

# Haier

## DUAL FUEL COOKERS

INSTALLATION ADVICES - INSTRUCTIONS FOR THE USE \_\_\_\_\_

**GB**

- HGM95TC1X
- HGM95TC1XS

**Dear Customer,**

*Thank you for having purchased and given your preference to our product.*

The safety precautions and recommendations reported below are for your own safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.

*Please preserve this booklet carefully. It may be useful in future, either to yourself or to others in the event that doubts should arise relating to its operation.*

***This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.***

***The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or illogical use of the appliance.***

**DECLARATION OF CE CONFORMITY**

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



## IMPORTANT SAFETY PRECAUTIONS AND RECOMMENDATIONS

**IMPORTANT:** This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non domestic application and therefore should not be used in a commercial environment.

The appliance guarantee will be void if the appliance is used within a non domestic environment i.e. a semi commercial, commercial or communal environment.

**Read the instructions carefully before installing and using the appliance.**

- This appliance has been designed and manufactured in compliance with the applicable standards for the household cooking products and it fulfills all the safety requirements shown in this manual, including those for surface temperatures. Some people with sensitive skin may have a more pronounced temperature perception with some components although these parts are within the limits allowed by the norms. The complete safety of the appliance also depends on the correct use, we therefore recommend to always pay a extreme attention while using the product, especially in the presence of children.
- After having unpacked the appliance, check to ensure that it is not damaged and that the oven door closes correctly. In case of doubt, do not use it and consult your supplier or a professionally qualified technician.
- Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.
- Some appliances are supplied with a protective film on steel and aluminium parts. **This film must be removed before using the appliance.**
- **IMPORTANT:** The use of suitable protective clothing/gloves is recommended when handling or cleaning this appliance.

- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use. The manufacturer declines all responsibility for any inconvenience resulting from the inobservance of this condition.
- CAUTION: this appliance must only be installed in a permanently ventilated room in compliance with the applicable regulations.
- Do not operate your appliance by means of an external timer or separate remote-control system.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- WARNING: Ensure that the appliance is switched off before replacing the oven lamp to avoid the possibility of electric shock.
- Do not use a steam cleaner because the moisture can get into the appliance therefore making it unsafe.
- Do not touch the appliance with wet or damp hands (or feet).
- Do not use the appliance whilst in bare feet.
- If you should decide not to use this appliance any longer (or decide to substitute another model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with unused appliances.
- The various components of the appliance are recyclable. Dispose of them in accordance with the regulations in force in your country. If the appliance is to be scrapped, remove the power cord.
- After use, ensure that the knobs are in the off position.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
- **WARNING:** During use the appliance and its accessible parts become hot; they remain hot for some time after use.
  - Care should be taken to avoid touching heating elements (on the hob and inside the oven).
  - The door is hot, use the handle.
  - To avoid burns and scalds, young children should be kept away.
- Make sure that electrical cables connecting other appliances in the proximity of the cooker cannot come into contact with the hob or become entrapped in the oven door.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. **NEVER** try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- **WARNING:** When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.
- **FIRST USE OF THE OVEN** - it is advised to follow these instructions:
  - Furnish the interior of the oven as described in the chapter “CLEANING AND MAINTENANCE”.
  - Switch on the empty oven on max to eliminate grease from the heating elements.
  - Disconnect the appliance from the electrical power supply, let the oven cool down and clean the interior of the oven with a cloth soaked in water and neutral detergent; then dry carefully.

- **CAUTION:** Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Do not line the oven walls or base with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.
- Do not cover the hob with aluminium foils.
- **FIRE RISK!** Do not store flammable material in the oven or in the storage compartment.
- Always use oven gloves when removing the shelves and food trays from the oven whilst hot.
- Do not hang towels, dishcloths or other items on the appliance or its handle – as this could be a fire hazard.
- Clean the oven regularly and do not allow fat or oils to build up in the oven base or tray. Remove spillages as soon as they occur.
- Do not stand on the cooker or on the open oven door.
- Always stand back from the appliance when opening the oven door to allow steam and hot air to escape before removing the food.
- **SAFE FOOD HANDLING:** Leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.
- **WARNING:** Take care NOT to lift the cooker by the door handle.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- The oven accessories (e.g. oven wire rack) must be fitted correctly as indicated at page 47.
- **IMPORTANT NOTE:** The oven shelves (for some products one shelf only is provided) have not been designed to place the food directly on the shelf itself. When cooking, always place the food in special containers or use specific materials suitable for the food contact.

- If the power supply cable is damaged, it must be replaced only by an authorized service agent in order to avoid a hazard.
- If the appliance is not fitted with a supply cord and a plug, or with other means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage category III conditions, means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- **WARNING:** The appliance and its accessible parts become hot during use.  
Care should be taken to avoid touching heating elements.  
Children less than 8 years of age shall be kept away unless continuously supervised.
- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

## ENERGY LABELLING/ECODESIGN

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

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

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

## USE OF THE APPLIANCE, ENERGY SAVING TIPS

### OVEN

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

### HOB

#### GAS FIRED BURNERS

- It is important that the diameter of the pot be suitable to the size of the burner so as not to compromise the high output of the burners and therefore energy waste. A small pot on a large burner does not give you a boiling point in a shorter amount of time since the capacity of heat absorption of a liquid mass depends on the volume and the surface of the pot.
- Avoid keeping a burner on without something on it (without pot).

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

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

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





# Advice for the installer

## IMPORTANT:

- The appliance is designed and approved for domestic use only and should not be installed in a commercial, semi commercial or communal environment.  
**Your product will not be guaranteed if installed in any of the above environments and could affect any third party or public liability insurances you may have.**
- This appliance is to be installed only by an authorised person according to the current local regulations and in observation of the manufacturer's instructions. Failure to comply with this condition will render the guarantee invalid.
- Incorrect installation, for which the manufacturer accepts no responsibility, may cause personal injury or damage.
- This appliance shall only be serviced by authorized personnel.
- Always disconnect the cooktop from mains power supply before carrying out any maintenance operations or repairs.
- **Important: The use of suitable protective clothing/gloves is recommended when handling or installing this appliance.**
- **The walls of the units must not be higher than work top and must be capable of resisting temperatures of 70 °C above room temperature.**
- **We would point out that the adhesive which bonds the plastic laminate to the furniture must withstand temperatures not less than 150 °C to avoid delamination**
- **Do not install the appliance near inflammable materials (e.g. curtains).**
- Some appliances are supplied with a protective film on steel and aluminium parts.  
**This film must be removed before using the cooker.**

## WARNING

**When correctly installed, your product meets all safety requirements laid down for this type of product category.**

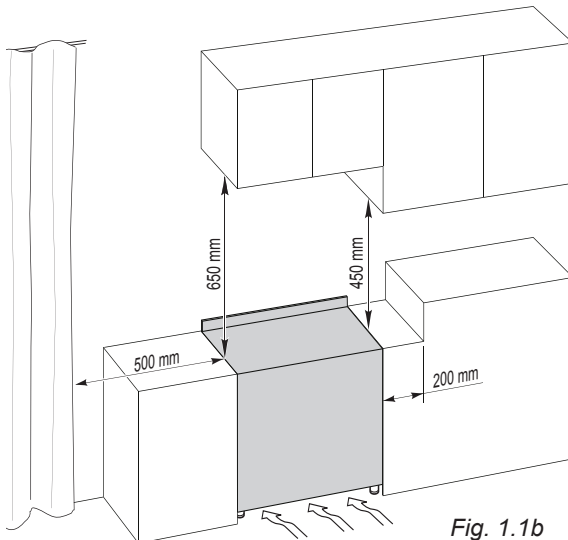
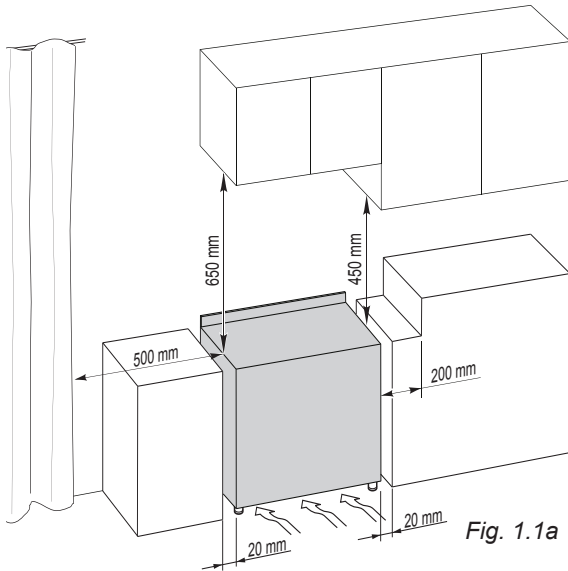
**However special care should be taken around the underneath of the appliance as this area is not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.**

# 1 INSTALLATION

The installation conditions, concerning protection against overheating of the surfaces adjacent to the cooker, must conform to figs. 1.1a or 1.1b.

The cooker must be kept no less than 200 mm away from any side wall which exceed the height of the cooktop.

The veneered synthetic material and the glue used must be resistant to a temperature of 150 °C in order to avoid ungluing or deformations.



Curtains must not be fitted immediately behind appliance or within 500 mm of the sides.

If the cooker is located on a pedestal it is necessary to provide safety measures to prevent falling out.

**The appliance must be housed in heat resistant units.**

**The walls of the units must not be higher than work top and must be capable of resisting temperatures of 70 °C above room temperature.**

**Do not install the appliance near inflammable materials (e.g. curtains).**

## ■ Class 1 (fig. 1.1a)

Gas connection made using rubber hose which must be visible and easily inspected or using rigid or flexible metal pipe.

A space of at least 2 cm must be left between the cooker and any adjacent furniture, which must not exceed the height of the cooktop.

## ■ Class 2 ■ Subclass 1 (fig. 1.1b)

Gas connection made using rigid or flexible metal pipe.

## FITTING THE ADJUSTABLE FEET

The adjustable feet must be fitted to the base of the cooker before use (fig. 1.2). Rest the rear of the cooker on a piece of the polystyrene packaging exposing the base for the fitting of the feet. Fit the 4 legs by screwing them tight into the support base as shown in figure 1.3.

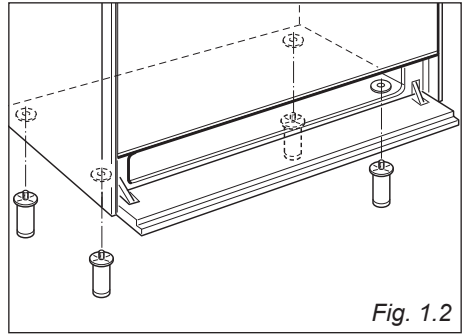


Fig. 1.2

## LEVELLING THE COOKER

The cooker may be levelled by screwing the lower ends of the feet IN or OUT (fig. 1.4).

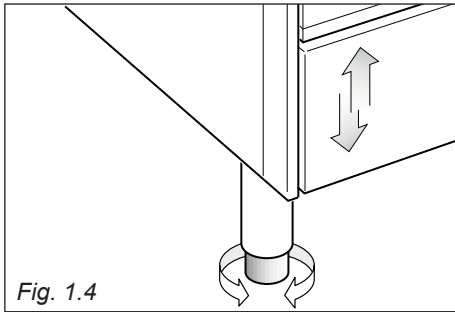


Fig. 1.4

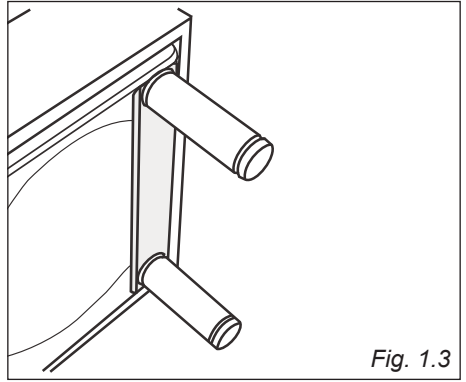


Fig. 1.3

## BACKGUARD (some models only)

Before installing the cooker, assemble the backguard "C" (fig. 1.5).

- The backguard "C" can be found packed at the rear of the cooker.
- Before assembling remove any protective film/adhesive tape.
- Remove the two spacers "A" and the screw "B" from the rear of the cooktop.
- Assemble the backguard as shown in figure 1.5 and fix it by screwing the central screw "B" and the spacers "A".

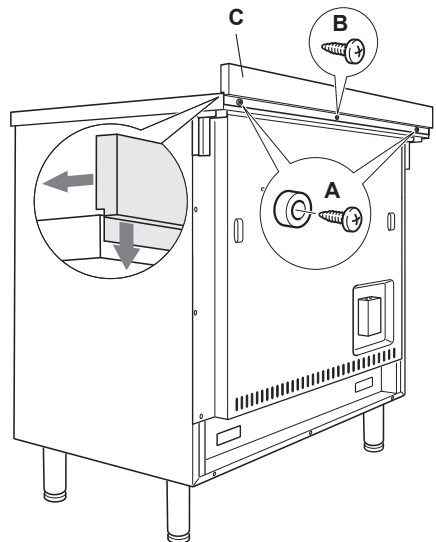


Fig. 1.5

## MOVING THE COOKER

**WARNING:** When raising cooker to upright position always ensure two people carry out this manoeuvre to prevent damage to the adjustable feet (fig. 1.6).

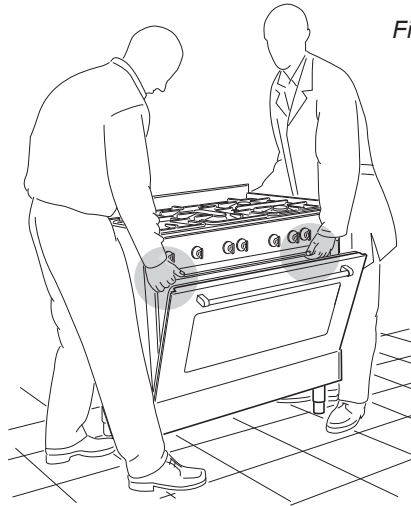


Fig. 1.6

### WARNING

Be careful: do not lift the cooker by the door handle when raising to the upright position (fig. 1.7).

### WARNING

When moving cooker to its final position DO NOT DRAG (fig. 1.8). Lift feet clear of floor (fig. 1.6).

Fig. 1.7

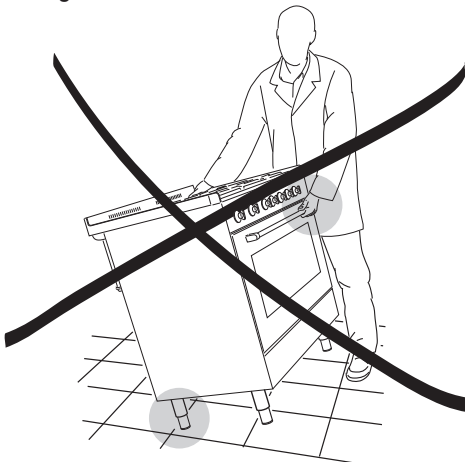
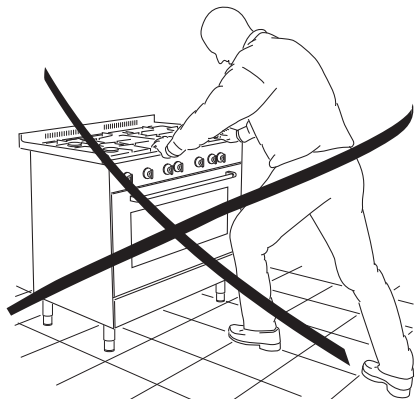


Fig. 1.8



## ANTI-TILT BRACKET

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

To fit the anti-tilt bracket:

1. After you have located where the cooker is to be positioned, mark on the wall the place where the 2 screws of the anti-tilt bracket have to be fitted. Please follow the indications given in fig. 1.9.
2. Drill two 8 mm diameter holes in the wall and insert the plastic plugs supplied.  
**Important! Before drilling the holes, check that you will not damage any pipes or electrical wires.**
3. Loosely attach the anti-tilt bracket with the 2 screws supplied.
4. Move the cooker to the wall and adjust the height of the anti-tilt bracket so that it can engage in the slot on the cooker's back, as shown in fig. 1.9.
5. Tighten the screws attaching the anti-tilt bracket.
6. Push the cooker against the wall so that the anti-tilt bracket is fully inserted in the slot on the cooker's back.

### Attention!

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

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

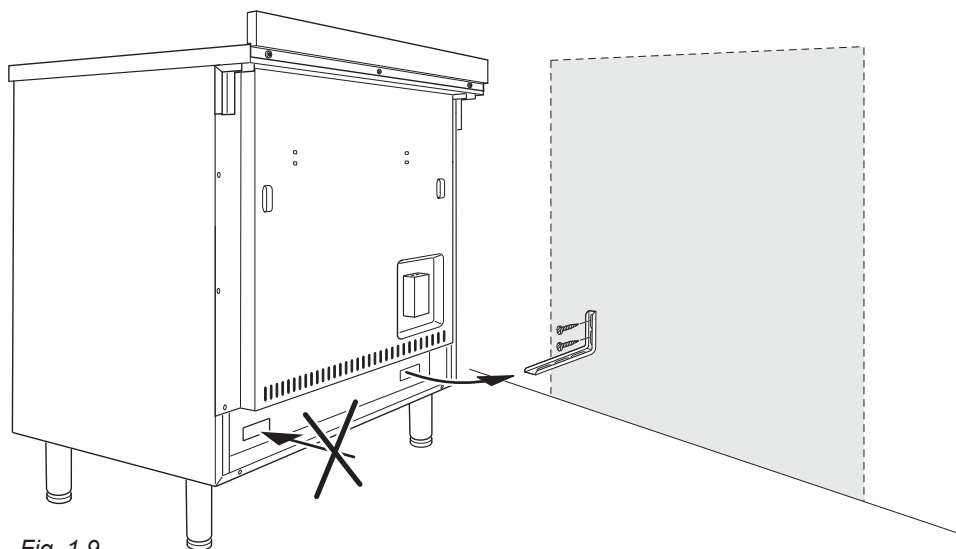


Fig. 1.9

## VENTILATION REQUIREMENTS

The appliance must be installed in compliance with applicable local regulations concerning ventilation and the evacuation of exhaust gases.

Intensive and prolonged use may require extra ventilation, e.g. opening a window, or more efficient ventilation increasing the mechanical suction power if this is fitted.

## CHOOSING SUITABLE SURROUNDINGS

The room where the gas appliance is to be installed must have a natural flow of air so that the gas can burn (in compliance with applicable local regulations).

The flow of air must come directly from one or more openings made in the outside walls with a free area of at least 100 cm<sup>2</sup> (or refer to applicable local regulations).

The openings should be near the floor and preferably on the side opposite the exhaust for combustion products and must be made so that they cannot be blocked from either the inside or the outside.

When these openings cannot be made, the necessary air can come from an adjacent room which is ventilated as required, as long as it is not a bed room or a danger area (in compliance with applicable local regulations).

In this case, the kitchen door must allow the passage of the air.

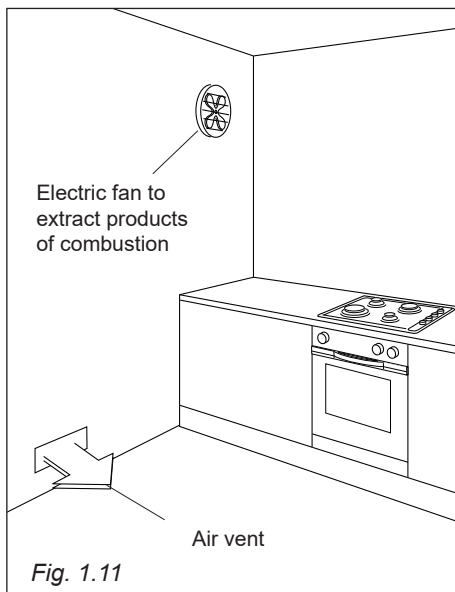
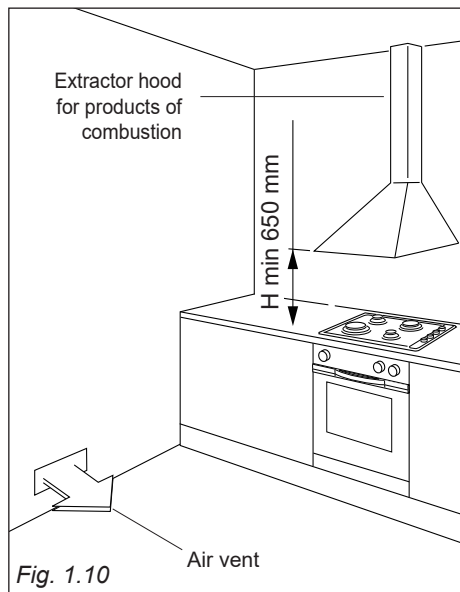
There must be a distance of at least 650mm between the hob of the cooker and any wall cupboard or extractor hood positioned immediately above (see fig. 1.10).

## DISCHARGING PRODUCTS OF COMBUSTION

Extractor hoods connected directly to the outside must be provided, to allow the products of combustion of the gas appliance to be discharged (fig. 1.10).

If this is not possible, an electric fan may be used, attached to the external wall or the window; the fan should have a capacity to circulate air at an hourly rate of 3-5 times the total volume of the kitchen (fig. 1.11).

The fan can only be installed if the room has suitable vents to allow air to enter, as described under the heading "Choosing suitable surroundings".



# 2

## GAS SECTION

### GAS INSTALLATION REQUIREMENTS

#### Important!

- This appliance must be installed and serviced only by a suitably qualified, registered installer. The installer shall refer to the local standards in force.
- Failure to install the appliance correctly could invalidate any manufacturer's warranty.
- Before installation, make sure that the local distribution conditions (gas type and pressure) and the adjustment of this appliance are compatible. The appliance adjustment conditions are given on the plate or the label.
- If the gas pressure (for which the appliance is to be used) is variable or if it is not within the values indicated on the rating plate, it is mandatory to install a proper gas pressure regulator which must be adjusted to guarantee the correct operating pressure to the appliance (as per rating plate). The regulator must be installed, adjusted and tested by a qualified technician.
- **WARNING: Using the appliance with a wrong and/or variable gas pressure may be extremely dangerous and may result in serious injury to the user. Damage to the appliance could occur if not observing this condition. The manufacturer declines every responsibility for any inconvenience resulting from the inobservance of this condition.**

This appliance is supplied for use on LPG (check the gas regulation label attached on the appliance).

#### OR

This appliance is supplied for use on Natural gas or LPG (check the gas regulation label attached on the appliance).

- Appliances supplied for use on Natural gas: they are adjusted for this gas only and cannot be used on any other gas (LPG) without modification. The appliances are manufactured for conversion to LPG.
- Appliances supplied for use on LPG: they are adjusted for this gas only and cannot be used on any other gas (Natural gas) without modification. The appliances are manufactured for conversion to Natural gas.

If the Natural gas/LPG conversion kit is not supplied with the appliance this kit can be purchased by contacting the After-Sales Service.

## CONNECTING THE APPLIANCE TO THE GAS SUPPLY

The gas connection must be carried out by an authorised person according to the relevant standards.

Ensure that the room in which the cooker is to be installed is adequately ventilated, in compliance with applicable regulations.

- Connect the cooker to the gas mains utilizing rigid or flexible pipes.
- The gas supply is connected at the rear of the cooker to the left terminal of the gas inlet pipe (fig. 2.1a). The connection pipe must not cross the rear of the appliance.
- The pipe does not cross the rear panel of the cooker. In case of crossing the back panel, ensure the pipe is positioned close to the bottom part of the appliance.

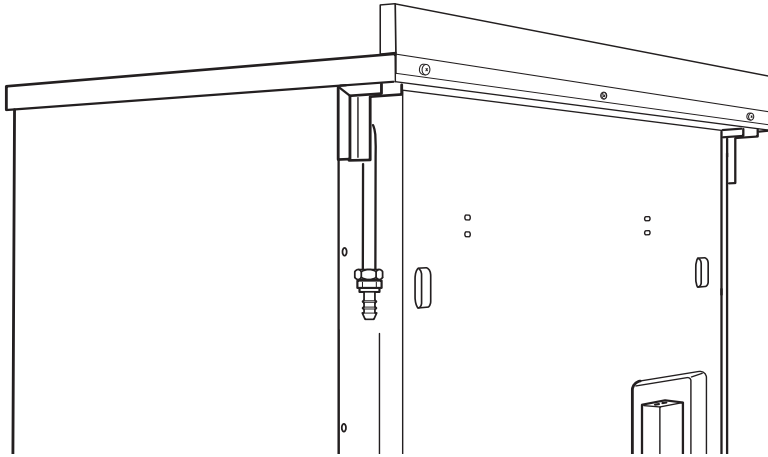


Fig. 2.1a

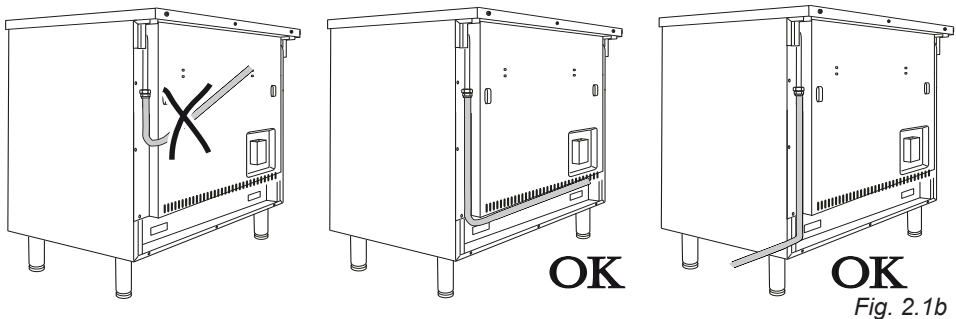


Fig. 2.1b



# POSSIBLE GAS CONNECTIONS

## GAS CONNECTION WITH A RUBBER HOSE

### **Important!**

**A rubber hose connection shall only be made if permitted by the applicable local regulations.**

The gas connection is made up of:

- the terminal fitting of the inlet pipe;
- sealing washer;
- the appropriate hose holder (for Natural gas or LPG). If not supplied with the appliance it can be purchased by contacting the After-Sales Service.

### **Connecting the cooker to Natural gas**

1. If not already fitted, fit the Natural gas hose holder on the inlet pipe, making sure that you place the sealing washer between them (as shown in fig. 2.2).
2. Connect the cooker to the gas supply using a suitable rubber hose (internal diameter 15 mm).  
The hose must comply with the applicable local regulations and be of the correct construction for the type of gas being used.
3. Make sure that the hose is tightly and securely fitted at both ends.
4. Use a standard hose clamp (not supplied) to fasten the hose.

### **Connecting the cooker to LPG**

1. If not already fitted, fit the LPG hose holder on the inlet pipe, making sure that you place the sealing washer between them (as shown in fig. 2.2).
2. Connect the cooker to the gas supply using a suitable rubber hose (internal diameter 6 mm).  
The hose must comply with the applicable local regulations and be of the correct construction for the type of gas being used.
3. Make sure that the hose is tightly and securely fitted at both ends.
4. Use a standard hose clamp (not supplied) to fasten the hose.
5. Install a gas pressure regulator.

### **Important!**

**To comply with applicable local regulations, a gas pressure regulator (conforming to the local regulations in force) must be installed when connecting the cooker to an LPG cylinder.**

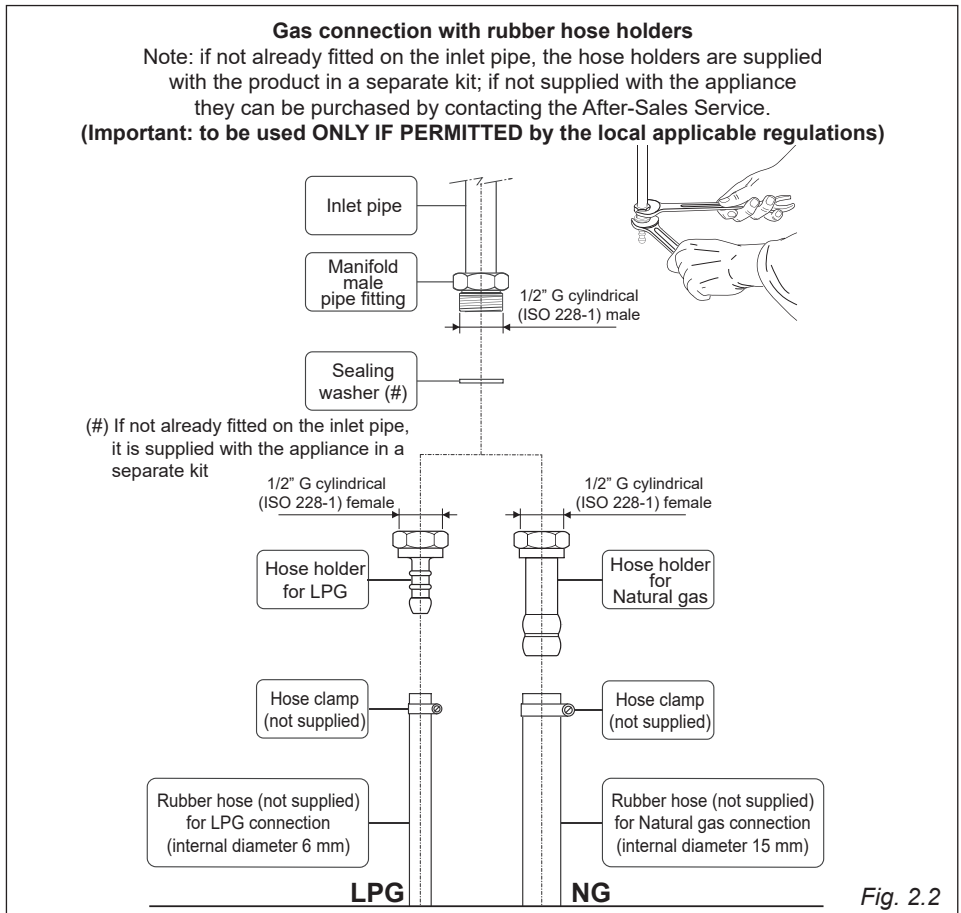
### **When connecting the cooker to the gas supply with a rubber hose, make sure that**

- the hose is as short as possible, without twists or kinks.
- the hose is not longer than 750 mm (or refer to applicable local regulations) and does not come into contact with sharp edges, corners or moving parts. Use a single rubber hose only; never connect the appliance with more than one rubber hose.
- the hose is not under tension, twisted, kinked, or too tightly bent, neither while the appliance is in use nor while it is being connected or disconnected.
- the hose does not come into contact with any part of the cooker with a surface temperature of 70 °C or above (or refer to applicable local regulations).
- the hose is not subject to excessive heat by direct exposure to flue products or by contact with hot surfaces.
- the hose can easily be inspected along its entire length to check its condition.

- the hose is replaced at the printed due date or if it shows signs of wear or damage, and replaced regardless of its condition after a maximum of three years.
- you inform the customer that the gas cylinder valve or the gas supply valve immediately by the cooker should be closed when the cooker is not in use.
- you inform the customer that the hose should not be subjected to corrosion by acidic cleaning agents.

**After connecting the cooker to the gas supply, make sure that you**

- check that the connections are correctly sealed using a soapy solution, but never a naked flame.
- check whether the injectors are correct for the type of gas being used. If not, follow the instructions under “GAS MAINTENANCE”.
- replace the sealing washer/s on the slightest sign of deformation or imperfection. The sealing washer/s is/are the part/s which guarantee/s a good seal in the gas connection.
- use two spanners when fitting the hose holder (fig. 2.2).



## **GAS CONNECTION WITH RIGID PIPES OR A FLEXIBLE PIPE**

The gas connection is made up of:

- the terminal fitting of the inlet pipe;
- sealing washer.

### **Important!**

**If fitted, remove the hose holder from the terminal fitting of the inlet pipe.**

**When connecting the cooker to the gas supply with rigid pipes or a flexible pipe, make sure that**

- you use rigid pipes or a flexible pipe complying with applicable local regulations. The flexible pipe shall be of the correct construction for the type of gas being used.
- if compression fittings are used, you tighten them firmly using two spanners (fig. 2.3).
- the connection with rigid metal pipes does not cause stress or pressure to the gas piping.
- the flexible pipe is not under tension, twisted, kinked or too tightly bent, neither while the appliance is in use nor while it is being connected or disconnected.
- the flexible pipe does not exceed 2000 mm in length (or refer to applicable local regulations) and does not come into contact with sharp edges, corners or moving parts. Use a single flexible pipe only; never connect the cooker with more than one flexible pipe.
- the flexible pipe can easily be inspected along its entire length to check its condition; if it has an expiry date, it should be replaced before that date.
- if using a flexible pipe which is not entirely made of metal, make sure that it does not come into contact with any part of the cooker with a surface temperature of 70 °C or above (or refer to applicable local regulations).
- the rigid or flexible pipe is not subject to excessive heat by direct exposure to flue products or by contact with hot surfaces.
- the rigid or flexible pipe is replaced if it shows signs of wear or damage.
- a gas pressure regulator, in compliance with the applicable local regulations, is installed when connecting to an LPG cylinder.
- you inform the customer that the cylinder valve or the supply valve immediately by the appliance should be closed when the cooker is not in use.
- you inform the customer that the rigid or flexible pipe should not be subjected to corrosion by acidic cleaning agents.

**After connecting the cooker to the gas supply, make sure that you**

- check that the connections are correctly sealed using a soapy solution, but never a naked flame.
- check whether the injectors are correct for the type of gas being used. If not, follow the instructions under “GAS MAINTENANCE”.
- replace the sealing washer/s on the slightest sign of deformation or imperfection. The sealing washer/s is/are the part/s which guarantee/s a good seal in the gas connection.
- use two spanners when connecting the rigid or flexible pipe (fig. 2.3).

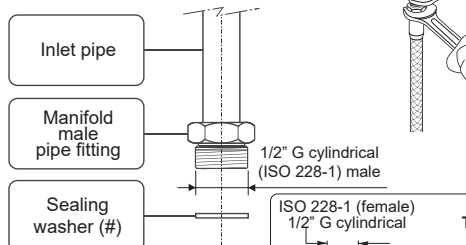
## Gas connection with rigid or flexible pipe

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



This figure is indicative only.

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



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

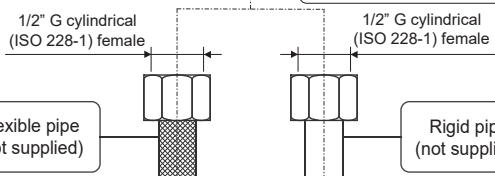


Fig. 2.3

## GAS MAINTENANCE

For the gas category check the data label attached on the appliance.

### TABLE FOR THE CHOICE OF THE INJECTORS

Cat: I 3+			G30/G31 28-30/37 mbar
BURNERS	Nominal power [kW]	Reduced power [kW]	Ø injector [1/100 mm]
Auxiliary (A)	1,00	0,40	50
Semi-rapid (SR)	1,75	0,45	65
Rapid (R)	3,00	0,75	85
Double-ring compact (DCC)	4,00	1,50	100

### TABLE FOR THE CHOICE OF THE INJECTORS

Cat: II 2H 3+ (Countries CZ)			G30/G31 28-30/37 mbar	G20 20 mbar
Cat: II 2H3B/P (Countries CZ - SK)			G30/G31 30/30 mbar	G20 20 mbar
BURNERS	Nominal Power [kW]	Reduced Power [kW]	Ø injector [1/100 mm]	Ø injector [1/100 mm]
Auxiliary (A)	1,00	0,40	50	72 (X)
Semi-rapid (SR)	1,75	0,45	65	97 (Z)
Rapid (R)	3,00	0,75	85	128 (H3)
Double-ring compact (DCC)	4,00	1,50	100	150 (H3)

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

BURNERS	Air necessary for combustion [m <sup>3</sup> /h]
Auxiliary (A)	2,00
Semi-rapid (SR)	3,50
Rapid (R)	6,00
Double-ring compact (DCC)	8,00

### LUBRICATION OF THE GAS TAPS

- In case of difficulty in the gas taps operation, call Service.

### IMPORTANT

All intervention regarding installation maintenance of the appliance must be fulfilled with original factory parts. The manufacturer declines any liability resulting from the non-compliance of this obligation.

## REPLACEMENT OF THE INJECTORS

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

Select the injectors to be replaced according to the "Table for the choice of the injectors".

The nozzle diameters, expressed in hundredths of a millimetre, are marked on the body of each injector.

## REPLACEMENT OF THE INJECTORS OF THE COOKTOP BURNERS

To replace the injectors proceed as follows:

- Remove pan supports and burners from the cooktop.
- Using a wrench, substitute the nozzle injectors "J" (figs. 2.4, 2.5) with those most suitable for the kind of gas for which it is to be used.

The burners are conceived in such a way so as not to require the regulation of the primary air.

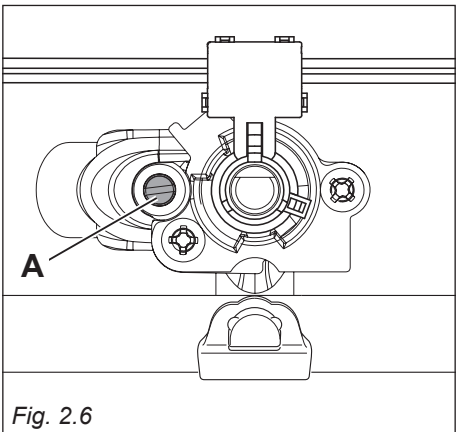
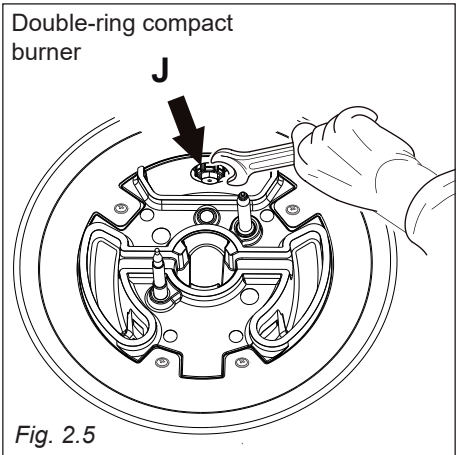
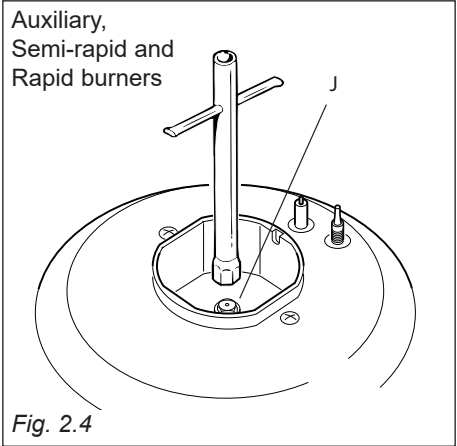
## ADJUSTING OF THE MINIMUM OF THE TOP BURNERS

In the minimum position the flame must have a length of about 4 mm and must remain lit even with a quick turn from the maximum position to that of minimum.

The flame adjustment is done in the following way:

- Turn on the burner.
- Turn the tap to the MINIMUM position.
- Take off the knob.
- With a thin screwdriver turn the screw "A" until adjustment is correct (fig. 2.6).

Normally for G30/G31 (LPG), the regulation screw is tightened up.



# 3 ELECTRICAL SECTION

**IMPORTANT:** The appliance must be installed by a qualified technician according with the current local regulations and in compliance with the manufacturer instructions. Incorrect installation might cause harm and damage to people, animals or objects, for which the manufacturer accepts no responsibility.

**Before effecting any intervention on the electrical parts of the appliance, the connection to the network must be interrupted.**

**The connection of the appliance to earth is mandatory.**

**The manufacturer declines all responsibility for any inconvenience resulting from the inobservance of this condition.**

## GENERAL

- Connection to the mains must be carried out by qualified personnel in accordance with current regulations.
- The appliance must be connected to the mains checking that the voltage corresponds to the value given in the rating plate and that the electrical cable sections can withstand the load specified on the plate.
- The cooker is supplied without a power supply plug and therefore if you are not connecting directly to the mains, a standardized plug suitable for the load must be fitted.
- The plug must be connected to an earthed socket in compliance with safety standards.
- If the cooker is to be connected directly to the mains, it must be placed with an omnipolar switch with minimum opening between the contacts of 3 mm between the appliance and the mains.
- The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 50 °C at any point.
- Once the appliance has been installed, the switch or socket must always be accessible.
- If the power supply cable is damaged it must be substituted by a suitable cable available in the after sales service.

**N.B. For connection to the mains, do not use adapters, reducers or branching devices as they can cause overheating and burning.**

If the installation requires alterations to the domestic electrical system, call an expert. He should also check that the domestic electrical system is suitable for the power absorbed by the appliance.

## CONNECTION OF THE POWER SUPPLY CABLE

**Important!** This appliance must be connected to the electricity supply only by an authorised person.

**WARNING:** If the power supply cable is damaged, it must be replaced only by an authorised service agent in order to avoid a hazard.

To connect the supply cable:

- Unhook the terminal board cover by inserting a screwdriver into the two hooks “A” (fig. 3.1).
- Open the cable gland by unscrewing screw “F” (fig. 3.2), unscrew the terminal screws.
- Insert the feeder cable of the suitable section (as described in the next chapter) into the cable gland.
- Connect the phase, neutral and earth cables to the terminal block according to the diagram in figure 3.3.
- Pull the feeder cable and block it with cable gland.
- Close the terminal block cover (check the two hooks “A” are correctly hooked).

**IMPORTANT:** To connect the power supply cable **DO NOT** unscrew the screws fixing the cover plate behind the terminal block.

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

### FEEDER CABLE SECTION

Type “H05RR-F”

220-240V ac 3 x 1,5 mm<sup>2</sup> (\*)

(\*) Connection possible with plug and outlet

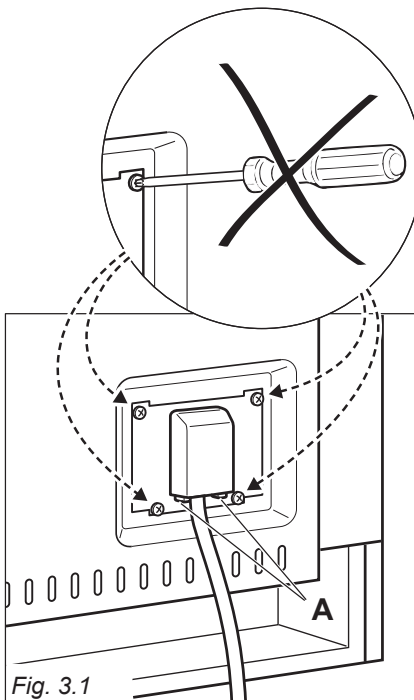


Fig. 3.1

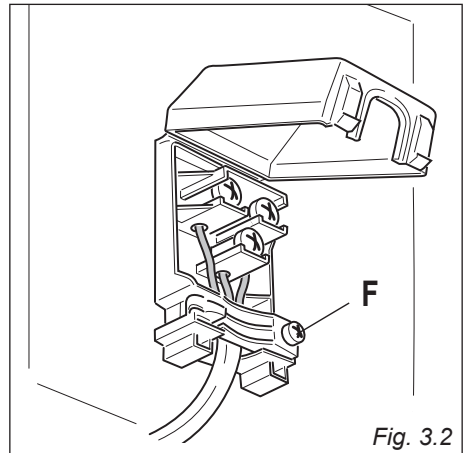


Fig. 3.2

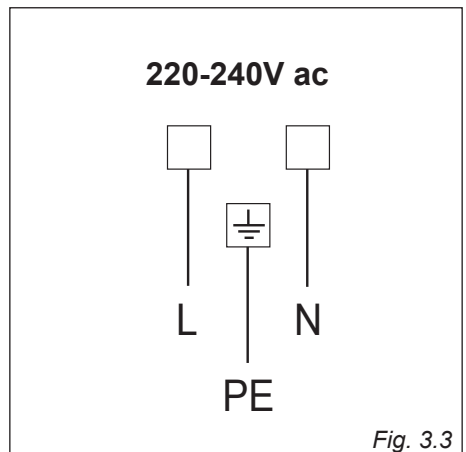


Fig. 3.3

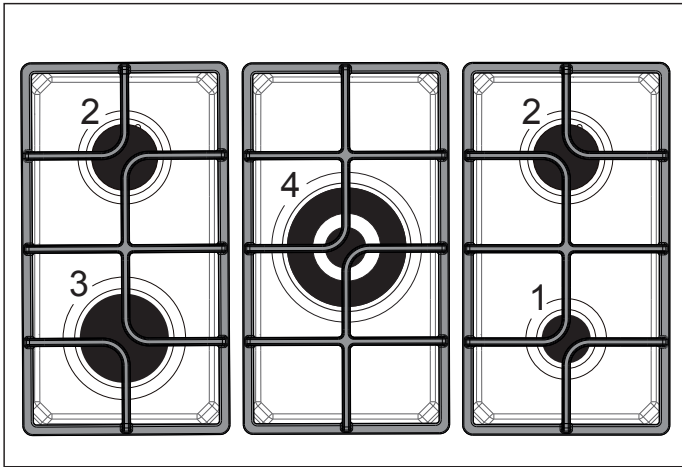




# Advice for the users

# 1 COOKING HOB

Fig. 1.1



## GAS BURNERS

1.	Auxiliary burner (A)	1,00 kW
2.	Semi-rapid burner (SR)	1,75 kW
3.	Rapid burner (R)	3,00 kW
4.	Double-ring compact burner (DCC)	4,00 kW

## Notes:

- The electric ignition is incorporated in the knobs.
- The appliance has a safety valve system fitted, the flow of gas will be stopped if and when the flame should accidentally go out.

**CAUTION:** If the burner is accidentally extinguished, turn the gas off at the control knob and wait at least 1 minute before attempting to relight.

## CAUTION:

Gas appliances produce heat and humidity in the environment in which they are installed. Ensure that the cooking area is well ventilated by opening the natural ventilation grilles or by installing an extractor hood connected to an outlet duct.

## CAUTION:

If the appliance is used for a prolonged time it may be necessary to provide further ventilation by opening a window or by increasing the suction power of the extractor hood (if fitted).

# 2

## CONTROL PANEL

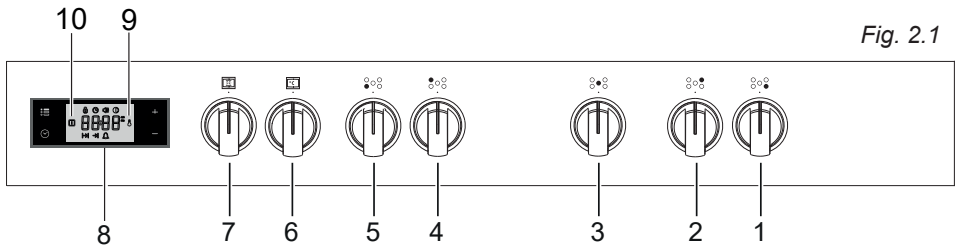


Fig. 2.1

### CONTROLS DESCRIPTION

1. Front right burner control knob
2. Rear right burner control knob
3. Central burner control knob
4. Rear left burner control knob
5. Front left burner control knob
6. Multifunction oven thermostat control knob
7. Multifunction oven switch control knob
8. Electronic clock/programmer “Touch-controls”
9. Oven temperature indicator light
10. Power on indicator

### NOTES:

The knobs and symbols may vary.

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

### Note:

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



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

# 3

## USE OF THE HOB BURNERS

### GAS BURNERS

Gas flow to the burners is adjusted by turning the knobs (illustrated in fig. 3.1) which control the safety valves. Turning the knob, so that the symbols printed on the knob itself point to the symbol printed on the control panel, achieves the following functions:

- symbol ● closed valve
- symbol ★  maximum aperture or flow
- symbol  minimum aperture or flow

- √ The maximum aperture position permits rapid boiling of liquids, whereas the minimum aperture position allows slower warming of food or maintaining boiling conditions of liquids.
- √ To reduce the gas flow to minimum rotate the knob further anti-clockwise to point the indicator towards the small flame symbol.
- √ Other intermediate operating adjustments can be achieved by positioning the indicator between the maximum and minimum aperture positions, and never between the maximum aperture and closed positions.

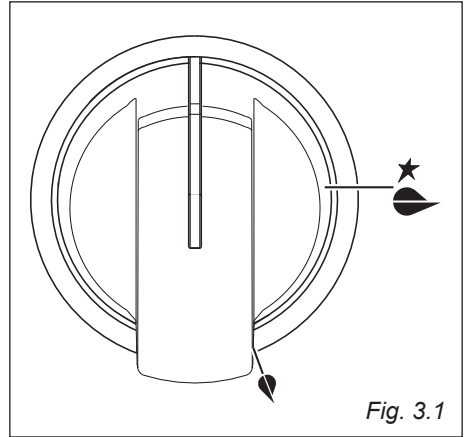


Fig. 3.1

**NOTES:**  
The knobs and symbols may vary.  
The symbols may be printed on the knob itself.


**Caution!**  
Do not cover the hob with aluminium foils.

**Caution!**  
The cooking hob becomes very hot during operation.  
Keep children well out of reach.

**N.B.** When the cooker is not being used, set the gas knobs to their closed positions and also close the cock valve on the gas bottle or the main gas supply line.

## LIGHTING THE BURNERS

To ignite the burner, the following instructions are to be followed:

1. Press in the corresponding knob and turn counter-clockwise (fig. 3.2) to the full flame position marked by the  symbol (fig. 3.1) and hold the knob in until the flame has been lit.  
In the case of a mains failure light the burner with a match or lighted taper.
2. Wait for about ten seconds after the gas burner has been lit before letting go of the knob (valve activation delay);
3. Adjust the gas valve to the desired position.

If the burner flame should go out for some reason, the safety valve will automatically stop the gas flow.

To re-light the burner, return the knob to the closed “●” position, **wait for at least 1 minute** and then repeat the lighting procedure.

If your local gas supply makes it difficult to light the burner with the knob set to maximum, set the knob to minimum and repeat the operation.

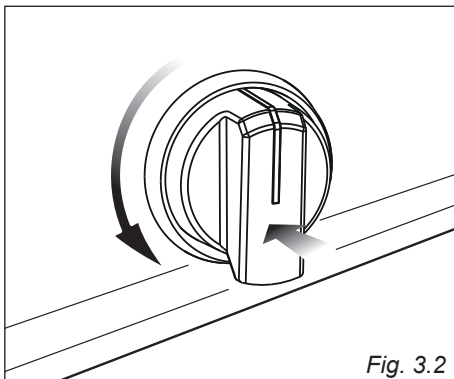


Fig. 3.2

## CHOICE OF THE BURNER

On the control panel, near every knob there is a diagram that indicates which burner is controlled by that knob.

The suitable burner must be chosen according to the diameter and the capacity used.

The burners and pans must be used in accordance with the following instructions:

### DIAMETERS OF PANS WHICH MAY BE USED ON THE BURNERS

BURNERS	MINIMUM	MAXIMUM
Auxiliary	6 cm	14 cm
Semi-rapid	16 cm	24 cm
Rapid	24 cm	26 cm
Double-ring compact	26 cm	28 cm

### do not use pans with concave or convex bases

It is important that the diameter of the pot be suitable to the potentiality of the burner so as not to compromise the high output of the burners and therefore energy waste. A small pot on a large burner does not give you a boiling point in a shorter amount of time since the capacity of heat absorption of a liquid mass depends on the volume and the surface of the pot. Too large a pot can cause damage to the burner and surrounding hob area.

**CAUTION:** Make sure the pans are central to the burner for maximum stability and greater efficiency.

Make sure the pans are not in contact with the control knobs, otherwise the flame could overheat the knobs and permanently damage them.

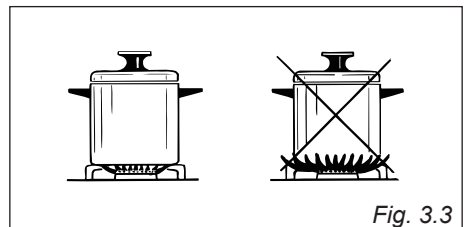


Fig. 3.3

# 4 MULTIFUNCTION ELECTRIC OVEN

## GENERAL FEATURES




As its name indicates, this is an oven that presents particular features from an operational point of view.

In fact, it is possible to insert 8 different programs to satisfy every cooking need.

The 8 positions, thermostatically controlled, are obtained by 4 heating elements which are:

- Bottom element
- Top element
- Grill element
- Circular element

**NOTE:** Upon first use, it is advisable to operate the oven to eliminate possible traces of grease on the heating elements.

- for 60 minutes in the position  (thermostat knob on position 250 °C);
- for 15 minutes in the position  (thermostat knob on position 220 °C);
- for 15 minutes in the position  (thermostat knob on position 225 °C).

## OPERATING PRINCIPLES

Heating and cooking in the MULTIFUNCTION oven are obtained in the following ways:

- by normal convection**  
The heat is produced by the upper and lower heating elements.
- by forced convection**  
A fan sucks in the air contained in the oven muffle, which sends it through the circular heating element and then sends it back through the muffle.  
Before the hot air is sucked back again by the fan to repeat the described cycle, it envelops the food in the oven, provoking a complete and rapid cooking.  
It is possible to cook several dishes simultaneously.
- by semi-forced convection**  
The heat produced by the upper and lower heating elements is distributed throughout the oven by the fan.
- by radiation**  
The heat is irradiated by the infra red grill element.
- by radiation and ventilation**  
The irradiated heat from the infra red grill element is distributed throughout the oven by the fan.
- by ventilation**  
The food is defrosted by using the fan only function without heat.

**Models with glass lid only: The cooker lid must be kept open when the oven or the grill is in use.**

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

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

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

**CAUTIONS: Do not line the oven walls or base with aluminium foil.  
Do not place baking trays or the drip tray on the base of the oven chamber.**

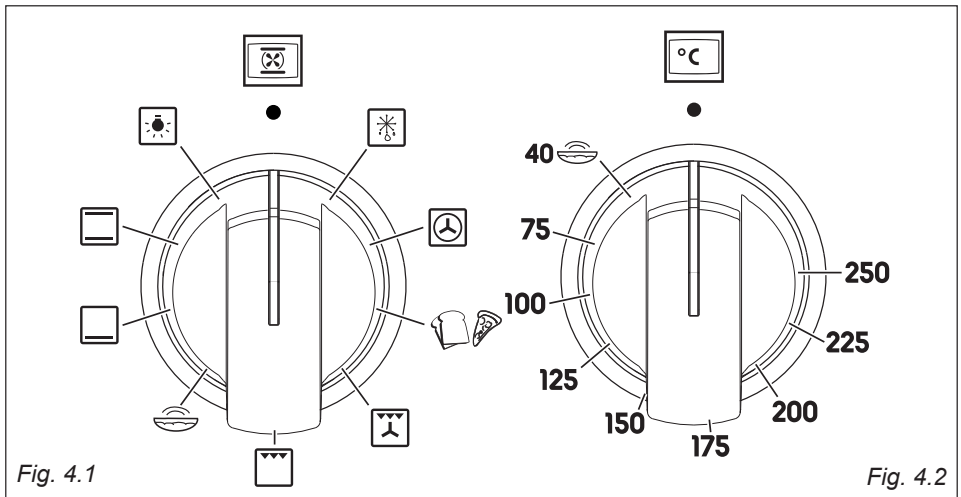


Fig. 4.1

Fig. 4.2

**NOTES: The knobs and symbols may vary.  
The symbols may be printed on the knob itself or on the control panel.**

**THERMOSTAT KNOB** (fig. 4.2)

To turn on the heating elements of the oven, set the function selector knob on the desired program and the thermostat knob onto the desired temperature.  
To set the temperature, it is necessary to make the knob indicator meet the chosen number.  
The elements will turn ON or OFF automatically according to the energy need which is determined by the thermostat.  
The oven temperature indicator light will illuminate when the oven is switched on and turns off when the oven reaches the correct temperature.  
The light will cycle on and off during cooking.

**FUNCTION SELECTOR KNOB** (fig. 4.1)

Rotate the knob clockwise to set the oven for one of the following functions:

 **OVEN LIGHT**

By turning the knob onto this setting we light the oven cavity.  
The oven remains alight while any of the functions is on.

 **TRADITIONAL CONVECTION COOKING**

The upper and lower heating elements are switched on.  
The heat is diffused by natural convection and the temperature must be regulated between 40 °C and the maximum temperature with the thermostat knob.  
It is necessary to preheat the oven before introducing the foods to be cooked.

**Recommended for:**

For foods which require the same cooking temperature both internally and externally, i. e. roasts, spare ribs, meringue, etc.





## LOWER HEATING ELEMENT

In this position only the lower element is switched on.

Heat is distributed by natural convection.

The temperature must be regulated between 40 °C and 200 °C maximum position with the thermostat knob.

### **Recommended for:**

To complete cooking of dishes that require higher temperature at the bottom.



## LEAVENING - UPPER HEATING ELEMENT

In this position only the upper element is switched on.

Heat is distributed by natural convection.

For normal cooking the temperature must be regulated between 40 °C and 250 °C Maximum, Leavening is carried out at 40 °C.

### **Recommended for:**

This mode is particularly suitable to complete cooking of dishes that require higher temperature at the top; for faster, more even leavening, all types of flour-based doughs and fresh, home-made pasta.



## GRILLING

The infra-red heating element is switched on.

The heat is diffused by radiation.

Use with the oven door closed and with the thermostat knob to between 40 and 225 °C.

**Note: It is recommended that you do not grill for longer than 30 minutes at any one time.**

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

For correct use see chapter "USE OF THE GRILL"

### **Recommended for:**

Intense grilling action for cooking with a broiler; browning, crisping, "au gratin", toasting, etc.



## VENTILATED GRILL COOKING

The infra-red ray grill and the fan are on.

The heat is mainly diffused by radiation and the fan then distributes it throughout the oven.

The temperature must be regulated between 40 °C and 225 °C maximum **for max 30 minutes**, with the thermostat knob.

It is necessary to preheat the oven for about 5 minutes.

Use with the oven door closed.

**Attention: the oven door becomes very hot during operation. Keep children away.**

For correct use see chapter "GRILLING AND AU GRATIN".

### **Recommended for:**

For grill cooking when a fast outside browning is necessary to keep the juices in, i. e. veal steak, steak, hamburger, etc.



## BREAD/PIZZA - CONVECTION COOKING WITH VENTILATION

The upper and lower heating elements and the fan turn on.

The heat coming from the top and bottom is diffused by forced convection.

The temperature must be regulated between 40 °C and the maximum position with the thermostat knob.

### **Recommended for:**

For foods of large volume and quantity which require the same internal and external degree of cooking; i.e.: bread, pizza, rolled roasts, turkey, legs, cakes, etc..



## HOT AIR COOKING

The circular element and the fan are on.

The heat is diffused by forced convection and the temperature must be regulated between 40 °C and the maximum temperature with the thermostat knob.

It is not necessary to preheat the oven.

### **Recommended for:**

For foods that must be well done on the outside and tender or rare on the inside, i. e. lasagna, lamb, roast beef, whole fish, etc.



## DEFROSTING FROZEN FOODS - ECO FUNCTION (ENERGY SAVING)

With the thermostat knob on “●” only the oven fan is on.

The defrosting is done by simple ventilation without heat.

### **Recommended for:**

To rapidly defrost frozen foods; 1 kilogram requires about one hour.

The defrosting times vary according to the quantity and type of foods to be defrosted.

### **ECO FUNCTION (ENERGY SAVING):**

The upper and lower heating elements and the fan turn on.

The heat coming from the top and bottom is diffused by forced convection.

This function reduces the appliance's energy consumption, it is therefore particularly beneficial for the gentle cooking of small quantities of food on a single shelf.

It is not necessary to preheat the oven and use with the oven door closed.

Cooking times may be longer than standard functions.

Do not use this function to preheat the oven.


### **Recommended for:**

Foods that require gentle cooking. To keep foods hot after cooking. To slowly heat already cooked foods.

# COOKING ADVICE

## STERILIZATION

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

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

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

## SIMULTANEOUS COOKING OF DIFFERENT FOODS

The MULTIFUNCTION oven set on position  and  gives simultaneous heterogeneous cooking of different foods.

Different foods such as fish, cake and meat can be cooked together without mixing the smells and flavours.


This is possible since the fats and vapors are oxidized while passing through the electrical element and therefore are not deposited onto the foods.

The only precautions to follow are:

- The cooking temperatures of the different foods must be as close to as possible, with a maximum difference of 20 °C - 25 °C.
- The introduction of the different dishes in the oven must be done at different times in relation to the cooking times of each one.

The time and energy saved with this type of cooking is obvious.

## REGENERATION

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

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

## ROASTING

To obtain classical roasting, it is necessary to remember:

- that it is advisable to maintain a temperature between 180 and 200 °C.
- that the cooking time depends on the quantity and the type of foods.

## USE OF THE GRILL


Preheat the oven for about 5 minutes.

Introduce the food to be cooked, positioning the rack as close to the grill as possible.

The dripping pan should be placed under the rack to catch the cooking juices and fats.

### Grilling with the oven door closed.

## GRILLING AND “AU GRATIN”

Set the switch to position .

The temperature must be regulated between 40 °C and 225 °C maximum with the thermostat knob. And after having preheated the oven, simply place the food on the shelf.

Close the door and let the oven operate with the thermostat on, until grilling is complete.

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

### Grilling with the oven door closed.

#### Grill with the oven door closed.

**Do not grill for longer than 30 minutes at any one time.**

**CAUTION: The oven door becomes very hot during operation. Keep children well out of reach.**

**Attention: During use the appliance becomes hot. Keep children well out of reach.**

## OVEN COOKING

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

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

## COOKING EXAMPLES

Temperatures are approximate as they vary depending on the quality and amount of food.

Remember to use ovenproof dishes and to adjust the oven temperature during cooking if necessary.

DISH	TEMPERATURE
Lasagne	220°C
Baked pasta	220°C
Pizza	225°C
Creole rice	225°C
Baked onions	190°C
Spinach crêpes	185°C
Potatoes baked in milk	185°C
Stuffed tomatoes	180°C
Cheese soufflé	170°C
Roast veal	180°C
Grilled veal chops	210°C
Chicken breasts with tomato	180°C
Grilled chicken - roast chicken	190°C
Veal loaf	175°C
Roast beef	170°C
Fillet of sole	175°C
Aromatic hake	170°C
Beignets	160°C
Ring cake	150°C
Plum tart	170°C
Jam tartlets	160°C
Sponge cake	170°C
Sweet dough	160°C
Sweet puffs	170°C
Plain sponge cake	170°C

**The oven accessories can withstand loads up to 6 kg.  
It is recommended to distribute the loads evenly.**

# PIZZA STONE

## TIPS ON GETTING THE MOST OUT OF YOUR STONE, AND KEEPING IT IN PERFECT CONDITION

The Pizza Stone is a fire-stone made exclusively from natural minerals, resistant to high temperatures (over 600 °C), for baking bread, focaccia, pies, and any flour-based product, especially pizza, in your home oven, delivering the same quality and results as professionals in bakeries and pizzerias.

There are two secrets to this stone:

1. Due to the natural porosity and millions of micro pores, the stone absorbs the humidity of the dough during the cooking process, so the bread or pizza dough dries properly, becoming crispy and crunchy, especially the crust.
2. **It retains heat** while the oven is preheated, and then releases it during the cooking process, as intense, uniform and constant heat to cook the pizza evenly on the inside. With this stone, you will never again have semi-cooked or raw dough in the middle!

## TIPS FOR KEEPING THE PIZZA STONE CLEAN OVER TIME

**Do not worry if the stone gets stained.** It is completely normal, and in fact inevitable, due to the natural porous nature of the material. Do not attempt to wash stains off, because they are permanent, and represent “character marks”, something to show off your culinary skills. Like certain cooking tools, the more it is used, the more it ages, delivering results that improve over time.

**Utmost hygiene and safety.** The Pizza Stone is entirely natural, safe, certified, and hygienic, thanks to the high temperature it is exposed to during every heating cycle, it “sterilizes” itself.

**As needed, use a utensil such as a metal spatula or knife to remove any residue from the surface of the stone (e.g. burned mozzarella).** Clearly, this must be done after having verified that the stone has cooled sufficiently to be handled.

**Never use washing up liquid on the stone.** Rinse with water only. Use a clean wet sponge to remove food residue from the stone. Do not attempt to remove greasy spots from the stone, or dark stains cause by combustion of the dough, they will not come off because of the porosity of the stone. Instead, leaving the stone in a cleaned but used state prevents things from sticking to the surface and therefore easier to use.

**Never soak the stone.** A simple rinse should be sufficient. If the stone absorbs too much liquid when cold, it might break the next time it is heated in the oven.

**Never use butter or other fats to cook on the stone.** Not only might they burn, it will also create smoke inside the oven.

To make a pizza or bread, first prepare a dough using water, yeast and flour, and allow to leaven inside a container for some hours before topping and placing in the oven.

## LEAVENING FUNCTION

The leavening function cuts the leavening time, and makes the dough uniform, elastic and easy to knead.

Compared to leavening on a surface in a room, dough leavened in the oven using our special function rises better and more quickly, saving you time and helping you make perfect dough for tasty, soft and fragrant pizzas.

Put the ball of dough into a plastic or glass oven proof container, covered with plastic film or a damp cloth, and place it on a grill in the lower level.

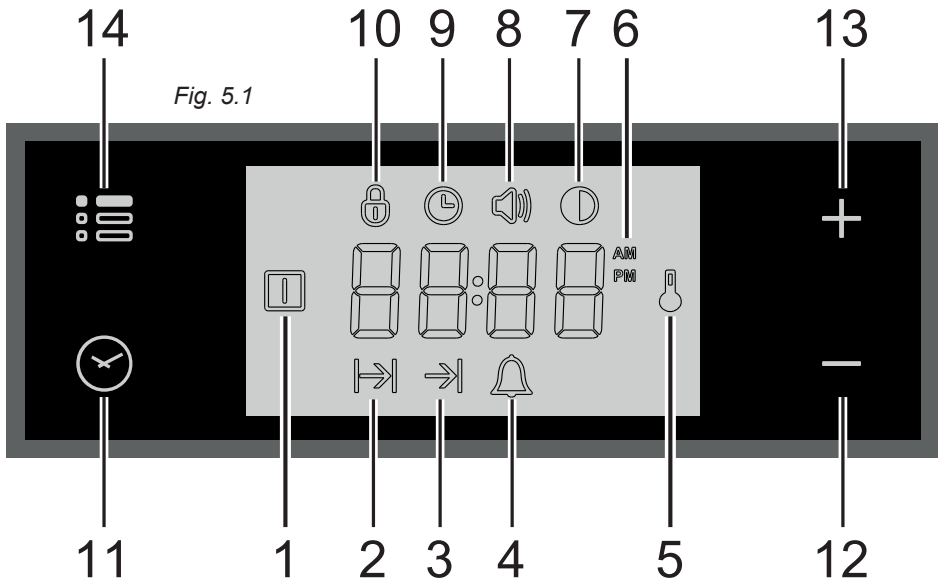
Turn the control knob to the “leavening” icon, and set the temperature to 40 degrees by turning the other control knob to the thermostat icon.

The dough is ready when it has doubled in size and the surface feels soft and elastic. This will depend greatly on the type of dough and the type of flour in the dough, and the ambient temperature in summer or winter.

Do not let the dough leavening for more than 3 hours.

# 5

## ELECTRONIC CLOCK "TOUCH-CONTROL"



### Description of display symbols:

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

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

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

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

### ATTENTION - MOST IMPORTANT:

#### ELECTRONIC PROGRAMMER DISPLAY CLEANING

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

## “TOUCH-CONTROL” KEYS

The “touch-control” keys shall be operated by the fingers (just by touching the key).

When using touch controls it is best to use the ball of your finger rather than the tip.

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

## SETTING THE CLOCK

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

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

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

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

## USING THE TIMER

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

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

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

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

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

To reset the timer in operation at any time:

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



## SEMI-AUTOMATIC COOKING

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

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

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

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

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

## AUTOMATIC COOKING

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

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

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

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

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

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

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




## **USER PREFERENCES SETTINGS**

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




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

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

To lock:



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

To unlock:

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



### **ACOUSTIC SIGNAL TONE SETTING**

It is possible to select three sound tones.

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

## SCREEN BRIGHTNESS SETTING

It is possible to select three brightness levels.

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

## TIME FORMAT

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

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

# 6

## CLEANING AND MAINTENANCE

### GENERAL ADVICE

- **Before you begin cleaning, you must ensure that the appliance is disconnected from the electrical power supply.**
- When the appliance is not being used, it is advisable to keep the gas tap closed.
- The periodical lubrication of the gas taps must be done only by specialized personnel.
- If a tap becomes stiff, do not force; contact your local After Sales Service Centre.
- It is advisable to clean when the appliance is cold and especially when cleaning the enamelled parts.
- Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
- Avoid using cleaning products with a chlorine or acidic base.
- **Important: The use of suitable protective clothing/gloves is recommended when handling or cleaning of this appliance.**

**WARNING:** When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

**Important:** The manufacturer declines all liability for possible damage caused by the use of unsuitable products to clean the appliance.

#### Attention!

The appliance gets very hot, mainly around the cooking areas. It is very important that children are not left alone in the kitchen when you are cooking.

Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

### ELECTRONIC PROGRAMMER DISPLAY CLEANING

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

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

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

#### IMPORTANT:

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

### STAINLESS STEEL AND ALUMINIUM PARTS, PAINTED AND SILK-SCREEN PRINTED SURFACES

Clean using an appropriate product.

Always dry thoroughly.

**IMPORTANT:** these parts must be cleaned very carefully to avoid scratching and abrasion. You are advised to use a soft cloth and neutral soap.

**CAUTION:** Do not use abrasive substances or non-neutral detergents as these will irreparably damage the surface.

**Note:** Continuous use may cause a change in the glaze around the burners, corresponding to the areas exposed to the heat.

## ENAMELLED PARTS

All the enamelled parts must be cleaned with a sponge and soapy water or other non-abrasive products.

Dry preferably with a microfiber or soft cloth.

Acidic substances like lemon juice, tomato sauce, vinegar etc. can damage the enamel if left too long.

## INSIDE OF OVEN

The oven should always be cleaned after use when it has cooled down.

The cavity should be cleaned using a mild detergent solution and warm water. Suitable proprietary chemical cleaners may be used after first consulting with the manufacturers recommendations and testing a small sample of the oven cavity. Abrasive cleaning agents or scouring pads/cloths should not be used on the cavity surface.

**NOTE:** The manufacturers of this appliance will accept no responsibility for damage caused by chemical or abrasive cleaning.

**Let the oven cool down and pay special attention no to touch the hot heating elements inside the oven cavity.**

## GAS TAPS

Do not let cleaning products come into contact with the valves.

Periodic lubrication of the gas taps must be carried out by specialist personnel only.

In the event of operating faults in the gas taps, call the Service Department.

## BURNERS AND PAN SUPPORTS

These parts must be cleaned using a sponge and soapy water or other suitable non-abrasive products. Dry with a soft cloth.

**Warning! Not dishwasher safe.**

After cleaning, the burners and their flame spreaders must be well dried and correctly replaced.

It is very important to check that the burner flame spreader and the cap have

been correctly positioned. Failure to do so can cause serious problems with correct combustion and may cause irreversible damage to the hob surface.

Check that the electrode “**S**” (figs. 6.1 - 6.3) next to each burner is always clean to ensure troublefree sparking.

Check that the probe “**T**” (figs. 6.1 - 6.3) next to each burner is always clean to ensure correct operation of the safety valves.

**Both the probe and ignition plug must be very carefully cleaned.**

**Note: To avoid damage to the electric ignition do not use it when the burners are not in place.**

**Note: Continuous use may cause a change in the glaze around the burners and grids, corresponding to the areas exposed to the heat. This is a natural phenomenon and does not prevent the parts from working properly.**

## CORRECT REPLACEMENT OF THE AUXILIARY SEMI-RAPID AND RAPID BURNERS

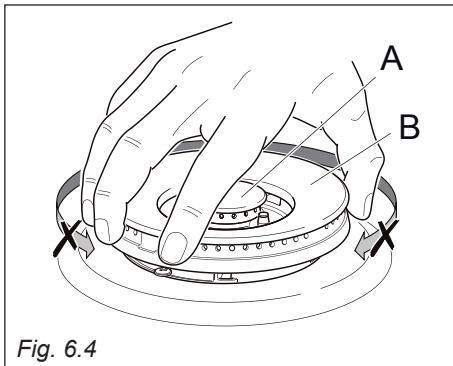
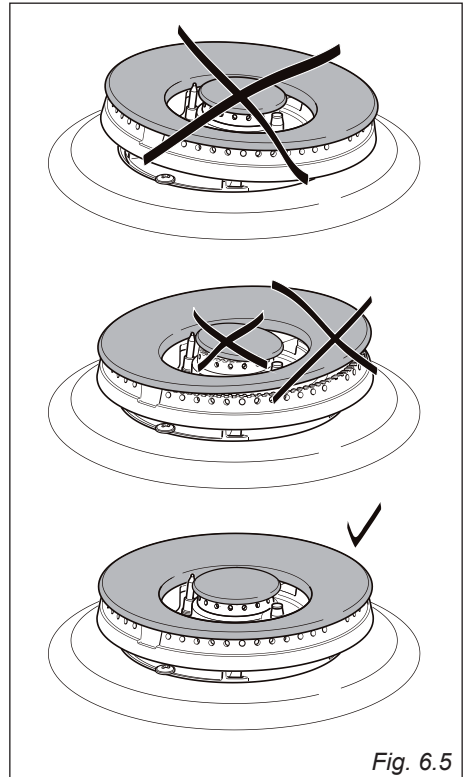
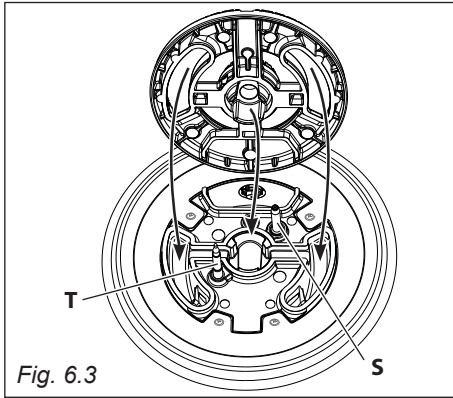
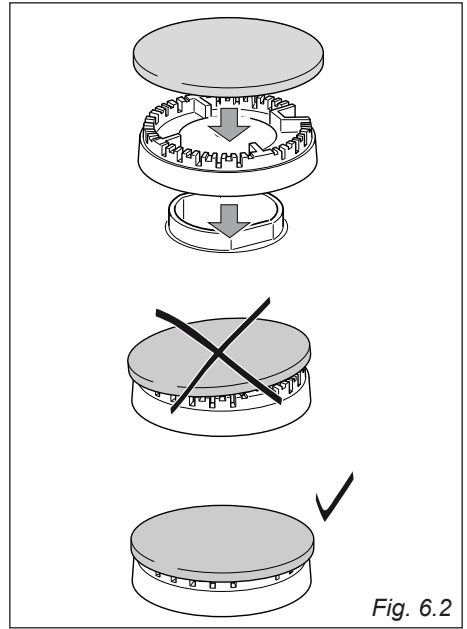
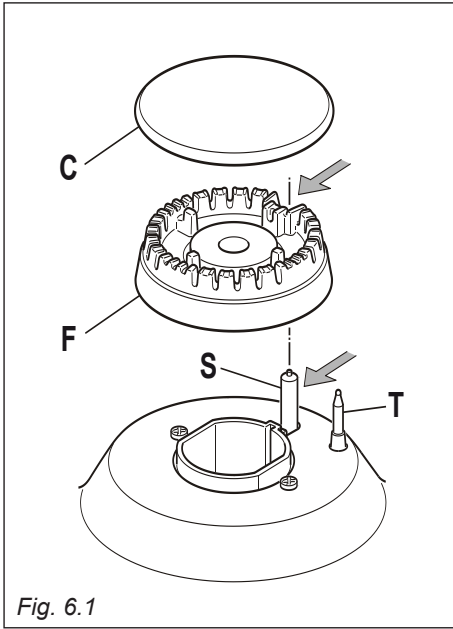
It is very important to check that the burner flame distributor “**F**” and the cap “**C**” has been correctly positioned (see figs. 6.1 - 6.2) - failure to do so can cause serious problems.

## CORRECT REPLACEMENT OF THE DOUBLE RING COMPACT BURNER

The double ring compact burner must be correctly positioned (see fig. 6.5); the burner rib must be entered in their lodgment as shown by the arrow (fig. 6.3).

The burner correctly positioned must not rotate (fig. 6.4).

Then position the cap “**A**” and the ring “**B**” (figs. 6.4 - 6.5).



## ASSEMBLY AND DISMANTLING OF THE SIDE RUNNER FRAMES

### 1. Models with embossed cavity

The oven shelf must be inserted operating as per figure 6.6.

The oven shelf is provided with a security block to prevent accidental extraction.

It must be inserted operating as per figure 6.8.

To pull it out operate in the inverse order.

### 2. Models with side runner frames:

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

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

- Slide in, on the guides, the shelf and the tray (fig. 6.8).
- The shelf must be fitted so that the safety catch, which stops it sliding out, faces the inside of the oven; the guard rail shall be at the back.
- To dismantle, operate in reverse order.

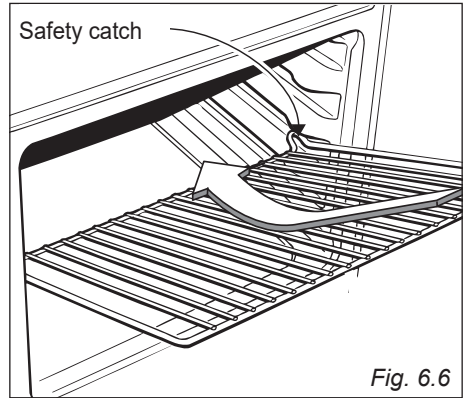


Fig. 6.6

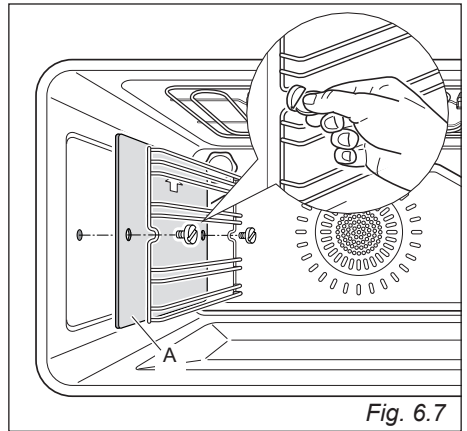


Fig. 6.7

## ADVICE FOR USE AND MAINTENANCE OF SELF CLEANING PANELS

The self cleaning panels are covered with a special microporous enamel which, absorbs and removes oil and fat splashes during normal baking over 200 °C.

If, after cooking very fatty foods, the panels remain dirty, operate the oven empty on max temperature for about 30 minutes.

These panels do not require to be cleaned, however it is advised to periodically remove them from the oven (at least the side panels) and to wash them with tepid soapy water and then wipe off with a soft cloth.

**DO NOT CLEAN OR WASH THEM WITH ABRASIVE PRODUCTS OR WITH PRODUCTS CONTAINING ACIDS OR ALKALIS.**

The side panels are reversible and when the microporous enamel degrades, they can be turned to the other side.

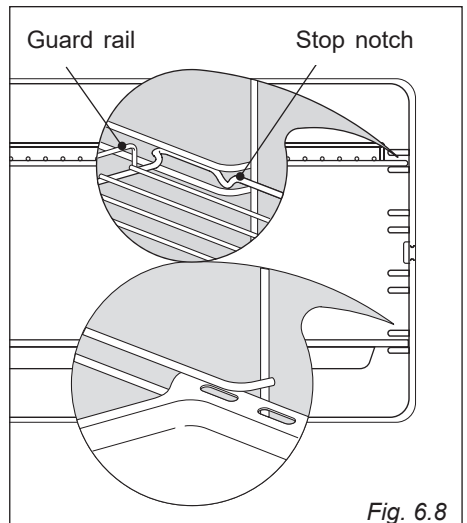


Fig. 6.8

## TELESCOPIC SLIDING SHELF SUPPORTS (some models only)

The telescopic sliding shelf support makes it safer and easier to insert and remove the oven shelf.

It stops when it is pulled out to the maximum position.

**Important! When installing the sliding shelf support, make sure that you fit:**

- The slides to the top wire of a rack. They do not fit on the lower wire.
- The slides so that they run out towards the oven door.
- Both sides of each pair of shelf slides.
- Both sides on the same level.

To fix the sliding shelf supports onto the side racks:

- Fit the side runner frames into the holes on the side walls inside the oven. (fig. 6.7).
- Fit the sliding shelf supports onto the top wire of a rack and press (fig. 6.9). You will hear a click as the safety locks clip over the wire.

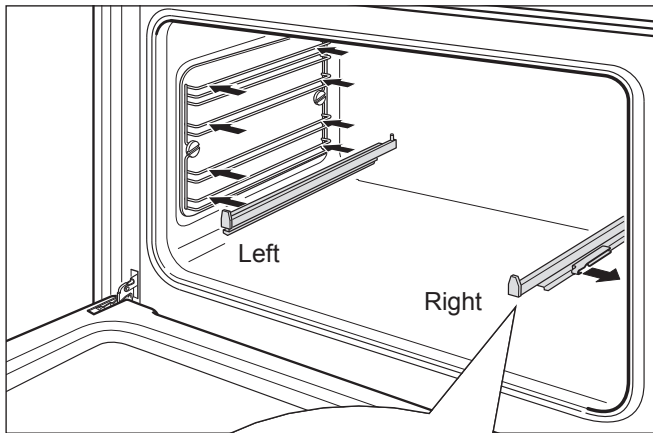
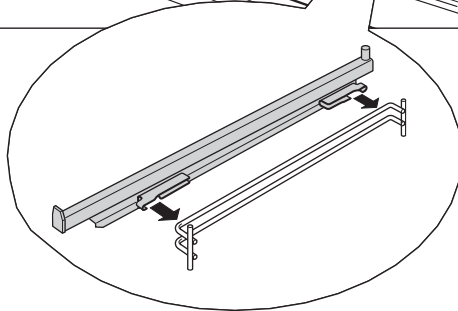


Fig. 6.9



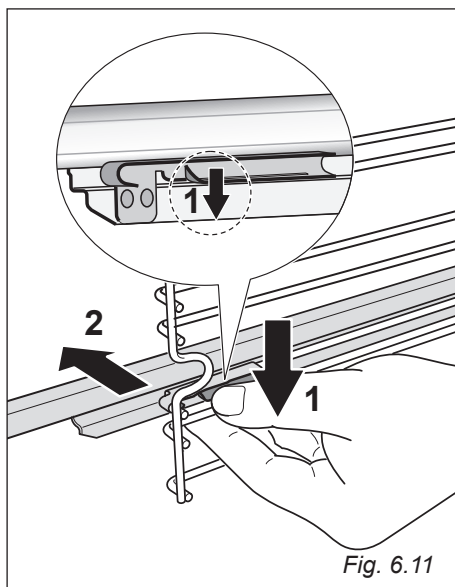
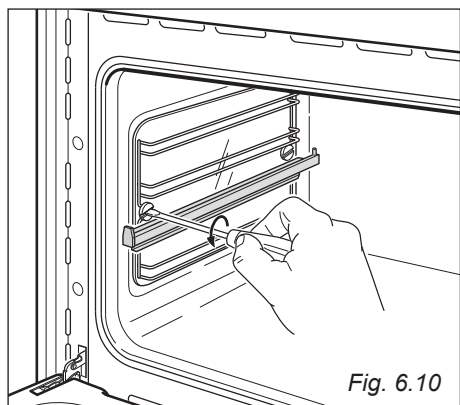


To remove the RH and LH sliding guides from the wire support:

- Remove the side racks by unscrewing the fixing screws (fig. 6.10).
- Lay down the sliding shelf support and side racks, with the telescopic sliding shelf support underneath.
- Find the safety locks. These are the tabs that clip over the fixing wire (arrow 1 in fig. 6.11).
- Pull the safety locks away from the fixing wire to release the sliding guide (arrow 2 in fig. 6.11).

Cleaning the sliding shelf supports:

- Wipe the supports with a damp cloth and a mild detergent only.
- Do not wash them in the dishwasher, immerse them in soapy water, or use oven cleaner on them.



## REPLACING THE OVEN LAMPS

**WARNING:** Ensure the appliance is switched off and disconnected from the electrical power supply before replacing the lamp to avoid the possibility of electric shock.

- Let the oven cavity and the heating elements to cool down;
- Switch off the electrical supply;
- Remove the protective cover "A" (fig. 6.12);
- Replace the halogen lamp "B" with a new one suitable for high temperatures (300 °C) having the following specifications: 220-240V, 50-60 Hz and same power (check watt power as stamped in the lamp itself) of the replaced lamp;

**IMPORTANT WARNING:** Never replace the bulb with bare hands; contamination from your fingers can cause premature failure. Always use a clean cloth or gloves;

- Refit the protective cover "A";

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

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

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

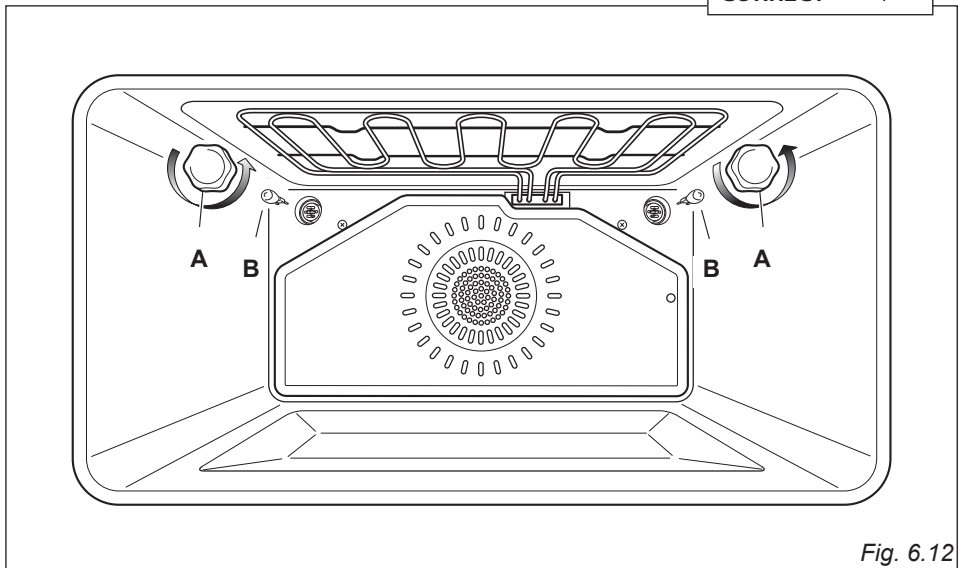
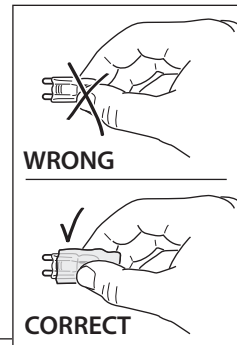


Fig. 6.12

## GREASE FILTER (some models only)

- A special screen can be fitted at the back of the oven to catch grease particles, mainly when meat is being roasted (fig. 6.13).
- Slide in the grease filter on the back of the oven as in fig. 6.13.  
**Clean the filter after any cooking!**
- The grease filter can be removed for cleaning and should be washed regularly in hot soapy water. Always clean the filter after cooking as any solid residues on it might adversely affect the oven performance.
- Always dry the filter properly before fitting it back into the oven.

**CAUTION: When baking pastry etc. this filter should be removed.**

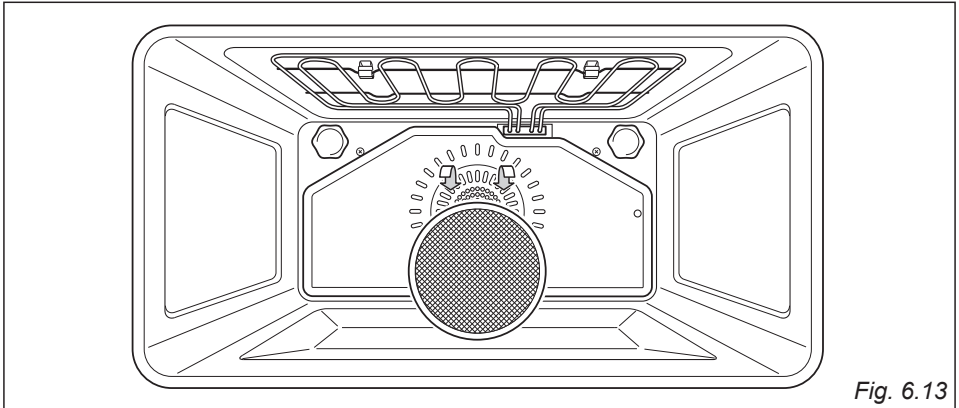


Fig. 6.13

## STORAGE COMPARTMENT

The storage compartment is accessible through the pivoting panel (fig. 6.14).

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

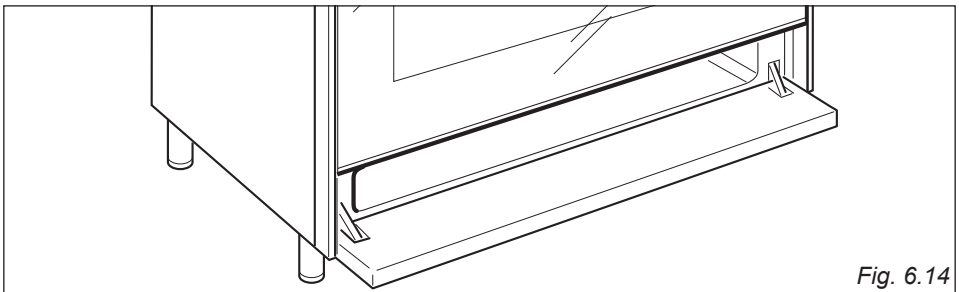


Fig. 6.14

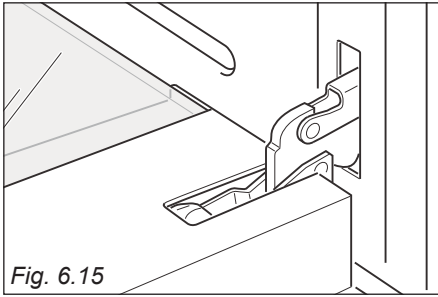


Fig. 6.15

## REMOVING THE OVEN DOOR

The oven door can easily be removed as follows:

- Open the door to the full extent (fig. 6.15).
- Open the lever “A” completely on the left and right hinges (fig. 6.16).
- Hold the door as shown in fig. 6.18.
- Gently close the door (fig. 6.17) until left and right hinge levers “A” are hooked to part “B” of the door (fig. 6.16).
- Withdraw the hinge hooks from their location following arrow “C” (fig. 6.19).
- Rest the door on a soft surface.

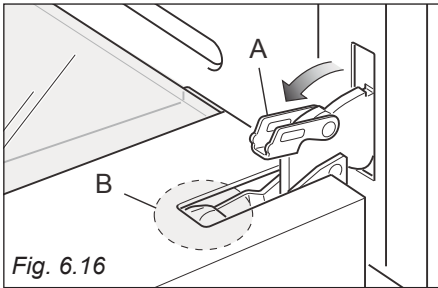


Fig. 6.16

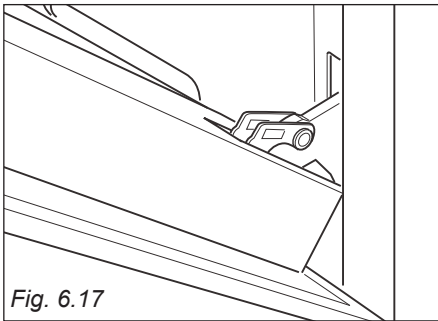


Fig. 6.17

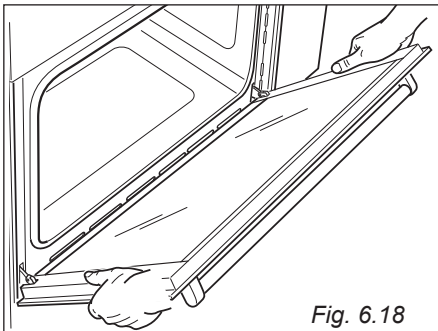


Fig. 6.18

### Important!

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

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

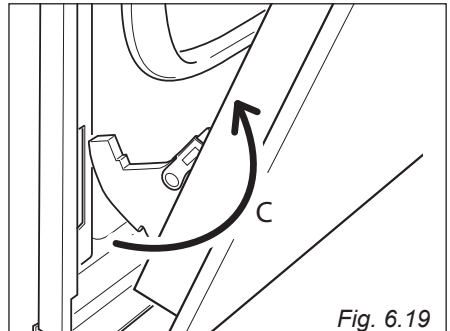
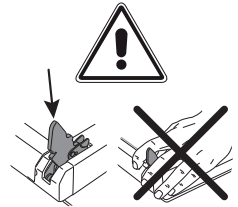
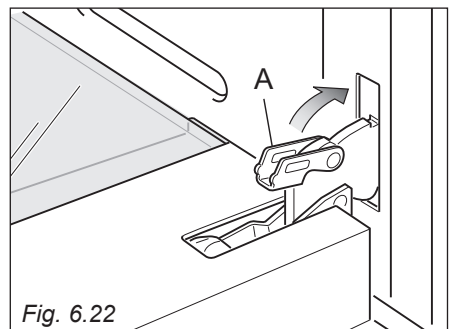
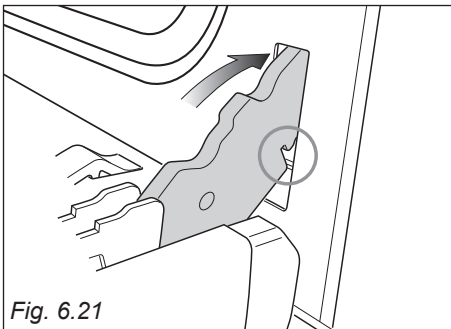
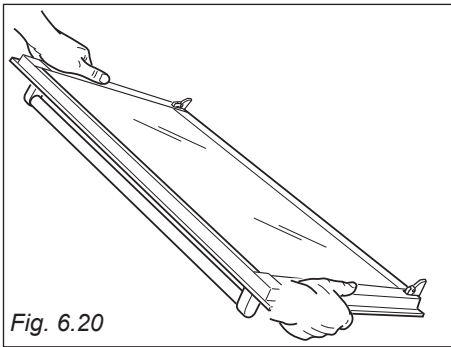


Fig. 6.19

## REFIT THE DOOR

1. Hold the door firmly (fig. 6.20).
2. Insert the hinge tongues into the slots, making sure that the groove drops into place as shown in the figure 6.21.
3. Open the door to its full extent.
4. Fully close the levers "A" on the left and right hinges, as shown in the figure 6.22.
5. Close the door and check that it is properly in place.









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The manufacturer will not be responsible for any inaccuracy resulting from printing or transcript errors contained in this brochure. We reserve the right to carry out modifications to products as required, including the interests of consumption, without prejudice to the characteristics relating to safety or function.