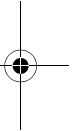
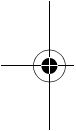
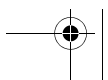
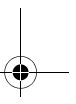
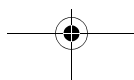
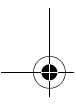


# INSTRUCTIONS FOR USE



**INSTALLATION INSTRUCTIONS  
BEFORE USING THE APPLIANCE  
PRECAUTIONS AND GENERAL ADVICE  
ENERGY SAVING TIPS  
OVEN ACCESSORIES  
CARE AND MAINTENANCE  
TROUBLESHOOTING GUIDE  
AFTER-SALES SERVICE**

For best use of the oven, carefully read the operating instructions and keep them for future consultation.



# INSTALLATION INSTRUCTIONS

**This appliance is in Class I.**

**The appliance must be used with the gas specified on the rating plate located on the inside of the drawer door (see details given on the product)**

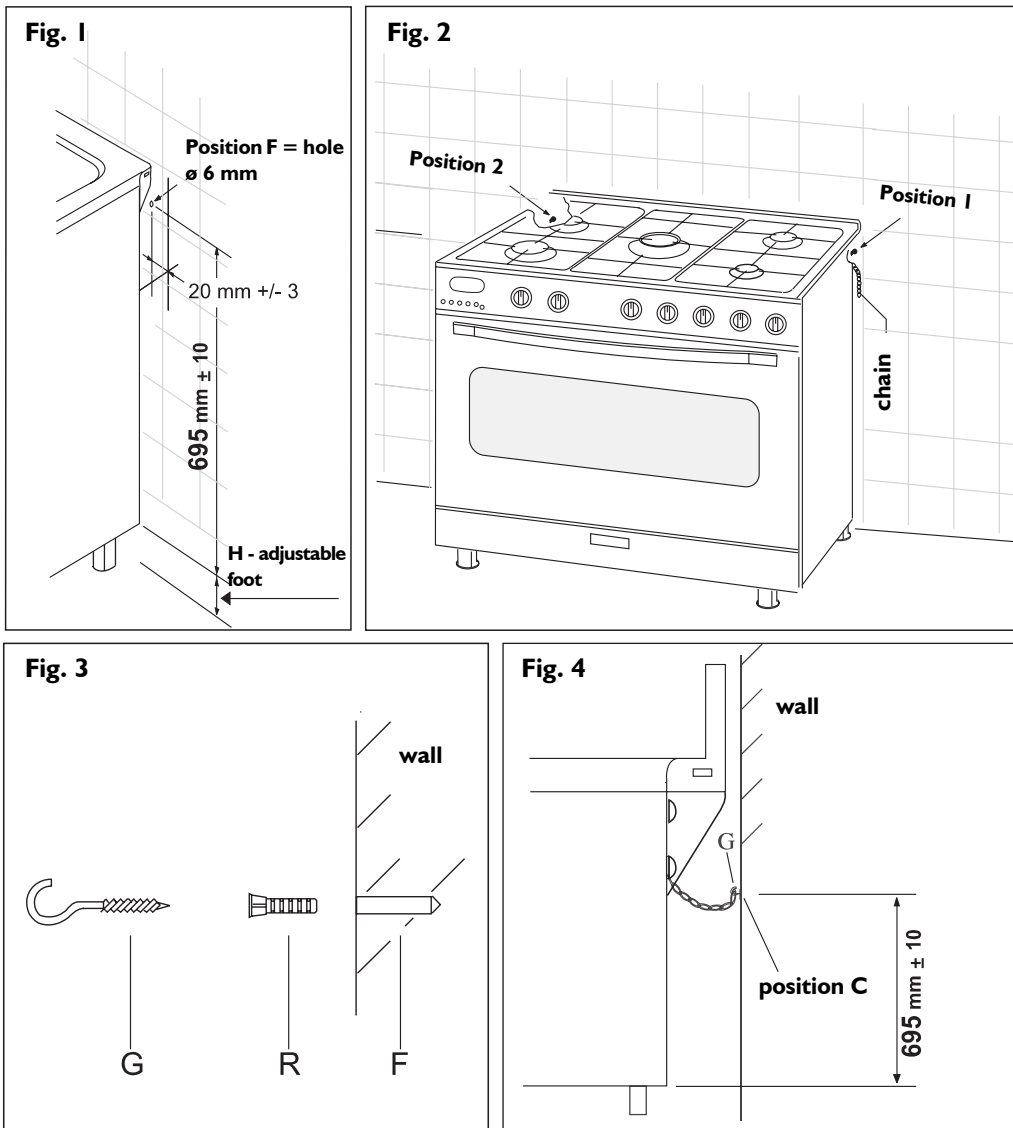
Installation and maintenance of the appliance must be carried out by a qualified technician in compliance with the conditions established in the applicable regulation documents and the ethical codes.

## Securing the cooker to the wall

Drill two holes in the wall approximately 700 mm above the lower edge of the sides of the cooker (as shown in fig. 1 position **F**), so that they are concealed by the cooker itself (see Fig. 2).

Insert part **R** (rawplug) into holes **F** and screw hook **G** into part **R** (Fig. 3).

Secure the chain to hook **G** as shown in fig. 4 position **C**.



**Gas connection**

**For information regarding gas connection instructions, see the section on “standards” relevant to your country (see attached leaflet “References to National Regulations”). The gas supply system must comply with current local regulations.**

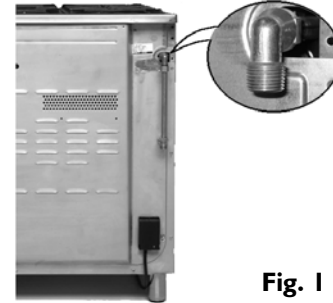
The appliance must be connected to the gas supply or gas bottle by means of a rigid copper or steel pipe with fittings conforming to local regulations or by means of a s/steel hose without breaks, conforming to local regulations.

The maximum length of the hose is 2 m.

**The hose must be connected directly to the elbow of the outlet connector (Fig. 1), after first of all ensuring you remove any extension cable fitted to your appliance.**

**Important: when using a rubber hose, it must be installed in such a way as not to be in contact with hot parts on the rear of the appliance or kitchen. It must pass through an area free of any hindrances and in a place where it can be inspected along its entire length (Fig. 2).**

When the appliance is connected to the gas supply, use soapy water to check for gas leaks.



**Fig. 1**



**Fig. 2**

**The rubber hose must be connected as shown in fig. 4 and 5, in compliance with local applicable regulations**  
**FOR BELGIUM ONLY: install the conical fitting (A) supplied on the appliance (Fig. 3).**

**Natural gas**

Use outlet connector GN for natural gas or a propane-air mixture.

The rubber hose must be connected to the outlet connector and secured using hose clamp **B** (Fig. 4).

**Butane/Propane gas**

Use outlet connector B/P for Butane/Propane gas.

The rubber hose must be connected to the outlet connector and secured using hose clamp **B** (Fig. 5).

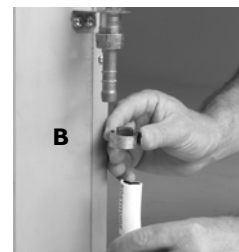
The maximum length of the rubber hose is 2 m. It must be a standard hose and must be replaced within the date printed on it.

**Important:** Close the gas supply tap before carrying out any maintenance operation.

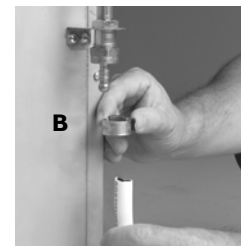
Connection details: see the specific regulations for your country.



**Fig. 3**



**Fig. 4**



**Fig. 5**

### Gas adjustments

**Use pressure regulators that are suitable for the gas pressure values indicated in the Product Description Sheet supplied separately.**

If the appliance is arranged for a type of gas different from that available, it is necessary to change the injectors, adjust the minimum flame, change the outlet connector.

Carry out the following operations to change the hob injectors: remove the grills; remove the burners, the burner caps (see Fig. 6); change the injector and replace it with one suitable for the new type of gas (see table in separate Product Sheet). Replace the gas calibration label with the new label included in the injector bag.

Refit everything in reverse order, making sure to correctly fit the burner cap on the burner.

#### Minimum for hob taps

To adjust the minimum flame, proceed as follows

- Light the burner and turn the knob to minimum 🔥; remove the tap knob (Fig. 7). Insert a small screwdriver next to the tap pin (Fig. 8).

Turn the adjustment screw anticlockwise to increase the flame, or clockwise to decrease it. Adjustment is correct when the flame is approx. 3 - 4 mm.

The adjustment screw must be completely screwed down for butane/propane gas.

Make sure the flame does not go out when switching suddenly from high to low 🔥 flame 🔥 and vice versa.

Refit the knob.

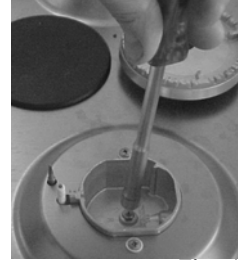


Fig. 6

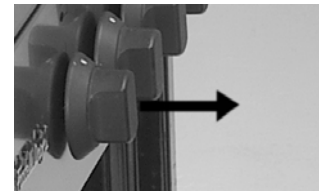


Fig. 7



Fig. 8

## Room ventilation

### Gas appliances

This appliance is not connected to a fume exhaust device. Therefore it must be installed and connected in compliance with current installation regulations.

Particular attention must be paid to the applicable standards concerning room airing.

### Room ventilation

This appliance can only be installed and used in well-ventilated rooms, according to current regulations, with openings in the walls or with special ducts enabling proper natural or forced ventilation, thus ensuring permanent and adequate introduction of air necessary for correct combustion and for extraction of vitiated air.

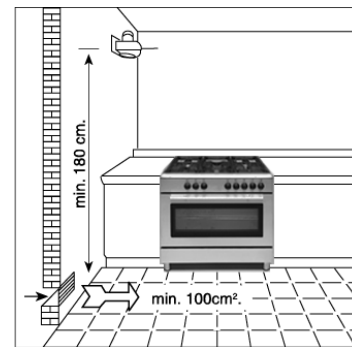
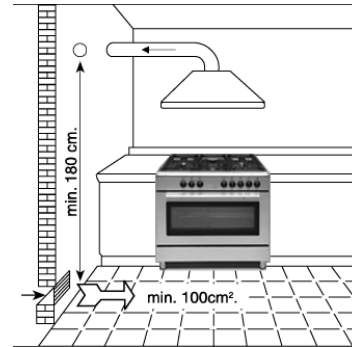
In particular, if there is only this gas appliance in the room, a hood must be installed above the appliance to ensure natural and direct extraction of the vitiated air, with a straight vertical duct of length equal to at least twice the diameter and a minimum section of at least 100 cm<sup>2</sup>.

For the indispensable introduction of fresh air in the room, a similar opening of at least 100 cm<sup>2</sup> directly to the outside must be provided at a height near floor level so as not to be obstructed on the inside or outside of the wall and not to hinder the correct combustion of the burners and the regular extraction of vitiated air, and with a height difference of at least 180 cm with respect to the outlet opening.

The quantity of air necessary for combustion must not be less than 2 m<sup>3</sup>/h for every kW of power (see total power in kW on the appliance rating plate).

In all other cases, when there are other appliances in the same room, or when direct natural ventilation is not possible and indirect natural ventilation or forced ventilation has to be created, contact a qualified specialist for carrying out installation and preparing the possible ventilation system in strict compliance with current regulations.

Flues already used by other appliances must not be used for exhausting combustion products.



### Electrical connection

Before connecting the appliance, make sure that:

1. the house electrical power supply nominal voltage matches that of the appliance, as given on the rating plate;
2. the power supply line to which the appliance is connected is of adequate power with respect to the max. power absorbed by the appliance, as given on the rating plate;
3. the house electrical system has a correct grounding system.

• **An omnipolar switch with a distance of at least 3 mm between contacts must be installed.**

**NB:** After installation, the electrical components must only be accessible with the use of a special tool.

The power cord must be of the H05RR-F type, in compliance with the table given below.

POWER SUPPLY VOLTAGE	NUMBER OF WIRES x DIMENSIONS
IN ~ 230 V	3 x 1.5 mm <sup>2</sup>

### Instructions for the installer

#### Instructions

- **Disconnect the power plug and close the gas tap before carrying out any repairs or operation.**
- **The qualified technician is responsible for correct installation according to current safety regulations.**
- **Grounding of the appliance is compulsory by law.**

The Manufacturer declines any responsibility for possible damage to persons, animals or things due to non-compliance with the above mentioned regulations. The technical data is given on the rating plate located on the inside of the drawer door. The adjustment conditions are given on a label applied on the packing. Do not use the oven door handle grip for handling operations, or for removing the appliance from the packing.

The appliance is in class I.

#### Installation

**IMPORTANT:** The covering of the cabinets must be in heat resistant (min. 90°C) material.

If the appliance has to be installed near furniture, ensure the minimum spaces given in the following figure.

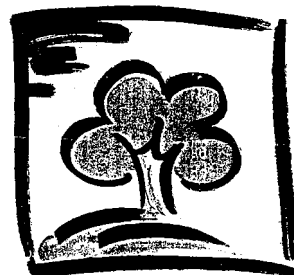
The appliance is equipped with 4 feet that are used for possible height alignment with the cabinets. To fit them, tilt the appliance and screw the 4 feet in the special threads located in the corners (see fig. 1).



Fig. 1

## BEFORE USING THE APPLIANCE

- Remove the accessories from the oven and heat it at 200°C for about two hours to eliminate the smell of protective grease and insulating materials. It is advisable to keep the window open during this operation.
- Before use, remove:
  - stickers located on the front of the appliance and on the oven door, except the rating plate;
  - cardboard protection and protective plastic film on the control panel and other parts of the appliance;
  - any stickers on the accessories (e.g. under the drip tray).



## PRECAUTIONS AND GENERAL ADVICE

- The appliance is designed solely for household use for cooking food products. No other uses are allowed. The manufacturer declines any responsibility for damage due to improper use or wrong control settings.
- Any repairs or operations must only be carried out by a qualified Technician.
- Do not expose the appliance to atmospheric agents
- Do not place heavy objects on the door as they could damage the oven cavity and hinges. Do not cling to the door.
- Never hang any weight on the oven door handle.
- **Do not cover the bottom of the oven with aluminium foil or other objects.**
- The oven door must close properly. The door seals must be kept clean.
- Never pour water directly inside the oven when hot. The enamel could become damaged.
- Fruit juice dripping from the baking pan could leave permanent stains. It is advisable to clean the appliance before reusing it.
- Do not drag pots and pans as this could scratch the coating.
- Residual condensation at the end of cooking could eventually damage the oven and the surrounding furniture. It is advisable to:
  - set the lowest temperature;
  - cover food;
  - remove food from the oven;
  - dry wet parts when the oven is cold.
- **Important: The front panel and the oven door handle become hot when the appliance has been operating for a long time at high temperatures.**
- Do not touch the appliance with wet parts of the body or use it when barefoot.
- Do not pull the appliance or the power supply cable to disconnect it from the power outlet.
- **Keep children away from:**
  - the controls and the appliance in general, especially during and immediately after use: risk of injury;
  - packaging (bags, polystyrene, metal parts, etc.);
  - the appliance being scrapped.
- Make sure that the electrical cables of any other appliances used near the oven do not touch hot parts or get caught in the oven door.
- Do not place flammable material in the oven or nearby: risk of fire if the oven is inadvertently switched on.

- Use oven gloves to remove pots and accessories, when the oven is hot.
- If alcoholic beverages (e.g. rum, brandy, wine, etc.) are added when roasting or baking cakes, remember that alcohol evaporates at high temperatures. Therefore, there is the risk that vapours released by the alcohol may catch fire on coming into contact with the electrical heating element.
- Do not heat or cook foods in closed jars. The pressure developed inside could cause the jars to explode, damaging the oven.
- For cooking, do not use containers made of synthetic material (except those suitable; see the Manufacturer's instructions). They could melt at high temperatures.
- Always keep a watch when cooking with lots of fat and oil. In fact, the oil and fat can overheat and catch fire!
- Never remove the accessories when completely loaded. Take maximum care.

#### DECLARATION OF CONFORMITY

- **This appliance is designed for coming into contact with foodstuffs and complies with European Directive 89/109/EEC.**
- **It is designed solely for use as a cooking appliance.**  
**Any other use (e.g. for room heating) is to be considered improper and therefore dangerous.**
- **It has been designed, built and put on the market in compliance with:**
  - the safety requirements of "Low Voltage" Directive 73/23/EEC;
  - the protection requirements of "EMC" Directive 89/336/EEC.
  - the requirements of Directive 93/68/EEC.

## ENERGY SAVING TIPS

- The appliance hob is equipped with burners of different diameters. Use pots and pans with bottom diameter equal to that of the burners or slightly larger.
- Only use flat-bottomed pots and pans.
- The pots and pans must not overlap the control panel.

Burner	Max. diameter of pan
Rapid (100 mm)	220 mm
Semirapid (75 mm)	200 mm
Auxiliary (60 mm)	160 mm
Triple ring (130 mm)	260 mm

- If possible, keep the pan covered when cooking.
- Cook vegetables, potatoes, etc. with a small amount of water in order to reduce cooking time.
- Using a pressure cooker will further reduce energy consumption and cooking time

## OVEN ACCESSORIES

**The accessories supplied depend on the model. The accessories supplied with the oven are listed in the separate Product Sheet (at the point Accessories).**

### **Drip tray (1)**

Used for collecting fat and bits of food when placed under the grill, pour a little water in the drip tray to prevent splashes of fat and smoke.

The drip tray can be used as a container for cooking meat, chicken and fish with or without vegetables.



**Fig. 1**

### **Wire shelf (2)**

Used for cooking food or as a support for pots, cake tins and other cooking containers. It can be placed on any of the runners available.



**Fig. 2**

### **“Grill Pan Set” (3)**

The set comprises a grill (3a) and two handles (3b).

This set must be placed on the drip tray (1) and used with the Grill function.

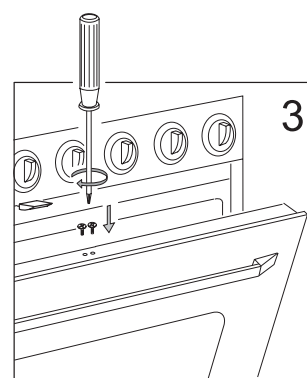
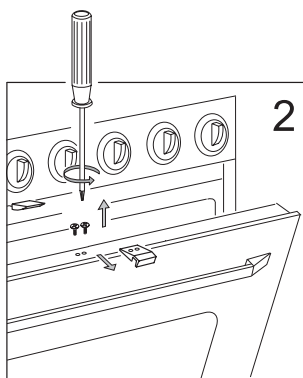
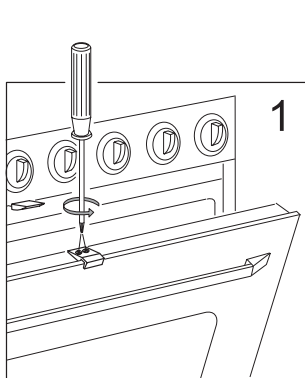
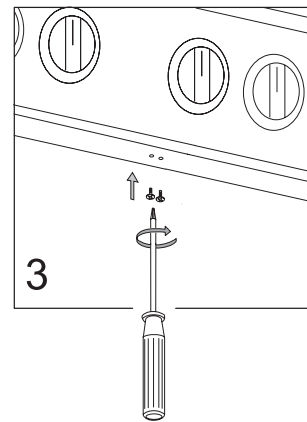
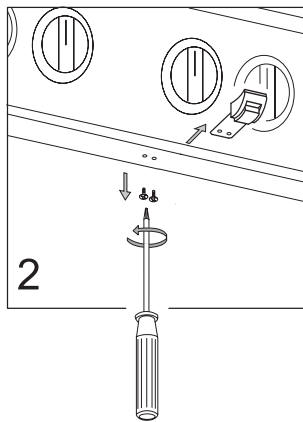
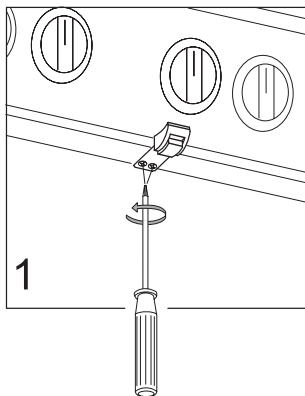
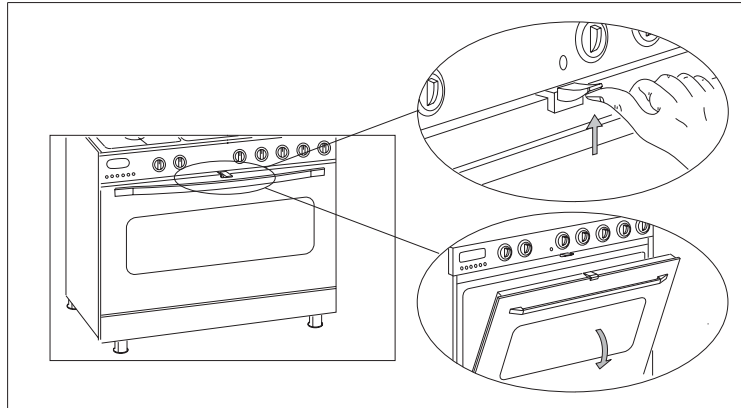


**Fig. 3**

## OVEN ACCESSORIES

### Children safety device (according to the models)

The children safety device can be removed by following the sequence of images.



## CARE AND MAINTENANCE

**Disconnect the appliance from the electrical power supply before carrying out any cleaning operation.**

- Clean using a cloth moistened with warm soapy water or diluted liquid detergent.
- Do not use abrasive or corrosive products, chlorine products or steel wool.
- Do not use steam cleaners.
- Do not use flammable products.
- Do not leave acidic or alkaline substances such as vinegar, salt, lemon juice, etc., on the hob.

### Stainless steel surface

- Clean with a specific commercial product.

### Cleaning the burners

To clean the hob burners, lift them upwards out of their seats (Fig. 1 and 2), then place them in a solution of hot water and non-abrasive detergent for about 10 minutes. After cleaning and washing the burners, carefully dry them.

**Always make sure that the openings are not blocked.** It is advisable to carry out this operation at least once a week or whenever necessary. Make sure to properly refit the burners, turning them slowly so that the four sectors under the burner cap engage the injector holder seat (if perfectly centred, the burner lowers a little and locks in place).

### Grid maintenance

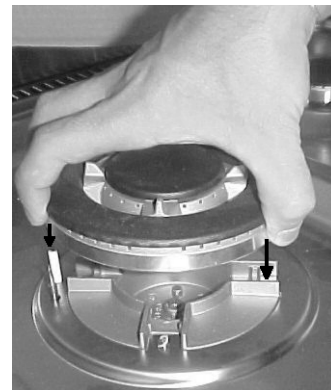
- Clean the grids with a sponge and detergent whenever they are dirty.
- The grids will change colour near the burners. This is perfectly normal and is due to the high temperature reached during cooking.

### Oven cleaning

- After finishing cooking, wait for the oven to cool, then clean it to prevent the accumulation of cooking residuals.
- For stubborn dirt, use a specific oven cleaning product following the instructions given on the package.
- Clean the outside of the oven with a sponge and tepid water.
- **Do not use abrasives or steel wool.**
- Clean the door glass with a liquid detergent.
- Wash the accessories in a dishwasher or in the sink, using an oven cleaner.



**Fig. 1**



**Fig. 2**

### Removing the door

**Important: it is advisable to use protective gloves for the following operations. To prevent possible injury and to avoid damaging the oven door and hinges, carefully follow these instructions.**

The oven door can be removed as follows:

1. for this purpose the hinges **A** are provided with movable U bolts **B** which hook onto the sectors of hinges **C** when they door is completely open, locking it;
2. lift the door outwards, carrying out the two movements shown in the figure;
3. hold the sides of the door near the hinges;
4. to refit the door, insert the hinges in their special seats. Do not forget to remove the movable U bolts **B** before closing the door.

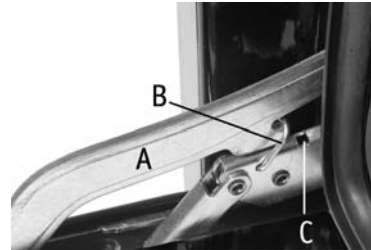
**Pay attention to the oven door hinges: danger of injuring hands.**

### Changing the rear oven lamp:

1. Electrically disconnect the oven.
2. After the oven has cooled down, unscrew (anticlockwise) the lamp cover.
3. Change the lamp (see note).
4. Refit the lamp cover.
5. Electrically reconnect the oven.

**NB: Only use 25 W 230 V lamps, type E-14, T300°C, available from our After-Sales Service.**

**Important: Do not use the oven without refitting the lamp cover.**



## TROUBLESHOOTING GUIDE


### 1. The appliance does not work

- Check the mains power supply and that the appliance is electrically connected.
- Switch the appliance off and on, to see if the problem has disappeared.

### 2. The burner does not light

- Is the gas supply tap open?
- Has the town gas (methane) supply been suspended?
- Is the gas cylinder (liquid gas) empty?
- Are the burner openings clogged?
- Have the cap and burner been positioned correctly after cleaning?  
(See paragraph "Care and Maintenance".)


### 3. The burner does not stay lit

- Repeat the lighting operation, turning the knob to the symbol representing the small flame .

### 4. The electric ignition does not work

- Has there been a power failure?

#### Important:

- Check that the oven selector is not turned to "0" or to the "lamp" symbol .

## AFTER-SALES SERVICE

### Before calling the After-Sales Service

1. See if you can solve the problem on your own (see "Troubleshooting guide").
2. Switch the appliance off and on again to see if the problem has disappeared.

**If the anomaly persists after the above checks, contact your nearest After-Sales Service.**

Always specify:

- the type of fault;
- exact type and model of oven;
- the After-Sales Service number (the number given after the word "Service" on the rating plate) located on the inside of the drawer door. The After-Sales Service number is also given in the warranty booklet;
- your full address;
- your telephone number.

For repairs, contact an **Authorized After-Sales Service**, indicated in the warranty.

If the intervention of technicians not belonging to the Manufacturer's authorized After-Sales Service centres is required, request a receipt showing the work performed and make sure that the replacement parts are **original**.

Failure to comply with these instructions can compromise the safety and quality of the product.

**SERVICE** 00 0000 00000

