

Instructions for the use - Installation advices



DUAL FUEL COOKERS

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 within this booklet 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.***

## **DECLARATION OF CE CONFORMITY**

- This appliance has been designed to be used only for cooking. Any other use (such as heating a room) is improper and dangerous.
- This appliance has been designed, constructed, and marketed in compliance with:
  - Safety requirements of the “Gas” Regulation (EU) 2016/426;
  - Safety requirements of the “Low voltage” Directive 2014/35/EU;
  - Safety requirements of the “EMC” Directive 2014/30/EU;
  - Requirements of EU Directive 93/68/EEC;
  - Requirements of EU Directive 2011/65/EU.



## 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:** 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 48.
- **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.

## ENERGY LABELLING/ECODESIGN

- Commission delegated regulation (EU) No 65/2014 (supplementing Directive 2010/30/EU of the European Parliament and of the Council).
- Commission regulation (EU) No 66/2014 (implementing Directive 2009/125/EC of the European Parliament and of the Council).

Reference to the measurement and calculation methods used to establish compliance with the above requirements:

- Standard EN 60350-1 (electric ovens).
- Standard EN30-2-1 (hobs: gas fired burners).

## USE OF THE APPLIANCE, ENERGY SAVING TIPS

### OVEN

- Check the oven door always closes properly and the door gasket is clean and in order. During use, open the oven door only when strictly necessary to avoid heat losses (for some functions it may be necessary to use the oven with the door half-closed, check the oven operating instructions).
- Turn off the oven 5-10 minutes before the end of the theoretical cooking time to recuperate the stored heat.
- We recommend using oven proof dishes and adjusting the oven temperature during cooking if necessary.

### HOB

#### GAS FIRED BURNERS

- It is important that the diameter of the pot be suitable to the size 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.
- Avoid keeping a burner on without something on it (without pot).

## IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2012/19/EC.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.





# *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. 1.1a or 1.1b.

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

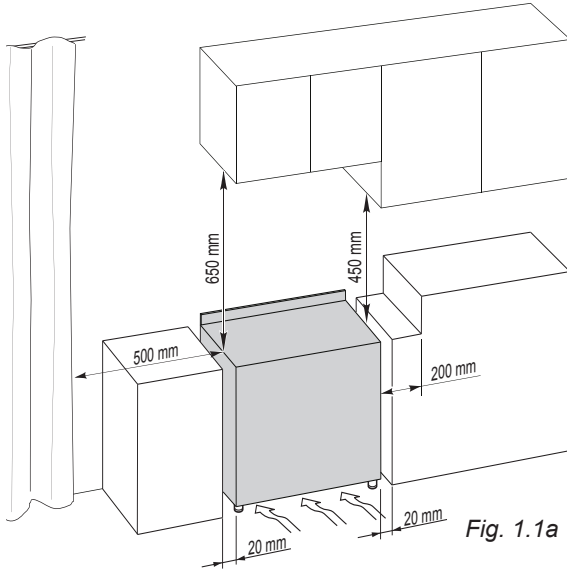


Fig. 1.1a

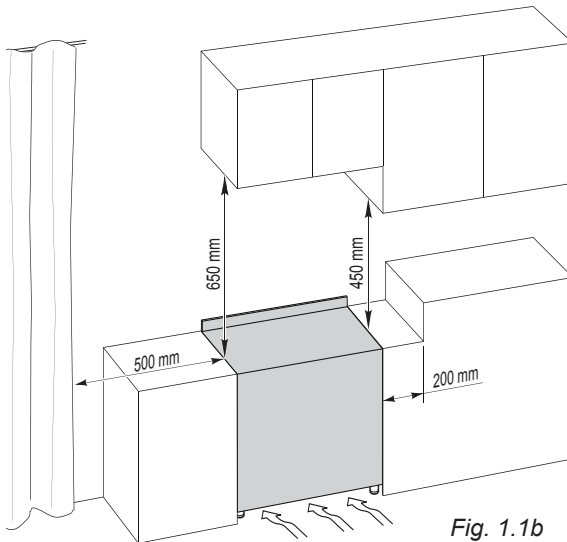


Fig. 1.1b

The veneered synthetical 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 immediately 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 install the appliance near inflammable materials (e.g. curtains).**

## ■ Class 1

(fig. 1.1a)

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. 1.1b)

Gas connection made using rigid or flexible metal pipe.

Before installing the cooker level the appliance by screwing or unscrewing the six adjustable feet fitted below.

### WARNING!

For safety reasons unscrew the feet (from screwed position) to the maximum extent of 10 mm (fig. 1.2).

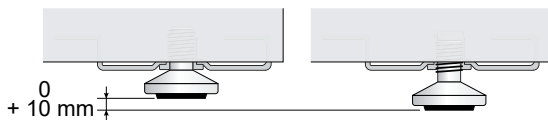


Fig. 1.2

### BACKGUARD

- Assemble the backguard as shown in figure 1.3 and fix it by screwing the 5 screws "A".
- It is mandatory to install the backguard.

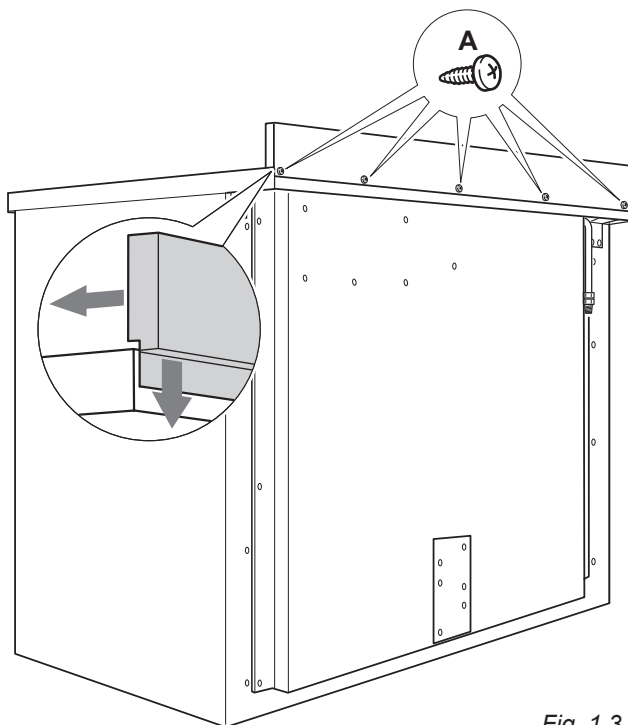
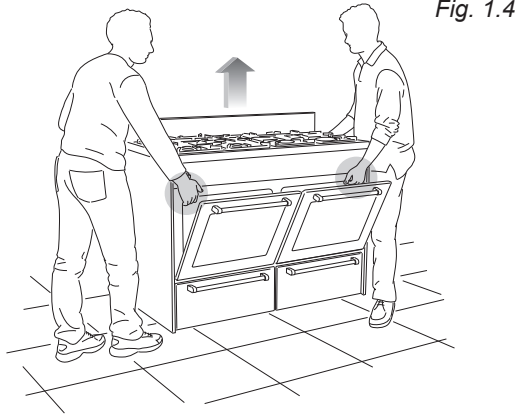


Fig. 1.3

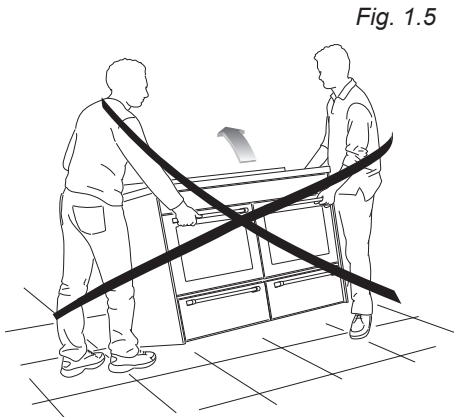
## MOVING THE COOKER

**WARNING:** When raising cooker to upright position always ensure two people carry out this manoeuvre to prevent damage to the adjustable feet (fig. 1.4).



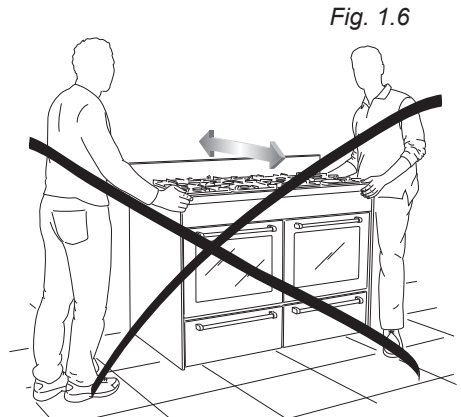
### WARNING

Be careful: do not lift the cooker by the door handle when raising to the upright position (fig. 15).



### WARNING

When moving cooker to its final position **DO NOT DRAG** (fig. 1.6). Lift feet clear of floor (fig. 1.4).



## ANTI-TILT BRACKET

**Warning:** This appliance must be restrained to prevent accidental tipping by fitting a bracket to the rear of the appliance and securely fixing it to the wall.

To fit the anti-tilt bracket:

1. After you have located where the cooker is to be positioned, mark on the wall and on the floor the place where the four screws of the anti-tilt bracket have to be fitted. Please follow the indications given in fig. 1.7.
2. Drill four 8 mm diameter holes in the wall (two in the wall and two in the floor) and insert the plastic plugs supplied.  
**Important! Before drilling the holes, check that you will not damage any pipes or electrical wires.**
3. Loosely attach the anti-tilt bracket with the 4 screws supplied (fig. 1.7).
4. After attaching the anti-tilt bracket securely, slide the cooker into place. Ensure that the rear left foot slides under the bracket, as shown in fig. 1.7.

### Attention!

**When sliding the cooker into place pay special attention not to trap the power supply cable in the stability bracket.**

**Pay special attention to the gas connection hose.**

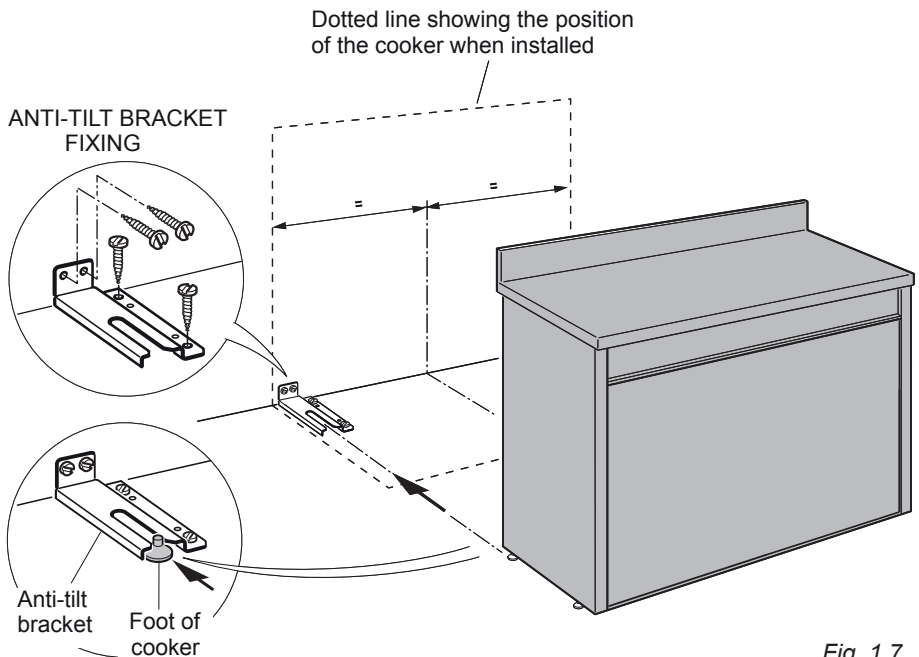


Fig. 1.7

## 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.

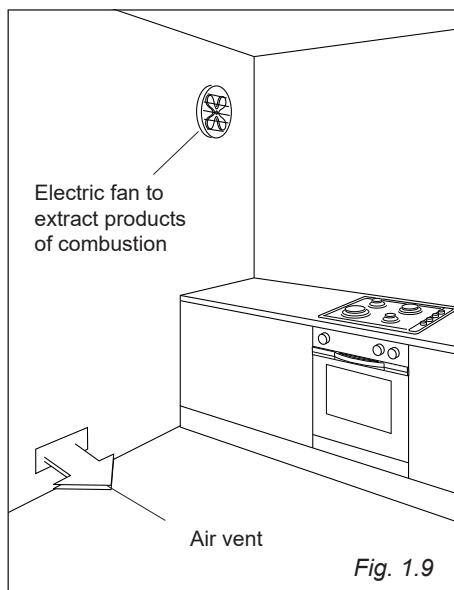
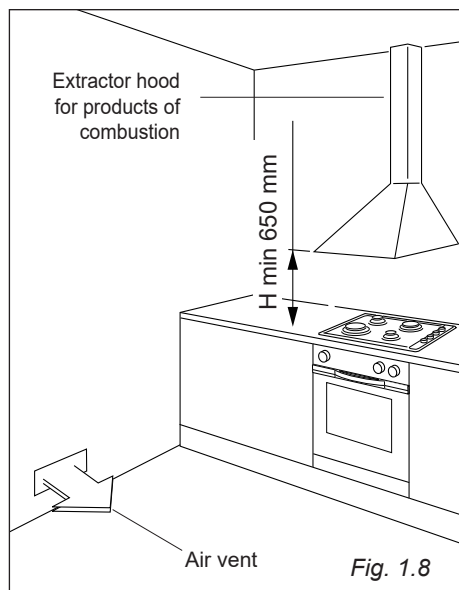
There must be a distance of at least 650mm between the hob of the cooker and any wall cupboard or extractor hood positioned immediately above (see fig. 1.8).

## 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. 1.8).

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. 1.9).

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 terminal of the gas inlet pipe (fig. 2.1a). The connection pipe must not cross the rear of the appliance (fig. 2.1b).

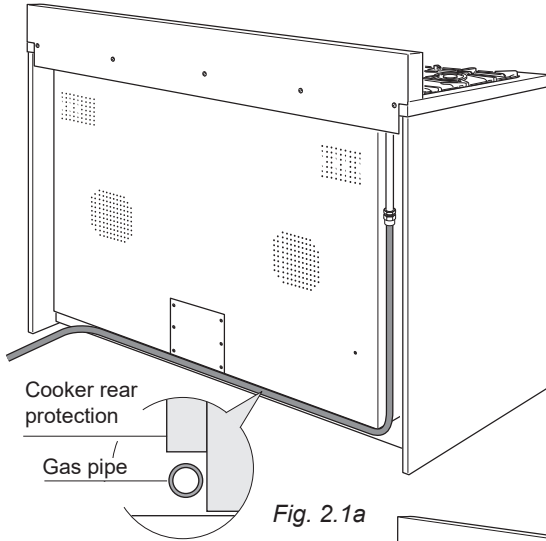


Fig. 2.1a

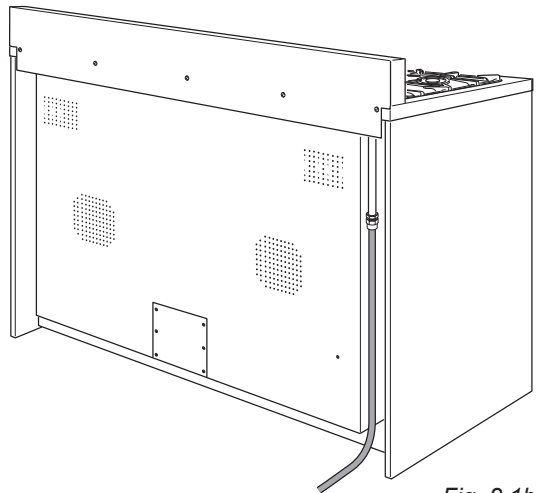


Fig. 2.1b



# 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;
- 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.  
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.  
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.**

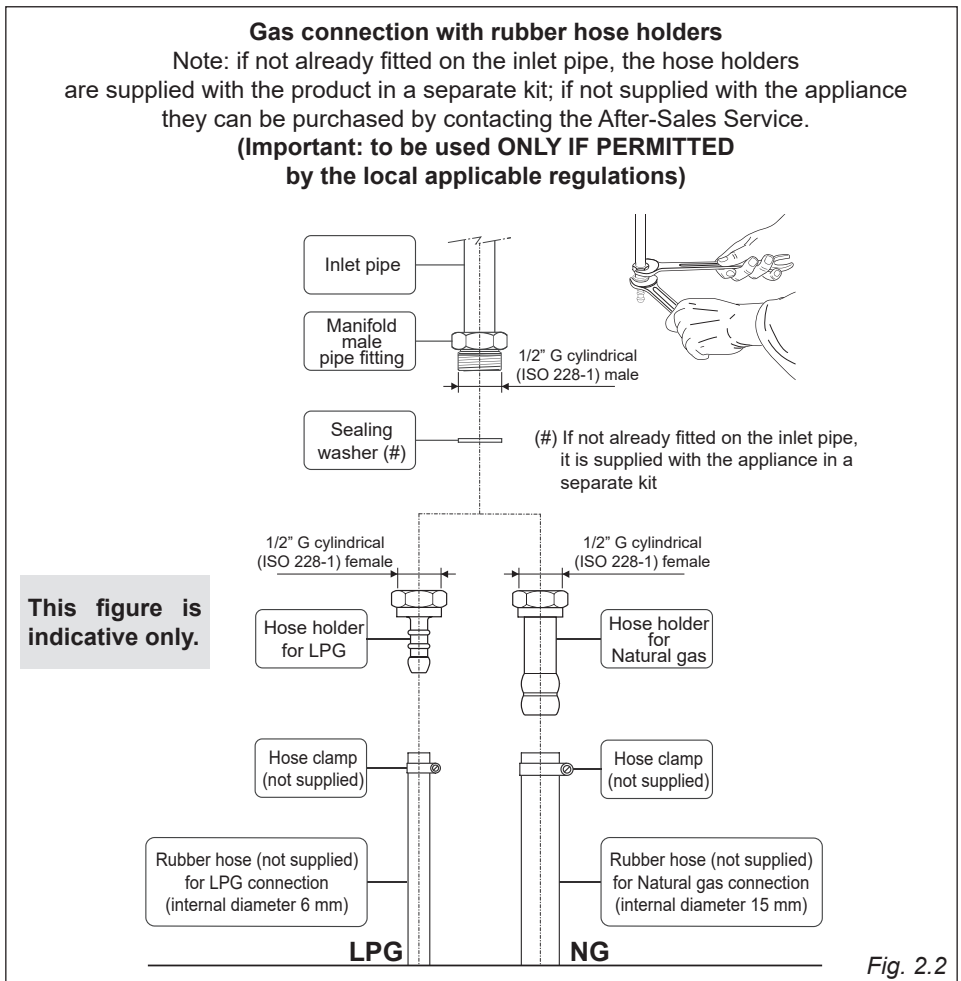
### **When connecting the cooker to the gas supply with a rubber hose, make sure that**

- 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;
- 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**

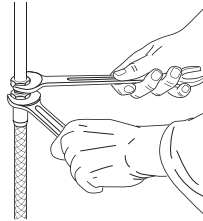
- you use rigid pipes or a flexible pipe complying with applicable local regulations. The flexible pipe shall be of the correct construction for the type of gas being used.
- if compression fittings are used, you tighten them firmly using two spanners (fig. 2.3).
- the connection with rigid metal pipes 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 hose 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).

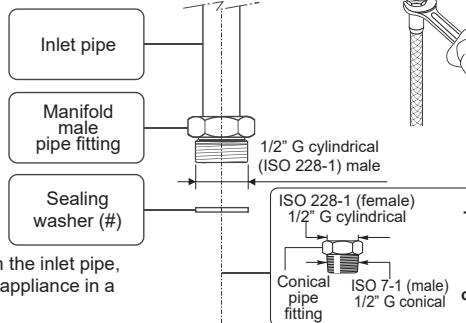
## Gas connection with rigid or flexible pipe

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



This figure is indicative only.

(#) If not already fitted on the inlet pipe, it is supplied with the appliance in a separate kit



**IMPORTANT!**  
The conical pipe fitting must be used only if requested by the applicable local regulations. If this conical adaptor is not supplied with the appliance it can be purchased by contacting the After-Sales Service.

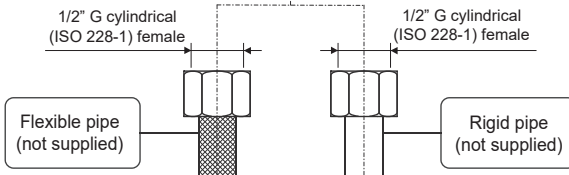


Fig. 2.3

## 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]
Semi-rapid (SR)	1,75	0,45	65
Double-ring compact (DCC)	4,00	1,50	100
Dual (DB)	Inner crown	0,80	44
	Outer crown	4,20 (3,80 for G30/G31)	98

### TABLE FOR THE CHOICE OF THE INJECTORS

Cat: II 2H 3+			G30/G31 28-30/37 mbar	G20 20 mbar	
Cat: II 2E +3+			G30/G31 28-30/37 mbar	G20/G25 20/25 mbar	
BURNERS		Nominal power [kW]	Reduced power [kW]	Ø injector [1/100 mm]	Ø injector [1/100 mm]
Semi-rapid (SR)		1,75	0,45	65	97 (Z)
Double-ring compact (DCC)		4,00	1,50	100	150 (H3)
Dual (DB)	Inner crown	0,80	0,40	44	68 (H1)
	Outer crown	4,20 (3,80 à G30/G31)	1,50	98	155 (H3)

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

BURNERS		Air necessary for combustion [m <sup>3</sup> /h]
Semi-rapid (SR)		3,50
Double-ring compact (DCC)		8,00
Dual (DB)	Inner crown	1,60
	Outer crown	8,40 (7,60 for G30/G31)
	Inner and outer crown	10,00 (9,20 for G30/G31)

### 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

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

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.

## 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.

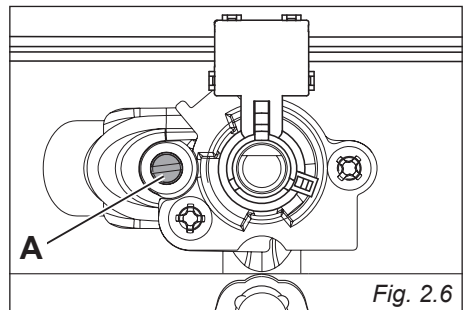
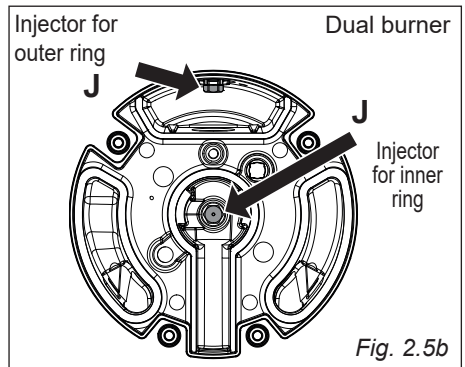
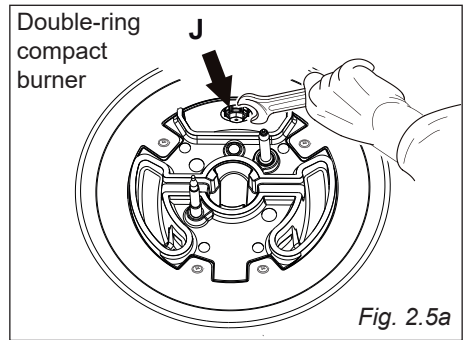
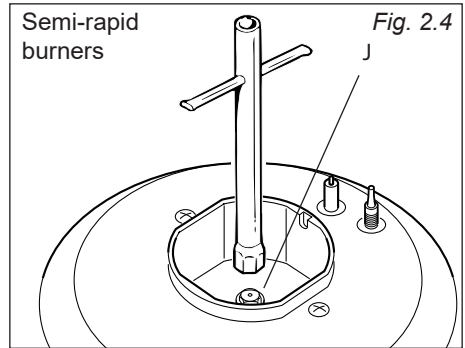
## ADJUSTING OF THE MINIMUM OF THE TOP BURNERS

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 flame adjustment is done in the following way:

- Turn on the burner.
- Turn the tap to the MINIMUM position.
- Take off the knob.
- With a thin 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 G30/G31 (LPG), the regulation screw is tightened up.



# 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.

## 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.
- 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 4 screws securing the cover “A” on the rear of the cooker (fig. 3.1).
- Unscrew cable clamp “D” (fig. 3.1).
- Position the U bolts onto terminal block “B” (fig. 3.1) according to the diagram in fig. 3.2.
- Insert the feeder cable into the cable clamp “D” and into the cable save “C”. The supply cable must be of a suitable size for the current requirements of the appliance; see the section “Feeder cable section”.
- Connect the wires to the terminal block “B” as shown in the diagram in figure 3.2.
- Take up any slack in the cable and secure with the cable clamp “D”.
- Replace the cover “A”.

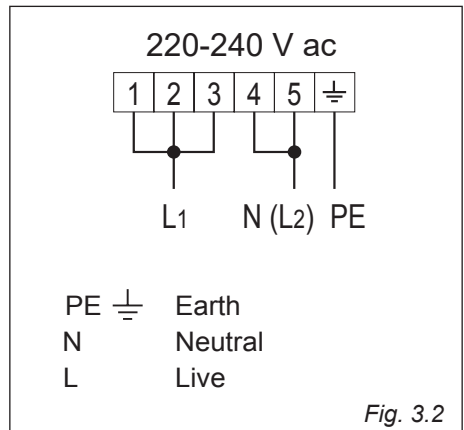
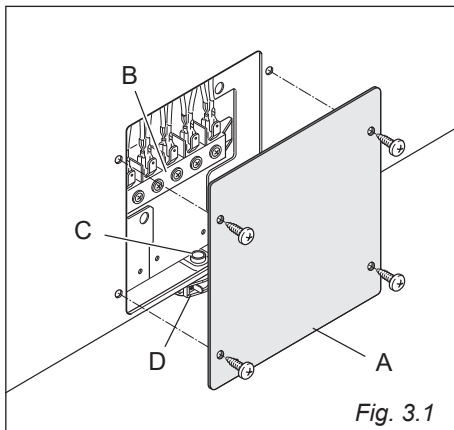
**Note: The earth conductor must be left about 3 cm longer than the others.**

## FEEDER CABLE SPECIFICATIONS

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

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

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



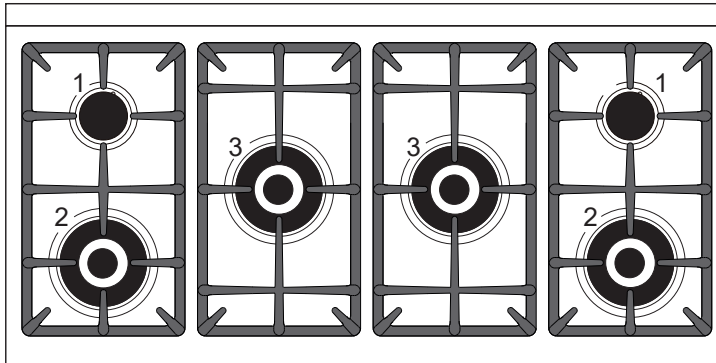




***Advice  
for the  
user***

# 1 COOKING HOBS

Fig. 1.1



## GAS BURNERS

- |                              |                               |
|------------------------------|-------------------------------|
| 1. Semi-rapid burner (SR)    | 1,75 kW                       |
| 2. Double-ring compact (DCC) | 4,00 kW                       |
| 3. Dual burner (DB) (*)      | 5,00 kW or 4,6 kW for G30/G31 |

(\*) **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.**

**CAUTION: Do not cover the hob with aluminium foils.**

## 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.

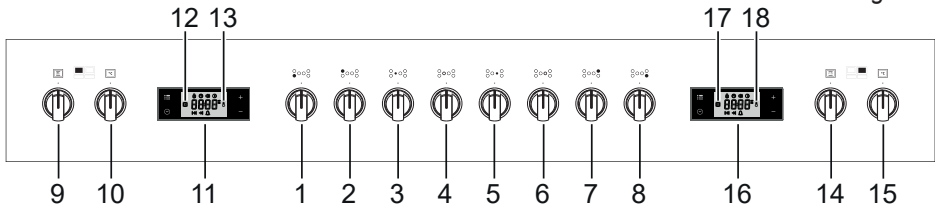
## CAUTION:

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

Fig. 2.1



### CONTROLS DESCRIPTION

#### Gas cooking hob controls:

1. Front left burner control knob
2. Rear left burner control knob
3. Left central burner control knob (inner ring only)
4. Left central burner control knob (outer ring only)
5. Right central burner control knob (inner ring only)
6. Right central burner control knob (outer ring only)
7. Rear right burner control knob
8. Front right burner control knob

#### Left oven controls:

9. Multifunction oven selector control knob
10. Multifunction oven thermostat control knob
11. Electronic clock/programmer "Touch-control"
12. Power on indicator
13. Oven thermostat indicator

#### Right oven controls:

14. Multifunction oven selector control knob
15. Multifunction oven thermostat control knob
16. Electronic clock/programmer "Touch-control"
17. Power on indicator
18. Oven thermostat indicator

#### NOTES:

The knobs and symbols may vary.

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

#### Note:

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

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




# 3

## USE OF THE HOB BURNERS

### GAS BURNERS

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

Turning the knob, so that the symbols printed on the knob itself (fig. 3.1) point to the symbol printed on the control panel (or vice versa), achieves the following functions:

- 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 counter-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.

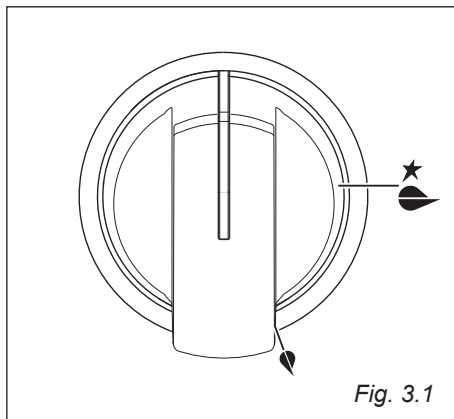


Fig. 3.1

#### 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

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

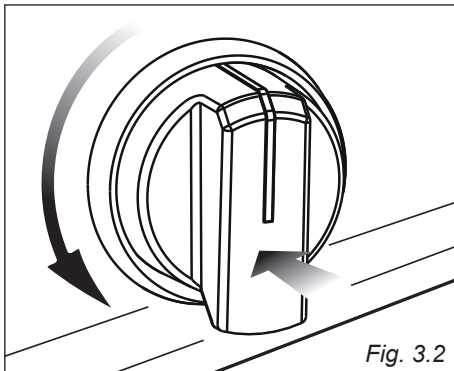


Fig. 3.2



**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
Dual (inner crown only)	12 (*) cm	14 cm
Semi-rapid	16 cm	24 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

(\*\*) only for models with Double-ring compact 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. Too large a pot can cause damage to the burner and surrounding hob area.

**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.

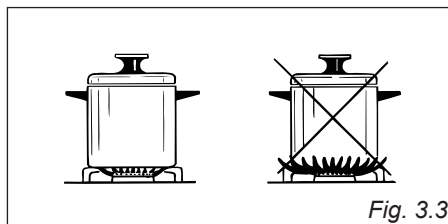
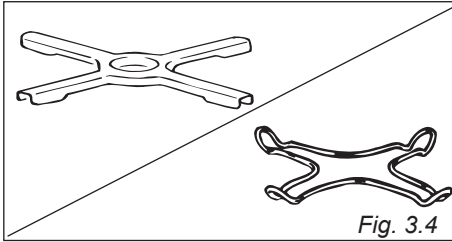


Fig. 3.3

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

This adapter is to be placed on top of the dual burner **when using the inner ring only** when using small diameter pans, in order to prevent them from tipping over. **Do not use this grate when using the outer ring or the outer & inner ring of the dual burner.**

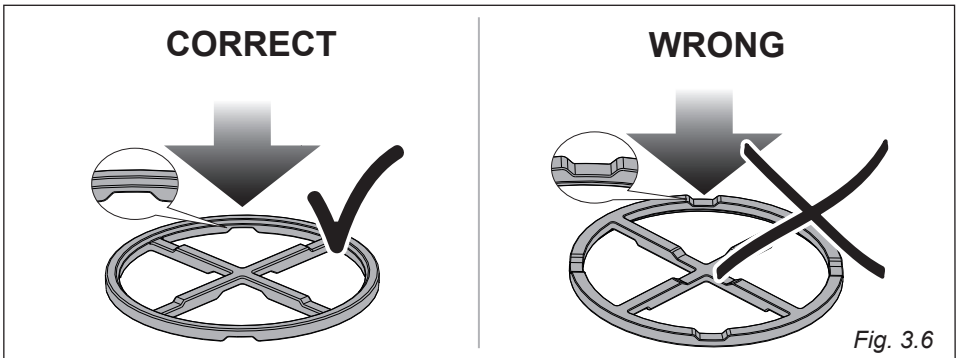
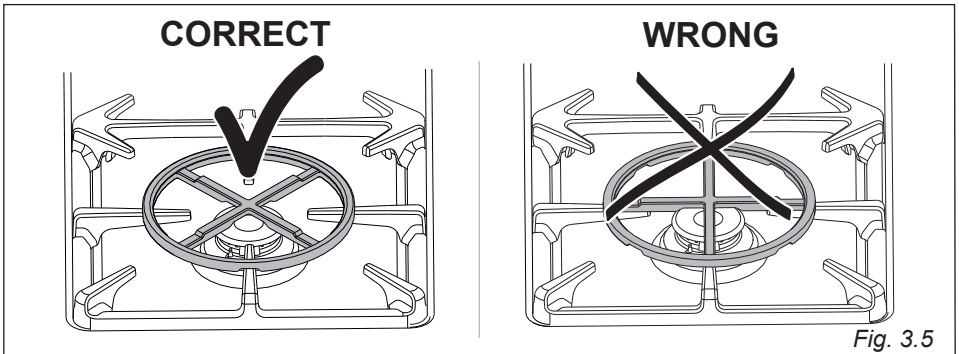


### SMALL PAN ADAPTER (Some models only) (Type B)

This adapter is to be placed:

- It can be used 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 (OPTIONAL) (figs. 3.7a - 3.7b)

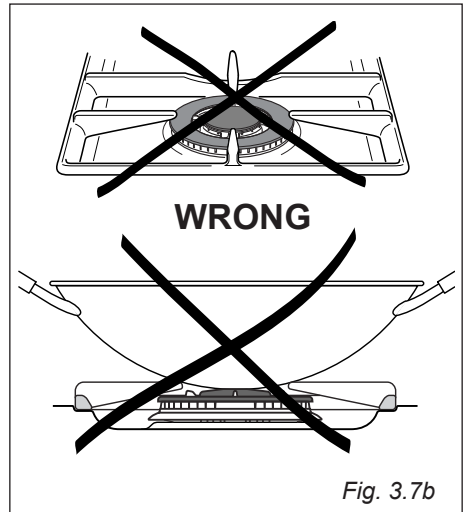
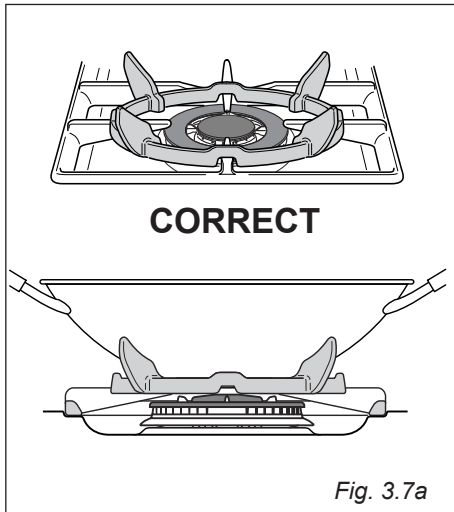
This special grille for woks should be placed over the pan-rest for the Double-ring compact burner or dual burner.

#### 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 burner or dual burner.



# 4 MULTIFUNCTION ELECTRIC OVEN

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

**WARNING:** The door is hot, use the handle.

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

**CAUTIONS:** 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.**

**RISK OF IRREPARABLE DAMAGE TO THE ENAMEL.**




## THERMOSTAT CONTROL KNOB

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

To set the temperature, line up the temperature knob indicator with the required temperature.

The elements will turn on or off automatically which is determined by the thermostat. The operation of the heating elements is signaled by a light placed on the control panel.

**NOTE:** When using the oven for the first time, in order to eliminate any traces of substances or odours left over from the production process, switch the oven on and run it empty (without the accessories, which should be washed separately), keeping the installation environment sufficiently ventilated:

- for 60 minutes in the position  (thermostat in position 250 °C);
- for 30 minutes in the position  (thermostat in position 250 °C);
- for 15 minutes in the position  (thermostat in position 225 °C).

Note: depending on model, only some of these functions may be available.

When the oven has cooled down completely, unplug it from the mains power socket and clean inside it as described in "CLEANING AND MAINTENANCE".

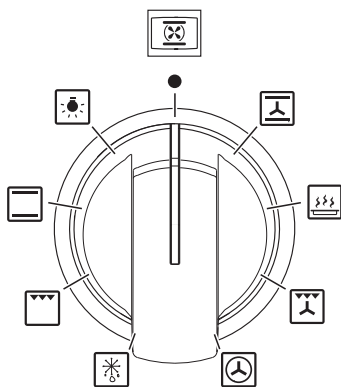


Fig. 4.1

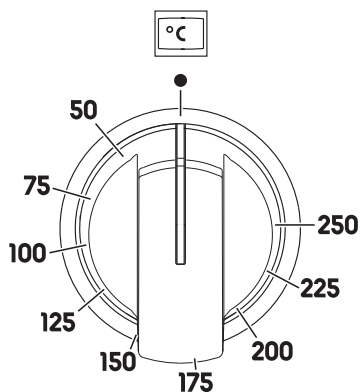










Fig. 4.2


FUNCTION	NAME OF THE FUNCTION	DESCRIPTION OF THE FUNCTION
	<b>OVEN LIGHT</b>	By turning the function selector knob to this setting, the oven light/s will illuminate in the oven cavity. The oven light/s will operate on all selected functions.
	<b>TRADITIONAL CONVECTION COOKING</b>	The upper and lower heating elements are switched on. The heat is diffused by natural convection and the temperature must be regulated between the minimum and the maximum position with the thermostat knob. <b>Recommended for:</b> For foods which require the same cooking temperature both internally and externally, i. e. roasts, meringue, etc.
	<b>TRADITIONAL GRILLING</b>	The infrared heating element is switched on. The heat is diffused by radiation. Use with the oven door <b>closed</b> and the thermostat knob must be regulated between the minimum and 225 °C maximum. For correct use see chapter “USE OF THE GRILL”. <b>Recommended for:</b> Grilling action for cooking with the broiler; browning, crisping, “au gratin”, toasting, etc.

	<p><b>DEFROSTING FROZEN FOODS</b></p>	<p>Only the oven fan is switched on. To be used with the thermostat knob in the “●” (off) position because the other positions have no effect. The defrosting is done by simple ventilation without heat.</p> <p><b>Recommended for:</b> To rapidly defrost frozen foods; 1 kilogram requires about one hour. The defrosting times vary according to the quantity and type of foods to be defrosted.</p>
	<p><b>HOT AIR COOKING</b></p>	<p>The circular heating element and the fan motor are switched on. The heat is diffused by forced convection and the temperature must be regulated between the minimum and the maximum position with the thermostat knob.</p> <p><b>Recommended for:</b> For foods that must be well done on the outside and tender or rare on the inside, i. e. lasagna, lamb, roast beef, whole fish, etc.</p>
	<p><b>VENTILATED GRILL COOKING</b></p>	<p>The infrared heating element, the upper heating element and the fan motor are switched on. The heat is mainly diffused by radiation and the fan then distributes it throughout the oven. Use with the oven door <b>closed</b> and the thermostat knob must be regulated <u>between</u> the minimum and 200 °C maximum. It is necessary to preheat the oven for about 5 minutes. For correct use see chapter “GRILLING AND AU GRATIN”.</p> <p><b>Recommended for:</b> For grill cooking when a fast outside browning is necessary to keep the juices in, i. e. veal steak, steak, hamburger, etc.</p>
	<p><b>SLOW HEATING AND KEEPING FOOD WARM - ECO FUNCTION (ENERGY SAVING)</b></p>	<p><b>SLOW HEATING AND KEEPING FOOD WARM</b> The circular element and the fan are on. The heat is diffused by forced convection. The temperature must be regulated between 50 and <b>140 °C maximum</b> with the thermostat knob.</p> <p><b>Recommended for:</b> To keep foods hot after cooking. To slowly heat already cooked foods.</p>

		<p><b>ECO FUNCTION (ENERGY SAVING)</b></p> <p>The circular element and the fan are on. The heat is diffused by forced convection.</p> <p>This function reduces the appliance's energy consumption, it is therefore particularly beneficial for the gentle cooking of small quantities of food on a single shelf.</p> <p>It is not necessary to preheat the oven and use with the oven door closed.</p> <p>Cooking times may be longer than standard functions. Do not use this function to preheat the oven.</p> <p><b>Recommended for:</b></p> <p>Foods that require gentle cooking. To keep foods hot after cooking. To slowly heat already cooked foods.</p>
	<p><b>CONVECTION COOKING WITH VENTILATION</b></p>	<p>The upper and lower heating elements and the fan motor are switched on.</p> <p>The heat coming from the top and bottom is diffused by forced convection.</p> <p>The temperature must be regulated between the minimum and the maximum position with the thermostat knob.</p> <p><b>Recommended for:</b></p> <p>For foods of large volume and quantity which require the same internal and external degree of cooking; for ex: rolled roasts, turkey, legs, cakes, etc.</p>

## STERILIZATION

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

- Set the switch to position .
- Set the thermostat knob to position 185 °C and preheat the oven.
- Fill the baking tray with hot water.
- Set the jars into the baking tray making sure they do not touch each other and the door and set the thermostat knob to position 135 °C.

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

## REGENERATION

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

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

## COOKING DIFFERENT DISHES AT THE SAME TIME


With the function selector in position  and , the ventilated oven allows you to cook different types of food at the same time.

Fish, cakes and meat can be cooked together without the smells and flavours mixing.

The only precautions required are the following:

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

## GRILLING AND “AU GRATIN”

Grilling may be done by selecting grill + fan setting  with the function selector knob, because the hot air completely envelops the food that is to be cooked.

Set the thermostat knob between **the minimum position and 200 °C maximum**, and after having preheated the oven, simply place the food on the grid.

**Close the door** and let the oven operate until grilling is done.

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

**Do not grill for longer than 60 minutes at any one time.**

**CAUTION: When the grill is on, some parts may become hot. Keep children away.**

## USE OF THE GRILL

Leave to warm up for approximately 5 minutes with the door closed.

Place the food inside positioning the rack as near as possible to the grill.

Insert the baking tray under the rack to collect the cooking juices.

Always grill with the oven door closed.

**CAUTION:** You can only use the grill function after an oven-cooking cycle if the temperature you set is higher than the one just used for oven cooking.

**Do not grill for longer than 60 minutes at any one time.**

**CAUTION: When the grill is on, some parts may become hot. Keep children away.**

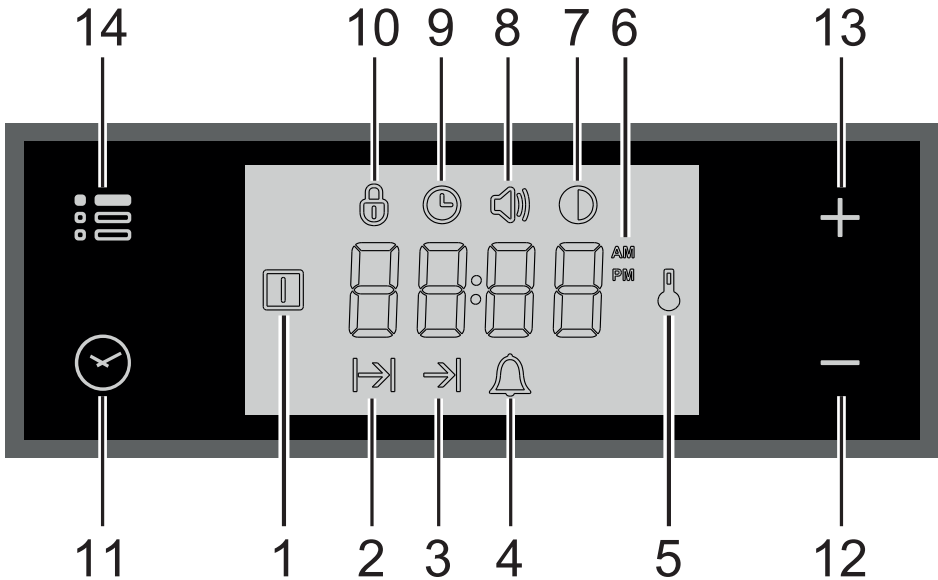
## OVEN COOKING

To cook, before introducing the food, preheat the oven to the desired temperature.

When the oven has reached the desired temperature, introduce the food, control the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.

# 5

## ELECTRONIC CLOCK/PROGRAMMER "TOUCH-CONTROL"



### Description of display symbols:

1. Oven on
2. Cooking time
3. End of cooking time
4. Timer
5. Oven temperature
6. AM/PM time format
7. Screen brightness
8. Acoustic signal volume
9. Time of day setting
10. Programmer 'touch control' panel key lock

### Description of the 'touch control' panel symbols:

11. Program selection
12. Digit backward setting for all functions
13. Digit forward setting for all functions
14. Menu selection

**IMPORTANT NOTE:** When using the timer and during a semi-automatic or automatic cooking, the countdown of the function with less time remaining prevails on the display.

### ATTENTION - MOST IMPORTANT:

#### ELECTRONIC PROGRAMMER DISPLAY CLEANING

Strictly follow the information indicated in the chapter "CLEANING AND MAINTENANCE".

## “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.

Program and menu selection: after starting the procedure, the selection is automatically deactivated after approx. 5 seconds from the last touch on the display.

## SETTING THE CLOCK

When connecting for the first time, or after a power failure, the word “OFF” flashes on the display and the “🕒” symbol is lit. Adjust the time touching the “+” or “-” key.

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

To change the time with the appliance already installed, touch the “🕒” key for more than 2 seconds, then touch it again until the “🕒” symbol flashes. Then adjust the time, within 5 seconds, using the “+” or “-”.

**Important: It is not possible to adjust the clock if a cooking program is in progress.**

## USING THE TIMER

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

**ATTENTION - MOST IMPORTANT: This is only an alarm that DOES NOT switch off the oven or grill.**

**REMEMBER TO TURN OFF THE OVEN/GRILL MANUALLY.**

The timer can be set for a maximum time of 23 hours and 59 minutes.

1. To set the timer, with the appliance already connected, touch the “🕒” key (several times) until the “🔔” symbol flashes on the display. Set the time (increase in minutes) within 5 seconds using the “+” or “-” key. At the end of the adjustment the display shows the countdown.
2. At the end of the count, the timer starts beeping and the “🔔” symbol flashes on the display. Touch any key to turn off the acoustic signal that would otherwise stop after 7 minutes.
3. Turn the oven off manually (switch and thermostat knobs in the off position) if you do not wish to continue with manual cooking.

To reset the timer in operation at any time:

- 1A. Only timer function active (no semi-automatic or automatic cooking in progress): touch the “🕒” key for 3 seconds.
- 1B. With semi-automatic or automatic cooking in progress: touch the “🕒” key several times until the “🔔” symbol flashes on the display. Then touch the “-” key within 5 seconds until “00:00” appears on the display.
2. The time of day is shown on the display.



## SEMI-AUTOMATIC COOKING

This is used to automatically switch off the oven after the desired cooking time has elapsed. Check the clock shows the correct time.

The semi-automatic cooking program can be set for a maximum period of 10 hours.

1. Select the function and temperature (function and temperature knobs). The oven will come on.
2. Touch the "⏸" key until the "⏸" symbol flashes on the display. Set the cooking time (increase in minutes - consider the preheating time, if necessary) within 5 seconds using the "+" or "-". At the end of the adjustment the display shows the countdown.
3. At the end of the count the oven turns off, the timer starts beeping, the "⏸" symbol flashes and the word "End" appears on the display.
4. Turn the temperature and function knobs to the off position.
5. Touch the "⏸" key to deactivate the acoustic signal (which otherwise will stop after 7 minutes) and to return the programmer to manual mode (the time is shown on the display). If instead the acoustic signal is deactivated with one of the other keys, after deactivation also touch the "⏸" key to return the programmer to manual mode (the time is shown on the display).

To cancel the semi-automatic cooking program at any time:

- 1A. Only semi-automatic cooking function active (no timer in use): touch the "⏸" key for 3 seconds, the "⏸" symbol and the word "End" are shown on the display.
- 1B. With active timer: touch the "⏸" key several times until the "⏸" symbol flashes. Then touch the "-" key within 5 seconds until "00:00" appears on the display, replaced after a few seconds by the "⏸" symbol and the word "End".
2. Touch the "⏸" key again to return the programmer to manual mode (the time of day is shown on the display). If cooking is finished turn the temperature and function knobs to the off position, otherwise continue cooking and then remember to turn the oven off manually.

## AUTOMATIC COOKING

Use automatic cooking to automatically turn the oven on, cook, and then turn the oven off. Check the clock shows the correct time.

1. Select the function and temperature (function and temperature knobs). The oven will come on.
2. Decide the cooking time considering the preheating time, if necessary, and set it as described above in the "SEMI-AUTOMATIC COOKING" chapter.
3. Touch the "⏸" key several times until the "⏸" symbol appears on the display. Then set the time at which you want the oven to turn off, touching the "+" or "-" key.
4. If the cooking is not started immediately, the display shows the current time of day and the "⏸" and "⏸" symbols. The oven turns off but now it is set for automatic operation.
  - To check the cooking time, touch the "⏸" key once, the "⏸" symbol flashes.
  - To check the turn-off time, touch the key "⏸" several times until the "⏸" symbol flashes.

To cancel the automatic cooking program at any time, proceed as described in the “SEMI-AUTOMATIC COOKING” chapter.

Turn the temperature and function knobs to the off position, otherwise continue cooking and then remember to turn the oven off manually.

### **ATTENTION - VERY IMPORTANT (AUTOMATIC OR SEMI-AUTOMATIC COOKING):**

**If a very short power interruption occurs, the oven keeps the programming.**

**If the interruption is instead longer than a few tens of seconds, the automatic cooking is cancelled. In this case, turn the temperature and function knobs to the off position and restart programming if necessary.**




## **USER PREFERENCES SETTINGS**

### **PROGRAMMER ‘TOUCH-CONTROL’ PANEL KEY LOCK**




This function is used to prevent the accidental touch of the programmer selection keys and to avoid unintentionally activating or modifying its functions.

The key lock can be activated at any time, with a cooking in progress or with the oven off.

To lock:



- Touch the "  " key for more than 2 seconds until the "  " indicator light starts flashing. Then touch the "+" key to activate the key lock, the word "On", appears on the display, wait a few seconds until the operation is completed. When this function is active, the "  " indicator light is on.

To unlock:

- Touch the "  " key for more than 2 seconds until the "  " indicator light starts flashing. Then touch the "—" key to deactivate the key lock, the word "OFF" appears on the display, wait a few seconds until the operation is completed. When this function is not active, the "  " indicator light is off.

### **ACOUSTIC SIGNAL TONE SETTING**

It is possible to select three sound tones.

- Touch the "  " key for more than 2 seconds, then touch the same key several times until the "  " symbol flashes.
- Touch the "+" or "—" key; the display shows the tone set ("b-01", "b-02" or "b-03").
- The last tone displayed remains active.

## SCREEN BRIGHTNESS SETTING

It is possible to select three brightness levels.

- Touch the "☰" key for more than 2 seconds, then touch the same key several times until the "Ⓢ" symbol flashes.
- Touch the "+" or "-"; key; the display shows the brightness set ("d-01", "d-02" or "d-03").
- The last brightness displayed remains active.

## TIME FORMAT

It is possible to choose the 24 hour or 12 hour clock format.

- To activate the 12 hour format, touch the "+", key for more than 5 seconds until the "AM" or "PM" symbol is activated.
- To activate the 24 hour format, touch the "+", key for more than 5 seconds until the "AM" or "PM" symbol is deactivated.

**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.
- Clean the surfaces with a damp cloth and using neutral, non-aggressive detergents. Complete the cleaning with a dry, clean cloth.
- **IMPORTANT:** Never use abrasive products (e.g. certain type of sponges) and/or aggressive products (e.g. caustic soda, detergents containing corrosive substances) that could irreversibly damage the surfaces.
- **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.

**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.

**IMPORTANT: DO NOT** use chlorine-based or acid-based cleaning products, abrasive products or non-neutral detergents as they may cause irreparable damage to the surface.

**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 since they can scratch the surface, which may result in shattering of the glass.

## 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.**

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. 6.1, 6.3, 6.4) is always clean to ensure trouble-free sparking.

Check that the probe "T" (figs. 6.1, 6.3, 6.4) 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 SEMI-RAPID BURNER

It is very important to check that the burner flame distributor "F" and the cap "C" has been correctly positioned (see figs. 6.1, 6.2) - failure to do so can cause serious problems.

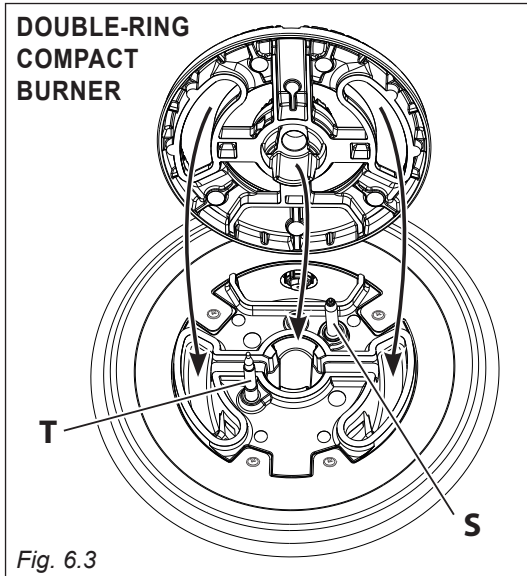
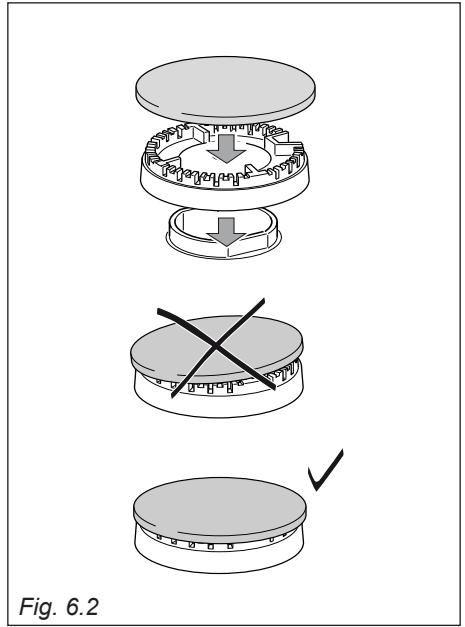
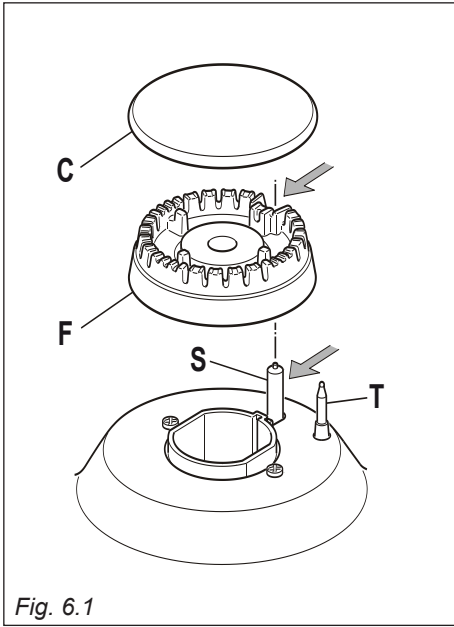
## CORRECT REPLACEMENT OF THE DOUBLE-RING COMPACT BURNER AND DUAL BURNER

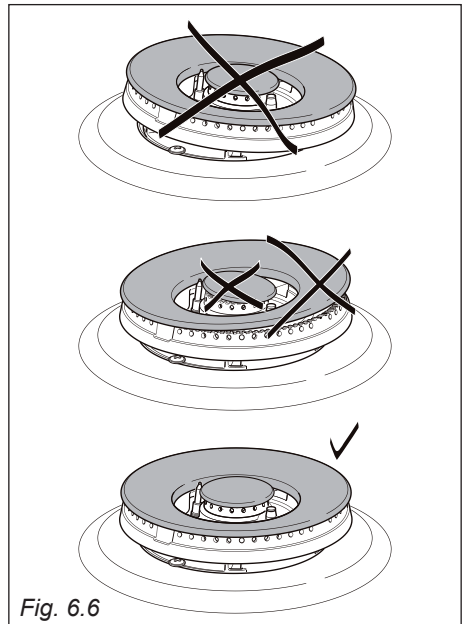
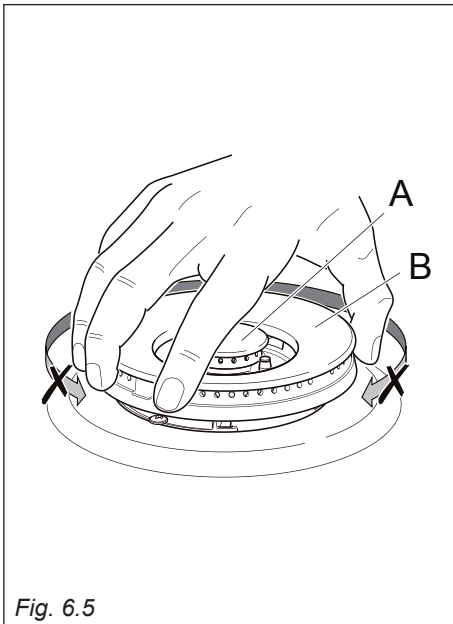
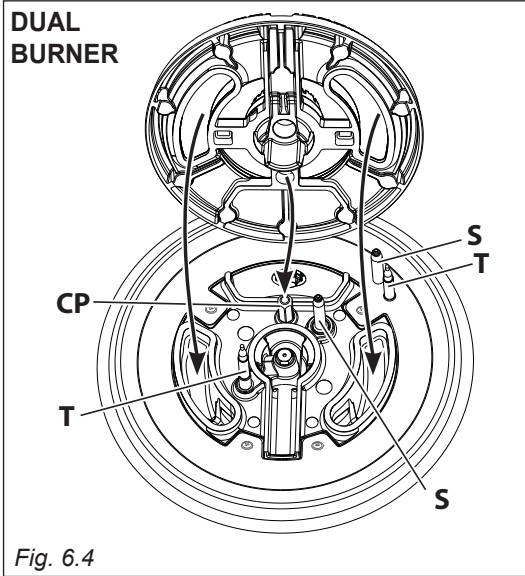
The double-ring compact burner and dual burner must be correctly positioned (see figs. 6.3, 6.4); the burner ribs must be entered in their lodgment as shown by the arrow (see fig. 6.3, 6.4).

Then position the cap "A" and the ring "B" (figs. 6.5, 6.6).

The burner correctly positioned must not rotate (fig. 6.5).

**IMPORTANT:** the Dual burner flame spreader has a centring pin ("CP" in fig. 6.4).





## ELECTRONIC PROGRAMMER DISPLAY CLEANING

Clean the programmer display using a soft cloth, warm water and neutral soap, or a soft cloth with a liquid detergent (non-abrasive).

When cleaning, be careful to move the cloth in one direction only.

Then wipe the display with a damp cloth and dry it with a soft cloth.

**IMPORTANT: DO NOT use chlorine-based or acid-based cleaning products, abrasive products or non-neutral detergents as they may cause irreparable damage to the surface. DO NOT spray cleaning liquids directly on the programmer display.**

## ASSEMBLY AND DISMANTLING OF THE SIDE RUNNER FRAMES

- Assemble the wire racks to the oven walls using the 2 screws (fig. 6.7).

**In the models with catalytic panels supplied**, interpose the catalytic panels "A" with the arrow up (fig. 6.7).

**Models with side lamp:** The catalytic panel with the hole for the side oven lamp must be positioned on the left oven wall. **DO NOT INTERPOSE THE CATALYTIC PANEL WITHOUT THE HOLE ON THE LEFT OVEN WALL.**

- Slide in, on the guides, the shelf and the tray (figs. 6.8).

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.

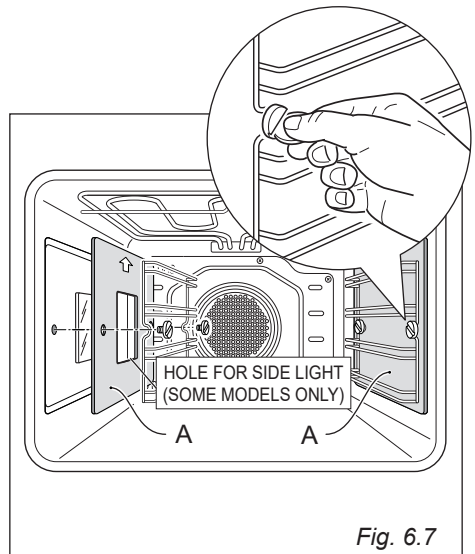


Fig. 6.7

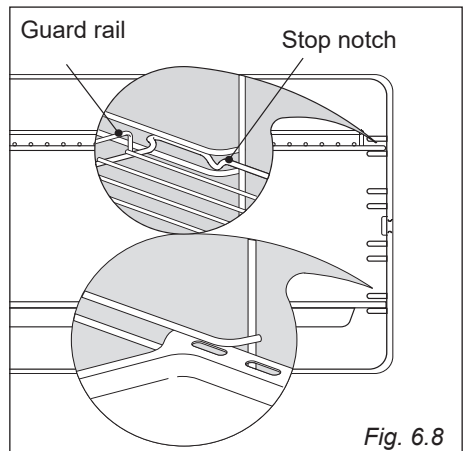


Fig. 6.8



## ADVICE FOR USE AND MAINTENANCE OF SELF CLEANING PANELS (some models only)

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.

## 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. 6.9.
- When baking pastry etc. this filter should be removed.
- **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.

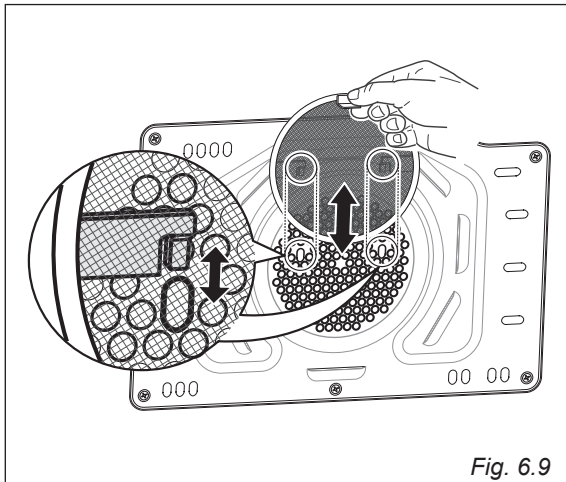


Fig. 6.9

## REPLACING THE OVEN LAMP/S

**WARNING:** Ensure the appliance is switched off 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.

### TOP RIGHT LAMP:

- Remove the protective cover "C" (fig. 6.10).
- Replace the halogen lamp "B" with a new one suitable for high temperatures (300 °C) having the following specifications: 220-240 V, 50-60 Hz 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.

### LEFT LAMP (SOME MODELS ONLY):

- Remove the left wire rack (and the side catalytic panel for the models with side catalytic panels) by unscrewing the fixing screws.
- Press down from the top the protective cover "A" (fig. 6.10) and remove it by rotating on the lower side. **IMPORTANT:** never use screwdrivers or other utensils to remove the cover "A". This could damage the enamel of the oven or the lamp holder. Operate only by hands.

- Replace the halogen lamp "B" with a new one suitable for high temperatures (300 °C) having the following specifications: 220-240 V, 50-60 Hz 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 "A" operating in reverse order.
- **ATTENTION:** the notch in the inner edge of the cover must be oriented toward the lamp.
- Assemble the left wire rack (and the side catalytic panel with the arrow up for the models with side catalytic panels).

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

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

This product contains more than one light source of energy efficiency class G.

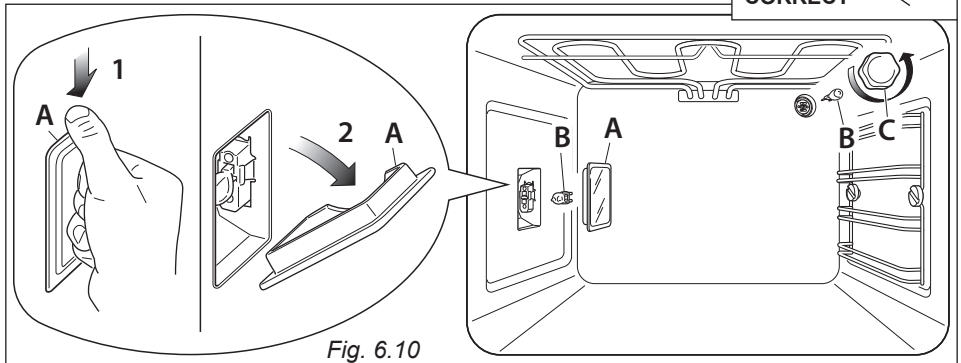
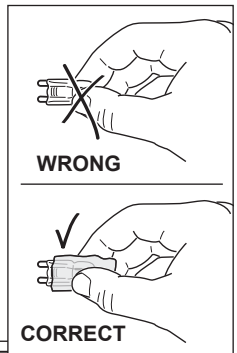


Fig. 6.10

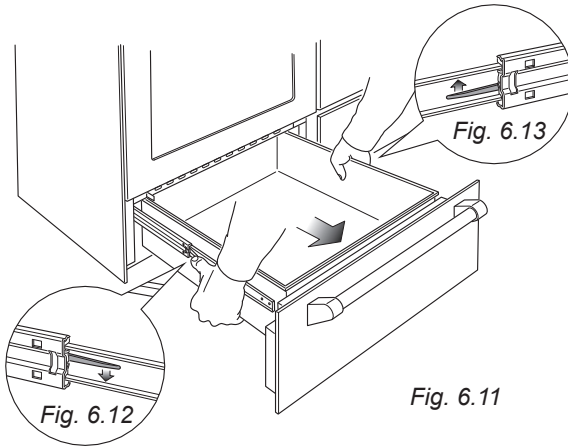
## STORAGE DRAWER

The storage drawer opens like a normal drawer (fig. 6.11).

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

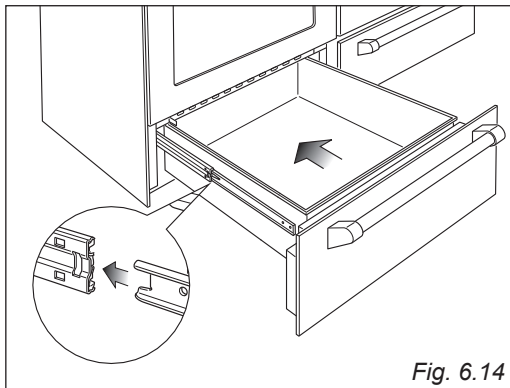
## REMOVING THE DRAWER

1. Open the drawer completely (fig. 6.11)
2. Move the lever of the left guide down (fig. 6.12) and move the lever of the right guide up (fig. 6.13).
3. Remove the drawer, while still holding the levers (fig. 6.11).



## REPLACING THE DRAWER (fig. 6.14)

1. Insert the drawer guides into the range guides (fig. 6.14).
2. Gently close the drawer completely; the safety catches will be automatically hooked.



## TELESCOPIC SLIDING SHELF SUPPORTS (some models only)

The telescopic sliding shelf supports make it safer and easier to insert and remove the oven shelf and tray.

They stop when they are pulled out to the maximum position.

**Important!** When fitting the sliding shelf supports, 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:

- Screw the side racks onto the oven wall (interposing the catalytic panels if supplied) (fig. 6.7).
- Fit the sliding shelf supports onto the top wire of a rack and press. You will hear a click as the safety locks clip over the wire.

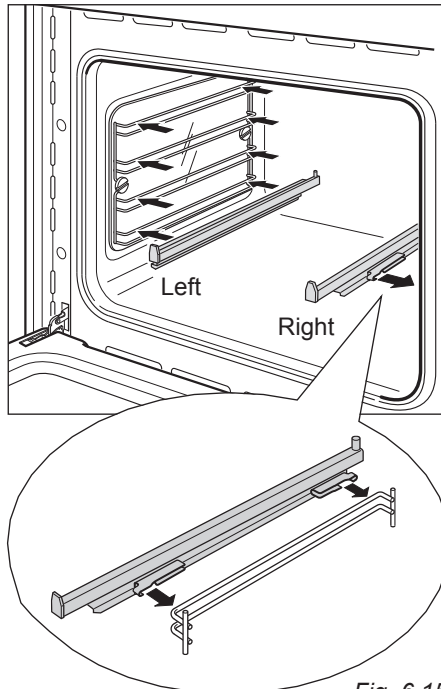


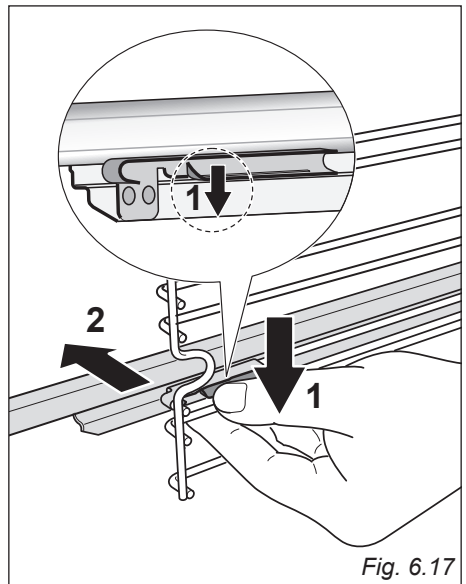
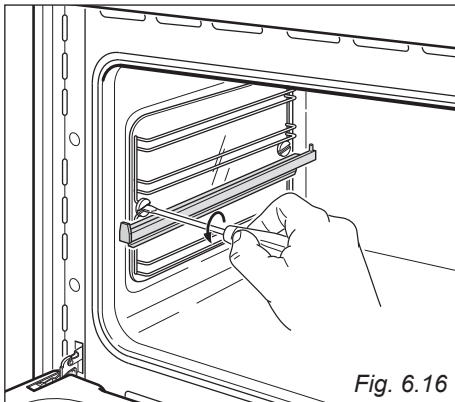
Fig. 6.15

To remove the telescopic sliding:

- Remove the side racks by unscrewing the fixing screws (fig. 6.16).
- Lay down the telescopic sliding shelf support and side racks, with the telescopic sliding shelf support underneath.
- Find the safety locks. These are the tabs that clip over the wire of the side rack (arrow 1 in fig. 6.17).
- Pull the safety locks away from the wire to release the wire (arrow 2 in fig. 6.17).

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 in soapy water, or use oven cleaner on them.



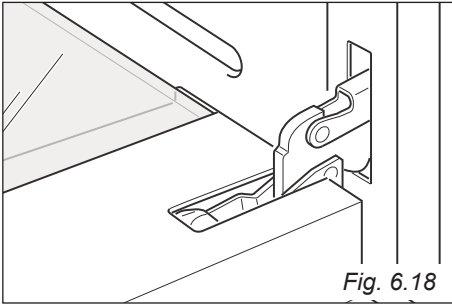


Fig. 6.18

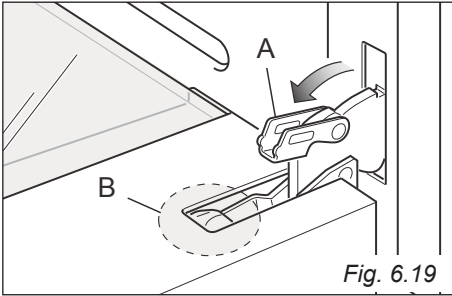


Fig. 6.19

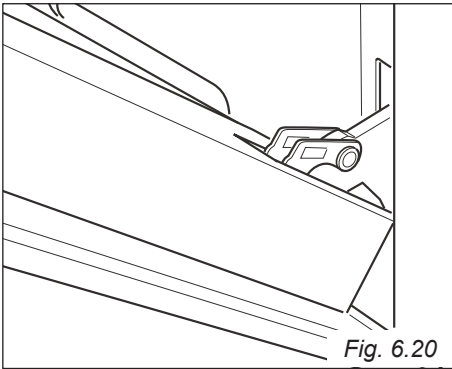


Fig. 6.20

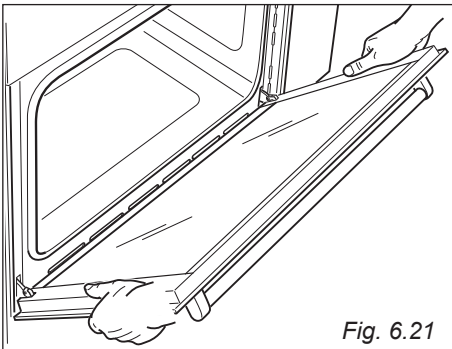


Fig. 6.21

## REMOVING THE OVEN DOOR

The oven door can easily be removed as follows:

- Open the door to the full extent (fig. 6.18).
- Open the lever “A” completely on the left and right hinges (fig. 6.19).
- Hold the door as shown in fig. 6.21.
- Gently close the door (fig. 6.20) until left and right hinge levers “A” are hooked to part “B” of the door (fig. 6.19).
- Withdraw the hinge hooks from their location following arrow “C” (fig. 6.22).
- Rest the door on a soft surface.

### Important!

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

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

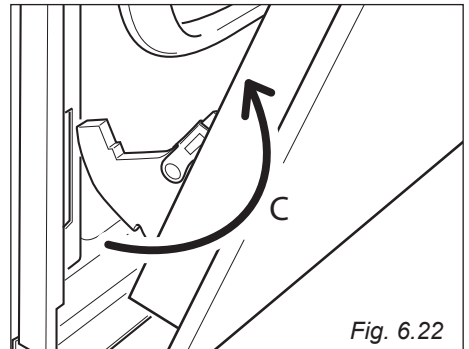
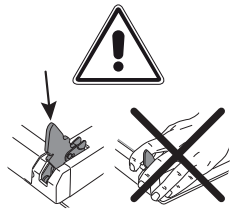


Fig. 6.22

## REFIT THE DOORS

1. Hold the door firmly (fig. 6.23).
2. Insert the hinge tongues into the slots, making sure that the groove drops into place as shown in the figure 6.24.
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 6.25.
5. Close the door and check that it is properly in place.

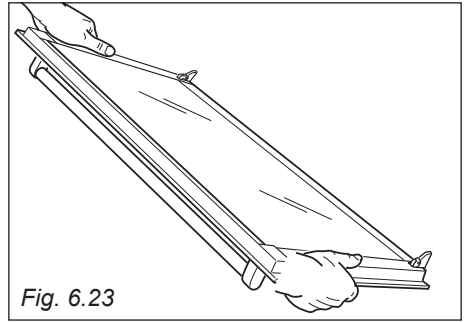


Fig. 6.23

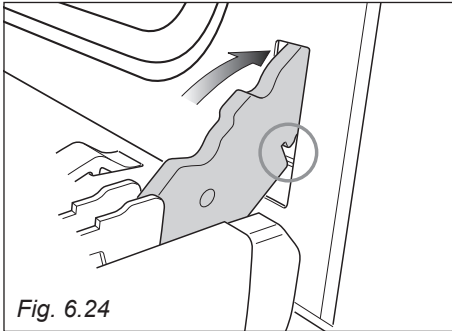


Fig. 6.24

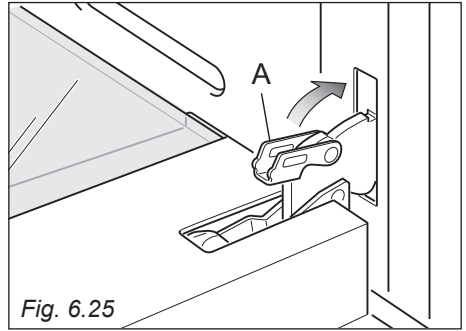


Fig. 6.25

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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