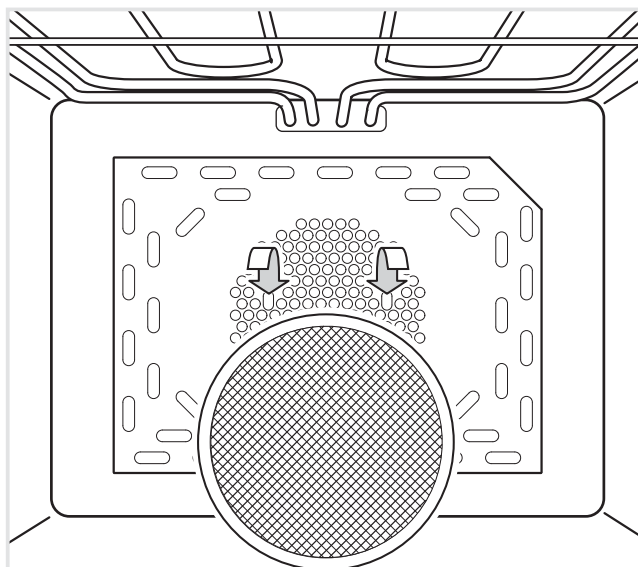
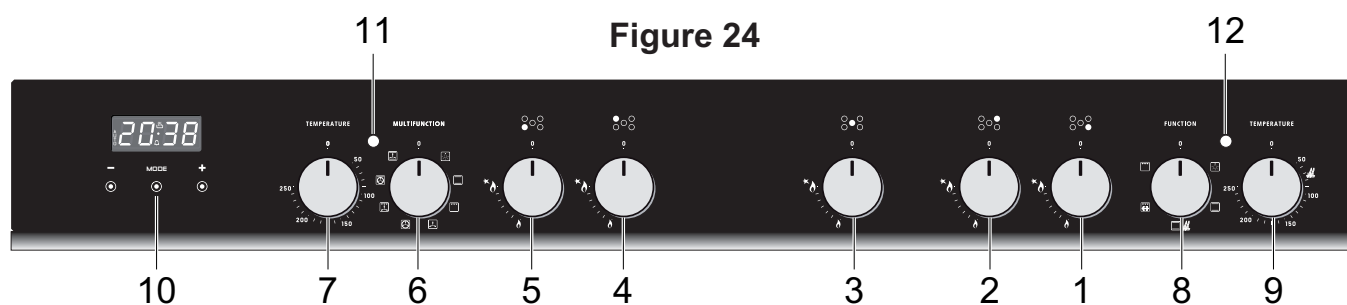


Figure 23

CONTROL PANEL

Figure 24



Controls description

1. Front right burner control knob
2. Rear right burner control knob
3. Central burner control knob
4. Rear left burner control knob
5. Front left burner control knob
6. Multifunction oven function selector control knob (left main oven)
7. Multifunction oven temperature control knob (left main oven)
8. Conventional oven function selector control knob (right small oven)
9. Conventional oven temperature control knob (right small oven)
10. Clock and timer with "touch control" keys (left main oven only)

Pilot lamps

11. Left main oven temperature indicator light
12. Right small oven temperature indicator light

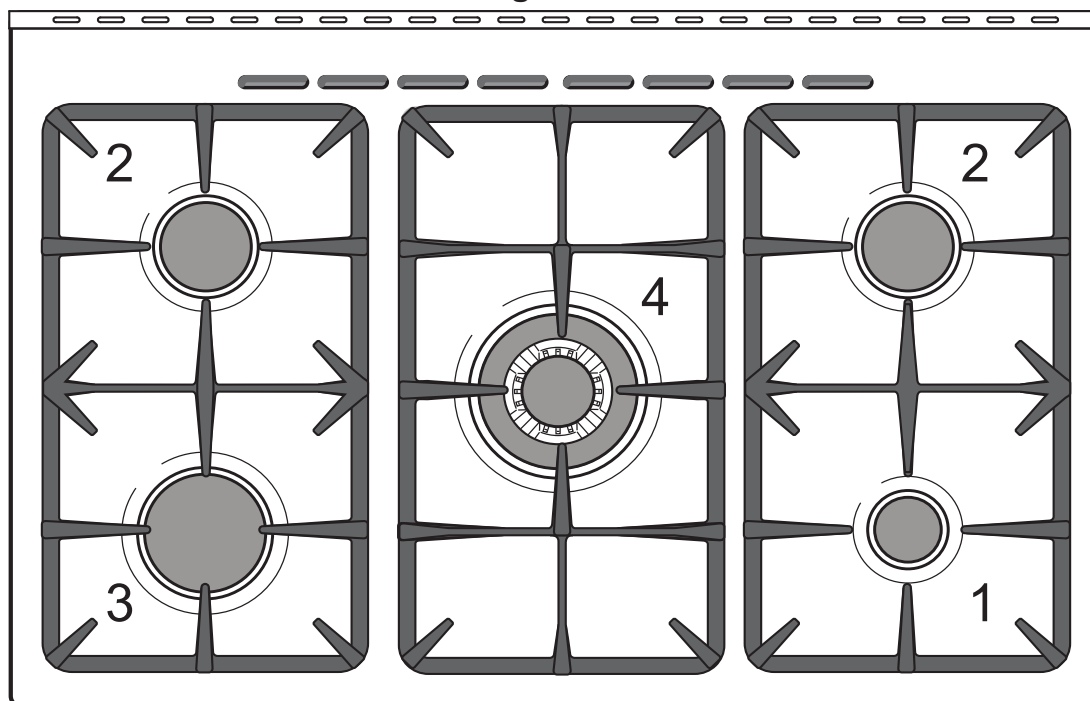
Please note:

This appliance incorporates a safety cooling fan which you will hear operating whenever the oven or grill are in use.

This fan may continue to run for several minutes after the appliance has been switched off. This fan is to reduce the external temperature of the appliance and cool the internal components.

GAS HOB

Figure 25



GAS BURNERS	Natural Gas MJ/h	ULPG MJ/h
1. Auxiliary burner (A)	3.6	3.6
2. Semi-rapid burner (SR)	6.3	6.3
3. Rapid burner (R)	10.3	10.8
4. Triple ring burner (TR)	12.7	11.9



Notes:

- The electric ignition is incorporated in 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.

LIGHTING GAS BURNERS

FITTED WITH SAFETY VALVE DEVICE AND ELECTRONIC IGNITION

- Check that the electricity is switched on to allow spark ignition.
- Make sure that all controls are turned to “0” (off).
- The gas flow to the burner is controlled by taps with safety cutout device. If the burner flame should go out, the safety cut-off valve will automatically stop the gas flow. The switch for the electric ignition is incorporated in the knobs.
- You control the flow by turning the knob indicator to line up with the following symbols:

- Symbol **0** : tap closed (burner off)
- Symbol  : High (maximum)
- Symbol  : Low (minimum)

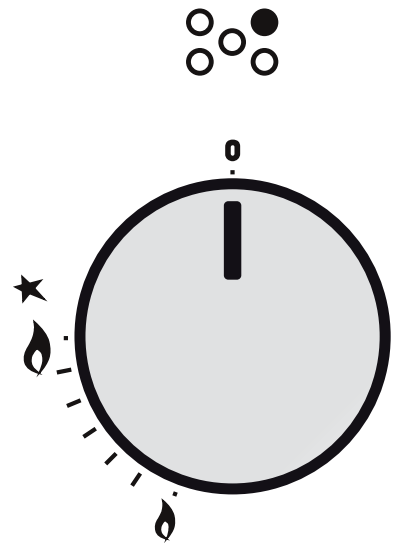


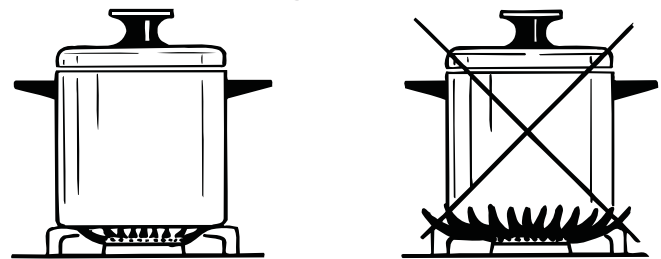
Figure 26

- To ignite automatically, push the required knob down and turn it to maximum, keeping the knob down until the burner lights. When the flame is lit, wait for about ten second with the knob down (safety cut-off activation delay).
- You can control the temperature by the knob to “High” (maximum) from “Low” (minimum).
- To switch off, turn the knob clockwise until you hear the safety click.
- Note that, if you are using a burner at the minimum setting, you turn the knob clockwise past the maximum setting before reaching the off position.
- Whenever the lighting of the burners is difficult due to peculiar conditions of the gas features or supply, it is advised to repeat the ignition with the knob on “minimum” position.
- If when lighting any of the burners an abnormal flame appears, switch the burner off and relight using the minimum setting.
- If the flame is still not correct, turn the burner off and call our Customer Service center for your nearest Authorized Delonghi Service Agent.
- In the case of a mains failure light the burner with a match or lighted taper.

CHOICE OF BURNER

The burner must be chosen according to the diameter of the pans and energy required. For optimum efficiency use a wok or pan no smaller than 230 mm diameter.

Figure 27



do not use pans with concave or convex bases

Burners	Pan diameter
Auxiliary	(*) 12 - 14 cm
Semi-rapid	16 - 24 cm
Rapid	24 - 26 cm
Triple ring	26 - 28 cm
Wok	max 36 cm

(*) with grill for small cookware: minimum diameter 6 cm

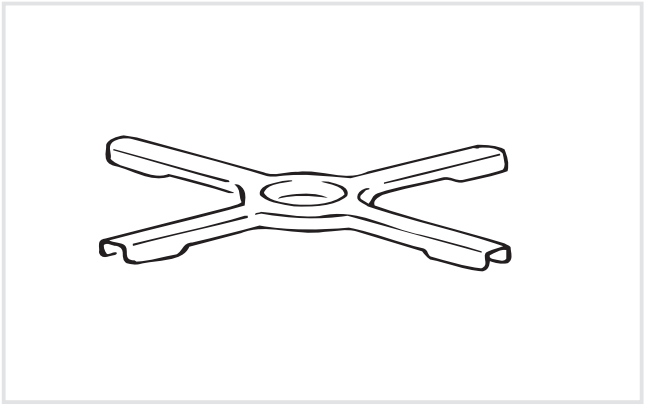
Saucepans with handles which are excessively heavy, in relationship to the weight of the pan, are safer as they are less likely to tip.
Pans which are positioned centrally on burners are more stable than those which are offset. It is far safer to position the pan handles in such a way that they cannot be accidentally knocked.

When deep fat frying fill the pan only one third full of oil.
DO NOT cover the pan with a lid and **DO NOT** leave the pan unattended.
In the unfortunate event of a fire, leave the pan where it is and turn off all controls. Place a damp cloth or correct fitting lid over the pan to smother the flames.
DO NOT use water on the fire.
Leave the pan to cool for at least 30 minutes.

GRATE FOR SMALL PANS (fig. 28)

This grate is to be placed on top of the (smaller) auxiliary burner when using small diameter pans, in order to prevent them from tipping over.

Figure 28



CORRECT USE OF TRIPLE-RING BURNER

- The flat-bottomed pans are to be placed directly onto the pan-support.
- To use the WOK, you must place the wok stand in the CORRECT position as shown in figs. 29 - 30.

IMPORTANT

The special grille for wok pans (fig. 30) MUST BE PLACED ONLY over the pan-rest for the triple-ring burner.

Figure 29

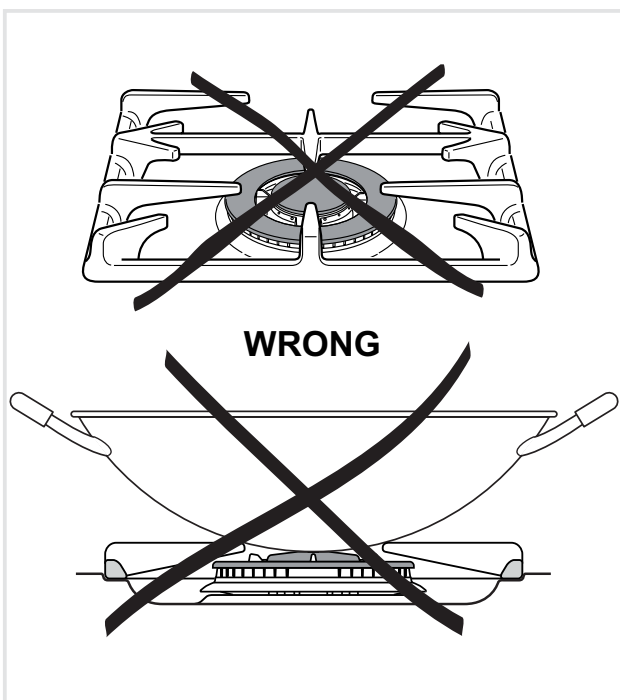
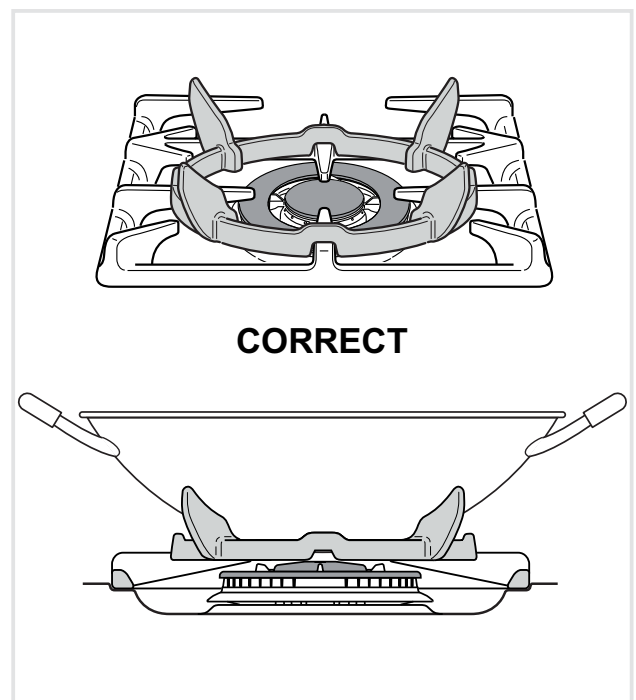


Figure 30



COOKING WITH MULTIFUNCTION OVEN - LEFT MAIN OVEN

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

GENERAL FEATURES

As its name indicates, this is an oven that presents particular features from an operational point of view.

In fact, it is possible to insert 7 different programs to satisfy every cooking need.

The 7 positions, thermostatically controlled, are obtained by 4 heating elements which are:

■ Bottom element	1200 W (@230 V) 1305 W (@240 V)
■ Top element	1000 W (@230 V) 1090 W (@240 V)
■ Grill element	2000 W (@230 V) 2178 W (@240 V)
■ Circular element	2200 W (@230 V) 2395 W (@240 V)

WARNING:

The door is hot, 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 oven are obtained in the following ways:

a. by normal convection

The heat is produced by the upper and lower heating elements.

b. by forced convection

A fan sucks in the air contained in the oven muffle, which sends it through the circular heating element and then sends it back through the muffle.

Before the hot air is sucked back again by the fan to repeat the described cycle, it envelops the food in the oven, provoking a complete and rapid cooking. It is possible to cook several dishes simultaneously.

c. by semi-forced convection

The heat produced by the upper and lower heating elements is distributed throughout the oven by the fan.

d. by radiation

The heat is irradiated by the infra red grill element.

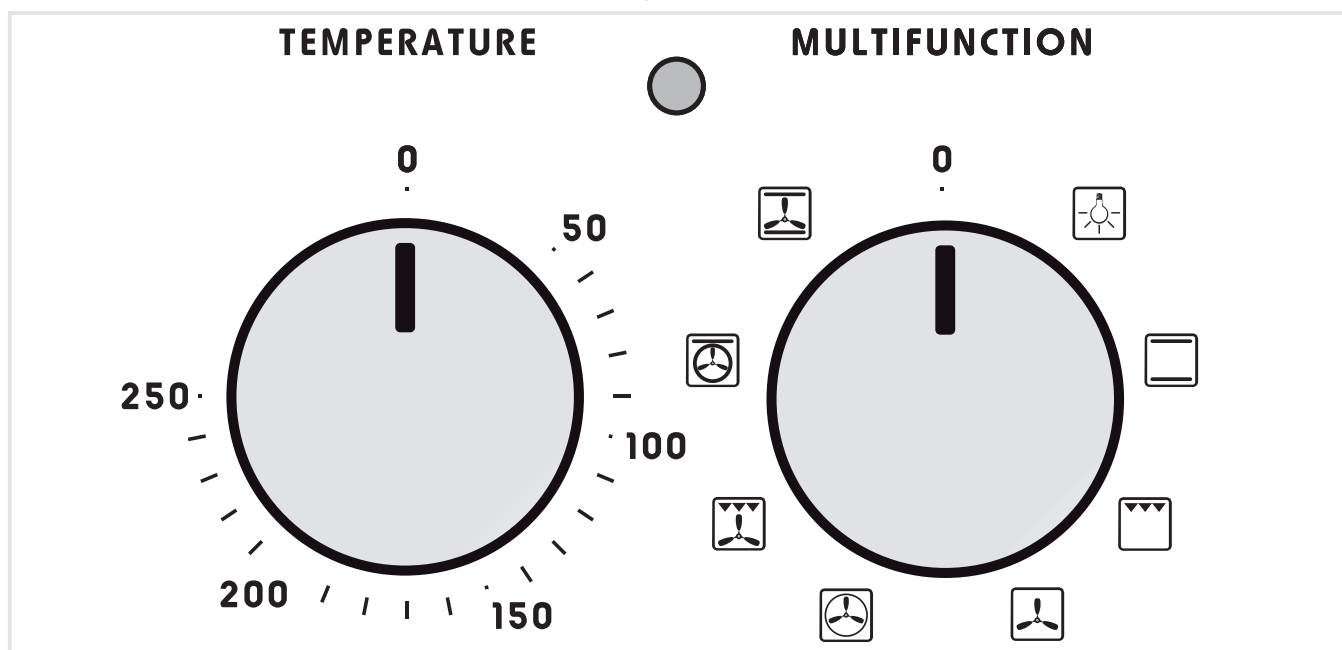
e. by radiation and ventilation

The irradiated heat from the infra red grill element is distributed throughout the oven by the fan.

f. by ventilation

The food is defrosted by using the fan only function without heat.

Figure 31



THERMOSTAT KNOB

To turn on the heating elements of the oven, set function selector knob to the required position and the thermostat knob to the desired temperature.

To set the temperature, turn the thermostat control knob indicator mark to the required temperature.

The elements will turn on or off automatically which is determined by the thermostat. The operation of the heating elements is signalled by a light placed above the knob.

FUNCTION SELECTOR KNOB

Rotate the knob clockwise to set the oven for one of the following functions:



OVEN LIGHT

By turning the knob onto this setting we light the oven cavity. The oven remains alight while any of the functions is on.



TRADITIONAL CONVECTION COOKING

The upper and lower heating elements are switched on. The heat is diffused by natural convection and the temperature must be regulated between 50°C and the maximum position with the thermostat knob.

It is necessary to preheat the oven before introducing the foods to be cooked.

Recommended for:

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



GRILLING

The infra-red heating element is switched on.

The heat is diffused by radiation.

Use with the oven door closed and the thermostat knob must be regulated **between 50°C and 225°C maximum**.

For correct use see chapter "USE OF THE GRILL".

Always grill with the oven door closed.

Recommended for:

Intense grilling, browning, cooking au gratin and toasting etc.



DEFROSTING FROZEN FOODS

Only the oven fan is on.

To be used with the thermostat knob on "0" because the other positions have no effect.

The defrosting is done by simple ventilation without heat.

Recommended for:

To rapidly defrost frozen foods; 1 kilogram requires about one hour.

The defrosting times vary according to the quantity and type of foods to be defrosted.



HOT AIR COOKING

The circular element and the fan are on.

The heat is diffused by forced convection and the temperature must be regulated between 50°C and the maximum position with the thermostat knob.

It is not necessary to preheat the oven.

Recommended for:

For foods that must be well done on the outside and tender or rare on the inside, i.e. lasagna, lamb, roast beef, whole fish, etc.



VENTILATED GRILL COOKING

The infra-red grill and the fan are on. The heat is mainly diffused by radiation and the fan then distributes it throughout the oven.

Use with the oven door closed and the thermostat knob must be regulated **between 50°C and 200°C maximum**.

It is necessary to preheat the oven for about 5 minutes.

For correct use see chapter "GRILLING AND AU GRATIN".

Always grill with the oven door closed.

Recommended for:

For grill cooking when a fast outside browning is necessary to keep the juices in, i. e. veal steak, steak, hamburger, etc.



MAINTAINING TEMPERATURE AFTER COOKING OR SLOWLY HEATING FOODS

The upper element and the circular element connected in series, are switched on; also the fan is on.

The heat is diffused by forced convection with the most heat being produced by the upper element. The temperature must be regulated between 50°C and 140°C with the thermostat knob.

Recommended for:

To keep foods hot after cooking. To slowly heat already cooked foods.



CONVECTION COOKING WITH VENTILATION

The upper and lower heating elements and the fan turn on.

The heat coming from the top and bottom is diffused by forced convection.

The temperature must be regulated between 50°C and the maximum position with the thermostat knob.

Recommended for:

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

COOKING ADVICE

The external parts of the appliance become hot during operation.

Keep children well out of reach.

OVEN COOKING


Before introducing the food, preheat the oven to the desired temperature.

For a correct preheating operation, it is advisable to remove the tray from the oven and introduce it together with the food, when the oven has reached the desired temperature.

Check the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.

STERILIZATION


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

- Set the switch to position .
- Set the thermostat knob to position 185°C and preheat the oven.
- Fill the dripping pan with hot water.

- Set the jars onto the dripping pan making sure they do not touch each other and the door and set the thermostat knob to position 135°C.

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

REGENERATION

Set the switch to position  and the thermostat knob to position 150°C.



Bread becomes fragrant again if wet with a few drops of water and put into the oven for about 10 minutes at the highest temperature.

ROASTING

To obtain classical roasting, it is necessary to remember:

- that it is advisable to maintain a temperature between 180 and 200°C.
- that the cooking time depends on the quantity and the type of foods.

SIMULTANEOUS COOKING OF DIFFERENT FOODS

The MULTIFUNCTION oven set on position  or  gives simultaneous heterogeneous cooking of different foods. Different foods such as fish, cake and meat can be cooked together without mixing the smells and flavours.


This is possible since the fats and vapors are oxidized while passing through the electrical element and therefore are not deposited onto the foods.

The only precautions to follow are:

- The cooking temperatures of the different foods must be as close to as possible, with a maximum difference of 20- 25°C.
- The introduction of the different dishes in the oven must be done at different times in relation to the cooking times of each one.

The time and energy saved with this type of cooking is obvious.

GRILLING AND “AU GRATIN”

Grilling may be done using the grill+fan setting , in this setting the hot air completely surrounds the food that is to be cooked, to give a more even and rapid cooking process.

Set the temperature knob **between 50°C and 200°C maximum**, preheat the oven, then simply place the food on the grid.

Close the door until grilling is complete.

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

Grilling with the oven door closed.

Do not grill for longer than 30 minutes at any one time.

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

USE OF THE GRILL

Preheat the oven for about 5 minutes.

Introduce the food to be cooked, positioning the rack as close to the grill as possible.

The dripping pan should be placed under the rack to catch the cooking juices and fats.

Grilling with the oven door closed.

Do not grill for longer than 30 minutes at any one time.

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



COOKING WITH CONVENTIONAL OVEN - RIGHT SMALL OVEN

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

GENERAL FEATURES

This is a conventional oven with 4 cooking positions, thermostatically controlled, obtained by 3 heating elements which are:

- Bottom element 735 W (@230 V)
 800 W (@240 V)
- Top element 643 W (@230 V)
 700 W (@240 V)
- Grill element 1332 W (@230 V)
 1450 W (@240 V)

This oven is equipped with a special dish rack for use with the special function “ ”.

In this setting you can use your conventional oven to warm the plates (at about 60°C) before serving dinner.

For correct use of this function see the chapters “PLATE WARMING OR TRADITIONAL CONVECTION COOKING” and “USE OF SPECIAL DISH RACK”.

OPERATING PRINCIPLES

Heating and cooking in the conventional oven are obtained in the following ways:

a. by normal convection

The heat is produced by the upper and lower heating elements.

b. by radiation

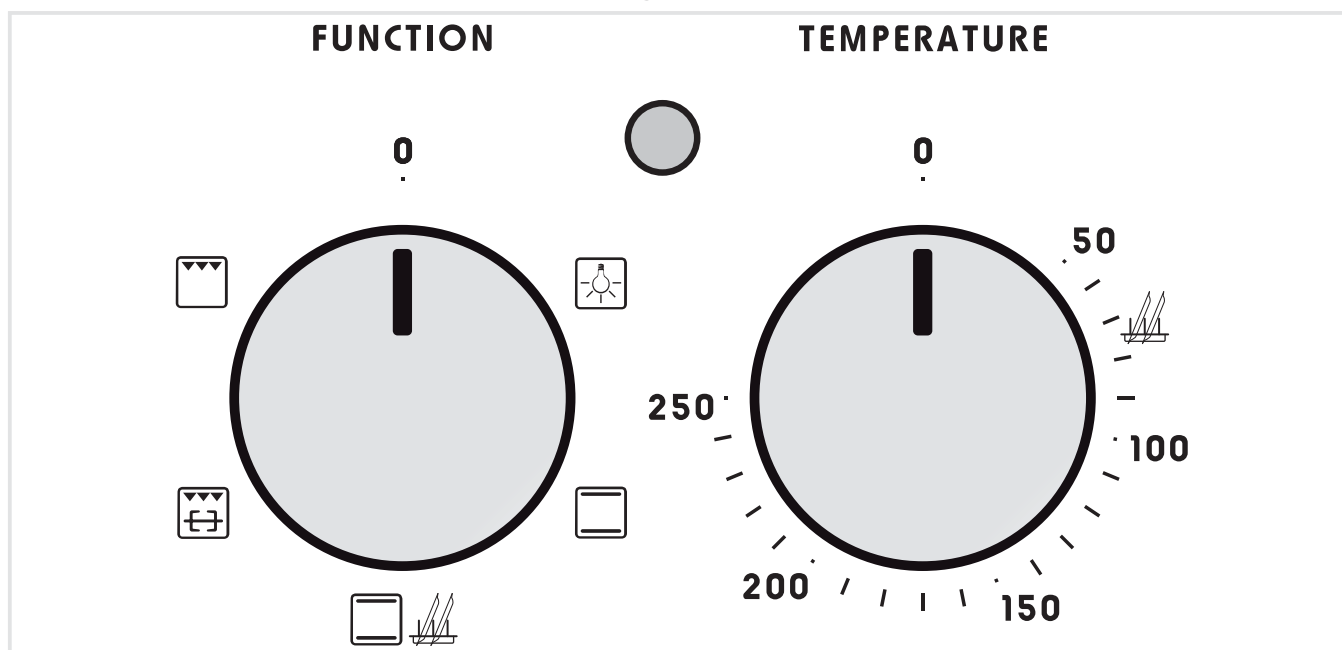
The heat is irradiated by the infra red grill element.

WARNING:

The door is hot, use the handle.

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

Figure 32



THERMOSTAT KNOB

To turn on the heating elements of the oven, set function selector knob to the required position and the thermostat knob to the desired temperature.

To set the temperature, turn the thermostat control knob indicator mark to the required temperature.

The elements will turn on or off automatically which is determined by the thermostat. The operation of the heating elements is signalled by a light placed above the knob.

FUNCTION SELECTOR KNOB

Rotate the knob clockwise to set the oven for one of the following functions:



OVEN LIGHT

By turning the knob onto this setting we light the oven cavity. The oven remains alight while any of the functions is on.



TRADITIONAL CONVECTION COOKING

The upper and lower heating elements are switched on. The heat is diffused by natural convection and the temperature must be regulated between 50°C and the maximum position with the thermostat knob.

It is necessary to preheat the oven before introducing the foods to be cooked.

Recommended for:

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



PLATE WARMING OR TRADITIONAL CONVECTION COOKING

The upper and lower heating elements are switched on. The heat is diffused by natural convection.

The temperature knob must be set to position  (Plate warming) to obtain the plates heating at about 60 °C.

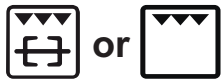
This function can also be used for traditional bake. In this case the thermostat knob must be regulated between 50°C and the maximum position with the thermostat knob.

Recommended for:

Dish warming using the special rack. For correct use see the chapter "USE OF SPECIAL DISH RACK".



KEEP ATTENTION: Plates are hot after warming. It is advisable to handle the plates using oven gloves.




GRILLING

The infra-red heating element is switched on.

The heat is diffused by radiation.

Use with the oven door closed and the thermostat knob must be regulated **between 50°C and 225°C maximum**.

In the position  also the rotisserie motor is switched on for cooking with the rotisserie.

For correct use see chapters "USE OF THE GRILL", "ROTISSERIE" and "USE OF THE ROTISSERIE".

Always grill with the oven door closed.

Recommended for:

Intense grilling, browning, cooking au gratin and toasting etc.

COOKING ADVICE

The external parts of the appliance become hot during operation. Keep children well out of reach.

OVEN COOKING

Before introducing the food, preheat the oven to the desired temperature.

For a correct preheating operation, it is advisable to remove the tray from the oven and introduce it together with the food, when the oven has reached the desired temperature.

Check the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.

ROASTING

To obtain classical roasting, it is necessary to remember:

- that it is advisable to maintain a temperature between 180 and 200°C.
- that the cooking time depends on the quantity and the type of foods.

USE OF THE GRILL

Preheat the oven for about 5 minutes.

Introduce the food to be cooked, positioning the rack as close to the grill as possible.

The dripping pan should be used to catch the cooking juices and fats. The dripping pan shall be placed above the oven shelf.

Grilling with the oven door closed.

Do not grill for longer than 30 minutes at any one time.


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

ROTISSERIE

This is used for spit roasting under the grill and comprises:

- an electric motor fitted to the rear of the oven;

- a stainless steel skewer provided with slide-out heatless handgrip and two adjustable forks;
- a skewer support to be fitted in the middle runners.

The rotisserie motor is operated by the oven function selector (position ).

USE OF THE ROTISSERIE

- Insert the tray into the lowest rack holders of the oven (the tray shall be placed above the oven shelf) and insert the rod support into the intermediate rack holders.
- Put the meat to be cooked onto the rod, being careful to secure it in the center with the special forks.
- Insert the rod into the motor opening and rest it onto the support of the spit collar; then remove the grip by turning it to the left.
- Switch on the grill/rotisserie. The rotation direction of the rotisserie can be either clockwise or counter-clockwise.

Grilling with the oven door closed.

Do not grill for longer than 30 minutes at any one time.

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

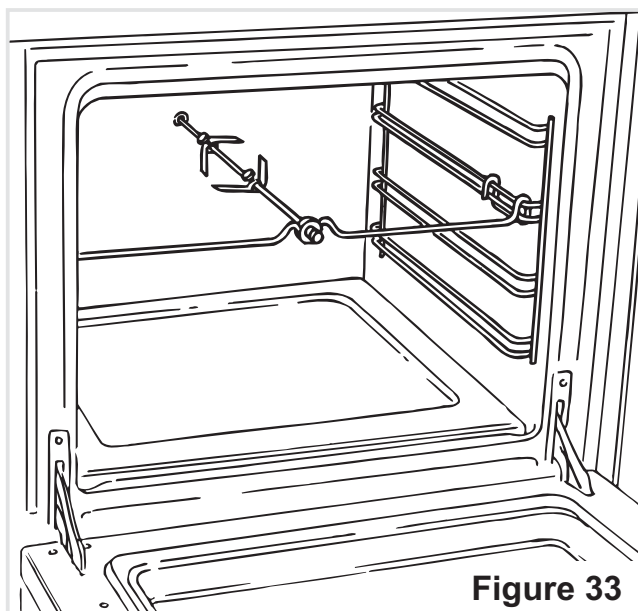


Figure 33

USE OF SPECIAL DISH RACK

This special shelf can be used as dish rack or turning over, as normal shelf to support the oven tray (see pages 18, 19).

It must be inserted between the guides of the side racks.

Using the special shelf as a dish rack:

- Slide in the shelf on the guides, on the lower level of the side racks.
- The prongs where the plates are to be inserted, must be turned upwards.
- The shelf must be fitted so that the safety catch, which stops it sliding out, faces the bottom of the oven (see detail of figure 34).
- The plates must be positioned as indicated in figure 34. To facilitate this operation, pull the special rack up to the safety lock.



KEEP ATTENTION: Plates are hot after warming.
It is advisable to handle the plates using oven gloves.

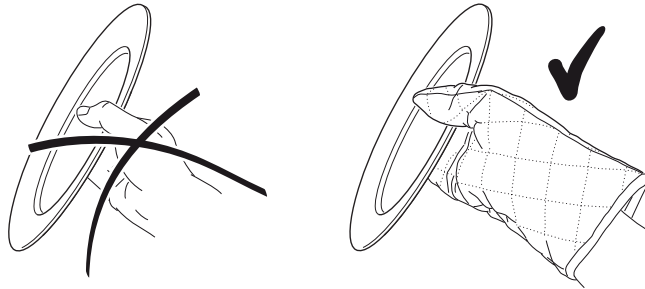
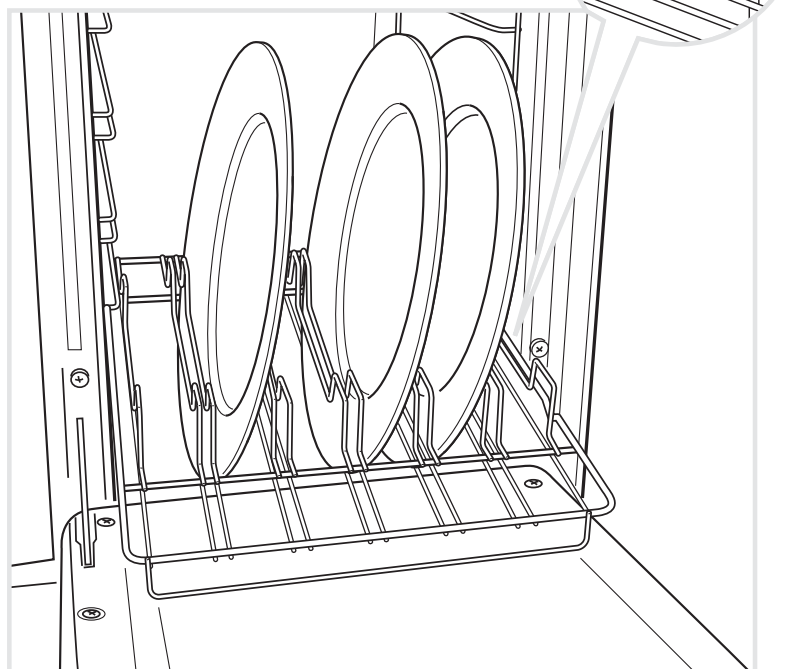


Figure 34



RECOMMENDED COOKING TEMPERATURE

Food	°C	°F	Gas Mark	Shelf Position*	Cooking Time (approx)
CAKES					
Victoria sandwich	190	375	5	2 or 3	20-25 mins
Small cakes/buns	190	375	5	1 and 2	15-20 mins
Maidera cake	180	350	4	2 or 3	20 mins
Fruit cake	170	325	3	3	1 ^{3/4} hours
Rich fruit cake	150	300	2	3 or 4	2 ^{1/2} hours
Scones	225	425	8 - 9	2	8-10 mins
PASTRY					
Puff	225	425	8 - 9	2	10-20 mins
Short crust	200	400	6	2	20-30 mins
Plate tarts	200 - 210	400 - 410	6	1 or 2	30-35 mins
Quiches and flans	200 - 210	400 - 410	6	1 or 2	40-45 mins
YEAST					
Bread loaf	225	425	7 - 8	2	35-55 mins
Bread rolls	220	425	7	1 or 2	15-20 mins
Pizza dough	230	450	8	2	20 mins
ROAST MEAT					
Beef – Medium	190	375	5	2 or 3	20 mins/lb + 20 mins
Lamb	190	375	5	2 or 3	25-30 mins/b + 25 mins
Pork	190 - 200	375 - 400	5 - 7	2 or 3	30 mins/lb + 30 mins
Veal	190	375	5	2 or 3	30 mins/b + 30 mins
Chicken	190	375	5	2 or 3	30 mins/b + 30 mins
Turkey up to 10lb	180	350	4	2 or 3	18-20 mins/b + 20 mins
Stews/casseroles	150 - 170	300 - 325	2 - 3	2 or 3	1 ^{1/2} 2 hours

N.B. For fan ovens reduce the temperature by 10-20°C. For any dish taking one hour or over to cook, reduce the cooking time by 10 minutes per hour.

* Shelf positions have been counted from the top of the oven to the base.

A fan oven creates more even temperature throughout, therefore the shelf positions are not as critical.

CLOCK AND TIMER WITH “TOUCH CONTROL” KEYS

Keys:

+ and —	<p>Touched simultaneously (for more than 2 seconds):</p> <ul style="list-style-type: none"> ■ setting the clock; ■ setting the timer volume (by touching once, along with the “MODE” key); ■ to cancel automatic cooking at any time.
MODE	<p>Function selection (touched for more than 2 seconds):</p> <ul style="list-style-type: none"> ■ setting the clock (only after first connection or after a power failure); ■ timer; ■ automatic cooking “dur” (duration) - how long the food will take to cook (by touching the “MODE” key again); ■ automatic cooking “End” - the time you would like the oven turns off (by touching the “MODE” key two more times).
+	Increases the number shown on the display
—	Decreases the number shown on the display

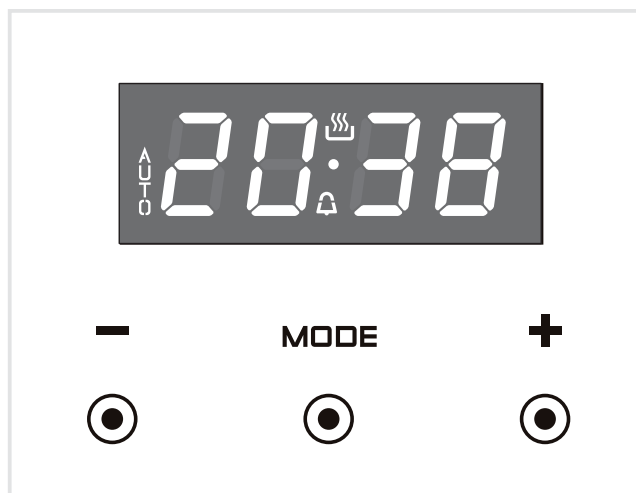


Figure 35

Illuminated symbols:

AUTO	flashing	Automatic cooking completed, oven in automatic position but not set
AUTO	steady illumination	Oven set for automatic cooking, cooking still not taking place
	flashing	Timer being set
	steady illumination	Timer in operation
	steady illumination	Oven set for manual cooking
and AUTO	AUTO flashing	Automatic cooking being set
and AUTO	steady illumination	Oven set for automatic cooking, cooking taking place

“TOUCH-CONTROL” KEYS

The “touch-control” keys shall be operated by the fingers (just by touching the key). When using touch controls it is best to use the ball of your finger rather than the tip. The keys are automatically deactivated:

- 8 seconds after the last selection; the deactivation is indicated by an acoustic signal (“beep”).

To reactivate just touch the “ **MODE** ” key or the “ **+** ” and “ **—** ” keys (simultaneously) for more than 2 seconds.

SETTING THE CLOCK


When first connected, or after a power failure, the digits and “ **AUTO** ” will shown on the display.

To set the clock, touch the “ **MODE** ” key, for more than 2 seconds, and then the “ **+** ” or “ **—** ” keys.

Important: the oven does not operate, in manual cooking, without first having set the clock.

To set the clock, with the appliance already connected, touch the “ **+** ” and “ **—** ” keys simultaneously (for more than 2 seconds), then “ **+** ” or “ **—** ” keys.

Important:




- changing the time will delete any automatic program;
- after setting the clock, the oven starts to operate in the selected function (manual cooking). The “  ” symbol is steady illuminated.

USING THE TIMER

You can use the timer at any time, even when the oven is not in use.

The timer does not turn the oven off.

The timer can be set for up to 23 hours and 59 minutes.

- To set the timer, touch the “ **MODE** ” key for more than 2 seconds (the “  ” symbol flashes), than the “ **+** ” or “ **—** ” keys.
- After about 8 seconds an acoustic signal (“beep”) will sound confirming the regulation (“  ” symbol steady illuminated).
- To check the remaining time touch the “ **MODE** ” key for more than 2 seconds. If the remaining time is more than a minute the display will show hours and minutes; if less than a minute the display will show seconds.
- When the time is up, the timer will beep. Touch the “ **MODE** ” key , for more then 2 seconds, to turn it off; or press the “ **+** ” or “ **—** ” key to stop the beep and than the “ **MODE** ” key, for more than 2 seconds, to deactivate the “  ” symbol flashing on the display.
- Turn off the oven manually (function and thermostat knobs in the off position) if the manual cooking has been completed.

SETTING THE TIMER VOLUME

You can select from three volume levels.

- Touch the “**+**” and “**—**” keys simultaneously for more than 2 seconds.
- Touch the “**MODE**” key; you can read on the display the current timer volume (“**ton1**”, “**ton2**” or “**ton3**”).
- Touch the “**—**” key to listen or change the timer volume.
- Timer volume activated: the last displayed.
- After about 8 seconds an acoustic signal (“**beep**”) will sound confirming the volume setting; then the time of day will be displayed.

AUTOMATIC COOKING (LEFT MAIN OVEN ONLY)

Use automatic cooking to automatically turn the oven on, cook, and then turn the oven off.

1. Check the clock shows the correct time.
2. Select the function and temperature (function and temperature knobs). The oven will come on.
3. Decide how long the food will take to cook, allowing time for preheating if necessary.
4. Touch the “**MODE**” key for more than 2 seconds and then touch again. “**dur**” will show (duration). Using the “**+**” and “**—**” keys, set the cooking time.
5. Decide the time you would like the oven to turn off; touch the “**MODE**” key for more than 2 seconds and then touch it two times again. “**End**” will show. Using the “**+**” and “**—**” keys, set the cooking time.

Note: while “**dur**” is displayed you can change to “**End**” just by touching one time the “**MODE**” key (within 8 seconds from the last selection).


If there is time to wait before cooking starts, the current time of day and “**AUTO**” will show in the clock display. The oven will switch off but is now set for automatic cooking.

If you are already at home to turn the oven on and only want the oven to turn off automatically, start cooking as normal, then follow step 4 or step 5 to set a time to stop the oven.

When automatic cooking starts, “” will be displayed and the oven will turn on.

- To see the remaining cook time, follow step 4 up to display “**dur**” (duration).
- To see the set stop time, follow step 5 up to display “**End**”.
- To cancel automatic cooking at any time, touch the “**+**” and “**—**” keys simultaneously (for more than 2 seconds) and turn the temperature and function knobs to the off position.

When the stop time is reached, the oven will turn off, the timer will beep and “**AUTO**” will flash:

- Touch any key to stop the beeping.
- Touch the “**MODE**” key, for more than 2 seconds, to return the oven to the manual mode (“” symbol steady illuminated on the display).
- Turn the temperature and function knobs to the off position.

Attention: after a power failure any automatic program is deleted. Turn off the oven manually.

CLEANING AND MAINTENANCE

Maintenance Period	Description
Daily	■ Clean gas cooktop as per instructions below
Monthly	■ Remove burner caps, burner rings & base and clean using non abrasive detergent & rinse in cold water & dry thoroughly Monthly before replacing back on hob ■ Clean ignitor tip & thermocouple using damp soapy cloth and dry thoroughly
3 - 4 Yearly	■ Contact your local authorized gas Service Agent to perform a thorough check on all gas components on the gas cooker

GENERAL ADVICE

- **Before you begin cleaning, you must ensure that the appliance is switched off and disconnected from the electrical power supply.**
- It is advisable to clean when the appliance is cold and especially when 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.
- **Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.**
- **Important: The use of suitable protective clothing/gloves is recommended when handling or cleaning of this appliance.**
- **Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.**

WARNING! When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

ENAMELLED PARTS

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

Dry preferably with a microfibre or soft cloth.

Acidic substances like lemon juice, tomato sauce, vinegar etc. can damage the enamel if left too long.

STAINLESS STEEL, ALUMINIUM PARTS, PAINTED AND SILK-SCREEN PRINTED SURFACES

Clean using an appropriate product. Always dry thoroughly.

IMPORTANT: these parts must be cleaned very carefully to avoid scratching and abrasion. You are advised to use a soft cloth and neutral soap.

CAUTION: Do not use abrasive substances or non-neutral detergents as these will irreparably damage the surface.

GLASS CONTROL PANEL

Clean using an appropriate product. Always dry thoroughly.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the control panel since they can scratch the surface, which may result in shattering of the glass.

INSIDE OF OVENS

The ovens should always be cleaned after use when they have cooled down.

The cavities should be cleaned using a mild detergent solution and warm water.

Suitable proprietary chemical cleaners may be used after first consulting with the manufacturers recommendations and testing a small sample of the oven cavities.

Abrasive cleaning agents or scouring pads/cloths should not be used on the cavities surfaces.

NOTE: The manufacturers of this appliance will accept no responsibility for damage caused by chemical or abrasive cleaning.



Do not store flammable material in the ovens.

Let the ovens cool down and pay special attention not to touch the hot heating elements inside the ovens cavities.

ADVICE FOR USE AND MAINTENANCE OF CATALYTIC PANELS (LEFT MAIN OVEN ONLY)

The catalytic panels are covered with special microporous enamel which absorbs and does away with oil and fat splashes during normal baking over 200 °C.

If, after cooking very fatty foods, the panels remain dirty, operate the oven “idling” on max temperature for about 30 minutes.

These panels do not require to be cleaned, however it is advised to periodically remove them from the oven (at least the side panels) and to wash them with tepid soapy water and then wipe off with a soft cloth.

DO NOT CLEAN OR WASH THEM WITH ABRASIVE PRODUCTS OR WITH PRODUCTS CONTAINING ACIDS OR ALKALIS.

The side panels are reversible and when the catalytic microporous enamel degrades, they can be turned to the other side.

GAS TAPS

If the gas taps are not working properly, call our Customer Service Centre to obtain the nearest Authorized Delonghi Service Agent.

GRILL HEATING ELEMENT

- The heating element is self-cleaning and does not require maintenance.

GREASE FILTER (LEFT MAIN OVEN ONLY)

Clean the filter after any cooking!

The grease filter can be removed for cleaning and should be washed regularly in hot soapy water (fig. 23 at page 19).

Always dry the filter properly before fitting it back into the oven.

STORAGE COMPARTMENT

The storage compartment is accessible through the pivoting panel (fig. 36).



Do not store flammable material in the storage compartment.

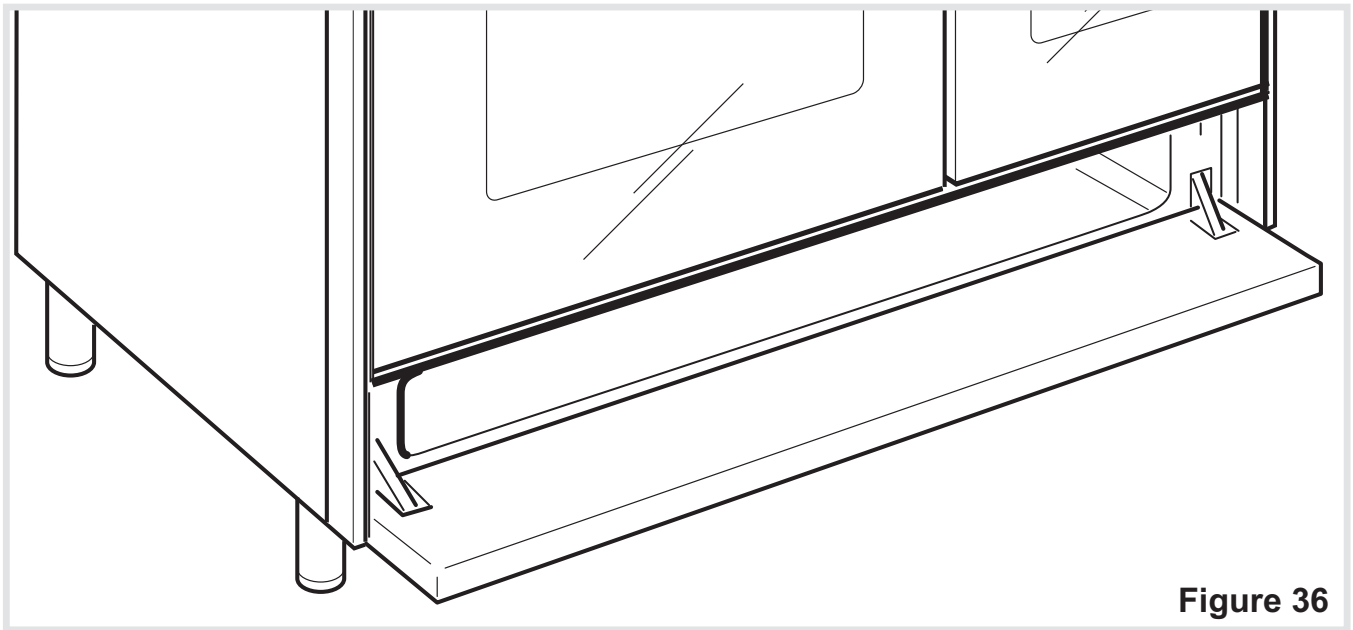


Figure 36

BURNERS

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**” (figs. 37a - 38a) next to each burner is always clean to ensure trouble-free sparking.

Check that the probe “**T**” (figs. 37a - 38a) next to each burner is always clean to ensure correct operation of the safety valves.

Note: Both the probe and ignition electrode must be very carefully cleaned.

To avoid damage to the electric ignition do not use it when the burners are not in place.

AUXILIARY, SEMI-RAPID AND RAPID BURNERS

It is essential to check that the burner flame distributor “**F**” and the cap “**C**” have been correctly positioned (see figs. 37a - 37b) - failure to do so can cause serious problems.

TRIPLE RING BURNER

The triple ring burner must be correctly positioned (figs. 38b - 38c); the burner rib must be located in position as shown by the arrow (fig. 38a).

The burner correctly positioned must not rotate (fig. 38b).

Then position the cap “**A**” and the ring “**B**” (fig. 38b).

Figure 37a

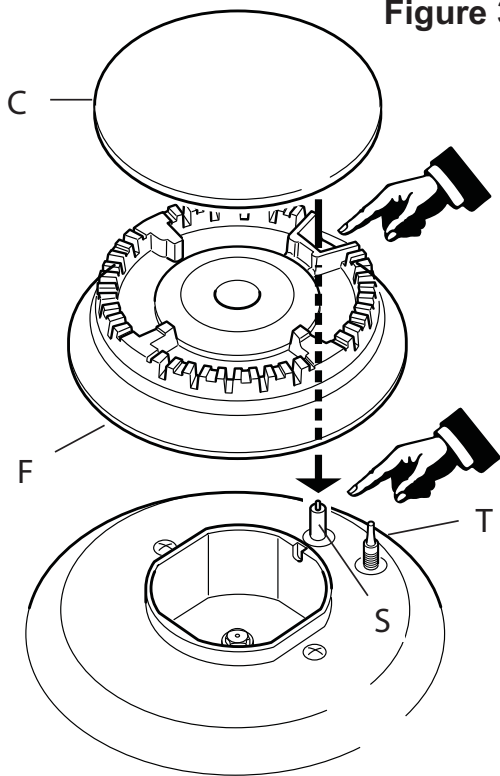


Figure 37b

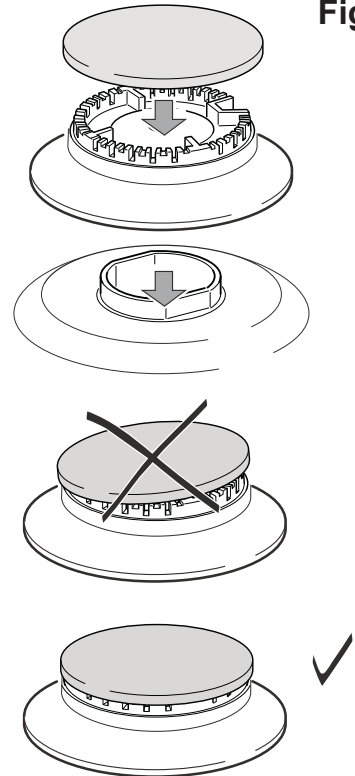


Figure 38a

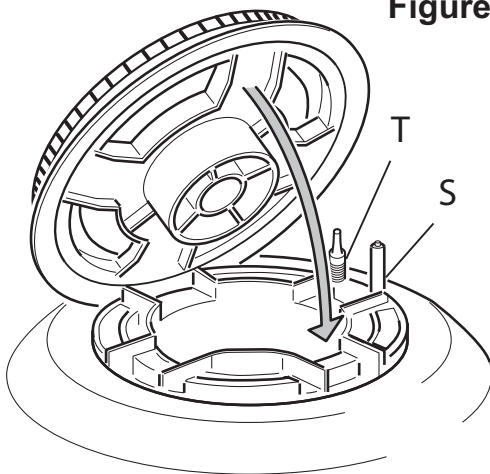


Figure 38c

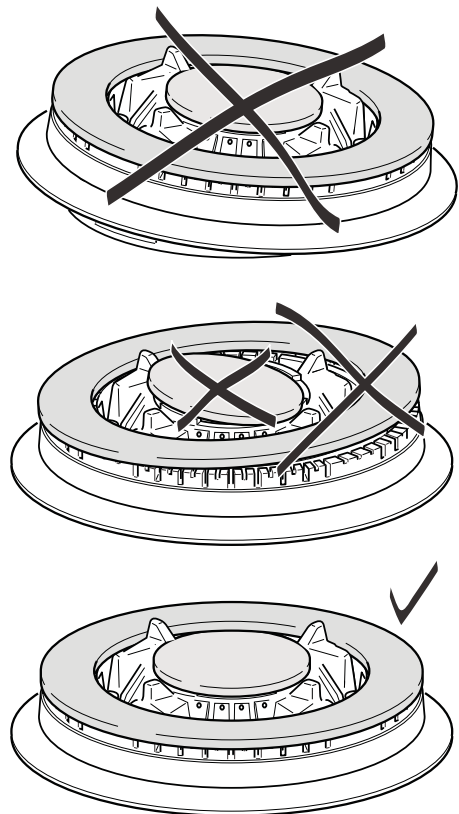
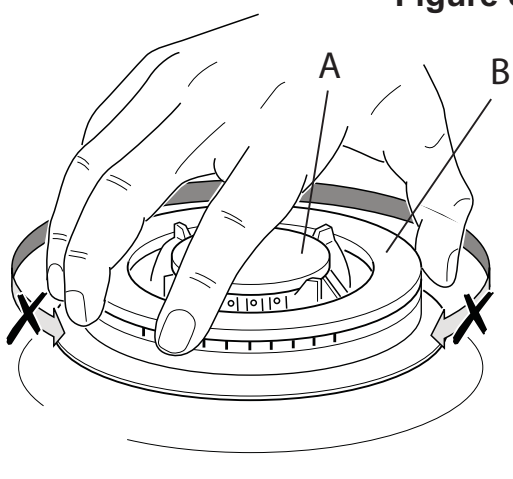


Figure 38b



REPLACING THE OVEN LIGHTS

WARNING: Ensure the appliance is switched off before replacing the lamp/s to avoid the possibility of electric shock.

- Let the oven cavity and the heating elements to cool down.
- Switch off the electrical supply.
- Remove the protective cover “A” (fig. 39).
- Replace the halogen lamp “B” with a new one suitable for high temperatures having the following specifications 220-240V or 230-240V, 50Hz, and same power (check watt power as stamped in the bulb itself) of the replaced lamp.

IMPORTANT WARNING: Never replace the bulb with bare hands; contamination from your fingers can cause premature failure.

Always use a clean cloth or gloves.

- Refit the protective cover “A”.

NOTE: Oven bulb replacement is not covered by your guarantee.

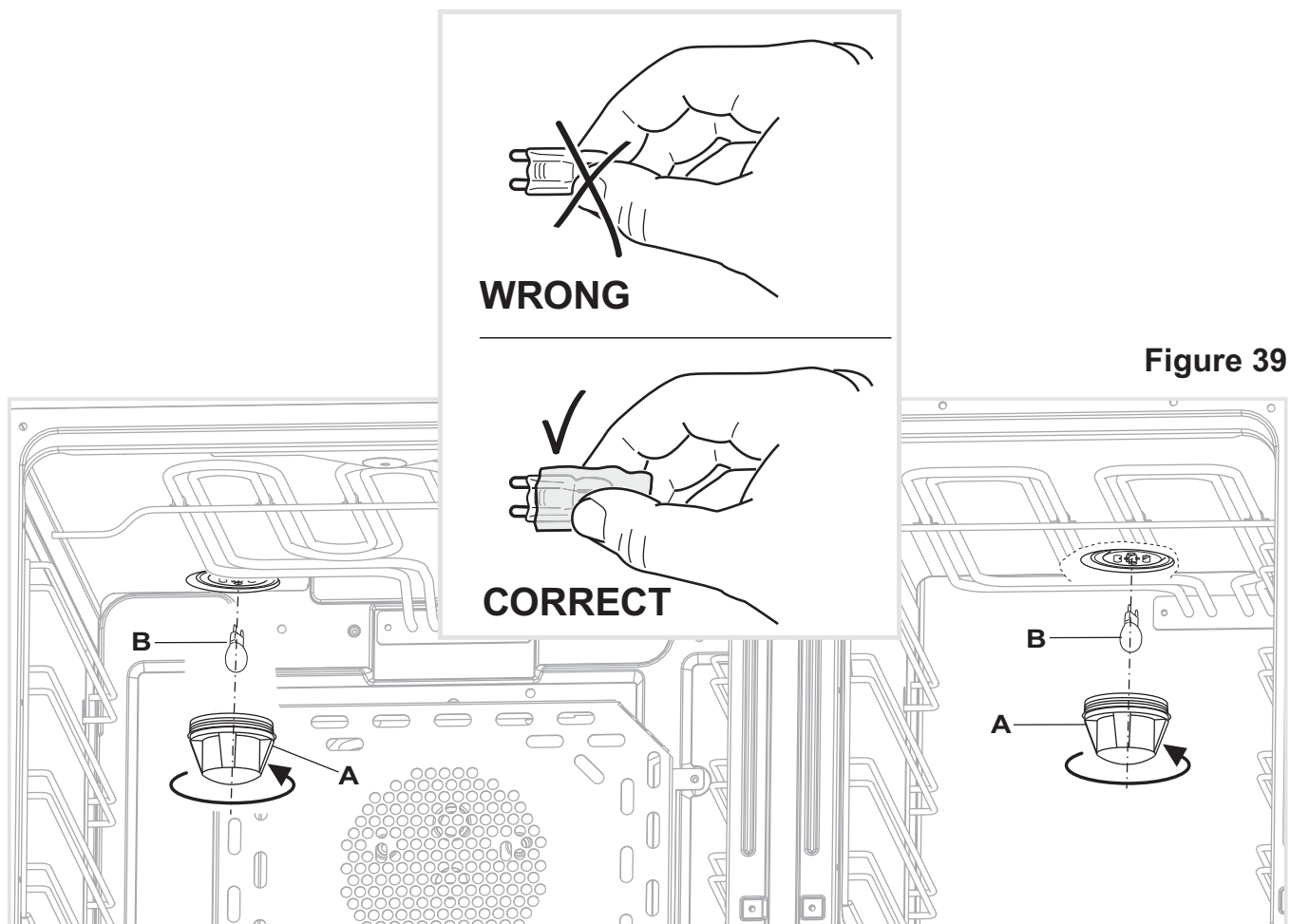


Figure 39

REMOVING THE OVEN DOORS

The oven doors can easily be removed as follows:

- Open the door to the full extent (fig. 40a).
- Open the lever “A” completely on the left and right hinges (fig. 40b).
- Hold the door as shown in fig. 40d.
- Gently close the door (until left and right hinge levers “A” are hooked to part “B” of the door (figs. 40b, 40c).
- Withdraw the hinge hooks from their location following arrow “C” (fig. 40e).
- Rest the door on a soft surface.

Figure 40a

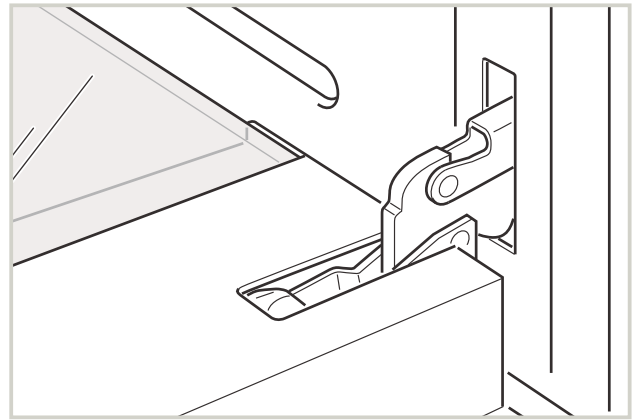


Figure 40b

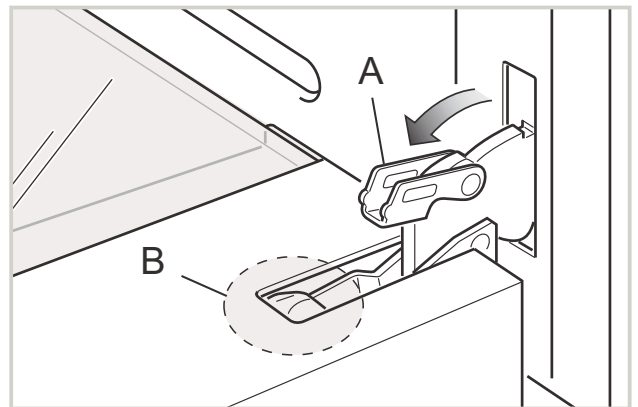


Figure 40c

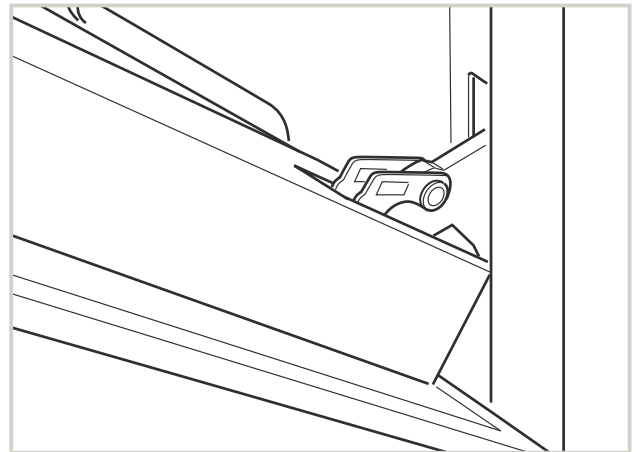


Figure 40d

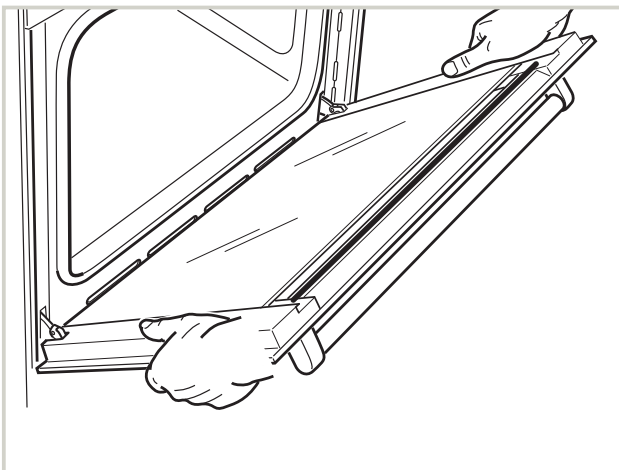
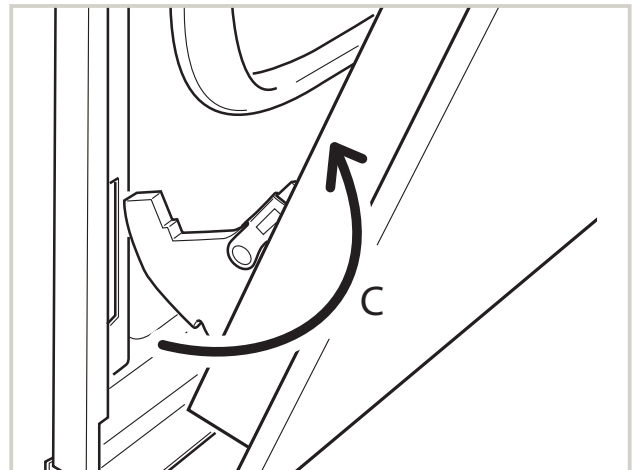


Figure 40e



REFIT THE DOORS

1. Hold the door firmly (fig. 41a).
2. Insert the hinge tongues into the slots, making sure that the groove drops into place as shown in the figure 41b.
3. Open the door to its full extent.
4. Fully close the levers "A" on the left and right hinges, as shown in the figure 41c.
5. Close the door and check that it is properly in place.

Figure 41a

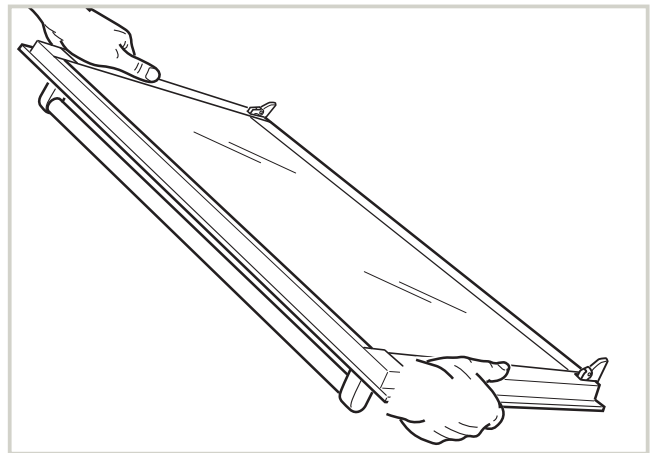


Figure 41b

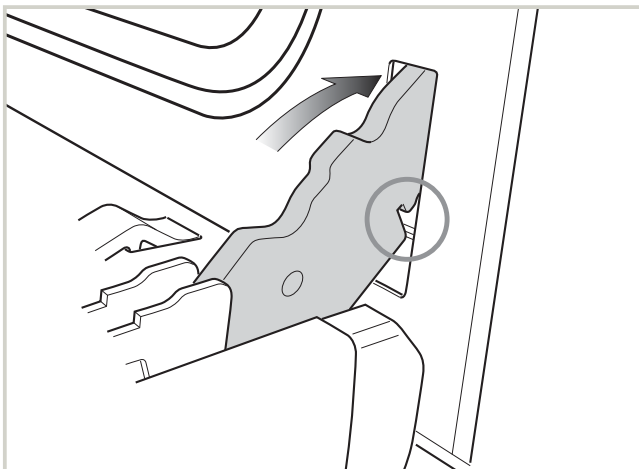
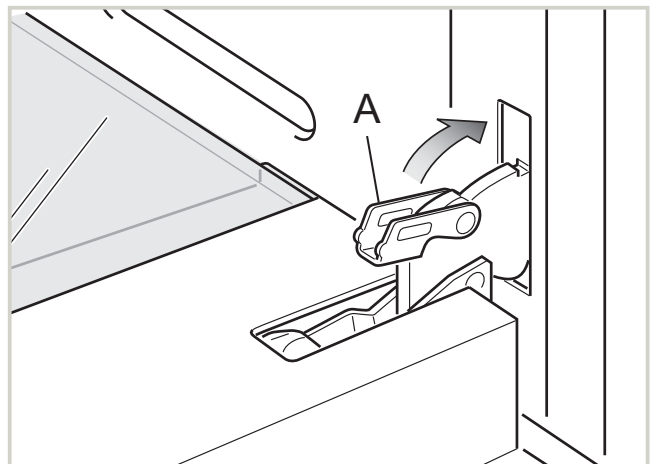


Figure 41c



REMOVING AND REPLACING THE INNER DOOR GLASS PANE FOR CLEANING

If you wish to clean the inner glass of the doors, make sure you follow the precautions and instructions very carefully.

Replacing the glass pane and the doors incorrectly may result in damage to the appliance and may void your warranty.

IMPORTANT!

- Make sure the appliance and all its parts have cooled down. Do not attempt to handle the parts of a hot appliance.
- Take extreme care when handling the glass pane. Avoid the edges of the glass bumping against any surface. This may result in the glass shattering.
- **CAUTION:** Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- If you notice any sign of damage on any of the glass panes (such as chipping, or cracks), do not use the oven. Call your Authorised Service Centre or Customer Care.
- Make sure you replace the glass pane correctly. Do not use the oven/s without glass pane correctly in place.
- If the glass pane feels difficult to remove or replace, do not force it. Call your Authorised Repairer or Customer Care for help.

Note: Service visits providing assistance with using or maintaining the appliance are not covered by your warranty.

CLEANING THE PANES OF GLASS

The oven doors are fitted with no. 2 panes:

- no. 1 outside;
- no. 1 inner.

To clean the panes on both sides it is necessary to remove the inner pane as follows.

REMOVING THE INNER PANE OF GLASS

1. Lock the door open:
 - Open the door to the full extent (fig. 40a).
 - Open the lever “A” completely on the left and right hinges (fig. 40b).
 - Hold the door as shown in fig. 40d.
 - Gently close the door until left and right hinge levers “A” are hooked to part “B” of the door (figs. 40b, 40c).
2. Remove the inner pane:
 - Gently pull out the inner pane of glass (fig. 42b).

IMPORTANT: It is advisable, while removing the glass, to keep pressed in position the four rubber pads “D” (fig. 42c), by a finger, to avoid breakage or slippage of the rubber pads themselves.

- Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.

Now you can also clean the inside of the outer glass.

Figure 42a

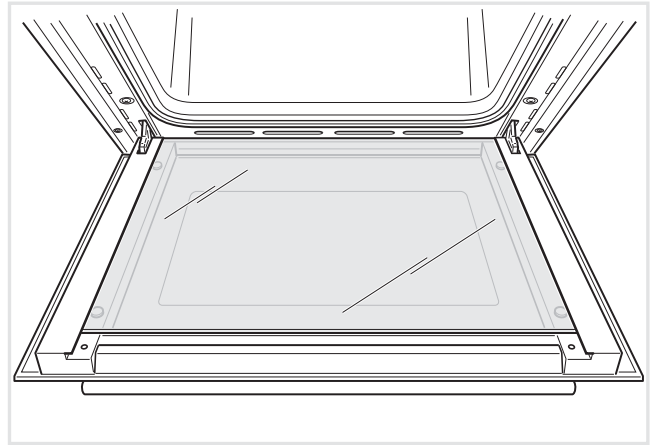
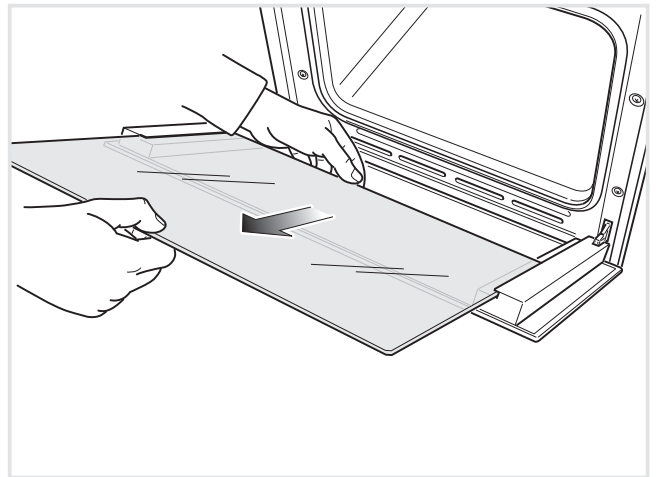


Figure 42b



AFTER CLEANING, REPLACE THE INNER GLASS PANE

When replacing the inner glass pane, make sure that:

- You replace the pane correctly, as shown. The pane must be in the position described below in order to fit into the door and to ensure that the oven operates safely and correctly.

To reassemble the inner pane of the oven door operate as follows:

1. Make sure the door is locked open (see fig. 40c).

2. Replace the inner pane:

- Check that the four rubber pads are in place (“D” in fig.42c).

IMPORTANT: It is advisable, while refitting the glass, to keep pressed in position the four rubber pads “D”, by a finger, to avoid breakage or slippage of the rubber pads themselves (fig. 42d).

- Check that you are holding the pane the correct way. You should be able to read the wording on it as it faces you.
- Insert the pane in the left “E” and right “F” slide guides (fig. 42d), and gently slide it to the retainers “H” (fig. 42e).
- Unlock the oven door by opening it completely and closing the lever “A” on the left and right hinges (fig. 42f).

Figure 42c

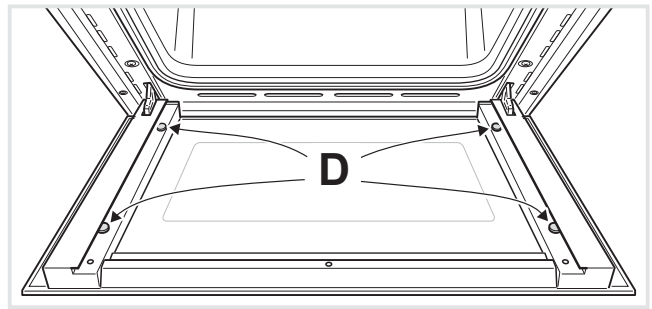


Figure 42d

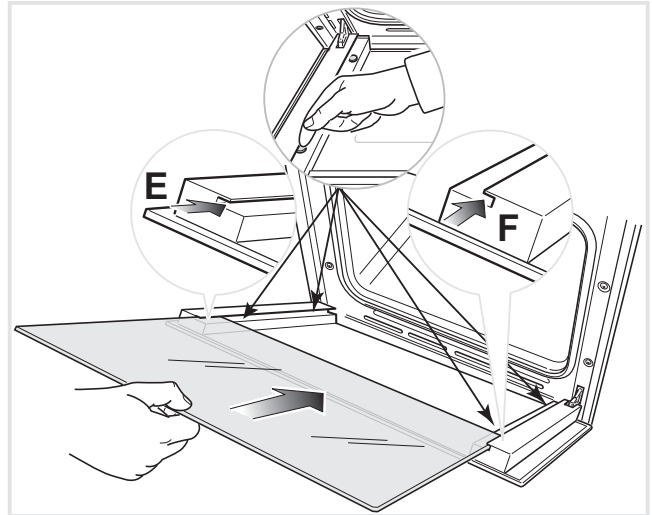


Figure 42e

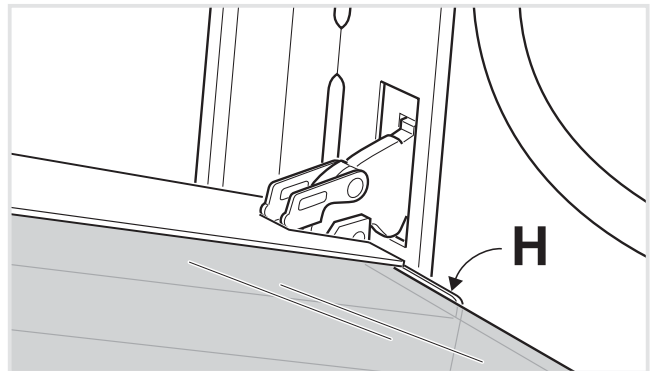
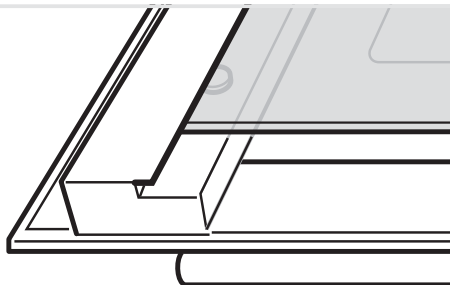
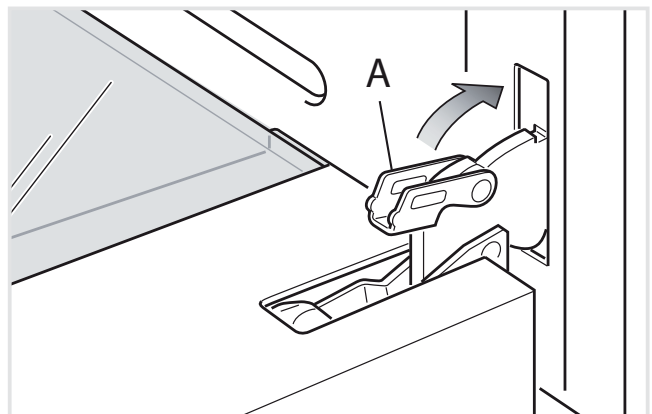


Figure 42f



It is normal the opened gap between the top edge of the inner glass and the top of the door. This allows the cooling air circulation.

SERVICE AND 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.

SERVICING THE APPLIANCE

Service may be obtained by contacting our Customer Service Centre to locate the nearest Authorised Delonghi Service Agent:

**Servicing shall be carried out only by authorized personnel.
The appliance shall not be modified.**

LEFT MAIN OVEN

RIGHT SMALL OVEN

ELECTRIC DIAGRAM

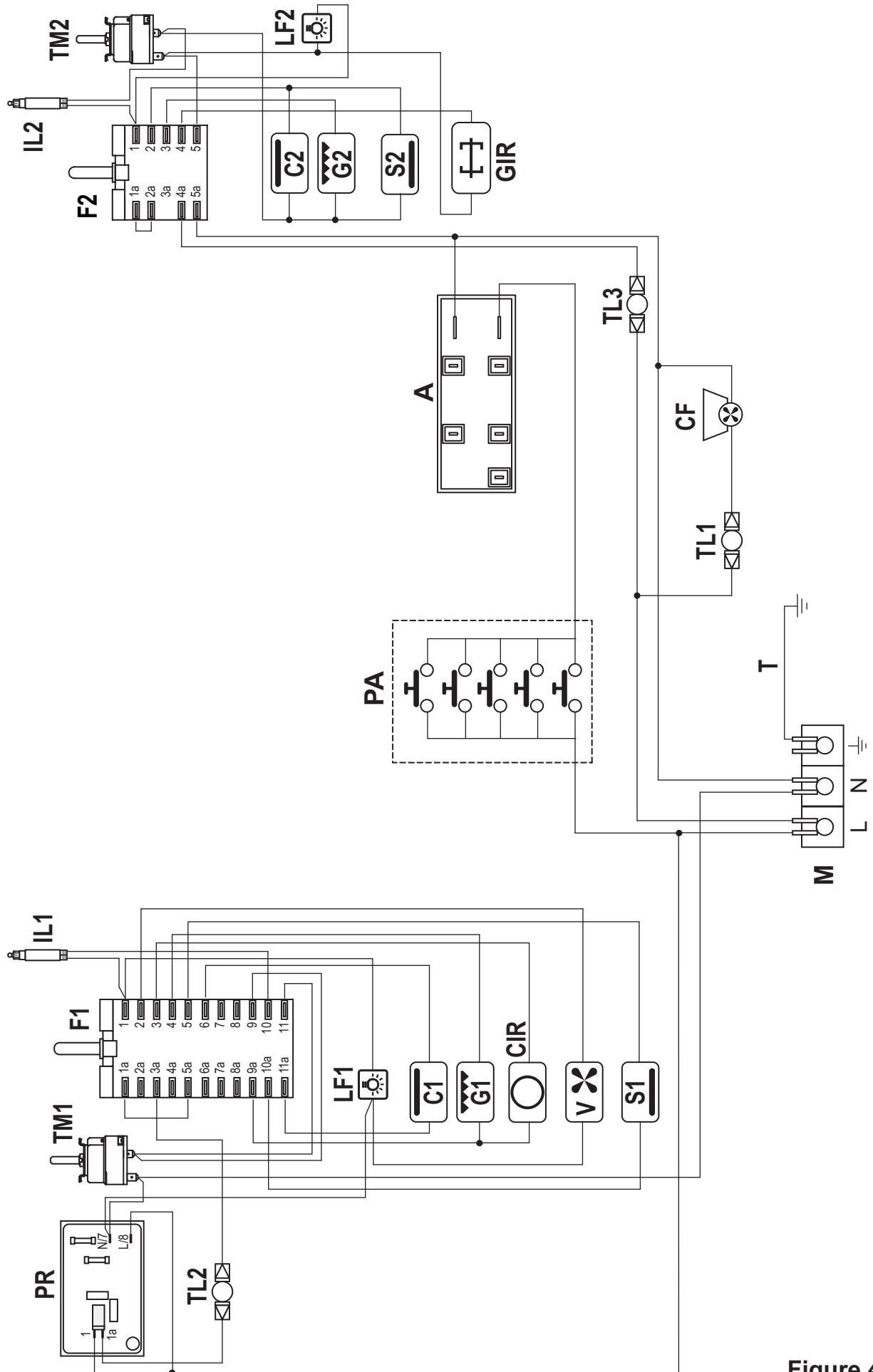


Figure 43

ELECTRIC DIAGRAM KEY

A	Ignition coil
PA	Ignition switches group
TL1	Cooling fan thermal overload
CF	Cooling fan motor
M	Terminal block
T	Earth connection

LEFT MAIN OVEN

F1	Oven switch
TM1	Oven thermostat
PR	Oven programmer
TL2	Thermal overload
IL1	Thermostat pilot lamp
LF1	Oven lamp
S1	Oven bottom element
C1	Oven top element
G1	Oven grill element
CIR	Oven circular element
V	Oven fan motor

RIGHT SMALL OVEN

F2	Oven switch
TM2	Oven thermostat
TL3	Thermal overload
IL2	Thermostat pilot lamp
LF2	Oven lamp
C2	Oven top element
G2	Oven grill element
S2	Oven bottom element
GIR	Rotisserie motor

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.

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