

***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 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;
- do not allow children or other incapable people to use the appliance without supervision.

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

### **FIRST TIME USE THE OVEN**

It is advised to follow these instructions:

- Clean the interior of the oven with cloth soaked in water and detergent (neutral) then dry carefully.
- Fit the wire racks as described at chapter "Use and care".
- Insert shelves and tray.
- Switch on the empty oven on max to eliminate grease tracks from the heating elements.

## 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.
- 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 oven, and in the accessory drawer.
- 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.
- 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: This appliance shall not be used as a space heater, especially if installed in marine craft or caravans.**

# INSTALLATION

## CAUTION:

- This appliance must be installed in accordance with these installation instructions, local gas fitting regulations, municipal building codes, water supply regulations, electrical wiring regulations, AS5601 / AG 601 - Gas Installations and any other relevant statutory regulations.
- This appliance shall be 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.

## 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 plug must be connected to an earthed socket in compliance with safety standards.
- If the appliance is supplied without plug, fit a standard plug which is suitable for the power consumed by the appliance.
- The appliance must be connected directly to the mains placing an omnipolar 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 or socket must always be accessible.
- If the power supply cable is damaged it must be substituted by a suitable cable according to current electrical regulations.

### **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 socket cable section is suitable for the power drawn by the appliance.

**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 requirements of AS5601 / AG 601 - Gas installation.

Installation shall comply with the Dimension in Fig 1 bearing in mind that

### Overhead Clearances

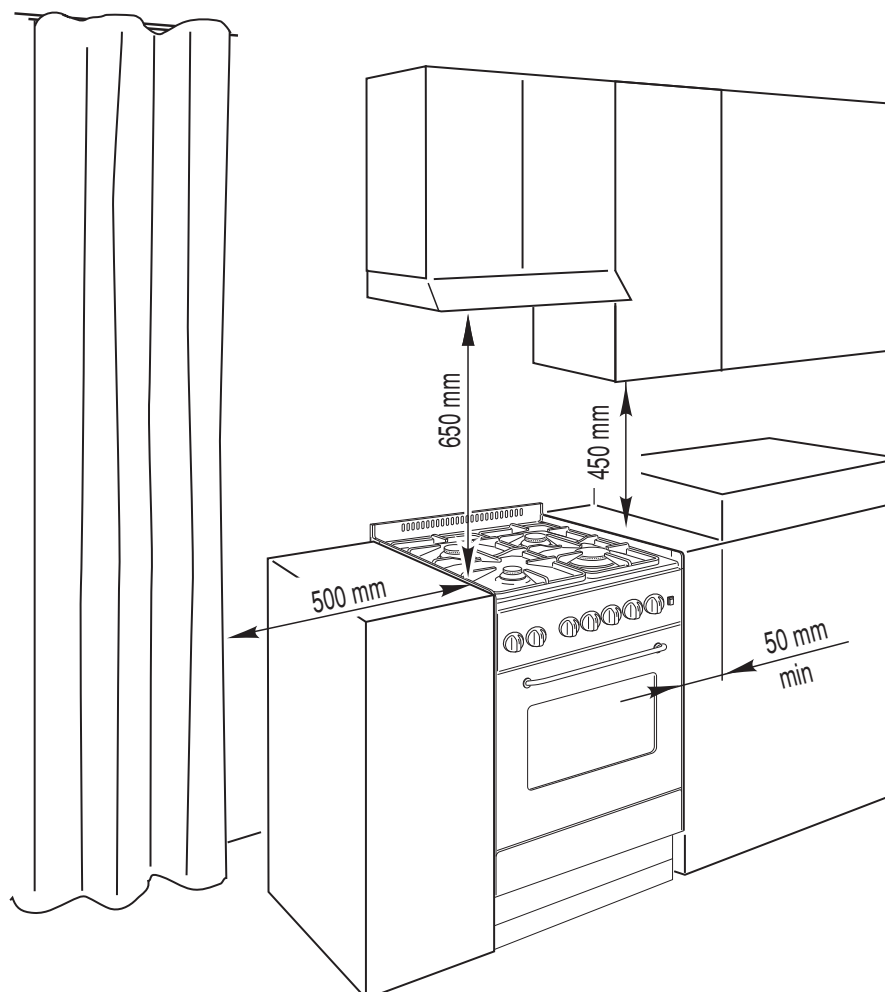
In no case shall the clearances between the highest part of the cooker be less than 600mm or for an overhead exhaust fan 750 mm. All other downward facing combustible surfaces less than 600mm above the cooker surface shall be protected for the full width of the cooking surface in accordance with the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

### 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

### 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 50°C above room temperature.



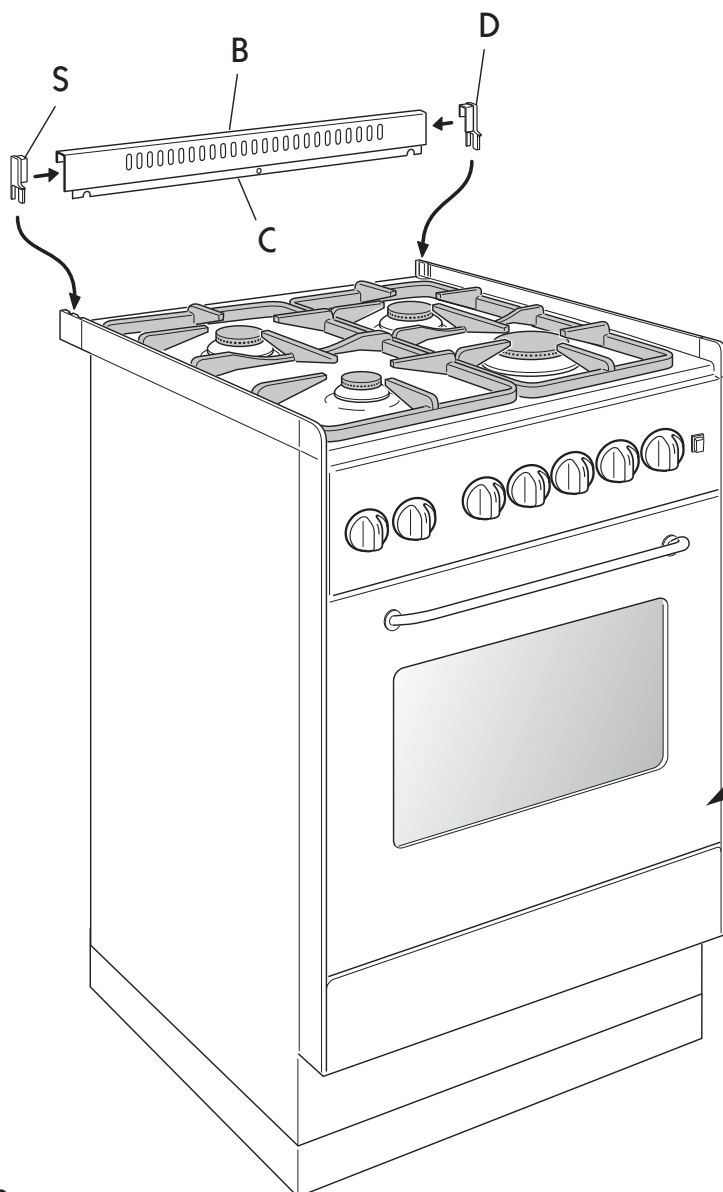
## ASSEMBLING THE BACKGUARD

Before assembling remove any protective film/adhesive tape.

The backguard B and the side supports S and D can be found packed in the drawer.

1. Insert the side supports S and D into the backguard B (see fig. 2).
2. Insert the backguard group into the support guides in the cooker.
3. The backguard can be removed for cleaning or fixed with a screw through the hole C.

**Figure 2**



### **Identification label**

When you open the bottom oven door the identification label is at the bottom right hand side.

# USE and CARE

## CAUTION:

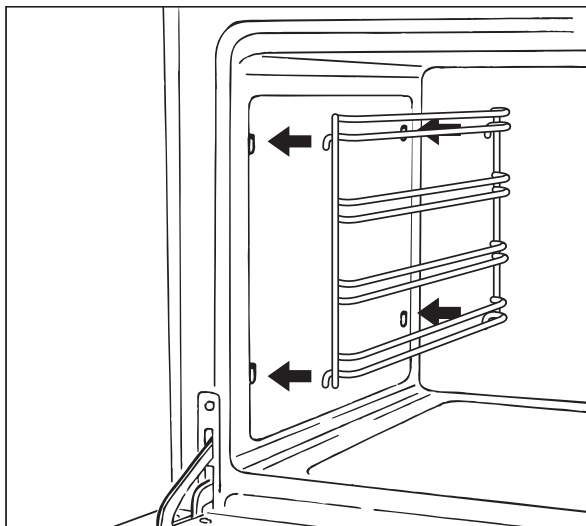
- This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.
- Do NOT place combustible materials or products on this appliance at any time.
- Do NOT spray aerosols in the vicinity of this appliance while it is in use.

## USING THE OVEN FOR THE FIRST TIME

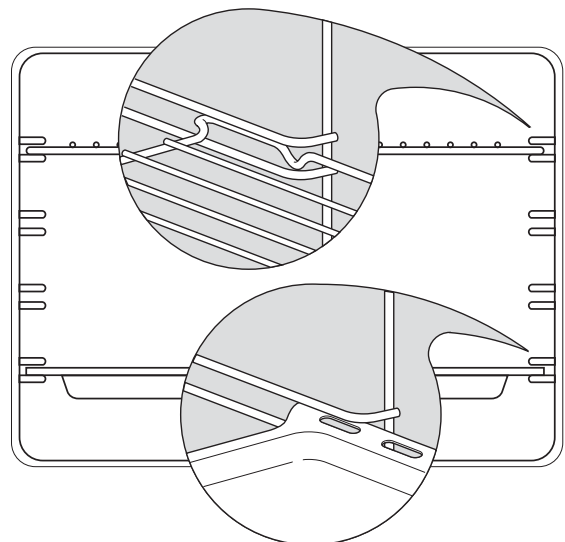
You are advised to carry out the following operations:

- Clean the inside of the oven with a cloth soaked in water and neutral detergent and dry thoroughly.
- Hang up the wire racks on the oven walls (Figure 3).
- Slide in, on the guides, the shelf and the tray etc. (Figure 4).
- To eliminate traces of grease in manufacture it is necessary to pre-heat the oven at the maximum temperature.
  - For 60 minutes in the  position, for 30 minutes in the  position and for another 15 minutes in the 250°C position.

**Figure 3**



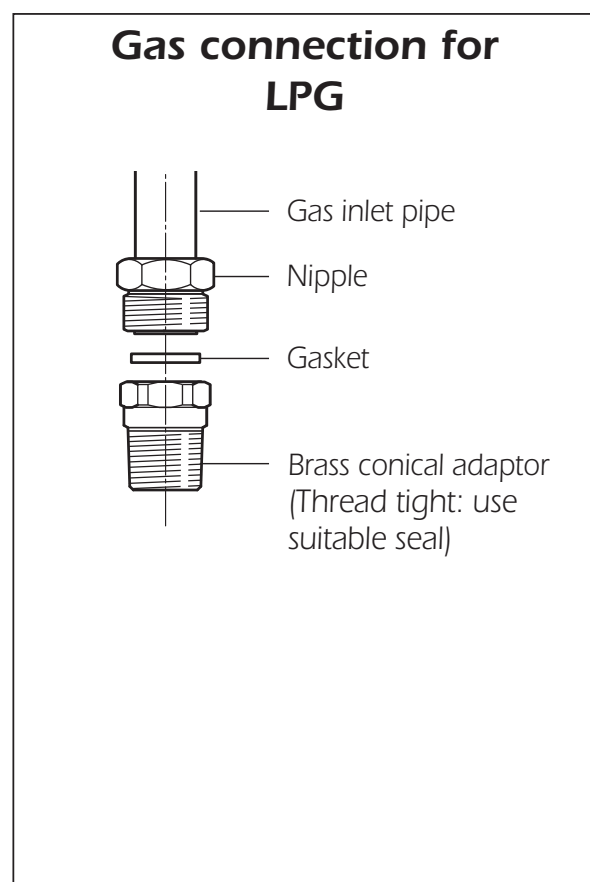
**Figure 4**



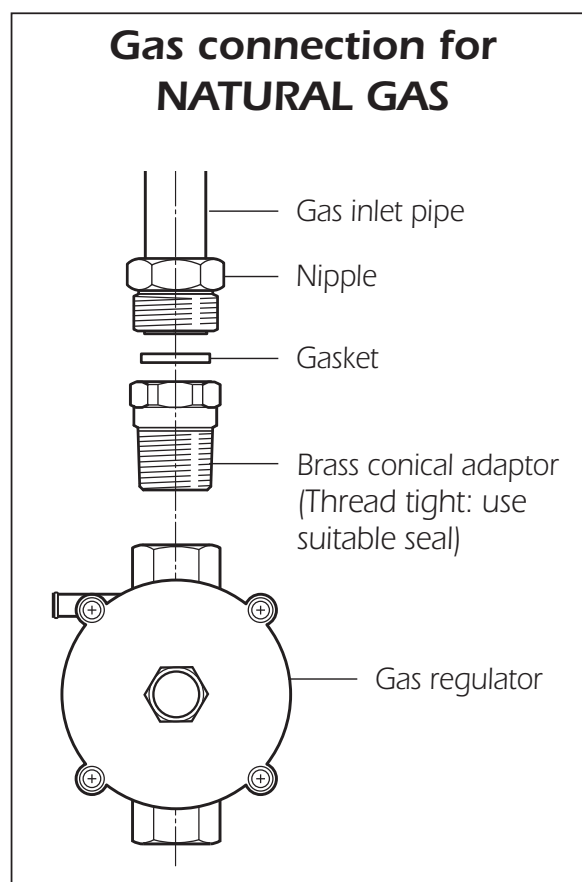
## GAS SUPPLY:

- The connection must be executed 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 5-6).  
Conical adaptor and gasket are supplied with the appliance (packed with conversion kit for use with Natural gas or LPG).
- This appliance is suitable for use with Natural Gas or 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. Adjust the regulator to obtain a test point pressure of 1 kPa with the two largest burners operating.
- For LPG models connect the gas supply directly to the appliance inlet connection 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 do not cross the cooker.
- The terminal not used must be closed off with the plug and gasket supplied.
- **IMPORTANT:** To screw the connecting tube operate with 2 spanners (side figure 7).

**Figure 5**

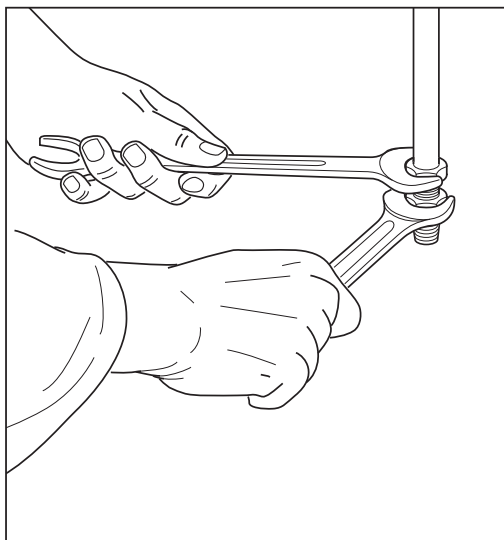


**Figure 6**

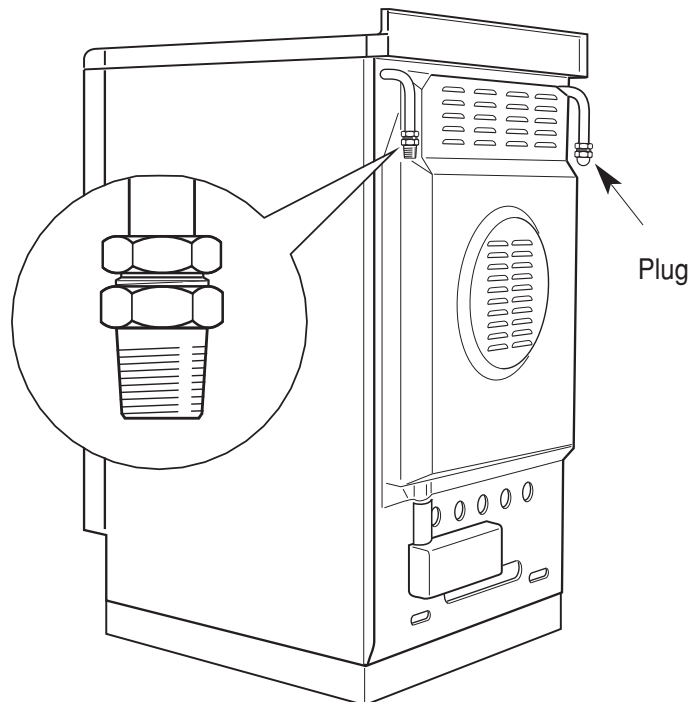


1. After connecting the gas supply, check the piping and connections for leaks using a soap and water solution. The presence of bubbles indicates a leak, tighten or replace connections as appropriate.
2. Adjust the test point pressure or supply pressure to the value which is appropriate for the gas type.
3. Turn on the appliance gas controls and light each burner. 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.
4. 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 below.
5. If satisfactory performance cannot be obtained isolate the appliance and contact the local gas authority for advice and assistance.

**Figure 7**



**Figure 8**



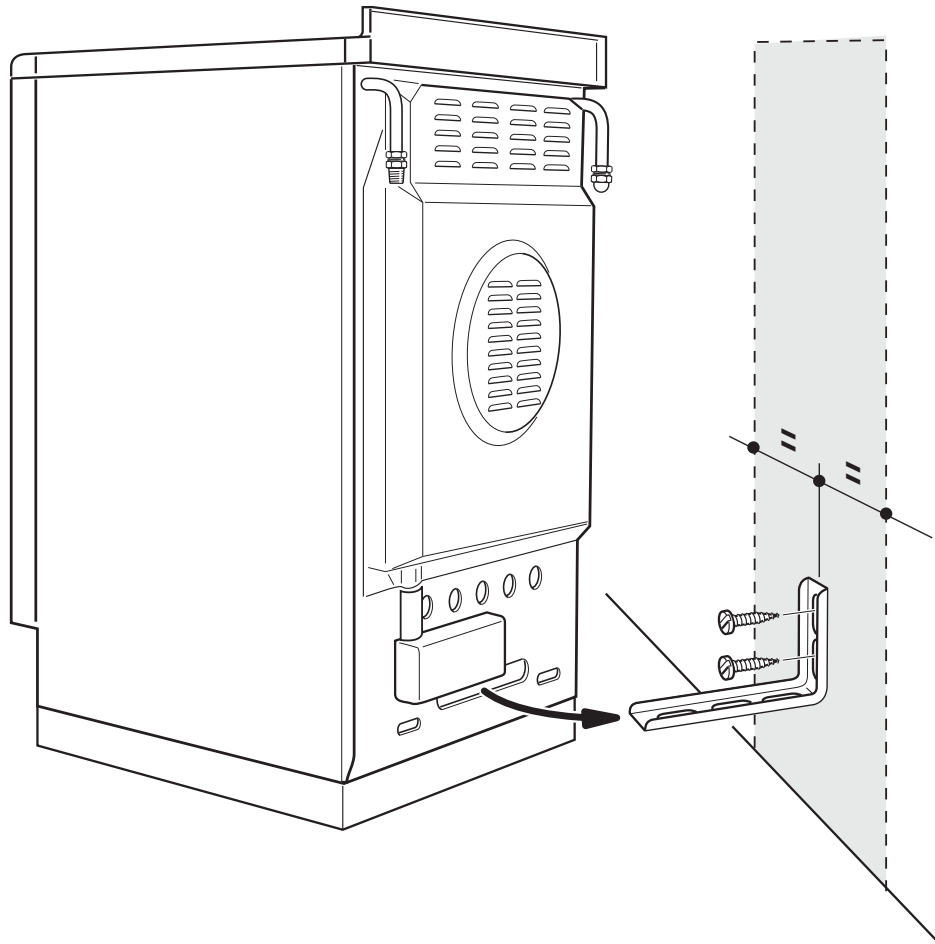


## ANTI-TILT BRACKET

Fixing the anti-tilt bracket:

- After you have located where the cooker is to be positioned mark, on the wall, the place where the 2 screws of the anti-tilt bracket have to be fitted. Please follow the dimensions given in the drawing below.
- Make two holes of diameter 8 mm diameter on the wall and insert the plastic plugs.
- Attach the anti-tilt bracket loosely by means of 2 screws.
- Move the cooker to the wall and adjust the height of the anti-tilt bracket so that it can engage in one slot of the cooker back.
- Attach the anti-tilt bracket tight.
- Push the cooker against the wall so that the anti-tilt bracket is fully inserted in one slot of the cooker back.

**Figure 9**



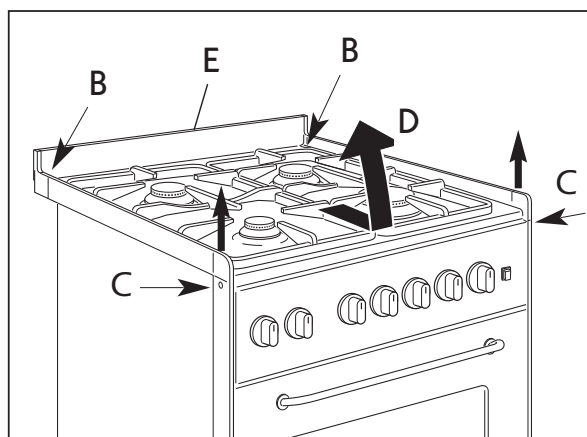
## INJECTORS REPLACEMENT

This appliance is suitable for use with natural gas or LPG (check the “gas type” sticker attached to the appliance). The nominal gas consumption and injector size details are provided in table at page 14.

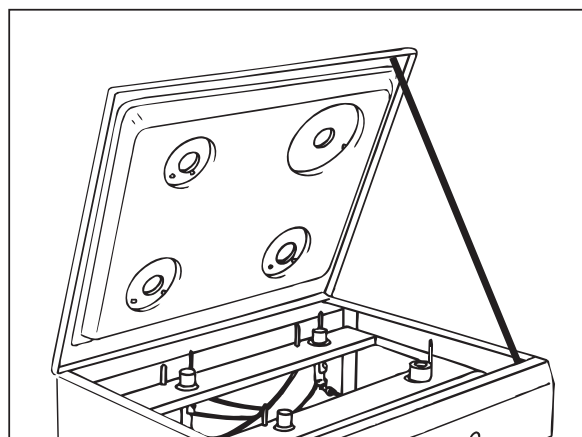
To replace the injectors it is necessary to lift the cooktop and proceed as follows:

- Remove the backguard **“E”** (Fig. 10).
- Remove pan supports and burners from the cooktop.
- Unscrew the two screws **“B”** and remove the sockets.
- Unscrew the two screws **“C”** and remove the two side trims and joints pulling upwards.
- Pull forwards the hobtop to release it, then lift following arrow **“D”** (Fig. 10).
- Hold the hobtop open by a support (Fig. 11).
- Fully raise the adjusting air tube A (fig. 12) in order to easily reach the injector.
- Using a 7 mm A/F angled spanner, remove the injector from its housing and replace it one according to the kind of gas (see following tables - page 14).

**Figure 10**



**Figure 11**



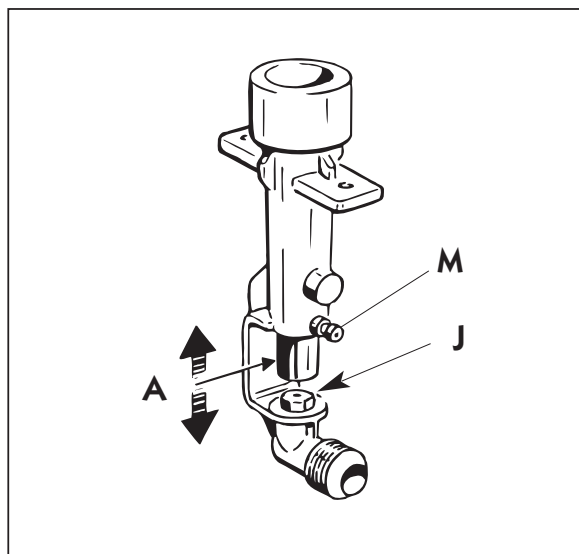
## PRIMARY AIR ADJUSTMENT OF THE BURNERS

By operating the screw “M”, reset the air adjuster “A” according to the instructions see “Injector table”, where the distance between injector and air adjuster is recommended (in mm).

Before refixing the hob top, set the burners on their sites and light them in order to check whether the flames are correct, as per the specifications given above.

In case of uncorrect flame, lift or lower the air adjuster.

**Figure 12**



| Flame faulty in primary air        | Flame correct                   | Flame with excess primary air                                  |
|------------------------------------|---------------------------------|----------------------------------------------------------------|
| long, yellow and trembling         | clear interior blue cone        | short and sharp<br>too blue interior cone<br>tending to detach |
| CAUSE                              |                                 |                                                                |
| air regulating tube,<br>too closed | correct distance<br>of the tube | air regulating tube,<br>too open                               |

## MINIMUM BURNER SETTING ADJUSTMENT

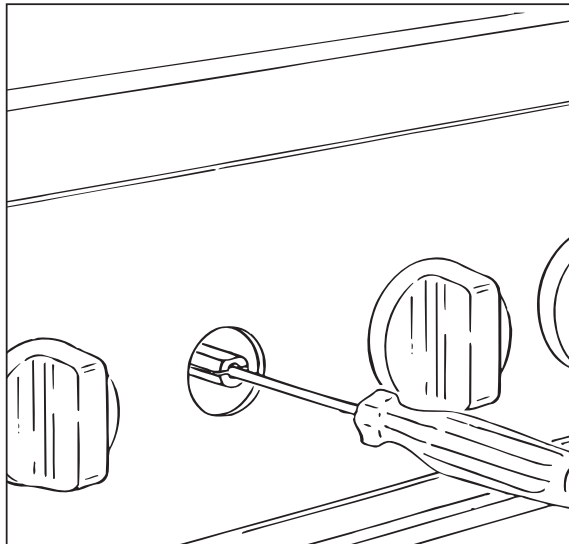
In the minimum position the flame must have a length of about 4 mm and must remain lit even when turned quickly from the maximum position to minimum.

The flame adjustment is done in the following way:

- Turn on the burner
- Turn the tap to the MINIMUM position
- Take off the knob
- With a small flat screwdriver turn the screw inside the tap rod to the correct regulation (fig. 13).

Normally for LPG, the regulation screw is tightened up.

**Figure 13**



## TABLE FOR THE CHOICE OF THE INJECTORS

| Test Point Pressure [kPa] |                            |                            | Natural gas<br>1,0                 |                                           | Propane<br>2,75                    |            |
|---------------------------|----------------------------|----------------------------|------------------------------------|-------------------------------------------|------------------------------------|------------|
| BURNER                    | Nominal<br>Power<br><br>kW | Reduced<br>power<br><br>kW | Injector<br>Orifice Dia.<br><br>mm | Primary air<br>shutter<br>opening<br>[mm] | Injector<br>Orifice Dia.<br><br>mm |            |
| Auxiliary (A)             | 0,9                        | 0,25                       | 0,83                               | 1                                         | 0,5                                | 3          |
| Semi-rapid (SR)           | 1,7                        | 0,44                       | 1,15                               | 4                                         | 0,67                               | 6          |
| Double ring (DR)          | 3,4                        | 0,85                       | 1,6                                | 15                                        | 0,92                               | Fully open |

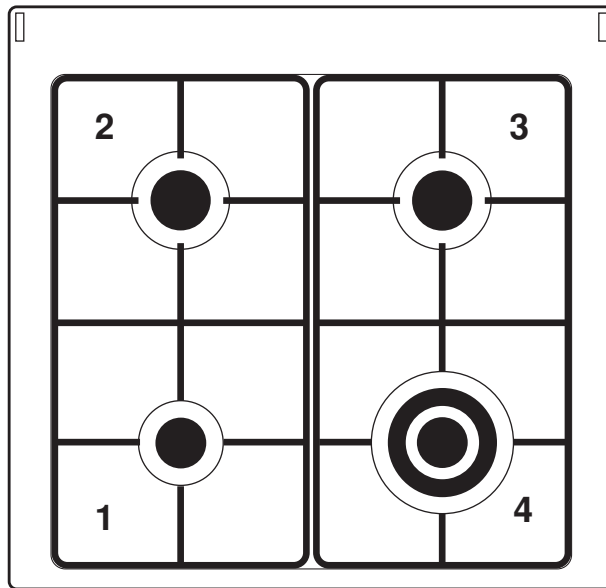
| INCREASE OF AIR NECESSARY FOR GAS COMBUSTION (2 m <sup>3</sup> /h x kW) |                                                   |
|-------------------------------------------------------------------------|---------------------------------------------------|
| BURNERS                                                                 | Air necessary for combustion [m <sup>3</sup> /hr] |
| Auxiliary (A)                                                           | 2,00                                              |
| Semi-rapid (SR)                                                         | 3,80                                              |
| Double ring (DR)                                                        | 6,90                                              |

## 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.

**Figure 14**



## **GAS BURNERS**

|                            | Natural Gas<br>Mj/hr | Propane<br>Mj/hr |
|----------------------------|----------------------|------------------|
| 1. Auxiliary burner (A)    | 3,0                  | 3,1              |
| 2. Semi-rapid burner (SR)  | 6,1                  | 5,6              |
| 3. Semi-rapid burner (SR)  | 6,1                  | 5,6              |
| 4. Double ring burner (DR) | 12,2                 | 10,8             |

# How To Use the Hob Burners

## Hob burners

Each hob burner is controlled by a separate gas tap operated by a control knob (fig. 13) which has 3 positions marked on the knob, these are:

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

Push in and turn the knob anti-clockwise to the selected position.

 Low  High

Figure 15



To turn the burner off, fully rotate the knob clockwise to the off position: .  
The maximum setting of the control tap is for boiling, the minimum setting is for slow cooking and simmering.  
All working positions must be chosen between the maximum and minimum setting, never between the maximum setting and the “OFF” position.

## ELECTRIC IGNITION

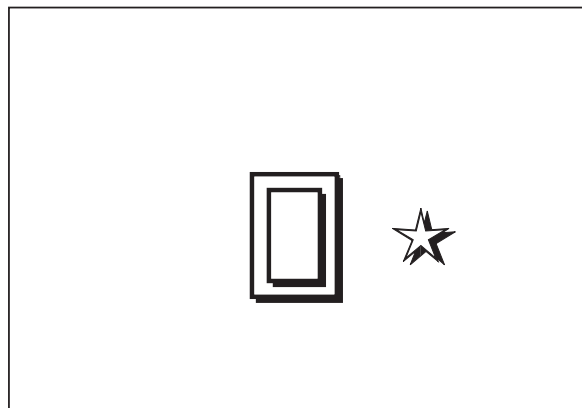
To light the burners press the push-button marked .

The sparks generated by the electrodes close to the burners will ignite the chosen burner.

Whenever the lighting of the burners will result difficult due to peculiar conditions of the gas features or supply, it is advised to repeat the ignition with the knob on “minimum” position.

In the case of a mains failure light the burner with a match or lighted taper.

Figure 16

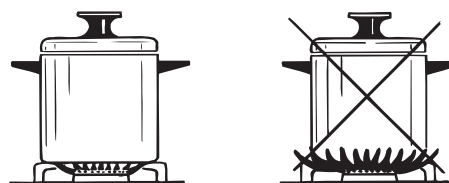


## Choice of burner

The burner must be chosen according to the diameter of the pans and energy required.

| Burners     | Pan diameter |
|-------------|--------------|
| Auxiliary   | 16 cm        |
| Semi-rapid  | 16 ÷ 22 cm   |
| Double ring | up to 30 cm  |
| Wok         | max 36       |

Figure 17



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.

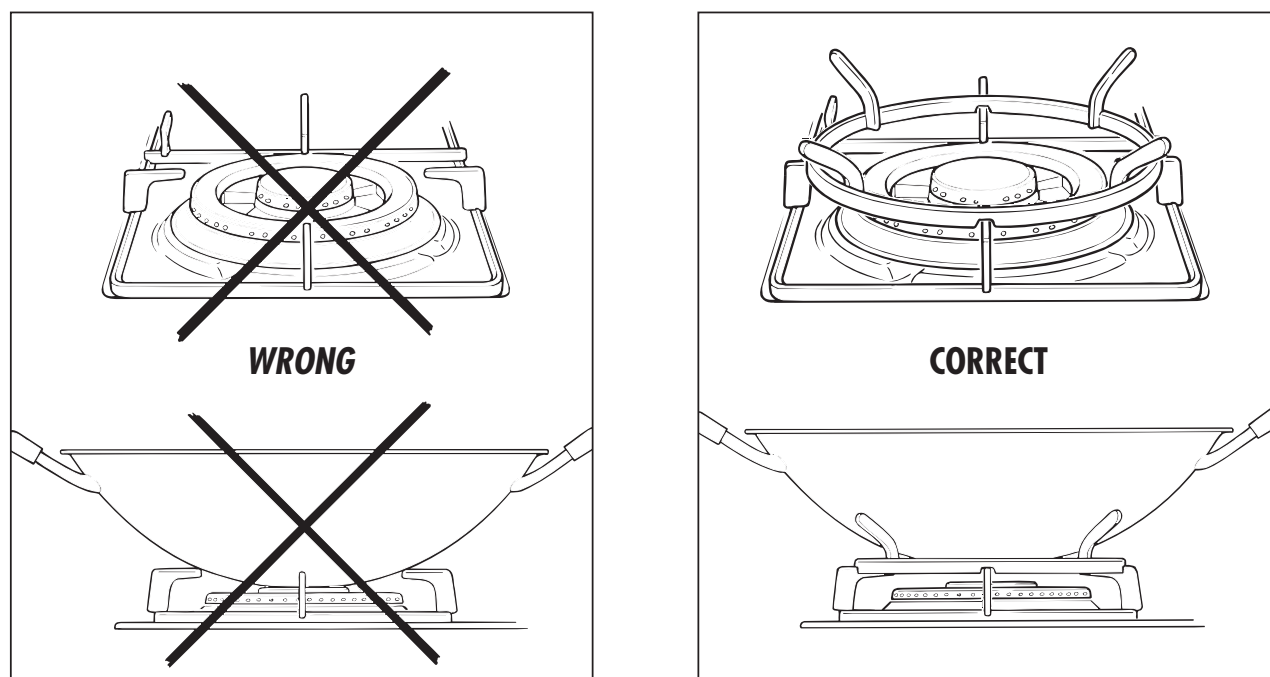
Leave the pan to cool for at least 30 minutes.



## CORRECT USE OF DOUBLE-RING BURNER

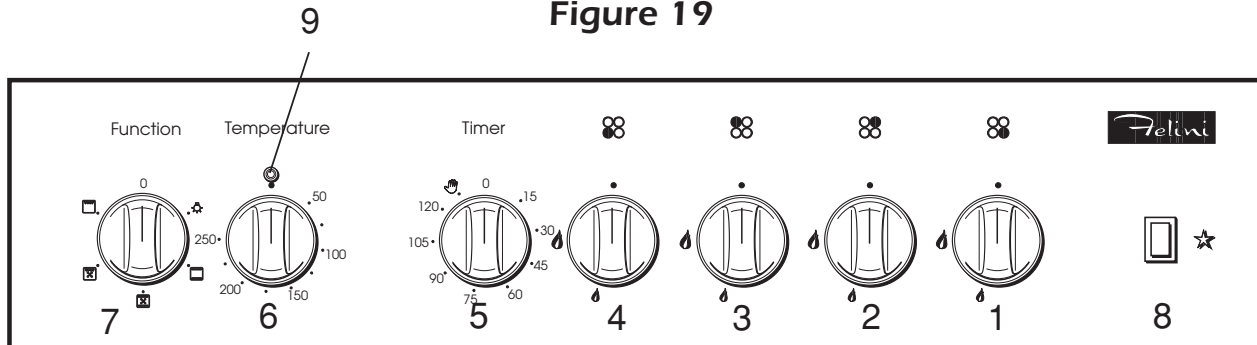
- The flat-bottomed pans are to be placed directly onto the pan-support.
- To use the WOK you need to place the proper stand in order to avoid any faulty operation of the wok burner.

**Figure 18**



# FAN ASSISTED OVEN

Figure 19



## CONTROL PANEL - Controls description

1. Front right burner control knob
2. Rear right burner control knob
3. Rear left burner control knob
4. Front left burner control knob
5. 120' cut-off timer knob
6. Fan assisted oven thermostat knob
7. Fan assisted oven switch knob
8. Gas burners electronic igniter push-button

## Pilot lamp:

9. Oven thermostat indicator light

## 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 4 different programs to satisfy every cooking need. The 4 positions, thermostatically controlled, are obtained by 3 heating elements.

The input of the elements is:

- Upper element, 1000 W
- Lower element, 1400 W
- Grill element, 2000 W

## OPERATING PRINCIPLES

Heating and cooking in the FAN ASSISTED 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 semi-convection

The heat produced by the top and bottom heating elements is distributed throughout the oven by the fan.

c. by radiat heat

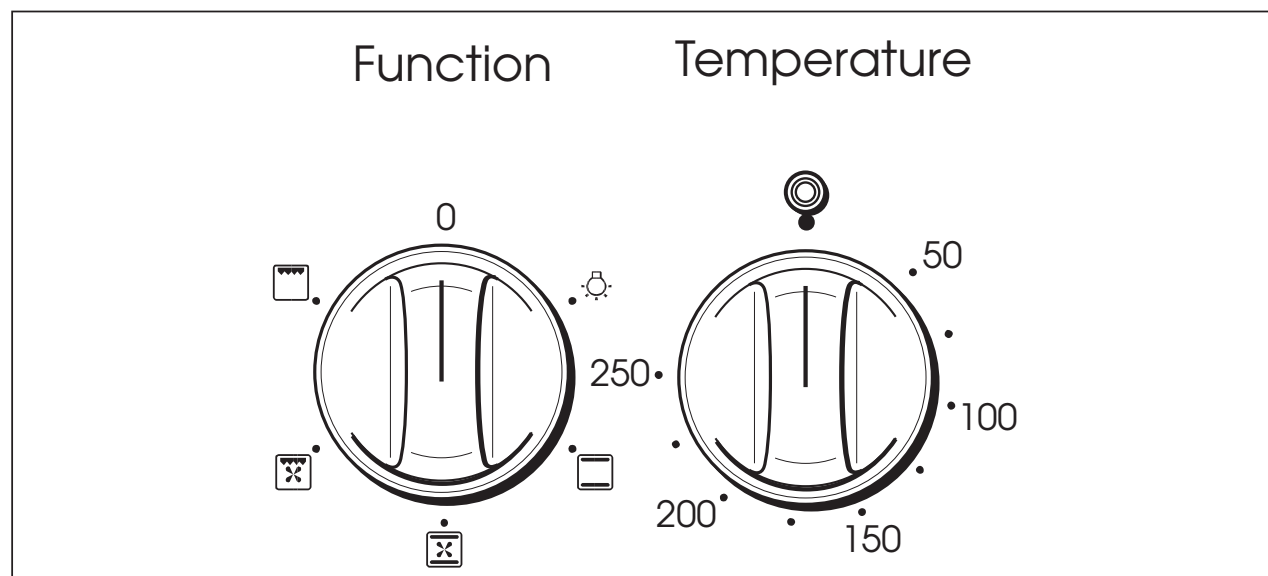
The food is grilled by the infra red grill element.

d. by radiat heat and ventilation

The food is grilled by the grill element is distributed throughout the oven.

**Figure 20**

**Figure 21**



### FUNCTION SELECTOR KNOB

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

### THERMOSTAT KNOB

This only sets the cooking temperature and does not switch the oven on. Rotate clockwise until the required temperature is reached (from 50 to 250°C).



## OVEN LIGHT

By setting the knob to this position, only the oven light comes on (15 W). It remains on in all the cooking modes.



## TRADITIONAL BAKE

The upper and lower heating elements come on. The heat being dispersed by natural convection. The temperature range must be set between 50°C and 250°C using thermostat.

The oven must be preheated before cooking.

**Ideal for:**

Food that requires the same degree of cooking both inside and out, for example roasts, spare pork ribs, meringues etc.



## MULTI-FUNCTION

The upper and lower heating elements come on and the fan come on - the heat from the element being circulated by the fan.

The temperature range can be set to between 50° and 250°C using the thermostat.

**Idea for:**

Large bulky quantities of food that require even cooking throughout for example large roasts, turkey, roast turkey, cakes etc.



## FAN GRILL

Both the grill and the fan come on. Most of the cooking is done by grilling and then the hot air circulated around the oven. The oven door should be kept **closed**.

The temperature can be set between 50°C and 175°C maximum.

The oven should be preheated for 5 minutes before cooking. For further cooking hints see "GRILLING AND COOKING AU GRATIN" (page 22).

**Ideal for:**

Quick sealing in of food juices for example such as hamburger, chicken pieces, chops.

**It is recommended that you do not grill for longer than 30 minutes at any one time.**

**Attention: the oven door becomes very hot during operation.**

**Keep children away.**



## GRILLING

The infrared grill element at the top of the oven comes on. The heat is dispersed by radiation.

Use with the function knob set to , the thermostat from 50 to 200°C and with the **oven door closed.**

For cooking hints, see the chapter "USE OF THE GRILL".

Ideal for:

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

**It is recommended that you 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 ADVICE

### STERILIZATION

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

- Set the switch to position  or .
- 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.

Check your recycle book for full instructions.

### SIMULTANEOUS COOKING OF DIFFERENT FOODS

The oven set on position  can cook several different foods together. Foods as diverse as fish and cakes can be cooked together without the cross transference of flavours.

This is because the fats and cooking smell that would normally be deposited on the different foods are oxidised and are not absorbed by the foods.

The cooking temperature of the foods, however must be within 20°-25°C of each other.

The food with the longest cooking time will be put into the oven first and the other foods are added as necessary according to their cooking times.

## GRILLING AND “AU GRATIN”

Grilling may be done without the roasting jack on position  of the switch, because the hot air completely envelops the food that is to be cooked.

Set the thermostat to position 175 °C and after having preheated the oven, simply place the food on the rack.

Close the door and let the oven operate with the thermostat on position **175 °C**, until grilling is done.

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

**It is recommended that you do not grill for longer than 30 minutes at any one time.**

**Caution: The oven door becomes very hot during operation. Keep children well out of reach.**

## 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 with the door closed.

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.

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

# Recommended cooking temperature

| Food              | °C      | °F      | Gas Mark | Shelf Position* | Cooking Time (approx)                 |
|-------------------|---------|---------|----------|-----------------|---------------------------------------|
| <b>CAKES</b>      |         |         |          |                 |                                       |
| 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 <sup>3</sup> / <sub>4</sub> hours   |
| Rich fruit cake   | 150     | 300     | 2        | 3 or 4          | 2 <sup>1</sup> / <sub>2</sub> hours   |
| Scones            | 225     | 425     | 8-9      | 2               | 8-10 mins                             |
| <b>PASTRY</b>     |         |         |          |                 |                                       |
| 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                            |
| <b>YEAST</b>      |         |         |          |                 |                                       |
| 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                               |
| <b>ROAST MEAT</b> |         |         |          |                 |                                       |
| 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 <sup>1</sup> / <sub>2</sub> 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.

## PROGRAMMING TIMER

The function of the timer runs the oven for a preset time.

### 1) Starting up.

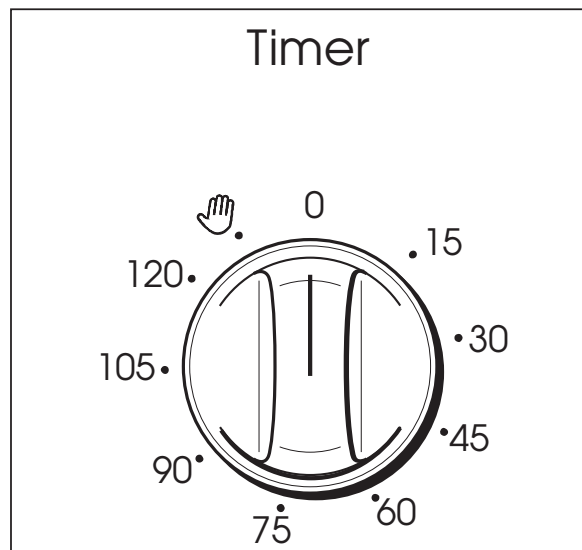
After setting the function selector and thermostat to the required mode and temperature, rotate the timer knob clockwise until you reach the required cooking time (max 120 minutes).

Once this time has elapsed, the timer will return to the "0" position and the oven will automatically switch off.

### 2) Manual position.

If the cooking time is longer than two hours or if you wish to use the oven manually, switching it off as required, the knob must be turned to position .

**Figure 22**





# Cleaning and Maintenance

## GENERAL ADVICE

- **Before you begin cleaning, you must ensure that the appliance is switched off.**
- 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.

## ENAMELLED PARTS

All of the enamelled parts must be washed only with a sponge and soapy water or with non-abrasive products.

Dry, preferably, with deer skin.

## STAINLESS STEEL

The stainless steel parts should be rinsed with water and dried with a soft, clean cloth or chamois. In case of difficult spots, use normal non abrasive detergents available on the market or else a little warm vinegar.

## CLEANING THE HOB

Spillage on the hob can usually be removed by a damp soapy cloth. More obstinate stains can be removed by rubbing gently with a soapy scouring pad or mild household cleaner.

## BURNERS

To be washed only with soapy water.

After each cleaning, make sure that the burner-caps, as well as the burners, have been well wiped off and **CORRECTLY POSITIONED**.

It is essential to check the correct position of the burner-caps as the least displacement from the housing may cause serious problems.

**Special attention has to be paid in order not to exchange the housing of the two small burners shown in fig. 23. The burner caps can be interchangeable.**

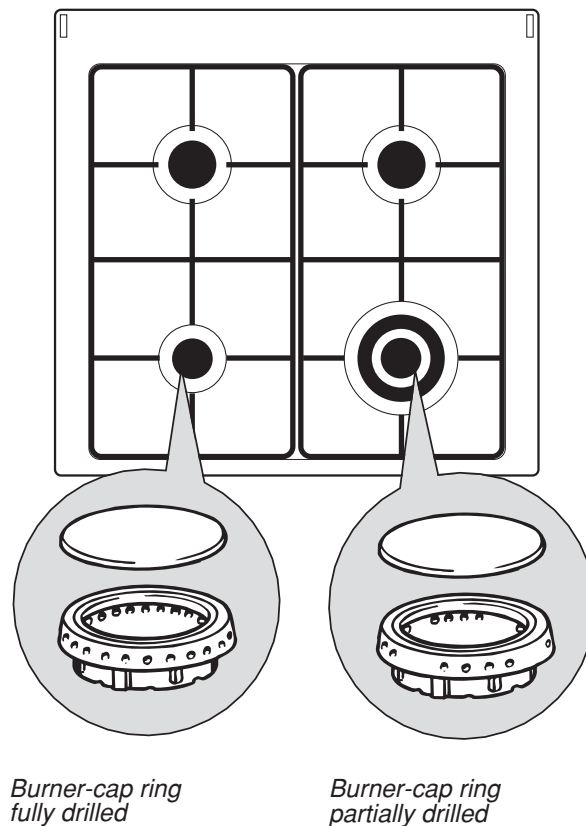
Make sure that the probe of the safety valve, near to each burner, remains clean so that the safety valves can work properly.

Check also that the electrodes for ignition be always clean in order to ensure a regular spark shooting.

## GAS TAPS

If a tap becomes stiff, do not force; contact your local DeLonghi Service Agent.

**Figure 23**



## OVEN

The oven with smooth enamel must be cleaned after every use, using suitable products. Please note that after using the oven for 30 minutes on the highest temperature eliminates most grime reducing it to ashes.  
Do not use abrasive substances to clean the oven.

## GRILL HEATING ELEMENT

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

## REPLACING THE OVEN LIGHT

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

The bulb must be a type resistant to high temperatures (300° C).

## OVEN DOOR AND DRAWER

The internal glass of the oven door can be easily removed for cleaning by unscrewing the two lateral fixing screws (fig. 24).

The drawer (fig. 25) comes out like a normal drawer.

**Attention: Do not store flammable material in the oven, or the accessory drawer.**

Figure 24

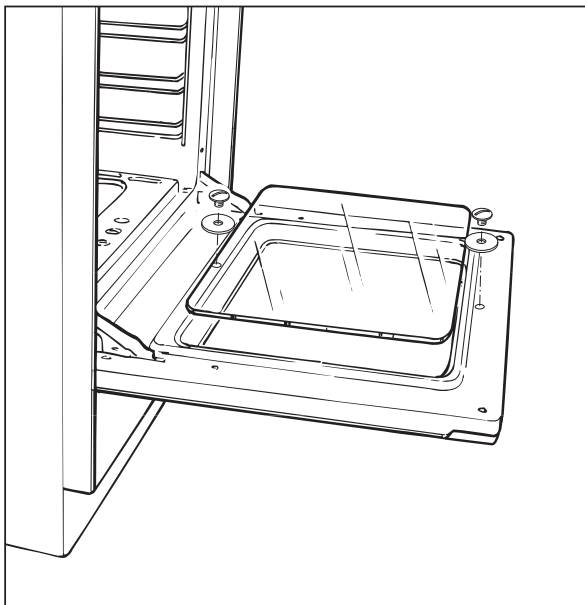
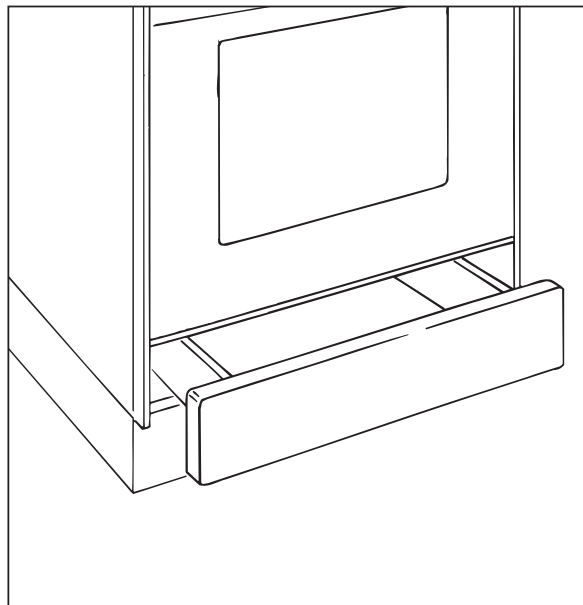


Figure 25



## DISMANTLING THE DOOR

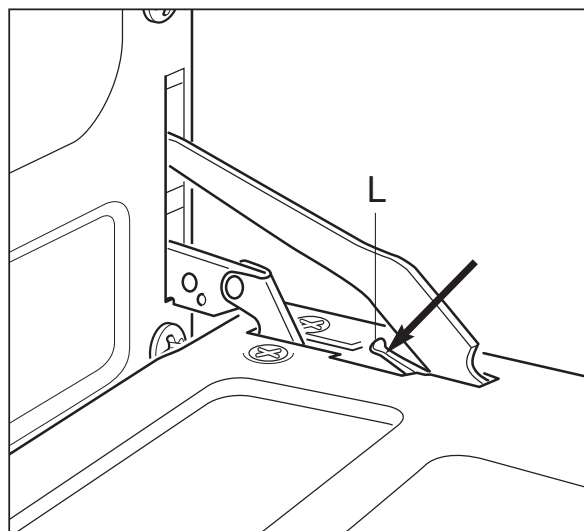
Please operate as follows:

- Open the door completely.
- Push down the lever “L” and, keeping it in this position, slowly close the door in order to block the hinge.
- Grip the door (as indicated in fig. 27) and, while closing it, release the two hinges as shown in fig. 28.

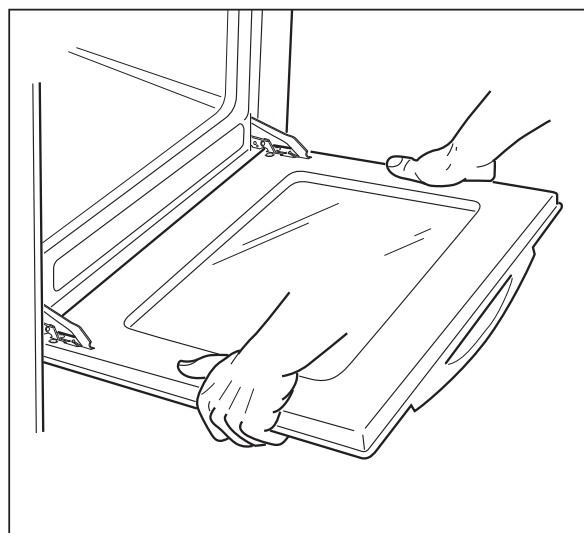
## DOOR ASSEMBLY

- Grip the door with your hands placed near the hinges and raise the levers “H” with your forefingers (fig. 28)
- Insert the hinges in their position until levers “H” are hooked.
- Open the door completely to obtain the release of levers “L”.

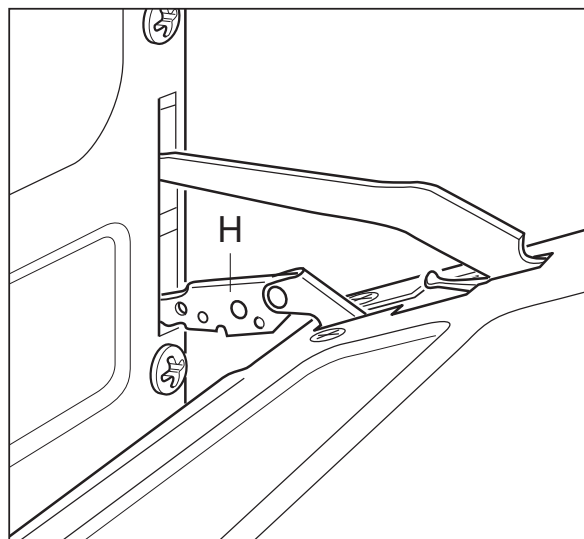
**Figure 26**



**Figure 27**



**Figure 28**

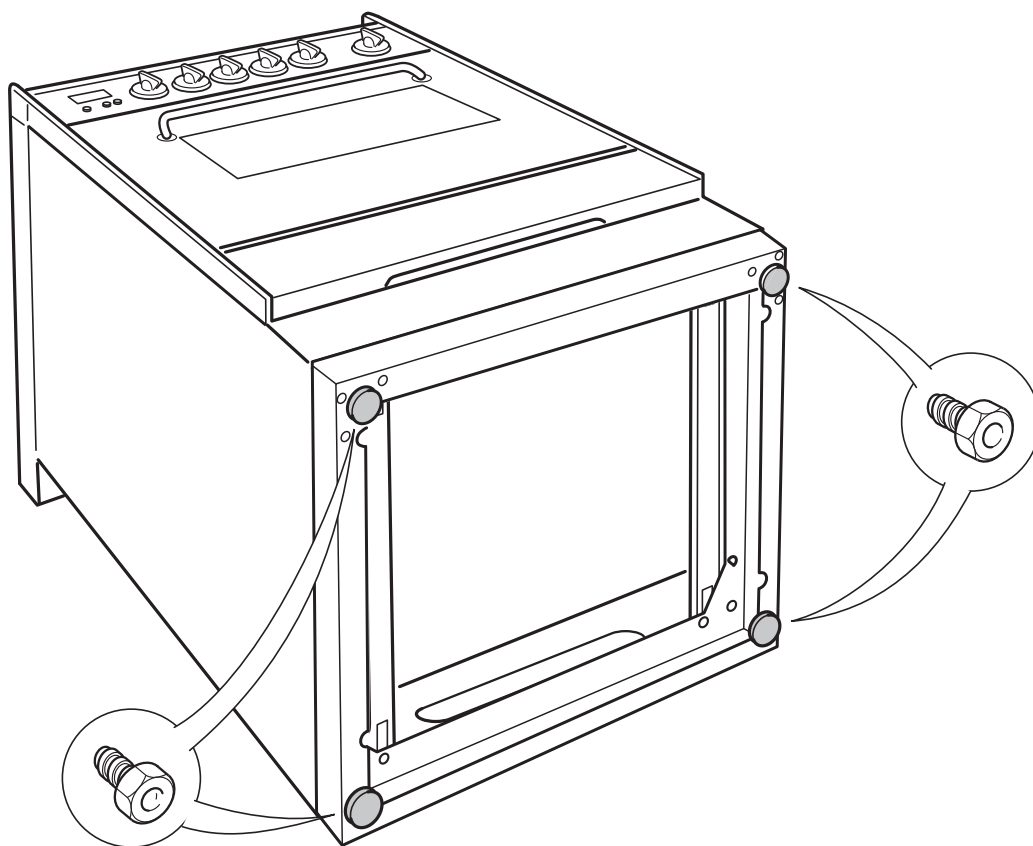


## LEVELLING

The cooker is equipped with a 4 levelling feet which must be fitted to the base of the cooker in the following manner:

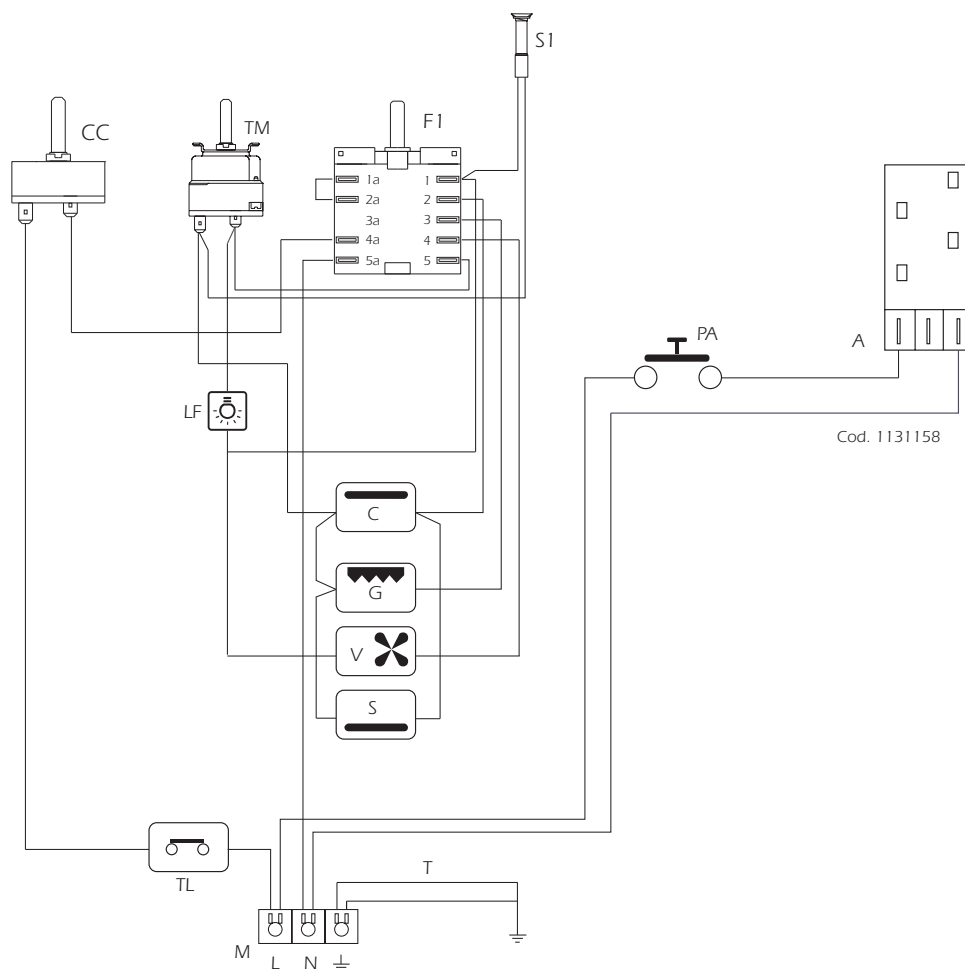
- Place the cooker on its back as shown in the figure 29.
- Screw the 4 leveling feet to the cooker.
- Stand the cooker and levelling it by screwing or unscrewing the feet with a spanner.

**Figure 29**



# WIRING DIAGRAM

Figure 30



## ELECTRIC DIAGRAM KEY

|    |                       |
|----|-----------------------|
| F1 | Oven switch           |
| TM | Oven thermostat       |
| TL | Thermolimiter         |
| CC | Oven cut off          |
| LF | Oven lamp             |
| C  | Top element           |
| G  | Grill element         |
| S  | Bottom element        |
| V  | Fan                   |
| S1 | Thermostat pilot lamp |
| PA | Ignition switch       |
| A  | Ignition coil         |
| M  | Terminal block        |
| T  | Earth plant           |