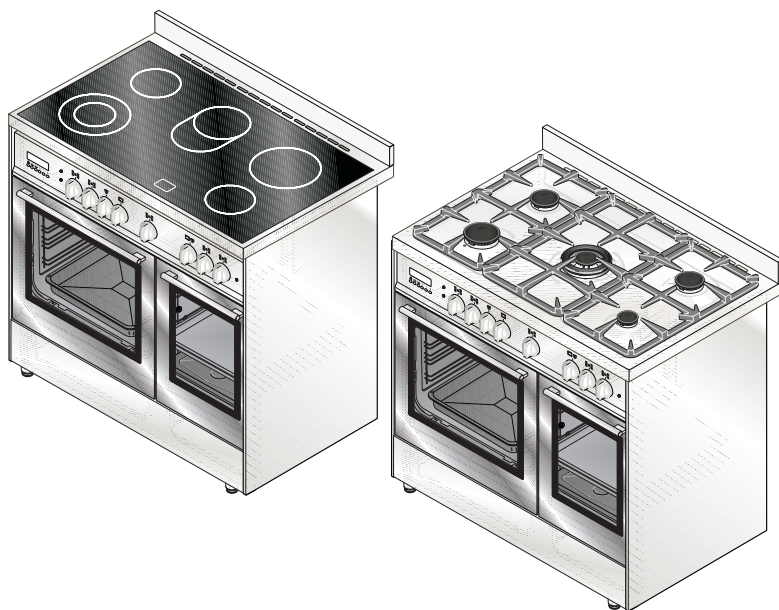




# HOOVER

**INSTRUCTIONS AND ADVICE  
FOR INSTALLING, USING AND SERVICING  
OF COOKERS**



The appliance was designed and made in accordance with the European standards listed below:

=> EN 30-1-1, EN 30-2-1 and EN 437 plus subsequent amendments (gas)

=> EN 60 335-1 and EN 60 335-2-6 (electrical) plus relative amendments

The appliance complies with the prescriptions of the European Directives as below:

=> 2006/95 EC concerning electrical safety (BT).

=> 2004/108 EC concerning electromagnetic compatibility (EMC)

=> 2009/142 EC concerning gas safety.

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Oven accessories that could come into contact with foodstuffs are made with materials that comply with the provisions of the 89/109 EC directive dated 21/12/88.

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This product complies with EU Directive 2002/96/EC.

The crossed-out dustbin symbol reported on the appliance indicates that the appliance must be disposed of separately from other domestic refuse at the end of its useful life. It must therefore be delivered to a waste recycling centre specifically for electric and electronic equipment or returned to the retailer at the moment of purchase of a new equivalent appliance.



The user is responsible for delivering the appliance to the appropriate collection centre at the end of its useful life. Failure to do so may result in a fine, as provided for by laws governing waste disposal.

Differential collection of waste products for eventual recycling, treatment and environmentally friendly disposal helps reduce possible negative effects on the environment and health, and also enables the materials making up the product to be recycled.

For more detailed information on the available refuse collection systems, refer to the local Municipal Solid Waste disposal centre or the shop where the product was purchased.

Producers and importers are responsible for fulfilling their obligations as regards recycling, treatment and environmentally friendly disposal by directly or indirectly participating in the collection system.

## ASSISTANCE AND SPARE PARTS

Before this appliance left the factory it was tested and fine-tuned by specialised expert personnel in order to guarantee its best functioning results.

**Any subsequent repairs or adjustments that may be necessary must be done with the maximum of care and attention by qualified personnel.**

For this reason we recommend you always contact our Service Centre specifying the brand, the model, its serial number and type of problem you are facing with it. All data related to your appliance are printed on the data label affixed on the appliance as well as on its original packaging.

**A duplicate data label is contained in this booklet also. Please attach this label on the handbook or to an accessible surface near by the appliance for easy reference.**

This information enables the technical assistant to come and visit you with the correct spares and guarantee a prompt and suitable service.

You will only find original spare parts at our Service Centre and authorised dealers

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## IMPORTANT NOTES AND PRECAUTIONS FOR USE

You have purchased one of our products for which we thank you. We are confident that this new appliance, modern, functional and practical, made with top quality materials, will meet all your demands. This new appliance is easy to use but before installing and using it, **it is important to read this handbook through carefully.** It provides information for a safe installation, use and maintenance. Keep this handbook in a safe place for future reference.

**The manufacturer reserves the right to make all the modifications to its products that it deems necessary or useful, also in your interests, without prejudicing its essential functional and safety characteristics.** The manufacturer cannot be held responsible for any inaccuracies due to printing or transcription errors that may be found in this handbook.

**N.B.:** the pictures shown in the figures in this handbook are purely indicative.

- The installation, adjustments, conversions and maintenance operations listed in section «INSTRUCTIONS FOR THE INSTALLER» must only be carried out by authorised personnel.
- The installation of all-gas and combi appliances must comply with the standards in force.
- The appliance must only be used for its original purpose, that is, cooking for domestic use. Any other use is considered improper and, as such, dangerous.
- The manufacturer cannot be held responsible for any damage to persons or property resulting from an incorrect installation, maintenance or use of the appliance.
- Once the packaging has been removed from the outer surfaces and the various inner parts, thoroughly check that the

appliance is in perfect condition. If you have any doubts do not use the appliance and call in an authorised person.

- The packaging materials used (cardboard, plastic bags, polystyrene foam, nails, etc.) must not be left within easy reach of children because they are a potential hazard source. All packaging materials used are environmentally-friendly and recyclable.
- The electrical safety of this appliance is only guaranteed if it is correctly connected to a suitable earth system, as prescribed by the electrical safety standards. The manufacturer disclaims all responsibility if these instructions are not followed. Should you have any doubts, seek the assistance of an authorised person.
- Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible»;
- «the adjustment conditions for this appliance are stated on the label (or data plate)»;
- «this appliance is not connected to a combustion product evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation».. (see section «TECHNICAL FEATURES»).
- **NOT FOR USE IN MARINE CRAFT, CARAVANS OR MOBILE HOMES UNLESS EACH BURNER IS FITTED WITH A FLAME SAFEGUARD.**
- **DO NOT MODIFY THIS APPLIANCE**



**DOMESTIC USE ONLY**

## IMPORTANT NOTES AND PRECAUTIONS FOR USE

**WARNING** - The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating element. Children less than 8 years of age shall be kept away unless continuously supervised.

- The oven door glass and the accessible parts will become hot when in use. To avoid burns and scalds young children should be kept away.
- **Do not** use this appliance as a space heater.
- **Do not** touch any electrical appliance if hands or feet are wet or damp.
- **Do not** use the appliance bare footed.
- **Do not** pull the power lead to take the plug out of the socket.
- **Do not** leave the appliance outside under the sun, rain, etc.
- Young children should be supervised to ensure that they not play with the appliance.
- 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 with out supervision.
- **WARNING** - In order to prevent accidental tipping of the appliance, for example by a child climbing over the open oven door, or too high weights are leant on the open oven door, two chains must be screwed on the back on the cooker and fixed to the wall with hooks. Ensure the chains are taut. Please refer to instructions for installation..
- Before cooking for the first time, ensure

the oven is empty and its door closed, heat the oven at maximum temperature for two hours. This will allow the protective coating on the interior of the oven to be burnt off and dissipate the associated smells. Ensure adequate ventilation in the cooker whilst burning off and don't be alarmed by a little bit of smoke during this process.

- The instructions for ovens that have the shelves should indicate in detail the correct installation of the shelves. The rear stopper of the oven rack must be positioned upwards.
- 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 of the appliance and then cover flame e.g. with a lid or a fire blanket.
- Danger of fire: Do not store items on the cooking surfaces
- **Do not** use harsh abrasive cleaners or sharp metal scrapers to clean the oven glass door since they can scratch the surface, which may result in shattering of the glass.
- **NEVER** use sponges or abrasive products, and solvents to remove stains or adhesives on the painted or stainless steel surfaces.
- Switch off the oven before removing the fan guard for cleaning. Replace the guard after cleaning in accordance with the instructions.
- The oven can be equipped with temperature probe. Only use the temperature probe recommended for this oven by our Service Centre.
- Remove any spillage from the lid before opening.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

## IMPORTANT NOTES AND PRECAUTIONS FOR USE

- **CAUTION:** In order to avoid a hazard due to inadvertent resetting of the thermal cutout, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock..
- The cookers can be equipped with a small compartment under the oven that can be used for storing things. Remember that the surfaces become hot, it is strictly forbidden to place inflammable materials inside.
- **Do not** use a steam cleaner to clean a hob, oven or range.
- If the range is placed on a base, measures must be taken to prevent the appliance slipping off the base.
- If the appliance is fitted with a glass lid, this can shatter when heated. Turn off all the burners or disconnect all the plates, and allow them to cool before closing the lid (fig.3)
- Avoid using the oven as a larder or as a saucepan cupboard when you are not using it for cooking: if the oven is turned on accidentally it could cause damage and accidents.
- If you are using an electrical socket near the appliance, make sure that the cables are not touching the cooker and are far enough away from all hot parts.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- The instructions state the type of cord to be used, taking into account the temperature of the rear surface of the appliance.
- This appliance must be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructions before installing or using this appliance.
- When you have finished using the appliance check that all the controls are in the off or closed position, checking that the "0" of the knob corresponds to the "●" symbol serigraphed on the front panel.
- Switch off the electrical supply before you start cleaning or servicing the appliance.
- In the case of a failure or malfunction, turn the appliance off and switch off the electrical supply and do not tamper with it. All repairs or adjustments must be carried out with maximum care and the proper attention of an authorised person.
- For this reason we recommend you call our Service Centre.
- The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.
- These instructions are only valid if the country symbol appears on the appliance. If the symbol does not appear on the appliance, it is necessary to refer to the technical instructions which will provide the necessary instructions concerning modification of the appliance to the conditions of use of the country».

## DESCRIPTION OF THE APPLIANCE

### PRESENTATION

The cooker can be fitted with a gas hob or the ceramic glass hob

Each knob on the front panel has a diagram printed above it showing to which burner it refers.

The combination of the different sized burners or heating elements offers the possibility of various types of cooking.

Our cookers have two ovens with different volumes.

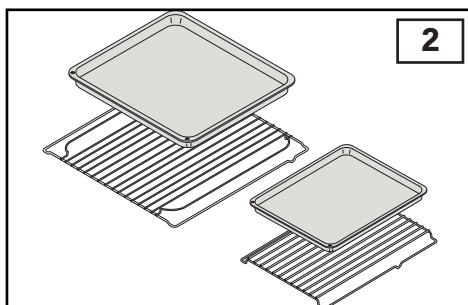
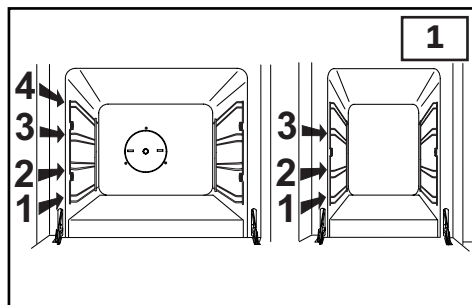
The left oven cavity, which is the biggest, features of oven natural or forced convection with electric grill and makes all types of cooking possible. The right oven cavity, which is the smallest, features of oven natural convection with electric grill.

To guarantee the customer a good and safe use of the appliance, the combined and alla electrical cookers, have equipped with a safety temperature device, which automatically turns on in case the main thermostat fails to work. In such an event, the electricity is interrupted temporarily: **do not attempt to repair it yourself but turn the appliance off and contact your nearest Assistance Centre.**

The oven walls are fitted with various runners (fig. 1) on which the following accessories can be placed.

**Supply and quantities vary from model to model:**

- oven shelf
- drip tray or drip pan



## DESCRIPTION OF THE APPLIANCE

### DESCRIPTION OF THE CONTROLS

#### ENERGY REGULATOR KNOB (A) - single cooking zone

By turning the knob to the right or to the left we find the following symbols:

0 = heating elements off

from 1 to 12 = minimum and maximum power

#### ENERGY REGULATOR KNOB (B) - double cooking zone

By turning the knob to the right we find the following symbols:

0 = heating elements off

from 1 to 12 = minimum and maximum power for single cooking zone

from 12 to 0 = maximum power for double cooking zone

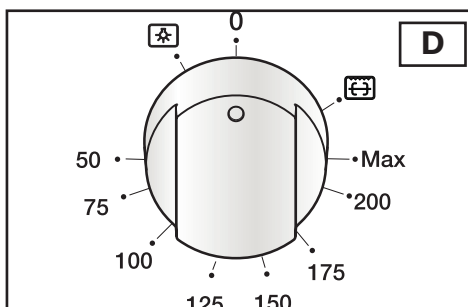
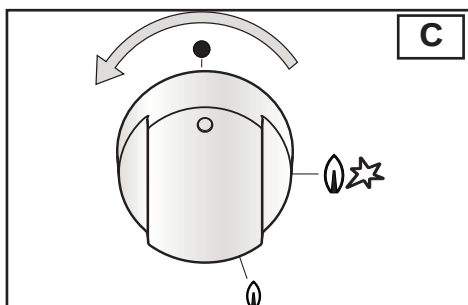
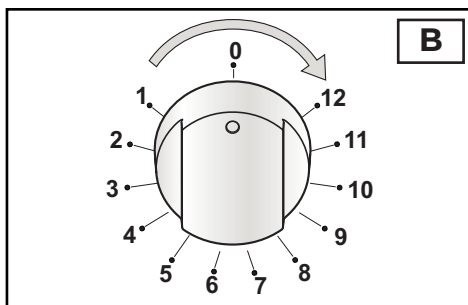
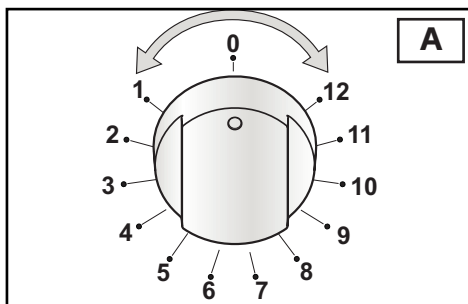
#### HOB GAS BURNER KNOB (C)

By rotating the knob in an anticlockwise direction, the following symbols appear:

● = Closed position

 = "Full on" position

 = "Reduced rate" position



#### RIGHT OVEN COMMUTATOR/THERMOSTAT KNOB (D)

By turning the knob clockwise we will find the following symbols:

0 = Oven off

 = Oven light on, which stays on for all functions

da 50°C a Max = The different oven temperature values

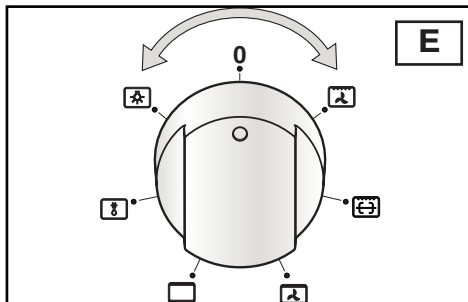
 = Grill heating element on

## DESCRIPTION OF THE APPLIANCE

### LEFT OVEN - MULTIFUNCTION SELECTOR KNOB (6) (E)

By turning the knob to the right or to the left we will find the following symbols:

- 0 = Oven off
-  = Oven light on, which stays on for all functions
-  = Fan on
-  = Top and bottom heating elements on
-  = Top and bottom heating elements and fan on
-  = Grill + spit heating element on (\*)
-  = Grill heating element and fan on



### THERMOSTAT KNOB FOR THE FAN OVEN (F)

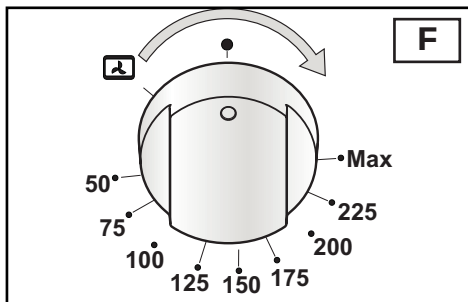
By turning the oven knob clockwise we will find the different oven temperature values (from 50°C to Maxi).

#### RED WARNING LIGHT

If present, when lit it indicates that one or more of the hob electric plates is on, if the hob is mixed, or one of the oven electric components.

#### YELLOW WARNING LIGHT

If present, when lit it indicates that either the electric oven or electric grill is working. While the oven is being used the light will switch off when the set temperature is reached. During baking it is normal for the yellow light to switch on and off several times as the oven temperature is controlled.



## DESCRIPTION OF THE APPLIANCE

### ELECTRONIC PROGRAMMER "TOUCH"

#### Setting the time.

After connecting to mains or after a power cut, symbol "A" and "0,00" will both flash simultaneously on the display.

Keep pressed for some seconds simultaneously + and - buttons or just MODE button, till when symbol "A" turn off and symbol  turn on.

Time can be set just when the dot beneath the symbol  flashes.

Time cannot be adjusted during cooking program run. If time is selected while a automatic cooking program is running, this is deleted.

#### Program selection

Keep pressed for some seconds MODE button and pressing it in turns, the following programs are selected:

##### 1. Minute Minder

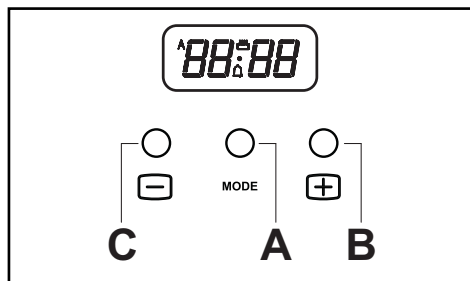
The time turns off, the symbol  turns on and with + and - buttons is possible to select the time alarm. At the end of the set time, the buzzer will start and the symbol  flashes. To turn off the buzzer and turn off the symbol  keep pressed for some seconds MODE button.

The minute minder program runs independently of other cooking programs.

##### 2. Semiautomatic Program with Duration or End Time

Select with + and - buttons the duration. The time of the day turns off, symbol "A" and "dur" flash. At the end of the set time, the buzzer will start and the symbol "A" flashes. To turn off the buzzer press MODE button.

Now the oven is off. Keep pressed for some seconds simultaneously + and - buttons or just MODE button and the symbol  is illuminated.



##### 3. Fully automatic program with Duration and End time

Select with + and - buttons the duration and the end time. The time of the day turns off, symbol "A" and "End" flash. Symbol  turns off and the symbol "A" turns on. The symbol  is illuminated again when the cooking starts. At the end of the set time, the buzzer will start, the symbol  turns off and the symbol "A" flashes. To turn off the buzzer press MODE button.

Now the oven is off. To set the programmer on manual operation keep pressed for some seconds simultaneously + and - buttons or just MODE button and the symbol  is illuminated.

#### Changing/Clearing programs

Each program can be cleared keeping pressed for some seconds simultaneously + and - buttons. Symbol "A" turns off.

Each program can be changed keeping pressed for some seconds MODE button and then pressing it in turns to the function to be changed. The adjustment can be done with + and - buttons.

Is it possible to check whenever the progress of program keeping pressed for some seconds MODE button and then pressing in turns to the function to be checked.

## INSTRUCTIONS FOR THE USER

### HOB: GENERAL NOTES ON SAFETY

When a gas cooker is being used it produces heat and humidity in the room where it is installed. For this reason the room must be well ventilated, keeping the natural ventilation openings free and switching on the mechanical aeration system (suction hood or electric fan, see «VENTILATION and LOCATION AND AERATION» paragraph )

If the cooker is used for a long time additional aeration may be necessary, for instance, opening a window, or a more effective aeration by increasing the power of the mechanical system if there is one.

### LIGHTING THE BURNERS

#### Automatic electric ignition of burners

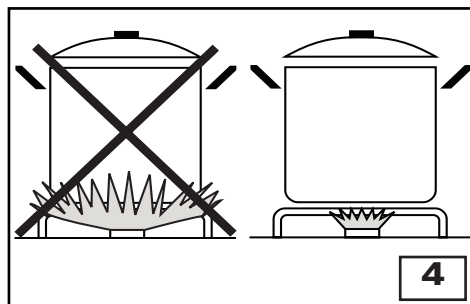
Push lightly the knob corresponding to the burner you wish to use and turn counterclockwise to the "Full on" position, then depress the control knob. Automatically the ignition spark shoots. Matches can be used to light the burners in a blackout.

#### Optimum use of the burners

To get the maximum yield with the minimum consumption of gas it is handy to keep the following points in mind:

- Once the burner has been lit, adjust the flame according to your needs.
- Use an appropriately sized pan for each burner (see the table below and fig. 4).
- When the content of the pan start to boil, turn the knob down to "Reduced rate position" (small flame).
- Always put a lid on the pan.
- After using the appliance, ensure that all the controls are in the closed or off position.

| Burners    | Ø pan cm |
|------------|----------|
| Ultrarapid | 22÷24    |
| Rapid      | 20÷22    |
| Semi-rapid | 16÷18    |
| Auxiliary  | 12÷14    |



## INSTRUCTIONS FOR THE USER

### SWITCHING THE HEATING ELEMENTS

The cooking zones are clearly visible on the hob, being circular. Only the inside of the circles traced on the glass is heated.

The hob has a built-in warning light that switches on when the temperature in the cooking zone exceeds 60°C. This warning light will only switch off when the temperature in the cooking zone has gone below this value and it is for this reason it is called the "residual heat warning".

The heating elements with a single cooking zone, are controlled by energy regulators with 12 positions (A) that permit to obtain a big range of different temperatures.

The heating element with a double cooking zone, are controlled by 12-position energy regulators (B).

By turning the knob from 1 to 12, the powers of the first zone of cooking "1" are regulated. By turning besides the number 12, a release it is warned that signals the insertion of the second zone of cooking "2" (fig. 5).

In this position, both work the zone of cooking to the maximum power. By turning the knob counterclockwise to regulate its power.

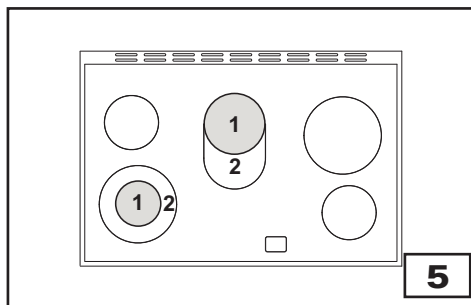
Only returning on the position "0" the second zone of cooking is disconnected.

A red coloured warning light signals that the heating elements are on.

### GENERAL INFORMATION AND INSTRUCTIONS FOR USING CERAMIC GLASS HOBS

- Ceramic glass is a natural product and, like any other material in ceramic, can have an uneven surface. You might even see some bubbles inside the ceramic glass itself: these will not influence cooking or the lifetime of the hob.
- Illumination of the single cooking zones might differ. This depends on the technical characteristics of the heating elements. This has absolutely no effect on quality or operation.
- According to how you look at it, the incandescent heating might appear to go over the edge of the cooking zone.
- Do not put very hot pans on the outer edge of the hob.
- **Do not use pans with aluminum bottom.**
- Do not use the hob as a work top and take care not to let hard or sharp objects fall on it. The top could be damaged.
- Do not put empty enamelled pans on the heat. Both the bottom of the pan and the ceramic glass could be damaged.
- Do not drag pans or other objects over the glass top which could get scratched.
- Clean and dry the bottom of the pan before putting it on the hob. Salt, sugar or grains of sand, for example, that could be in greens, can scratch.
- Clean off immediately any spilled liquid.
- Do not cook or reheat food wrapped in tin foil or plastic containers. Both the tin foil and the plastic containers would melt, sticking to the hob.

**N.B.:** Using the glass scraper, push immediately away from the cooking zone, any pieces of tin foil or plastic objects that could have melted or stuck; likewise sugar or sugary food spilled over during cooking.



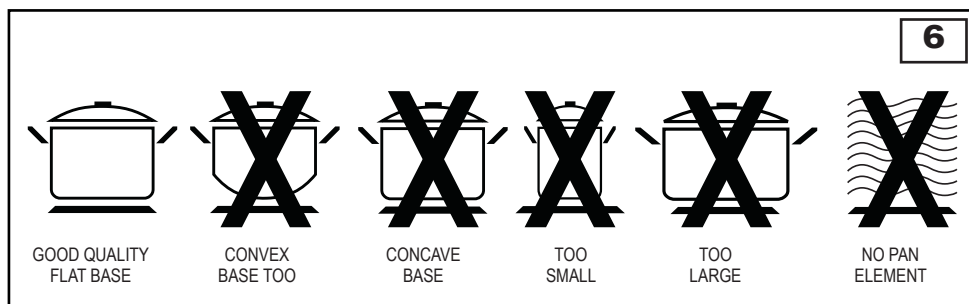
## INSTRUCTIONS FOR THE USER

### HOW TO SAVE ELECTRICITY (fig.6)

To get the maximum yield with the minimum consumption of electricity it is recommended to keep the following points in mind:

- Switch the hob heating element on only after you have put the pan on the cooking zone
- Thoroughly dry the bottom of the pan before putting it on the cooking zone .
- Do not use pans with a diameter that is less than that of the cooking zone or plate. When you are buying saucepans keep in mind that the manufacturer usually gives the largest diameter of the pan which is normally bigger than the base diameter.
- Use pans with flat, thick bottoms. Bottoms that are not flat will make cooking times longer.
- Always put a lid on the pan.
- If cooking time is longer than 40 minutes you can switch the plate off 5 to 10 minutes before the end of cooking time and make use of the residual heat.
- For your information only, the table gives hints on how to use the cooking zones .

| Position of knobs | Heat intensity | Possible cooking processes                                           |
|-------------------|----------------|----------------------------------------------------------------------|
| 0                 | Off            |                                                                      |
| 1-2               | Low            | To dissolve butter, chocolate, etc. To heat small amounts of liquid. |
| 3-4               | Moderate       | To heat greater quantities of liquid.                                |
| 5-6               | Slow           | Thawing frozen food and preparing stews, boiling or simmering.       |
| 7-8               | Medium         | Bringing foods to boiling point. For delicate roasts and fish.       |
| 9-10              | Strong         | For roasts, chops and steaks. For large amounts of boiled meat.      |
| 11-12             | Hot            | Bringing large amounts of water to the boil. Frying.                 |



## INSTRUCTIONS FOR THE USER

### OVEN: GENERAL SAFETY INSTRUCTIONS

- Always grip the centre of the oven door when opening. Do not practice excessive pressures on the door when it is open.
- Do not worry if condensation forms on the door and on the internal walls of the oven during cooking. This does not compromise its efficiency.
- When opening the oven door, be very careful of scalding vapours.
- Use oven gloves to insert or remove containers from the oven.
- Use containers that will resist the temperatures indicated on the thermostat knob.
- For good results during cooking, we strongly recommend not to cover the base of the oven or the grill with aluminium foil or other materials.
- When grilling always put a little water in the grill pan. The water prevents the grease from burning and from giving off bad smells and smoke. Add more water during grilling to compensate for evaporation.
- After using the appliance ensure that all the controls are in the off position.

### HOW TO USE THE CONVENTIONAL OVEN

#### *RIGHT OVEN CAVITY*



#### **TRADITIONAL COOKING**

Turn the commutator/thermostat knob on the temperature required. If pre-heating is recommended wait till the thermostat yellow warning light turns off before placing foods inside the oven. Both the bottom and top heating elements are turned on, distributing heat to the food from the top and bottom. This type of baking is ideal for all types of food (meat, fish, bread, pizza, cakes..).



#### **GRILL COOKING**

Turn the commutator/thermostat knob on the symbol. The top heating element is turned on and it distributes heat directly onto the food. Besides grilling, it can be used to obtain a golden finish onto cooked foods or to toast your bread slices.

The grill function automatically activates the eventual spit (if present). When you use the grill, do not forget to place the drip pan beneath the spit to collect any sauce dripping, as suggested in the "COOKING TIPS" section.

## INSTRUCTIONS FOR THE USER

### HOW TO USE THE MULTIFUNCTION OVEN

#### RIGHT OVEN CAVITY



#### DEFROSTING AT ROOM TEMPERATURE

Turn the selector knob to the symbol and place the food you want to defrost inside the oven. The length of time required depends on the quantity and type of food.

Selecting this function will only activate the fan. Mild air circulation around frozen food will slowly defrost it. It is particularly suitable for fruit and cakes.



#### TRADITIONAL COOKING

Turn the selector knob to the symbol and adjust the thermostat knob to suit the desired temperature.

If pre-heating is recommended wait till the thermostat yellow led turns off before placing foods inside the oven. This option turns on both bottom and top heating units, evenly distributing heat on your foods.

This type of cooking is ideal for all kind of foods (meats, fish, bread, pizzas, cakes..).



#### COMBINED TRADITIONAL + FAN COOKING

Turn the selector knob to the symbol and adjust the thermostat knob to suit the desired temperature.

If pre-heating is recommended wait till the thermostat yellow led turns off before placing foods inside the oven. This option turns on both bottom and top heating units, and heat is distributed by fan ventilation.

This combination is suitable for rapid cooking and allows for the use of more plates positioned on the different levels of the oven.



#### CONVENTIONAL GRILL COOKING

Turn the selector knob to the symbol and set the thermostat knob to the desired temperature.

Selecting this function the top central heating element turns on and heat is distributed directly on food surface.

Apart from grilling, this function is ideal to add a golden roast to your recipes or to toast bread slices.

The grill function automatically activates the eventual spit. When you use the grill, do not forget to place the drip pan beneath it to collect any sauce dripping, as suggested in the "USEFUL COOKING TIPS" section.



#### FAN GRILL COOKING

Turn the selector knob to the symbol and set the thermostat knob to the desired temperature.

Selecting this function the top central heating element turns on and heat is distributed by the fan. This procedure mitigates the direct heat on food surface and uses milder temperatures. It is therefore recommended for an even golden and crispy finish touch, ideal for whole fish and poultry.

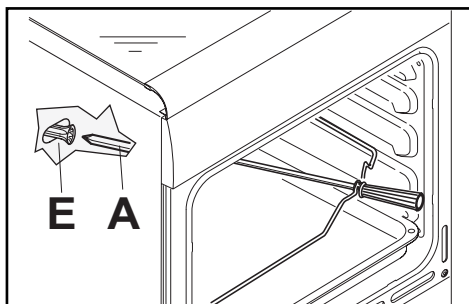
When you use the grill, do not forget to place the drip pan beneath it to collect any sauce dripping, as suggested in the "USEFUL COOKING TIPS" section.

#### HOW TO USE THE SPIT (only certain versions)

- Place the chicken or piece of meat to roast firmly between the two forks on the spit and make sure it is evenly balanced to prevent straining the motor.
- Fix the spit holder into its hold on the appropriate level, now place the spit onto its hold and push its end (A) into place in the engine (E).
- **Always use the drip pan to catch the gravy, as indicated in the paragraph "USEFUL COOKING TIPS".**
- **Electric grill:** positioning the selector knob on the symbol  and set the eventual thermostat knob to the desired temperature.

When the grill turns on so will the spit motor.

**Always keep the oven door closed during electric grilling.**



## INSTRUCTIONS FOR THE USER

### USEFUL COOKING TIPS

#### Cakes and bread:

- Heat the oven for at least 15 minutes before you start cooking bread or cakes.
- Do not open the door during baking because the cold air would stop the yeast from rising.
- When the cake is cooked turn the oven off and leave it in for about 10 minutes.
- Do not use the enamelled oven tray or drip pan, supplied with the oven, to cook cakes in.
- How do you know when the cake is cooked? About 5 minutes before the end of cooking time, put a cake tester or skewer in the highest part of the cake. If it comes out clean the cake is cooked.
- And if the cake sinks? The next time use less liquids or lower the temperature 10°C.
- If the cake is too dry: Make some tiny holes with a toothpick and pour some drops of fruit juice or spirits on it. The next time, increase the temperature 10°C and set a shorter cooking time.
- If the cake is too dark on top: the next time put the cake on a lower shelf, cook it at a lower temperature and longer.
- If the top of the cake is burnt: cut off the burnt layer and cover with sugar or decorate it with cream, jam, confectioner's cream, etc..
- If the cake is too dark underneath: the next time place it on a higher shelf and cook it at a lower temperature.
- If the cake or bread is cooked nicely outside but is still uncooked inside: the next time use less liquids, cook at a lower temperature and longer.
- If the cake will not come out of the tin: slide a knife around the edges, place a damp cloth over the cake and turn the tin upside down. The next time grease the tin well and sprinkle it with flour or bread crumbs.
- If the biscuits will not come away from the baking tray: put the tray back in the oven for a while and lift the biscuits up before they cool. The next time use a sheet of baking parchment to prevent this happening again.

#### Meat:

- If, when cooking meat, the time needed is more than 40 minutes, turn the oven off 10 minutes before the end of cooking time to exploit the residual heat (energy saving).
- Your roast will be juicier if cooked in a closed pan; it will be crispier if cooked without a lid.
- Normally white meat, poultry and fish need medium temperatures (less than 200°C).
- To cook "rare" red meats, high temperatures (over 200°C) and short cooking times are needed.
- For a tasty roast, lard and spice the meat.
- If your roast is tough: the next time leave the meat to ripen longer.
- If your roast is too dark on top or underneath: the next time put it on a higher or lower shelf, lower the temperature and cook longer.
- Your roast is underdone? Cut it in slices, arrange the slices on a baking tray with the gravy and finish cooking it.

#### Grilling:

- Sparingly grease and flavour the food before grilling it.
- Always use the grill pan to catch the juices that drip from the meat during grilling.
- Always put a little water in the drip pan. The water prevents the grease from burning and from giving off bad smells and smoke. Add more water during cooking because it evaporates.
- Turn the food half way through cooking.
- If you are grilling fatty poultry (goose) pierce the skin so the fat can drip away.

**The aluminium can be easily corroded if it comes into contact with organic acids present in the foods or added during baking (vinegar, lemon juice). Therefore it is advised not to put directly the foods on aluminium or enamelled trays, but ALWAYS use the proper oven paper.**

## INSTRUCTIONS FOR THE USER

### NATURAL CONVECTION AND ELECTRIC GRILL - RIGHT OVEN CAVITY

#### COOKING / BAKING TIMETABLE

| FOODS               | Weight<br>kg | Position of the oven<br>shelf from the bottom | Temperature<br>in °C | Cooking/Baking<br>Time in min. |
|---------------------|--------------|-----------------------------------------------|----------------------|--------------------------------|
| <b>MEAT LOAFS</b>   |              |                                               |                      |                                |
| Roasted Veal        | 1            | 1                                             | 220                  | 80                             |
| Roastbeef           | 1            | 1                                             | 200-225              | 40-50                          |
| Roasted Pork        | 1            | 1                                             | 220                  | 80                             |
| Roasted Lamb        | 1            | 1                                             | 200-225              | 100-120                        |
| <b>GAME</b>         |              |                                               |                      |                                |
| Roast hare          | 1            | 1-2                                           | 225-Max              | 50-60                          |
| Roast pheasant      | 1            | 1-2                                           | 225-Max              | 60-70                          |
| Roast partridge     | 1            | 1-2                                           | 225-Max              | 50-60                          |
| <b>POULTRY</b>      |              |                                               |                      |                                |
| Roasted Chicken     | 1            | 1-2                                           | 200-225              | 80-90                          |
| Roasted Turkey      | 1            | 1-2                                           | 200-225              | 100-120                        |
| Roasted Duckling    | 1            | 1-2                                           | 200-225              | 90-110                         |
| <b>FISH</b>         |              |                                               |                      |                                |
| Roasted whole fish  | 1            | 1-2                                           | 200                  | 30-35                          |
| Sea bass            | 1            | 1-2                                           | 175                  | 20-25                          |
| <b>BAKED PASTE</b>  |              |                                               |                      |                                |
| Lasagne             | 2.5          | 1-2                                           | 210-225              | 60-75                          |
| Cannelloni          | 2.5          | 1-2                                           | 210-225              | 60-75                          |
| <b>PIZZA</b>        | 1            | 2                                             | Max                  | 20-22                          |
| <b>BREAD</b>        | 1            | 2                                             | Max                  | 20-25                          |
| <b>PATISSERY</b>    |              |                                               |                      |                                |
| Biscuits in general |              | 2                                             | 190                  | 20                             |
| Shortcrust pastry   |              | 2                                             | 200                  | 20                             |
| Victoria sponge     |              | 2                                             | 200                  | 40-45                          |
| <b>CAKES/FLANS</b>  |              |                                               |                      |                                |
| Angel Cake/Sponge   | 0.8          | 1                                             | 190                  | 50                             |
| Fruit Cake          | 0.8          | 1-2                                           | 200                  | 65                             |
| Chocolate Cake      | 0.8          | 1-2                                           | 200                  | 45                             |

Values indicated in the tables (temperatures and cooking times) are approximate and may vary according to each person's cooking habits.

#### GRILLING TIMETABLE

| FOODS                  | Weight<br>kg | Position of the oven<br>shelf from the bottom | Cooking/Baking Time in min. |                      |
|------------------------|--------------|-----------------------------------------------|-----------------------------|----------------------|
|                        |              |                                               | 1 <sup>st</sup> side        | 2 <sup>nd</sup> side |
| <b>MEAT</b>            |              |                                               |                             |                      |
| T-bone steak           | 0,50         | 3                                             | 12                          | 12                   |
| Steak                  | 0,15         | 3                                             | 5                           | 5                    |
| Chicken (cut in half ) | 1            | 2-3                                           | 25                          | 25                   |
| <b>FISH</b>            |              |                                               |                             |                      |
| Trout                  | 0,42         | 3                                             | 10                          | 10                   |
| Sole                   | 0,20         | 3                                             | 10                          | 10                   |
| <b>BREAD</b>           |              |                                               |                             |                      |
| Toast                  |              | 3                                             | 3                           | 3                    |

Values indicated in the tables (temperatures and cooking times) are approximate and may vary according to each person's cooking habits. More specifically, when grilling meat cuts the values are subject to the thickness of the slice or loaf and to personal taste as well.

# INSTRUCTIONS FOR THE USER

## MULTIFUNCTION OVEN - RIGHT OVEN CAVITY COOKING / BAKING TIMETABLE

| FOODS               | Weight<br>kg | Position of the<br>oven shelf from the<br>bottom | COOKING BY<br>NATURAL CONVECTION |                         | COOKING BY<br>FORCED CONVECTION (WITH FAN) |                         |
|---------------------|--------------|--------------------------------------------------|----------------------------------|-------------------------|--------------------------------------------|-------------------------|
|                     |              |                                                  | Temperature<br>in °C             | Cooking Time<br>in min. | Temperature<br>in °C                       | Cooking Time<br>in min. |
| <b>MEAT</b>         |              |                                                  |                                  |                         |                                            |                         |
| Roast veal          | 1            | 1-2                                              | 200-225                          | 100-120                 | 190                                        | 100-120                 |
| Roast beef          | 1            | 1-2                                              | 200-225                          | 40-50                   | 190                                        | 40-50                   |
| Roast pork          | 1            | 1-2                                              | 200-225                          | 100-120                 | 190                                        | 100-120                 |
| Roast lamb          | 1            | 1-2                                              | 200-225                          | 100-120                 | 190                                        | 100-120                 |
| <b>GAME</b>         |              |                                                  |                                  |                         |                                            |                         |
| Roast hare          | 1            | 1-2                                              | 200-Max                          | 50-60                   | 200-Max                                    | 50                      |
| Roast pheasant      | 1            | 1-2                                              | 200-Max                          | 60-70                   | 200-Max                                    | 60                      |
| Roast partridge     | 1            | 1-2                                              | 200-Max                          | 50-60                   | 200-Max                                    | 50                      |
| <b>POULTRY</b>      |              |                                                  |                                  |                         |                                            |                         |
| Roast chicken       | 1            | 1-2                                              | 200-225                          | 80-90                   | 190                                        | 70-80                   |
| Roast turkey        | 1            | 1-2                                              | 200-225                          | 100-120                 | 190                                        | 90-110                  |
| Roast duck          | 1            | 1-2                                              | 200-225                          | 90-110                  | 190                                        | 80-100                  |
| <b>FISH</b>         |              |                                                  |                                  |                         |                                            |                         |
| Roast fish          | 1            | 2                                                | 200                              | 30-35                   | 170-190                                    | 25-30                   |
| Casserole fish      | 1            | 2                                                | 175                              | 20-25                   | 160-170                                    | 15-20                   |
| <b>BAKED PASTA</b>  |              |                                                  |                                  |                         |                                            |                         |
| Lasagne             | 2,5          | 2                                                | 210-225                          | 60-75                   | 225-Max                                    | 30-40                   |
| Cannelloni          | 2,5          | 2                                                | 210-225                          | 60-75                   | 225-Max                                    | 30-40                   |
| <b>PIZZA</b>        | 1            | 2                                                | 225-Max                          | 25-30                   | 225-Max                                    | 20-25                   |
| <b>BREAD</b>        | 1            | 2                                                | 225-Max                          | 20-25                   | 220                                        | 20                      |
| <b>PASTRIES</b>     |              |                                                  |                                  |                         |                                            |                         |
| Biscuits in general |              | 2                                                | 190                              | 15                      | 170-190                                    | 15                      |
| Shortcrust pastry   |              | 2                                                | 200                              | 20                      | 190-200                                    | 20                      |
| Victoria sponge     | 0,8          | 2                                                | 200                              | 40-45                   | 190-200                                    | 40-45                   |
| <b>CAKES</b>        |              |                                                  |                                  |                         |                                            |                         |
| Angel cake          | 0,8          | 2                                                | 190                              | 52                      | 170-190                                    | 45                      |
| Fruit cake          | 0,8          | 2                                                | 200                              | 65                      | 190-200                                    | 65                      |
| Chocolate cake      | 0,8          | 2                                                | 200                              | 45                      | 190-200                                    | 45                      |

The values given in the tables (temperatures and cooking times) are approximate and may vary according to each person's cooking habits. This table gives cooking times on only one shelf. If you are cooking with a fan oven and you are using more than one shelf (placing the shelves on the 2nd and 4th position or on the 1st and 3rd position) cooking time will be about 5 to 10 minutes longer.

## GRILLING TIMETABLE

| FOODS        | Weight<br>kg | Position of the<br>oven<br>shelf from the<br>bottom | COOKING BY NATURAL<br>CONVECTION |                      |                      | COOKING BY FORCED<br>CONVECTION (WITH FAN) |                      |                      |
|--------------|--------------|-----------------------------------------------------|----------------------------------|----------------------|----------------------|--------------------------------------------|----------------------|----------------------|
|              |              |                                                     | Temperature<br>in °C             | Cooking Time in min. |                      | Temperature<br>in °C                       | Cooking Time in min. |                      |
|              |              |                                                     |                                  | 1 <sup>st</sup> side | 2 <sup>nd</sup> side |                                            | 1 <sup>st</sup> side | 2 <sup>nd</sup> side |
| <b>MEAT</b>  |              |                                                     |                                  |                      |                      |                                            |                      |                      |
| Chop         | 0,50         | 3                                                   | 225-Max                          | 12-15                | 12-15                | 200                                        | 15                   | 10                   |
| Beefsteaks   | 0,15         | 3                                                   | 200-225                          | 5                    | 5                    | =                                          | =                    | =                    |
| Half chicken | 1            | 2-3                                                 | 225                              | 20                   | 20                   | =                                          | =                    | =                    |
| <b>FISH</b>  |              |                                                     |                                  |                      |                      |                                            |                      |                      |
| Trout        | 0,42         | 3                                                   | 225-Max                          | =                    | =                    | 200                                        | 10                   | 10                   |
| Sole         | 0,20         | 3                                                   | 225-Max                          | =                    | =                    | 200                                        | 7                    | 7                    |
| <b>BREAD</b> |              |                                                     |                                  |                      |                      |                                            |                      |                      |
| Toast        |              | 3-4                                                 | 225-Max                          | 2-3                  | 2-3                  | 200                                        | 2-3                  | 2-3                  |

The values given in the tables (temperatures and cooking times) are approximate and may vary according to each person's cooking habits. In particular, temperatures and times for grilling meat will greatly depend on the thickness of the meat and on personal tastes.

## INSTRUCTIONS FOR THE USER

### CLEANING AND MAINTENANCE

To keep the surface of the hob and the various components in pristine condition (grill, enamelled covers, burner heads and flame diffusers, it is very important to wash them in warm soapy water, rinse and dry them well after each use.

**Do not** leave vinegar, coffee, milk, salty water or the juice of lemon or tomato on enamelled surfaces for any length of time.

### WARNINGS

- Check that the heads burners and the relative burner caps, are correctly positioned in their housings (fig. 7).
- Take care not to disturb the ignition spark plugs or flame failure devices.
- If you find a tap is difficult to open or close do not force it but call for technical assistance urgently.

### STRUCTURE

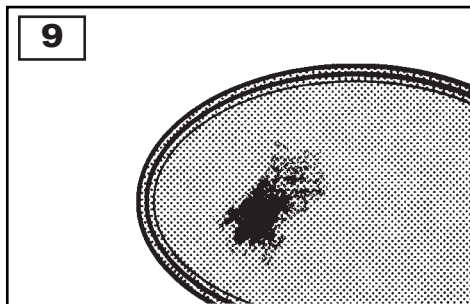
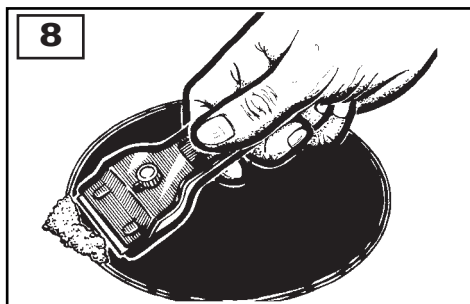
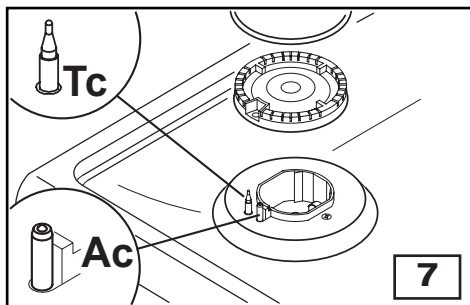
All the cooker parts (in enamelled or painted metal, steel, or glass) should be cleaned frequently with warm soapy water and then rinsed and dried with a soft cloth.

### CERAMIC GLASS HOB

It is very important to clean the top each time it is used and while the glass is still warm, drying it with a soft cloth. Do not use metal pads, abrasive powders or corrosive spray products for cleaning.

Depending on the degree of dirt, we recommend:

- For slight stains a damp sponge is enough
- The scraper must be used for more stubborn dirt (fig. 8). **Use it carefully because it is easy to cut yourself. To avoid any such possibility, scrape away immediately from the cooking zone any tin foil sheets or plastic objects that could have melted or stuck, likewise sugar or sugary food spilled over during cooking.**
- Remove any traces of spilled liquid with vinegar or lemon. Immediately remove any vinegar or lemon from the enamelled outer edge otherwise it will become opaque.
- Over time it is possible that colourings, metal reflections or scratches appear (fig. 9) caused by inefficient cleaning or by the incorrect movement of the pans. These scratches are difficult to eliminate but they will not prejudice how your hob works.



# INSTRUCTIONS FOR THE USER

## OVEN CAVITY

The oven cavity should be cleaned after each use to remove cooking residuals and or grease or sugar which, if burnt on when the oven is used again, will form deposits or unremovable stains as well as unpleasant smells.

To maintain the shine of the enamelled parts, clean them with warm soapy water, rinse and dry them thoroughly. ALWAYS wash the accessories used.

## OVEN SEAL

The oven seal guarantees the correct functioning of the oven. We recommend you:

- clean it, avoiding abrasive tools or products.
- check its state now and then.

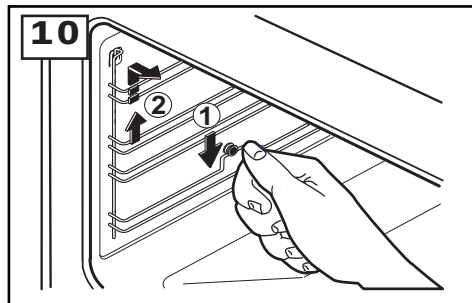
**If the oven door seal has become hard or is damaged, contact our Service Centre and avoid using the oven until it has been repaired.**

## OVEN SIDEWALL GRIDS (fig. 10)

To allow for a better cleaning of the side grids, you can extract them this way:

1. Push with a finger on the last of the slots to release the grid from its hold.
2. Lift it towards the top and extract the grid.

To put them back into place, reverse the order of this operation.



## REPLACING THE OVEN LAMP (fig. 11-12)

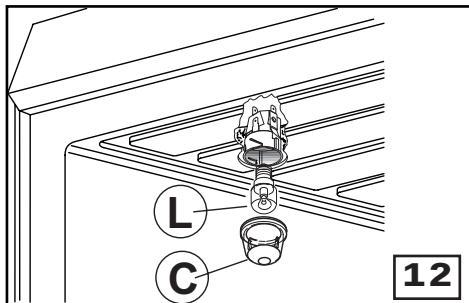
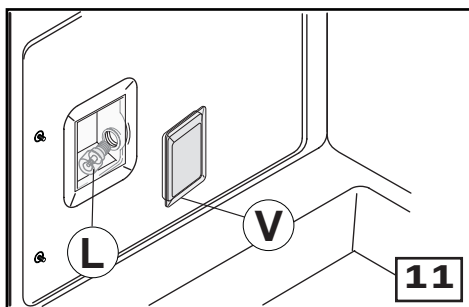
**Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock..**

In the event one or both oven lamps need replacing, the new lamps must comply with the following requisites:

15 W - 230 V~ - 50 Hz - E 14 - and must be resistant to high temperature (300°C).

The appliance can have two different types of lamp holder:

- **Lamp holder type 1 (fig. 11):** Draw out the side guide rails as described above. Then, remove the glass protection cap (V) from the bulb socket, lifting it with a screwdriver placed between the cap and the oven wall and replace the lamp (L). Fit the accessories back in reverse order.
- **Lamp holder type 2 (fig. 12):** Turn glass protection cap (C) counterclockwise and change the lamp. Re-fit the cap, screwing it back in a clockwise direction.



## INSTRUCTIONS FOR THE USER

### HOW TO CLEAN THE INNER OVEN DOOR GLASS

One of the features of our cookers is that the inner oven door glass can be easily removed for cleaning without the aid of specialized personnel. Just open the oven door and remove the support securing the glass (fig. 13).

**ATTENTION!!** This operation can be done also with the door fitted on appliance, but in this way, pay attention that when the glass is pull upwards, the force of the hinges can close the door roughly.



## TROUBLESHOOTING

Some of the problems occur because of simple maintenance oversights or operation mistakes and can easily be resolved without having to call for technical assistance.

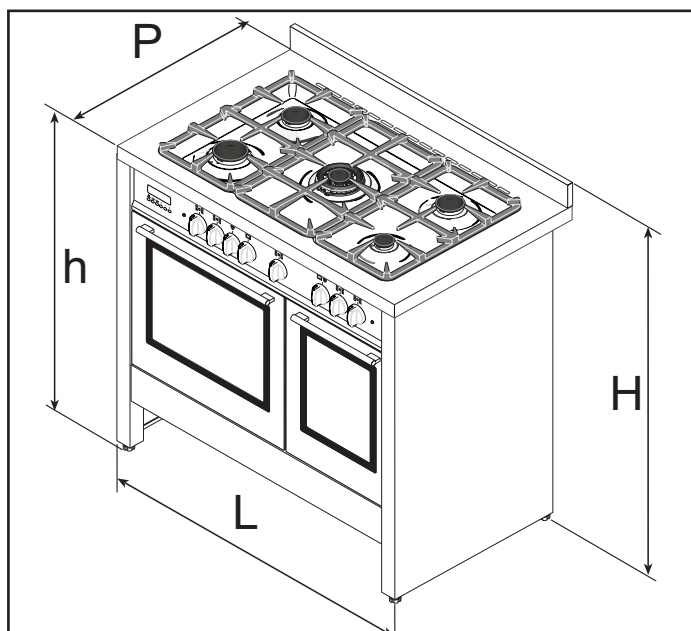
| PROBLEM                                                                                 | REMEDY                                                                                                                                                                                                                                                                                                                                                        |
|-----------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| The appliance is not working                                                            | <ul style="list-style-type: none"> <li>• Make sure the gas cock is open</li> <li>• Check the plug is in</li> <li>• Check that the knobs are set correctly for cooking and then repeat the operations given in the handbook</li> <li>• Check the electrical system safety switches (RCD). If there is failure in the system call an electrician in.</li> </ul> |
| During use of the ceramic glass hob, the residual heat warning light does not switch on | <ul style="list-style-type: none"> <li>• Turn the knob round to a hotter temperature</li> <li>• Turn the knob of another element</li> <li>• Call our Assistance Centre</li> </ul>                                                                                                                                                                             |
| The electric oven is not working                                                        | <ul style="list-style-type: none"> <li>• Check that the programmer accessory, if there is one, is on the manual position and then repeat the operations described in the manual</li> </ul>                                                                                                                                                                    |
| The thermostat is not working                                                           | <ul style="list-style-type: none"> <li>• Call our Service Centre</li> </ul>                                                                                                                                                                                                                                                                                   |
| The electric thermostat warning light does not switch on during use                     | <ul style="list-style-type: none"> <li>• Turn the thermostat round to a hotter temperature</li> <li>• Turn the selector round to a different function</li> </ul>                                                                                                                                                                                              |
| The oven light does not switch on                                                       | <ul style="list-style-type: none"> <li>• Make sure the lamp is firmly screwed in place</li> <li>• Buy a lamp for high temperatures at one of our Service Centre and fit it following the <b>REPLACING THE OVEN LAMP</b> paragraph.</li> </ul>                                                                                                                 |

**Warning: Servicing should be carried out only by authorised personnel.**

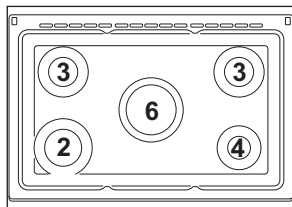
## TECHNICAL FEATURES

### OUTSIDE COOKER DIMENSIONS

| TYPE<br>COOKER | height H<br>mm | height h<br>mm | width L<br>mm | depth P<br>mm |
|----------------|----------------|----------------|---------------|---------------|
| 90 x 60        | 917 ÷ 972      | 857 ÷ 912      | 900           | 600           |



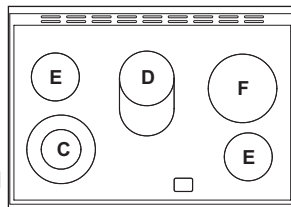
## TECHNICAL FEATURES



### TECHNICAL DATA BURNERS -SABAF - DISPOSITION

**GB** CAT. II 2H3+

### HEATING ELEMENTS DISPOSITION



| BURNERS |             | Operating Pressure Gas                          | Rate       |     | Diameter Injectors<br>Sabaf | Heat Input - W       |                      | By-Pass  |
|---------|-------------|-------------------------------------------------|------------|-----|-----------------------------|----------------------|----------------------|----------|
| N.      | DESIGNATION | mbar                                            | g/h        | L/h | 1/100 mm                    | Min                  | Max                  | 1/100 mm |
| 2       | Rapid       | G30 - Butano<br>G31 - Propano<br>G20 - Naturale | 218<br>214 | 286 | 88<br>88<br>117-Y           | 800<br>800<br>800    | 3000<br>3000<br>3000 | 44       |
| 3       | Semi-rapid  | G30 - Butano<br>G31 - Propano<br>G20 - Naturale | 131<br>129 | 171 | 68<br>68<br>98-Z            | 600<br>600<br>600    | 1800<br>1800<br>1800 | 34       |
| 4       | Auxiliary   | G30 - Butano<br>G31 - Propano<br>G20 - Naturale | 73<br>71   | 95  | 51<br>51<br>75-X            | 400<br>400<br>400    | 1000<br>1000<br>1000 | 28       |
| 6       | Ultra-rapid | G30 - Butano<br>G31 - Propano<br>G20 - Naturale | 276<br>272 | 362 | 98<br>98<br>135-K           | 1400<br>1400<br>1400 | 3800<br>3800<br>3800 | 65       |

## ELECTRIC COMPONENTS

| Ref.                                                                                                        | Description                                                                                                                                                     | Ø in mm                          | Nominal data                                                           |
|-------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------|------------------------------------------------------------------------|
| <b>E</b> (Rear left /front right )<br><b>F</b> (Rear right )<br><b>C</b> (Front left )<br><b>D</b> (Centre) | Hi-light radiant heating element<br>Hi-light radiant heating element<br>Hi-light double radiant heating element<br>Hi-light double oval radiant heating element | 140<br>210<br>120/210<br>170/265 | 1200 W<br>2100 W<br>750/2200 W<br>1400/2200 W                          |
|                                                                                                             | Lower heating element of the oven cooker<br>Top heating element of the oven-grill cooker<br>Oven lamp<br>Rear fan<br>Cooling fan<br>Turn spit motor             |                                  | 1400 W<br>1800+800 W<br>15 W - E 14 - T 300<br>25..29 W<br>12 W<br>4 W |
|                                                                                                             | Lower heating element of the oven cooker<br>Top heating element of the oven-grill cooker<br>Oven lamp                                                           |                                  | 900 W<br>450+1100 W<br>15 W - E 14 - T 300                             |

| Cooker type         | Cable type              | Single-phase power<br>230 V ac<br>cross-section | Three-phase power<br>230 V ac 3<br>cross-section | Double-phase power<br>400 V ac 2N<br>cross-section | Three-phase power<br>400 V ac 3N<br>cross-section |
|---------------------|-------------------------|-------------------------------------------------|--------------------------------------------------|----------------------------------------------------|---------------------------------------------------|
| Combi cooker        | H05 RR-F                | 3 x 1.5 mm <sup>2</sup>                         | =                                                | =                                                  | =                                                 |
| Electric cooker (*) | H05 RR-F<br>13mm<Ø<14mm | 3 x 6 mm <sup>2</sup>                           | 4 x 4 mm <sup>2</sup>                            | 4 x 4 mm <sup>2</sup>                              | 5 x 2,5 mm <sup>2</sup>                           |

(\*) Taking into account the contemporaneity factor.

## INSTRUCTIONS FOR THE INSTALLER

### TECHNICAL INFORMATION

- The installation, adjustments, conversions and maintenance operations listed in this part must only be carried out by qualified personnel. The manufacturer cannot be held responsible for any damage to persons or property resulting from an incorrect installation of the appliance.
- The safety and automatic adjustment devices of the appliances may, during its life, only be modified by the manufacturer or duly authorised supplier.
- In accordance with the gas standard, the all-gas and combi appliances are "class 2 subclass 1" (recessed) and, as such, must comply with the clearances specified in figure 14 and consequently any side walls must be no higher than the work top.
- The walls adjacent to and surrounding the appliances must be able to withstand an temperature of 95°C.
- The installation of all-gas and combi appliances must comply with the standards in force.
- This appliance is not connected to a flue for discharge of the combustion products; therefore, it must be connected in compliance with the above mentioned installation rules. Particular attention must be paid to the instructions given below for ventilation and aeration.

### INSTALLATION

#### UNPACKING YOUR COOKER

- Once the wrapping has been removed from the outer surfaces and the various inner parts, thoroughly check that the appliance is in perfect condition. If you have any doubts do not use the appliance and call in a qualified person.
- Some parts mounted on the appliance are protected by a plastic film. This protection must be removed before using the appliance. We recommend slitting the plastic film along the edges with a sharp knife or pin.
- Do not move the appliance by the handle.

**The packaging materials used (cardboard, bags, polystyrene foam, nails etc.) must not be left anywhere within easy reach of children as they are a potential hazard source.**

### VENTILATION

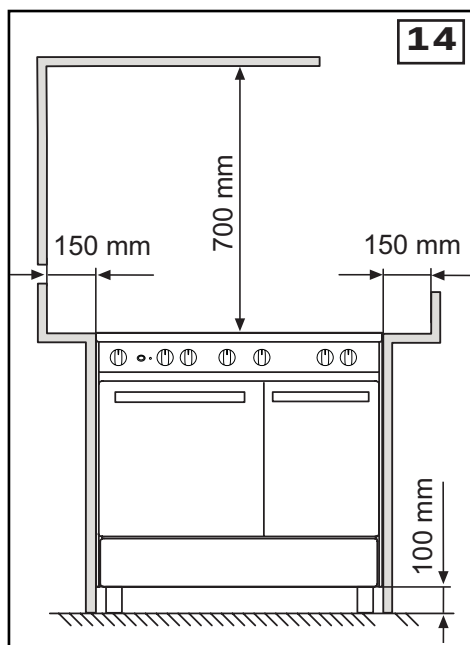
The appliance should not be installed in a room of volume less than 20 m<sup>3</sup>.

The quantity of air necessary is that required for a regular combustion of the gas and for the ventilation of the room. The natural flow of air must be direct through permanent openings in the walls of the room that open directly to the outside with a minimum cross section of 100 cm<sup>2</sup> (fig. 15). These openings must be positioned so they cannot be obstructed.

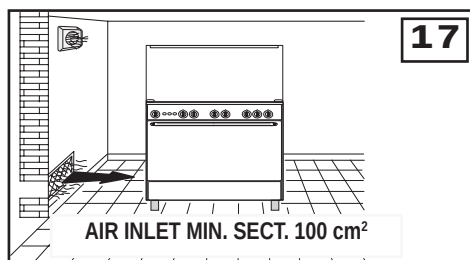
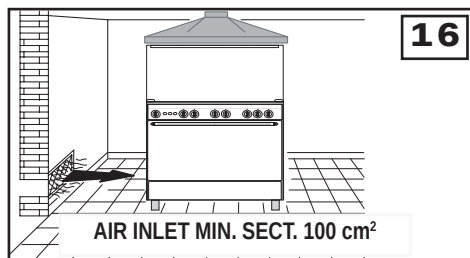
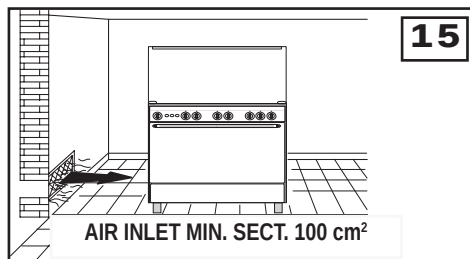
Indirect ventilation is also allowed by taking air from adjacent rooms to the one to be ventilated, strictly complying with the prescriptions of the standards in force.

### LOCATION AND AERATION

Gas cookers must always discharge the products of combustion and the moisture through hoods connected to flues or directly to the outside (fig. 16). If it is impossible to use a hood, a fan installed on the window or wall, facing the outside, is allowed and should be switched on each time the appliance is used (fig. 17) provided the rules and regulations in force relating to ventilation.



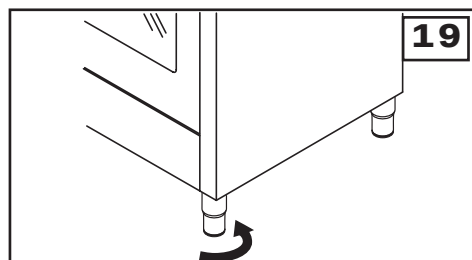
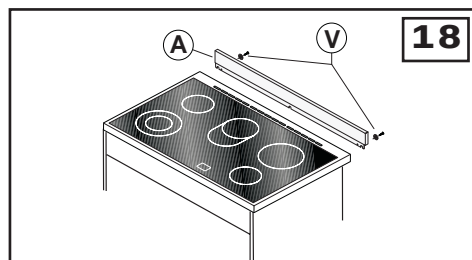
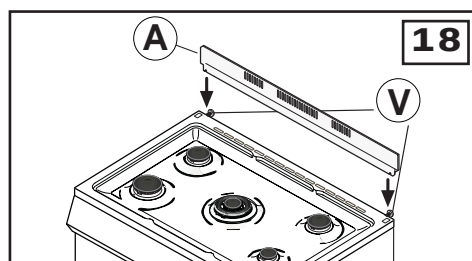
## INSTRUCTIONS FOR THE INSTALLER



### POSITIONING THE COOKER

The appliances are fitted with the following parts to enable them to be correctly positioned:

- **Backguard.** The cookers which are equipped with this accessory, leave of the factory with this particular inserted inside the packing. In order to install the backguard, it is necessary to loosen the screws positioned on the back of the hob and then to fix the backguard as indicated in figure 18.
- **Adjustable feet,** to be fitted to the appliance, which allow the height of the cooker to be aligned with other kitchen furniture



## INSTRUCTIONS FOR THE INSTALLER

### SECURING THE COOKER TO WALL

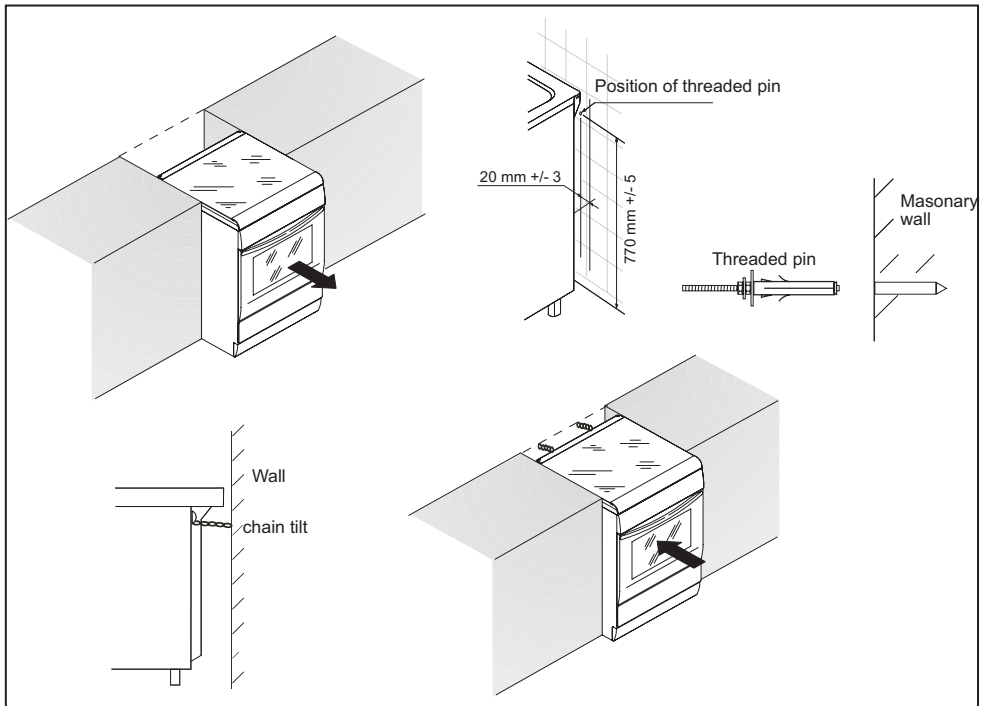
**Note:-** The installation of the chain provided is for safety reasons, it must be installed as indicated below.

To prevent the cooker tipping forwards in the event of children standing on the oven door or where users put extreme weight on the door when in open position, two chains **MUST BE** fixed to the back of the oven which should at all times be secured to the threaded pins. The threaded pins should be secured to the wall at the back of the cooker.

#### Assembly instructions

- Secure threaded pins into wall immediately behind and to the left-hand side about 770 mm from the floor.

**Finished fixing the chains must be stretched**



# INSTRUCTIONS FOR THE INSTALLER

## GAS CONNECTION

Before connecting the appliance check that the data on the rating plate affixed to the cooker, correspond to those of the gas mains.

A label on the back of this handbook and at the back of the cooker gives the appliance adjustment conditions, that is, the type of gas and operating pressure.

Once the cooker is installed, check there are no leaks using a soapy solution (never a flame).

The appliance's gas inlet fitting is a threaded 1/2" male cylindrical type, in compliance with the ISO 228-1 standards. If gas is distributed through ducts the appliance must be connected to the gas mains with:

- a rigid steel pipe, in accordance with standards, whose joints must be made using threaded fittings in accordance with the UNI-ISO 7/1 standard. The use of hemp with suitable adhesives or Teflon tape as a sealant is allowed.
- copper pipe, in accordance with the standard, whose joints must be made using sealed fittings in accordance with the standard.
- a flexible stainless steel, seamless pipe in accordance with the standard, with a maximum 2 metre extension and seals in accordance with the standard.
- a flexible rubber hose in accordance with the standard, with an 8 mm diameter for LPG and 13 mm for natural gas or town gas, maximum 1500 mm in length, firmly secured to the hose fitting with a safety clamp as per the standard.

If the gas is supplied directly from a gas cylinder, the appliance, fed by a pressure regulator in accordance with the standard, must be connected:

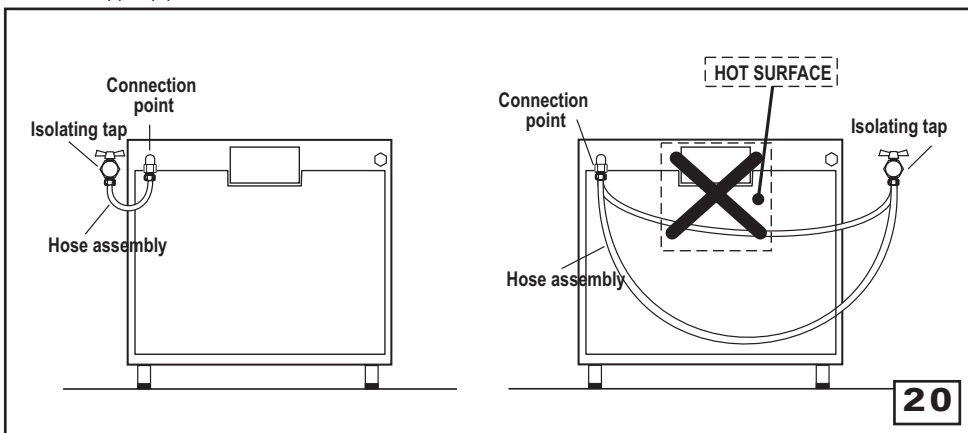
- with a copper pipe in accordance with the standard,

whose joints must be made using sealed fittings in accordance with the standard.

- with a flexible stainless steel, seamless pipe in accordance with the standard, with a maximum 2 metre extension and seals in accordance with the standard. We recommend applying the special adapter to the flexible pipe, easily found on the market, to facilitate connection to the pressure regulator's hose fitting on the cylinder.
- with a flexible rubber hose in accordance with the standard, with an 8 mm diameter, minimum 400 mm in length, maximum 1500 mm in length, firmly secured to the hose fitting with a safety clamp as per the standard.

### ATTENTION:

- If the appliance is going to be recessed (class 2 subclass 1), connect it to the gas supply source using only flexible stainless steel, seamless pipes in accordance with the standard.
- If the appliance is going to be installed free-standing (class 1) and if you use the flexible rubber hose, it is necessary to follow the instructions and figure 20 given below:
- On its route, the hose must not touch any parts where the over temperature is more than 95°C.
- The hose must not be subject to any kind of torsional stress or tractive force, there must be no pinched parts or really sharp bends.
- It must not touch anything that can cut, that has sharp corners, etc.
- The whole length of the hose must be easy to inspect in order to keep a check on its condition.
- It must be replaced within the date printed on it.



# INSTRUCTIONS FOR THE INSTALLER

## ELECTRICAL CONNECTION

**The electrical connection must be carried out in accordance with the current standards and laws in force.**

### Before connecting check that:

- The system and electrical sockets amperage is adequate for the appliance maximum power (see data label affixed on the back of the cooker).
- The socket or system has an effective earth connection in accordance with current standards and prescriptions of the law. All responsibility is disclaimed if this is not complied with.
- The plug and socket or the multipolar switch must be accessible after installation of the appliance.
- If the appliance has no power cable, connect one with a suitable cross section to the terminal board (see paragraph «CONNECTING THE POWER CABLE»).

### When connecting to the mains with a socket:

- Fit to the power cable (if without) a standardized plug, suitable for the load which is indicated on the data label. Connect the wires making sure they correspond as shown below, and **remember that the earth wire must be longer than the phase wires:**

letter L (phase) = brown wire

letter N (neutral) = blue wire

symbol  (earth) = green/yellow wire

- The power cable must be laid so that no parts of it ever reach a temperature of 75 °C.
- For connecting do not use, adapters or shunts as they could cause false contacts resulting in hazardous overheating.

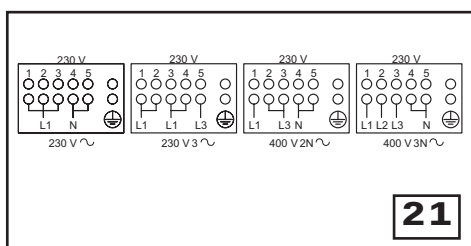
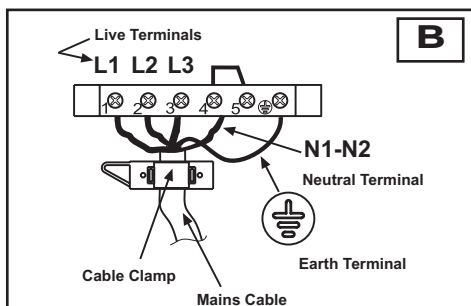
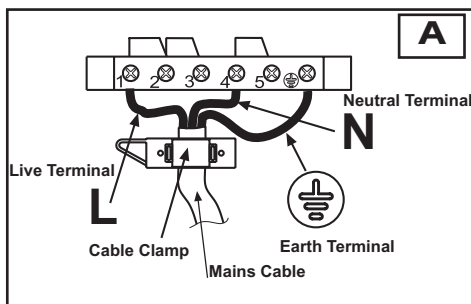
### When connecting directly to the mains:

- Install a multipolar switch that can withstand the appliance load, with a minimum opening between the contacts of 3 mm.
- Remember that the earth wire must not be cut out by the switch.

## CONNECTING THE POWER CABLE

The all-electric cookers and some combi versions leave the factory ready for single-phase power, but they can, with due modifications, be powered by three phase systems by following these instructions:

- Remove the rear panel from the cooker.
- Move the connecting plates in the terminal board fig. A, following the diagram in fig. B.
- You will find the diagram affixed to the back of the cooker (fig.21) according to the type of connection you want.
- Connect the power cable, whose cross section must be suitable (see paragraph «**TECHNICAL FEATURES**»), keeping the earth wire longer than the phase wires.
- Secure the cable in the clamp and fit the rear panel in place.



# INSTRUCTIONS FOR THE INSTALLER

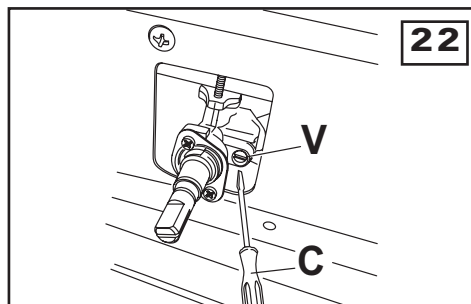
## ADJUSTMENTS

- All seal must be replaced by the technician following any adjustment or regulation.
- The adjustment of the reduce rate (simmer) must be undertaken only with burners functioning on natural gas while in the case of burners functioning on L.P.G, the screw must be locked down fully (in clockwise direction).
- "Primary air adjustment" on hob gas burners is unnecessary.

## TAPS

All gas taps are male cone type with only one way of passage. Adjustment of the "Reduced rate" position as follows:

- Turn the burner on and place the knob on the "Reduced rate" position (small flame).
- Remove the knob (A) of the tap which is attached by simply applying pressure to the rod.
- Insert a small screwdriver (C) into screw (V) side of the stem (fig. 22) and turn to the right or left the throttling cone until the flame of the burner is conveniently regulated to the Low position.
- Check that the flame does not go out when the knob is sharply switched from the "Full on" to "Reduced rate" positions.
- **ATTENTION!!** This operation can be carried out also with the front panel fitted, but if the technician finds some difficulties to reach the adjustment screw, remove the front panel unscrewing the fixing screws (Vf) (fig. 24), which are positioned in the inferior part of the same.



## CONVERSIONS

### REPLACING THE INJECTORS

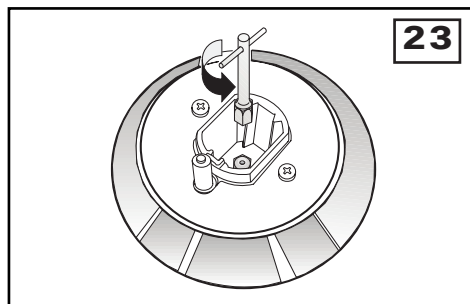
Our burners can be adapted to different types of gas by simply installing the injectors suitable for the gas you want to use. To help the installer, the table (see paragraph «**TECHNICAL FEATURES**») gives the burner nominal heat input, injector diameter and operating pressure of the different gas types.

Comply with the following instructions:

#### Injector replacement - Hob burners.

To change the injectors on the hob, remove the burner cup and head and with a 7 mm Ø socket spanner replace them (fig. 23).

**After having replaced the injectors, it will be necessary to proceed with burner adjustment as explained in the previous paragraphs. The technician must replace any seals after the adjustments have been made.**



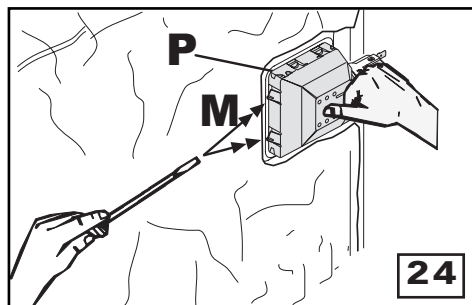
## INSTRUCTIONS FOR THE INSTALLER

### CHANGING THE FLEXIBLE GAS HOSE

In order to guarantee that the gas hose is always in excellent condition we strongly recommend changing it on the date you will find printed on it.

### REPLACING THE ELECTRICAL COMPONENTS

- The rear protection will have to be removed in order to change the electrical heating elements, spit motor, terminal board and power cable.
- **If you have to change the power cable (see the cross section on table paragraph «TECHNICAL FEATURES»), always keep the earth wire longer than the phase wires and, in addition, follow all the instructions given in the «ELECTRICAL CONNECTION» paragraph.**
- To change the oven lamp see the instructions on the **REPLACING THE OVEN LAMP** paragraph.
- **To change the lamp holder**, remove the side panels and then use a screwdriver to push the two locking tabs (fig. 24) and remove the lamp holder from the inside of the oven.
- To change the eventual programming accessory, the thermostat, the commutator and the indicator lights, remove the front panel as indicated in paragraph «TAPS»



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**SPACE FOR DATA LABEL**