

Customer Use & Care Manual



**INSTRUCTIONS AND ADVICE FOR THE INSTALLATION, USE AND
MAINTENANCE OF FREESTANDING COOKERS**

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NOTE: All Upright Cookers undergo tests for the seals of the gas pipes, setting the minimum and maximum output of the gas burners; tests to the electrical systems; earth continuity - dielectric rigidity - insulation resistance - leaks and absorption currents, all carried out using specific electronic instruments that guarantee utmost reliability.

WARNINGS AND RECOMMENDATIONS

- This appliance has been designed for domestic household use only. DO NOT use in any other situation such as commercially or outdoors. DO NOT MODIFY THIS APPLIANCE
- The adjacent cabinetry and all materials used in the installation must be able to withstand a minimum temperature rise of 75°C above ambient during periods of use. Certain types of kitchen cabinetry and finishes (especially vinyl finishes) are particularly prone to heat damage or discolouration at temperatures that exceed the guidelines. Please check with your kitchen manufacturer for specifications of your kitchen cabinetry and finishes.
- This appliance conforms to Community directives & Australian Standard AS4551.
- The customer is responsible for organizing proper installation by an authorised installer - phone the service department.
- All installation, adjustments, gas-conversion and maintenance operations must be carried out by qualified personnel, in accordance with the enclosed instructions and current installation standards. The manufacturer accepts no liability for faulty installation, setting, handling and use of the cooker.
- Data and features regarding each model can be found on the data plate located on the inner left hand side of the door frame or on the inside of the storage drawer door.
- Before carrying out any maintenance or transformation operations, turn off the electricity supply and unplug the cooker from the mains and close off the gas upstream from the appliance. If any components and/or accessories need replacing, only exclusive original spare parts must be used. Only authorised personnel can perform installation and maintenance operations.
- Keep the instruction handbook near the cooker, so that it can be consulted at any time. This way, the instructions and tips are close at hand for correct use and optimum performance.
- Before using the cooker remove the plastic protection from the stainless steel, aluminium and/or painted parts in order to prevent it melting. The utmost care must be taken when removing this protection so as to avoid damaging the protected parts.
- This appliance is not intended for use by young children or infirm persons unless they will be adequately supervised by a reasonable person to ensure that they can use the appliance safely. Young children should be supervised to ensure they do not play with the appliance.
- Periodically check that there are no gas leaks from the connection pipe between the cooker and the bottle or supply line; replace upon expiry.
- When the cooker is not in use, ensure that all the knobs are in the off position; furthermore, if it is unused for a period of time, shut off the gas bottle valve and the supply valve, as well as the mains switch to the electricity supply.
- Keep the burners, covers and flame diffusers clean in order to ensure optimum operation.
- Before using the oven for the first time, we recommend leaving it on for one hour at the maximum temperature. Doing so may create smoke and unpleasant smells, which are caused by the glue in the heat insulation or oiled plates. To get rid of these odors, air room e.g. opening a window. This is quite normal.

- Some models are fitted with an aluminium tray, ideal for baking pastries (180-200°C), as aluminium is an ideal heat conductor, does not burn the food, does not change the flavour and does not destroy the vitamins. For better use, we recommend as follows: wash the tray with warm soapy water, grease the inside with olive oil and leave to absorb for one day (this way the tray is ready for excellent use for various types of cooking). Max. load 3 kg.
- If your cooker is fitted with a glass lid, do not close it when the burners or electric plate are on, or still hot, as this could cause dangerous breakage.
- Remove any objects from the top of the cover before opening it.
- Sort packing into different materials (cardboard, polystyrene etc) and dispose of them in accordance with local waste disposal laws.
- Do not use a steam cleaner or caustic cleaner for cleaning your appliance.
- Incorrect cleaning of the Trivets (grids located over the gas burners) may result in surface deterioration. It is necessary to clean the Trivets with warm soapy water and *dry them completely* using a dry cloth before placing back on the hob.
- WARNING - Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.
- WARNING - In order to prevent accidental tipping of the appliance, for example by a child climbing onto the open oven door, the stabilizing means must be installed. Refer to the instructions for installation.
- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILST IT IS IN OPERATION
- DO NOT STORE OR USE FLAMMABLE LIQUIDS OR ITEMS IN THE VICINITY OF THIS APPLIANCE
- NOT FOR USE IN MARINE CRAFT, CARAVANS AND MOBILE HOMES
- Before installing, ensure that the local gas distribution (NG or Universal LPG) and electricity supply correspond with the specification data plate.
- The conditions for the cooker are given on the data plate fitted to the inner left hand side of the door frame or on the inside of the storage drawer door.
- This cooker is not fitted to an evacuation device for the flue gases. It must therefore be installed and connected in conformity with current legislation. Special attention must be paid to ventilation requirements.
- This appliance can only be installed by authorised personnel and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, AS 5601 - Gas Installations and any other statutory regulations.
- The manufacturer declines any responsibility due to faulty installation, setting, handling and use of the cooker
- 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.
- 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.

- 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.
- Danger of fire: do not store items on the cooking surfaces.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Do not use steel wool, abrasive powders and corrosive substances that could scratch. Do not use steam cleaners to clean the appliance.
- In the cookers that do not have a power cord, this manual indicated the type of cable to use, taking into account the temperature of the rear surface of the device.
- The instructions show the correct installation of shelves and trays.
- Stationary appliances not fitted with means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage category III, the instructions state that means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules

1. INSTALLATION

1.1. WHERE TO INSTALL THE COOKER

Ventilation must be in accordance with AS5601/AG601 - Gas Installations. To guarantee correct operation, the appliance should have adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surroundings within safe limits. The cooker must be installed in a location that allows access for service. If the appliance is placed on a base/plinth, measures must be taken to prevent the appliance slipping from the base/plinth.

1.2.DISCHARGE OF FUEL GASES

Cooking appliances discharge flue gases, therefore we recommend installing a Rangehood above the appliance, discharging the air directly to the outside atmosphere. If it is not possible to connect a hood, an electric fan can be fitted to a window or a wall, which must be turned on when the cooker is on, as long as ventilation standards are strictly adhered to.

1.3.POSITIONING THE COOKER

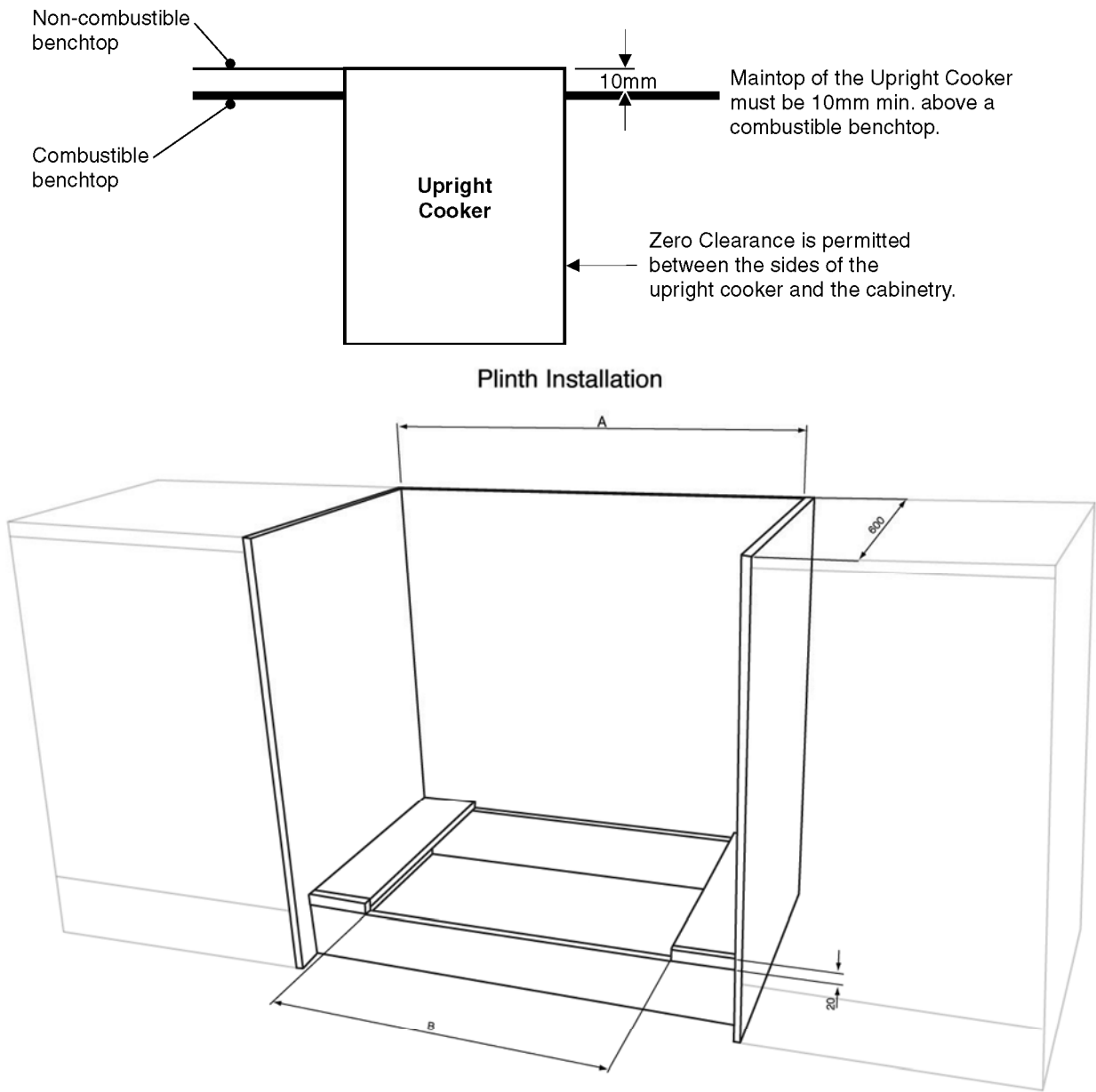
The installation of this upright cooker is approved with **ZERO CLEARANCE** on the sides of the cooker. This means that there is **NO GAP** required between the bench top and the side of the cooker.

After removing the packing material, remove the plastic protection from the stainless steel and/or painted parts to avoid it melting; utmost care must be taken when removing this protection to avoid damaging the protected parts. Now the feet can be fitted, they must be fixed to the ends of the slits of the cooker pedestal. They can be adjusted in height to line the cooker up with other units, ensure that the cooker is perfectly stable. Please ensure that the legs are screwed on correctly and not mis-threaded as this can result in instability and ultimately cause damage to the legs. Note: The front legs can push back to allow for a kitchen kick panel to run across the front of the cooker. In this case, the kickpanel must have a ventilation slot which is 20mm high, and spans the full width of the cooker. The cooker can only be installed without the legs fitted if installing onto a built-in timber plinth, as detailed below. Fit the burners, the flame diffusers and the grids in their relative housing on the hob. To avoid damaging the stainless steel hob, in the models prepared for this, fit the scratchproof rubber stoppers supplied with the cooker to the central pan grid made from chrome-plated rod.

Any adjoining wall surface situated within 200mm from the edge of any hob burner must be a suitable

non-combustible material for a height of 150mm for the entire length of the hob. Any combustible construction above the hotplate must be at least 650mm above the top of the burner and no construction shall be within 600mm above the top of the burner.

Installed to AS5601 with zero clearance to cooker sides.



Width of Cooker(mm)	A(mm)	B(mm)
600	600	440
700	700	540
800	800	640
900	900	740

WARNING (only for electric cookers)
Gas / Gas ovens are ONLY to be installed on the feet supplied for ventilation purposes

1.4.CONNECTION TO THE GAS SUPPLY: CURRENT INSTALLATION STANDARDS

The gas inlet connection is 1/2"BSP and is located 40mm from the left hand side of the cooker, approximately 450mm from the base of the cooker (add the height of the adjustable leg to determine the height from the floor). For Natural Gas installations, fit the Natural Regulator supplied with the cooker. For Universal LPG, fit the test point assembly supplied with the cooker.

Rigid Pipe A rigid pipe connection may be used with this appliance provided it complies with AS5601 table 3.1.

Flexible Hose: The cooker can be connected with a Flexible Hose, which complies with AS/NZS 1869 (AGA Approved), 10mm ID, class B or D, between 1 - 1.2m long and in accordance with AS5601 for a high level connection. The hose should not be subjected to abrasion, kinking or permanent deformation and should be able to be inspected along its entire length. Unions compatible with the hose fittings must be used and connections tested for gas leaks. The fixed consumer piping outlet should be at approximately the same height as the cooker connection point, pointing downwards and approximately 150mm to the side of the cooker. The hose should be clear of the floor when the cooker is in the installed position.

The cooker is factory set for Natural gas. The test point pressure should be adjusted to 1.00 kPa with one rapid burner operating at maximum. If installing for use with Universal LPG, a gas regulator suitable for a supply pressure of 2.75kPa should be part of the gas tank supply.

After connection, check that there are no gas leaks by using a specific instrument or, more simply, using soapy water.

1.5. CONNECTION TO THE ELECTRICITY SUPPLY

The cooker must be connected to the electricity supply using the cable supplied with the cooker, approved under CEI 20/19 (HD 22.1.2.3.4 52-22.7.8 1) standards; we recommend using a plug as per CEI 23-5,23-5/V2 standards. The amperage printed on the plug must always be above the maximum amperage of the appliance. If the absorbed current is above 16A, the connection must be permanent to the main supply, fitting a multiple polar switch between the cooker and the supply, with contact openings of at least 3 mm. (excluding the earth wire). The yellow-green supply cable (fig.5) must be connected to an efficient earth System and the plug or multiple polar switch must be easy to inspect once the cooker is installed.

IMPORTANT: Adaptors must not be fitted between the electric socket and the supply cable to the cooker, Fig.6.

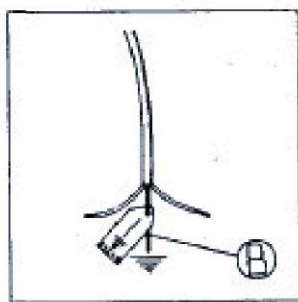


FIG. 5

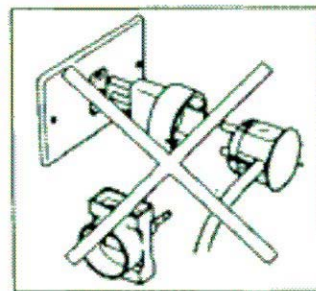
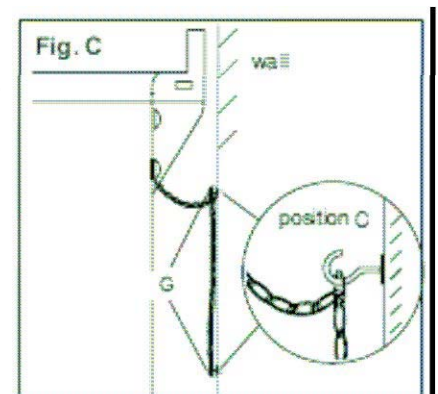


FIG.6

1.6. STABILIZING THE COOKER FREESTANDING

There are 2 lengths of chain fitted to both sides of the cooker at the rear. Both of these chains should be securely fixed to the wall (upper hook position) to prevent the cooker from tipping forward if a weight is placed on the oven door. The end of the chains must also be fixed to the wall. The total length of the chains must also restrict the appliance movement to no more than 80% of the hose length. The hose should not be subjected to any strain when the chains have been unhooked so that the cooker can be pulled forward.



Fitting instructions for the installation in between two cupboards:

1. Level the oven to the required height as per AS5601 in front of the cabinets.
2. Drill a 16mm hole into the cabinets at the same height as the two chains are anchored on the cooker.
3. Lift the cooker into the opening half way, two people should carry out this function, never lift the cooker by the oven door handle.
4. Pass the chains through the holes and lift the cooker into place, two people should carry out this function, also open the oven door and never lift the cooker by the oven door handle.
5. Once the cooker is in place pull the chains tight and fix to the inner cabinet with two screws for each chain.
6. Ensure the flexi hose and the power cord are not kinked or trapped behind the cooker.
7. Test the cooker does not tilt forward.

IMPORTANT: The chains must not have any slack, they MUST be taught to prevent tipping.

When the appliance is installed between two cupboards, the installer must also fit a hose restraint device (typically chain). The device must restrict the appliance movement to no more than 80% of the hose length to prevent strain on the hose connections when the cooker is pulled forward.

1.7.A. Adjustable feet (fitting instruction)- ONLY For electric oven



Figure1. Components needed for the installation of each leg



Figure 2. How to assemble them correctly



Figure 3. Leg installation on the footstall

DO NOT fit legs to the cooker by tilting the appliance, doing so may damage the leg assembly.



Figure 4. To facilitate the positionning, use a finger to stop the fixing ring



Figure 5. Once the leg is adjusted at the needed height, tighten the nut using a suitable spanner

DO NOT tip the appliance onto its legs, always lift the appliance onto its legs.

1.7.B. Adjustable legs



Figure1. When fitting the washer to the leg bolt make sure the burr on the washer is facing upward away from the leg top.



Figure 2. Leg assembly with washer fitted correctly. The lower part of the leg will unscrew to adjust the height and level of the cooker.



Figure 3. Leg insert cut out on base of oven. To fit the legs to the appliance lie the cooker flat on its back and fit all four legs.

DO NOT fit legs to the cooker by tilting the appliance, doing so may damage the leg assembly.



Figure 4. Insert washer fitted to top of leg into base of cooker and slide the leg along the channel.



Figure 5. Screw the leg up tight so the oven base is clamped between the washer and the top of the leg. Once all four legs have been fitted lift cooker onto the legs taking care to distribute the weight evenly onto all four legs at the same time.

DO NOT tip the appliance onto its legs, always lift the appliance onto its legs.

1.8. GAS CONVERSION OF THE HOB BURNERS

This cooker is suitable for use with Natural Gas or Universal LPG. All cookers are Natural gas ready. Appliances will be converted to LPG if notified at the time of order. Otherwise a qualified gas fitter must change the jets over as stated below. The LPG Jets are included. When converting from one gas to another type of gas the data plate must also be replaced.

Burners: auxiliary, semi-rapid, rapid, triple crown, fish.

These burners are all fitted with injectors with shapes to allow a primary input of air gauged for each type of gas; therefore, air regulation is not required. For converting from one sort of gas to another, proceed as follows: remove the grids, and burners as described in section 3.8 ; replace the holed injectors as indicated

depending on the type of gas used, referring to table 1;

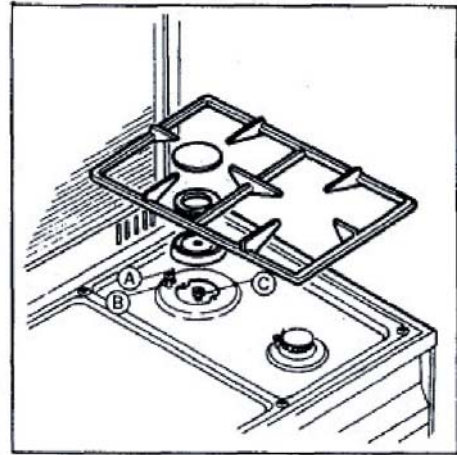
replace the burner supports, flame diffusers, covers & grids;

regulate the minimum output following the instructions

given in paragraph 1.8. When converting from Natural Gas

to Universal LPG ensure that the NG regulator is removed and replaced with the Test Point Assembly.

When converting from Universal LPG to Natural Gas, fit the Natural Gas regulator supplied with the conversion kit.



1.9. REGULATING THE MINIMUM OUTPUT OF THE HOB BURNERS

Norma 1/ Valve Taps

Ignite the burners to the maximum position, remove the knob and insert a small flat 2.5mm screwdriver into the rod or through the holes on the side of the control dashboard, depending on the type (fig. 8 A/B following page). Loosen the by-pass screw by two turns in an anti-clockwise direction and rotate the rod to the minimum position. Adjust the previously loosened screws until a reduced but stable flame is acquired, even when rapid changes are made from the maximum to the minimum position with the burner cold. If there are safety taps, let the burner run on minimum for a few minutes to ensure that the device does not cut in. If it should, increase the minimum.

N.B. For LPG settings, the burner minimum must be set by screwing the tap by-pass all the way down.

1.10. GAS CONVERSION OF THE OVEN BURNERS AND GAS GRILL

This cooker is suitable for use with Natural Gas or Universal LPG. When converting from one gas to another type of gas the data plate must also be replaced. Oven burners:

to have access to the oven injector proceed as follows:

Open the oven door and remove the oven base;

Unscrew the screw that fixes the burner inside the oven (in the giant oven it is fixed to the side wall of the muffle, and in the other models it is fixed to the tab in the front part) and remove the burner from its housing paying attention not to damage the knob fixed to it;

Replace the holed injector depending on the type of gas used, refer to table 1; Replace the burner in its original position.

Setting the minimum for the oven thermostat

To set the minimum, proceed as follows:

Open the oven door;

Light the oven burner in the maximum position, close the door and wait for about 10 minutes (or the time required for the oven to heat up to about 230°C);

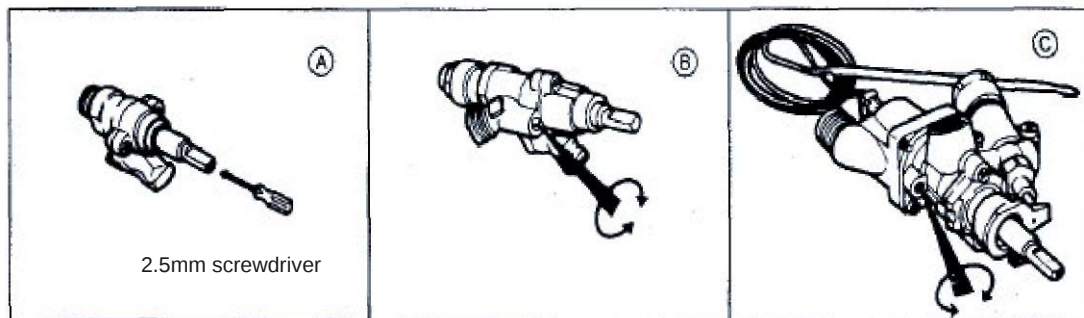
Remove the oven knob and, through the hole in the control panel, depending on the type of thermostat (fig. 8C), unscrew the by-pass screw of the thermostat by two turns;

Replace the knob and turn it to the minimum position, remove the knob and adjust the previously loosened screws until a reduced, stable flame is acquired, even with rapid changes from maximum and rapid opening/closing of the oven door.

N.B. For LPG, the setting for the oven burner minimum is obtained by screwing the thermostat by-pass firmly down. Except in the case of 80 & 90 cm Fan forced gas oven models, where the oven by-pass screw should be set to ¼ of a turn open.

When converting from Natural Gas to Universal LPG ensure that the NG regulator is removed and replaced with the Test Point Assembly. When converting from Universal LPG to Natural Gas, fit the Natural Gas regulator supplied with the conversion kit.

Figure 8



1.11. BEFORE LEAVING

Check all connections for gas leaks with soap and water. DO NOT use a naked flame for detecting leaks. Ignite all burners to ensure correct operation of gas valves, burners and ignition. Turn gas taps to low flame position and observe stability of the flame. When satisfied with the hotplate, please instruct the user on the correct method of operation. In case the appliance fails to operate correctly after all checks have been carried out, refer to the authorised service provider

2. MAINTENANCE

WARNINGS:

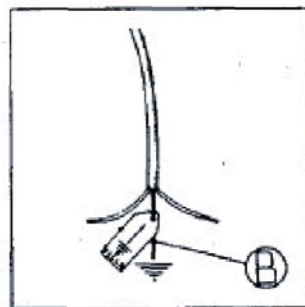
Before carrying out any maintenance or transformation operations, turn off the electricity supply and close the gas upstream from the appliance. If components and/or accessories need replacing, only exclusive originals must be used. Servicing should be carried out only by authorised service personnel.

2.1. FLEXIBLE HOSE GAS SUPPLY

The condition of the flexible hose gas supply pipe should be checked periodically (once a year) and replaced if there are signs of cracking, cuts, scratches or burns, or if the hose is no longer flexible but hard. If the hose is damaged, turn off the gas supply and contact your authorised service provider for a replacement hose. (This is not covered under warranty).

2.2. ELECTRICITY SUPPLY CABLE

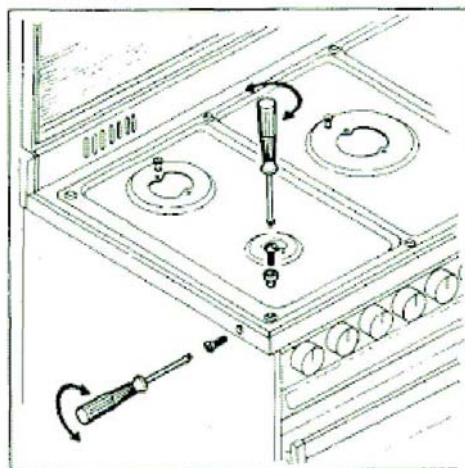
If the electricity supply cable needs replacing, please remember that this is an X type of connection, this replacement must be carried out by an authorised technician. Only use type HO5FRR-F, the earth wire (yellow/green) must be at least 2 cm longer than the other two wires(B). This ensures that electrical safety is guaranteed should the wire accidentally be pulled. For the cookers with gas oven and electric grill, use a HO5RR-F 3x1 mm² cable, for the cookers with electric oven and grill use a HO5RR-F 3x1.5 mm² cable with outside diameter max. 9 mm.



2.3. ACCESS TO ELECTRICAL/GAS COMPONENTS

To carry out maintenance and/or replace the electrical components fitted in the back of the cooker (e.g. light bulb holder, rotisserie, supply cable, electric ignition generator, resistances) the rear protection panel must be removed by unscrewing the screws that fix it to the sides. To carry out maintenance and/or replace the electrical components fitted to the front panel (e.g. control panel, taps, thermostat, timer, etc), you must proceed as follows:

- in all models where fitted, remove the flue pipe;
- remove the hob grids and burners;
- unscrew the screws that fix the cups to the hob and, for models with safety device, also remove the nuts that block the thermocouples;
- unscrew the 2 front upper or front side screws that fix the hob and then lift it;
- remove the knobs and remove the screws that block the gas train to the front control panel, remove the gas train taking care not to damage any pipes or thermocouples.
- to reassemble follow these instructions in reverse order.



2.4. REPLACING THE THERMOSTAT TAPS

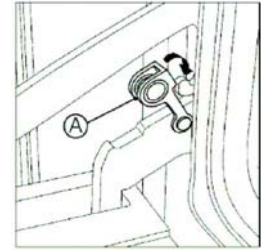
If a tap or a thermostat needs replacing, first follow the instructions given in paragraph 2.3. (access to electrical/gas components), then remove the nut that blocks the supply pipe to the burner, the thermocouple nut and the screws that fix the tap or the thermostat to the gas train. Besides the tap or the thermostat, it is also important that the gas-sealing gasket is replaced. After maintenance, ensure that there are no leaks using a specific instrument or, more simply, soapy water.

N.B. Authorised personnel must only carry out these maintenance operations.

2.5. DISMANTLING AND ASSEMBLING THE OVEN DOOR

Completely open the oven door, insert the rotation-blocking device in the hook on the hinge rods. Grasp the door on both sides and slowly close until you feel a certain resistance, at this point simultaneously push and lift the door upwards to free it from the cooker the hinge locks and then remove it. To assemble the door follow these instructions in reverse, taking care that the hinge lock is properly fitted into its housing.

N.B. Authorised personnel must only carry out these maintenance operations.



For the CURVA models insert an anti-rotation hinge in the appropriate holes. Hold the door by the sides and slowly close it until you can feel a certain resistance; now, while forcing the door closed, lift it in order to slide it out by freeing the hinge lock from the kitchen. To refit the door repeat the above instructions in reverse making sure the hinge lock is correctly fitted.



N.B. Authorised personnel must only carry out these maintenance operations.

2.6. REPLACING THE LIGHT BULB

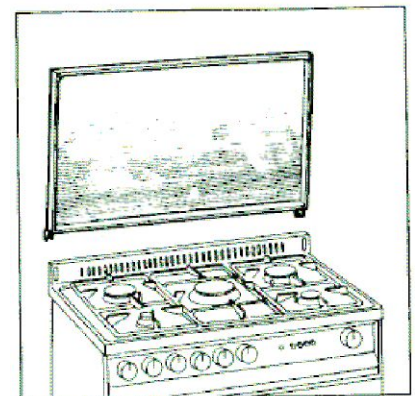
Turn the cooker off at the mains before replacing the bulb.

Open the oven door, remove the protective glass cover, replace the light bulb (attention: it must be resistant up to 300°C) and replace the glass protection.

2.7. GLASS COVER

If your upright cooker is one of the models that is supplied with a glass cover; to remove this it should be lifted all the way up and slid out of its housing in the shoulders of the cooker.

To reassemble repeat the instructions in reverse order.



3. USING THE COOKER

WARNINGS:

- If the burner flames accidentally go out, turn off the taps and wait for one minute before igniting.
Using a gas cooker produces heat and humidity in the room where it is installed. Ensure the room is well ventilated, keeping all the natural air vents open and install an extraction hood ducted to atmosphere.
- Intensive or extensive use of the cooker could require supplementary ventilation e.g. opening a window, or more efficient ventilation e.g. increasing the capacity of the mechanic ventilation, if fitted.
- DO NOT use aluminium foil or place any baking pans or trays directly onto the base of the oven, or any enameled surface on the cooker.

On the front control panel, there are one or two luminous signal lights depending on whether the oven runs on gas or electric. If the cooker has a gas oven a green signal lights up when an electric item is turned on (Electric plates, rotisserie, electric grill). If the cooker has an electric oven, besides the green signal light there is also a yellow light that turns on and off when the THERMOSTAT regulates the temperature inside the oven.

3.1. USING THE COOKING HOB

Gas burners

The burners, depending on the model can be ignited: manually or electronically with either a push button or automatic ignition incorporated in the burner tap depending on the model you have purchased.

Manual ignition: rotate the burner knob to be used to the maximum position, indicated by the  signal and at the same time use a match close to the burner.

Two handed electronic ignition: after turning the knob to the maximum position  press the button marked with the  symbol on the front control panel

Electronic automatic ignition incorporated in the knob: turn the knob to

the maximum position   press down and the burner automatically lights up.

● No gas supply (knob turned off)

 Maximum gas supply A

 Minimum gas supply

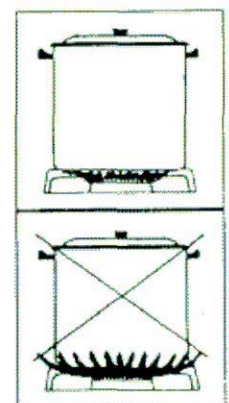
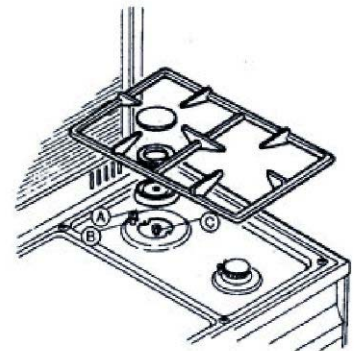
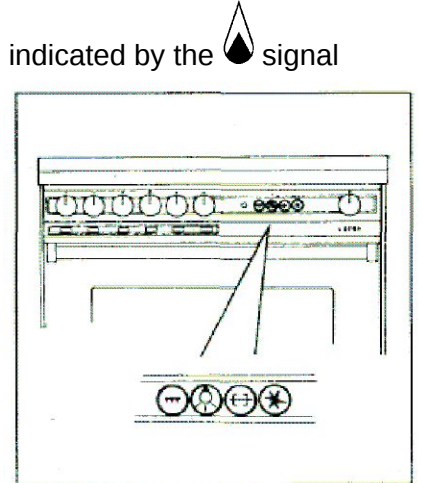
To obtain minimum supply, rotate the knob in an anti-clockwise direction

and point the indicator to the small flame 

Safety device, once the burner is on, keep the knob pressed for at least 5 seconds and then release it, the burner remains alight due to the thermocouple (point a), which keeps the gas flow open through the safety valve, which shuts off the gas flow should the burner go out accidentally.

Burner performance, in correspondence with the "medium and small" burners, various pans can be used with a minimum diameter of 120 mm. The pans must not have concave or convex bottoms, but be perfectly flat as given in below image for optimum performance of the burners. Use saucepans as shown below, i.e. sufficient diameter so that the flame does not go beyond the edge of the pan. It is also advisable, when the liquid starts boiling, to reduce the flame as far as possible, but keeping the liquid at boiling point. For safety reasons, we recommend using pans with the following diameters to use on the various burners

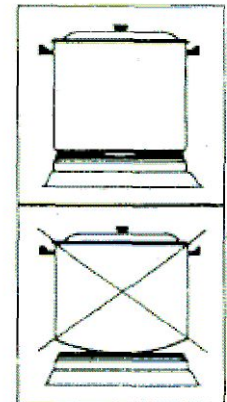
- Auxiliary (1000W) 120+180 mm
- Semi-rapid (1750W) 120+220 mm
- Rapid (3000W) 180+280 mm
- Triple crown (3900W) 240+330 mm



- Fish (3000W) 120+280 mm (indicated minimum measurements)

Electric plates

The first time the plate is turned on or if it is not used for a long time, to eliminate any humidity absorbed by the insulating cover it should be turned on and left alight for 30 minutes in position 1 on the selector switch. To avoid heat dispersion and damage to the plate, use flat-bottomed pans with diameters the same as the plate (not more or less). Dry the bottom of the pan before putting it on the plate. Turn the knob only once the pan is on the plate. After use, the plate should be lightly greased with a cloth so that the surface is always clean and shiny; this avoids the formation of rust. Never leave the plate alight without a pan or with an empty pan.



Turning the hot plate on- centre the pan on the plate and turn the corresponding knob to the desired position (see Table 2), the increasing numbers indicate increased power.

3.2. OVEN PERFORMANCE

Gas oven

The oven burner must always be ignited with the oven door open.

Your cooker is fitted with valve thermostats which, besides regulating the temperature inside the oven, also stops the gas flow should the burner accidentally go out, thus avoiding leakage of unburned gas.

For good cooking, we recommend preheating the oven for 10-15 minutes before putting the food in. The oven door should be opened as little as possible, avoiding the internal oven temperature changing rapidly, and therefore compromising the cooking results.

Ignition - open the oven door, press and rotate the oven knob (symbol =) in an anti-clockwise direction to the maximum position. The burner alights, depending on the model, manually, electronically, or with automatic electronic ignition incorporated in the knob.

- *Manually:* introduce a flame into the slit in the oven (fig. 15); the oven can always be lit with this method, even when there is a failure in the power supply.

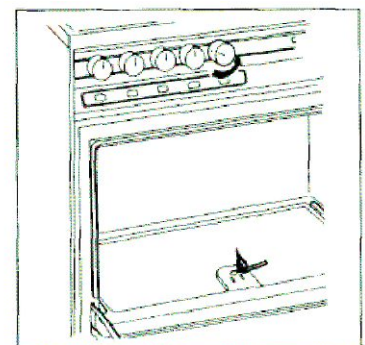


FIG. 15

Electronically: simultaneously press the knob and the ★ button, fitted on the front control panel (fig. 12).

Incorporated in the knob: it is sufficient just to press the knob.

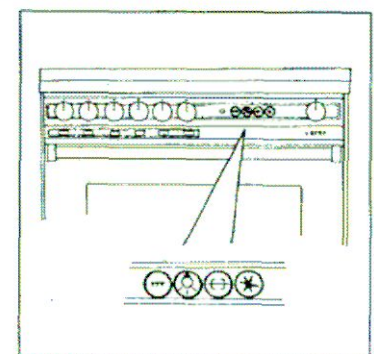


FIG. 12

When the burner lights, keep the knob well pressed for 5-10 seconds and then release. The burner remains alight due to heating the thermocouple that keeps the gas flowing through the safety valve. After carrying out these operations, close the oven door and turn the knob to the desired temperature.

The automatic ignition device (electronic ignition incorporated in the knob) must not be activated for more than 15 seconds, if the burner does not light after this time, release the knob and wait for at least one minute before making a new attempt at ignition. In some models, a special safety device discharges electricity for igniting the burner only when the door is open.

Electric ovens

Static ovens; heat for the oven is produced by the electric elements fitted in the top and bottom (base)

of the oven; the elements can work together or independently. This allows you to finish off recipes quickly towards the end of the cooking period.

Where food may need more heat at the top or the bottom. The temperature is kept Constant by the thermostat according to the selected level, which varies between 50 and 250°C. Only open the door when it is strictly necessary during cooking.

During this type of cooking, humidity loss from the food is slow and uniform.

Fan ovens; heat is produced by the forced circulation of hot air inside the oven. A circular element positioned around the oven fan heats the air, and it circulates by the fan which distributes the hot air evenly and rapidly. In fact, with this type of oven, cooking is faster than with traditional ovens and you should set your cooking temperatures 10-20°C lower than normal (160°C to 180°C is ideal). Once again the thermostat maintains the pre-selected temperature Constant inside the oven, which can vary between 50 and 250°C. Oven preheating is recommended for cooking pastries, in other cases it is not necessary. It is ideal for cooking several dishes together without altering the flavors in any way.

To switch the oven on; turn the oven knob marked by the  or the  symbol, towards the right to the desired temperature, depending on the type of cooking.

3.3. USING THE GRILL (Closed Door Grilling)

For safety reasons, the electric grill and gas oven cannot be used together.

The food should be placed on the oven grill and this must then be placed inside the oven depending on the type of food, e.g. flat or thin meat should be placed on the level closest to the grill, while a roll of roasting meat, poultry, etc. should be placed on the centre level, the juice tray should be fitted on the guides below the grill.

ALWAYS ENSURE THE DOOR IS CLOSED FOR GRILLING.

Using the electric grill:

- a) **MODELS WITH GAS OVEN:** to avoid simultaneous use of the oven and the grill, for safety reasons, the knob must be in the off position, i.e. the • symbol, Then press the

electric grill button  which is on the front control panel (fig 12 previous page).

- b) **MODELS WITH ELECTRIC OVEN:** are switched on by

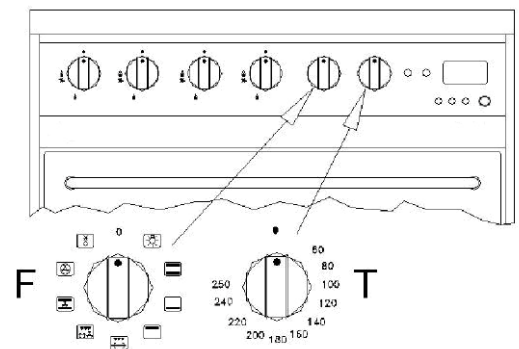
turning the oven knob  to the right (clockwise

direction) until the indicator points to the grill symbol 

(last position of the knob).

- c) **MODELS WITH MULTIPLE-FUNCTION OVENS:**

The function knob must be turned to the right (clockwise direction) to the grill position , then turn the oven thermostat knob and select the desired temperature. In position 6, using the grill with the fan and cooking on the rotisserie, the oven door must be closed and the thermostat suggested at 160°C.



d) MODELS WITH MULTIPLE FUNCTION OVEN AND RADIATING CERAMIC GRILL:

(Not available on all models) The grill radiates heat for cooking, and the heat is produced by a special grill element that reaches a surface temperature of approx. 800°C in a few seconds, thus producing infrared rays which delivers rapid grilling through a transparent pyroceram or ceramic plate. The layout of the heating element and the elevated level of insulation means that the heat is only concentrated on the surface of the pyroceram plate, thus giving uniform cooking and energy savings. It should be cleaned once the oven has cooled down. The pyroceram plate allows for easier cleaning, and it protects the heating element from fat splashes. The food should be placed on the oven shelf which is then placed inside the oven, depending on the type of food involved, for example, flat or thin meat such as steaks, T-bone steaks, chops, etc. should be

placed on the runners nearest to the grill, while rolled roasts, poultry, etc, should be placed on the second runner from above. The drip tray should be placed directly underneath. Working the grill: turn the function knob to the right (in a clockwise direction) to the required grill cooking position, then use the thermostat knob to set the temperature at 200°C. The oven door remains closed (the knob protection plate is not provided).

e) MODELS WITH CHANGEABLE GRILL

Grill operation: switch on the grill by turning the function knob to the right (F) and set it to required grill position. Then turn the oven thermostat knob (T) and set temperature to 200°C, regulate the knob on the changeable grill  on the position MIN. (12% power) – MED.(30 % power) – MAX.(100% power) according to the utilization. The oven door must stay closed.

ATTENTION: if the pyroceram plate brakes, turn off the power supply and call service centre.

WARNING: the accessible parts can become very hot when the grill is in use. Keep children at a safe distance.

3.4 ROTISSERIE

The rotisserie is used for roasting on the spit using the oven and the grill. After placing the drip tray on the lowest shelf, the following procedures must be followed: fit one of the forks to the spit, slide the food onto the spit fixing both ends with the two moving forks (to avoid the rotisserie motor overworking, try to distribute the food on the spit as evenly as possible) - place the spit rod into the support and then into the motor shaft - and start the motor with the switch on the front control panel and turn on the grill.

3.5. MINUTE TIMER

This mechanical minute timer goes from 0 to 60 minutes, with the sound of a bell when the selected time is over. To start the timer, turn the knob to the right to the required time; the knob automatically returns to zero and, at the end of the selected time, the bell rings indicating the cooking time has finished and the oven and/or grill should be turned off. Some cookers have an alternative stop timer or LED timer see 3.6.

3.6. MULTIPLE-FUNCTION COOKERS & ALTERNATIVE TIMERS

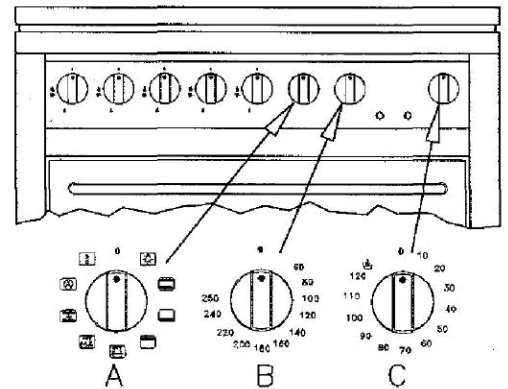
The multiple function cookers offer you a variety of cooking methods to suit various type of food styles from traditional baking through to fan forced cooking and grilling options. By turning the function selector to the desired function, 8 different types of cooking functions with separate temperature (thermostat knob) regulation are possible between 50 and 250°C. Therefore even the most varied cooking requirements are satisfied. Depending on the models, these cookers have an end of cooking timer or a digital electronic programmer.

Cookers with 2hr stop timer:

Cookers with this device allow uninterrupted manual working and programming the cooking time of the oven between 0 and 120 minutes.

Uninterrupted manual working: set the type of cooking and the oven temperature using the "A" and "B" knobs respectively, turn the timer knob "C" in an anti-clockwise direction until it coincides with the 'hand' symbol.

Programmed working: set the type of cooking and the oven temperature using the "A" and "B" knobs respectively, then turn the timer knob "C" in a clockwise direction to the desired cooking time. When the programmed time is over the oven turns off automatically.



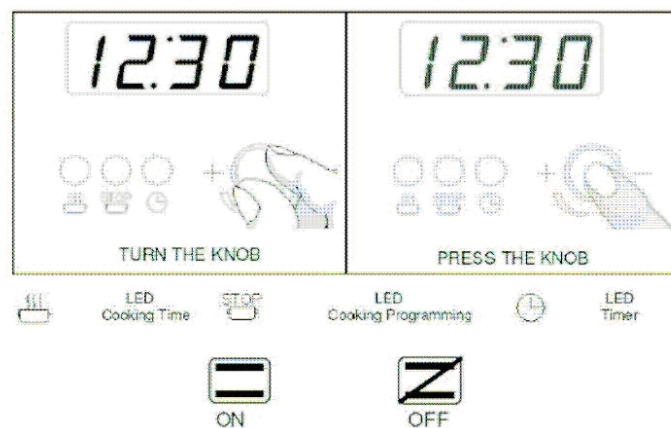
LED 24hr program timer - Version



Turning the knob
counter clockwise



Pressing the knob



LED 24hr program timer

Beyond the normal functions of turning the knob in a counter-clockwise direction, it can be pressed like a push button.

- This simple System allows you to maximize the use of the many features of your new cooker.

How to program for operation

- Turn the knob counter clockwise to set hour and minutes
- Confirm settings by pressing the knob.
- To modify the hour after the first setting is made, press the knob and keep pressed for 3 seconds. Then carry out the previous operation.

Minute minder

- Turn the knob to program the time of the minute counter.
- The display shows the remaining time and the LED timer clock blinks, following this the display shows 'END' and a sound alarm will be heard.
- The sound alarm is repeated for 10 minutes. It is intermittent in the first 30 seconds, after you can hear a warning every 15 seconds. To interrupt the sound, simply press the knob.
- Turning the knob in a clockwise direction will result in a new time count & you now have the option to modify the time. To interrupt the function turn the knob to 0 or press the knob

Cooking time function

- In order to activate cooking time, turn the knob until the oven function lights up. The 'LED cooking time' flashes and the remaining time is shown.
- When the display shows 'END', the oven switches off and a sound alarm can be heard.
- To return to the hour press the knob or put the oven knob to the 'off position. Turning it right will result in a new time count, the oven switches on and it is possible to program a new time also.
- To interrupt the function, turn the knob to 0 or press the knob.
- To set the minute minder while the oven is in operation without the cooking time being set is also able to be done without turning off your oven.
- To set, press the knob two times, this will activate the minute minder with a pre-programmed time of 5 minutes.
- It is possible to modify the time by turning the knob.

Programming with delayed start

Pressing the knob with the oven switched off activates the cooking program.

- The 'STOP' symbol will then flash. Program the hour for automatic start using the knob, then confirm the setting by pressing it.
- Turning the knob to program the cooking time, both the 'LED cooking time' and 'STOP' symbols flash. Press the knob to come back to the hour. The programming is then complete.
- The 'LED cooking time' symbol flashes to indicate that the function is on. Now you can program the desired function and temperature of the oven using the knob. At the programmed hour, the oven switches on and the display starts to show the remaining cooking time and the 'STOP' symbol flashes.
- At the end it will switch off and 'End' is displayed, followed by a sound alarm.

Semi-automatic working with cooking time set: Press the  key and set the cooking time using the

+/- keys; the "A" and  symbols light up. Set the type of cooking and ideal cooking temperature for the food (knobs F and T) and the oven immediately starts up. At the end of the set time, the oven turns off and the saucepan symbol goes out, the "A" symbol starts flashing and the buzzer sounds.

Semi-automatic working with end of cooking time set: Press the  key (the display shows the actual time) and set the desired end of cooking time using the +/- keys; the "A" and  symbols light up. Set the type of cooking and ideal cooking temperature for the food (knobs F and T) and the oven immediately starts up. When the end of cooking time coincides with the time shown on the display, the oven turns off and the saucepan symbol goes out, the "A" symbol starts flashing and the buzzer sounds.

Automatic working with cooking time and end of cooking time set: Press the  key and set the required cooking time using the +/- keys; the "A" and  symbols light up.

Press the  key (the display shows the actual time) and set the end of cooking time using the +/- keys; the saucepan symbol goes out and then lights up again when the time on the clock coincides with the initial time for cooking.

After choosing the type of cooking and ideal cooking temperature for the food (knobs F and T) the oven starts automatically and remains on for the programmed period, at the end of the set time the oven turns off and the saucepan symbol goes out, the "A" symbol starts flashing and the buzzer sounds.

Example of automatic working: supposing that when you program the oven the display shows 9.00 o' clock, that the food requires 30 minutes at 180° with fan-assisted cooking and that you want the oven to turn off at 12.30:

a) press the  key and set cooking time at 0.30 using +/- keys; b) press the  key and set the end cooking time at 12.30 using +/- keys; e) turn the thermostat knob "T" to set the

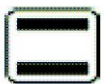
temperature at 180° and turn the selector switch "F" at  d) the oven will start automatically at 12.00 and it will turn off 30 minutes later, that is at 12.30; e) the buzzer will sound: in order to stop it, press any key.

LIST OF FUNCTIONS

Your freestanding multifunction oven gives you flexibility at your fingertips. The engineers have perfected the even distribution of hot air throughout their ovens from top to bottom and side to side with strategically placed vents at the back of the oven. This performance is the same whether you have the 72 litre oven or their giant 106 litre oven and allows you to batch cook or cook different dishes at once.



Light the separate light function will illuminate the oven cavity. Useful for when cleaning the oven interior. Also will give a low heat suitable for proving dough.



Convection - top & lower element this method of cooking provides traditional cooking with heat from the outer top and lower elements. Particularly suitable for traditional roasting and baking on the centre shelf only.



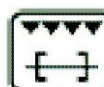
Lower element This method of cooking uses the lower element to direct heat upward to the food. For slow cooking recipes or for warming up meals & base browning.



Top element This method of cooking uses the outer part of the top element to direct heat downwards onto the food. For gentle cooking, browning or keeping cooked dishes warm.



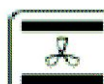
Centre grill & rotisserie This function operates on the centre grill element as well as the rotisserie motor. An ideal way to produce a healthy small roast as all the fats are drained whilst cooking. Always make sure that the oven pan is in place to collect the fats and meat juices whilst cooking.



Full grill & rotisserie This function will operate the rotisserie as well as the full grill simultaneously giving a moderate to strong heat. Best for whole chickens, kebabs, speed roasts.



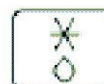
Full grill, fan & rotisserie This function operates the rotisserie as well as the full grill and the fan simultaneously. Particularly suitable for quick browning and even roasting.



Fan assist - convection oven & fan This method of cooking provides heat from the outer top and the lower elements, plus the use of the fan to circulate the heat and ensure a fast and even distribution. Suitable for baking pastries and biscuits on multiple levels when browning is required.



Fan forced This method of cooking uses the circular element located around the fan while the heat is distributed evenly, resulting in a faster, more efficient operation. Cooking with the fan on allows different kinds of food to be cooked simultaneously on different shelves, preventing the transmission of smells and tastes from one dish to another.



Defrost the fan runs without heat to reduce the defrosting time of frozen foods. The time required to defrost the food will depend on the room temperature, the quantity and type of food. Remove frozen portions of meat completely from packaging and place over the grill rack to allow proper circulation.

3.7 COOKING HOB WITH GLASS-PLATE (Applicable models only)

Switching on

The control is switched on by pressing (x sec.) the on/off key  a beep sounds. It will not come on if the key lock  function is activated (indicated by a pilot light).

The heaters remain off (all the digits show 0) until a power level is selected. If the selection is not made in 10 seconds, and if the timers are off, the control turns off automatically.

Selecting a power level for a certain heater

With the control on, the first time the sensor (+) is pressed (x sec), the heater switches on at level 1 by default (configurable).

The sensor (+) raises the cooking level to a maximum of 9, whereas the sensor (-) reduces the cooking level to 0 (heater off).

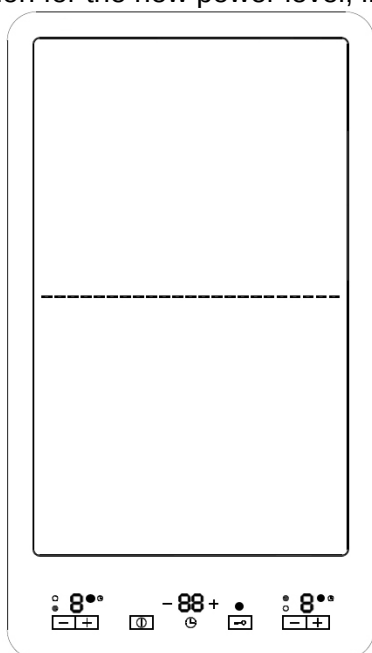
With the heater at position 0, the sensor (-) raises the cooking level to 9.

If the sensor is held down, the action is repeated twice every second.

Activating the heat-up function

This function takes the cooking level to maximum power for a defined time.

The heat-up function is activated selecting the power level 9, and touching the (+) key. The decimal point of the display blinks for 10 seconds. During these 10 seconds the desired power level must be selected (between 1 and 8). After this time a beep sounds, and the decimal point remains fixed, indicating the heat-up function is ON. If the power level is 0 or 9, the heat-up function is cancelled. If the heat-up function is activated, pressing the heater (+) key, the duration of the heat-up function will be the duration for the new power level; if the new level is 9, the heat up function is cancelled.



Power level	Time (sec)
1	1'12"
2	2'44"
3	4'48"
4	5'28"
5	6'30"
6	1'12"
7	2'44"
8	2'44"

The Heat-up function can be cancelled either automatically, when the time expires, or when the user wishes.

When the heat-up function is cancelled automatically, a beep sounds, the decimal point of the display turns out, and the power level of the heater remains the selected power level.

If we press the (-) key when the heat-up function is activated, the function is cancelled.

Key loc

Holding the key lock sensor  down turns the key lock function on or off. If the pilot light associated with the key lock sensor is on, the keypad is locked.

The locking function can be activated when the cooking levels are activated or when the cook top is off.

If the cook top is on, the key lock function locks all the sensors except the general on/off sensor and the key lock. When the cook top is off, the key lock function locks all the sensors, including the general on/off, except the key lock.

Unlocking the keypad

If the keypad is locked (the pilot light associated with the key lock sensor is on), holding down the key lock

Sensor  turns the key lock function off and the pilot light goes off.

Residual heat for radiant heaters

While a temperature on the cook top glass surface is above 65°C, this condition will be shown in the associated display, by means of an "H".

If the cook top is switched off, the residual heat is shown by a static "H" in the display. If the cook top is on, but the power level is 0, the associated display will show alternately "H" and "0".

Operating the timer

The timer is activated by pressing the timer keys (+) or (-) up to the big central symbol . The timer value can be selected between 1 and 99 minutes, and can be modified at any time.

To cancel the operation of the timer, select a timer value of <00> using the sensor (-), or switch off the timer by pressing the corresponding sensors (+) and (-) at the same time.

Heater on timer

This can be any of the touch-control heaters. When the timer value runs out, the heater associated with the timer switches off.

The heater associated with the timer can be selected.

Selectable heater

The user can select the heater on which the timer function is to operate. The selection of a new heater disables the previous selection in such a way that the timer only operates on one heater each time.

The heater must always be selected before the time is set; otherwise, the timer will switch off.

If we take longer than 10 seconds to select the heater, the timer will switch off.

If, after selecting the heater, the time is not defined (T=00) in 10 sec., the timer switches off.

It is possible for the user to time a heater at power 0.

If the configuration permits Alarm-mode, instead select a heater, the user touches again the timer in the heater selection periode, it goes to minute-minder mode and at the end of time will not switch-off any heater.

In Alarm-mode, the dot of the timer display doesn't light.

Indication of the heater on timer with "t" on the heater display.

The touch control indicates the heater on which the timer is operating. This indication consists of a "t" blinking with the power level in the display of the heater., 5sec every 15 sec. Also if the user changes the value of the timer, the "t" blinks.

This option reminds the user at all times that the heater is on timer.

Indication of the heater on timer with Led (small symbol)

The touch control indicates the heater on which the timer is operating. This indication consists of a LED (small symbol)  next to the double display of the heater on timer.

This option reminds the user at all times that the heater is on timer.

Increasing the value of the timer

If the sensor (+) or (-) associated with the timer is held down, the value increases/decreases automatically.

This makes it possible to reach the desired timer setting more quickly. From the tenth consecutive increase/decrease of the timer setting, the speed at which the value changes increases.

Duration of the warning

When the time set on the timer has run out, a beep sounds for 1 minute, or indefinitely (this option is also configurable), and the timer displays flash the indication <00>

o **1-minute alarm:** After 1 minute from when the timer alarm starts, the beep stops. The timer displays continue to flash with the indication <00>. The alarm can be cancelled by the user at any time, even during the first minute of the alarm, by pressing any sensor on the touch control.

o **Indefinite alarm:** The beep does not stop until the alarm is cancelled by the user. It can be cancelled by pressing any of the sensors on the touch control.

Auto power-off

If the power level is not changed during a preset time, the corresponding heater turns off automatically. The maximum time a heater can stay on depends on the selected cooking level.

Power level	Max. time on (hours)
1	10
2	5
3	5
4	4
5	6
6	2
7	2
8	2
9	1

ATTENTION: if the pyroceram plate should break, turn off the power supply immediately and call service centre.

3.8 GLASS CERAMIC WORKTOP

The new design concept heating elements make it possible to reach maximum power in a few seconds. Furthermore, the ultra-thick fibreglass insulation prevents heat dispersion, limiting heating to the silk screen-printed zones only. The 4 (or 5) heating zones are controlled by 2 switches and 2 (or 3) energy regulators.

The **switch** controls power in W, which is pre-defined according to the position set on the knob.

The **energy regulator** is a device which regulates power gradually according to the position set on the knob (% of maximum power). Control of the heating zones is automatic, by activating or disabling the heating elements at regular intervals, thus ensuring precise, uniform heating. E.g.: short heating periods and long pauses indicate low temperature; long heating periods and brief pauses indicate a higher temperature. With the energy regulator, you can totally or partially heat a particularly zone of the glass ceramic top.

Plate lay-out (see tables)

Characteristics of the heating zones in 4 heating plate kitchen ranges.										
Position	Type of command	Effective heated zone	Knob rotation	max power	Knob position and relevant power					
					1	2	3	4	5	6
Front left	Energy regulator	 All	Clockwise	2200W	10 %	25 %	50 %	65 %	90 %	100 %
		 Central	anti-clockwise	750W						
Rear left	Switch	 All	anti-clockwise	1200W	150 W	200 W	350 W	500 W	850 W	1200 W
Front right	Switch	 All	anti-clockwise	1700W	180 W	300 W	450 W	750 W	1200 W	1700 W
Rear right	Energy regulator	 All	Clockwise	2400W	10 %	25 %	50 %	65 %	90 %	100 %
		 Circular	anti-clockwise	1500W						

Absorbed electric power

COOKER MODEL:	Base resistance 	Sky resistance 	Grill 	Maxi Grill 	Circuit resistance 
STANDARD OVEN	1900W	700W	1800W	2500W	2000W
SMALL OVEN	1200W	500W	1000W	-	-
DOWN OVEN	1650W	900W	1500W	2100W	2000W
UP OVEN	1200W	950W	1900W	-	-

Characteristics of the heating zones in 5 heating plate kitchen ranges.										
Position	Type of command	Effective heated zone	Knob rotation	Max power	Knob position and relevant power					
					1	2	3	4	5	6
Front left	Energy regulator	 All	Orario	2200W	10 %	25 %	50 %	65 %	90 %	100 %
		 Central	anti-clockwise	750W						
Front right	Switch	 All	anti-clockwise	1200W	150 W	200 W	350 W	500 W	850 W	1200 W
Rear right	Switch	 All	anti-clockwise	1700W	180 W	300 W	450 W	750 W	1200 W	1700 W
Rear left	Energy regulator	 All	Clockwise	2400W	10 %	25 %	50 %	65 %	90 %	100 %
		 Circular	anti-clockwise	1500W						
Central	Energy regulator	 All	Clockwise	2000W	10 %	25 %	50 %	65 %	90 %	100 %
		 Circular	anti-clockwise	1100W						

Residual heat

The glass ceramic top is divided into 4 (or 5) heating zones. To ensure extra safety, it has indicator lights (residual heat indicators), which light up when a zone is very hot.

The indicators stay lighted for as long as the heated zone remains hot, even with the plates

OFF:

How to use the glass ceramic top

When using the top for the first time, we advise you to turn ON the heating zones one at a time for a few minutes, in order to eliminate any humidity accumulated in the insulation.

To avoid heat dispersion and for excellent performance, we advise you to use pots with a flat, thick bottom. Furthermore, whenever possible, the pots should be of the size as the heating zone being used.

The heated zone stays hot for a certain period of time. You should therefore exploit this by switching the plate off a few minutes before end of cooking, so that you finish cooking by exploiting the residual heat accumulated by the glass, and save on energy.

 We advise you to clean when the glass has cooled. Wash the glass with the type of liquid detergent as per supplied sample, or with soapy water. For stubborn dirt, use the supplied scraper. **Do not use abrasive material such as Scotch brite, metal sponges or the like.** Take care not to spill sugar while cooking, because impossible to remove deposits could be formed. Any cast-iron pots or with a rough bottom tend to leave light coloured traces, which can be removed with a cloth dampened with vinegar.

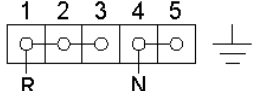
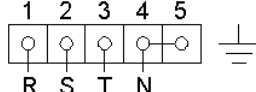
WARNING:

when the top is in operation or the residual heat indicator is ON, take great care, and keep children away.

Accessible parts of the oven can become very hot while the grill is operating. Children should be kept at a safe distance.

WARNING:

if the glass ceramic breaks, disconnect electric power and call in the Authorised Service Centre.

LAY-OUT FOR CONNECTING KITCHEN GLASS CERAMIC WORKTOP		
220-240 V ~	3 x 6 sq.mm H05VV-F	
380-415V 3N~	5 x 2,5 mmq H05VV-f	

3.9 FITTING THE GAS BURNERS TO THE HOB

Burners: auxiliary, semi-rapid, rapid, super rapid: for correct fitting of the burners, flame diffusers and the enamel burner caps in the cups in the hob, follow the sequence given in fig. 21. Take care that the burner guides on the cup and flame diffuser of the burner perfectly correspond.

Triple Ring burner: fit the flame diffuser to the burner support so that it cannot rotate (fig. 22).

Fish: fit the flame diffuser to coincide with the hole in the bottom part, with the electronic ignition candle fitted in the cup on the hob (fig. 23).

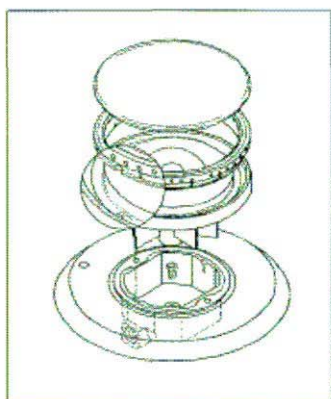


FIG. 21

Auxiliary, Semi Rapid & Rapid

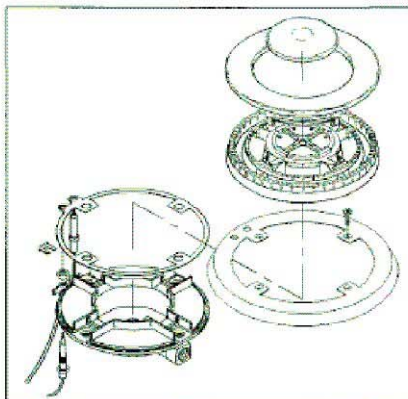


FIG. 22

Triple Ring Wok

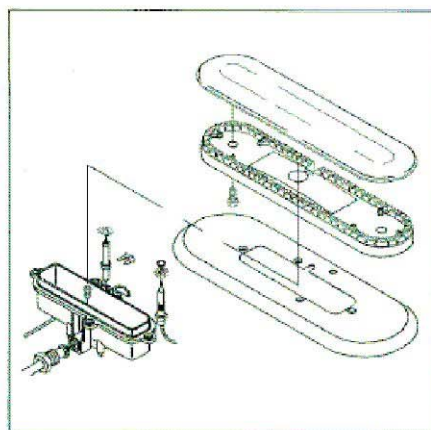
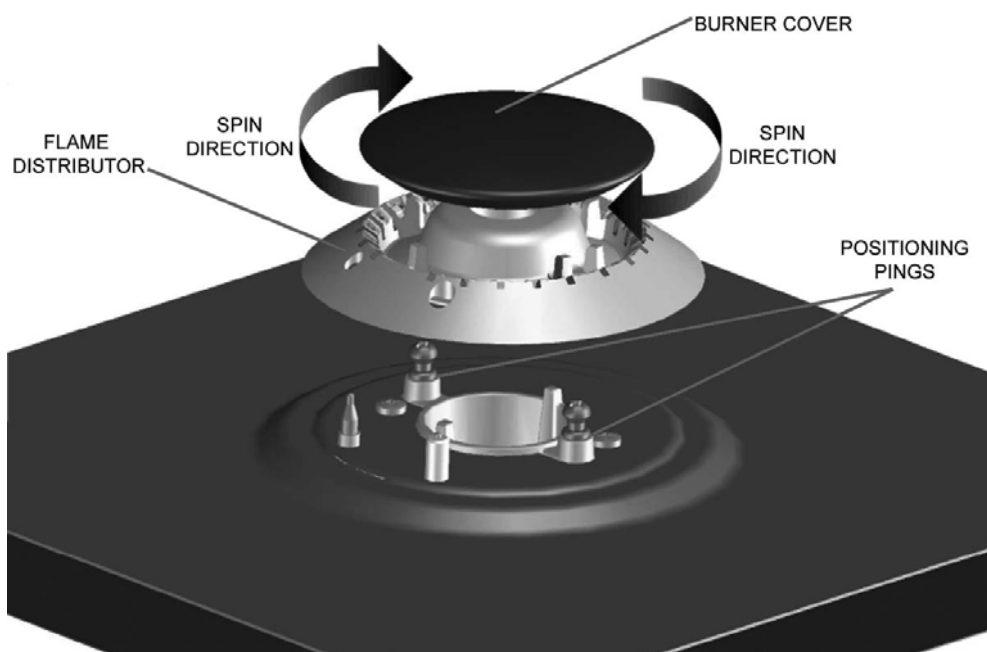


FIG. 23

Fish

GAS BURNER SERIES 3 FITTING INSTRUCTIONS (only certain models)



The gas burner cap must be placed on its seating and turned clockwise making sure the two fitting marks face the pins of the below flame-spreader (as shown in the picture).

WARNING

An incorrect fitting of the gas ring could cause the flame to spread inside the gas jet itself damaging it.

3.10 ABNORMAL OPERATION

Any of the following are considered to be abnormal operation and may require servicing:

- Yellow tipping of the hob burner flame
- Sooting up of cooking utensils.
- Burners not igniting properly.
- Burners failing to remain alight.
- Burners extinguished by opening or closing oven door.
- Gas valves, which are difficult to turn.

3.11 TELESCOPIC OVEN SHELVES (Not applicable to all models)

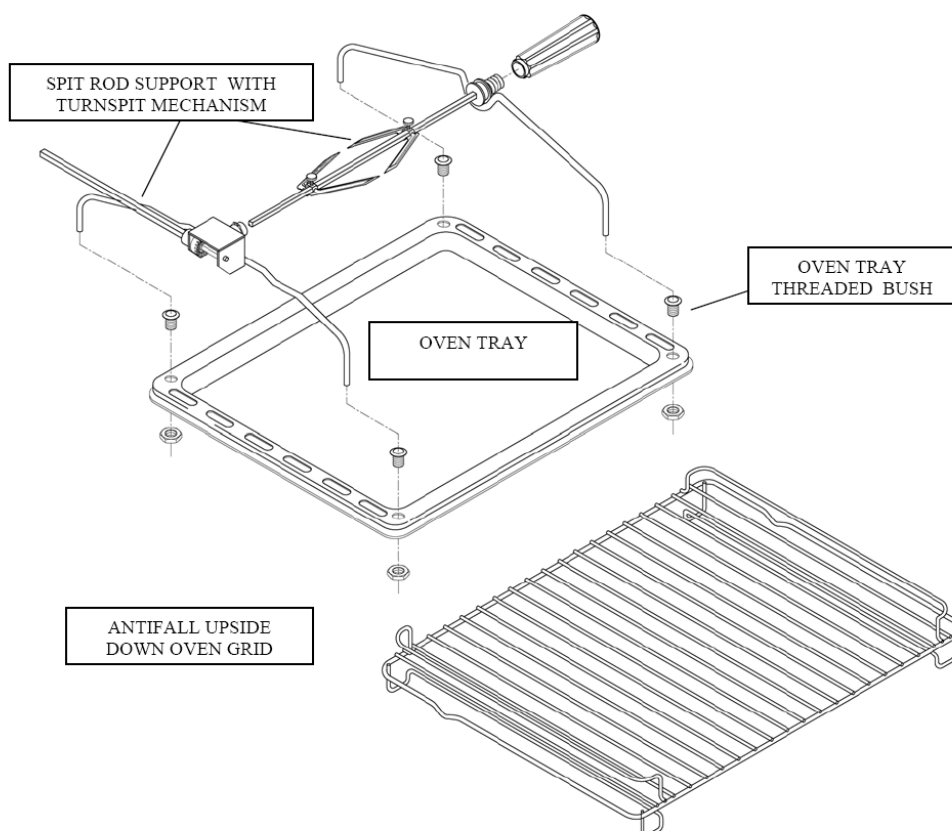
The telescopic oven shelves guarantee greater stability and placing the food on the shelves and trays is easier and safer. The shelves and trays must be securely fitted into their housing on the telescopic shelves. We recommend using oven gloves during cooking or while the oven is still hot. Before cleaning, turn off at the mains and leave the oven and burners to cool.

3.12 TURNSPIT MECHANISM (Not applicable to all models)

Ensure the turnspit is correctly assembled (as shown below), and the food is properly secured with the prongs before using the turnspit mechanism. We recommend using oven gloves during cooking with the turnspit. Before cleaning, turn off at the mains and leave the oven to cool.

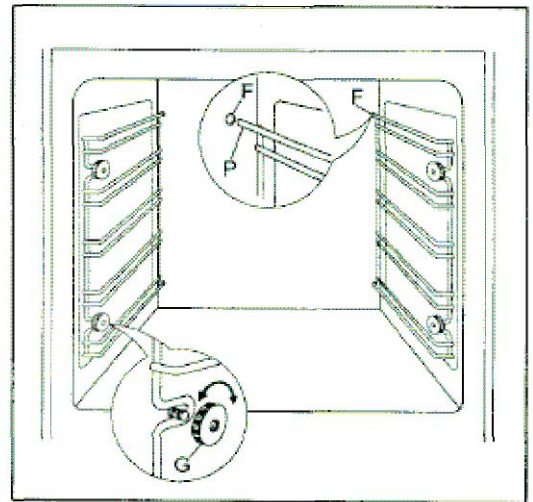
Turnspit Mechanism Assembly

1. Fix the 4 threaded bushes to the oven tray screwing them to the nuts.
2. Insert supports and turnspit rod into the bushes previously fixed to the oven tray.
3. Put the oven tray assembled with the turnspit mechanism on the upside down grid as shown below.



4. CLEANING

To clean the stainless steel, enamelled, glass parts and the front control panel, we recommend using a sponge or damp cloth with a non abrasive cleaner, avoid using steel wool, abrasive powders and corrosive substances that could scratch. Specific stainless steel cleaner is recommended for all stainless steel areas, after all grease and spills have been cleaned first. The internal enamelled parts are shiny, they should be cleaned frequently with warm soapy water. The grid guides and drip pan can be removed by unscrewing the nuts/washers G for easier cleaning; to reassemble, place the 2 P extensions of the side guides in the holes F on the bottom of the oven, line up the 2 front eyelets of the guides with the screws fitted to the sides, fix the guides with the nuts/washers G. Do not wash the oven when it is still hot and do not use abrasive substances or products.



Do not allow acid or alkaline substances to remain in contact with the enamelled surfaces for any length of time, such as: VINEGAR, COFFEE, MILK, SALT WATER, LEMON JUICE, TOMATO JUICE, ETC.

To clean the inside of the oven door (according to the model):

- a) remove the oven door (point n° 2.5)
- b) remove the superior frame using a screw driver, as given in fig.10A, and slide the glass out of the guides.

We recommend great caution and precision in doing these operations.

The burners, covers, flame diffusers should be periodically washed, we recommend using soapy water, before replacing them in their housing they should be dried carefully, and check that the holes in the flame diffusers are clear.

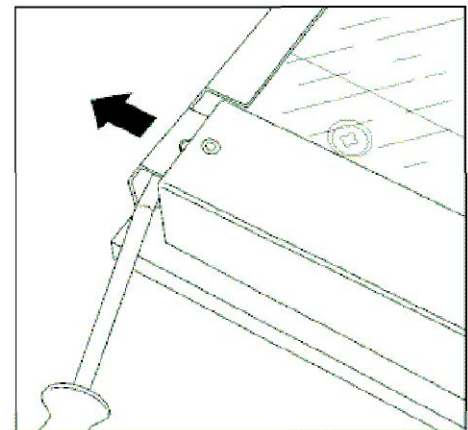


FIG. 10 A

INDICATIVE COOKING TIME AND TEMPERATURES

INDICATIVE TIMES AND TEMPERATURES FOR COOKING WITH A VENTILATED OR STATIC OVEN

Oven Cooking		Oven Temperature in °C	Shelf position From the bottom	Cooking time with fan forced oven	Cooking time with convection oven
	KG				
Pastries:					
Sponge cake		170	3	35'	50'
Apple tart		180	3	35'	50'
Fruit tart		180	3	30'	45'
Flat bread		170	3	35'	50'
Bread loaves and plaits		170	3	40'	55'
Biscuits		180	3	25'	35'
Meringue		110	2-3	120'	150'
Bigné		175	3	20'	35'
Soufflé		175	2	35'	45'
Meat:					
Roast pork	1	190	3	90'	100'
	1	180	2	60'	75'
Pork chops	1,5	180	2	90'	105'
Leg of pork	1,5	170	2	45'	60'
Sausages	1	170	2	75'	90'
Fillet of beef	1	180	3	45'	65'
Roast beef	1	180	3	90'	105'
Roast veal	2	180	2	100'	110'
Veal roll	1	200	3	95'	115'
Leg of lamb	1	175	2	70'	85'
Shoulder of lamb	1	200	2	70'	95'
Roast pheasant	2	175	2	75'	90'
Roast hare	2	175	2	100'	110'
Roast rabbit	1,5	180	3	70'	85'
Turkey roll	1	180	3	65'	85'
Guinea fowl	2	180	2	90'	110'
Duck	1	175	3	75'	90'
Chicken					
Fish:					
Mackerel	1	160	3	50'	60'
Bream	1,5	180	2	45'	60'
Sole gratin	1	200	2	25'	35'
First courses:					
Lasagne		200	3	40'	55'
Cannelloni		200	3	40'	55'
Baked tagliatelle		180	3	70'	80'
Various:					
Neapolitan pizza		200	3	20'	30'
Baked apples		180	2	60'	70'

The reported data refer to laboratory tests: several factors can influence times & quality of cooking, e.g. installed location, room temperature, etc. Therefore, the above data is only indicative.

TABLES

Overall Dimensions

60cm Models (without Feet)	820mm (H) × 600mm(W) × 600mm(D)
70cm Models (without Feet)	820mm (H) × 700mm(W) × 600mm(D)
80cm Models (without Feet)	820mm (H) × 800mm(W) × 600mm(D)
90cm Models (without Feet)	820mm (H) × 900mm(W) × 600mm(D)
Height of adjustable Feet	100mm to 160mm Approx.

BURNER SPECIFICATIONS

Type of gas:

Natural Gas – Nominal test point pressure 1.00kPa

Universal LPG – Nominal test point pressure 2.75kPa

Series 1 burner configuration

Natural Gas (Australia & New Zealand)

Burner	Qty	Main Injector (mm)	By-Pass Adjustment*	Nominal Gas Consumption (MJ/h)
Auxiliary (A)	1	0.90	Adjustable	4.0
Semi-Rapid (SR)	1	1.20	Adjustable	7.1
Rapid (R)	1 or 2	1.55	Adjustable	11.8
Fish (F)	0 or 1	1.65	Adjustable	13.0
Triple Ring Wok (W)	1	1.75	Adjustable	15.0
Oven - 60&70cm (SO)	1	1.55	3/8	11.5
Oven - 80&90cm (LO)	1	2.00	3/4	19.0

Universal LPG

Burner	Qty	Main Injector (mm)	By-Pass (mm)	Nominal Gas Consumption (MJ/h)
Auxiliary (A)	1	0.50	0.27	3.2
Semi-Rapid (SR)	1	0.70	0.29	6.4
Rapid (R)	1 or 2	0.90	0.39	10.5
Fish (F)	0 or 1	1.00	0.60	13.0
Triple Ring Wok (W)	1	1.00	0.65	13.0
Oven - 60&70cm (SO)	1	0.90	0.55	10.5
Oven (80&90cm) (LO)	1	1.20	0.54(1/4 turn open)	18.5

* By-pass jets are fully tightened for U-LPG (unless otherwise started) and adjusted from fully closed on Natural Gas.

Series 3 burner configuration

Natural Gas (Australia & New Zealand)

Burner	Qty	Main Injector (mm)	By-pass Adjustment*	Nominal Gas Consumption (MJ/h)
Auxiliary (A)	1	0.90	3/8	4.0
Semi-Rapid (SR)	1	1.18	1/4	7.1
Rapid (R)	1 or 2	1.55	3/8	11.8
Fish (F)	0 or 1	1.65	Adjustable	13.0
Triple Ring Wok (W)	1	1.75	3/4	15.0
Oven - 60&70cm (SO)	1	1.55	3/8	11.5
Oven - 80&90cm (LO)	1	2.00	3/4	19.0

Universal LPG

Burner	Qty	Main Injector (mm)	By-Pass (mm)	Nominal Gas Consumption (MJ/h)
Auxiliary (A)	1	0.52	0.35	3.4
Semi-Rapid (SR)	1	0.70	0.48	6.4
Rapid (R)	1 or 2	0.90	0.55	10.5
Fish (F)	0 or 1	1.00	0.60	13.0
Triple Ring Wok (W)	1	1.00	0.65	13.0
Oven - 60&70cm (SO)	1	0.90	0.55	10.5
Oven (80&90cm) (LO)	1	1.20	0.54 (1/4 turn open)	18.5

* By-pass jets are fully tightened for U-LPG (unless otherwise started) and adjusted from fully closed on Natural Gas.

Table 2

Glass plate and electric plate features

GIANT OVEN COOKER WITH GLASS PLATE : 800 – 800 W

Corresponding positions of the knob and absorbed power					
Plate diameter in mm	consumption knob position and W consumption				
	0	1	2	3	4
80	0	90	180	200	450
110	0	140	300	400	700
145	0	187	250	750	1000
180	0	300	600	900	1500

Absorbed power by the electric oven with thermostat

Table 3

MODEL	BASE RESISTANCE 	SKY RESISTANCE 	GRILL RESISTANCE 	MAXI-GRILL RESISTANCE 	CIRCUIT RESISTANCE 
Gas - Electric model : 60x50-60x60-70x50-70x60	1400 W	600 W	1500 W		
MIXED OVEN MODEL 70X60	1650 W	900 W	1500 W		
MULTIPLE FUNCTION MODELS:		600 W	1500 W		2000 W
MULTIPLE FUNCTION MODEL: 60X50-60X60-70X50-70X60	1400 W	600 W	1500 W	2100W	2000 W
RADIATING GRILL MODEL: 60X60-70X60	1900 W	700 W	1800 W	2500W	2000 W
MULTIPLE FUNCTION GIANT OVEN	1750 W	1000 W	2000 W	3000W	2500 W
DOUBLE OVEN: LT OVEN 60 LTS	1400 W	600W	1500 W	2100 W	2000 W
RT OVEN 30 LTS	1200 W	500 W	1000 W		

Electric oven consumption

MODELS	Usable oven volume	Consumption to reach 200°C kWh	Consumption to maintain 200°C kWh for one hour	Total kWh	Electric oven	
					Cod	Model
					Usable oven volume	l
					consumption: to reach 200°C to maintain 200°C for one hour TOTAL	
Models: 60x50-60x60-70x50-70x60	60	0,5	0,8	1,3		kw
Multiple function model: 60x50-60x60-70x50-70x60	60	0,3	0,8	1,1	Cleaning cycle consumption	
Radiating grill model: 60x60-70x60	60	0,7	0,49	1,19	CENELEC Standards DH 376	
Multiple \function Giant Oven model	92	0,88	1,27	2,15		

The information above refers to laboratory tests. Various factors can influence consumption and time, e.g. location of the appliance, room temperature, etc. therefore the above data is only indicative.

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20 Carlotta St Artarmon
NSW 2064

Sales and Service

1800 805 300

Web

www.hapl.com.au