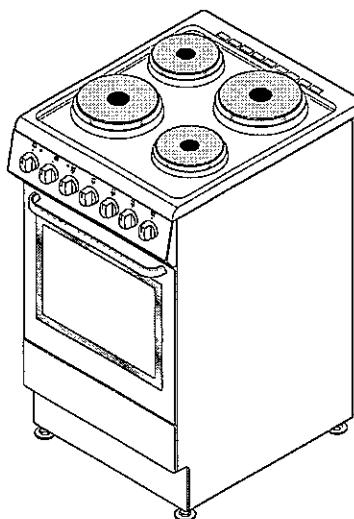


Tecnogas

TGRELE50W

FREESTANDING ELECTRIC COOKERS

DOMESTIC USE ONLY



OPERATING AND INSTALLATION INSTRUCTIONS

**Note to installer: please leave this manual/owners guide with
the appliance**

FOR THE CUSTOMER CARE PLEASE CALL THE NUMBER BELOW
1800 333 244

The appliance was designed and made in accordance with the European standards listed below:
=> EN 60 335-1 and EN 60 335-2-6 (electrical) plus relative amendments

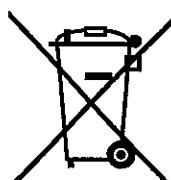
The appliance complies with the prescriptions of the European Directives as below:

=> 2006/95 EC concerning electrical safety (BT).
=> 2004/108 EC concerning electromagnetic compatibility (EMC)

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.

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.

CONTENTS

ASSISTANCE AND SPARE PART	3
IMPORTANT NOTES AND PRECAUTIONS FOR USE	4
DESCRIPTION OF THE APPLIANCE	5-6
INSTRUCTIONS FOR THE USER	7-13
INSTRUCTIONS FOR THE INSTALLER	14-16
TROUBLESHOOTING	17
TECHNICAL FEATURES	17-18
WARRANTY	20

ASSISTANCE AND SPARE PARTS

Before this appliance left the factory it was tested and set by specialized, expert personnel in order to guarantee the best functioning results.

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

For this reason we recommend you always contact us (refer below), specifying the brand, model, serial number and type of problem you are having with it. You will find the relative data printed on a label affixed on the appliance and on the label affixed to the packing box.

IMPORTANT NOTICE

The manufacturer shall not be held responsible for any damage to persons or property caused by incorrect installation or use of the appliance.

For prompt warranty service, please ensure that the warranty registration form is completed and retain for future reference.

A duplicate data label and wiring diagram are contained in this booklet. Please attach these labels to an accessible surface near by the appliance for easy reference.

You can purchase original spare parts from authorised dealers or direct from us.

DOMESTIC USE ONLY

SPACE FOR DATA LABEL

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 and maintenance operations listed in section «INSTRUCTIONS FOR THE INSTALLER» must only be carried out by authorised personnel.
- 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.
- Before connecting the appliance ensure that the rating plate data corresponds to that of the electricity supply (see section «TECHNICAL FEATURES»).
- Do not install this appliance on a marine craft or in a caravan.

There are a few basic rules that must be observed when using the appliance:

- => 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.
- => This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- => Young children should be supervised to ensure that they not play with the appliance.
- **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. 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 kitchen whilst burning off and don't be alarmed by a little bit of smoke during this process.
- **WARNING** - Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away
- Keep the appliance clean. Food deposits could be a fire risk.
- 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.
- 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.

DESCRIPTION OF THE APPLIANCE

PRESENTATION

Our cookers are fitted with a hob all electrical, with heating elements in cast iron.

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

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

Our cookers are fitted with a multifunction electric oven (6), which can be used as convection or fan oven.

To guarantee the customer a good and safe use of the appliance, the 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 (fig. 2):

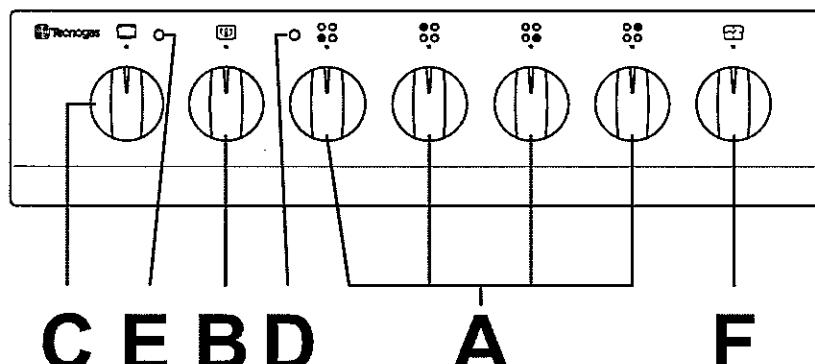
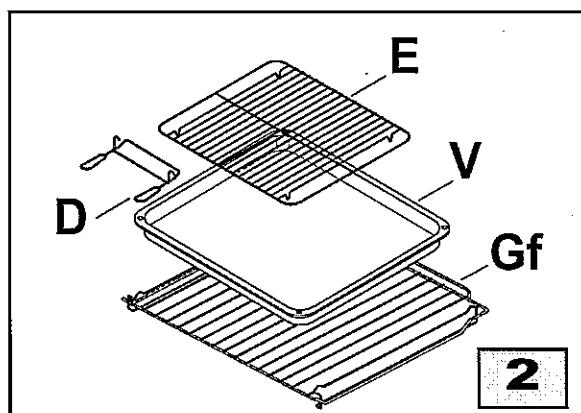
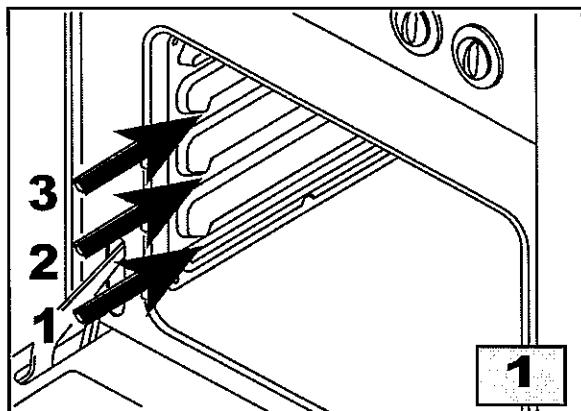
- **oven shelf rack (Gf)**. Ensure shelf is located with dish and tray stop pointing upwards and at rear of oven.
- **drip tray (V)**
- **handle (D)**
- **drip tray grid (E)**

The cookers are fitted with a warming drawer (**not completely extractable**) that can be used for storing things.

Remember that the surfaces become hot, it is strictly forbidden to place inflammable materials inside.

CONTROL PANELS

- A. Hob electric plate knob
- B. Oven thermostat knob
- C. Function selector knob
- D. Yellow warning light indicating oven thermostat activation
- E. Red warning light indicating electric plates activation
- F. Timer



DESCRIPTION OF THE APPLIANCE

DESCRIPTION OF THE CONTROLS

HOB ELECTRIC PLATE KNOB (A)

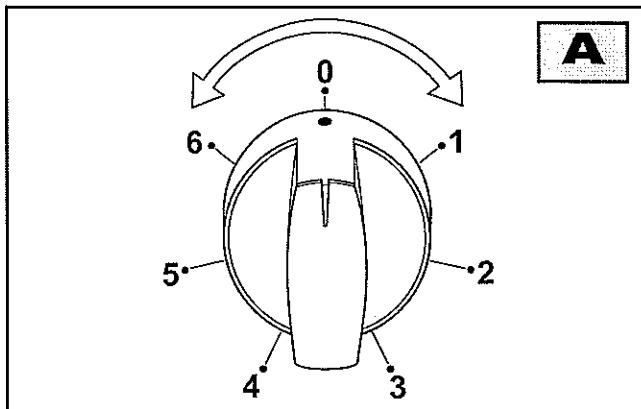
By turning the knob to the right or to the left we will find the following symbols:

0 = Electric plate off

from 1 to 6 = Positions from minimum to maximum power

OVEN THERMOSTAT KNOB (B)

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



OVEN FUNCTION SELECTOR KNOB (6) (C)

By turning the oven 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

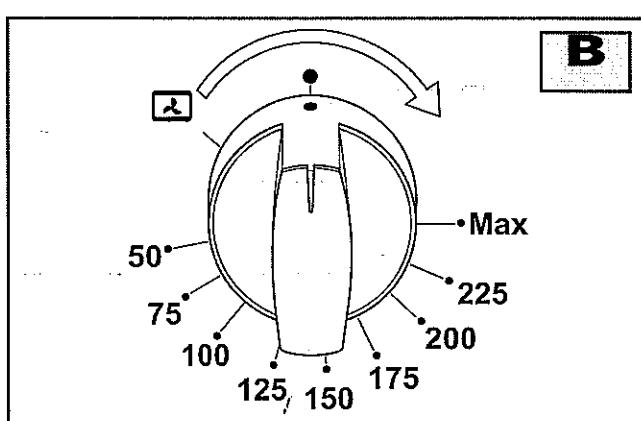
= Defrost

= Top and bottom heating elements

= Top and bottom heating elements and fan

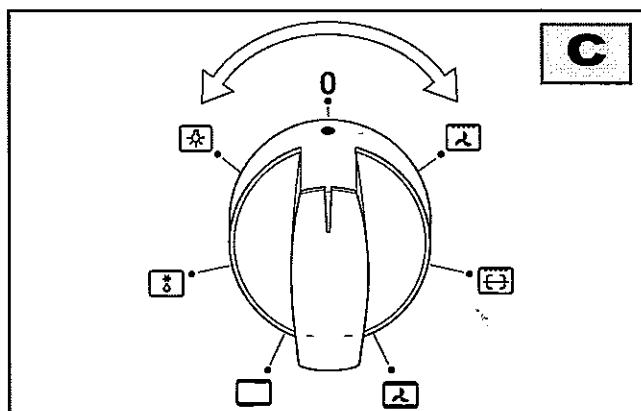
= Grill heating element

= Grill heating element and fan



YELLOW WARNING LIGHT (D)

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.

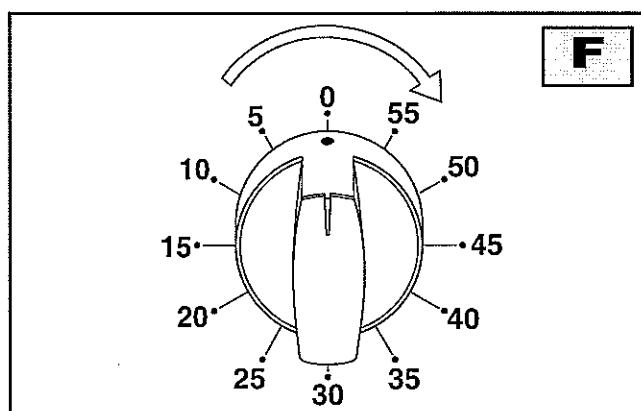


RED WARNING LIGHT (E)

When lit it indicates that one or more of the electric plates is on.

TIMER (F)

To set cooking time, first wind the timer up by turning it completely once from left to right and then back to the number of minutes you want. The timer will ring when the set time has elapsed.



INSTRUCTIONS FOR THE USER

HOB: GENERAL NOTES ON SAFETY

- When using the plates, do not leave the appliance unsupervised. Ensure that children and the infirm do not play with the appliance. In particular, make sure that pan handles are positioned correctly and supervise the cooking of foods which use oils and fats, as these are highly inflammable.
- Do not use aerosols or sprays near the appliance when it is in use.
- Even after use, the plates remain hot for a long period; to avoid burning, do not place hands or other objects on them.
- If a crack appears on the surface of a plate, disconnect the appliance from the electricity supply immediately.
- After using the appliance, ensure that all the controls are in the closed or off position.

SWITCHING THE ELECTRIC PLATES ON

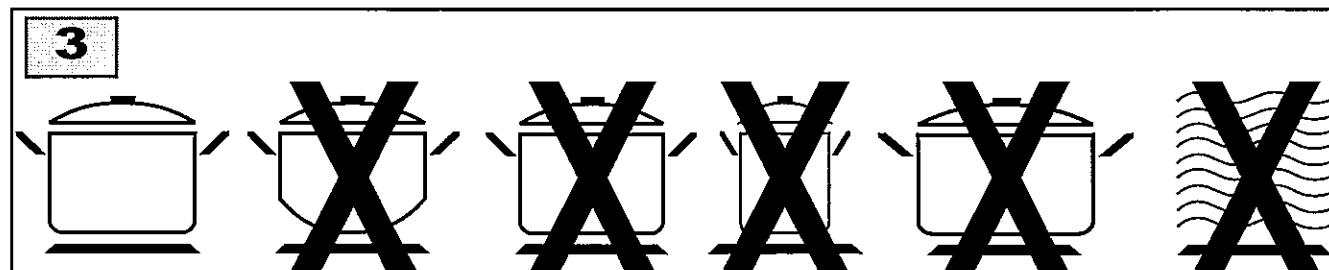
The cookers are fitted with two different types of electric plate: normal and fast heating (indicated with a red label). The normal and fast heating plates are controlled by a 6-position switch. They are switched on by turning the knob (A) to the required position. A red coloured warning light signals that the plates are on. The fast heating plates offer the advantage of ultra-rapid cooking. **N.B.:** Before using the plate for the first time or if it has not been used for a long period, the plate control knob must be set at the no. 1 position for 30 minutes, in order to eliminate possible humidity absorbed by the insulating material.

HOW TO SAVE ELECTRICITY

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 plate
- Thoroughly dry the bottom of the pan before putting it on the plate.
- Do not use pans with a diameter that is less than that of the plate (fig. 3). 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 (see fig. 3). Bottoms that are not flat will make cooking times longer.
- Always put a lid on the pan (fig. 3).
- 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 and plates.

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



GOOD QUALITY
FLAT BASE

CONVEX
BASE TOO

CONCAVE
BASE

TOO
SMALL

TOO
LARGE

NO PAN
ELEMENT

INSTRUCTIONS FOR THE USER

OVEN: GENERAL SAFETY INSTRUCTIONS

- Do not leave the oven unsupervised during use. Ensure that children and the infirm do not play with the appliance.
- Do not spray aerosols in the vicinity of this appliance while it is operating.
- Where this appliance is installed in marine craft or in caravans, it shall not be USED AS A SPACE HEATER.
- Always grip the centre of the oven door when opening. Do not practice excessive pressures on the door when it is open.
- Do not store or use flammable liquids or items in the vicinity of this appliance.
- 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.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven. Wear oven gloves when placing or removing pans from the oven or use the handle (D) (fig. 2) provided. Hook the handle to the edge of the tray and pull it out, slightly lifting it as you do so.
- When inserting or removing food from the oven, check that excess juices do not overflow onto the oven base (oils and fats are highly inflammable when overheated).
- Use containers that will resist the temperatures indicated on the thermostat knob.
- Never cover the base of the oven or the oven shelf with aluminium foil or other materials, as this creates a fire hazard.
- 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.
- **WARNING - During and after use, the oven door glass and the accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.**



HOT SURFACE

IMPORTANT!! Always keep the oven door closed during baking or grilling.

WHAT TO DO THE FIRST TIME YOU USE THE OVEN

- Remove all protective wrapping materials from the appliance and labels from the oven door.
- Remove combustible materials from the warming compartment before commissioning the cooker.
- Before cooking for the first time, heat the oven at maximum temperature for 2 hours. This will allow the protective coating on the interior of the oven to be burnt off and expel the associated smells. Ensure adequate ventilation in the kitchen whilst burning off and don't be alarmed by a little bit of smoke during this process. At the end of this time period, allow the appliance to cool down and then clean the interior using hot water and a delicate detergent.

Also wash all the accessories (grills, trays, spit roast, etc.) before use.

Prior to any cleaning, disconnect the appliance from the electricity mains.

INSTRUCTIONS FOR THE USER

HOW TO USE THE MULTIFUNCTION OVEN



DEFROSTING AT ROOM TEMPERATURE

Turn the selector knob (C) 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 (C) to the symbol and adjust the thermostat knob (B) to the desired temperature.

If pre-heating is recommended wait till the thermostat yellow warning light (D) 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 (C) to the symbol and adjust the thermostat knob (B) to the desired temperature.

If pre-heating is recommended wait till the thermostat yellow warning light (D) 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 (C) to the symbol and adjust the thermostat knob (B) 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.

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 (C) to the symbol and adjust the thermostat knob (B) 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.

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 under the wings after about half an hour 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

COOKING / BAKING TIMETABLE

FOODS	Weight kg	Position of the oven shelf from the bottom	COOKING BY NATURAL CONVECTION		COOKING BY FORCED CONVECTION (WITH FAN)	
			Temperature in °C	Cooking Time in minutes	Temperature in °C	Cooking Time in minutes
MEAT						
Roast veal	1	2	200-225	100-120	190	100-120
Roast beef	1	1	200-225	40-50	190	40-50
Roast pork	1	2	200-225	100-120	190	100-120
Roast lamb	1	1	200-225	100-120	190	100-120
GAME						
Roast hare	1	2	200-Max	50-60	200-Max	50
Roast pheasant	1	2	200-Max	60-70	200-Max	60
Roast partridge	1	2	200-Max	50-60	200-Max	50
POULTRY						
Roast chicken	1	2	200-225	80-90	190	70-80
Roast turkey	1	2	200-225	100-120	190	90-110
Roast duck	1	2	200-225	90-110	190	80-100
FISH						
Roast fish	1	1	200	30-35	170-190	25-30
Casseroled fish	1	1	175	20-25	160-170	15-20
BAKED PASTA						
Lasagne	2,5	1	210-225	60-75	225-Max	30-40
Cannelloni	2,5	1	210-225	60-75	225-Max	30-40
PIZZA						
	1	1	225-Max	25-30	225-Max	20-25
BREAD						
	1	1	225-Max	20-25	220	20
PASTRIES						
Biscuits in general		1	190	15	170-190	15
Shortcrust pastry		1	200	20	190-200	20
Victoria sponge	0,8	1	200	40-45	190-200	40-45
CAKES						
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 1st and 3rd position) cooking time will be about 5 to 10 minutes longer.

GRILLING TIMETABLE

FOODS	Weight kg	Position of the oven shelf from the bottom	COOKING BY NATURAL CONVECTION		COOKING BY FORCED CONVECTION (WITH FAN)	
			Temperature in °C	Cooking Time in minutes	Temperature in °C	Cooking Time in minutes
MEAT						
Chop	0,50	2	225-Max	12-15	200	15
Beefsteaks	0,15	1-2	200-225	5	=	=
Half chicken (each half 0,500 kg)	1	1-2	225	20	=	=
FISH						
Trout	0,42	2-3	225-Max	=	200	10
Sole	0,20	2-3	225-Max	=	200	7
BREAD						
Toast		3	225-Max	2-3	200	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

- Prior to any maintenance work or cleaning, disconnect the appliance from the electricity mains.
- Do not use a steam cleaner to clean a hob, oven or range.
- Do not wash the parts if they are still hot.
- Do not use metal pads, abrasive powders or corrosive spray products for cleaning.
- Do not leave vinegar, coffee, milk, salty water or the juice of lemon or tomato on enamelled surfaces for any length of time.

HOB

The hob needs to be cleaned after each time they are used with warm soapy water, rinsed and then dried well to keep them in good condition.

WARNINGS

- After use, to keep them in good condition, the hot plates should be treated with specific products, easily found in the shops, to keep the surfaces clean and shining. This will also prevent rust from forming.
- If any liquid spills over it must always be removed with a sponge.

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.

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 aromatic or aliphatic solvents to remove stains or adhesives on the painted or stainless steel surfaces.

OVEN CAVITY

Do not spray or wash the thermostat bulb with acid based products (check the product label before use).

The manufacturer cannot be held liable for any damage caused by incorrect cleaning.

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:

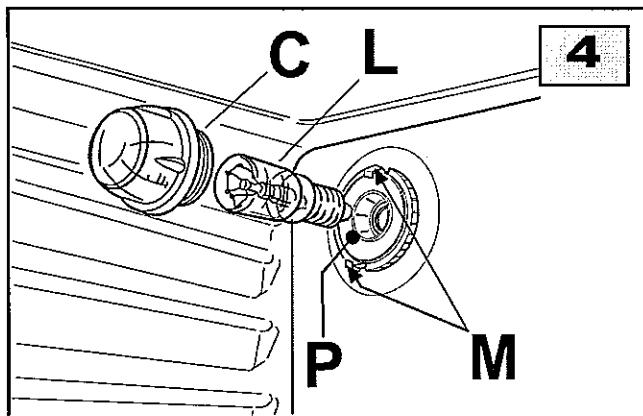
- clean it, avoiding abrasive tools or products.
- check its state now and then.

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.

REPLACING THE OVEN LAMP (fig. 4)

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

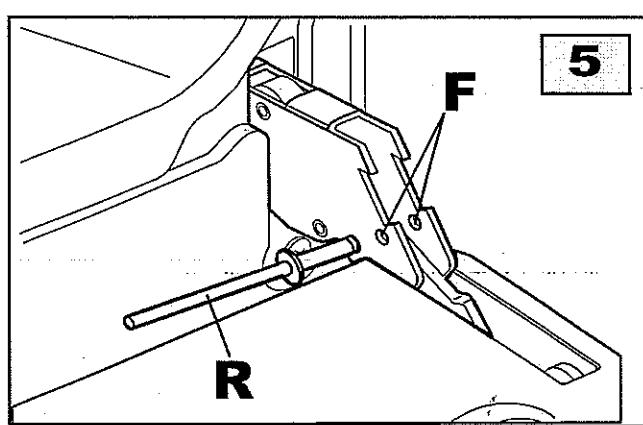
In the event oven lamp need replacing, the new lamp must comply with the nominal data indicated on page 18 and must be resistant to high temperature (300°C). Turn glass protection cap (C) counterclockwise and change the lamp. Re-fit the cap, screwing it back in a clockwise direction.



OVEN DOOR REMOVAL (fig. 5)

The oven door can be removed to give easier access to the oven when cleaning. To remove, proceed as follows:

- Open the oven door and insert rivet or nail (R) in the hole (F) of the hinge.
- Partially close the door, forcing it upwards at the same time to free stop tooth and hinge sector.
- Once the hinge is free, pull the door forwards tilting it slightly upwards to free sector.
- To reassemble, proceed in the reverse order, paying attention to the correct position of sectors.



INSTRUCTIONS FOR THE INSTALLER

TECHNICAL INFORMATION

The installations and maintenance operations listed in this part must only be carried out by authorised 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.
- This appliance shall be installed only by authorised personnel and in accordance with the manufacturer's installation instructions, electrical wiring regulations and any other statutory regulations.
- Failure to install the appliance correctly could invalidate any manufacturer's warranty and lead to prosecution under the above quoted regulation.
- Before installation, make sure that electrical local distribution conditions are compatible with the appliance's adjustment. Refer to data label.
- In accordance with the electricity standard, at the installation, must be kept the distances indicated in fig. 6, 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 over temperature of 70 K.

UNPACKING YOUR COOKER

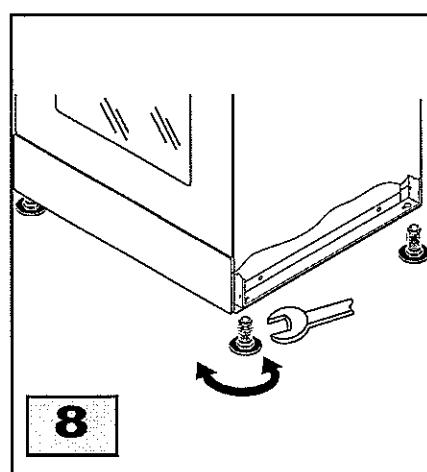
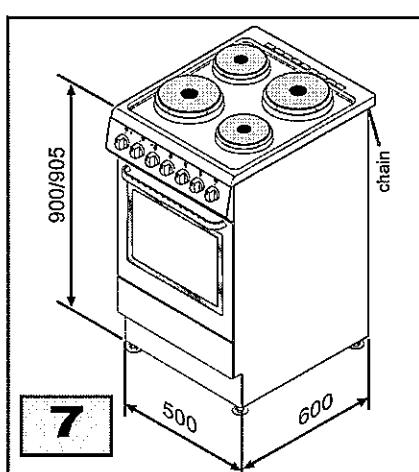
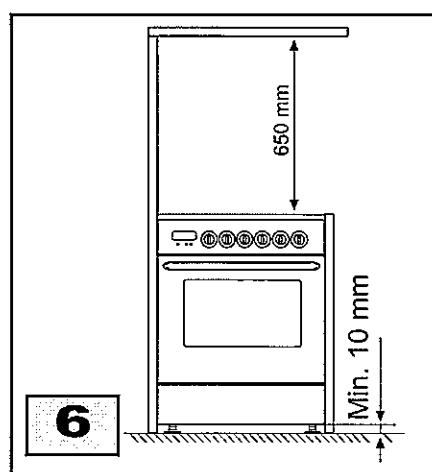
- Once the packaging has been removed, thoroughly check that the appliance is in perfect condition. If you have any doubts do not use the appliance and call our Service Centre.
- Do not move the appliance by the handles.
- Some parts mounted on the appliance are protected by a plastic film. This protection must be removed before using the appliance. We recommend slitting the plastic film along the edges with a sharp knife or pin.

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

OVERALL DIMENSIONS (see fig. 7)

LEVELLING THE COOKER

- **Adjustable feet**, to be fitted to the appliance, which allow the height of the cooker to be aligned with other kitchen furniture. This can be done by means of the terminal part of the leg themselves (fig. 8)
- **Spacers**, positioned behind the rear panel to keep the appliance at the minimum required distance from the back wall. **These must not be removed.**



INSTRUCTIONS FOR THE INSTALLER

SECURING THE COOKER TO WALL (fig. 9)

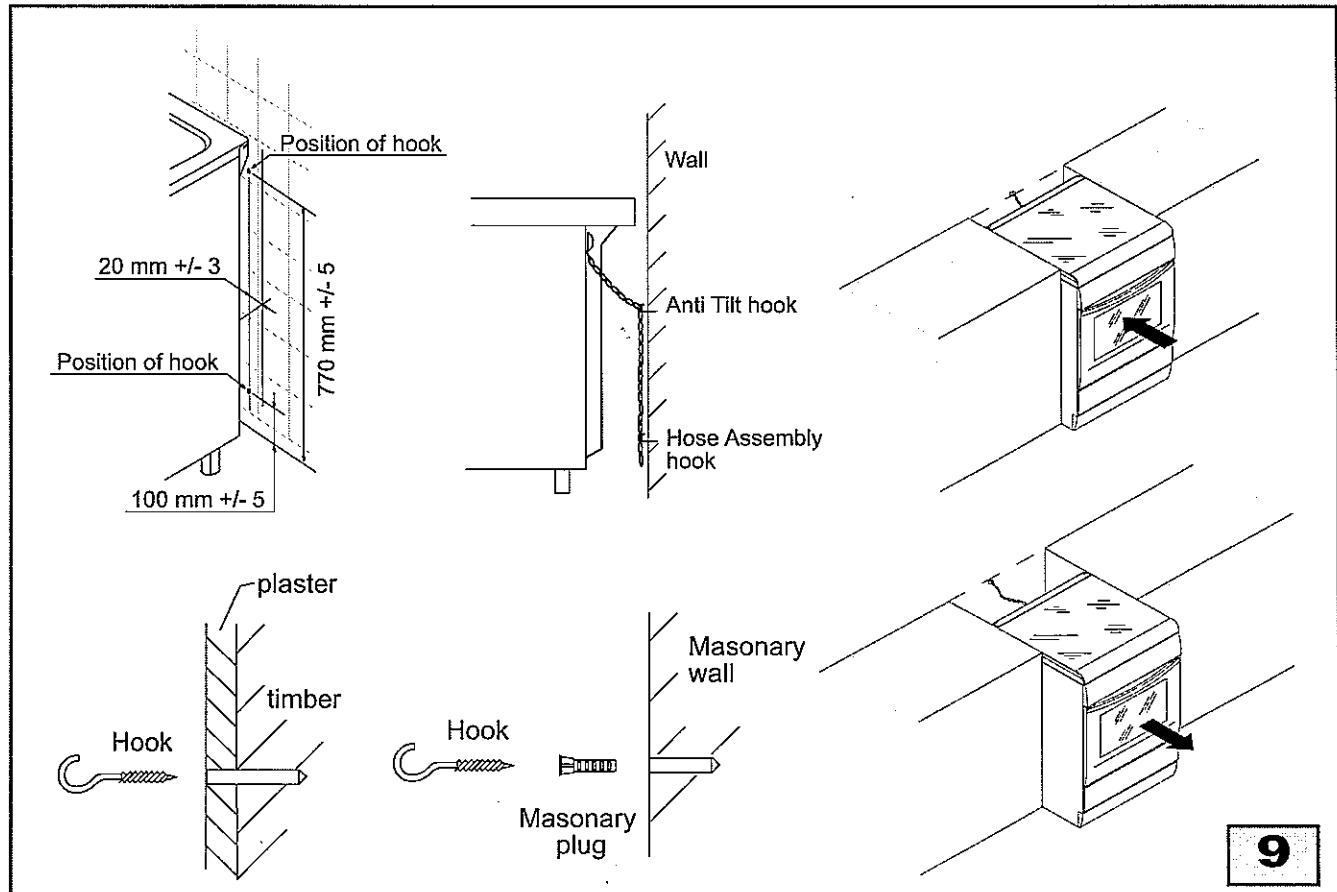
Note:- The installation of the chain provided is for safety reasons, it must be installed as indicated below.

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 lengths of chain MUST BE fixed to the back of the oven which should at all times be secured to the hooks provided. The hook should be secured to the wall at the back of the cooker. The chains should always be attached to the upper hooks when the cooker is in its position against the wall. Attach the chain to the lower hooks if the cooker is installed with a hose assembly so that there is no strain on the hose when the cooker is pulled forward for cleaning or maintenance.

WARNING: If the cooker is installed between two cupboards and the stabilising chains cannot be installed to stabilise the cooker, please contact our Service Centre.

Assembly instructions

- Fix hook into wall immediately behind and to the left-hand side about 770 mm from the floor.
- Secure the chain to the hook before using or cleaning etc. of the cooker (see figure 9).
- To prevent strain on the Flexible Hose assembly, a chain & hook is necessary approx. 100 mm up from the floor.



9

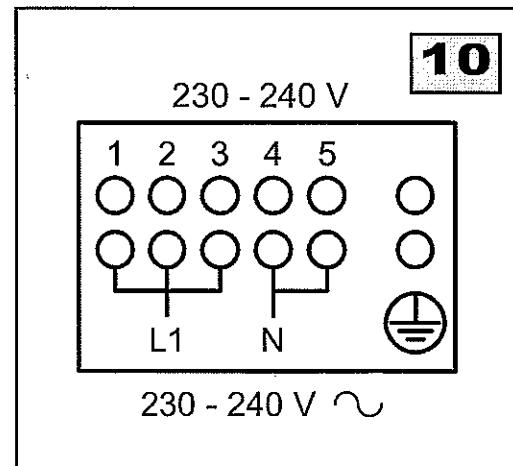
461307664 (RS-000)

INSTRUCTIONS FOR THE INSTALLER

ELECTRICAL CONNECTION

The electrical connection must be carried out in accordance with the current standards and laws in force and by an authorised electrician.

- **Warning this appliance must be earthed.**
- Connection to the electricity supply must be made by an authorised electrician to a suitable isolating switch in accordance with the requirements of SAA Wiring Rules, AS/NZS 3000.
- A cable of the correct rating must be used (see Electrical components and fig. 10).
- Means of disconnection shall be provided in the fixed wiring in accordance with the Australian wiring rules.
- **Remember that the earth wire must be longer than the phase wires.**
- **Note:** The power supply cable must be positioned so that no part of cable can come into contact with any surface which could reach temperatures in excess of 75 K.



MAINTENANCE

Prior to any maintenance work or changing parts, disconnect the appliance from the electricity power sources. Servicing must only be carried out by authorised personnel.

REPLACING THE ELECTRICAL COMPONENTS

- The rear protection will have to be removed in order to change the electrical heating elements, lamp holder, terminal board and power cable.
- **If you have to change the power cable (see the cross section on table below), 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 page 13.
- **To change lamp holder (P) (fig. 4), use a screwdriver to push the clamp tips (M) and pull the lamp holder out towards the inside of the oven.**
- To change the programming accessory, the thermostat, the commutators, the warning lights or hob heating elements, the hob top has to be removed.

TROUBLESHOOTING

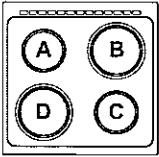
Some problems can be caused either as the results of simple maintenance operations or by incorrect selection of settings. Prior to contacting a Service Centre please check the following chart.

PROBLEM	REMEDY
The appliance is not working	<ul style="list-style-type: none"> Check the plug is in Check that the knobs are set correctly for cooking and then repeat the operations given in the handbook Check the electrical system safety switches (RCD). If there is failure in the system call an electrician in.
The electric oven is not working	<ul style="list-style-type: none"> Check that the programmer accessory, if there is one, is on the manual position and then repeat the operations described in the manual
The thermostat is not working	<ul style="list-style-type: none"> Contact Service Centre..
The electric thermostat warning light does not switch on during use	<ul style="list-style-type: none"> Turn the thermostat round to a hotter temperature Turn the selector round to a different function
The oven light does not switch on	<ul style="list-style-type: none"> Make sure the lamp is firmly screwed in place Buy a lamp for high temperatures at one of our Service Centre and fit it following the instructions given on page 13.

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

TECHNICAL FEATURES

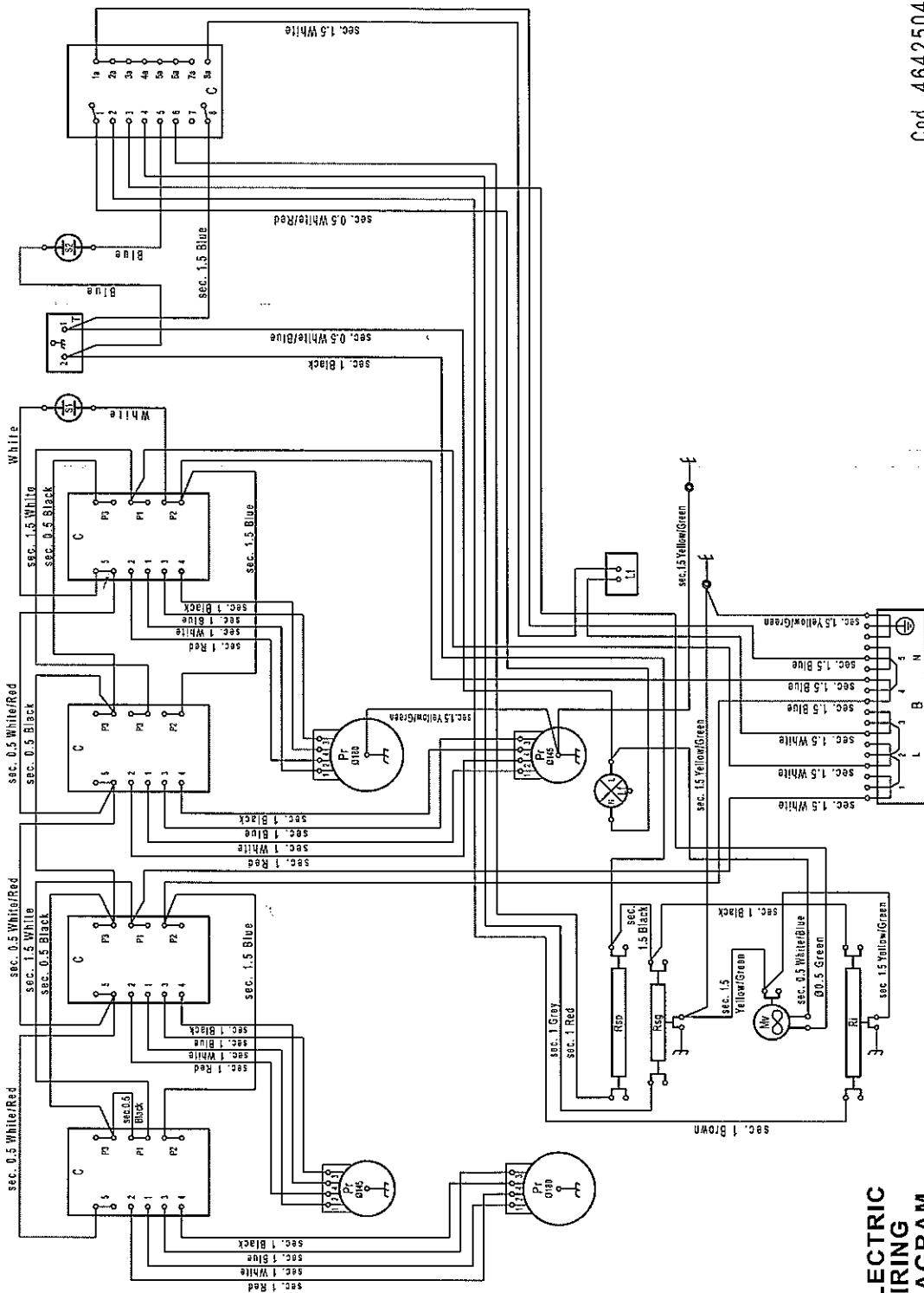
ELECTRIC COMPONENTS

Hob description	Description	Ø in mm	Nominal data
	A-position fast heating plate B-position fast heating plate C-position normal heating plate D-position normal heating plate	145 180 145 180	1500 W 2000 W 1000 W 1500 W
	Lower heating element of the oven Top heating element of the oven-grill Fan Oven lamp Power cable		1600 W 700 +1800 W 25..29 W 15 W - E 14 - T300 H05 RR-F 3 x 4 mm ²

TECHNICAL DATA

Voltage	240 V~
Frequency	50 Hz
Total rating electrical	8340 W

ELECTRICAL WIRING DIAGRAM LABEL



ELECTRIC WIRING DIAGRAM

Cod. 464250404

