

DE'LONGHI **COOKING**

INSTALLATION and SERVICE INSTRUCTIONS
USE and CARE INSTRUCTIONS

DEF905GEG
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 SAFETY PRECAUTIONS AND RECOMMENDATIONS

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.

Read the instructions carefully before installing and using the appliance.

- 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.
- Some appliances are supplied with a protective film on steel and aluminium parts. **This film must be removed before using the appliance.**
- **IMPORTANT:** The use of suitable protective clothing/gloves is recommended when handling or cleaning this appliance.
- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use. The manufacturer declines all responsibility for any inconvenience resulting from the inobservance of this condition.
- **CAUTION:** this appliance must only be installed in a permanently ventilated room in compliance with the applicable regulations.
- Do not operate your appliance by means of an external timer or separate remote-control system.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- **WARNING:** Ensure that the appliance is switched off before replacing the oven lamp to avoid the possibility of electric shock.

- Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.
- Do not touch the appliance with wet or damp hands (or feet).
- Do not use the appliance whilst in barefoot.
- If you should decide not to use this appliance any longer (or decide to substitute another model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with unused appliances.
- The various components of the appliance are recyclable. Dispose of them in accordance with the regulations in force in your country. If the appliance is to be scrapped, remove the power cord.
- After use, ensure that the knobs are in the off position.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
- **WARNING:** During use the appliance and its accessible parts become hot; they remain hot for some time after use.
 - Care should be taken to avoid touching heating elements (on the hob and inside the oven).
 - The door is hot, use the handle.
 - To avoid burns and scalds, young children should be kept away.
- 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.

- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- **DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE COMPARTMENT OR NEAR THIS APPLIANCE.**
- **DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.**
- **DO NOT MODIFY THIS APPLIANCE.**
- **WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR IN CARAVANS, IT SHALL NOT BE USED AS A SPACE HEATER.**
- **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.
- **FIRST USE OF THE OVEN** - it is advised to follow these instructions:
 - Furnish the interior of the oven as described in the chapter “USE AND CARE”.
 - Switch on the empty oven on max to eliminate grease from the heating elements.
 - Disconnect the appliance from the electrical power supply, let the oven cool down and clean the interior of the oven with a cloth soaked in water and neutral detergent; then dry carefully.
- **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.
- 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 or in the storage compartment.
- Always use oven gloves when removing the shelves and food trays

from the oven whilst hot.

- Do not hang towels, dishcloths or other items on the appliance or its handle – as this could be a fire hazard.
- Clean the oven 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 cooker or on the open oven door.
- Always stand back from the appliance when opening the oven door to allow steam and hot air to escape before removing the food.
- **SAFE FOOD HANDLING:** Leave food in the oven 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.
- **WARNING:** Take care NOT to lift the cooker by the door handle.

MOVING THE COOKER

WARNING:

When raising cooker to upright position always ensure two people carry out this manoeuvre to prevent damage to the appliance and adjustable feet (fig. 1).

WARNING - Be careful:

Do not lift the cooker by the door handle when raising to the upright position (fig. 2).

WARNING:

When moving cooker to its final position DO NOT DRAG (fig. 3). Lift feet clear of floor (fig. 2).

Figure 1

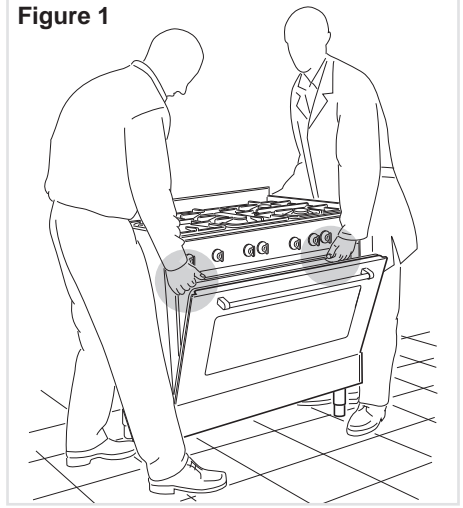


Figure 2

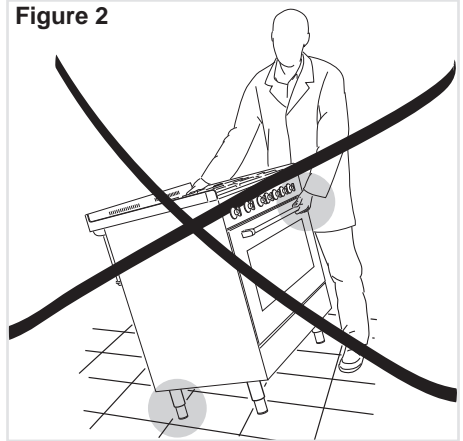
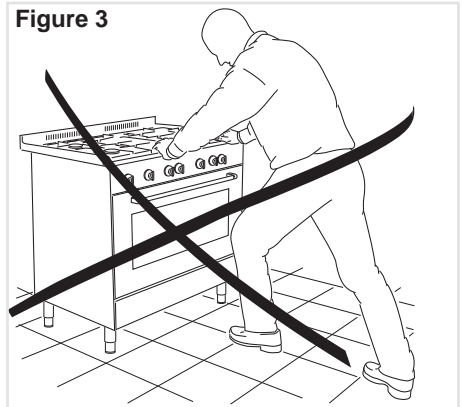


Figure 3



INSTALLATION

CAUTION:

- This appliance must be installed according to AS/NZS 5601.1 (latest edition).
- 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 it's Service Agent or a similarly qualified person in order to avoid a hazard.

WARNING: This cooker must be connected to electrical supply using V105 insulated cable (size: 3 x 1.5 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~ 50/60 Hz 2250 W (9.78 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. AS/NZS5601.1 (latest edition) Gas Installations code. Installation shall comply with the dimension in fig. 4a bearing in mind that.

Overhead Clearances

In no case shall the clearances between the highest part of the cooker be less than **650 mm** or for an overhead exhaust fan 750 mm. All other downward facing combustible surfaces less than **650 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.

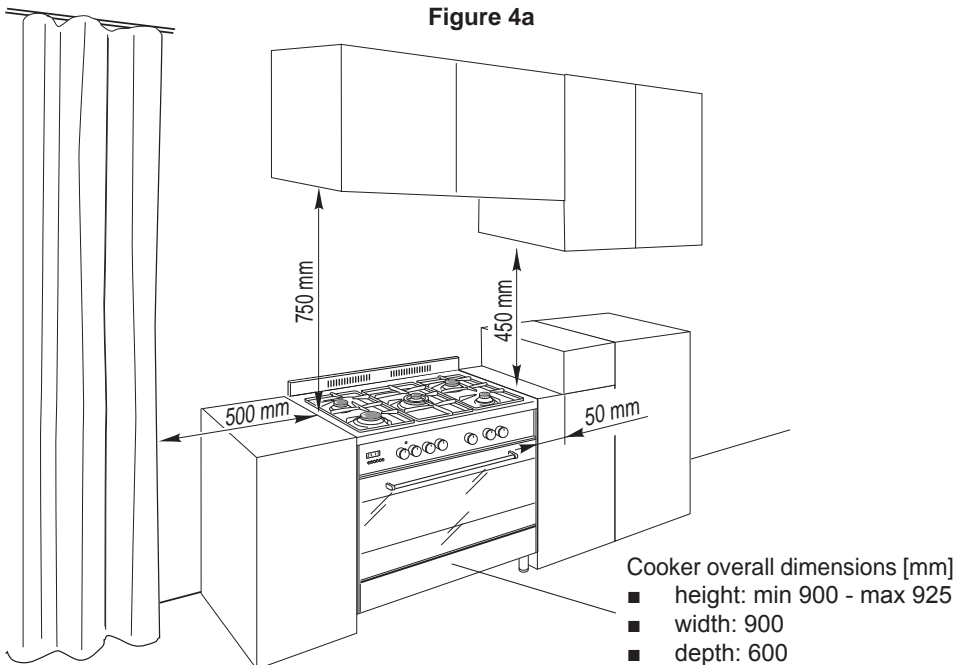
Where the dimensions from the periphery of the nearest burner to any horizontal combustible surface is less than 200 mm, the horizontal surface shall be greater than 10 mm below the surface of the hob, or the horizontal surface requirement above.

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. Do not install the cooker near flammable materials (eg curtains)

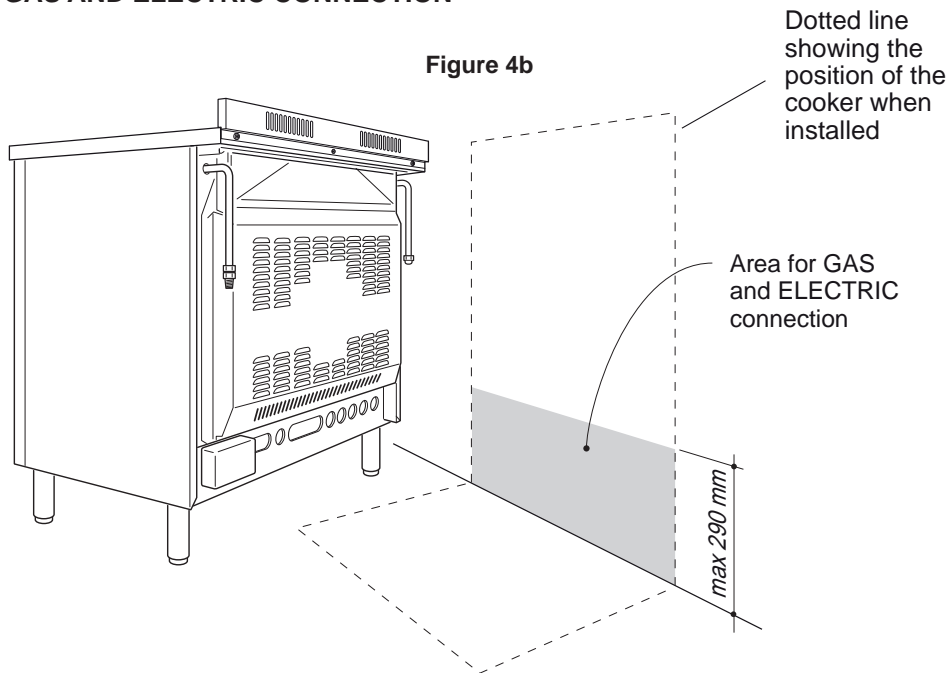
If the cooker is located on a pedestal it is necessary to provide safety measures to prevent falling out.

Figure 4a



GAS AND ELECTRIC CONNECTION

Figure 4b



FITTING THE ADJUSTABLE FEET

The adjustable feet must be fitted to the base of the cooker before use (figs. 5, 6).

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 6.

LEVELLING THE COOKER

The cooker may be levelled by screwing the lower ends of the feet IN or OUT (fig. 7).

Figure 5

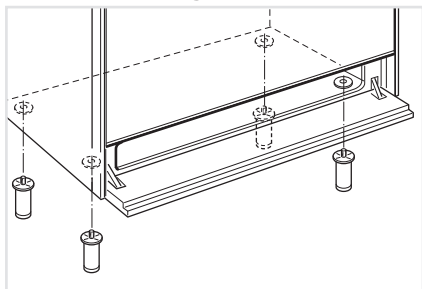


Figure 6

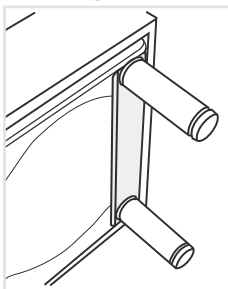
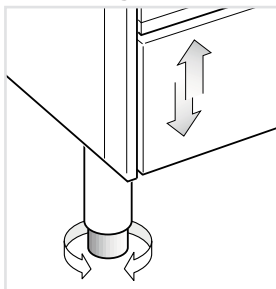


Figure 7

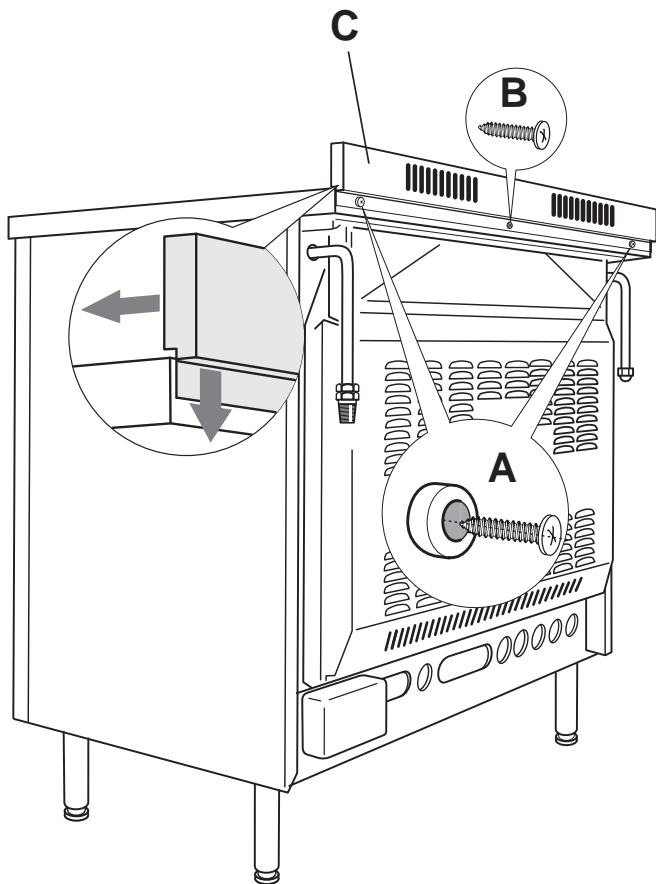


FIXING THE BACKGUARD

Before installing the cooker, assemble the backguard "C" (fig. 8).

- 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 fig. 8 and fix it by screwing the central screw "B" and the spacers "A".

Figure 8



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. 9.

2. Drill two 8 mm diameter holes in the wall and insert the plastic plugs supplied.

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. 9.
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. 10).
- Fit the lock pin through the bracket, as shown (fig. 11).
- Close the pivoting panel.

Figure 9

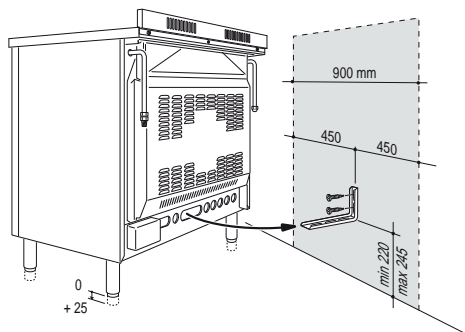


Figure 10

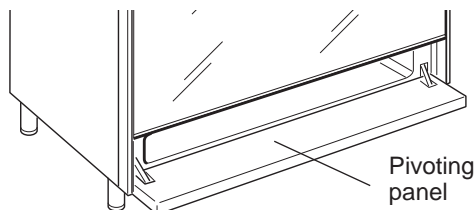
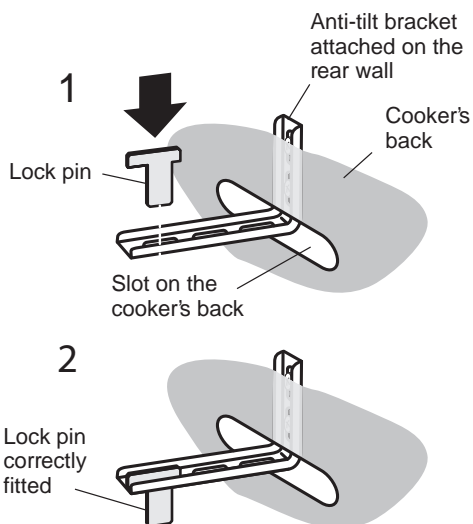


Figure 11



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. 13).
- 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. 14).

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 ½" (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.

Gas connection for ULPG

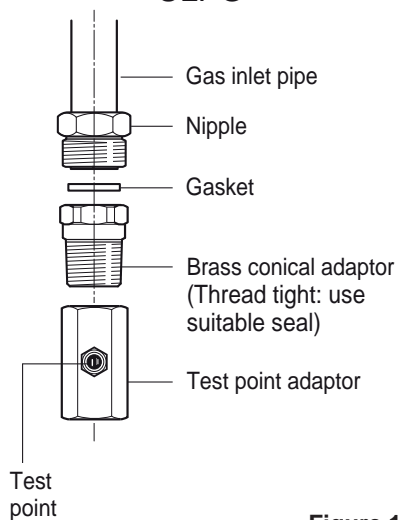


Figure 12a

Gas connection for NATURAL GAS

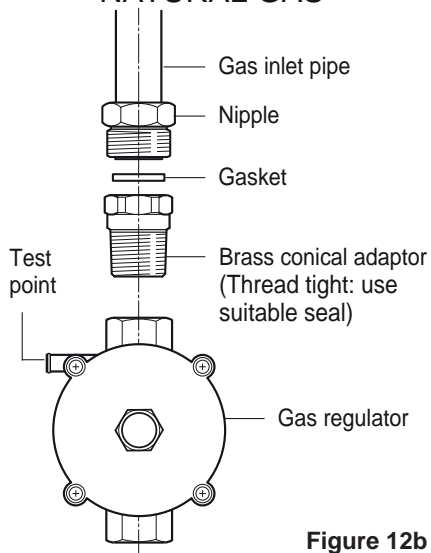


Figure 12b

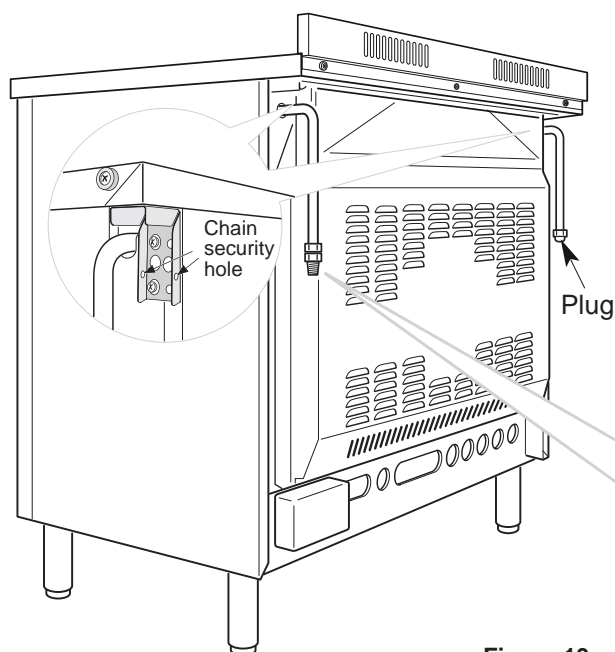


Figure 13

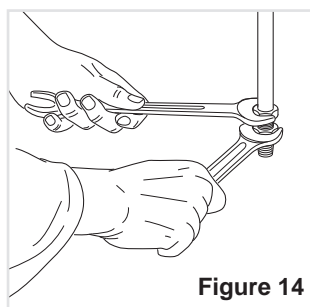
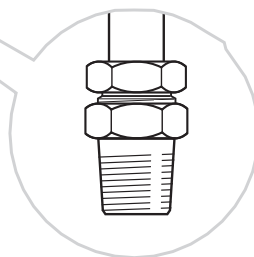


Figure 14



LEAK-TESTING AND FLAME-TESTING THE COOKER

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.
 - 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.
 - Cooktop burners: if any abnormality is evident then check that the burner cap is located properly and the injector nipple is aligned correctly.
 - Oven burner: if any abnormality is evident then check that the burner is located properly and the injector nipple is aligned correctly.
 - 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 following.
4. 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 21.

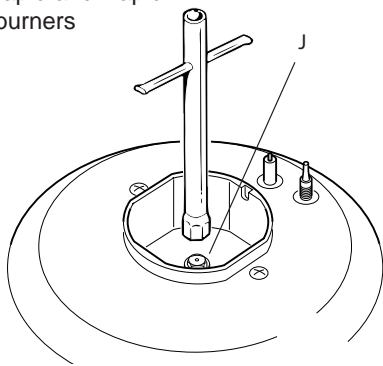
To replace the injectors proceed as follows:

1. Cooktop burners
 - Remove pan supports and burners from the cooktop.
 - Using a spanner, remove the injectors “J” (figs. 15a, 15b) and replace them with ones according to the gas type (see following table - page 21).
 - Adjust the minimum burner setting (see “MINIMUM BURNER SETTING ADJUSTMENT” procedure described following).
 - **The cooktop burners are designed so that regulation of primary air is not required.**
2. Oven burner
 - Lift and remove the lower panel inside the oven.
 - Unscrew and remove the burner securing screw “A” (fig. 16).
 - Slacken screw “B” (fig. 16).
 - Withdraw the burner in the manner shown in figure 17, and rest it inside the oven. Take care not to damage the wire to the ignition electrode and the safety valve probe.

- Using a 10 mm box spanner, unscrew the injector “U” (indicated by the arrow in fig. 17) and replace with a new injector selected in accordance with the “TABLE FOR THE CHOICE OF THE INJECTORS” (see following table - page 21); then replace the burner repeating the above steps in reverse order.
- Adjust the minimum burner setting (see “MINIMUM BURNER SETTING ADJUSTMENT” procedure described following).
- **The oven burner is designed so that regulation of primary air is not required.**

Auxiliary, Semi-rapid and Rapid burners

Figure 15a



Triple ring burner

Figure 15b

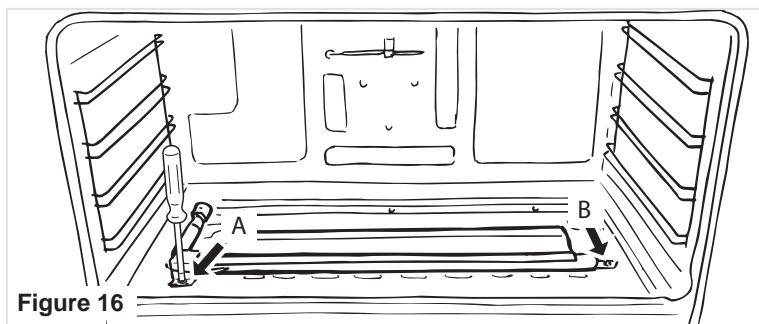
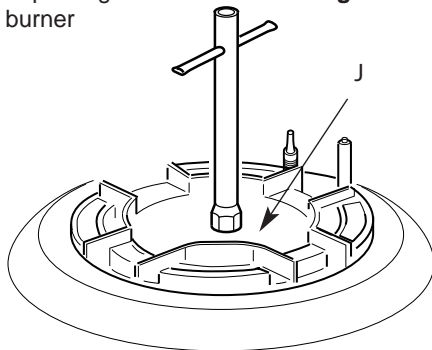


Figure 16

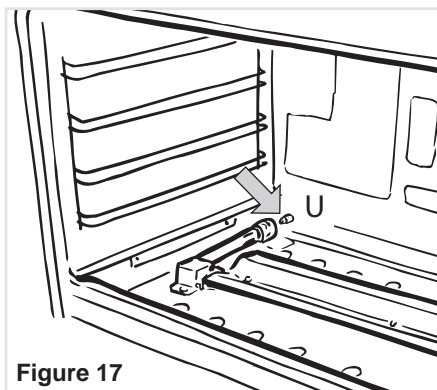


Figure 17

3. 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.

IMPORTANT

- If the cooker is suitable for use with Natural gas and must be converted for use with ULPG, before connecting to the gas mains 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 mains 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).

MINIMUM BURNER SETTING ADJUSTMENT

1. Cooktop burners

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.
- Using a small flat screwdriver turn the screw "F" to the correct regulation (fig. 18).

Normally for ULPG, the regulation screw is tightened up.

2. Oven burner

In the minimum position the flame must have a length of about 4 mm and must remain lit even with a brusque passage from the maximum position to that of minimum.

The flame adjustment is done in the following way:

- Turn on the oven burner by setting the thermostat knob on maximum position.
- Remove the knob and unscrew the by-pass screw "G" (fig. 19) about three times by passing a small flat screwdriver (Ø 3 mm blade, 100 mm length) through the panel opening.
- Re-mount the knob and let the oven heat up for about 10 minutes, then bring the knob to position "1" (minimum) to operate the thermostat by-pass.
- After having removed the knob again and being very careful not to turn the thermostat shaft, slowly screw the by-pass screws "G" (fig. 19) until you obtain a flame of 3-4 mm in height.

Normally for ULPG, the regulation screw is tightened up.

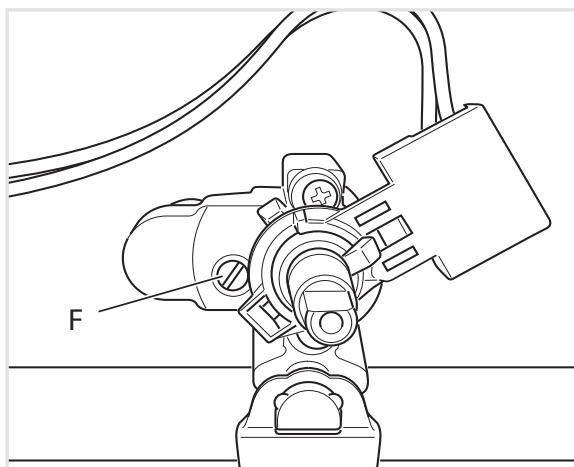


Figure 18

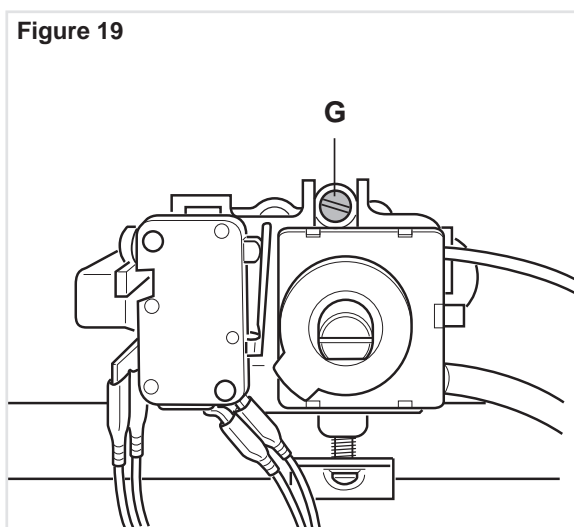


Figure 19

AIR RING ON OVEN BURNER

The air ring position is fixed (fully open) for both Natural Gas and ULPG.

IMPORTANT: NEVER remove the fixing rivet to modify the position of the air ring on the oven burner (fig. 20).

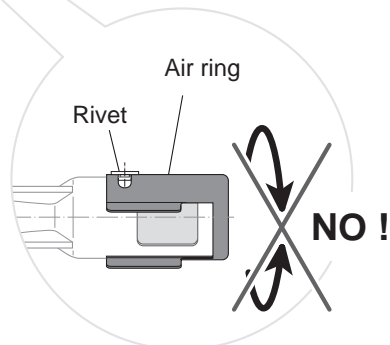
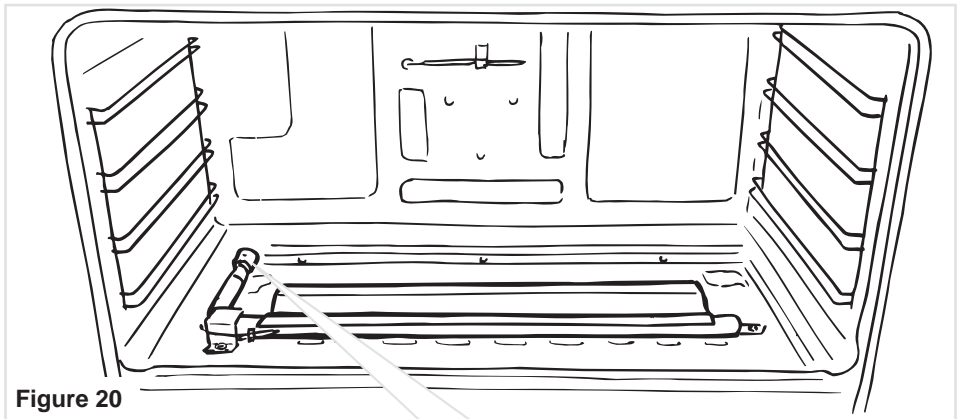


TABLE FOR THE CHOICE OF THE INJECTORS

	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
Oven	1.90	17.00	1.13	17.00

LUBRICATION OF THE GAS TAPS

If a gas valve 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 valve 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 OVEN FOR THE FIRST TIME

Operate as follows:

- Assemble the wire racks "G" on the oven walls as in fig. 21.
- Slide in the grease filter on the back of the oven as in fig. 24.
- Slide in, on the guides, the shelf and the tray (fig. 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.

The oven tray must be correctly placed on its wire shelf support (fig. 23) then inserted into the guides (fig. 22). The oven tray shelf support must be fitted so that the safety notch, which stops it sliding out, faces the inside of the oven.

- To eliminate traces of grease in manufacture it is necessary to:
 - preheat for 60 minutes the oven burner at the maximum temperature (position "10 ★") with also the fan motor in operation;
 - preheat for 15 minutes the electric grill at the maximum temperature (position "Max") with also the fan motor in operation.

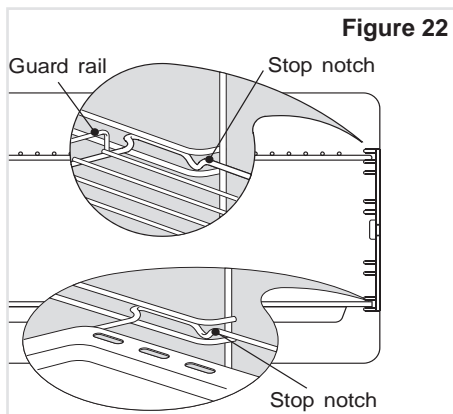
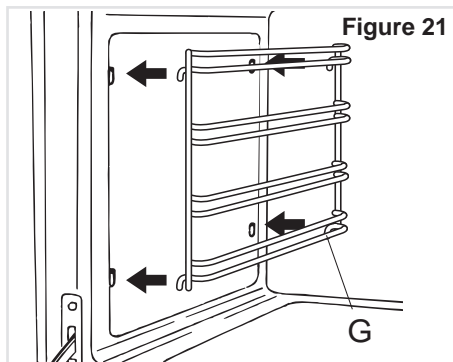
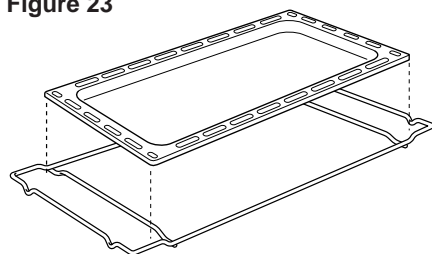


Figure 23



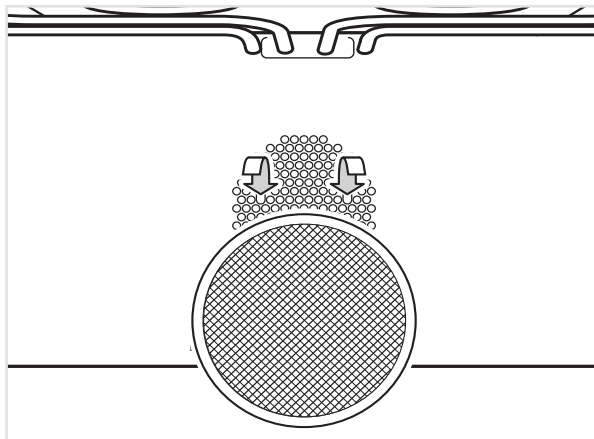
- Slide off the wire racks.
- Let the oven cool down, switch off the electrical supply, then clean the inside of the oven with a cloth soaked in water and neutral detergent and dry thoroughly.

GREASE FILTER

- A special screen is provided at the back of the oven to catch grease particles, mainly when meat is being roasted.
Slide in the grease filter on the back of the oven as in fig. 24.
- **Clean the filter after any cooking!**
The grease filter can be removed for cleaning and should be washed regularly in hot soapy water.
Always clean the filter after cooking as any solid residues on it might adversely affect the oven performance.
- Always dry the filter properly before fitting it back into the oven.

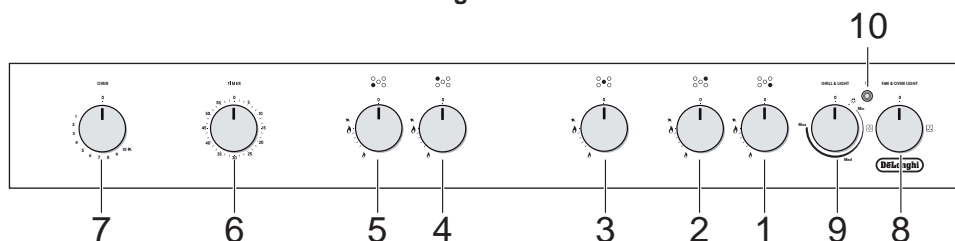
CAUTION: When baking pastry etc. this filter should be removed.

Figure 24



CONTROL PANEL

Figure 25



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. 60' alarm control knob
7. Gas oven thermostat control knob
8. Oven light and fan motor control knob
9. Electric grill and light control knob

Pilot lamp

10. Line pilot light (electric grill)

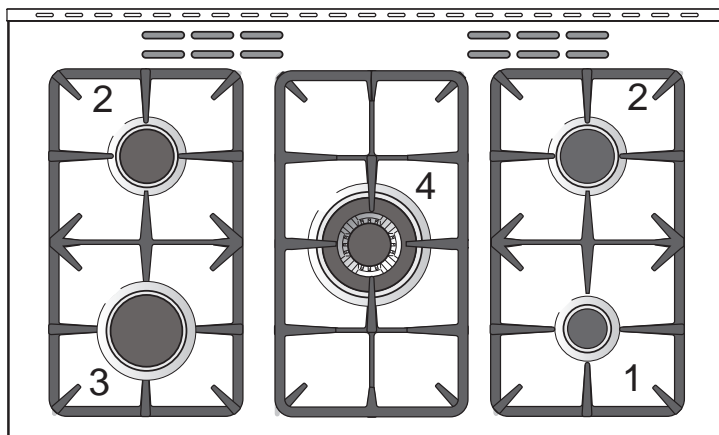
Note:

Your appliance has been fitted with a cooling fan to achieve optimum efficiency of the controls and to ensure lower surface temperatures are maintained.

When the oven is operating the cooling fan motor switches ON/OFF depending on temperature. Depending on cooking temperatures and times, the cooling fan may run on even after appliance has been switched off. The duration of this time is dependent on previous cooking temperature and duration.

GAS HOB

Figure 26



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.

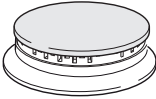
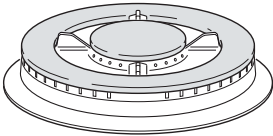


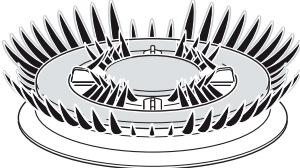

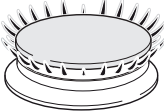
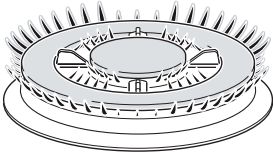
CAUTION:


- If the burner is accidentally extinguished, turn the gas off at the control knob and wait at least 1 minute before attempting to relight.
- Gas appliances produce heat and humidity in the environment in which they are installed. Ensure that the cooking area is well ventilated following national/local codes..

GAS BURNERS (Auxiliary, Semi-rapid, Rapid and Triple ring)

Gas flow to the burners is adjusted by turning the knobs (illustrated in fig. 27a) which control the valves.

Turning the knob, so that the indicator on itself points to the symbols printed on the control panel, achieves the following functions:

Knob position	Function	AUXILIARY, SEMI-RAPID and RAPID burner	TRIPLE RING burner
0	Closed valve (off position)		
	Maximum rate		
	Minimum rate		

- The maximum aperture position permits rapid boiling of liquids, whereas the minimum aperture position allows simmer warming of food or maintaining boiling conditions of liquids.
- To reduce the gas flow to minimum, rotate the knob further anti-clockwise to point the indicator towards the “” position.
- Other intermediate operating adjustments can be achieved by positioning the indicator between the maximum and minimum aperture positions and never between the maximum aperture and the “0” (off) position.
- Note that, if you are using a burner at the minimum setting, you turn the knob clockwise past the maximum setting before reaching the “0” (off) position.
- To switch off, turn the knob clockwise until you hear the safety click (“0” off position).


Note:

When the range is not being used, set the gas knobs to their closed position and also close the gas shut-off valve placed on the main gas supply line.

Caution!

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

LIGHTING GAS BURNERS FITTED WITH FLAME FAILURE SAFETY DEVICE AND ELECTRONIC IGNITION (Auxiliary, Semi-rapid, Rapid and Triple ring)

1. Check that the electricity is switched on to allow spark ignition.
2. The gas flow to the burner is controlled by taps with safety cut-out 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.
3. To ignite automatically, push the required knob down and turn it to the maximum position “” (figs. 27a, 27b), keeping the knob down until the burner lights. When the flame is lit, wait for about ten seconds with the knob down (safety cut-off activation delay).
4. 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.
5. If when lighting any of the burners an abnormal flame appears, switch the burner off and relight using the minimum setting.
6. If the flame is still not correct, turn the burner off and call our Customer Service center for your nearest Authorized Delonghi Service Agent.
7. In the case of a mains failure light the burner with a match or lighted taper.
8. Adjust the gas valve to the desired position.

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

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

Figure 27a

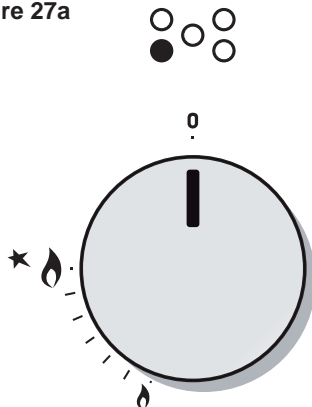
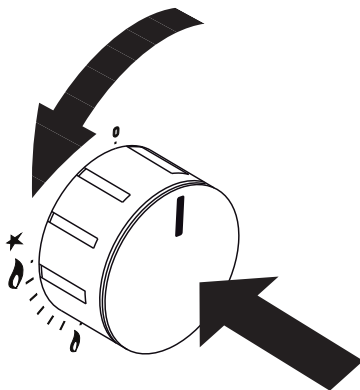


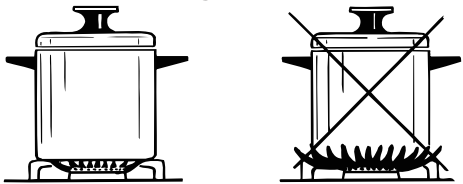
Figure 27b



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 28



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

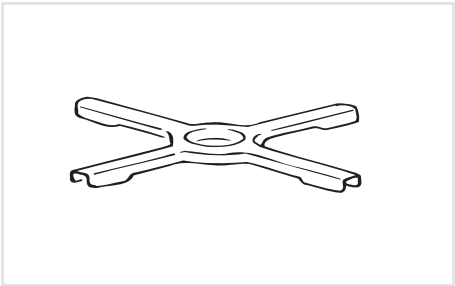
Saucepans with handles which are excessively heavy, in relationship to the weight of the pan, are safer as they are less likely to tip. Pans which are positioned centrally on burners are more stable than those which are offset. It is far safer to position the pan handles in such a way that they cannot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

Figure 29

GRATE FOR SMALL PANS (fig. 29)

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.



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. 30 - 31.

IMPORTANT

The special grille for wok pans (fig. 31) MUST BE PLACED ONLY over the pan-rest for the triple-ring burner.

Figure 30

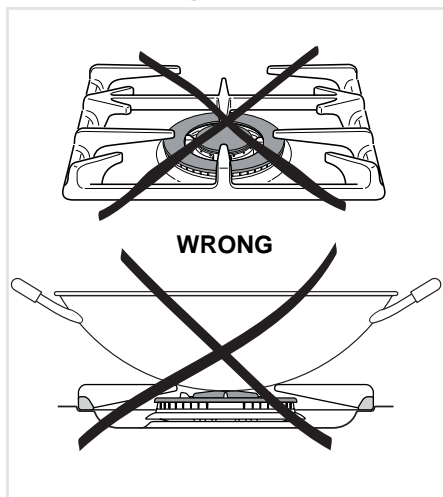
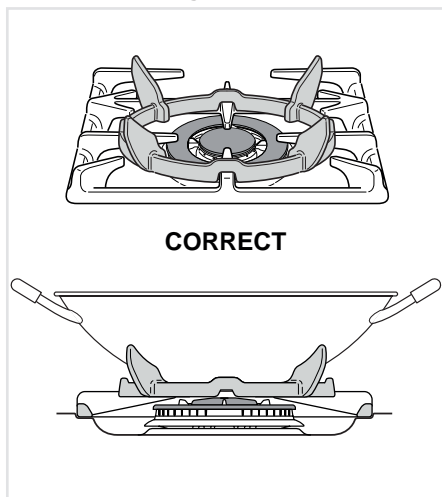


Figure 31



COOKING WITH FAN ASSISTED OVEN

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

TECHNICAL FEATURES

The oven is furnished completely clean. It is advisable, however, upon first use, to turn the oven on to the maximum temperature to eliminate possible traces of grease from the burner.

The same operation may be done with the grill.

This oven is fitted with:

- One gas burner (17.0 MJ/h), located at the bottom, providing electric ignition and safety device.
- One infrared rays electric grill (2200 W @230V), placed on the top.
- A fan motor positioned on the rear panel, which can be used in combination with the oven gas burner, with the electric grill or alone (without heating).

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.

For a correct pre-heating, we suggest to remove tray and shelf from the oven and introduce them again after 15 minutes.

The oven accessories can withstand loads up to 14 kg. It is recommended to distribute the loads evenly.

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 lower gas burner.
- b. **by forced convection**
The heat produced by the oven burner is distributed throughout the oven by the fan. The hot air envelops the food in the oven, provoking a complete and rapid cooking.
It is possible to cook several dishes simultaneously.
- c. **by radiation**
The heat is irradiated by the infra red grill element.
- d. **by radiation and ventilation**
The radiated heat from the infra red grill element is distributed throughout the oven by the fan.
- e. **by ventilation**
The food is defrosted by using the fan only function without heat.

SAFETY DEVICE

For safety reasons, it is not allowed to use the oven burner and the electric grill together, at the same time.

The electric grill only operates when the oven thermostat control knob is on position "0" (burner off), as:

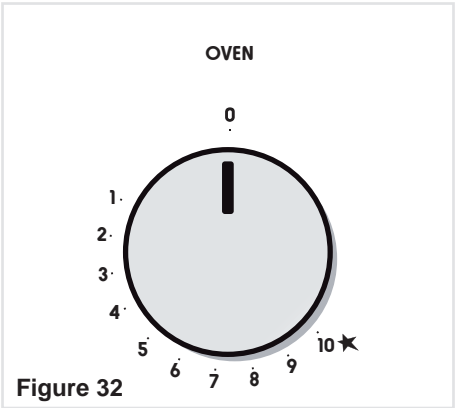
- when the oven burner is alight a safety device stops the ignition of the electric grill;
- if the electric grill is on, the same safety device cuts off the grill element if the oven burner thermostat control knob is turned on.

OVEN BURNER

The gas flow to the burner is regulated by a thermostat which allow to maintain the oven temperature constant.

The control of the temperature is assured by a thermostatic probe positioned inside the oven. The probe must be always kept in its housing, in a clean condition, as an incorrect position or encrustment may cause an alteration in the control of the temperature.

Moreover, the thermostat is fitted with a safety valve which automatically shuts off the gas supply when the flame goes out.




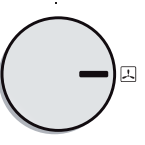
THERMOSTAT

The numbers “1” to “10 ★” printed on the control panel (fig. 32) indicate the increasing oven temperature value (see table below).

The “FAN ASSISTED GAS OVEN” column refers to the oven burner used in combination with the fan motor (forced convection cooking), while the “GAS OVEN” column refers to the oven burner used in the normal convection mode (without fan motor).

To regulate the temperature, set the knob to the chosen number.

The “★” symbol close to the position “10” indicates that the electric ignition is incorporated into the knob (activated by the knob itself).

THERMOSTAT GRADE TABLE		
Knob position	OVEN	FAN & OVEN LIGHT
		
	FAN ASSISTED GAS OVEN	GAS OVEN
1	140 °C	135 °C
2	152.5 °C	150 °C
3	165 °C	165 °C
4	177.5 °C	180 °C
5	190 °C	195 °C
6	202.5 °C	210 °C
7	215 °C	225 °C
8	227.5 °C	240 °C
9	240 °C	250 °C
10 ★	250 °C	260 °C

IGNITION OF THE OVEN BURNER

ATTENTION: Never turn the control knob before opening the oven door.

To light the oven burner operate as follows:

1. **Open the oven door to the full extent.**

WARNING: Risk of explosion! The oven door must be open during this operation.

2. Lightly press and turn the thermostat knob anti-clockwise (fig. 33) to max position "**10** ★".
3. Press the knob firmly until the burner lights.

Never continue this operation for more than 15 seconds. If the burner has still not ignited, wait for about 1 minute prior to repeating the ignition.

In case of mains failure, approach a lighted match or taper to the opening "**A**" (fig. 34) and press the knob firmly. **Never turn the gas thermostat before approaching a flame to the hole "A" of the floor.**

4. Wait about 10/15 seconds after the burner lighting before releasing the knob (time of priming of the valve).
5. Check that the burner has lit; if not, turn the knob clockwise back to "**0**" (burner off) and repeat the procedure from step 1.

6. Gently close the oven door and set the oven control knob to the required temperature.

If the flame extinguishes for any reason, the safety valve will automatically shut off the gas supply to the burner.

To re-light the burner, first turn the oven control knob to position "**0**" (off), **wait for at least 1 minute** and then repeat the lighting procedure.

For the correct use of the gas oven see the chapters "COOKING WITH FAN ASSISTED GAS OVEN" and "COOKING WITH GAS OVEN WITHOUT FAN MOTOR".

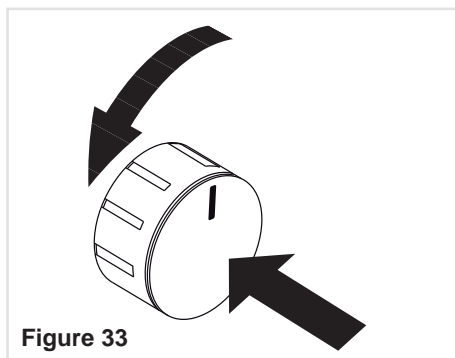


Figure 33

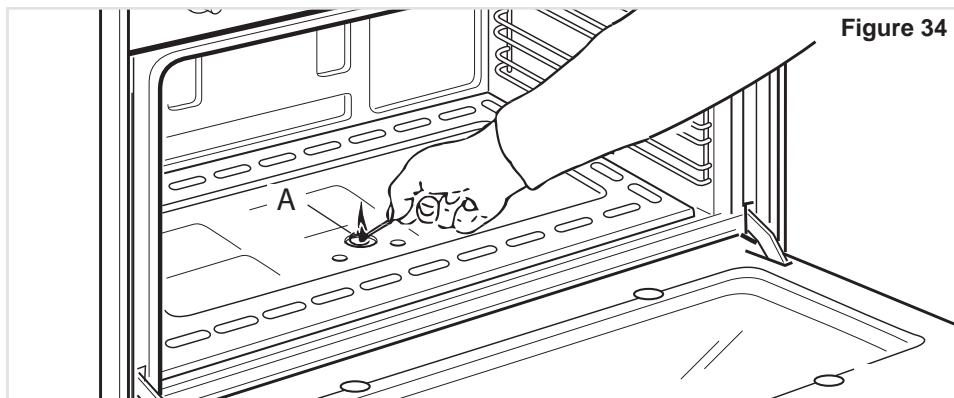


Figure 34

ELECTRIC GRILL

For safety reasons, it is not allowed to use the oven burner and the electric grill together, at the same time.

The electric grill only operates when the oven thermostat control knob is on position “0” (burner off).

The electric grill is controlled by a thermostat which allow to maintain the temperature constant.

The control of the temperature is assured by a thermostatic probe positioned inside the oven.

The probe must be always kept in its housing, in a clean condition, as an incorrect position or encrustment may cause an alteration in the control of the temperature.

To switch on the grill turn the control knob clockwise and set the knob to the required temperature between minimum and maximum position (fig. 35).

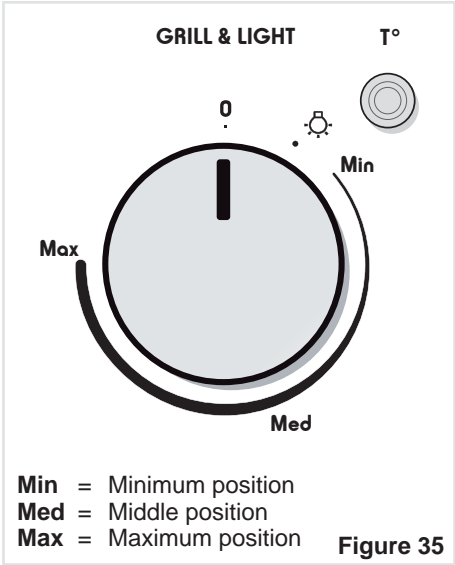
The indicator light close to the control knob is alight when the grill is operating.

Note: this indicator light may turn on and off during cooking as the grill maintains the set temperature.

The oven lamp stays alight during the grill operation.

Grilling with the oven door closed.

For the correct use of the electric grill see the chapters “COOKING WITH FAN ASSISTED GRILL”, “COOKING WITH ELECTRIC GRILL WITHOUT FAN MOTOR” or “KEEP WARM OR SLOW HEATING”.



GRILL TEMPERATURE TABLE	
Minimum position	50 °C
Maximum position	250 °C
Intermediate positions correspond to intermediate temperatures	


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

FAN MOTOR “COMBI-GAS”

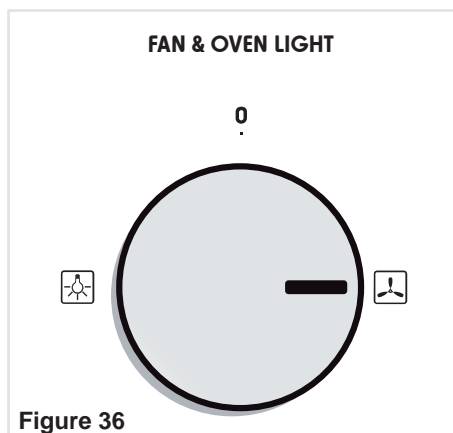
The fan motor is designed to distribute throughout the oven the heat generated by the oven gas burner or the electric grill.

The fan motor can also be used without the gas burner or the electric grill (without heating) to defrost frozen foods.

The fan motor is controlled by a control knob.


To switch on the fan motor turn the control knob to the position “” (fig. 36).

IMPORTANT: When using the fan motor together with the oven gas burner, switch on the fan only after the ignition of the gas burner.

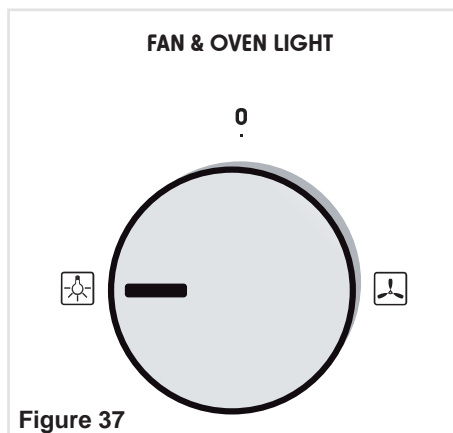


OVEN LIGHT

The oven provides an interior lamp to allow the visual inspection during the cooking with the gas oven.

To light the oven lamp turn the control knob to the position “” (fig. 37).

When using the electric grill, the oven lamp is always alight.



COOKING WITH FAN ASSISTED GAS OVEN

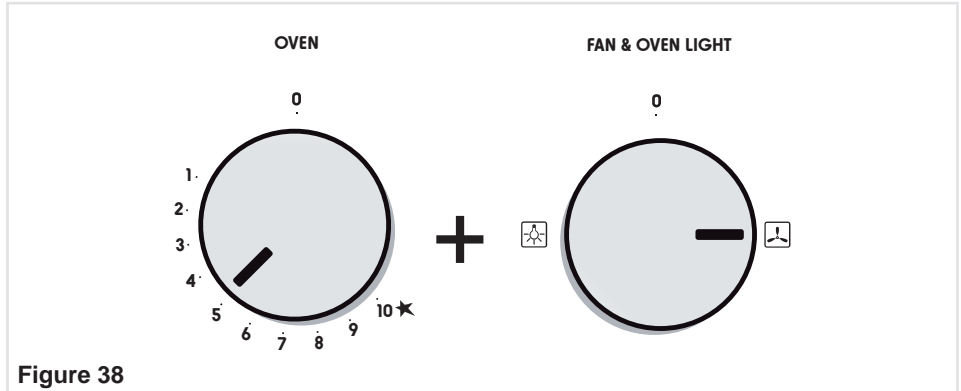
- OVEN BURNER AND FAN MOTOR -

After the ignition of the oven gas burner, gently close the oven door and switch on the fan motor.

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.



COOKING WITH GAS OVEN WITHOUT FAN MOTOR

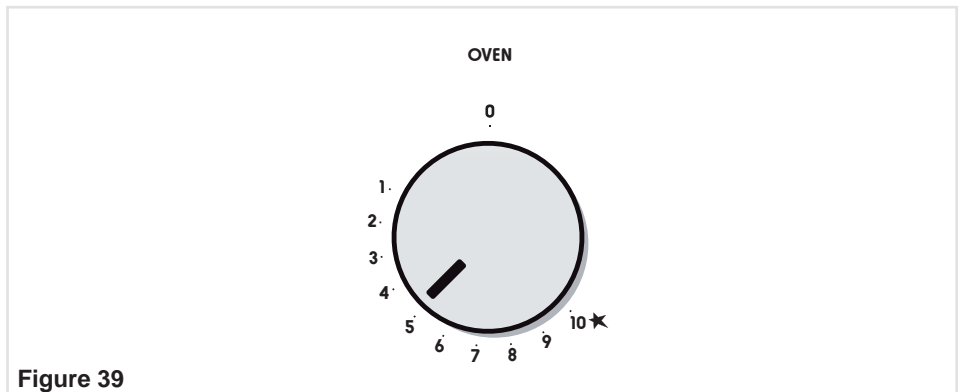
- OVEN BURNER WITHOUT FAN MOTOR -

After the ignition of the oven gas burner, gently close the oven door.

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.



COOKING WITH FAN ASSISTED GRILL

- ELECTRIC GRILL AND FAN MOTOR -

Switch on the electric grill and the fan motor and let the oven to preheat for about 5 minutes with the door closed.

The heat is mainly diffused by radiation and the fan then distributes it throughout the oven. 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.

The fan assisted grill shall be used with the oven door closed and with the control knob in the “Med” middle position (figs. 35, 40); never set the fan assisted grill to higher temperatures.

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.

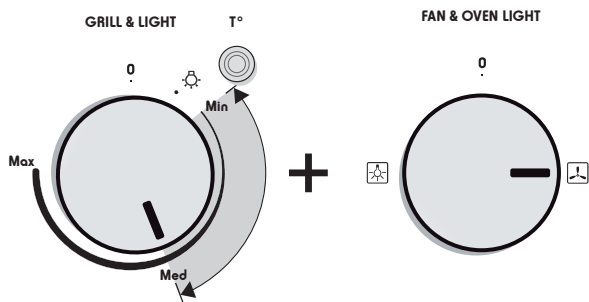


Figure 40

COOKING WITH ELECTRIC GRILL WITHOUT FAN MOTOR

- ELECTRIC GRILL WITHOUT FAN MOTOR -

Switch on the electric grill by turning the control knob to the “Max” maximum position (figs. 35, 41); let to preheat 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.

The grill shall be used with the oven door closed.

Use with the control knob in the “Max” maximum position for maximum 15 minutes; then proceed in the “Med” middle position (figs. 35, 41).

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.

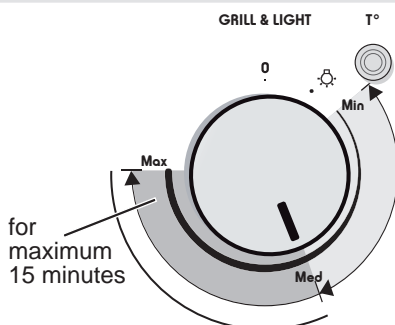


Figure 41

KEEP WARM OR SLOW HEATING

- ELECTRIC GRILL WITH FAN MOTOR -

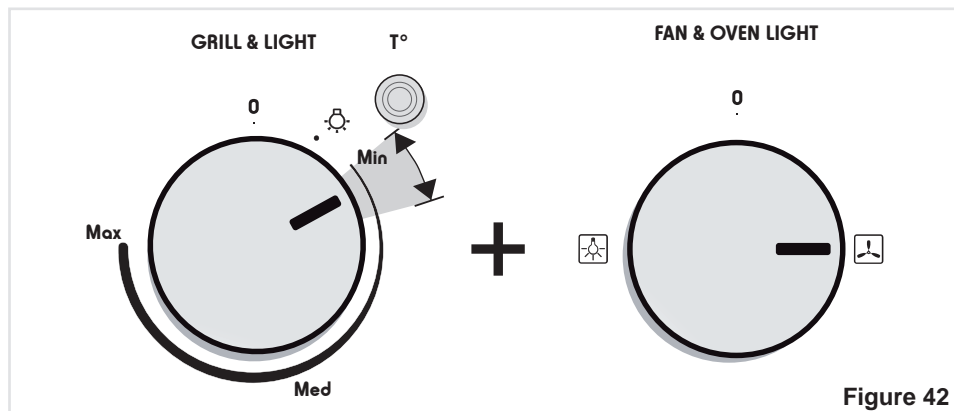
Switch on the electric grill and the fan motor.

Turn the grill control knob to the “Min” minimum position (figs. 35, 42).

The heat is diffused throughout the oven by forced convection.

Grilling with the oven door closed.

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



DEFROSTING FROZEN FOODS

- FAN ONLY -

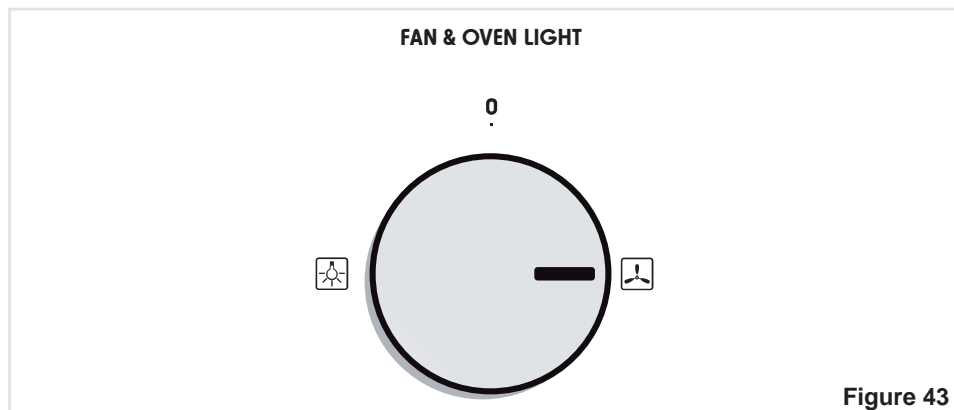
Switch on the fan motor only.

The gas oven control knob shall be in the “0” off position.

The electric grill control knob shall be in the “0” off position.

The defrosting is done by simple ventilation without heat.

NOTE: The oven lamp stays alight during this operation.



HOW TO USE THE 60 MINUTES MECHANICAL ALARM

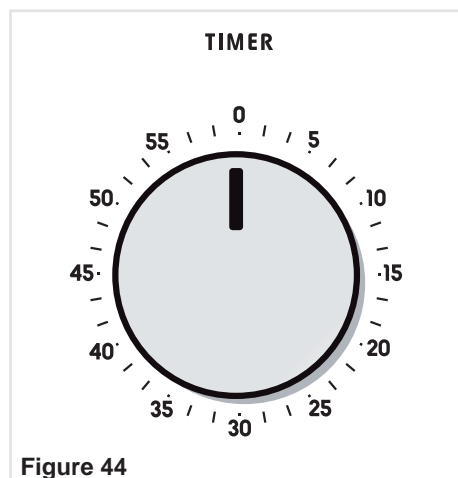
MINUTE COUNTER

The minute counter is a timed acoustic warning device which can be set for a maximum of 60 minutes.

The knob (fig. 44) must be rotated clockwise as far as the 60 minute position and then set to the required time by rotating it anticlockwise.

IMPORTANT WARNING: This is only a mechanical timer.

Remember to turn off the oven/grill 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 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.

INSIDE OF OVEN

The oven should always be cleaned after use when it has cooled down.

The cavity 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 cavity.

Abrasive cleaning agents or scouring pads/cloths should not be used on the cavity surface.

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 oven.

Let the oven cool down and pay special attention no to touch the hot heating elements inside the oven cavity.

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

Clean the filter after any cooking!

The grease filter can be removed for cleaning and should be washed regularly in hot soapy water (fig. 24 at page 23). Always dry the filter properly before fitting it back into the oven.

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. 45a - 45c) next to each burner is always clean to ensure trouble-free sparking.
- Check that the probe “**T**” (figs. 45a - 45c) 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. 45a - 45b) - failure to do so can cause serious problems.

TRIPLE RING BURNER

The triple ring burner must be correctly positioned (figs. 45c - 45e); the burner rib must be located in position as shown by the arrow (fig. 45c). The burner correctly positioned must not rotate (fig. 45d). Then position the cap “**A**” and the ring “**B**” (figs. 45d, 45e).

Figure 45a

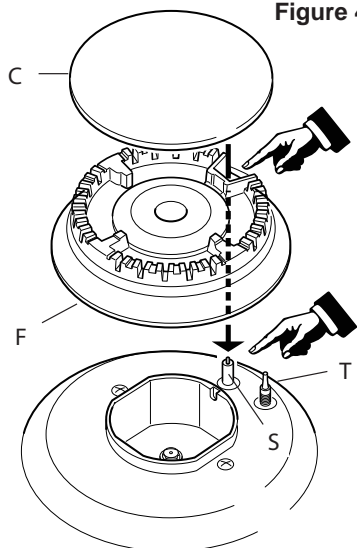


Figure 45b

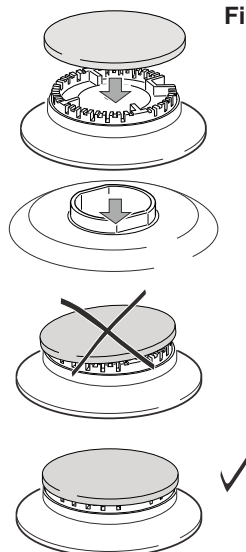


Figure 45c

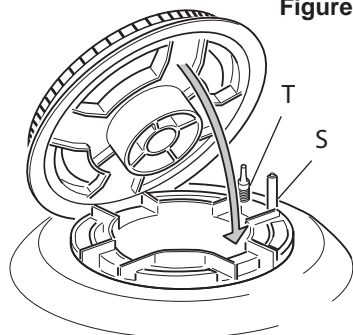


Figure 45e

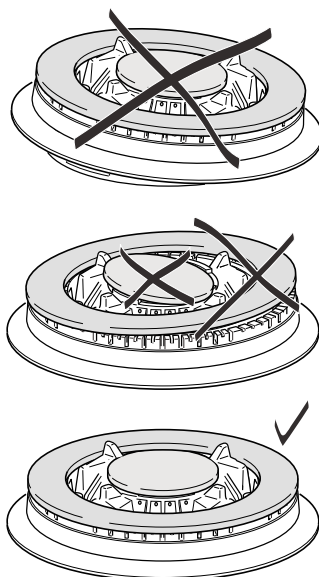
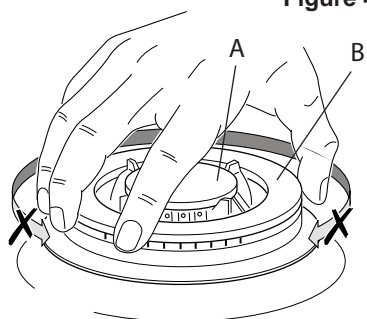


Figure 45d



REPLACING THE OVEN LIGHT

WARNING: Ensure the appliance is switched off and disconnected from the electrical power supply before replacing the lamp 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. 46).
- Replace the lamp “B” with a new one suitable for high temperatures (300°C) having the following specifications 220-240V or 230-240V, 50Hz, type E14 and same power (check watt power as stamped in the bulb itself) of the replaced lamp.
- Refit the protective cover “A”.

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

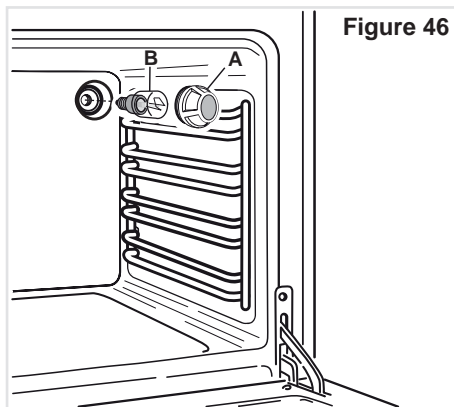


Figure 46

OVEN FLOOR

The oven floor “F” (fig. 47) can be easily removed to facilitate cleaning. Remember to replace the floor correctly afterwards. Be careful not to confuse the tray “L” with the oven floor “F”.

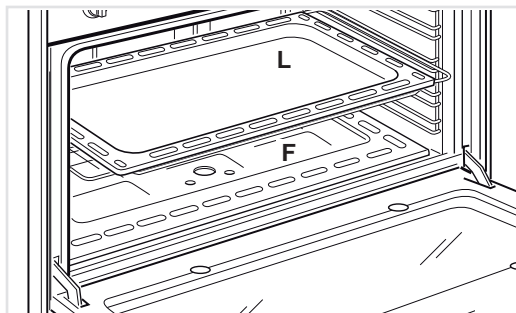


Figure 47

STORAGE COMPARTMENT

The storage compartment is accessible through the pivoting panel (fig. 48).



Do not store flammable material in the storage compartment.

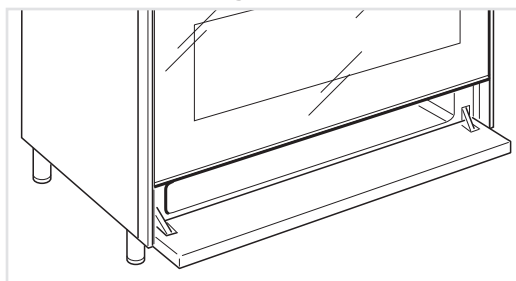


Figure 48

REMOVING AND REPLACING THE INNER DOOR GLASS PANE FOR CLEANING

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

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

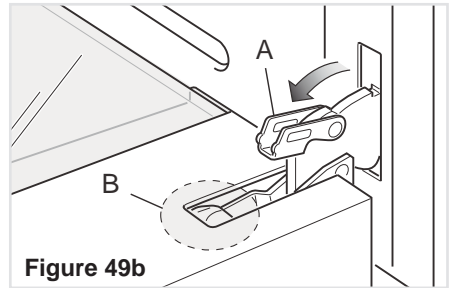
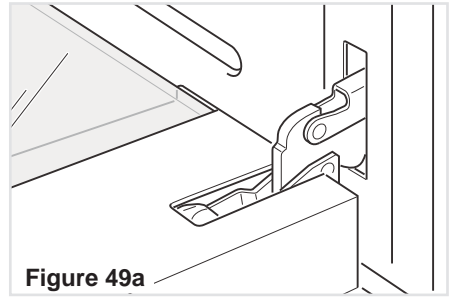
IMPORTANT!

- Take care, the oven door is heavy. If you have any doubts, do not attempt to remove the door.
- 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 glass surfaces 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 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.

REMOVING THE OVEN DOOR

The oven door can easily be removed as follows:

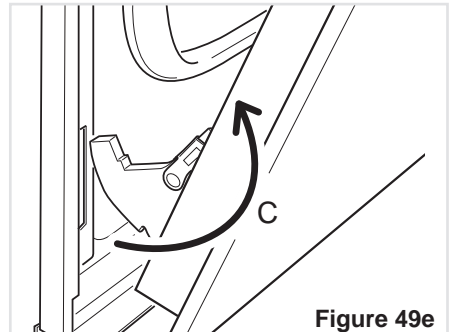
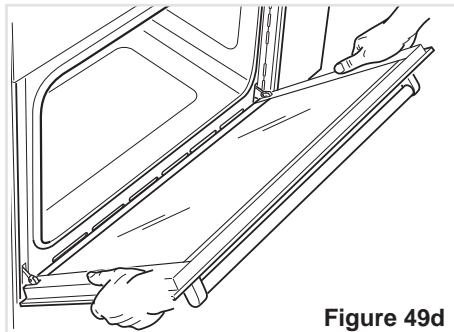
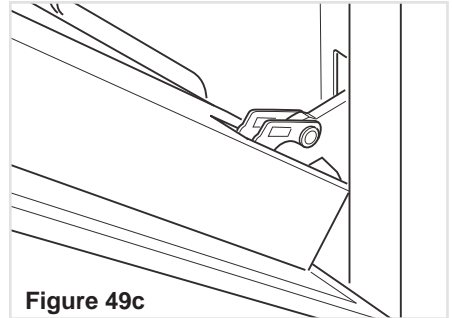
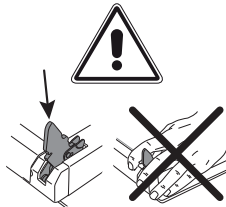
- Open the door to the full extent (fig. 49a).
- Open the lever "A" completely on the left and right hinges (fig. 49b).
- Hold the door as shown in fig. 49d.
- Gently close the door (until left and right hinge levers "A" are hooked to part "B" of the door (figs. 49b, 49c).
- Withdraw the hinge hooks from their location following arrow "C" (fig. 49e).
- Rest the door on a soft surface.



Important!

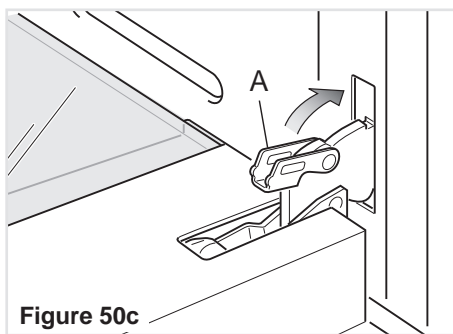
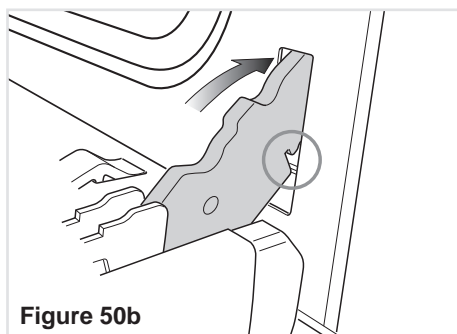
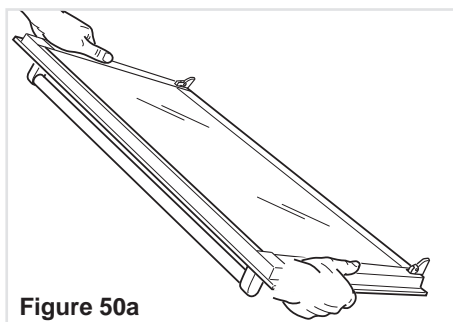
Always keep a safe distance from the door hinges, paying special attention to the position of your hands.

If the door hinges are not correctly hooked, they could unhook and close suddenly and unexpectedly with risk of injury.



REFIT THE DOOR

- Hold the door firmly (fig. 50a).
- Insert the hinge tongues into the slots, making sure that the groove drops into place as shown in the figure 50b.
- Open the door to its full extent.
- Fully close the levers “A” on the left and right hinges, as shown in the figure 50c.
- Close the door and check that it is properly in place.



CLEANING THE PANES OF GLASS

The oven door is 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. 49a).
- Open the lever "A" completely on the left and right hinges (fig. 49b).
- Hold the door as shown in fig. 49d.
- Gently close the door until left and right hinge levers "A" are hooked to part "B" of the door (figs. 49b, 49c).

2. Remove the inner pane:

- Gently remove the air deflector "G" at the top of the oven door (fig. 51a).
- Gently pull out the inner pane of glass (fig. 51b).

IMPORTANT: It is advisable, while removing the glass, to keep pressed in position the four rubber pads "D" (fig. 52a), 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.

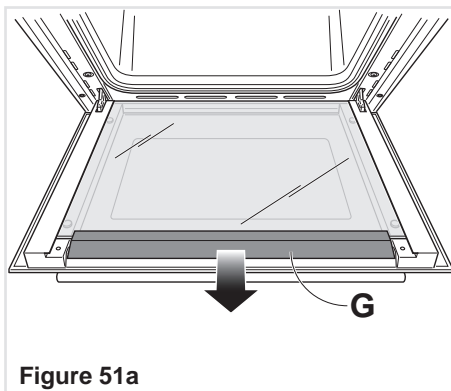


Figure 51a

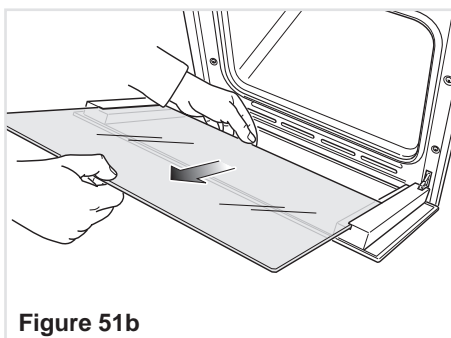


Figure 51b

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. 49c).

2. Replace the inner pane:

- Check that the four rubber pads are in place ("D" in fig. 52a).

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. 52b).

- Check that you are holding the pane the correct way. The shiny side shall face the inside of the oven.
- Insert the pane in the left "E" and right "F" slide guides (fig. 52b), and gently slide it to the retainers "H" (fig. 52c).
- Gently push the air deflector "G" back into place (fig. 52d).
- Unlock the oven door by opening it completely and closing the lever "A" on the left and right hinges (fig. 52e).

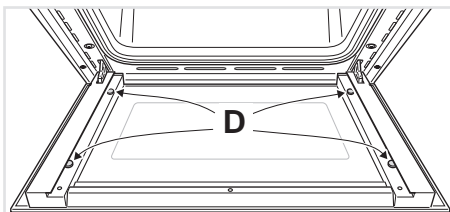


Figure 52a

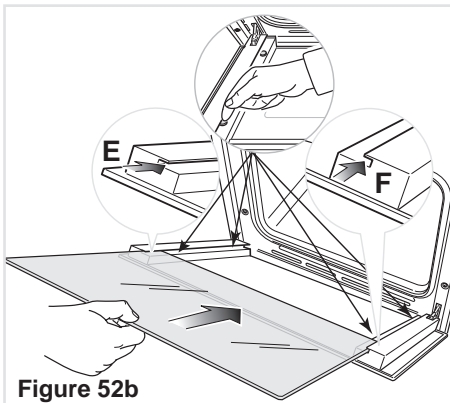


Figure 52b

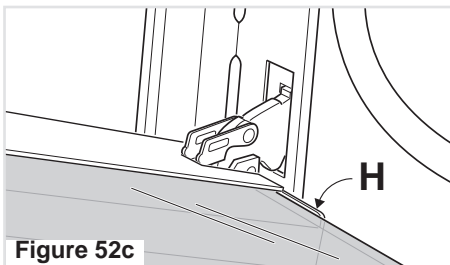


Figure 52c

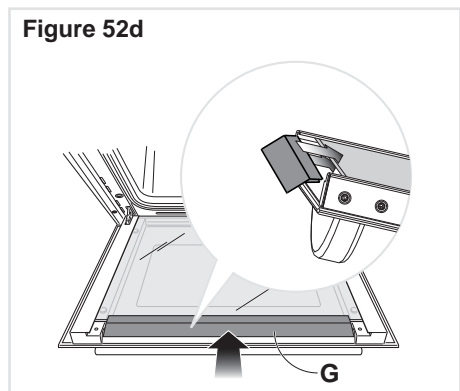


Figure 52d

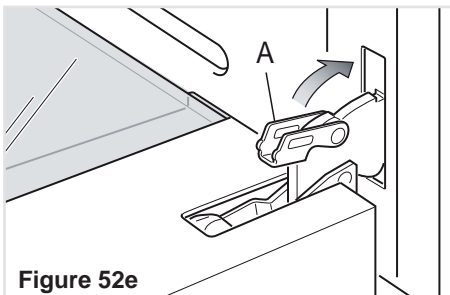


Figure 52e

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.

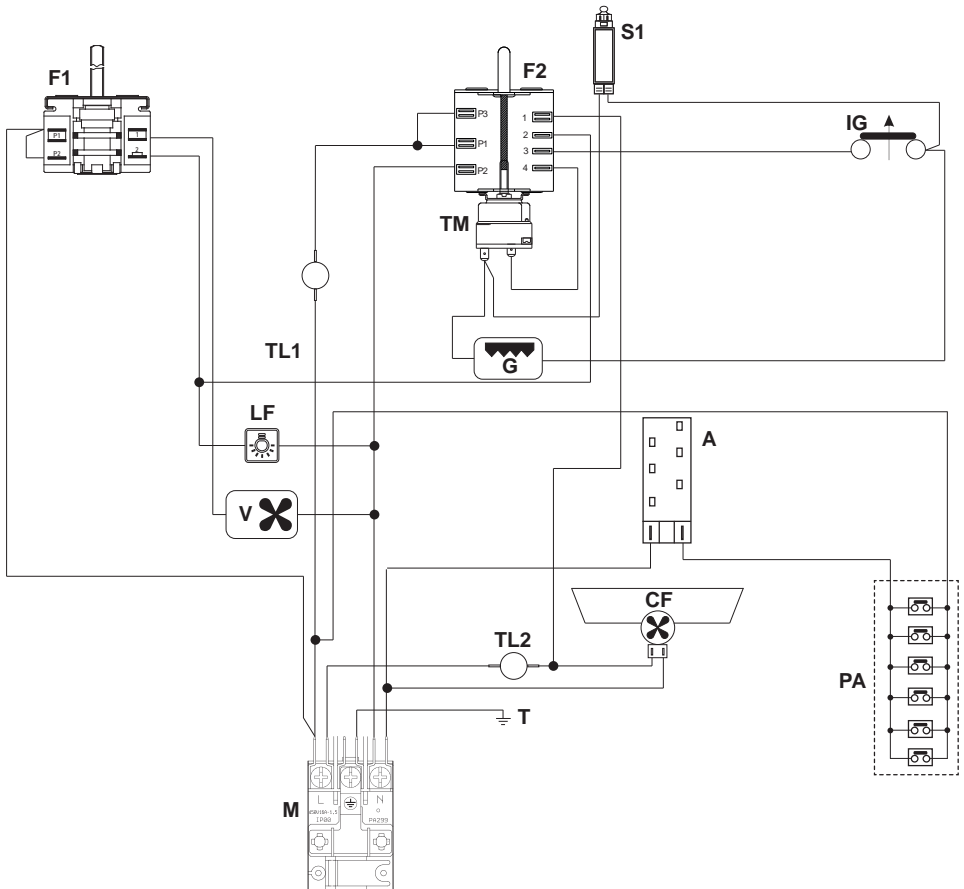
SERVICING THE APPLIANCE

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.

ELECTRIC DIAGRAM

Figure 53



ELECTRIC DIAGRAM KEY

F1	Oven light/fan motor switch	TL2	Thermal overload (operation of cooling fan motor)
F2	Grill element switch	S1	Grill thermostat pilot lamp
IG	Grill security switch	V	Oven fan motor
G	Grill heating element	PA	Ignition switches group
LF	Oven lamp	A	Ignition coil
TM	Grill thermostat	M	Terminal block
TL1	Thermal overload	T	Earth connection
CF	Cooling fan 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.

www.delonghi.com.au
www.delonghi.co.nz

