

COOKERS

100% ELBA QUALITY  
MADE IN ITALY



**ELBA**  
TALENT FOR COOKING



Made in Italy

***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.***

## 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.

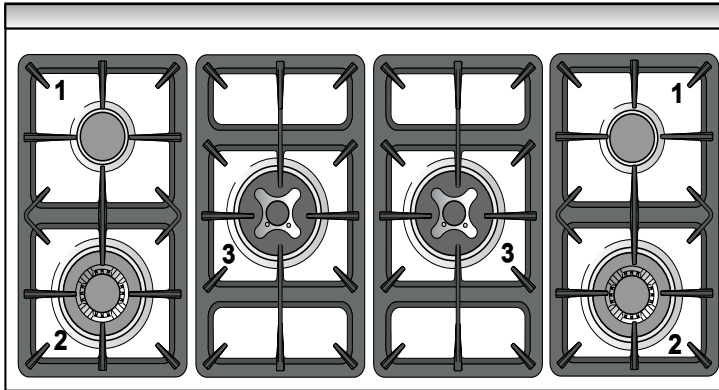
- **WARNING:** During use the appliance and its accessible parts become hot; they remain hot for some time after use.
  - Care should be taken to avoid touching heating elements (on the hob and inside the oven).
  - The door is hot, use the handle.
  - To avoid burns and scalds, young children should 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 32.
- If the power supply cable is damaged, it must be replaced only by an authorized service agent in order to avoid a hazard.

# 1

## COOKING HOBS

Fig. 1.1



### COOKING HOB

- |                            |         |
|----------------------------|---------|
| 1. Semi-rapid burner (SR)  | 1,75 kW |
| 2. Triple-ring burner (TR) | 3,50 kW |
| 3. Dual burner (D)         | 4,50 kW |

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

#### Note:

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 PANELS

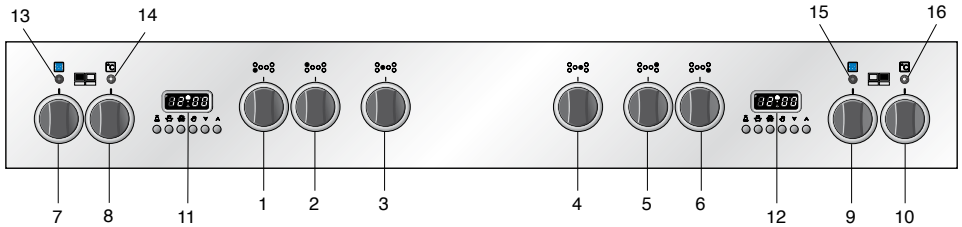


Fig. 2.1

### CONTROL PANEL - Controls description

#### Gas cooking hob controls:

1. Front left burner (2) control knob
2. Rear left burner (1) control knob
3. Central left dual burner (3) control knob
4. Central right dual burner (3) control knob
5. Rear right burner (1) control knob
6. Front right burner (2) control knob

#### Left oven controls:

7. Multifunction oven switch knob
8. Multifunction oven thermostat knob
11. Electronic programmer
13. Function indicator light
14. Temperature indicator light

#### Right oven controls:

9. Multifunction oven switch knob
10. Multifunction oven thermostat knob
12. Electronic programmer
15. Function indicator light
16. Temperature indicator light

#### Note:

This appliance incorporates a safety cooling fan which you will hear operating whenever the oven or grill are in use.

This fan is to reduce the external temperature of the appliance and cool the internal components.



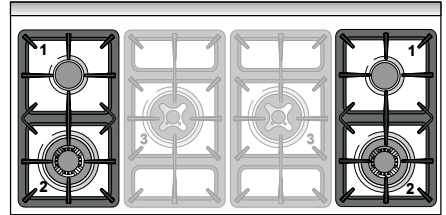
# 3

## USE OF COOKING HOB


### GAS BURNERS (Semi-rapid and triple ring)


Gas flow to the burners is adjusted by turning the knobs (illustrated in fig. 3.1) which control the valves.


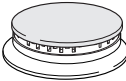
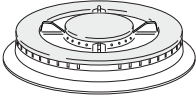




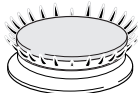
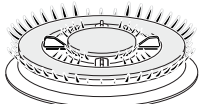
Turning the knob so that the symbols printed on itself point to the symbol printed on the control panel achieves the following functions:



The maximum aperture position permits rapid boiling of liquids, whereas the minimum aperture position allows simmer 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  position.

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  positions.



Knob position	Function	SEMI-RAPID burner	TRIPLE RING burner
	Closed valve		
	Maximum rate		
	Minimum rate		

## LIGHTING GAS BURNERS FITTED WITH SAFETY VALVE DEVICE (Semi-rapid and triple-ring burners)

In order to light the burner, you must:

- 1 – Push and turn the knob in an anti-clockwise direction up to the  position (maximum rate), push in and hold the knob until the flame has been lit (fig. 3.2).


The sparks produced by the lighter situated inside the relative burner will light the flame.

In the event that the local gas supply conditions makes it difficult to light the burner in  position, try again with the knob in  position.

If there is no main electrical supply, bring a lighted match close to the burner.

- 2 – Wait for about ten seconds after the gas burner has been lit before letting go the knob (safety device 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.

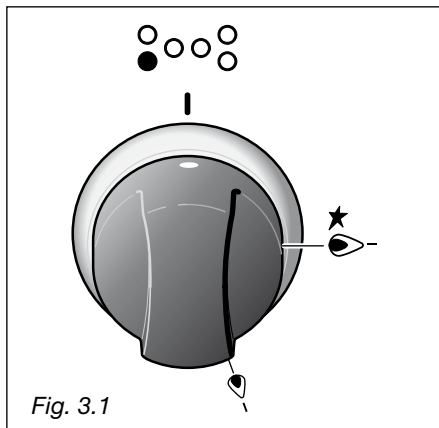


Fig. 3.1

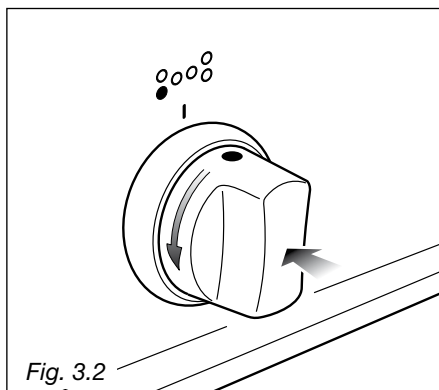


Fig. 3.2

**NOTE:** The knob and symbols may vary.

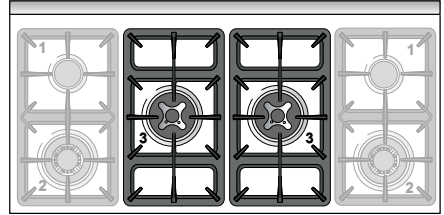
**N.B.** When the cooker top is not being used, set the gas knobs to their closed positions and also close the cock valve on the gas bottle or the main gas supply line.

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

## GAS BURNERS (Dual)

The Dual Burner is a very flexible burner which allows different regulations and optimal cooking.

It is composed by one inner and two outer crowns; the flame of the inner crown can be regulated separately from the flames of the outer crowns.



The Dual Burner can be used:

- as a small burner (flame produced only by the inner crown) which can be adjusted from the maximum (★▲◎) to the minimum (▲◎) position.


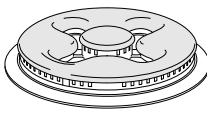

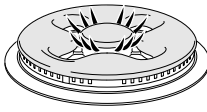

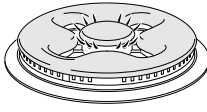




Intermediate operating adjustments can be achieved by positioning the indicator between the maximum and minimum opening positions, and never between the maximum opening and ● position.

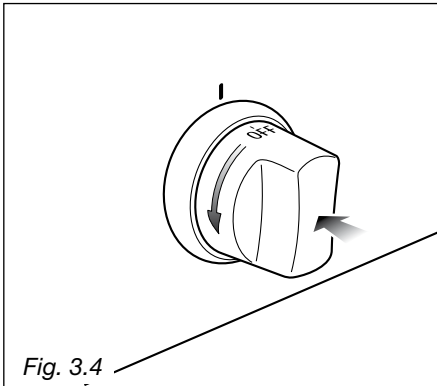
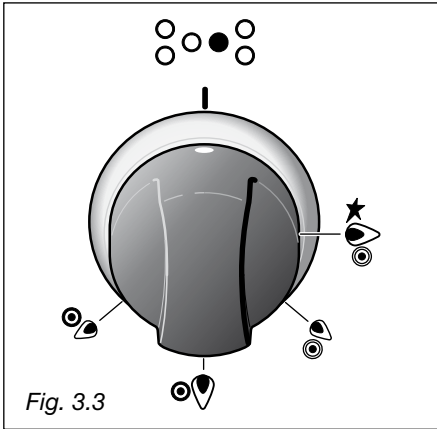
- as a high-power burner (all flames produced simultaneously by inner and outer crowns) which can be adjusted from the maximum (▲◎) to the minimum (▲◎) position.

Gas flow to the burner is adjusted by turning the knob (illustrated in fig. 3.3) which controls the valves.

Turning the knob so that the symbols printed on itself point to the symbol printed on the control panel achieves the following functions:

**Note:** To change from using the inner crown only to using both the inner and outer crowns together, press the control knob down before turning it. You have to do the same when going from using both crowns to using just the inner crown.

Knob position	Function	DUAL burner
	<p>Closed valve</p>	
	<p>Maximum rate of inner crown (only inner flame at the maximum)</p>	
	<p>Minimum rate of inner crown (only inner flame at the minimum)</p>	
	<p>Maximum rate of inner + outer crowns (inside and outside flames in simultaneously at the maximum)</p>	
	<p>Minimum rate of inner + outer crowns (inside and outside flames in simultaneously at the minimum)</p>	



## LIGHTING GAS BURNERS FITTED WITH SAFETY VALVE DEVICE (Dual Burners)

In order to light the burner, you must:

- 1 – Push and turn the knob in an anti-clockwise direction up to the ★▲ position (maximum rate of inner crown); push in and hold the knob until the flame has been lit.

The sparks produced by the lighter situated inside the relative burner will light the flame.

In the event that the local gas supply conditions makes it difficult to light the burner in ★▲ position, try again with the knob in ▲ position.

If there is no main electrical supply connection, bring a lighted match close to the burner.

- 2 – Wait for about ten seconds after the gas burner has been lit before letting go the knob (safety device 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.

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

**N.B.** When the cooker top 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.

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

## 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:

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

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BURNERS	MINIMUM	MAXIMUM
Semi-rapid	16 cm	24 cm
Triple-ring	26 cm	28 cm
Wok	max 36 cm	

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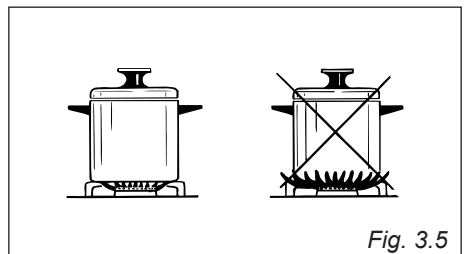
**do not use pans with concave or convex bases**

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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.



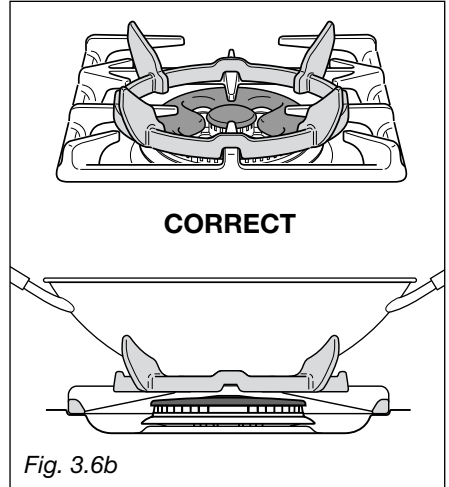
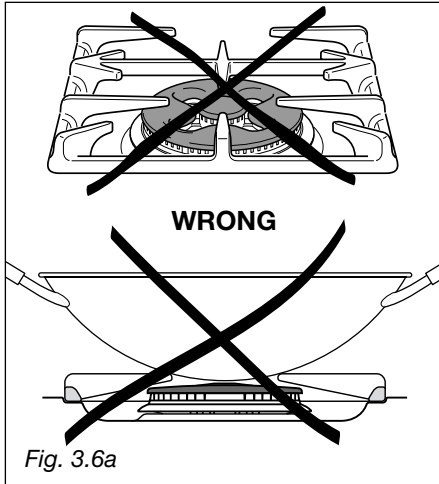
*Fig. 3.5*

## CORRECT USE OF DUAL BURNERS (Fig.-3.6a - 3.6b)

The flat-bottomed pans are to be placed directly onto the pan-support.  
When using a WOK you need to place the supplied stand in the burner to avoid any faulty operation of the dual burner (Figs.-3.6a - 3.6b).

### IMPORTANT:

The special grille for wok pans (fig. 3.6b) **MUST BE PLACED ONLY** over the pan-rest for the dual burner.



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

**Keep children away.**

**Very important: the oven must always be used with the oven door CLOSED.**




## 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 7 different programs to satisfy every cooking need. The 7 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 for 30 minutes in the position  and for another 30 minutes at the maximum temperature (thermostat knob on position 250) in the positions  and , to eliminate possible traces of grease on the heating elements.

Clean the oven and accessories with warm water and washing-up liquid.

## OPERATING PRINCIPLES

Heating and cooking in the MULTI-FUNCTION oven are obtained in the following ways:

### a. by normal convection

The heat is produced by the upper and lower heating elements.

### b. by forced convection

A fan sucks in the air contained in the oven, which circulates it through the circular heating element and then forced back into the oven by the fan. 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.

### c. by semi-forced convection

The heat produced by the upper and lower heating elements is distributed throughout the oven by the fan.

### d. by radiation

The heat is radiated by the infra red grill element.

### e. by radiation and ventilation

The radiated heat from the infra red grill element is distributed throughout the oven by the fan.

### f. by ventilation

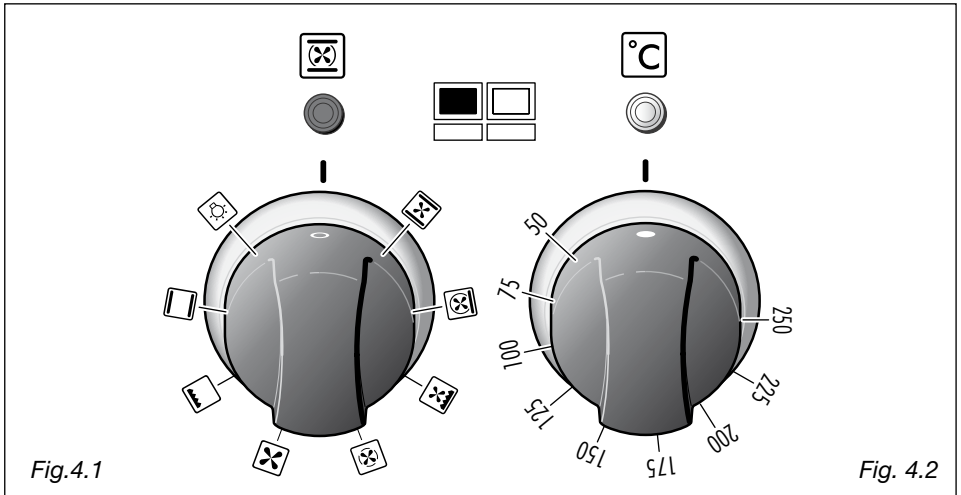
The food is defrosted by using the fan only function without heat.

### WARNING:

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

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





**THERMOSTAT KNOB** (Fig. 4.2)

This only sets the cooking temperature and does not switch the oven on. Rotate clockwise until the required temperature is reached (from **50 to 250° C**). The temperature indicator light signals when the heating elements are switched on or switched off.

**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 50° C and 225° C 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.



## GRILLING

The infra-red heating element is switched on. The heat is diffused by radiation.

**Use with the oven door closed** and the thermostat knob between **50°** and **200 °C max.**

**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.



## DEFROSTING FROZEN FOODS

Only the oven fan is on. To be used with the thermostat knob on “●” because the other positions have no effect. 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.



## 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 50° and 250 °C 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.



## 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 50° and 200 °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.**

**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 “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.



## THAWING AND WARMING UP

The upper element and the circular element connected in series, are switched on; also the fan is on. The heat is diffused by forced convection with the most heat being produced by the upper element.

The temperature must be regulated between 50° and 140 °C with the thermostat knob.

### **Recommended for:**

To keep foods hot after cooking. To slowly heat already cooked foods.



## 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 50° and 250 °C with the thermostat knob.


### **Recommended for:**

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

## COOKING ADVICE


### STERILIZATION

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

- a. Set the switch to position .
- b. Set the thermostat knob to position 185 °C and preheat the oven.
- c. Fill the dripping pan with hot water.
- d. 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.

### 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.

## SIMULTANEOUS COOKING OF DIFFERENT FOODS

The MULTI-FUNCTION 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° - 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.

### 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.**

**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.**

## GRILLING AND "AU GRATIN"

Set the switch to position .

Set the thermostat to position 200 °C 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.

**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.**

## OVEN COOKING

Before introducing the food, preheat the oven to the desired temperature.

For a correct preheating operation, it is advisable to remove the tray from the oven and introduce it together with the food, when the oven has reached the desired temperature.

Check 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.

DISHES	TEMPERATURE
Cakes	180°
Doughnuts	180°
Cheese soufflé	200°
Potatoes soufflé	200°
Roast veal	200°
Spinach crepes	200°
Potatoes in milk	200°
Chicken breasts in tomato	200°
Sole fish filet	200°
Whiting	200°
Cream puffs	200°
Plum pie	200°
Meat balls	200°
Veal meatloaf	200°
Grilled chicken - roast chicken	220°
Baked lasagna	220°
Roast beef	220°
Oven cooked pasta	220°
Lemon cake	220°
Rice creol	225°
Baked onions	225°
Stuffed potatoes	225°
Grilled veal joint	225°
Marmalade pie	225°
Pound cake	225°
Turkish shishkebab	250°
Pizza with anchovies	250°







# 5 ELECTRONIC PROGRAMMER

If you use the oven for none automatic or semi-automatic cooking, ensure programmer is set to manual position by pushing  button.

The electronic programmer is a device which groups together the following functions:

- 24 hours clock with illuminated display.
- Timer (up to 23 hours and 59 minutes).
- Program for automatic oven cooking.
- Program for semi-automatic oven cooking.

## Description of the buttons:

-  Timer.
-  Cooking time.
-  End of cooking time.
-  Manual position and cancellation of the inserted cooking program.
-  Advancement of the numbers of all programs.
-  Turning back of the numbers of all programs and changing the frequency of the audible signal.

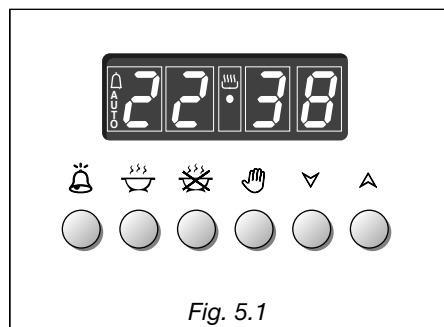



Fig. 5.1


## Description of the lighted symbols:

**AUTO** - *flashing* - Programmer in automatic position but not programmed



**AUTO** - *always lighted* - Programmer in automatic position with program inserted.

 Automatic cooking taking place.

 Timer in operation.

 and **AUTO** - *flashing* - Program error.

(The time of day lies between the calculated cooking start and end time).

**Note:** Select a function by the respective button and, in 5 seconds, set the required time with the  /  buttons ("one-hand" operation).

An energy black-out makes the clock go to zero and cancels the set programs.

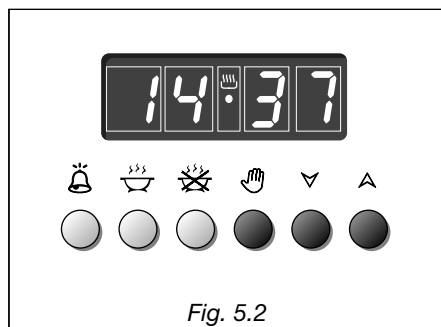









Fig. 5.2

## ELECTRONIC CLOCK (fig. 5.2)

The programmer is equipped with an electronic clock with lighted numbers which indicates hours and minutes.



Upon immediate connection of the oven or after a blackout, three zeros will flash on the programmer panel.


To set the hour it is necessary to push the  button and then the  or  button until you have set the exact hour (fig. 5.2).

In another way push simultaneously the   two buttons and at the same time push the  or  button.

**Nota:** The hour setting delete any program.

## NORMAL COOKING WITHOUT THE USE OF THE PROGRAMMER


To manually use the oven, that is, without the aid of the programmer, it is necessary to cancel the flashing **AUTO** by pushing the button  (**AUTO** will be switched off and the symbol  will go on - Fig. 5.3).




**Attention:** If the **AUTO** is steady lighted (which means a cooking program has already been inserted), by pushing the button  you have the cancellation of the program and the switching to manual.


**If the oven is switch on, you must switch off manually.**


## ELECTRONIC TIMER


The timer program consists only of a buzzer which may be set for a maximum period of 23 hours and 59 minutes.

If the **AUTO** flashing push the  button.


To set the time, push the  button and the  or  until you obtain the desired time in the panel (fig. 5.4).

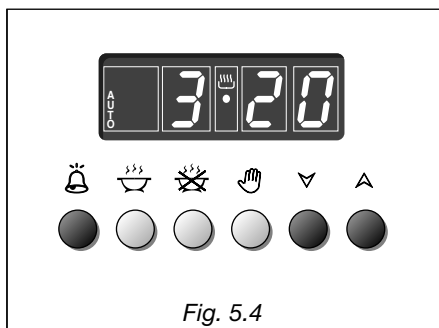
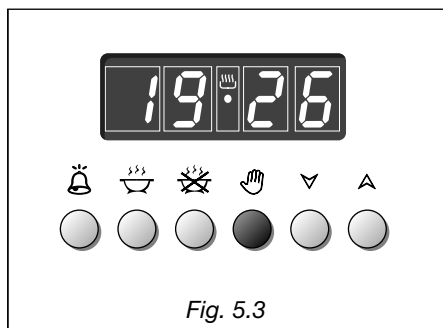
Having finished the setting, the clock hour will appear on the panel and the  symbol will be lighted.

The countdown will start immediately and may be seen at any moment on the panel by simply pressing the button .

At the end of the time, the  symbol will be switched off and an intermittent buzzer will go off; this can be stopped by pressing one of any of the buttons.

## SETTING THE FREQUENCY OF THE AUDIBLE SIGNAL




The selection from 3 possibilities of sound can be made by pressing the  button.




## SEMI - AUTOMATIC COOKING




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


To effect the semi-automatic cooking there are two way:

1.-Set the length of the cooking time by pushing the  button and the  button to advance, or  to go backwards if you have passed the desired time (Fig. 5.5).

The **AUTO** and the  symbol will be on.



or

2. Set the end of the cooking time by pushing the  button and the  button to advance, or  to go backwards if you have passed the desired time (Fig. 5.6).


**AUTO** and the  symbol will be on.


Then set the temperature and the cooking program using the oven switch and thermostat knobs (see specific chapters).

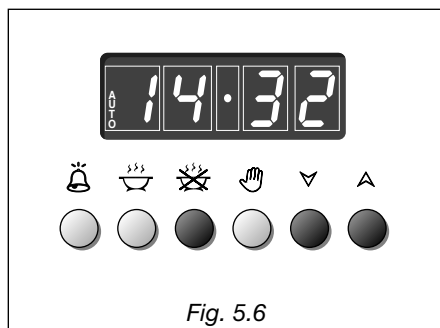
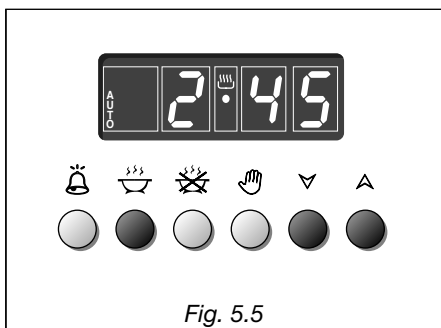
The oven is switched on and it will be switched of automatically at the end of the desired time.

During cooking, the  symbol remains on and by pressing the button  you can see the time that remains till the end of the cooking.

The cooking program can be cancelled at any moment by pushing the  button.

At the end of the cooking, the oven and the  symbol will turn off, the **AUTO** will flash and a buzzer will give off; that can be stopped by pushing any of the buttons.

Turn the switch and thermostat knobs to zero and put the programmer onto "manual" by pressing the  button.












# AUTOMATIC OVEN COOKING


(Figs. 5.7 - 5.8)

To cook food automatically in the oven, it is necessary to:


1. Set the length of the cooking time
2. Set the end of the cooking time
3. Set the temperature and the oven cooking program.


These operations are done in the following way:

1. Set the length of the cooking time by pushing the  button and the  button to advance, or  to go back if you have passed the desired time (fig. 5.7). The **AUTO** and the  symbol will be on.
2. Set the end of the cooking time by pressing the  button (the cooking time already added to the clock time will appear), and the  button (fig. 5.8); if you pass the desired time you may get back by pushing the  button.


After this setting, the  symbol will go off. If after this setting, the **AUTO** flash on the panel and a buzzer gives off, it means there was an error in the programming, that is that the cooking cycle has been superimposed on the clock. In this case, modify the end of cooking time or the cooking time itself by following again the above mentioned instructions.


3. Set the temperature and the cooking program by using the switch and thermostat knobs of the oven (see specific chapters).

Now the oven is programmed and everything will work automatically, that is the oven will turn on at the right moment to end the cooking at the established hour. During cooking, the  symbol remains on.

By pushing the  button you can see the time that remains until the end of cooking.

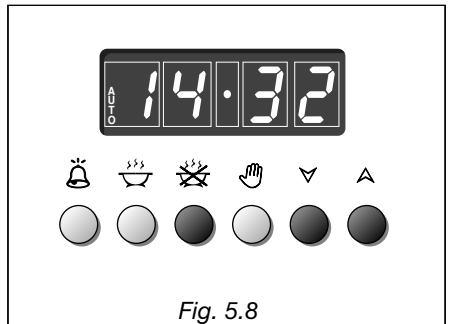
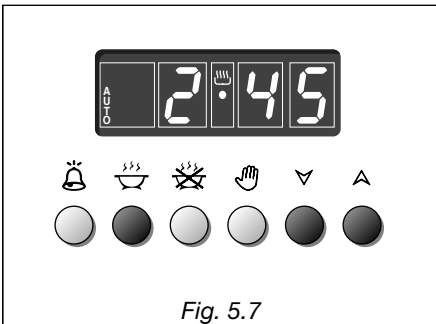
**The cooking program may be cancelled in any moment by pushing .**

At the end of the cooking time the oven will turn off automatically, the  symbol will turn off, **AUTO** will flash and a buzzer will be released, which can be turned off by pushing any of the buttons.

Turn the switch and thermostat knobs to zero and put the programmer onto "manual" by pressing the  button.

**Attention:** An energy blackout makes the clock go to zero and cancels the set programs.


After a blackout, three zeros will flash on the panel.



## IMPORTANT – MAIN OVEN NOT WORKING

If the main Oven is not working, it may have been accidentally set to “AUTOMATIC” or the power to the appliance was interrupted. If the Timer is showing the letter “**AUTO**” as below or the time of day is flashing, the Oven may not turn on or be delayed in its operation.



Before requesting a service call, please refer to the timer set up instructions in this handbook and ensure the timer is set to “MANUAL” operation ensuring the cook symbol  appears in the timer as shown below.



**NB. A service charge will be made if an engineer is called out to re-set the timer, as this is not covered by the guarantee.**

# 6

## CLEANING AND MAINTENANCE

### GENERAL ADVICE

- **Before you begin cleaning, you must ensure that the appliance is switched off.**
- 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.
- Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.

#### **Important:**

**The use of suitable protective clothing/gloves is recommended when handling or cleaning of this appliance.**

- Clean surfaces with a damp cloth and use gentle, neutral cleaning products. Dry with a clean, dry cloth.
- **IMPORTANT:** Do not use any abrasive products (e.g. certain types of sponge) and/or aggressive products (e.g. caustic soda, products containing corrosive substances), which could cause irreparable surface damage.

#### **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.

### ENAMELLED PARTS

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

Dry preferably with a microfibre or soft cloth.

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

**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.

## 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.

## STAINLESS STEEL SURFACES (COATED)

### CAUTION

The stainless steel front panels on this cooker (facia, oven door, drawer) are protected by a finger-print proof lacquer. To avoid damaging this lacquer, do not clean the stainless steel with abrasive cleaners or abrasive cloths or scouring pads.

**ONLY SOAP/WARM WATER MUST BE USED TO CLEAN THE STAINLESS STEEL SURFACES.**

## STAINLESS STEEL SURFACES (UNCOATED)

The hob + sides are made from uncoated stainless steel and can be cleaned with an appropriate stainless steel cleaner.

## INSIDE OF OVEN

- The oven should always be cleaned after use when it has cooled down.
- Remove and refit the side runner frames as described on the chapter "ASSEMBLY AND DISMANTLING OF THE SIDE RUNNER FRAMES".
- 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.
- Side runner frames, tray, lower panel and rack can be removed and washed in the sink.

**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

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.

**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 BURNERS

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

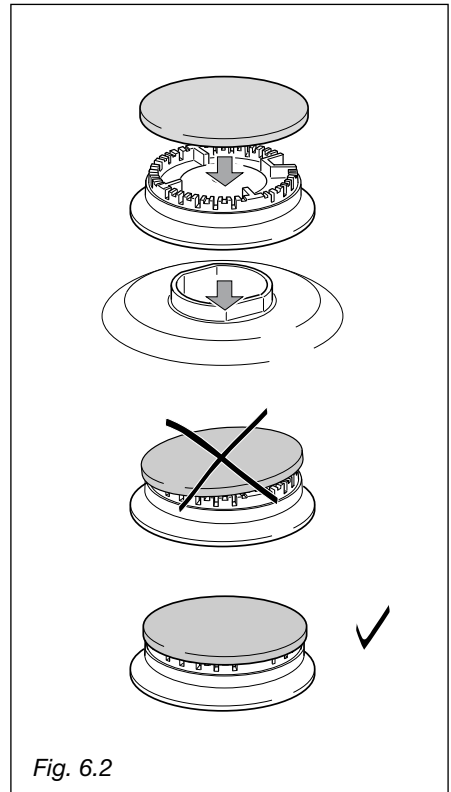
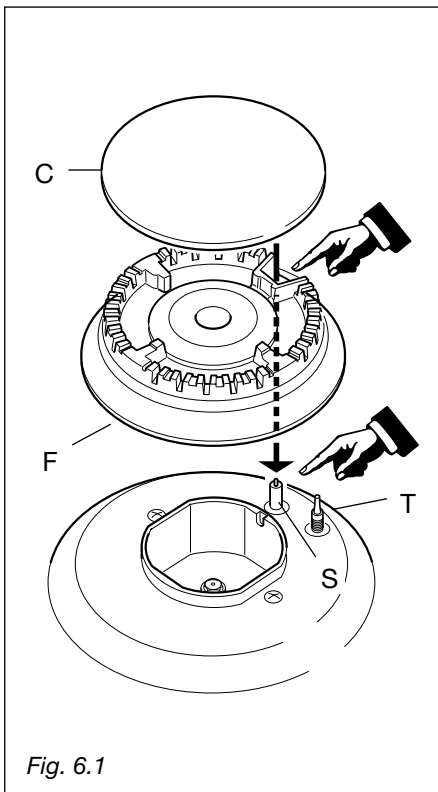
Check that the electrode **S** (fig. 6.1) is always clean to ensure trouble-free sparking.

Check that the probe **T** (fig. 6.1) 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:**

**The electrode "S" must be very carefully cleaned. To avoid damage to the electric ignition do not use it when the burners are not in place.**

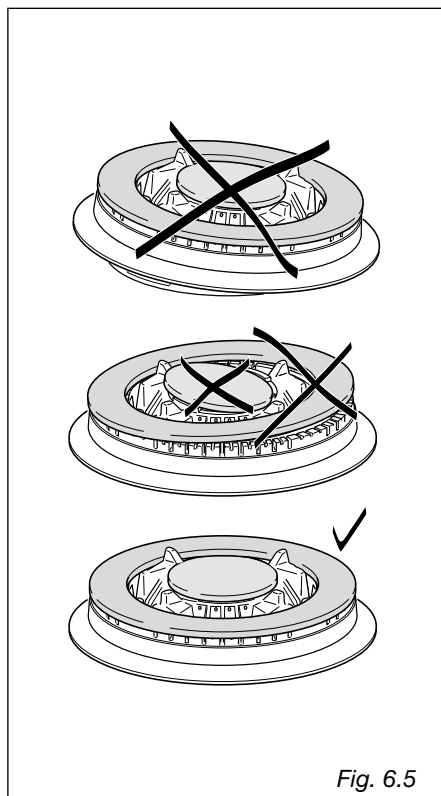
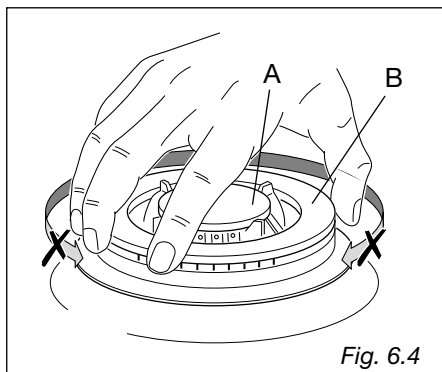
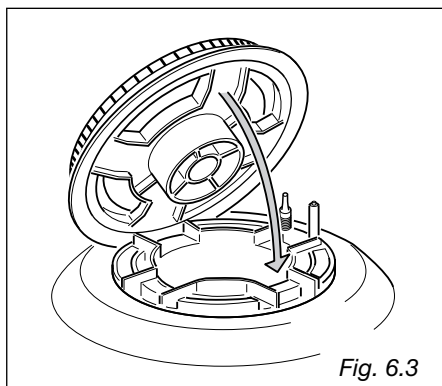


## TRIPLE RING BURNER

The triple ring burner must be correctly positioned (see fig. 6.3); the burner rib must enter in their logement as shown by the arrow.

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

Then position the cap **A** and the ring **B** (fig. 6.4 - 6.5).



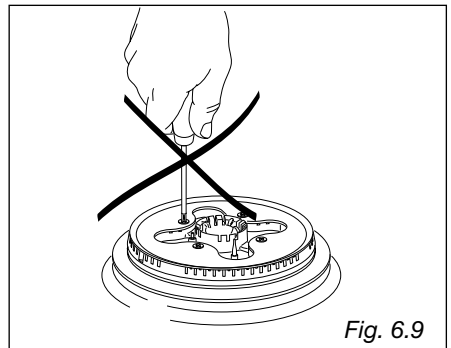
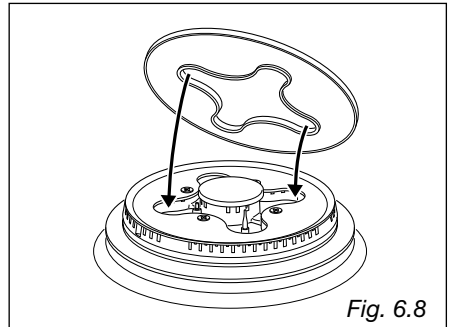
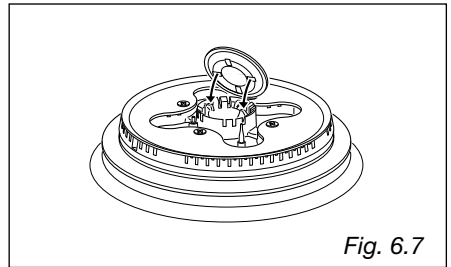
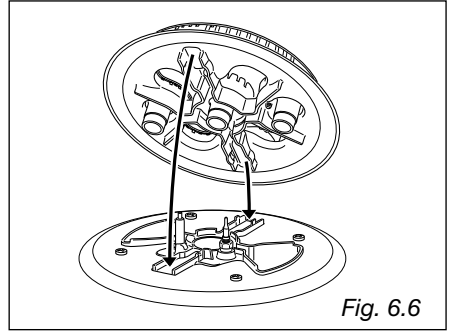
## CORRECT POSITION OF DUAL BURNERS

The dual burner must be correctly positioned (see fig. 6.6); the burner rib must be fitted as shown by the arrows.

Position the central small cap in its housing as shown by the arrows (fig.-6.7).

Position the big cap in its housing as shown by the arrows (fig. 6.8).

**IMPORTANT:** NEVER unscrew the burner screws (fig. 6.9).

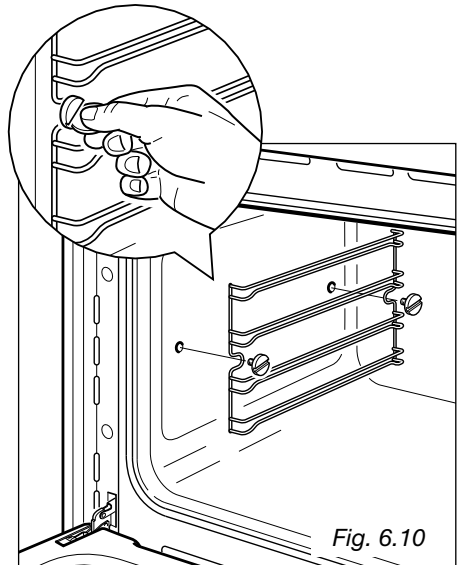


## GAS TAPS

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

## ASSEMBLY AND DISMANTLING OF THE SIDE RUNNER FRAMES

- Assemble the wire racks to the oven walls using the 2 screws (Fig. 6.10).
- Slide the tray and rack into the runners (Fig. 6.11).  
The rack must be fitted so that the safety catch, which stops it sliding out, faces the inside of the oven (fig. 6.11).
- To dismantle, operate in reverse order.



## REPLACING THE OVEN LAMP

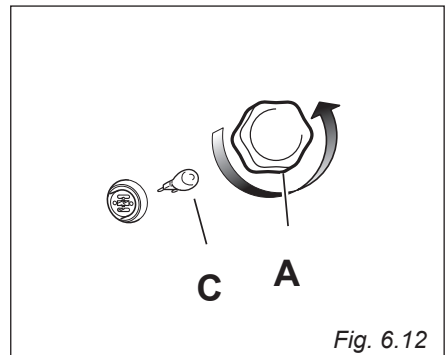
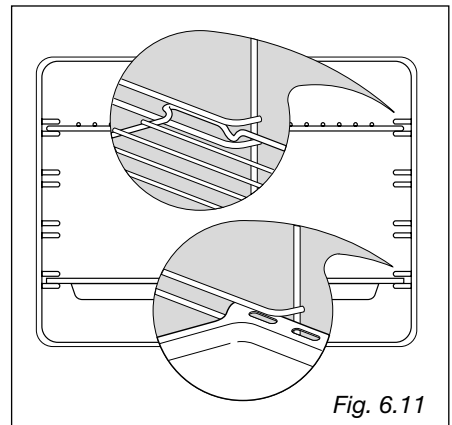
**WARNING:** Ensure the appliance is switched off and disconnected from the electrical power supply before replacing the lamp to avoid the possibility of electric shock.

- 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 "C" with a new one suitable for high temperatures (300°C) having the following specifications: 220-240 V, 50/60Hz 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.

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



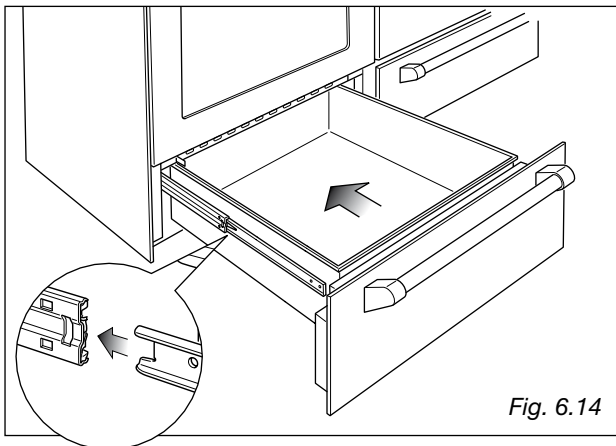
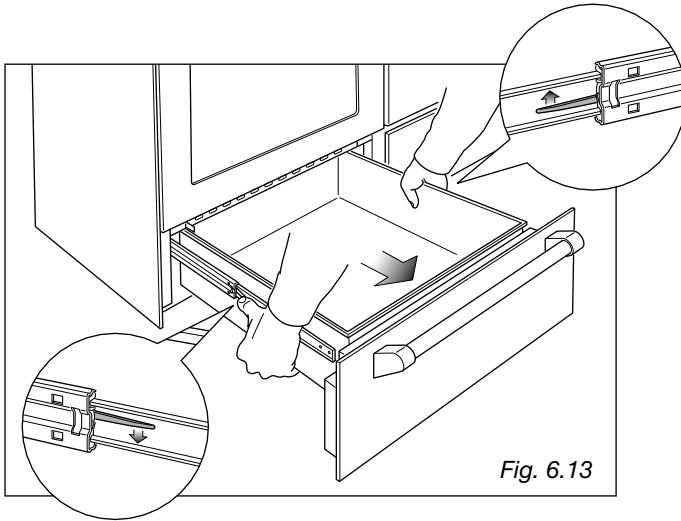


## REMOVING THE DRAWERS

1. Open the drawer completely (fig. 6.13)
2. Move the lever of the left guide down and move the lever of the right guide up.
3. Remove the drawer, while still holding the levers.

### **Important**

- Be sure drawer is empty before removing.



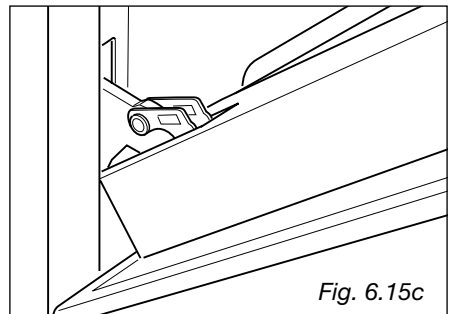
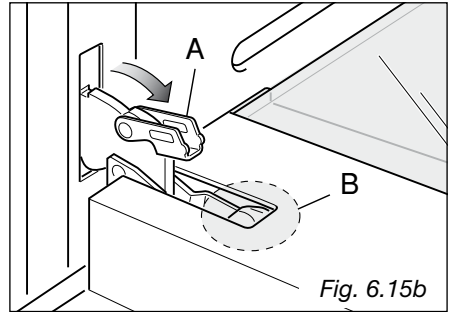
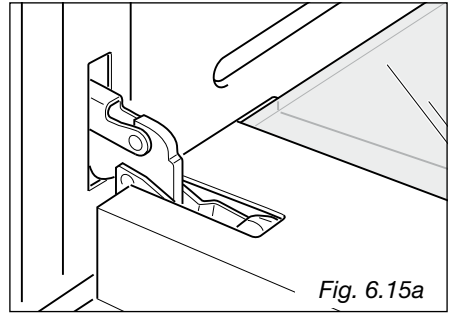
## REPLACING THE DRAWERS

1. Insert the drawer guides into the range guides (fig. 6.14).
2. Gently close the drawer completely; the safety catches will be automatically hook.

## REMOVING THE OVEN DOORS

The oven doors can easily be removed as follows:

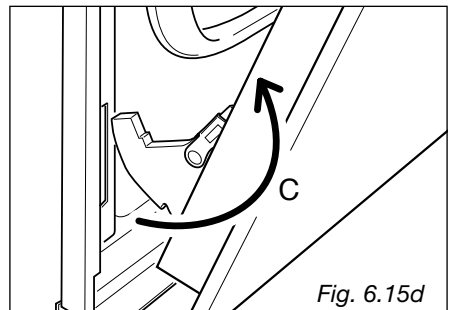
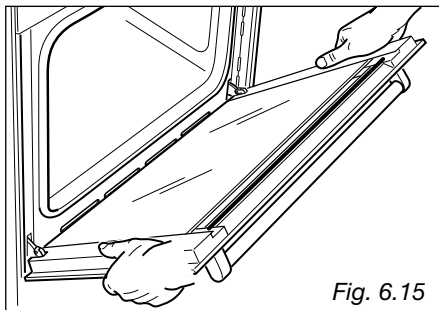
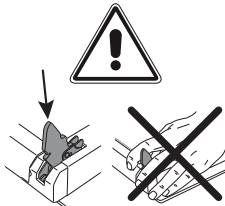
- Open the door to the full extent (fig. 6.15a).
- Open the lever **A** completely on the left and right hinges (fig. 6.15b).
- Hold the door as shown in fig. 6.15.
- Gently close the door (fig. 6.15c) until left and right hinge levers **A** are hooked to part **B** of the door (fig. 6.15b)
- Withdraw the hinge hooks from their location following arrow **C** (fig. 6.15d).
- Rest the door on a soft surface.
- To replace the door, repeat the above steps in reverse order.



### Important!

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

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



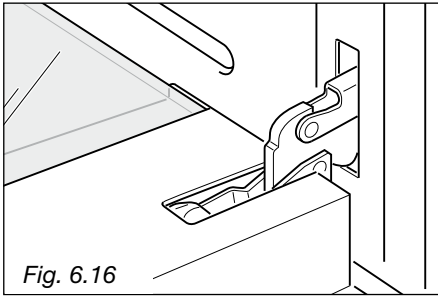


Fig. 6.16

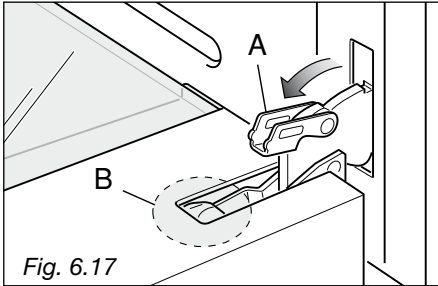


Fig. 6.17

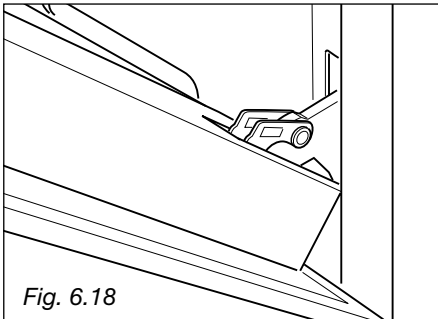


Fig. 6.18

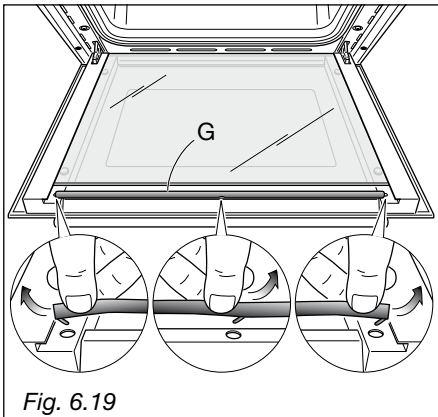


Fig. 6.19

## CLEANING THE INNER GLASS OF THE OVEN DOORS

### REMOVING THE INNER GLASS

To clean the inner glass of the oven doors on both sides operate as follows:

- Open the door to the full extent (fig. 6.16).
- Open the lever **A** completely on the left and right hinges (fig. 6.17).
- Gently close the door (fig. 6.18) until left and right hinge levers **A** are hooked to part **B** of the door (fig. 6.17).
- Remove the seal **G** by unhooking the no. 3 (three) fixing hooks (fig. 6.19).
- Gently withdraw the inner glass (fig. 6.20) and clean it using an appropriate product. Always dry thoroughly.

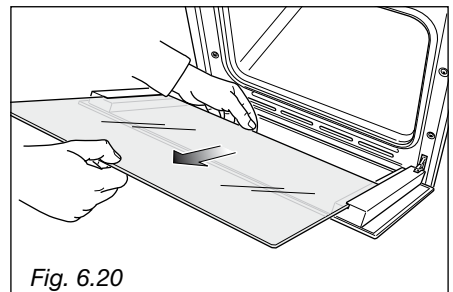
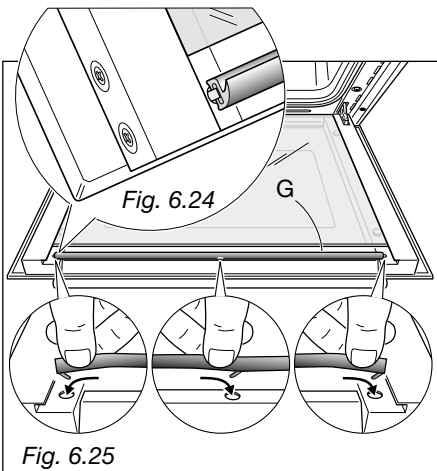
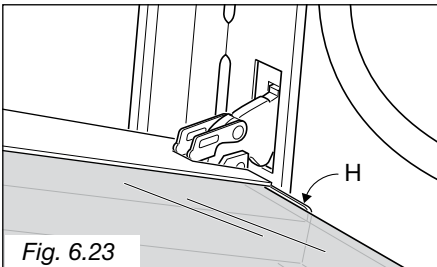
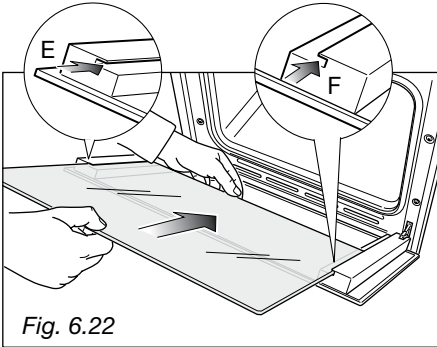
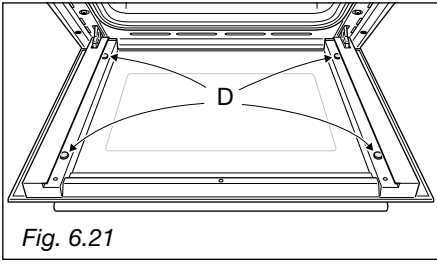


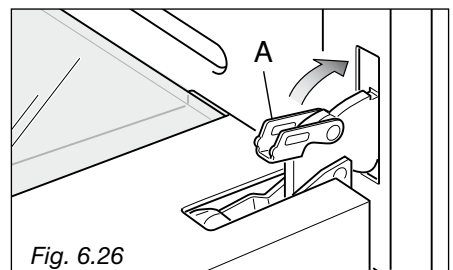
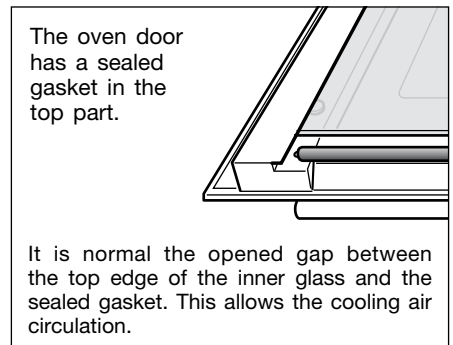
Fig. 6.20



## REASSEMBLING THE INNER GLASS

To reassemble the inner glass of the oven doors operate as follows:

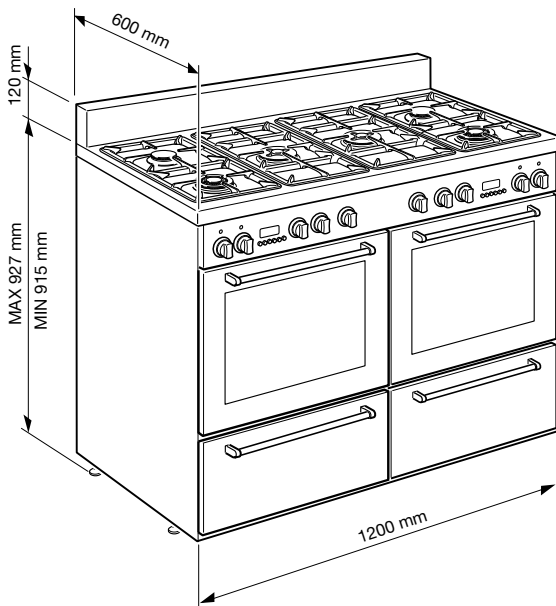
- Check the correct positioning of the no. 4 (four) silicon rubbers **D** (fig. 6.21).
- Insert the inner glass in the left **E** and right **F** side guides (fig. 6.22) and gently let it slide up to the retainers **H** (fig. 6.23).
- Reassemble the seal **G** in the correct way (fig. 6.24) by hooking the no. 3 (three) fixing hooks in the proper holes (fig. 6.25).
- Open completely the oven door and close the lever **A** on the left and right hinges (fig. 6.26).



# Advice for the installer

## **IMPORTANT**

- Cooker installation must only be carried out by **QUALIFIED TECHNICIANS and in compliance with local safety standards**. Failure to observe this rule will invalidate the warranty.  
The appliance must be installed in compliance with regulations in force in your country and in observation of the manufacturer's instructions.
- Always unplug the appliance before carrying out any maintenance operations or repairs.
- Some appliances are supplied with a protective film on steel and aluminium parts.  
**This film must be removed before using the cooker.**



# 7 INSTALLATION

The installation conditions, concerning protection against overheating of the surfaces adjacent to the cooker, must conform to Fig. 7.1a or 7.1b.

The appliance must be kept no less than 200 mm away from any side wall which exceeds the height of the hob surface (Fig. 7.1a or 7.1b).

The appliance must be housed in heat resistant units.

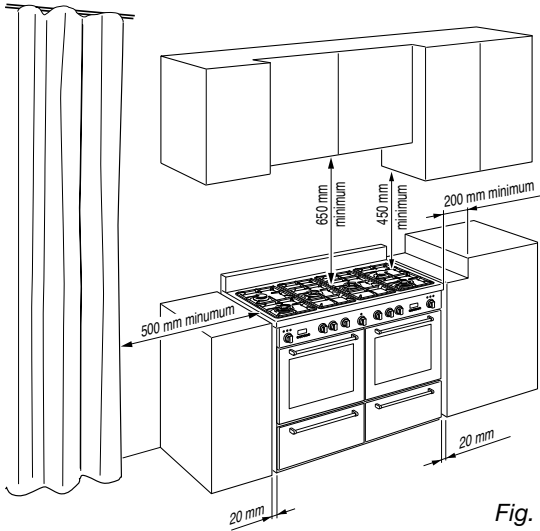


Fig. 7.1a

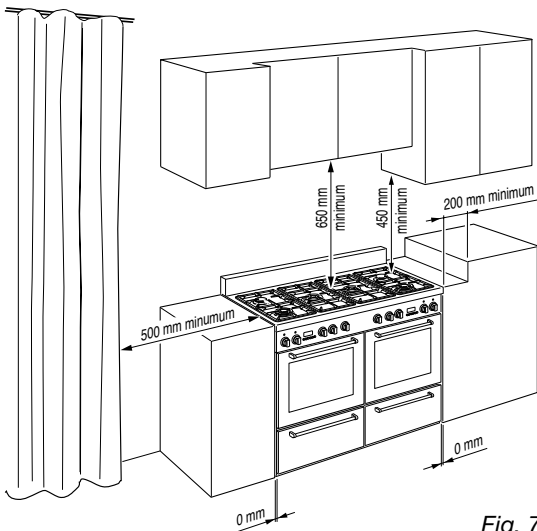


Fig. 7.1b

The walls of the units must be capable of resisting temperatures of 75 °C above room temperature

**Do not install the appliance near flammable materials (eg. curtains).**

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

## ■ Class 1

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

## ■ Class 2 ■ Subclass 1

Gas connection made using rigid or flexible metal pipe.

## ASSEMBLING THE BACKGUARD

### It is mandatory to install the backguard

- Assemble the backguard as shown in figure 7.2 and fix it by screwing the 5 screws "A".

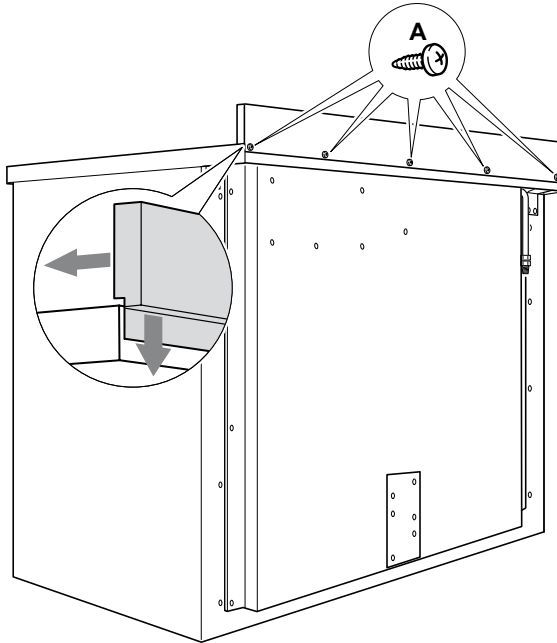


Fig. 7.2

## LEVELLING THE COOKER

The cooker is equipped with 6 LEVELLING FEET (already fitted on the appliance) and may be levelled by screwing or unscrewing the feet (fig. 7.6).

It is important to observe the prescriptions of figures 7.3, 7.4, 7.5.

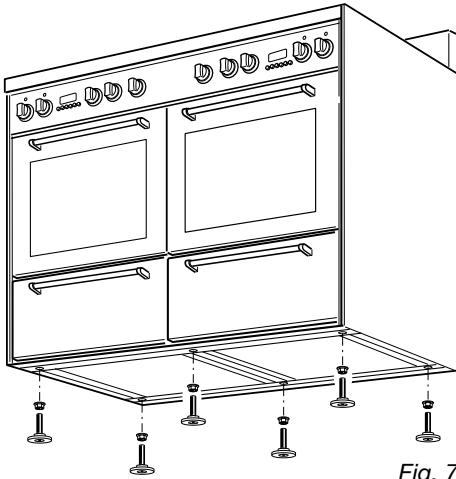


Fig. 7.3

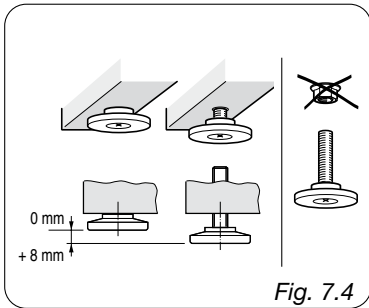


Fig. 7.4

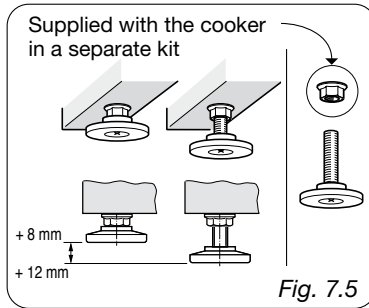


Fig. 7.5

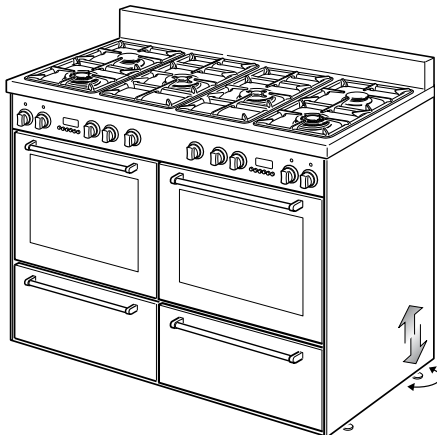


Fig. 7.6



## MOVING THE COOKER

### WARNING

To move the cooker always ensure two people carry out this manoeuvre to prevent damage to the appliance (fig. 7.7).

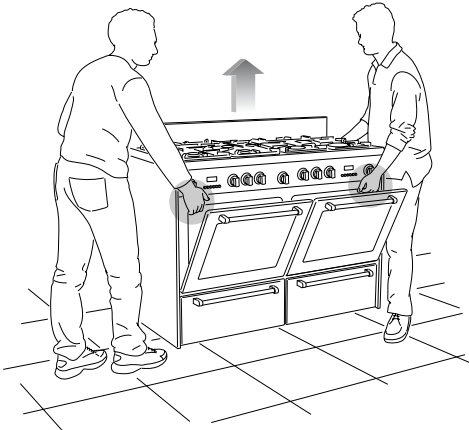


Fig. 7.7

### WARNING

Be careful: do not lift the cooker by the door handle (fig. 7.8).

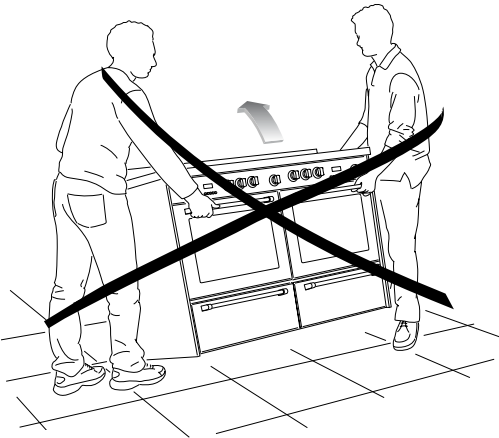


Fig. 7.8

### WARNING

When moving cooker to its final position **DO NOT DRAG** (fig. 7.9).

Lift feet clear of floor (fig. 7.7).

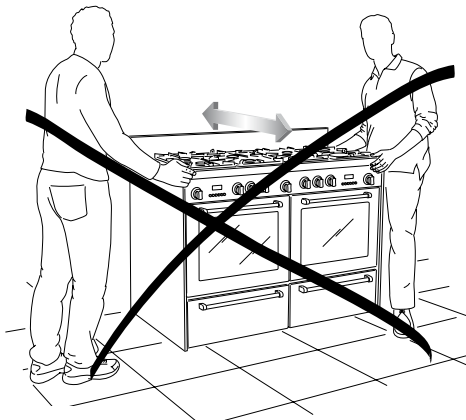


Fig. 7.9

## CHOOSING SUITABLE SURROUNDINGS

In the room chosen to accommodate the gas appliance, there must be an adequate natural draft to allow combustion of the gas.

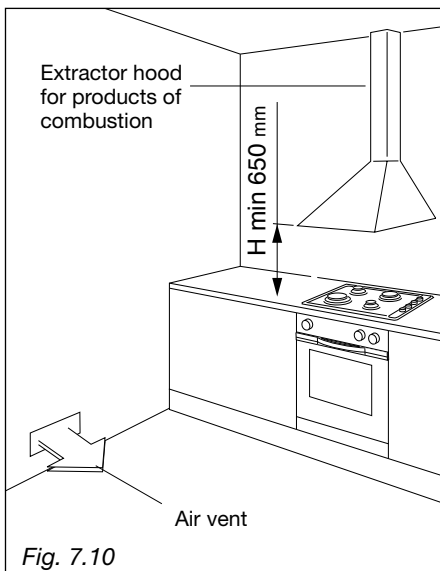
The natural draft must be produced directly by one or more vents made in the external walls and providing a total opening of at least 100 cm<sup>2</sup>.

The vents must be positioned close to the floor, preferably on the opposite side to the combustion discharge outlet and must be designed in such a way that they cannot be obstructed either from the inside or the outside.

When it is not possible to provide the necessary vents, the draft may be supplied from an adjacent room, ventilated in the required manner, provided it is not a bedroom or an area at risk.

In this event, the door of the kitchen must be opened to allow the draft to enter the room.

There must be a distance of at least 650 mm between the hob of the cooker and any wall cupboard or extractor hood positioned immediately above (see fig. 7.10).



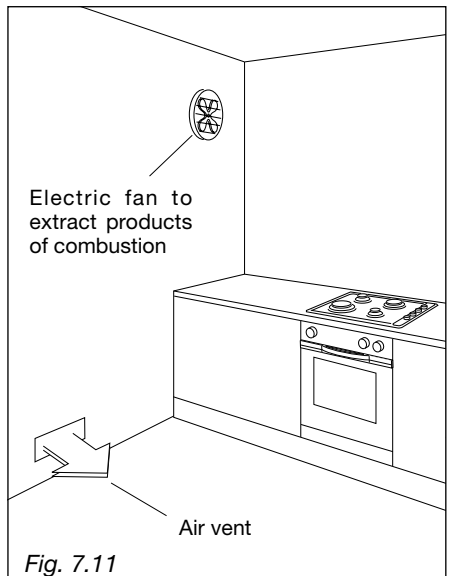
**This appliance is not connected to a device to evacuate the combustion products. This must be installed and connected in conformity with the installation rules in force. Pay special care to room ventilation as well.**

## 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. 7.10).

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. 7.11).

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".



## GAS INSTALLATION REQUIREMENTS

### Important !

- The walls adjacent to the cooker must be of heat-resistant material.
- 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.
- 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.

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 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 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.

### FOR SOUTH AFRICA ONLY

**The appliance is predisposed and adjusted to operate with the gas G30/G31 (LPG USE). Operating pressure: 2,8 kPa.**

This appliance is manufactured for conversion to G20 (NATURAL GAS) if required and is supplied with a conversion kit.

**This appliance must only be connected to NATURAL GAS after a NATURAL GAS conversion kit has been fitted.**

## 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 terminal of the gas inlet pipe (fig. 8.1). The connection pipe must not cross the rear of the appliance.

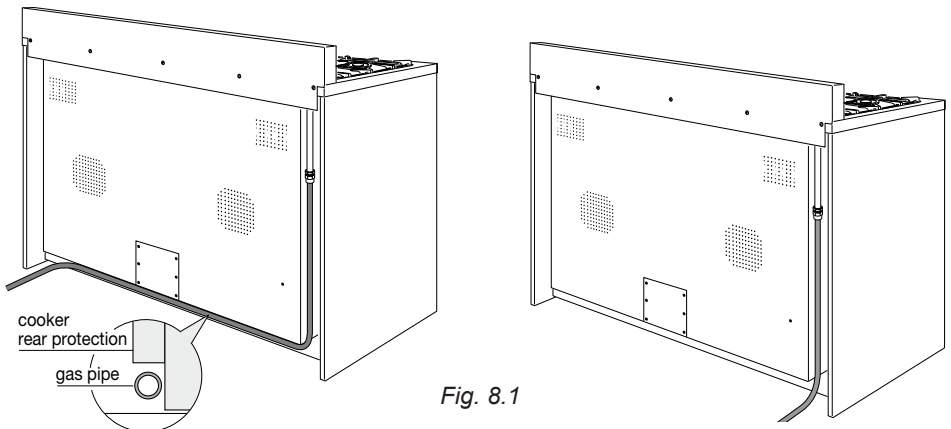


Fig. 8.1

## **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.

### **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. 8.2).
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.
- replace the sealing washer on the slightest sign of deformation or imperfection. The sealing washer is the part which guarantees a good seal in the gas connection.
- use two spanners when fitting the hose holder (fig. 8.2).

### Gas connection with rubber hose holder

Note: if not already fitted on the inlet pipe, the hose holder is supplied with the product in a separate kit; if not supplied with the appliance it can be purchased by contacting the After-Sales Service.  
**(Important: to be used ONLY IF PERMITTED by the local applicable regulations)**

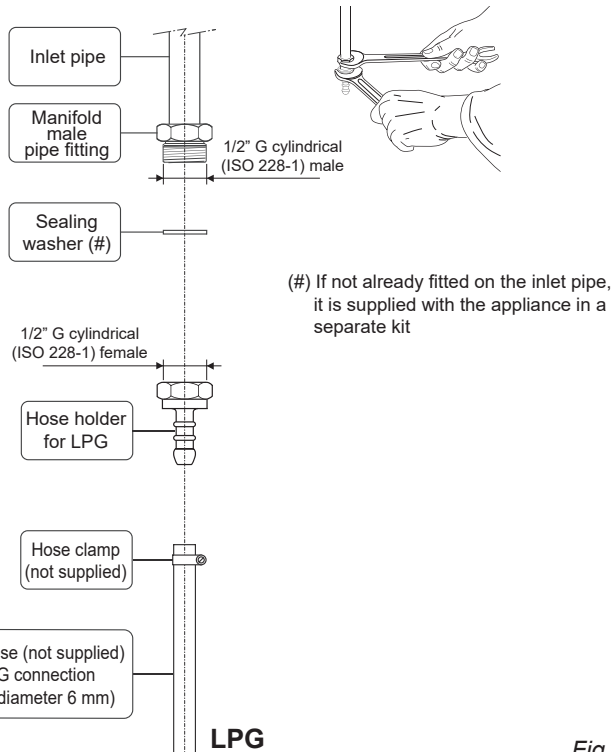


Fig. 8.2

### 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.

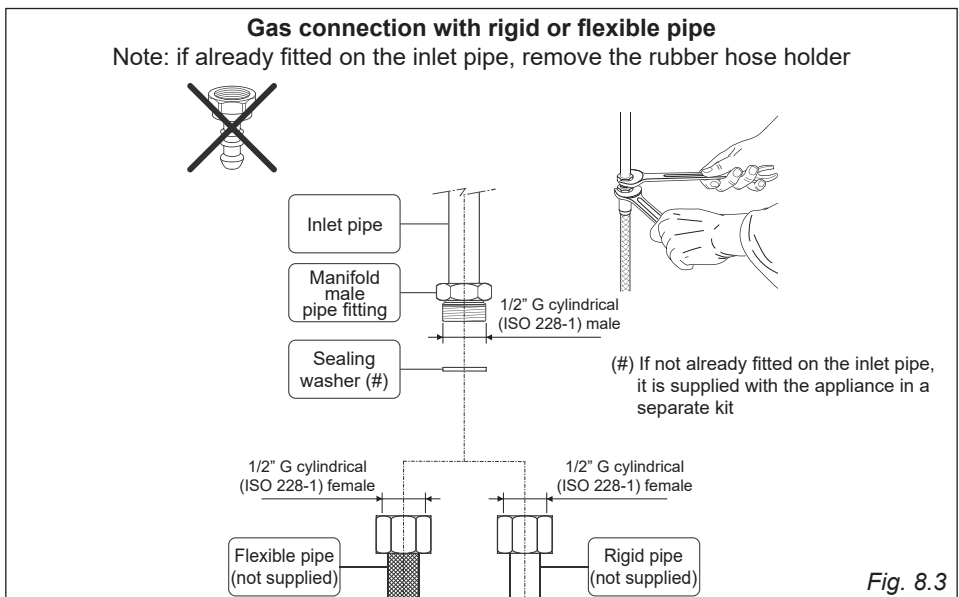
**When connecting the cooker to the gas supply with rigid pipes or a flexible pipe, make sure that**

- 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. 8.3).
- 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 hose 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.
- replace the sealing washer on the slightest sign of deformation or imperfection. The sealing washer is the part which guarantees a good seal in the gas connection.
- use two spanners when connecting the rigid or flexible pipe (fig. 8.3).



## TABLE FOR THE CHOICE OF THE INJECTORS

<b>TABLE FOR THE CHOICE OF THE INJECTORS - Cat. II 2H 3+</b>					
BURNERS		Nominal power [kW]	Reduced power [kW]	LPG G30 28-30 mbar G31 37 mbar Ø injector [1/100 mm]	Natural Gas G20 20 mbar Ø injector [1/100 mm]
Semi-rapid (SR)		1,75	0,45	65	97 (Z)
Triple-ring (TR)		3,50	1,50	95	135 (T)
Dual (D)	inner crown	1,00(*)	0,32 (*)	50 (no.1 central)	69 (F1) (no.2 central)
	outer crowns	4,50(**)	1,90 (**)	66 (no.2 outer)	102 (Z) (no.2 outer)

(\*) Power calculated with inner crown operating.

(\*\*) Power calculated with inner and outer crowns operating.

AIR VENT NECESSARY FOR GAS COMBUSTION = (2 m <sup>3</sup> /h x kW)		
BURNERS	Air necessary for combustion [m <sup>3</sup> /h]	
Semi-rapid (SR)	3,50	
Triple-ring (TR)	7,00	
Dual (D)	inner crown	2,00
	outer crown	9,00

### LUBRICATION OF THE GAS TAPS

The operations must be executed by a qualified technician.

#### IMPORTANT

**All intervention regarding installation maintenance and conversion of the appliance must be fulfilled with original factory parts.**

**The manufacturer declines any liability resulting from the non-compliance of this obligation.**



# GAS MAINTENANCE

Semi-rapid burner

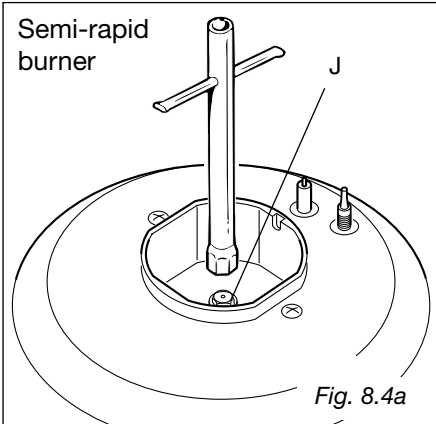


Fig. 8.4a

## REPLACEMENT OF BURNER 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".

To replace the injectors proceed as follows:

- Remove pan supports and burners from the cooktop.
- Using a wrench substitute the nozzle injectors "J" (figs. 8.4a - 8.4b - 8.4c) with those most suitable for the kind of gas for which it is to be used.

Triple-ring burner

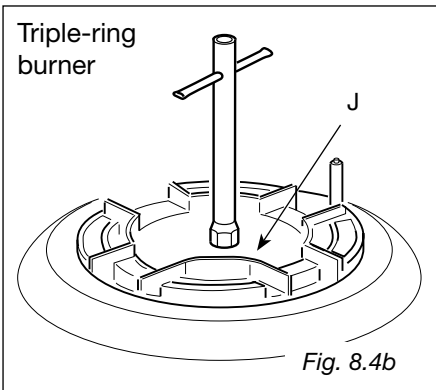


Fig. 8.4b

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

DUAL burner

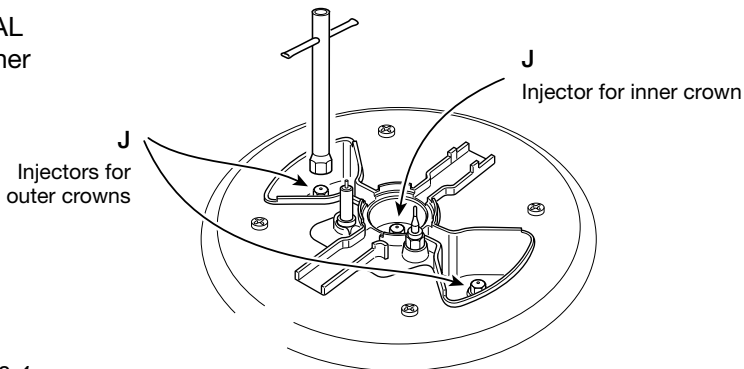



Fig. 8.4c

## SETTING THE BURNER MINIMUM

When switching from one type of gas to another, the minimum flow rate must also be correct: the flame should not go out even when passing suddenly from maximum to minimum flame.

To regulate the flame follow the instructions below:

### Semi-rapid and triple ring burners

- Light the burner
- Set the gas valve to  position
- Remove the knob
- With a thin screwdriver pass by the hole of microswitch and turn the screw **F** until adjustment is correct (fig. 8.5).

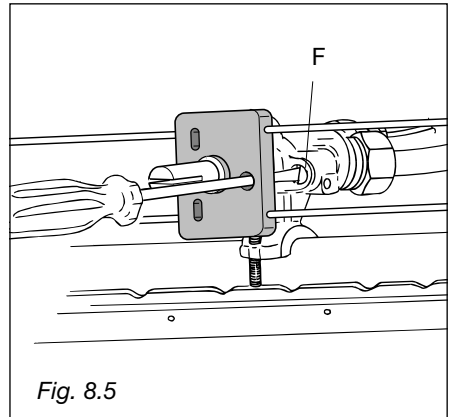



Fig. 8.5

### Inside crown of DUAL burner

- Light the DUAL burner
- Set the gas valve to  position
- Remove the knob
- Using a screwdriver turn the screw **H** until the correct setting is obtained (fig. 8.6).

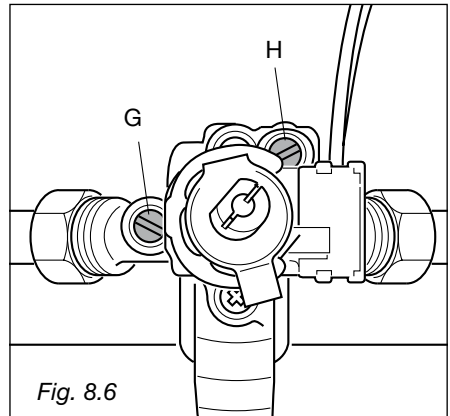



Fig. 8.6

### Outside crowns of DUAL burner

- Light the DUAL burner
- Set the gas valve to  position
- Remove the knob
- Using a screwdriver turn the screw **G** until the correct setting is obtained (fig. 8.6).

Normally for LPG (G30 50mbar), tighten up the regulation screw.

**IMPORTANT:** The cooker must be installed in accordance with the manufacturer's instructions.

**Incorrect installation, for which the manufacturer accepts no responsibility, may cause damage to persons, animals and things.**

## 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 can be connected directly to the mains placing 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 any hot parts and must be positioned so that it does not exceed 75°C at any point.
- Once the cooker has been installed, the switch must always be accessible.

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

**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.

**IMPORTANT: this cooker must be connected to a suitable double pole control unit adjacent to the cooker.**

### **WARNING!**

**This appliance must be earthed.**

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

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

## CONNECTING THE FEEDER CABLE

To connect the feeder cable to the cooker it is necessary to:

- Remove the 4 screws that hold shield **A** behind the cooker.
- Open completely the cable clamp **D**.
- Position the U bolts onto terminal block **B** (fig. 9.1) according to the diagram in fig. 9.2 and fig. 9.3.
- Insert the feeder cable into the cable clamp **D** and into the cable save **C**. The supply cable must be of a suitable size for the current requirements of the appliance; see the section “Feeder cable section”.
- Connect the phase and earth cables to terminal **B** according to figures 9.2 and 9.3.
- Pull the feeder cable and block it with the cable clamp **D**.
- Re-mount shield **A**.

**N.B. The earth conductor must be left about 3 cm longer than the others.**

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

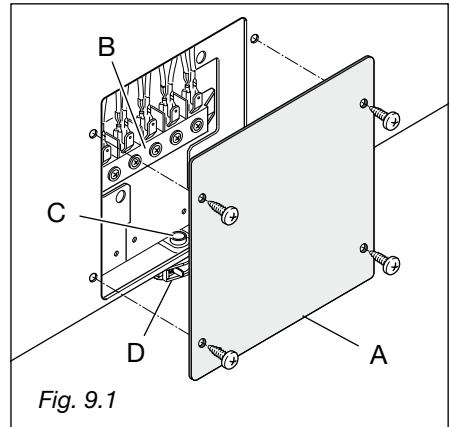


Fig. 9.1

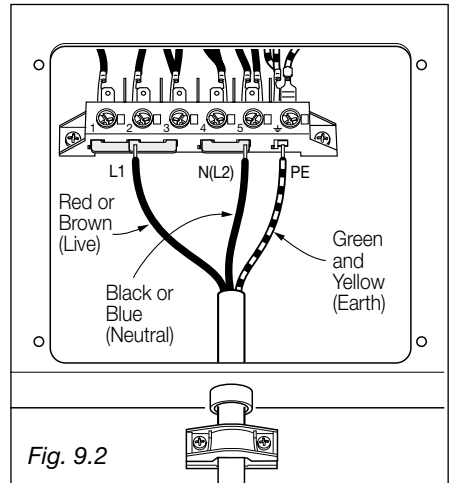


Fig. 9.2

## FEEDER CABLE SECTION “TYPE H05RR-F”

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

(\*\*) – Connection with wall box connection.

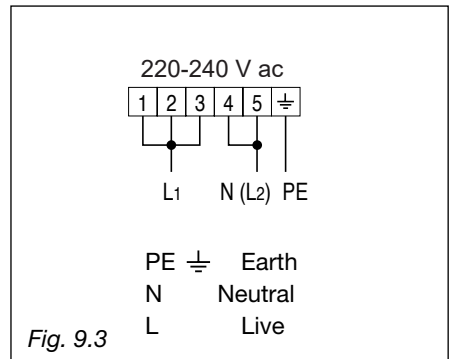


Fig. 9.3







The manufacturer cannot be held responsible for possible inaccuracies due to printing or transcription errors in the present booklet.


The manufacturer reserves the right to make all modifications to its products deemed necessary for manufacturer commercial reasons at any moment and without prior notice, without jeopardising the essential functional and safety characteristics of the appliances.

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TALENT FOR COOKING

 Made in Italy 

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