

GAS COOKER

100% ELBA QUALITY  
MADE IN ITALY



**ELBA**  
TALENT FOR COOKING



Made in Italy



## **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 preserve this booklet carefully. 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.***

## 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.**

- This appliance has been designed and manufactured in compliance with the applicable standards for the household cooking products and it fulfills all the safety requirements shown in this manual, including those for surface temperatures. Some people with sensitive skin may have a more pronounced temperature perception with some components although these parts are within the limits allowed by the norms. The complete safety of the appliance also depends on the correct use, we therefore recommend to always pay a extreme attention while using the product, especially in the presence of children.
- 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 therefore making it unsafe.
- Do not touch the appliance with wet or damp hands (or feet).
- Do not use the appliance whilst in bare feet.
- 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.

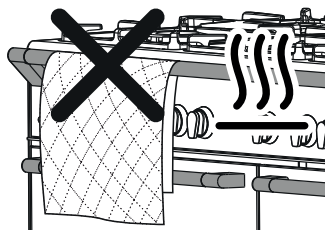
Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

- 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.
- **WARNING:** If the hob is cracked or otherwise damaged by falling objects etc., disconnect the appliance from the electrical power supply to avoid the possibility of electric shock and call Customer Service.
- **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 “CLEANING AND MAINTENANCE”.
  - 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 or base with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.
- Do not cover the hob with aluminium foils.
- 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.
- CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- The oven accessories (e.g. oven wire rack) must be fitted correctly as indicated at page 60, 61.
- IMPORTANT NOTE: The oven shelves (for some products one shelf only is provided) have not been designed to place the food

directly on the shelf itself. When cooking, always place the food in special containers or use specific materials suitable for the food contact.

- If the power supply cable is damaged, it must be replaced only by an authorized service agent in order to avoid a hazard.
- If the appliance is not fitted with a supply cord and a plug, or with other means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage category III conditions, means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- **WARNING:** The appliance and its accessible parts become hot during use.  
Care should be taken to avoid touching heating elements.  
Children less than 8 years of age shall be kept away unless continuously supervised.
- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.



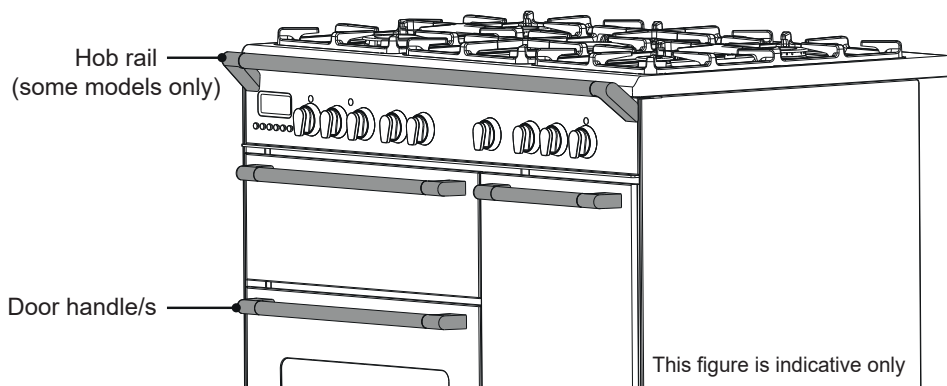
## WARNING – VERY IMPORTANT!

### FIRE/OVERHEATING HAZARD:

- Do not place towels/cloths etc onto the hob rail or oven door handle/s whilst the product is in use or hot.

### TO AVOID DAMAGE TO THE APPLIANCE:

- Do not lift/move the cooker by the hob rail or oven door handle/s.
- Do not lean on the hob rail or oven door handle/s.



# Advice for the installer

## IMPORTANT:

- The appliance is designed and approved for domestic use only and should not be installed in a commercial, semi commercial or communal environment.  
**Your product will not be guaranteed if installed in any of the above environments and could affect any third party or public liability insurances you may have.**
- This appliance is to be installed, regulated and adapted to function only by an authorized person in compliance with the current local regulations in force 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.
- This appliance shall only be serviced by authorized personnel.
- Always disconnect the appliance from mains power supply before carrying out any maintenance operations or repairs.
- **Important: The use of suitable protective clothing/gloves is recommended when handling or cleaning of this appliance.**
- **The walls of the units must not be higher than work top and must be capable of resisting temperatures of 70 °C above room temperature.**
- **We would point out that the adhesive which bonds the plastic laminate to the furniture must withstand temperatures not less than 150 °C to avoid delamination.**
- **Do not install the appliance near inflammable materials (e.g. curtains).**
- Some appliances are supplied with a protective film on steel and aluminium parts.  
**This film must be removed before using the cooker.**

## 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.

# 1 INSTALLATION

The installation conditions, concerning protection against overheating of the surfaces adjacent to the cooker, must conform to figs. 1.1 or 1.2.

The appliance must be kept no less than 200 mm away from any side wall which exceeds the height of the hob surface (figs. 1.1 or 1.2).

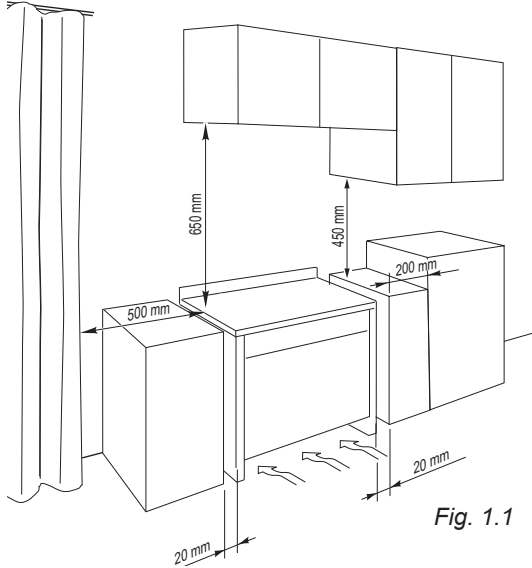


Fig. 1.1

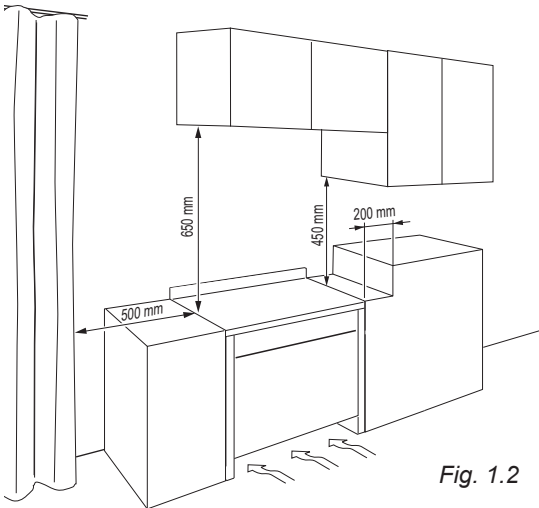


Fig. 1.2

The veneered syntetical material and the glue used must be resistant to a temperature of 150 °C in order to avoid ungluing or deformations.

Curtains must not be fitted immediatly behind appliance or within 500 mm of the sides.

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

**The appliance must be housed in heat resistant units.**

**The walls of the units must not be higher than work top and must be capable of resisting temperatures of 70 °C above room temperature.**

**Do not instal the appliance near inflammable materials (e.g. curtains).**

## ■ Class 1

(fig. 1.1)

Gas connection made using rubber hose which must be visible and easily inspected or using rigid or flexible metal pipe.

A space of at least 2 cm must be left between the cooker and any adjacent furniture, which must not exceed the height of the cooktop.

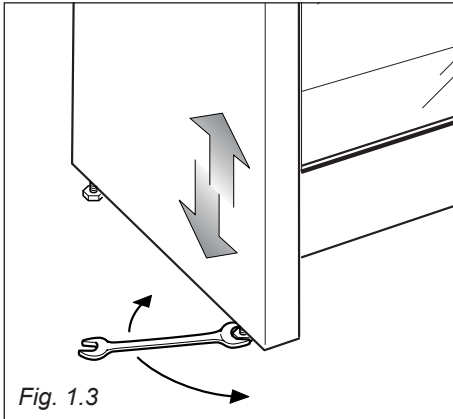
## ■ Class 2

### ■ Subclass 1

(fig. 1.2)

Gas connection made using rigid or flexible metal pipe.

**Important: Always maintain conditions that ensure the presence of an adequate air flow at the bottom of the appliance. Do not close off the space between the two levelling feet. If the space must be closed, leave an area of at least 1/4 of the space open.**

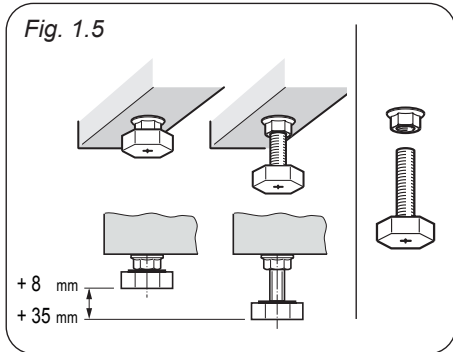
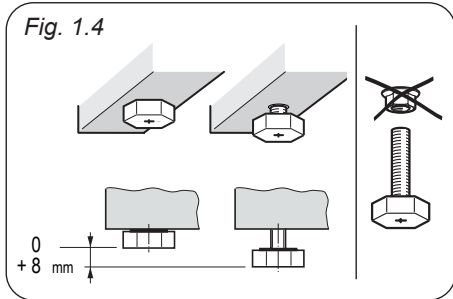


## LEVELLING THE COOKER

The cooker is equipped with 4 LEVELLING FEET and may be levelled by screwing or unscrewing the feet with a spanner (fig. 1.3).

The adjustable feet are already fitted to the cooker but the locking nuts which can be found in the oven packaging require to be fitted as detailed on figures 1.4 - 1.5.

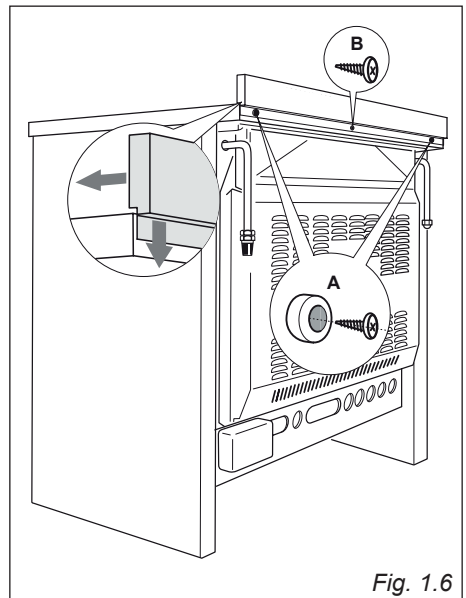
It is important to observe the prescriptions of figures 1.4 - 1.5.



## BACKGUARD (SUPPLIED WITH SOME MODELS ONLY)

Before installing the cooker, assemble the backguard "C" (fig. 1.6).

- The backguard "C" can be found packed at the rear of the cooker.
- Before assembling remove any protective film/adhesive tape.
- Remove the two spacers "A" and the screw "B" from the rear of the cooktop.
- Assemble the backguard as shown in figure 1.6 and fix it by screwing the central screw "B" and the spacers "A".





## MOVING THE COOKER

**WARNING:** When raising cooker to upright position always ensure two people carry out this manoeuvre to prevent damage to the adjustable feet (fig. 1.7).

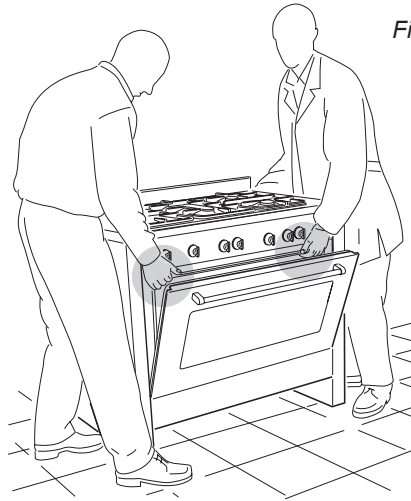


Fig. 1.7

### WARNING

Be careful: do not lift the cooker by the door handle when raising to the upright position (fig. 1.8).

### WARNING

When moving cooker to its final position **DO NOT DRAG** (fig. 1.9). Lift feet clear of floor (fig. 1.7).

Fig. 1.8

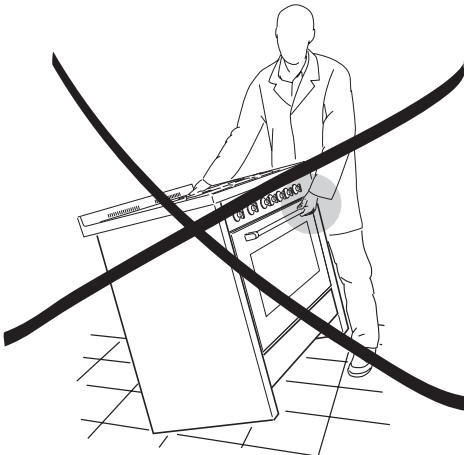


Fig. 1.9



## VENTILATION REQUIREMENTS

The appliance must be installed in compliance with applicable local regulations concerning ventilation and the evacuation of exhaust gases.

Intensive and prolonged use may require extra ventilation, e.g. opening a window, or more efficient ventilation increasing the mechanical suction power if this is fitted.

## CHOOSING SUITABLE SURROUNDINGS

The room where the gas appliance is to be installed must have a natural flow of air so that the gas can burn (in compliance with applicable local regulations).

The flow of air must come directly from one or more openings made in the outside walls with a free area of at least 100 cm<sup>2</sup> (or refer to applicable local regulations).

The openings should be near the floor and preferably on the side opposite the exhaust for combustion products and must be made so that they cannot be blocked from either the inside or the outside.

When these openings cannot be made, the necessary air can come from an adjacent room which is ventilated as required, as long as it is not a bed room or a danger area (in compliance with applicable local regulations).

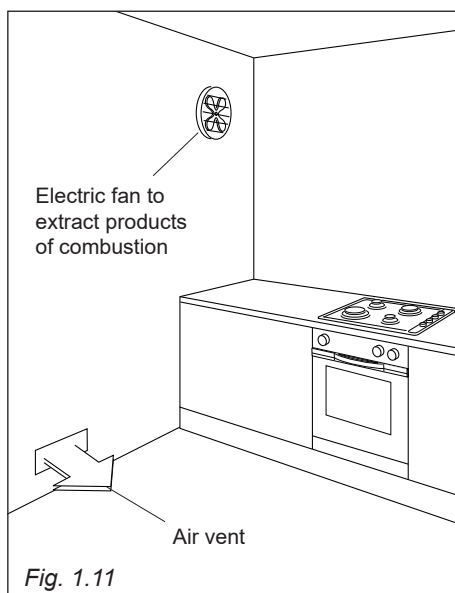
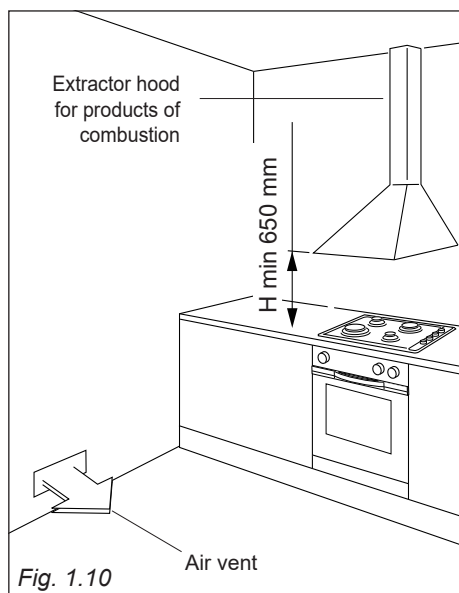
In this case, the kitchen door must allow the passage of the air.

## DISCHARGING PRODUCTS OF COMBUSTION

Extractor hoods connected directly to the outside must be provided, to allow the products of combustion of the gas appliance to be discharged (fig. 1.10).

If this is not possible, an electric fan may be used, attached to the external wall or the window; the fan should have a capacity to circulate air at an hourly rate of 3-5 times the total volume of the kitchen (fig. 1.11).

The fan can only be installed if the room has suitable vents to allow air to enter, as described under the heading "Choosing suitable surroundings".



# 2

## GAS SECTION

### GAS INSTALLATION REQUIREMENTS

#### Important!

- This appliance must be installed and serviced only by a suitably qualified, registered installer. The installer shall refer to the local standards in force.
- Failure to install the appliance correctly could invalidate any manufacturer's warranty.
- Before installation, make sure that the local distribution conditions (gas type and pressure) and the adjustment of this appliance are compatible. The appliance adjustment conditions are given on the plate or the label.
- If the gas pressure (for which the appliance is to be used) is variable or if it is not within the values indicated on the rating plate, it is mandatory to install a proper gas pressure regulator which must be adjusted to guarantee the correct operating pressure to the appliance (as per rating plate).  
The regulator must be installed, adjusted and tested by a qualified technician.
- **WARNING: Using the appliance with a wrong and/or variable gas pressure may be extremely dangerous and may result in serious injury to the user. Damage to the appliance could occur if not observing this condition.**  
The manufacturer declines every responsibility for any inconvenience resulting from the inobservance of this condition.

This appliance is supplied for use on LPG (check the gas regulation label attached on the appliance).

#### OR

This appliance is supplied for use on Natural gas or LPG (check the gas regulation label attached on the appliance).

- Appliances supplied for use on Natural gas: they are adjusted for this gas only and cannot be used on any other gas (LPG) without modification. The appliances are manufactured for conversion to LPG.
- Appliances supplied for use on LPG: they are adjusted for this gas only and cannot be used on any other gas (Natural gas) without modification. The appliances are manufactured for conversion to Natural gas.

If the Natural gas/LPG conversion kit is not supplied with the appliance this kit can be purchased by contacting the After-Sales Service.

#### FOR SOUTH AFRICA ONLY

**The appliance is predisposed and adjusted to operate with the gas G30/G31 (LPG USE).  
Operating pressure: 2,8 kPa.**

This appliance is manufactured for conversion to G20 (NATURAL GAS) if required and is supplied with a conversion kit.

**This appliance must only be connected to NATURAL GAS after a NATURAL GAS conversion kit has been fitted.**

## CONNECTING THE APPLIANCE TO THE GAS SUPPLY

The gas connection must be carried out by an authorised person according to the relevant standards.

Ensure that the room in which the cooker is to be installed is adequately ventilated, in compliance with applicable regulations.

- Connect the cooker to the gas mains utilizing rigid or flexible pipes.
- The gas supply is connected at the rear of the cooker to the right or left terminal of the gas inlet pipe (fig. 2.1a). The connection pipe must not cross the rear of the appliance.
- The unused inlet pipe must be closed off with the plug and sealing washer supplied (fig. 2.1b).

Fig. 2.1a

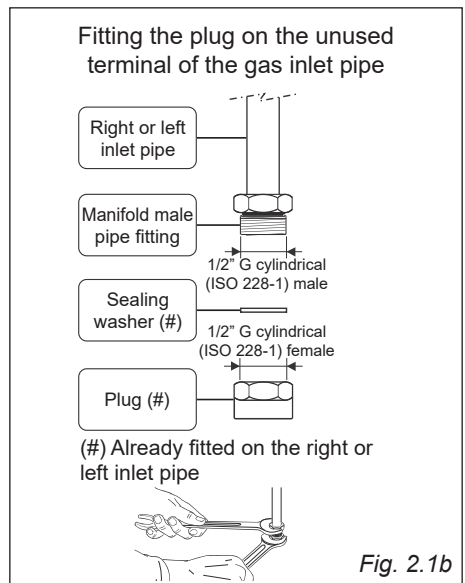
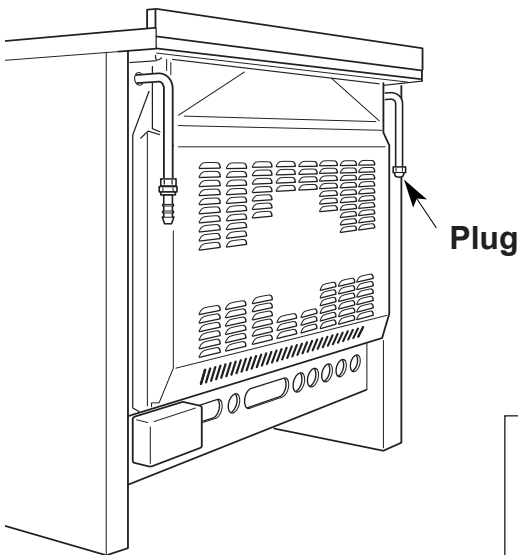


Fig. 2.1b

# POSSIBLE GAS CONNECTIONS

## GAS CONNECTION WITH A RUBBER HOSE

### Important!

**A rubber hose connection shall only be made if permitted by the applicable local regulations.**

The gas connection is made up of:

- the terminal fitting of the inlet pipe (right-hand or left-hand);
- sealing washer;
- the appropriate hose holder (for Natural gas or LPG). If not supplied with the appliance it can be purchased by contacting the After-Sales Service.

### Connecting the cooker to Natural gas

1. If not already fitted, fit the Natural gas hose holder on the inlet pipe, making sure that you place the sealing washer between them (as shown in fig. 2.2).
2. Connect the cooker to the gas supply using a suitable rubber hose (internal diameter 15 mm).

The hose must comply with the applicable local regulations and be of the correct construction for the type of gas being used.

3. Make sure that the hose is tightly and securely fitted at both ends.
4. Use a standard hose clamp (not supplied) to fasten the hose.

### Connecting the cooker to LPG

1. If not already fitted, fit the LPG hose holder on the inlet pipe, making sure that you place the sealing washer between them (as shown in fig. 2.2).
2. Connect the cooker to the gas supply using a suitable rubber hose (internal diameter 6 mm).

The hose must comply with the applicable local regulations and be of the correct construction for the type of gas being used.

3. Make sure that the hose is tightly and securely fitted at both ends.
4. Use a standard hose clamp (not supplied) to fasten the hose.
5. Install a gas pressure regulator.

### Important!

**To comply with applicable local regulations, a gas pressure regulator (conforming to the local regulations in force) must be installed when connecting the cooker to an LPG cylinder.**

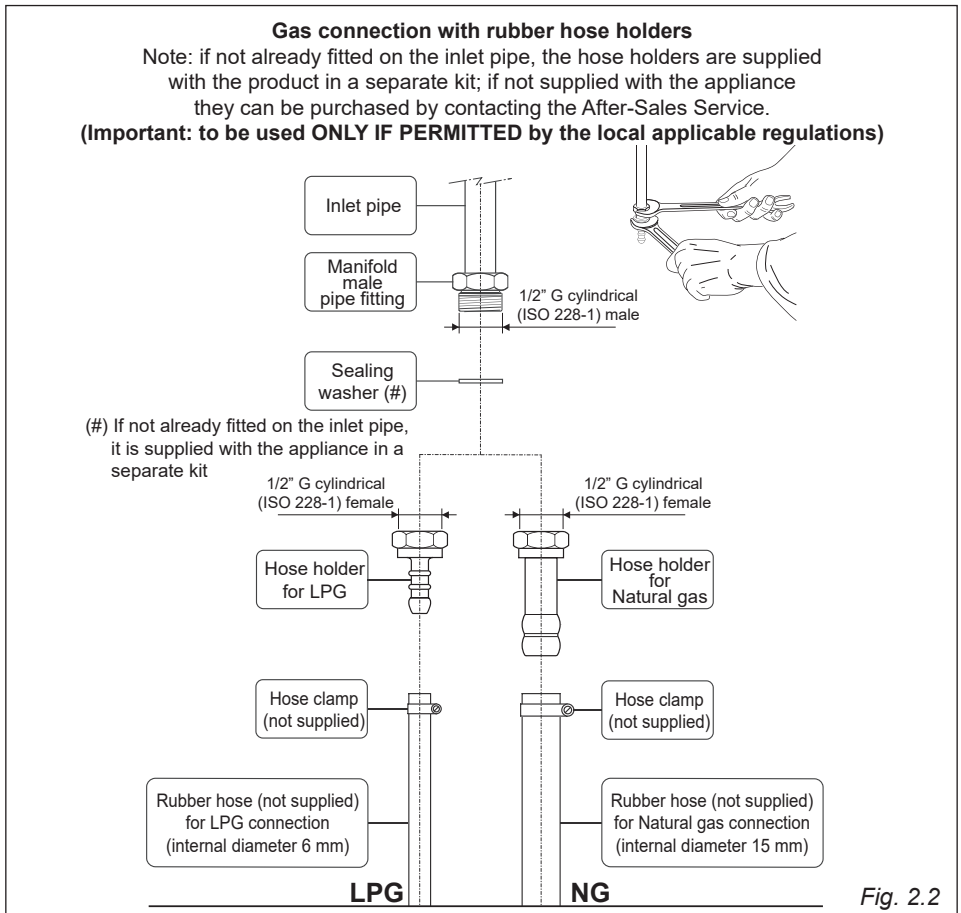
### When connecting the cooker to the gas supply with a rubber hose, make sure that

- the hose is as short as possible, without twists or kinks.
- the hose is not longer than 750 mm (or refer to applicable local regulations) and does not come into contact with sharp edges, corners or moving parts. Use a single rubber hose only; never connect the appliance with more than one rubber hose.
- the hose is not under tension, twisted, kinked, or too tightly bent, neither while the appliance is in use nor while it is being connected or disconnected.
- the hose does not come into contact with any part of the cooker with a surface temperature of 70 °C or above (or refer to applicable local regulations).
- the hose is not subject to excessive heat by direct exposure to flue products or by contact with hot surfaces.
- the hose can easily be inspected along its entire length to check its condition.

- the hose is replaced at the printed due date or if it shows signs of wear or damage, and replaced regardless of its condition after a maximum of three years.
- you inform the customer that the gas cylinder valve or the gas supply valve immediately by the cooker should be closed when the cooker is not in use.
- you inform the customer that the hose should not be subjected to corrosion by acidic cleaning agents.

**After connecting the cooker to the gas supply, make sure that you**

- check that the connections are correctly sealed using a soapy solution, but never a naked flame.
- check whether the injectors are correct for the type of gas being used. If not, follow the instructions under “GAS MAINTENANCE”.
- replace the sealing washer/s on the slightest sign of deformation or imperfection. The sealing washer/s is/are the part/s which guarantee/s a good seal in the gas connection.
- use two spanners when fitting the hose holder (fig. 2.2).



## **GAS CONNECTION WITH RIGID PIPES OR A FLEXIBLE PIPE**

The gas connection is made up of:

- the terminal fitting of the inlet pipe (right-hand or left-hand)
- sealing washer.

### **Important!**

**If fitted, remove the hose holder from the terminal fitting of the inlet pipe.**

**When connecting the cooker to the gas supply with rigid pipes or a flexible pipe, make sure that**

- you use rigid pipes or a flexible pipe complying with applicable local regulations. The flexible pipe shall be of the correct construction for the type of gas being used.
- if compression fittings are used, you tighten them firmly using two spanners (fig. 2.3).
- the connection with rigid metal pipes does not cause stress or pressure to the gas piping.
- the flexible pipe is not under tension, twisted, kinked or too tightly bent, neither while the appliance is in use nor while it is being connected or disconnected.
- the flexible pipe does not exceed 2000 mm in length (or refer to applicable local regulations) and does not come into contact with sharp edges, corners or moving parts. Use a single flexible pipe only; never connect the cooker with more than one flexible pipe.
- the flexible pipe can easily be inspected along its entire length to check its condition; if it has an expiry date, it should be replaced before that date.
- if using a flexible pipe which is not entirely made of metal, make sure that it does not come into contact with any part of the cooker with a surface temperature of 70 °C or above (or refer to applicable local regulations).
- the rigid or flexible pipe is not subject to excessive heat by direct exposure to flue products or by contact with hot surfaces.
- the rigid or flexible pipe is replaced if it shows signs of wear or damage.
- a gas pressure regulator, in compliance with the applicable local regulations, is installed when connecting to an LPG cylinder.
- you inform the customer that the cylinder valve or the supply valve immediately by the appliance should be closed when the cooker is not in use.
- you inform the customer that the rigid or flexible pipe should not be subjected to corrosion by acidic cleaning agents.

**After connecting the cooker to the gas supply, make sure that you**

- check that the connections are correctly sealed using a soapy solution, but never a naked flame.
- check whether the injectors are correct for the type of gas being used. If not, follow the instructions under "GAS MAINTENANCE".
- replace the sealing washer/s on the slightest sign of deformation or imperfection. The sealing washer/s is/are the part/s which guarantee/s a good seal in the gas connection.
- use two spanners when connecting the rigid or flexible pipe (fig. 2.3).

## Gas connection with rigid or flexible pipe

Note: if already fitted on the inlet pipe,  
remove the rubber hose holder

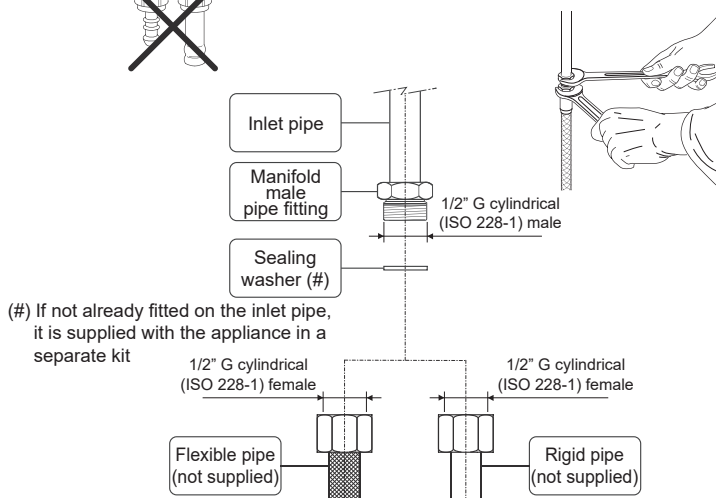


Fig. 2.3

## GAS MAINTENANCE

For the gas category check the data label attached on the appliance.

TABLE FOR THE CHOICE OF THE INJECTORS

Cat: I 3+		G30/G31 28-30/37 mbar			
BURNERS	Nominal power [kW]	Reduced power [kW]	Ø injector [1/100 mm]	Ring opening [mm]	
Auxiliary (A)	1,00	0,40	50	-	
Semi-rapid (SR)	1,75	0,45	65	-	
Rapid (R)	3,00	0,75	85	-	
Double-ring compact (DCC)	4,00	1,50	100	-	
Dual (D)	inner crown	0,80	0,40	44	-
	outer crown	4,20 (3,80 at G30/G31)	1,50	98	-
Oven	5,00	1,30	107	4 (*)	
Grill	2,50	-	80	2 (*)	



**TABLE FOR THE CHOICE OF THE INJECTORS**

<b>Cat: II 2H 3+</b>		<b>G30/G31</b> 28-30/37 mbar			<b>G20</b> 20 mbar		
<b>Cat: II 2E 3+</b>		<b>G30/G31</b> 28-30/37 mbar			<b>G20/G25</b> 20/25 mbar		
<b>BURNERS</b>	<b>Nominal power [kW]</b>	<b>Reduced power [kW]</b>	<b>Ø injector [1/100 mm]</b>	<b>Ring opening [mm]</b>	<b>Ø injector [1/100 mm]</b>	<b>Ring opening [mm]</b>	
Auxiliary (A)	1,00	0,40	50	-	72 (X)	-	
Semi-rapid (SR)	1,75	0,45	65	-	97 (Z)	-	
Rapid (R)	3,00	0,75	85	-	128 (H3)	-	
Double-ring compact (DCC)	4,00	1,50	100	-	150 (H3)	-	
Dual (D)	inner crown	0,80	0,40	44	-	68 (H1)	-
	outer crown	4,20 (3,80 at G30/G31)	1,50	98	-	155 (H3)	-
Oven	5,00	1,30	107	4 (*)	165	1,5 (*)	
Grill	2,50	-	80	2 (*)	120	2 (*)	

(\*) Reference value

**AIR VENT NECESSARY FOR GAS COMBUSTION = (2 m<sup>3</sup>/h x kW)**

<b>BURNERS</b>	<b>Air necessary for combustion [m<sup>3</sup>/h]</b>	
Auxiliary (A)	2,00	
Semi-rapid (SR)	3,50	
Rapid (R)	6,00	
Double-ring compact (DCC)	8,00	
Dual (D)	inner crown	1,60
	outer crown	8,40 (7,60 at G30/G31)
	inner & outer crown	10,00 (9,20 at G30/G31)
Oven	10,00	
Grill	5,00	

### **LUBRICATION OF THE GAS TAPS**

- In case of difficulty in the gas taps operation, call Service.

### **IMPORTANT**

**All intervention regarding installation maintenance of the appliance must be fulfilled with original factory parts. The manufacturer declines any liability resulting from the non-compliance of this obligation.**

## REPLACEMENT OF THE INJECTORS OF THE BURNERS

Select the injectors to be replaced according to the "Table for the choice of the injectors".

The nozzle diameters, expressed in hundredths of a millimetre, are marked on the body of each injector.

**If the injectors are not supplied they can be obtained from the "Service Centre".**

## REPLACEMENT OF THE INJECTORS OF THE COOKTOP BURNERS

To replace the injectors proceed as follows:

- Remove pan supports and burners from the cooktop.
- Using a wrench, substitute the nozzle injectors "J" (figs. 2.4, 2.5a, 2.5b) with those most suitable for the kind of gas for which it is to be used.

**The burners are conceived in such a way so as not to require the regulation of the primary air.**

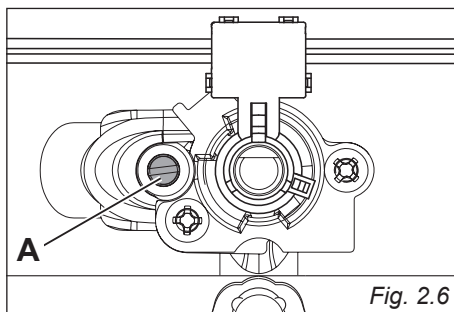
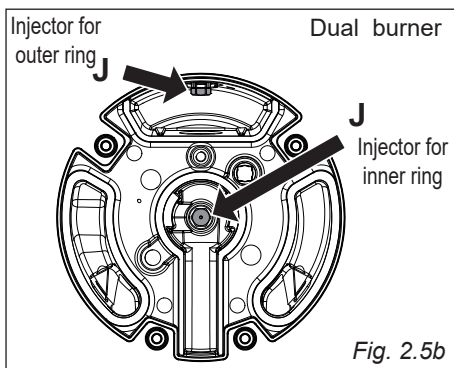
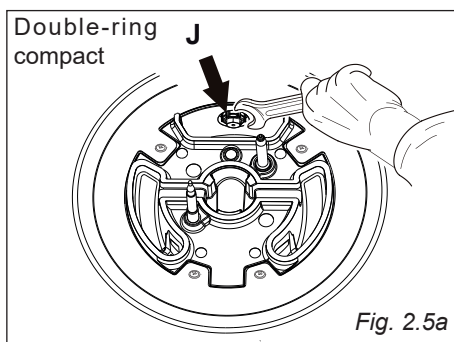
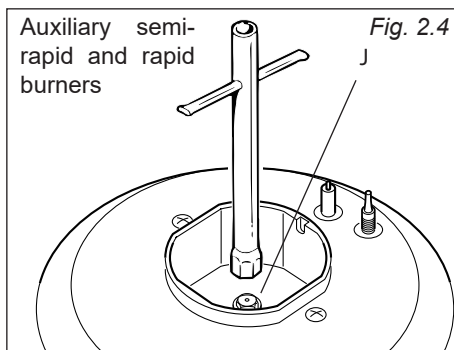
## ADJUSTING OF THE MINIMUM OF THE TOP BURNERS

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

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

- Light the burner.
- Set the gas valve to the "minimum rate" position.
- Remove the knob.
- Using a screwdriver turn the screw "A" until adjustment is correct (fig. 2.6).
- **Dual burner:** For the dual burner set the minimum (as indicated above) for both the gas valves (one for the inner and one for the outer ring). The operations must be carried out one gas valve at a time.

**Normally for LPG (G30/G31), tighten up the regulation screw.**



## OPERATIONS TO BE EXECUTED FOR THE REPLACEMENT OF THE INJECTORS OF THE OVEN AND GRILL BURNERS

### a) oven burner

- Lift and remove the lower panel inside the oven.
- Unscrew and remove the burner securing screw "A" (fig. 2.7).
- Slacken screw "B" (fig. 2.7).
- Withdraw the burner in the manner shown in figure 2.8, 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. 2.8) and replace with a new injector selected in accordance with the "Table for the choice of the injectors"; then replace the burner repeating the above steps in reverse order.

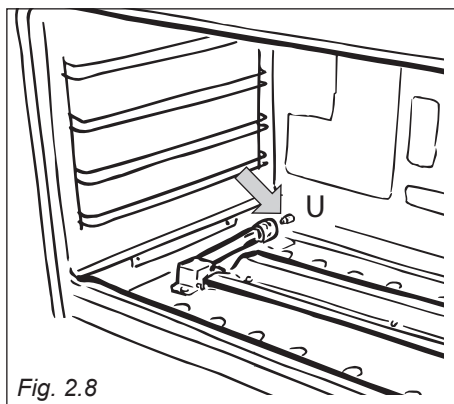


Fig. 2.8

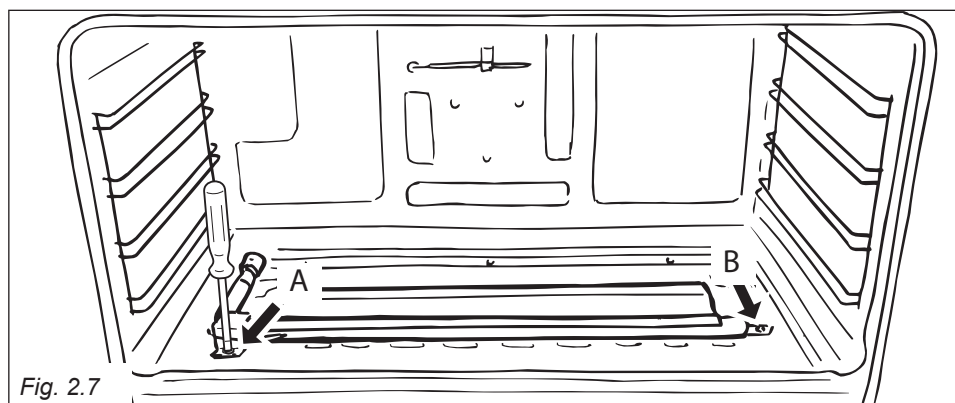
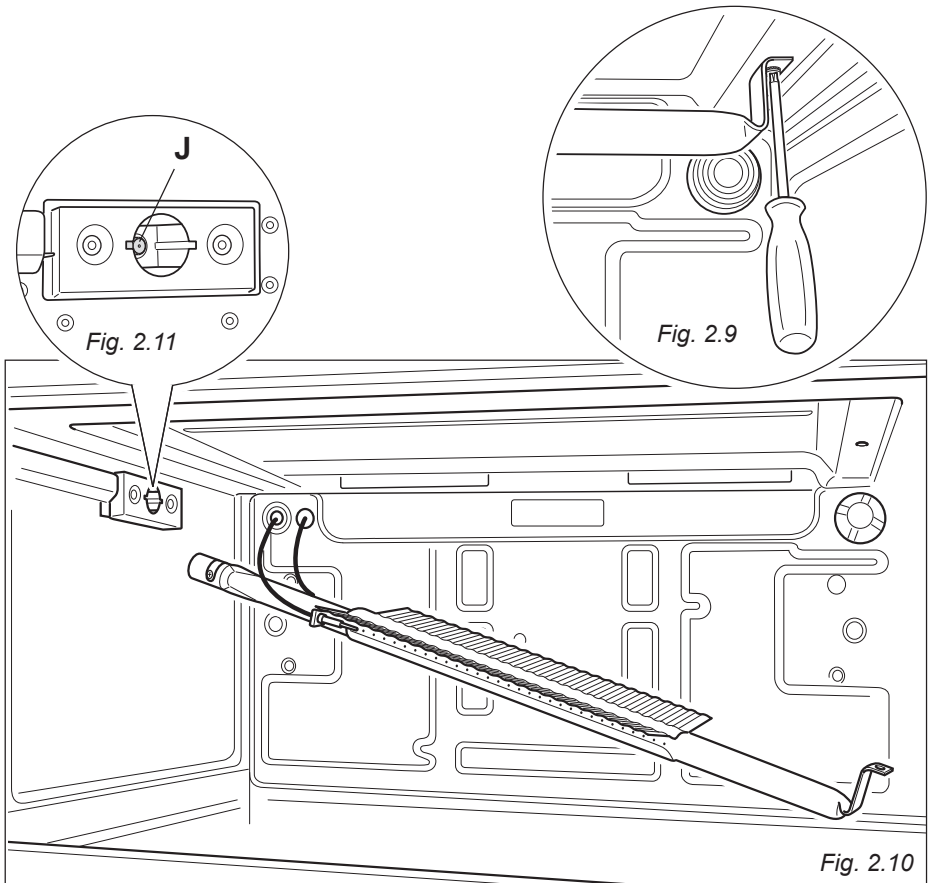


Fig. 2.7

## b) grill burner

- Remove the burner by unscrewing the front screw (fig. 2.9). Gently suspend the burner as shown in figure 2.10. Be careful not to damage the wire of the electric ignition and the probe of the safety valve.
- Using a 7 mm box spanner, unscrew the “J” injector (fig. 2.11) and replace with a new one selected in accordance with the “Table for the choice of the injectors”; then replace the burner repeating the above steps in reverse order.



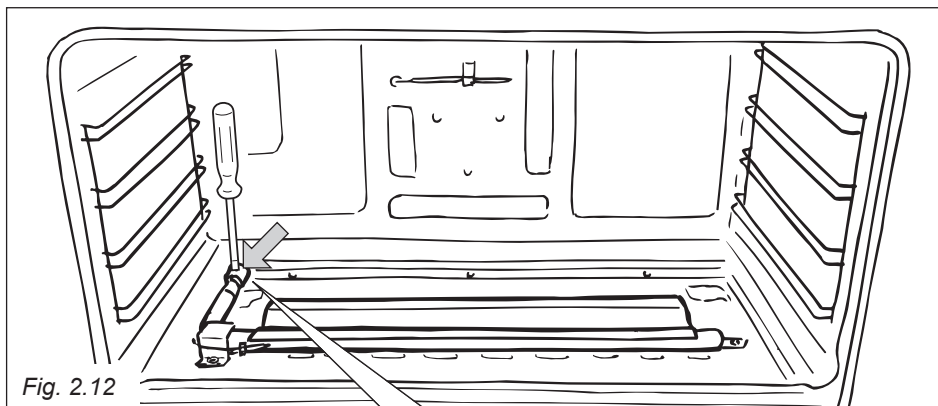


Fig. 2.12

## REGULATION OF AIR SUPPLY TO OVEN AND GRILL BURNERS

Using a cross-head screwdriver, slacken the screw securing the air flow regulation collar (fig. 2.12 and 2.13) and move the collar forward or backward to increase or reduce the air aperture in accordance with gas type and the indications in the "Table for the choice of the injectors". Light the burner and check the flame.

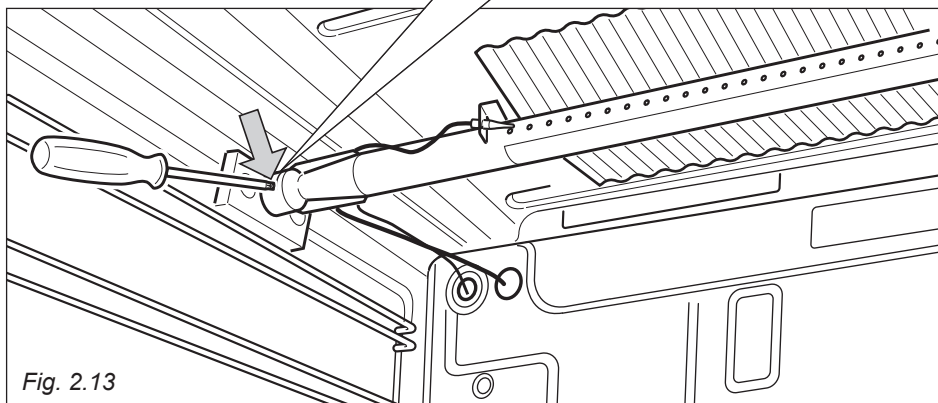
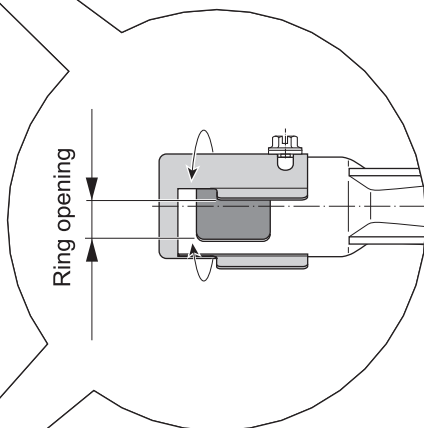


Fig. 2.13

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



Flame correct



Flame faulty in primary air



Flame with excess primary air

## ADJUSTMENT OF THE OVEN BURNER MINIMUM

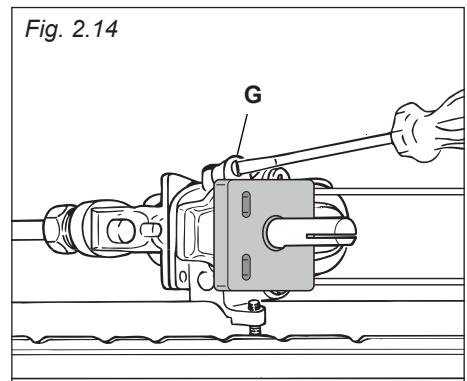
This needs to be done only for the oven burner (the grill is a fixed capacity) by acting on the thermostat.

Considering that 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 burner by setting the thermostat knob on position “10” or “240” or **Max**★ (maximum);
- remove the knob and unscrew the by-pass screw “G” (fig. 2.14) 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” or “130” (minimum) to operate the thermostat by-pass;
- after having removed the knob again and being very careful not to turn the tap rod, slowly screw the by-pass screws “G” (fig. 2.14) until you obtain a flame of 3-4 mm in height.

**Normally for LPG (G30/G31), tighten up the regulation screw.**



# 3 ELECTRICAL SECTION

**IMPORTANT:** The appliance must be installed by a qualified technician according with the current local regulations and in compliance with the manufacturer instructions. Incorrect installation might cause harm and damage to people, animals or objects, for which the manufacturer accepts no responsibility.

Before carrying out any work on the electrical section of the appliance, it must be disconnected from the mains.

Connection to a good earth wiring system is absolutely essential.

The manufacturer accepts no responsibility for any inconvenience caused by failure to comply with this rule.

**WARNING:** If the hob surface is cracked disconnect the appliance from the mains and contact the After-Sales Service.

## GENERAL

- Connection to the mains must be carried out by qualified personnel in accordance with current regulations.
- 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.
- Models supplied with plug: The plug must be connected to an earthed socket in compliance with safety standards.
- Models supplied without plug: The appliance is supplied without a power supply plug and therefore if you are not connecting directly to the mains, a standardized plug suitable for the load must be fitted.
- The appliance can 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 at any point.
- 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 available in the after sales service.

**N.B. For connection to the mains, do not use adapters, reducers or branching devices as they can cause overheating and burning.**

If the installation requires alterations to the domestic electrical system or if the socket and appliance plug are incompatible, call an expert.

He should also check that the socket cable section is suitable for the power absorbed by the appliance.

## ELECTRICAL FEEDER CABLE CONNECTION

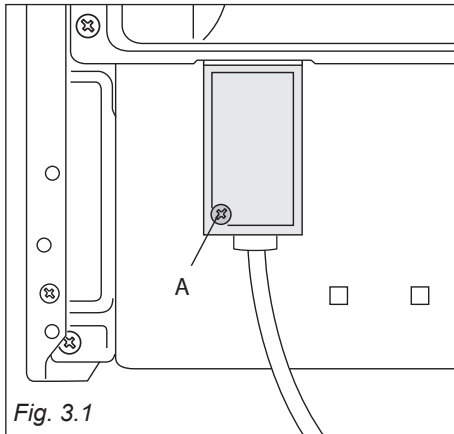
**Important!** This appliance must be connected to the electricity supply only by an authorised person.

**WARNING:** If the power supply cable is damaged, it must be replaced only by an authorised service agent in order to avoid a hazard.

To connect the supply cable:

- Remove the screw securing the cover "A" on the rear of the cooker (fig. 3.1).
- Unscrew cable clamp "D" (fig. 3.2).
- Connect the wires to the terminal block "B" as shown in the diagram in figure 3.3.
- Take up any slack in the cable and secure with the cable clamp "D".
- Replace the cover "A".

**Note:** The earth conductor must be left about 3 cm longer than the others.



### FEEDER CABLE SPECIFICATIONS

- Type H05RR-F
- or Type H05V2V2-F" (resistance to temperatures of 90 °C)

#### Models without electric hotplates

220-240 V ac 3 X 0,75 mm<sup>2</sup> (\*) (\*\*)

#### or Type SJT

220 V ac AWG 18/3 (\*) (\*\*)

#### Models with electric hotplates

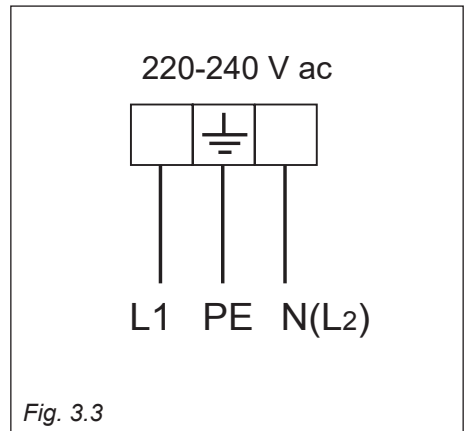
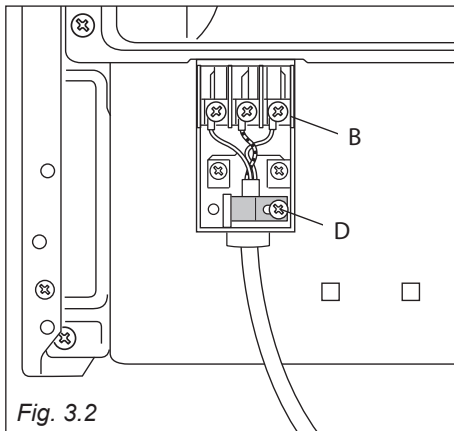
220-240 V ac 3 X 1,5 mm<sup>2</sup> (\*) (\*\*)

#### or Type SJT

220 V ac AWG 14/3 (\*) (\*\*)

(\*) Connection possible with plug and outlet

(\*\*) Connection with wall box connection.







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# Advice for the user

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# 1 COOKING HOB

Fig. 1.1

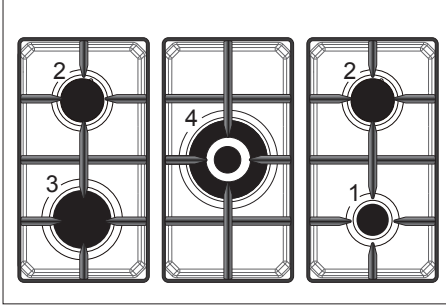


Fig. 1.2

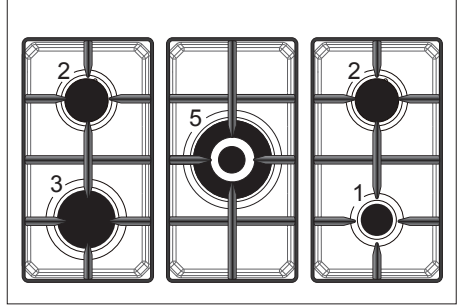


Fig. 1.3

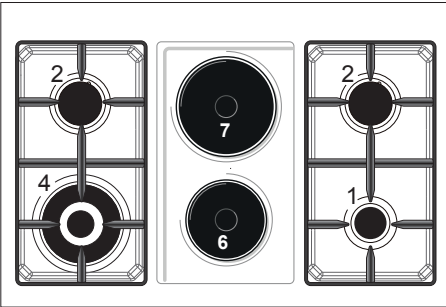


Fig. 1.4

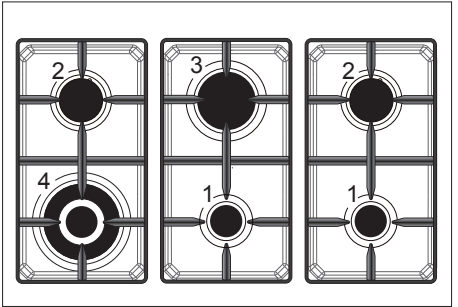


Fig. 1.5

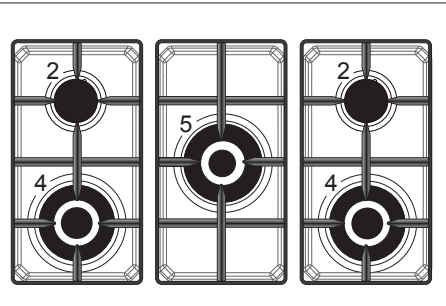
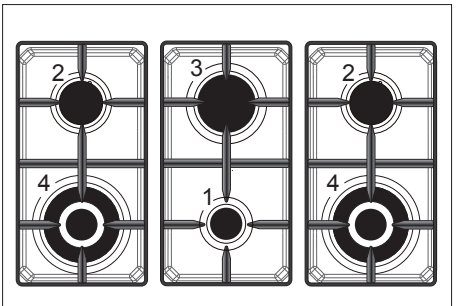


Fig. 1.6



**NOTE:**  
This figures are indicative only.

## **GAS BURNERS**

- |                                |   |
|--------------------------------|---|
| 1. Auxiliary burner (A)        | 1,00 kW                                 |
| 2. Semi-rapid burner (SR)      | 1,75 kW                                 |
| 3. Rapid burner (R)            | 3,00 kW                                 |
| 4. Double-ring compact (DCC)   | 4,00 kW                                 |
| 5. Dual burner (DB) (*)        | 5,00 kW or 4,60 for G30/G31             |
| 6. Electrical plate (Ø 145 mm) | 1000 W Normal or 1500 W Rapid (red dot) |
| 7. Electrical plate (Ø 180 mm) | 1500 W Normal or 2000 W Rapid (red dot) |

**(\*) IMPORTANT: The Dual burner is controlled by two separate knobs; one knob for the inner ring only and one knob for the outer ring only. The inner and outer ring can be used together or separately. After using the dual burner check both the control knobs are in the closed “●” (off) position.**

### **Notes:**

- The electric ignition is incorporated in the thermostat control knob.
- The appliance has a safety valve system fitted, the flow of gas will be stopped if and when the flame should accidentally go out.

### **CAUTION:**

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

### **CAUTION:**

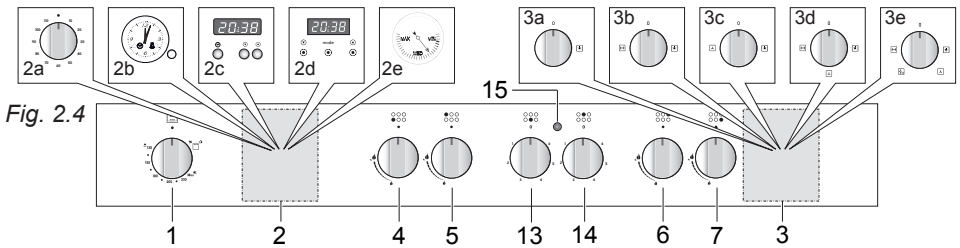
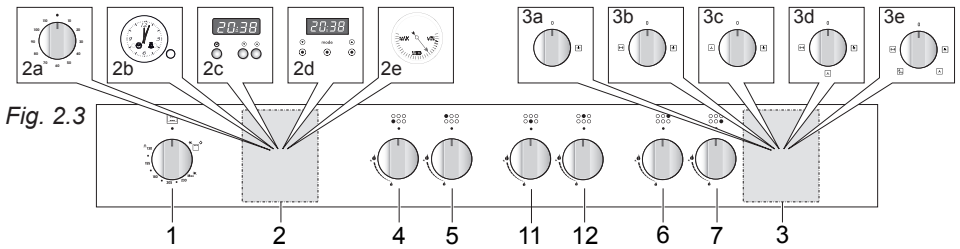
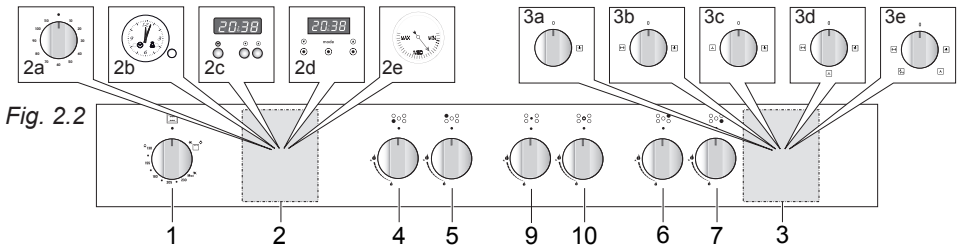
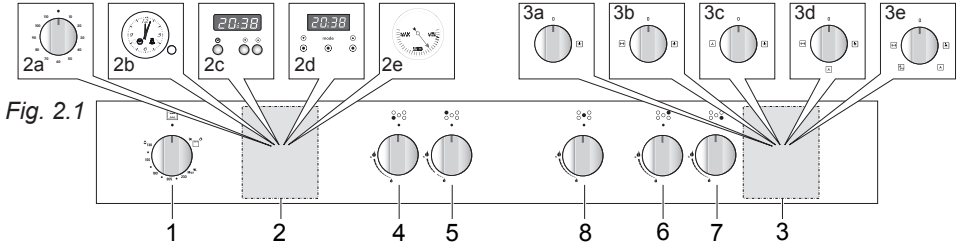
Gas appliances produce heat and humidity in the environment in which they are installed. Ensure that the cooking area is well ventilated by opening the natural ventilation grilles or by installing an extractor hood connected to an outlet duct.

### **CAUTION:**

If the appliance is used for a prolonged time it may be necessary to provide further ventilation by opening a window or by increasing the suction power of the extractor hood (if fitted).

# 2

## CONTROL PANEL



### NOTES:

The knobs and symbols may vary.

The symbols may be printed on the knob itself or on the control panel.

## CONTROLS DESCRIPTION

1. Gas oven/grill thermostat control knob
2. Depending on the models (optional component, some models only):
  - a. 60' or 120' alarm control knob
  - b. Electric clock with alarm
  - c. Electronic clock with alarm
  - d. Digital electronic clock with timer (with "Touch-control" keys)
  - e. Oven thermometer
3. Depending on the models (optional component, some models only):
  - a. Oven light control knob
  - b. Oven light / rotisserie control knob
  - c. Oven light fan motor control knob
  - d. Oven light / rotisserie / fan motor control knob
  - e. Oven light / rotisserie and fan motor / fan motor control knob
4. Front left burner control knob
5. Rear left burner control knob
6. Rear right burner control knob
7. Front right burner control knob
8. Central burner control knob
9. Central burner control knob (inner ring only)
10. Central burner control knob (outer ring only)
11. Front central burner control knob
12. Rear central burner control knob
13. Front electrical plate control knob
14. Rear electrical plate control knob
15. electrical plate indicator light

**Note (some models only):** 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.




# 3

## USE OF THE HOB BURNERS

### GAS BURNERS

Gas flow to the burners is adjusted by turning the knobs (illustrated in figs. 3.1 - 3.2) which control the safety valves.

Make the symbol of the knob match with the indicator on the control panel (or vice versa) to obtain:

- symbol  closed valve
- symbol  maximum aperture or flow
- symbol  minimum aperture or flow

- √ The maximum aperture position permits rapid boiling of liquids, whereas the minimum aperture position allows slower 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 small flame symbol.
- √ 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 closed positions.

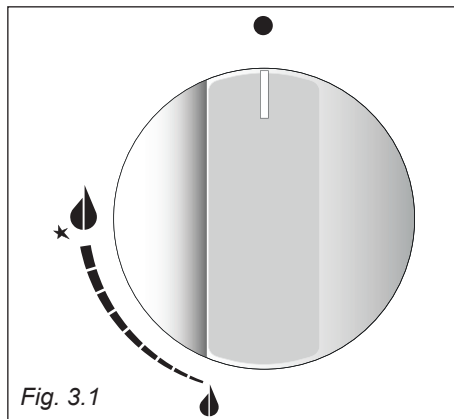


Fig. 3.1

#### NOTES:

The knobs and symbols may vary.  
The symbols may be printed on the knob itself or on the control panel.

#### Caution!

Do not cover the hob with aluminium foils.


#### Caution!

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

N.B. When the cooker is not being used, set the gas knobs to their closed positions and also close the cock valve on the gas bottle or the main gas supply line.

## LIGHTING THE BURNERS

To ignite the burner, the following instructions are to be followed:

1. Press in the corresponding knob and turn counter-clockwise (fig. 3.2) to the full flame position marked by the  symbol (fig. 3.1) and hold the knob in until the flame has been lit.

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

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

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

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

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

## DUAL BURNER - SOME MODELS ONLY

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

It is composed by one inner and one outer crown: **the inner and outer crown can be used together or separately.**

The Dual burner is **controlled by two separate knobs:**

- one knob for the inner crown only (“●” symbol identifying the control knob);
- one knob for the outer crown only (“●” symbol identifying the control knob).

The Dual burner can be used:

- as a small burner (flame produced only by the inner crown);
- as a Ultra-rapid burner (flame produced only by the outer crown);
- as a high-power burner (all flames produced simultaneously by inner and outer crown).

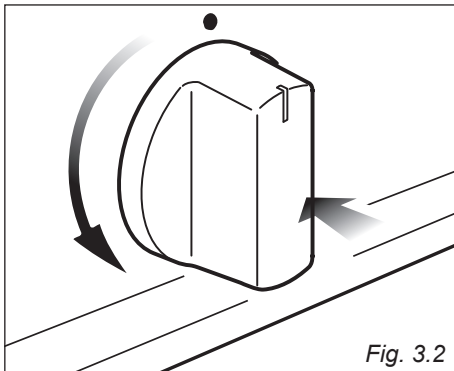


Fig. 3.2



**IMPORTANT:** After using the dual burner check both the control knobs are in the closed “●” position.





## CHOICE OF THE BURNER

On the control panel, near every knob there is a diagram that indicates which burner is controlled by that knob.

The suitable burner must be chosen according to the diameter and the capacity used. The burners and pans must be used in accordance with the following instructions:

### DIAMETERS OF PANS WHICH MAY BE USED ON THE BURNERS

BURNERS		MINIMUM	MAXIMUM
Auxiliary or Dual (inner crown only) (with 'closed' prongs of pan support)		6 cm	14 cm
Auxiliary or Dual (inner crown only) (with 'open' prongs of pan support)		12 (*) cm	14 cm
Semi-rapid		16 cm	24 cm
Rapid		24 cm	26 cm
Double-ring compact		26 cm	28 cm
Dual (outer crown only)		24 cm	26 cm
Dual (inner+outer crown)		26 cm	28 cm
Wok (**)		-	Max 36 cm

### do not use pans with concave or convex bases

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

(\*\*) with Double-ring compact and Dual burner and with wok pan adapter supplied.

It is important that the diameter of the pot be suitable to the potentiality of the burner so as not to compromise the high output of the burners and therefore energy waste.

A small pot on a large burner does not give you a boiling point in a shorter amount of time since the capacity of heat absorption of a liquid mass depends on the volume and the surface of the pot.

**CAUTION:** Make sure the pans are central to the burner for maximum stability and greater efficiency.

Make sure the pans are not in contact with the control knobs, otherwise the flame could overheat the knobs and permanently damage them.

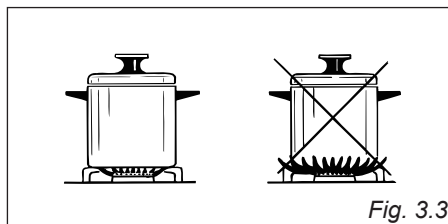
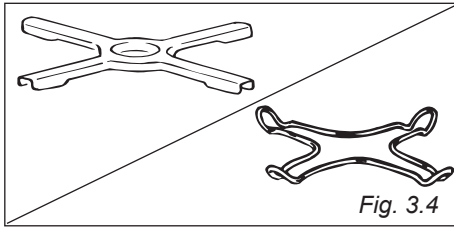


Fig. 3.3

### SMALL PAN ADAPTER (Some models only) (Type A) (fig. 3.4)

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

It can be used also on the dual burner **when using the inner ring only** with small diameter pans. **Do not use this grate when using the outer ring or the outer & inner ring of the dual burner.**

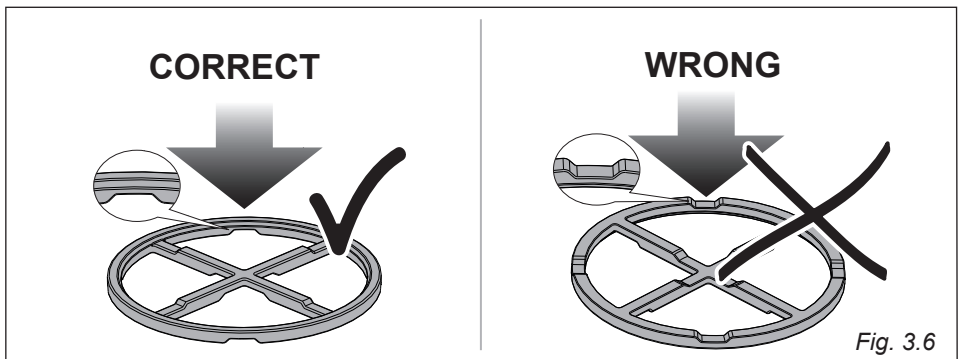
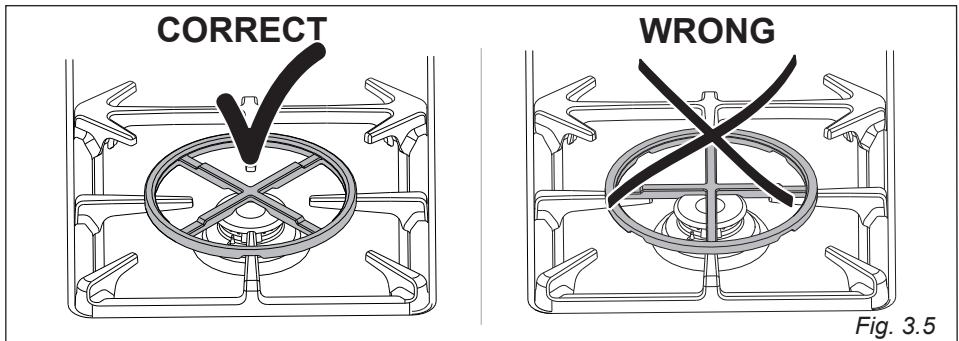


### SMALL PAN ADAPTER (Some models only) (Type B)

This adapter is to be placed:

- on top of the (smaller) auxiliary burner when using small diameter pans, in order to prevent them from tipping over;
- It can be used also on the dual burner **when using the inner ring only** with small diameter pans. **Do not use this grate when using the outer ring or the outer & inner ring of the dual burner.**

**IMPORTANT:** To avoid any burner malfunction, this adapter **MUST** be placed correctly (figs. 3.5, 3.6).



### WOK STAND (Some models only) (figs. 3.7a - 3.7b)

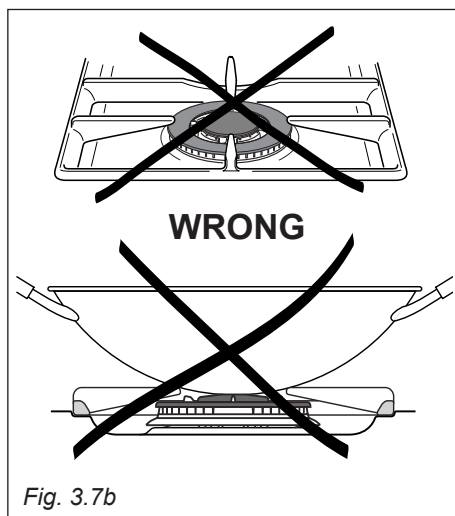
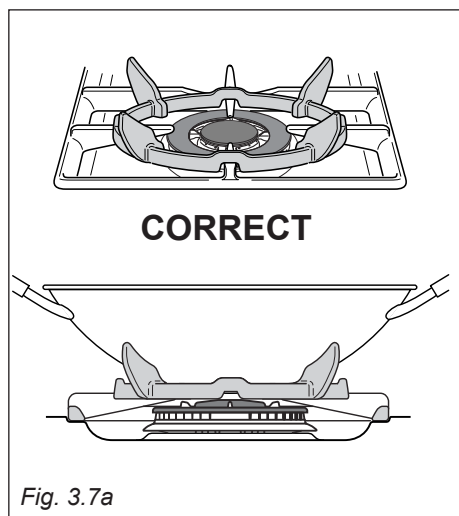
This special grille for woks should be placed over the pan-rest for the Double-ring compact and Dual burner.

#### Warning:

- Using woks without this special grille may cause the burner to malfunction.
- Do not use the grille for ordinary, flat-bottomed saucepans.

#### IMPORTANT:

The special grille for wok pans **MUST BE PLACED ONLY** over the pan-rest for the Double-ring compact and Dual burner.



# HOTPLATES

## NORMAL HOTPLATES

To switch on the normal hotplate, turn the knob (fig. 3.8) onto the desired position; the numbers **1** to **6** indicate the working positions with the increase of temperature according to the number.

Once boiling point has been reached, reduce the input according to the heating intensity desired, keeping in mind that the plate will continue to heat for 5 minutes after having been turned off.

## RAPID HOTPLATE (red dot)

The control knob of the rapid hotplates is similar to that of a normal plate with 6 working positions (fig. 3.8).

The rapid hotplate incorporate a heat limiter.

The features of this plate, which is equipped with a heat limiter, allow:

- reaching the temperature rapidly;
- maximum exploitation of the input with flat bottom pots;
- the limitation of input in the case of unsuitable pots.

**Caution! Do not cover the hob with aluminium foils.**

**WARNING: If the hob surface is cracked disconnect the appliance from the mains and contact the After-Sales Service.**

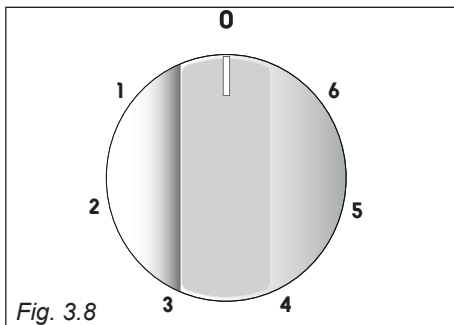


Fig. 3.8

## PROPER USE OF THE ELECTRIC HOTPLATE (fig. 3.9)

When the pan comes to the boil, turn the heat down to the level desired.

Remember that the hotplate will continue to produce heat for about five minutes after it has been turned off.

While using the electric hotplate, you must:

- avoid keeping it on without something on it;
- avoid pouring liquids on it while it is hot;
- use flat-bottomed (electric hotplate type) pots and pans only
- use cooking receptacles which cover as much of the surface of the hotplate as possible.
- to save electricity, use lids whenever possible.
- never cook food directly on the hotplate: always use a pan or suitable container.

An indicator light located on the control panel signals that the hotplate is operating

**Never cook the food directly on the hotplate, but in special pans or containers.**

**Caution! The cooking hob becomes very hot during operation. Keep children well out of reach.**

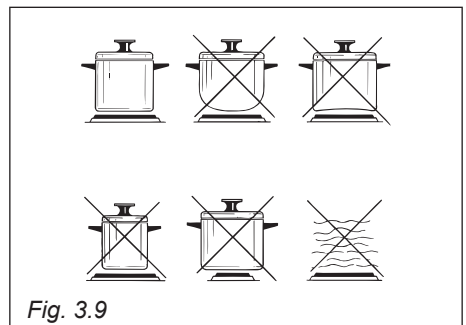
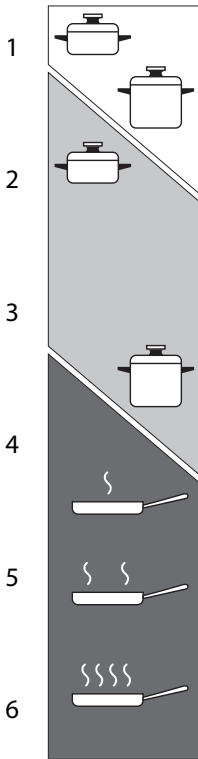




Fig. 3.9

## ELECTRIC HOTPLATE USAGE TABLE



 Heating

 Cooking

 Roasting-frying

Position of switch	TYPE OF COOKING
0	Switched OFF
1 2	For melting operations (butter, chocolate).
2	To maintain food hot and to heat small quantities of liquid (sauces, eggs).
3	To heat bigger quantities; to whip creams and sauces. (vegetables, fruits, soups).
3 4	Slow boiling, i.e.: boiled meats, spaghetti, soups, continuations of steam, cooking of roasts, stews, potatoes.
4	For every kind of frying, cutlets, uncovered cooking, i.e.: risotto.
4 5	Browning of meats, roasted potatoes, fried fish, omelettes, and for boiling large quantities of water.
6	Fast frying, grilled steaks, etc.

After a short period of use, experience will teach you which setting is the right one for your needs.



Fig. 3.10

# 4 HOW TO USE THE OVEN

## GENERAL 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 oven burner. The same operation shall be done with the gas grill.

This oven is fitted with:

- One gas oven burner (5,00 kW), located at the bottom, providing self-ignition and safety device.
- One gas grill burner (2,50 kW), placed on the top, providing self-ignition and safety device.
- **Only for the “fan assisted” models (models having also the position  or  )** - A fan motor, positioned on the back panel of the oven cavity, which can be used in combination with the oven or grill gas burner or alone, without heating.


## OPERATING PRINCIPLES

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

### a. by normal convection

The heat is produced by the oven gas burner.

### b. by forced convection (only for the “fan assisted” models - models having also the position or )

The heat produced by the oven burner is distributed throughout the oven by the fan. (In the position  also the rotisserie motor is operating).

### c. by radiation

The heat is radiated by the gas grill.

### d. by radiation and ventilation

The radiated heat from the grill burner is distributed throughout the oven by the fan.

### e. by ventilation (only for the “fan assisted” models - models having also the position )

The food is defrosted by using the fan only without oven burner (this is not a cooking function).

**ATTENTION:** Models with glass lid: The cooker lid must be kept open when the gas oven/grill is in use.

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

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.

Do not line the oven walls or base with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.

## 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.

### CAUTION:

To assure a correct air flow to the burner, make sure there is no material in the warming drawer during operation of the gas oven.

## THERMOSTAT

The numbers printed on the control panel or on the knob (fig. 4.1) indicate the increasing oven temperature value (see table below).

To regulate the temperature, set the knob to the chosen number. The "FAN ASSISTED GAS OVEN" column refers to the oven burner used in combination with the fan motor (forced convection cooking: only for the "fan assisted" models - models having also the position  or ), while the "GAS OVEN" column refers to the oven burner used in the normal convection mode (without fan motor). The ★ symbol close to the maximum position indicates that the electric ignition is incorporated into the knob (activated by the knob itself).

**NOTES:** The knob and symbols may vary. The symbols may be printed on the knob itself or on the control panel.

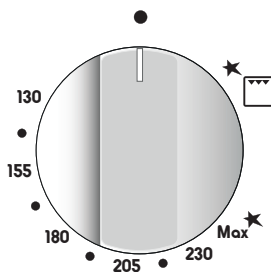


Fig. 4.1

THERMOSTAT GRADE TABLE (°C)		
Knob position	GAS OVEN	FAN ASSISTED GAS OVEN
130 (or 1)	130	130
140 (or 2)	140	140
155 (or 3)	155	155
165 (or 4)	165	165
180 (or 5)	180	180
190 (or 6)	190	190
205 (or 7)	205	205
215 (or 8)	215	215
230 (or 9)	230	230
240 (or 10 or Max)	240	240

## LIGHTING OF OVEN BURNER

**IMPORTANT:** The oven door must be open during this operation.

To light the oven burner:

- 1 – Open the oven door to the full extent.



**If this operation is not performed you should not proceed to light the oven.**

- 2 – Lightly press and turn the thermostat knob anti-clockwise to the maximum position ★ (fig. 4.1). 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 problems with the electric ignition, approach a lighted match or taper to the opening “A” (fig. 4.2) and immediately press the knob firmly.

- 3 – Wait about 10/15 seconds after the burner lighting before releasing the knob (time of priming of the valve).
- 4 – Check that the burner has lit; if not, turn the knob clockwise back to “0”, “●” or “○” (OFF) and repeat the procedure from step 1.
- 5 – Close the oven door slowly and adjust the burner according to the power required.

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 OFF position (“0”, “●” or “○”), **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 GAS OVEN” and “COOKING WITH FAN ASSISTED GAS OVEN”.

**During and after use of the oven, certain parts will become very hot. Keep children away.**

**ATTENTION:** In case of manual lighting, never turn the thermostat before approaching a flame to the hole “A” of the floor.

**For correct use of the gas oven, always preheat it (bottom burner) for at least 15 minutes.**

**Preheating should always be carried out with the oven empty: remove the trays and racks from the oven cavity.**

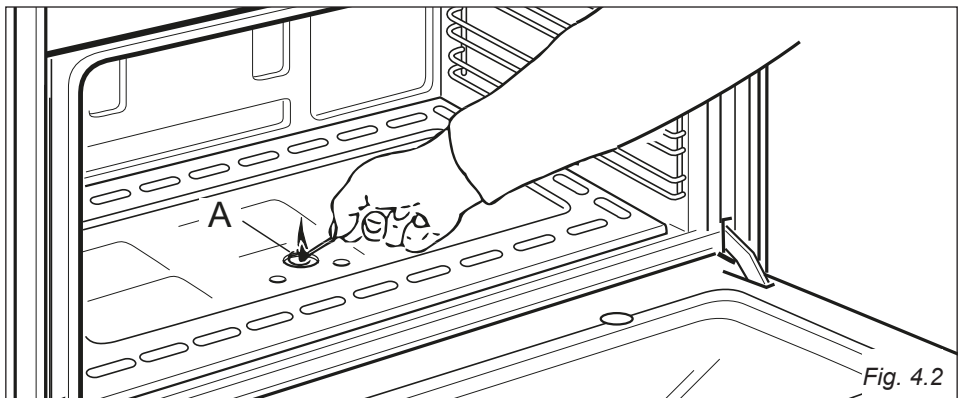


Fig. 4.2



## IGNITION OF THE GRILL BURNER


**IMPORTANT:** The oven door must be open during this operation.

To ignite the grill burner:

- 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 clockwise to the position  (fig. 4.3), 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 pipe of the burner (fig. 4.4) and immediately press the knob firmly.

- 3 – Wait about 10/15 seconds after the burner lighting before releasing the knob (time of priming of the valve).

4. Close the oven door slowly.

**IMPORTANT:** The grill must always be used with the oven door closed.

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 thermostat control knob to position “●” or “O” (off), wait for at least 1 minute and then repeat the lighting procedure.**

For the correct use of the gas grill see specific instructions in the section ‘USE OF THE GRILL’ and ‘COOKING WITH FAN ASSISTED GAS GRILL’.

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

**During and after use of the grill, certain parts will become very hot. Keep children away.**

**ATTENTION:** In case of manual lighting, never turn the thermostat before approaching a flame to the burner.

**NOTES:** The knob and symbols may vary. The symbols may be printed on the knob itself or on the control panel.

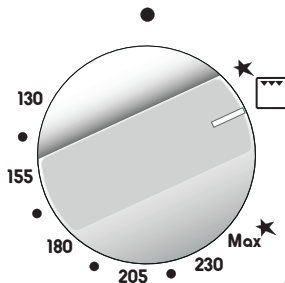


Fig. 4.3

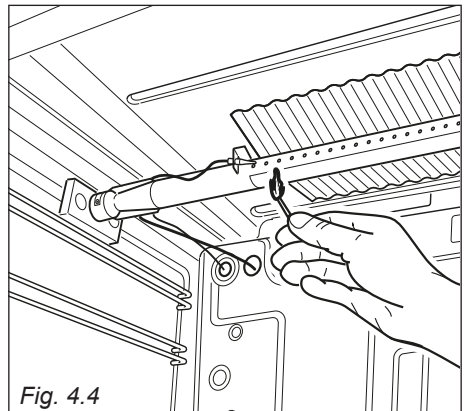


Fig. 4.4

## COOKING WITH GAS OVEN

Once the oven gas burner has been lit, close the oven door and preheat the oven for at least 15 minutes. Preheating should always be carried out with the oven empty: remove the trays and racks from the oven cavity.

Once the oven has been preheated, insert the food you intend to cook.




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

## FAN MOTOR (Only for the “fan assisted” models - models having also the position or )


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

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

The fan is controlled by a knob (fig. 4.5a, 4.5b or 4.5c).

- To operate the fan motor turn the knob indicated in fig. 4.5a, 4.5b or 4.5c to  or  position. (In the position  also the rotisserie motor is operating).
- To switch it off turn the knob to the off position (“O” or “0”).

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

Only for the “fan assisted” models - models having also the position .

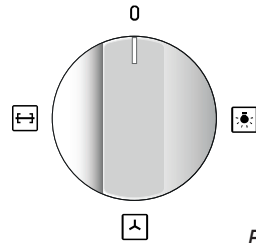



Fig. 4.5a

**NOTES:** The knob and symbols may vary. The symbols may be printed on the knob itself or on the control panel.

Only for the “fan assisted” models - models having also the position .

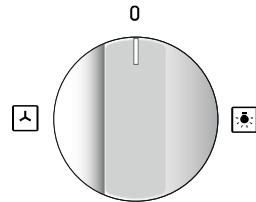




Fig. 4.5b

**NOTES:** The knob and symbols may vary. The symbols may be printed on the knob itself or on the control panel.

Only for the “fan assisted” models - models having also the position  or .

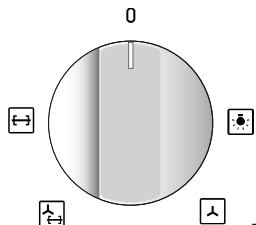




Fig. 4.5c

**NOTES:** The knob and symbols may vary. The symbols may be printed on the knob itself or on the control panel.

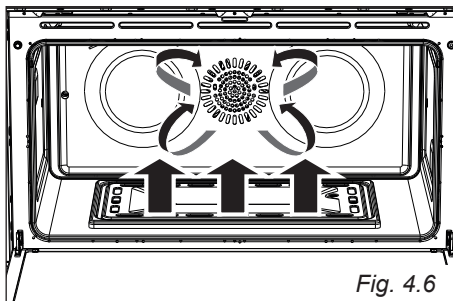
**COOKING WITH FAN ASSISTED GAS OVEN** (Only for the “fan assisted” models - models having also the position  or )  
**OVEN BURNER AND FAN MOTOR**



Once the oven gas burner has been lit, close the oven door and preheat the oven for at least 15 minutes. Preheating should always be carried out with the oven empty: remove the trays and racks from the oven cavity.

Once the oven has been preheated, switch on the fan and insert the food you intend to cook.

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

For correct use of the gas oven, always preheat it (bottom burner) for at least 15 minutes.  
Preheating should always be carried out with the oven empty: remove the trays and racks from the oven cavity.



**COOKING WITH FAN ASSISTED GAS GRILL** (Only for the “fan assisted” models - models having also the position  or )  
**GAS GRILL AND FAN MOTOR**

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

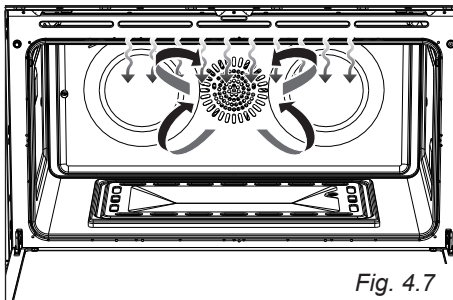
The heat is mainly diffused by radiation and the fan then distributes it throughout the oven.

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.**

**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.**



## USE OF THE GRILL

**Very important: The grill must always be used with the oven door closed.**

Turn on the grill, as explained in the preceding paragraphs and let the oven 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.

**Note: 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.**

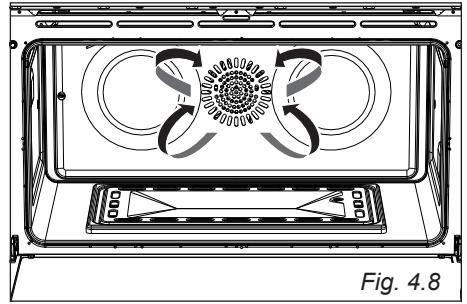


Fig. 4.8

## DEFROSTING FROZEN FOODS (Only for the “fan assisted” models - models having also the position ) FAN MOTOR ONLY

Switch on the fan motor only.

The oven thermostat control knob shall be in the “0”, “●” or “O” (OFF) position.

The defrosting is done by simple ventilation without heat.

**NOTES: The knob and symbols may vary. The symbols may be printed on the knob itself or on the control panel.**

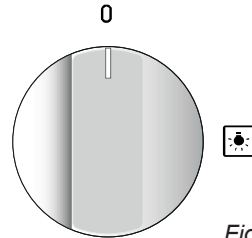



Fig. 4.9a

## OVEN LIGHT

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

To light the oven lamp turn the knob (fig. 4.5a, 4.5b, 4.5c or 4.9a or 4.9b) to the symbol .

**NOTES: The knob and symbols may vary. The symbols may be printed on the knob itself or on the control panel.**

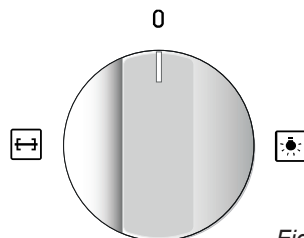




Fig. 4.9b

## ROTISSERIE (MODELS WITH ROTISSERIE ONLY)

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

- an electric motor fitted to the rear of the oven;
- a stainless steel skewer provided with slide-out heatless handgrip and two sets of adjustable forks;
- a skewer support to be fitted in the middle runner.

The rotisserie motor is operated by a switch knob (fig. 4.5a, 4.5c or 4.9b-  or  position).

The rotation direction of the rotisserie can be either clockwise or counter-clockwise.

## USE OF THE ROTISSERIE

- Insert the tray into the lowest rack holders of the oven and insert the rod support into the intermediate rack holders.
- Put the meat to be cooked onto the rod, being careful to secure it in the center with the special forks.
- **Important!**  
**Take care, the forks are sharp!**
- Insert the rod into the side gear opening "P" (fig. 4.10)
- Remove the grip "H" by turning it to the left.
- Insert completely the rotisserie support; the shaft "S" must be inserted in the spit motor collar "G".

The rotation direction of the rotisserie can be either clockwise or counterclockwise.

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

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

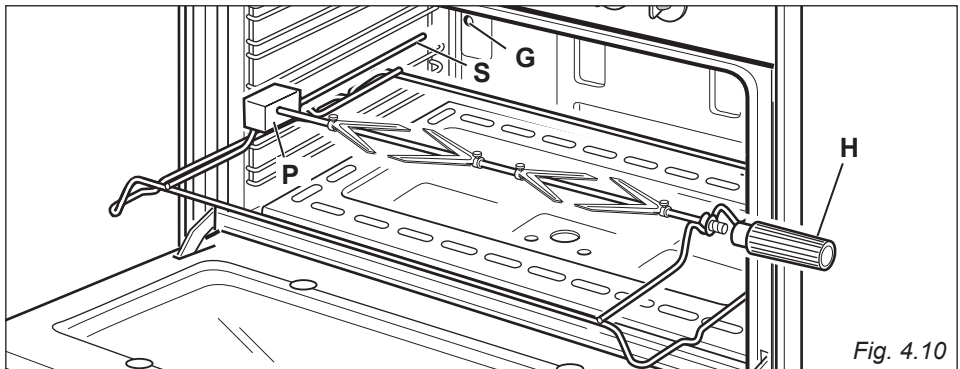


Fig. 4.10

# 5

## ALARM, ELECTRIC OR ELECTRONIC CLOCK

### 60' ALARM (fig. 5.1)

The timer is equipped with a time buzzer and may be regulated for a maximum period of 60 minutes.

The regulating knob must be turned in a clockwise direction until it reaches the 60 minutes position and then turned to the desired time by turning the knob in a counterclockwise direction.

### 120' ALARM (fig. 5.2)

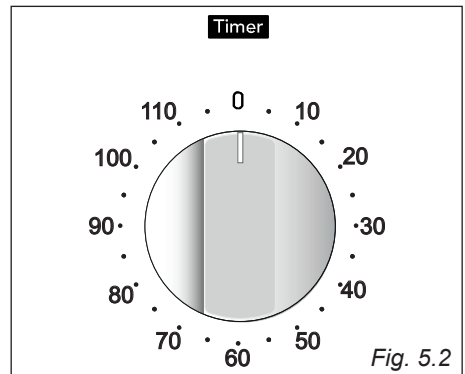
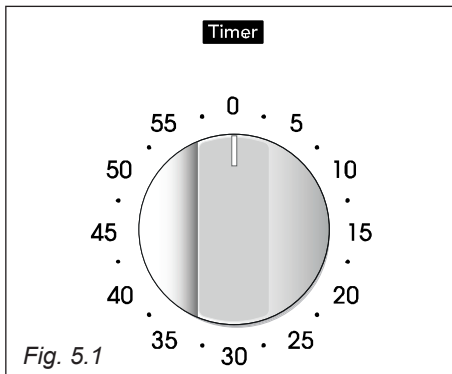
The timer is equipped with a time buzzer and may be regulated for a maximum period of 120 minutes.

The regulating knob must be turned in a clockwise direction until it reaches the 120 minutes position and then turned to the desired time by turning the knob in a counterclockwise direction.

#### ATTENTION - MOST IMPORTANT:

This is only a mechanical timer that DOES NOT switch off the oven or grill.  
REMEMBER TO TURN OFF THE OVEN OR GRILL MANUALLY.

NOTES: The knob and symbols may vary.  
The symbols may be printed on the knob itself.



## MODELS WITH ELECTRIC CLOCK WITH MINUTE MINDER (fig. 5.3)

The electric clock is a device which groups the following functions:

- 12-hour analog clock;
- minute minder (max 3 hours);
- acoustic signal (beep) which is activated each time the “setting knob” is pressed or at the end of the minute minder function.

### ELECTRIC CLOCK

Upon immediate connection of the oven or after a blackout, the “clock indicator light” is flashing. This indicates that it is recommended to check if the time of the day is correct.

- If the time of the day is correct keep the “setting knob” pressed until the “clock indicator light” goes out.
- To set the time of the day press the “setting knob” briefly (repeatedly) until the “clock indicator light” is flashing. Then turn the “setting knob” (to the right or left) to set the time of the day. At the end of the time adjustment, keep the “setting knob” pressed for confirmation until the “clock indicator light” goes out.

### MINUTE MINDER

The minute minder function consists only of a buzzer which is automatically activated at the end of the set time (max 3 hours).

To set the minute minder press the “setting knob” briefly (one or more times) until the “minute minder indicator light” is flashing.

Then turn the “setting knob” (to the right or left) to set the time.

At the end of the adjustment (within 10 seconds), keep the “setting knob” pressed for confirmation until the “minute minder indicator light” changes from flashing to steadily lit.

Then the countdown starts immediately.

At the end of the time, the “minute minder indicator light” changes from steadily lit to flashing and a buzzer (beep) sounds for one minute.

Press the “setting knob” briefly to stop the buzzer and to turn off the flashing “minute minder indicator light”.

During the minute minder program it is possible, at any time, to display the set time by pressing the “setting knob” briefly (one or more times) until the “minute minder indicator light” is flashing.

To cancel the program before completion, keep the “setting knob” pressed for about 3 seconds; the minute minder function will be cancelled.

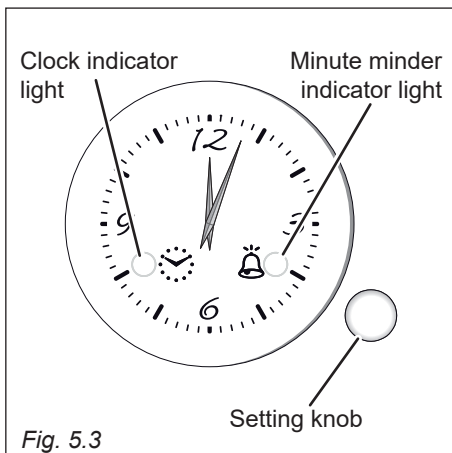


Fig. 5.3

**ATTENTION - MOST IMPORTANT:**  
This is only an alarm that DOES NOT switch off the oven or grill.  
**REMEMBER TO TURN OFF THE OVEN OR GRILL MANUALLY.**






## ELECTRONIC CLOCK WITH ALARM

(fig. 5.4)

The electronic clock is a device which groups the following functions:

- 24 hours clock with illuminated display;
- 99 minutes alarm.






Upon immediate connection of the oven or after a blackout, three zeros will flash on the display.



To set the hour it is necessary to push the  button and then, within 7 seconds, the  () or  () button until you have set the exact hour.







**An energy black-out makes the clock go to zero.**

## ELECTRONIC ALARM

The alarm program consists only of a buzzer which may be set for a maximum period of 99 minutes.

To set the time, push the  () or  () button until you obtain the desired time in the display. Having finished the setting, the  symbol will be lighted and the countdown will start immediately.



At the end of the time, an intermittent buzzer, during 7 minutes, will go off; this can be stopped by pressing the  () button.

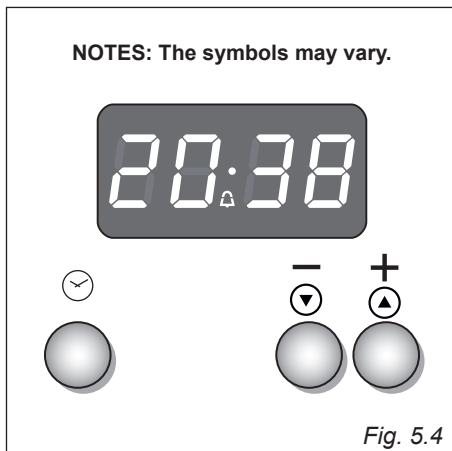
To stop the alarm countdown in any moment press the  () and  () buttons together and release the  () button first.

### ATTENTION - MOST IMPORTANT:

**This is only an electronic alarm that DOES NOT switch off the oven or grill. REMEMBER TO TURN OFF THE OVEN OR GRILL MANUALLY.**

## SETTING THE FREQUENCY OF THE ALARM SOUND





The selection from 3 possibilities of sound can be made by pressing the  () button.

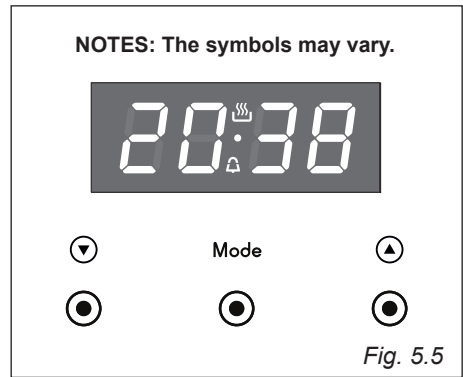






## DIGITAL ELECTRONIC CLOCK WITH TIMER (fig. 5.5)

### CLOCK and TIMER with “ TOUCH CONTROL” KEYS

Keys:	
 and 	<p>T o u c h e d simultaneously (for more than 2 seconds):</p> <ul style="list-style-type: none"> <li>• setting the clock;</li> <li>• setting the timer volume (by touching once, along with the “<b>MODE</b>” key).</li> </ul>
“ <b>MODE</b> ”	<p>Function selection (touched for more than 2 seconds):</p> <ul style="list-style-type: none"> <li>• setting the clock (only after first connection or after a power failure);</li> <li>• timer.</li> </ul>
	Increases the number shown on the display
	Decreases the number shown on the display





Illuminated symbols:		
	<b>flashing</b>	Timer being set
	<b>steady illumination</b>	Timer in operation

**ATTENTION - MOST IMPORTANT:**  
 This is only an alarm that **DOES NOT** switch off the oven or grill.  
**REMEMBER TO TURN OFF THE OVEN OR GRILL MANUALLY.**

### “TOUCH-CONTROL” KEYS



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





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

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

## SETTING THE CLOCK

When first connected, or after a power failure, the digits will flash on the display.

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








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

## USING THE TIMER

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




The timer does not turn the oven off.

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

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

## SETTING THE TIMER VOLUME

You can select from three volume levels.

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

# 6 CLEANING AND MAINTENANCE

## GLASS LID (SUPPLIED WITH SOME MODELS ONLY)

For cleaning purposes, the lid can be easily removed upwards once taken to the upright position.

Should the hinges slip off, replace them in their housing being careful that:

- The right housing must receive the hinge marked “D” while the left housing must receive the hinge marked “S” (fig. 6.1).

## REGULATING OF THE BALANCE

Lower the lid and check the correct balance. While opened at 45° it should hang up.

The springs of the hinges can be adjusted if necessary by turning the screws “R” clockwise (fig. 6.1).

### Models with glass lid



**Do not shut lid when burner alight.**

### **ATTENTION**

- ✓ Do not lower the glass lid when the gas burners are still hot or when the oven is working or still hot.
- ✓ Do not lay on the glass lid hot pans and heavy kitchen utensils.
- ✓ Dry off any liquid which may have spilt on the cover before opening it.

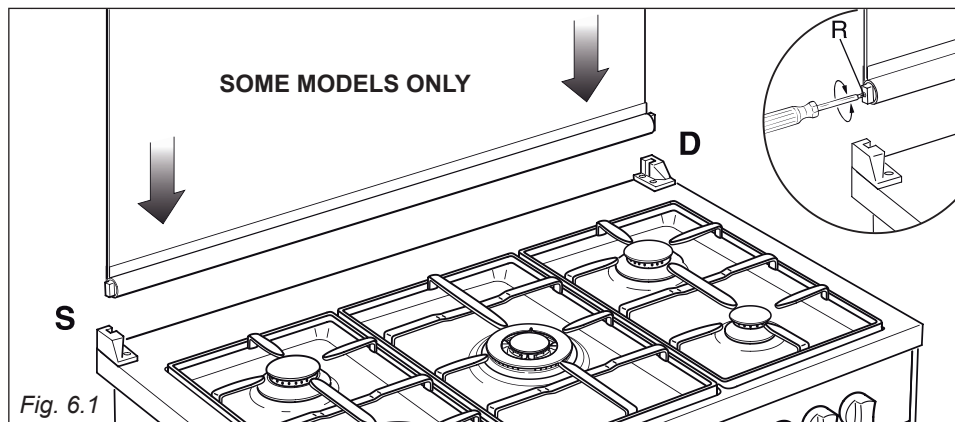


Fig. 6.1

## GENERAL ADVICE

- **Before you begin cleaning, you must ensure that the appliance is switched off.**
- When the appliance is not being used, it is advisable to keep the gas tap closed.
- The periodical lubrication of the gas taps must be done only by specialized personnel.
- If a tap becomes stiff, do not force; contact your local After Sales Service Centre.
- 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.
- **Important: The use of suitable protective clothing/gloves is recommended when handling or cleaning of this appliance.**

### 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.

**Important: The manufacturer declines all liability for possible damage caused by the use of unsuitable products to clean the appliance.**

**Attention! The appliance gets very hot, mainly around the cooking areas. It is very important that children are not left alone in the kitchen when you are cooking.**

**Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.**

**Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass or the glass lid (models with glass lid only) since they can scratch the surface, which may result in shattering of the glass.**

## 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.**

**Note: Continuous use may cause a change in the glaze around the burners, corresponding to the areas exposed to the heat.**

## HOT PLATE (some models only)

Foods burned on the hot plates must always be cleaned dry. Do not use water to avoid the forming of rust. After its use, pour a bit of oil onto the warm plate and rub with a cloth.

## 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.

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

## GAS TAPS

Do not let cleaning products come into contact with the valves.

Periodic lubrication of the gas taps must be carried out by specialist personnel only.

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

## BURNERS AND PAN SUPPORTS

These parts must be cleaned using a sponge and soapy water or other suitable non-abrasive products. Dry with a soft cloth.

**Warning! Not dishwasher safe.**

If left on the surface for a length of time, acidic substances such as lemon juice, tomato sauces and passata, vinegar and other similar products will damage the surface and dull its shine.

After cleaning, the burners and their flame spreaders must be well dried and correctly replaced.

It is very important to check that the burner flame spreader and the cap have been correctly positioned. Failure to do so can cause serious problems.

Check that the electrode “S” (figs. 6.2, 6.4, 6.5) is always clean to ensure trouble-free sparking.

Check that the probe “T” (figs. 6.2, 6.4, 6.5) next to each burner is always clean to ensure correct operation of the safety valves.

**Both the probe and ignition plug must be very carefully cleaned.**

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

**Note: Continuous use may cause a change in the glaze around the burners and grids, corresponding to the areas exposed to the heat. This is a natural phenomenon and does not prevent the parts from working properly.**

## CORRECT REPLACEMENT OF THE AUXILIARY, SEMI-RAPID AND RAPID BURNERS

It is very important to check that the burner flame distributor “F” and the cap “C” has been correctly positioned (see figs. 6.2, 6.3) - failure to do so can cause serious problems.

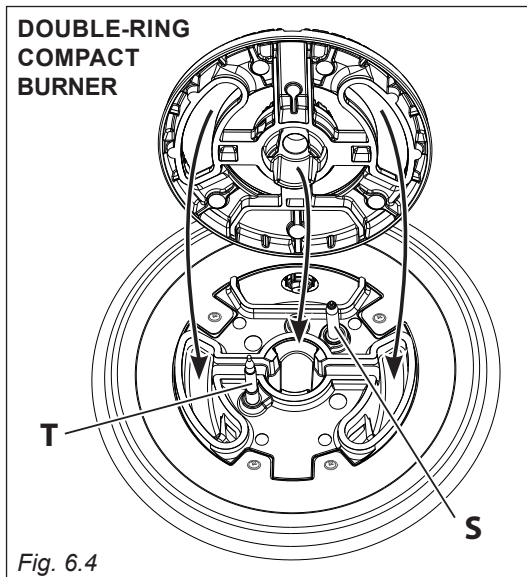
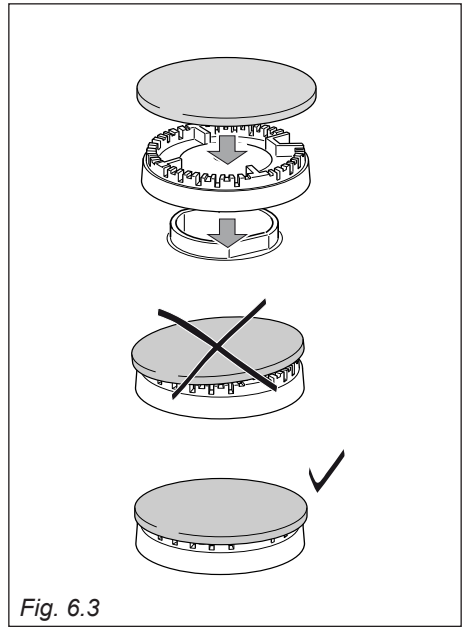
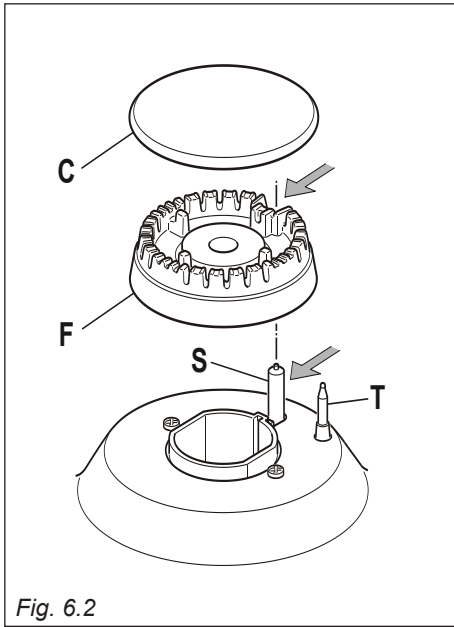
## CORRECT REPLACEMENT OF THE DOUBLE-RING COMPACT AND DUAL BURNERS

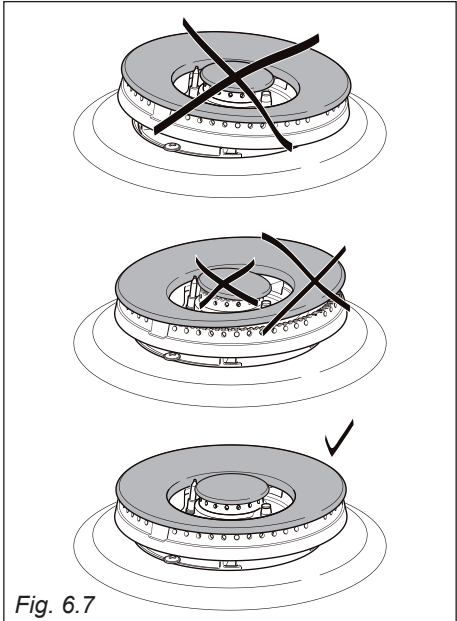
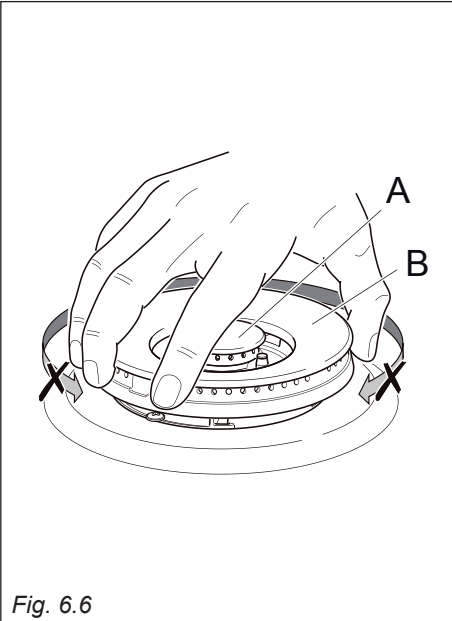
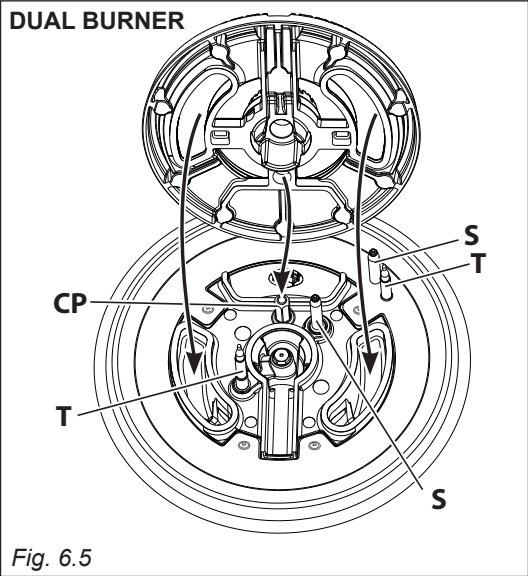
The Double-ring compact and Dual burners must be correctly positioned (see figs. 6.4, 6.5); the burner rib must be enter in their logement as shown by the arrow (see figs. 6.4, 6.5).

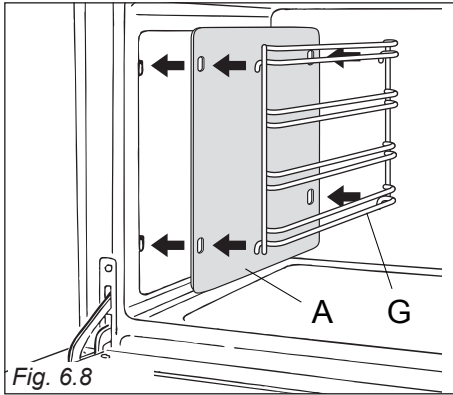
Then position the cap “A” and the ring “B” (figs. 6.6, 6.7).

The burner correctly positioned must not rotate (fig. 6.6).

**IMPORTANT:** the Dual burner flame spreader has a centring pin (“CP” in fig. 6.5).







## ASSEMBLY AND DISMANTLING OF THE SIDE RUNNER FRAMES

- Hang up the wire racks "G" on the oven walls (fig. 6.8).

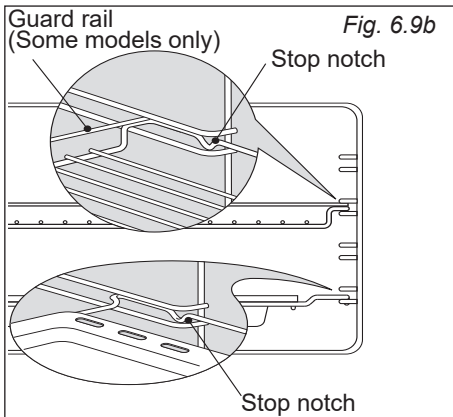
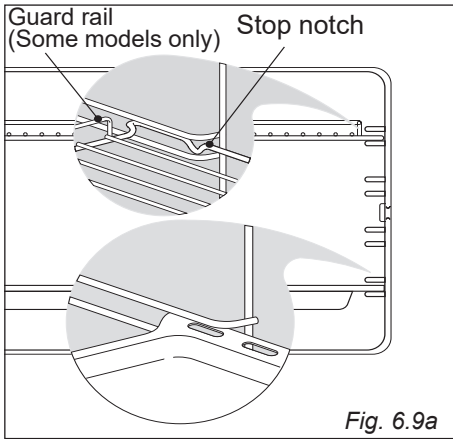
**In the models with catalytic panels supplied:** interpose the catalytic panels "A" (fig. 6.8).

- Slide in, on the guides, the shelf and the tray (figs. 6.9a, 6.9b).

The shelf must be fitted so that the safety catch, which stops it sliding out, faces the inside of the oven.

Some models only: The shelf must be fitted so that the safety catch, which stops it sliding out, faces the inside of the oven; the guard rail shall be at the back.

- To dismantle, operate in reverse order.





## OVEN TRAY

The oven tray "L" must be inserted into the side runners (figs. 6.9a, 6.10a).

### Only for the "fan assisted" models:

The oven tray must be correctly placed on its wire support then inserted into the side runners (figs. 6.9b, 6.10b).

## OVEN FLOOR

The oven floor "F" (figs. 6.10a, 6.10b) 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" (figs. 6.10a, 6.10b).

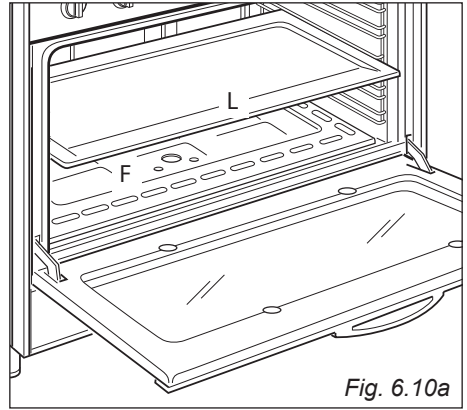


Fig. 6.10a

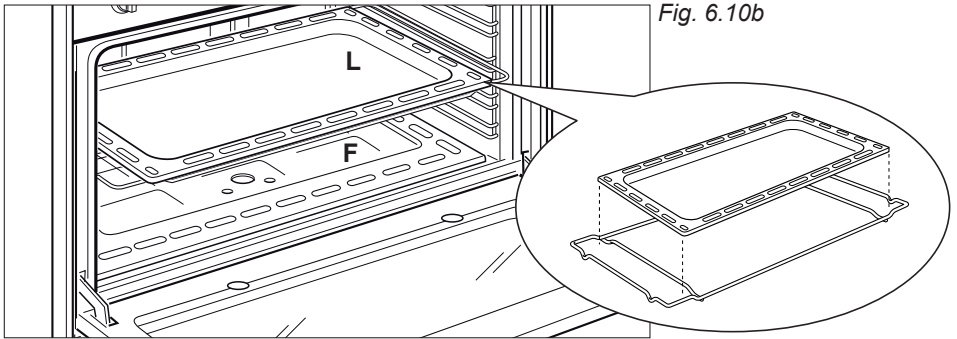


Fig. 6.10b

## GREASE FILTER (some models only)

- A special screen can be fitted 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. 6.11.
- **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.

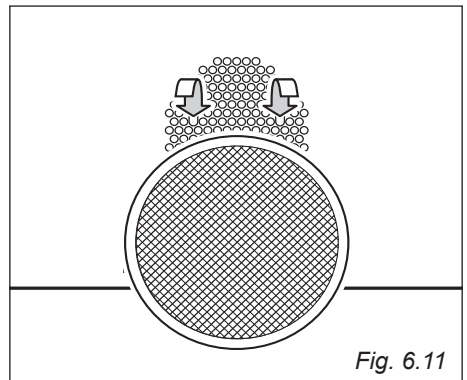


Fig. 6.11

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

## TELESCOPIC SLIDING SHELF SUPPORTS (some models only)

The telescopic sliding shelf support makes it safer and easier to insert and remove the oven shelf.

It stops when it is pulled out to the maximum position.

**Important! When installing the sliding shelf support, make sure that you fit:**

- The slides to the top wire of a rack. They do not fit on the lower wire.
- The slides so that they run out towards the oven door.
- Both sides of each pair of shelf slides.
- Both sides on the same level.

To fix the sliding shelf supports onto the side racks:

- Fit the side runner frames into the holes on the side walls inside the oven. (fig. 6.12).
- Fit the sliding shelf supports onto the top wire of a rack and press (fig. 6.12). You will hear a click as the safety locks clip over the wire.

**IMPORTANT NOTE: When cooking with the rotisserie DO NOT position the grill tray on the sliding shelf supports.**

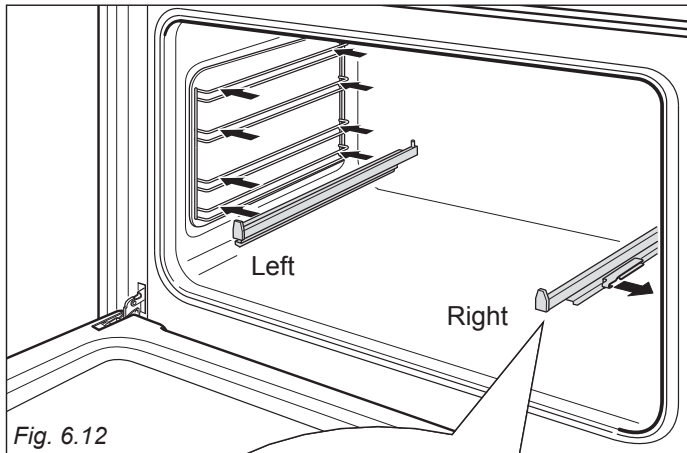


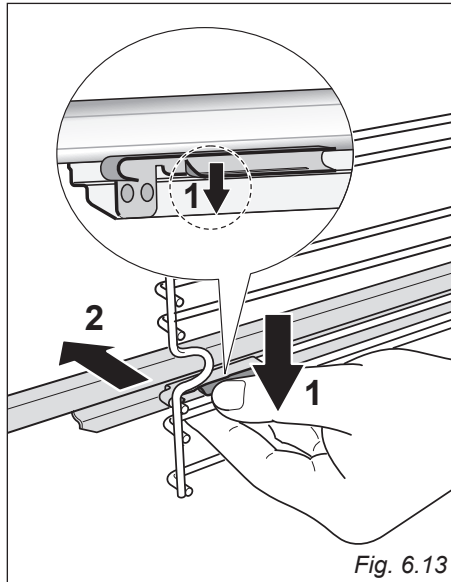
Fig. 6.12

To remove the RH and LH sliding guides from the wire support:

- Find the safety locks. These are the tabs that clip over the fixing wire (arrow 1 in fig. 6.13).
- Pull the safety locks away from the fixing wire to release the sliding guide (arrow 2 in fig. 6.13).

### Cleaning the sliding shelf supports:

- Wipe the supports with a damp cloth and a mild detergent only.
- Do not wash them in the dishwasher, immerse them in soapy water, or use oven cleaner on them.



### ADVICE FOR USE AND MAINTENANCE OF SELF CLEANING PANELS

The self cleaning panels are covered with a special microporous enamel which, absorbs and removes oil and fat splashes during normal baking over 200°C.

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

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

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

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

## REPLACING THE OVEN LAMP

**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. 6.14).
- Replace the halogen lamp “C” with a new one suitable for high temperatures (300 °C) having the following specifications: 220-240 V, 50-60Hz and same power (check watt power as stamped in the lamp itself) of the replaced lamp.

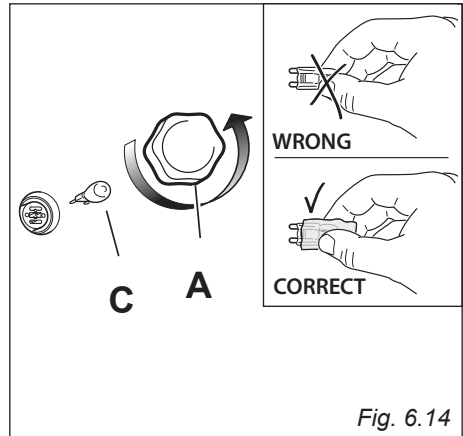
**IMPORTANT WARNING:** Never replace the bulb with bare hands; contamination from your fingers can cause premature failure. Always use a clean cloth or gloves.

- Refit the protective cover.

**Note: Oven lamp replacement is not covered by your guarantee.**

The intended purpose of the lamp, fitted on this appliance, is to illuminate the oven cavity and thus help the user to better monitor the food while cooking. This lamp is not suitable for other usage (e.g. environments lighting).

This product contains a light source of energy efficiency class G.



## STORAGE COMPARTMENT

The storage compartment is accessible through the pivoting panel (fig. 6.15).

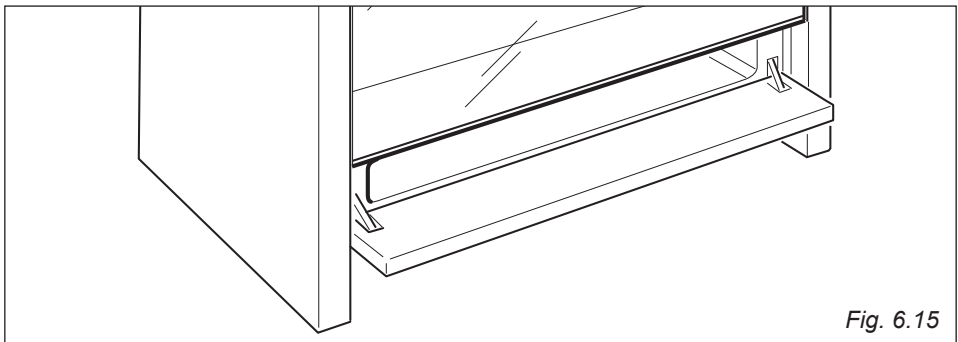


Fig. 6.15

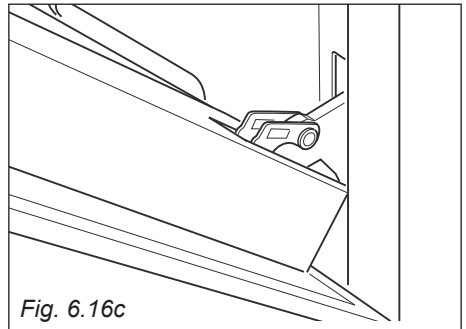
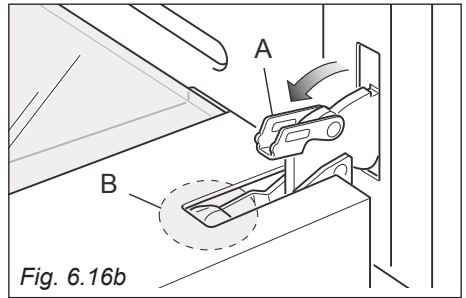
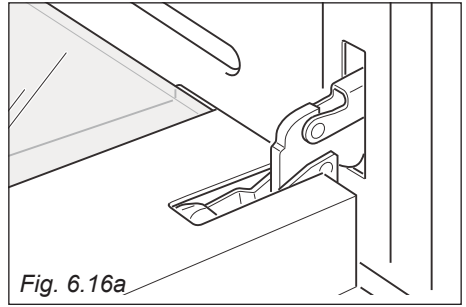
**Do not store flammable material in the oven or in the storage compartment.**

**CAUTION:** To assure a correct air flow to the burner, make sure there is no material in the warming drawer during operation of the gas oven.

## REMOVING THE OVEN DOORS

The oven door can easily be removed as follows:

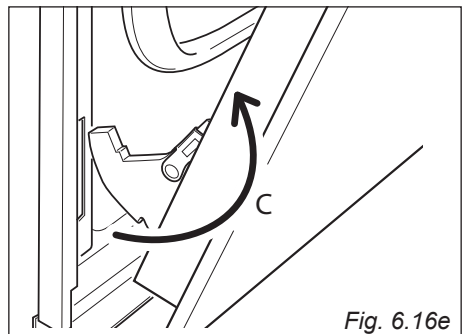
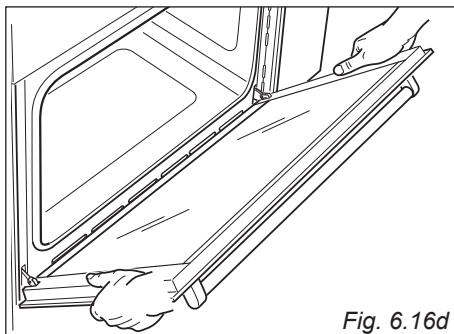
- Open the door to the full extent (fig. 6.16a).
- Open the lever "A" completely on the left and right hinges (fig. 6.16b).
- Hold the door as shown in fig. 6.16d.
- Gently close the door (until left and right hinge levers "A" are hooked to part "B" of the door (figs. 6.16b, 6.16c).
- Withdraw the hinge hooks from their location following arrow "C" (fig. 6.16e).
- Rest the door on a soft surface.



### Important!

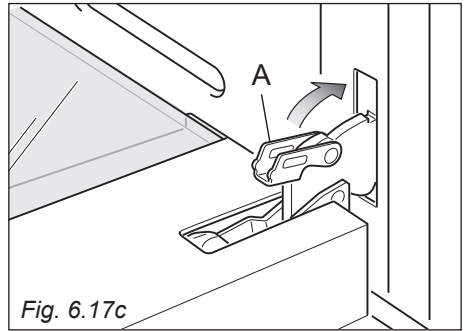
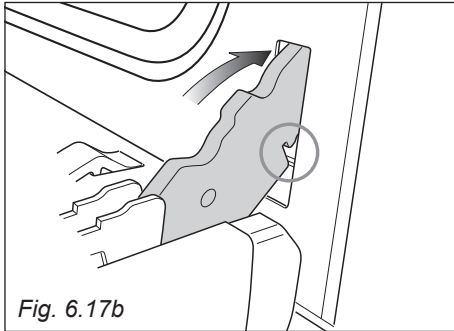
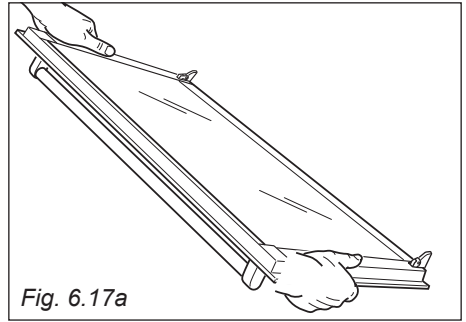
Always keep a safe distance from the door hinges, paying special attention to position of your hands.

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



## REFIT THE DOORS

1. Hold the door firmly (fig. 6.17a).
2. Insert the hinge tongues into the slots, making sure that the groove drops into place as shown in the figure 6.17b.
3. Open the door to its full extent.
4. Fully close the levers "A" on the left and right hinges, as shown in the figure 6.17c.
5. Close the door and check that it is properly in place.





The manufacturer cannot be held responsible for possible inaccuracies due to printing or transcription errors in the present booklet.

The manufacturer reserves the right to make all modifications to its products deemed necessary for manufacturer commercial reasons at any moment and without prior notice, without jeopardising the essential functional and safety characteristics of the appliances.

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