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IT

Italiano

## Istruzioni per l'uso CUCINA E FORNO

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GB

English

## Operating Instructions COOKER AND OVEN

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AR

عربي

FR

Français

## Mode d'emploi CUISINIÈRE ET FOUR

### Sommaire

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PT

Português

## Instruções para a utilização FOGÃO E FORNO

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**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.

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.

**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.

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.

The internal surfaces of the compartment (where present) may become hot.

Never use steam cleaners or pressure cleaners on the appliance.

Remove any liquid from the lid before opening it.

Do not close the glass cover (if present) when the gas burners or electric hotplates are still hot.

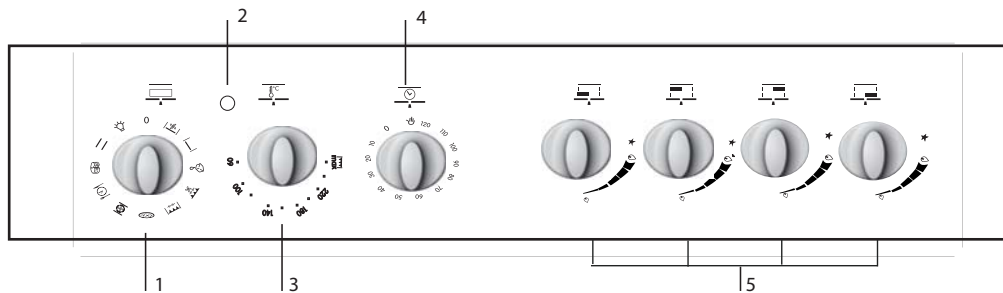
**WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

**CAUTION:** the use of inappropriate hob guards can cause accidents.

! When you place the rack inside, make sure that the stop is directed upwards and in the back of the cavity .

If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.

**CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.



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## Descrizione dell'apparecchio Pannello di controllo

1. Manopola di selezione forno
2. La spia termostato forno
3. Manopola termostato
4. Manopola TIMER
5. Manopole dei bruciatori a gas del piano di cottura

FR

## Description de l'appareil Tableau de bord

- 1 Manette PROGRAMMES.
2. Voyant lumineux thermostat
3. Manette du THERMOSTAT
4. Manette du MINUTEUR
5. Manette BRULEURS

## عربي لوحة التحكم

- 1 مقبض زر الاختيار
- 2 مصباح مؤشر الترموستات
- 3 مفتاح درجة الحرارة
- 4 مصباح مؤشر الترموستات
- 5 اللوحة مقابض التحكم في

GB

## Description of the appliance Control panel

1. SELECTOR knob
2. THERMOSTAT indicator light
3. THERMOSTAT knob
4. TIMER knob\*
5. Hob BURNER control knob

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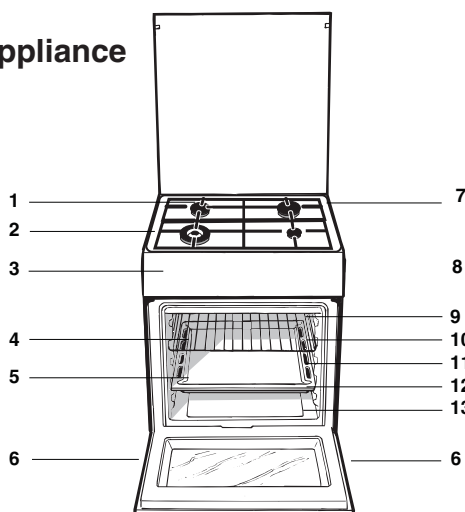
## Descrição do aparelho Painel de comandos

1. Selector para a temperatura de cozedura (termostato)
2. Botão selector das funções de cozedura
3. Indicador de funcionamento termostato
4. Botão luz do forno e rotisserie
- 5 Botão contador de minutos.

GB

## Description of the appliance Overall view

1. Hob burner
2. Hob Grid
3. Control panel
4. Sliding grill rack
5. DRIPPING pan
6. Adjustable foot
7. Containment surface for spills
8. GUIDE RAILS for the sliding racks
9. position 5
10. position 4
11. position 3
12. position 2
13. position 1



PT

## Descrição do aparelho Vista de conjunto

1. Queimador a gás
2. Grade do plano de trabalho
3. Painel de comandos
4. Prateleira GRADE
5. Prateleira BANDEJA PINGADEIRA
6. Pé de regulação
7. Plano de retenção dos eventuais vazamentos
8. GUIAS de deslizamento das prateleiras
9. Posição 5
10. Posição 4
11. Posição 3
12. Posição 2
13. Posição 1

IT

## Descrizione dell'apparecchio Vista d'insieme

- 1 Bruciatore a gas
- 2 Griglia del piano di lavoro
3. Pannello di controllo
4. Ripiano GRIGLIA
5. Ripiano LECCARDA
6. Piedino di regolazione
7. Piano di contenimento eventuali trabocchi
8. GUIDE di scorrimento dei ripiani
9. posizione 5
10. posizione 4
11. posizione 3
12. posizione 2
13. posizione 1

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## Description de l'appareil Vue d'ensemble

1. Brûleur à gaz
2. Grille du plan de cuisson
3. Tableau de bord
4. Support GRILLE
5. Support LECHEFRITE
6. Pied de réglage
7. Plateau du plan de cuisson
8. GLISSIERES de coulissement
9. niveau 5
10. niveau 4
11. niveau 3
12. niveau 2
13. niveau 1

## عربي نظرة عامة

- 1 لوحة التحكم
- 2 سطح لتجميع التنقيط
- 3 شبكة رف التسخين
- 4 رف الشواية
- 5 رف صينية التنقيط
- 6 أرجل قابلة للمعايرة
- 7 محارق الغاز
- 8 مسارات التوجيه لحملات الانزلاق
- 9 الوضع 5
- 10 الوضع 4
- 11 الوضع 3
- 12 الوضع 2
- 13 الوضع 1

# Installation

! Before operating your new appliance please read this instruction booklet carefully. It contains important information concerning the safe installation and operation of the appliance.

! Please keep these operating instructions for future reference. Make sure that the instructions are kept with the appliance if it is sold, given away or moved.

! The appliance must be installed by a qualified professional according to the instructions provided.

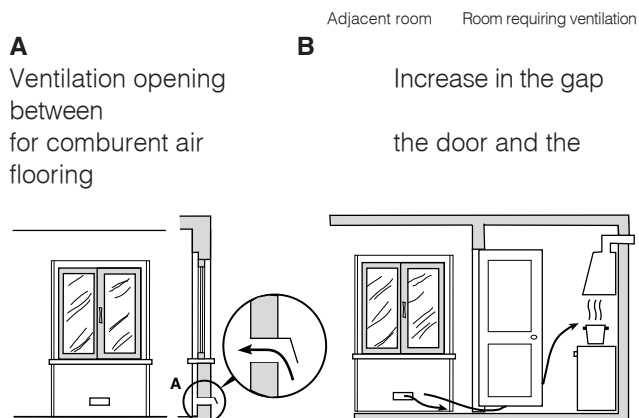
! Any necessary adjustment or maintenance must be performed after the cooker has been disconnected from the electricity supply.

## Room ventilation

The appliance may only be installed in permanently-ventilated rooms, in accordance with current national legislation. The room in which the appliance is installed must be ventilated adequately so as to provide as much air as is needed by the normal gas combustion process (the flow of air must not be lower than 2 m<sup>3</sup>/h per kW of installed power).

The air inlets, protected by grilles, should have a duct with an inner cross section of at least 100 cm<sup>2</sup> and should be positioned so that they are not liable to even partial obstruction (see figure A).

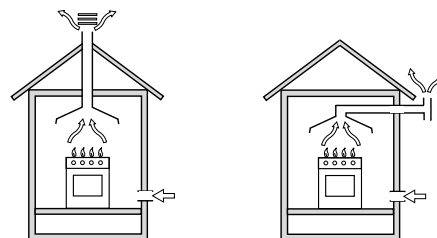
These inlets should be enlarged by 100% - with a minimum of 200 cm<sup>2</sup> - whenever the surface of the hob is not equipped with a flame failure safety device. When the flow of air is provided in an indirect manner from adjacent rooms (see figure B), provided that these are not communal parts of a building, areas with increased fire hazards or bedrooms, the inlets should be fitted with a ventilation duct leading outside as described above.



! After prolonged use of the appliance, it is advisable to open a window or increase the speed of any fans used.

## Disposing of combustion fumes

The disposal of combustion fumes should be guaranteed using a hood connected to a safe and efficient natural suction chimney, or using an electric fan that begins to operate automatically every time the appliance is switched on (see figure).



Fumes channelled straight outside

Fumes channelled through a chimney or a branched flue system (reserved for cooking appliances)

! The liquefied petroleum gases are heavier than air and collect by the floor, therefore all rooms containing LPG cylinders must have openings leading outside so that any leaked gas can escape easily.

LPG cylinders, therefore, whether partially or completely full, must not be installed or stored in rooms or storage areas that are below ground level (cellars, etc.). Only the cylinder being used should be stored in the room; this should also be kept well away from sources of heat (ovens, chimneys, stoves) that may cause the temperature of the cylinder to rise above 50°C.

## Positioning and levelling

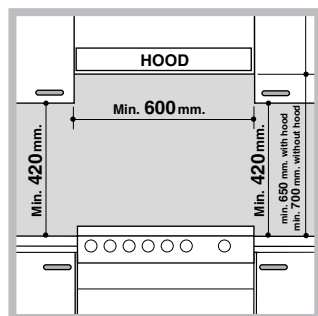
! It is possible to install the appliance alongside cupboards whose height does not exceed that of the hob surface.

! Make sure that the wall in contact with the back of the appliance is made from a non-flammable, heat-resistant material (T 90°C).

To install the appliance correctly:

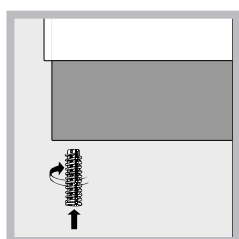
- Place it in the kitchen, the dining room or the bed-sit (not in the bathroom).
- If the top of the hob is higher than the cupboards, the appliance must be installed at least 600 mm away from them.
- If the cooker is installed underneath a wall cabinet, there must be a minimum distance of 420 mm between this cabinet and the top of the hob.

This distance should be increased to 700 mm if the wall cabinets are flammable (see figure).

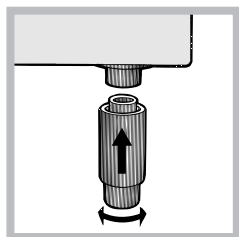


- Do not position blinds behind the cooker or less than 200 mm away from its sides.
- Any hoods must be installed according to the instructions listed in the relevant operating manual.

### Levelling



If it is necessary to level the appliance, screw the adjustable feet into the places provided on each corner of the base of the cooker (see figure).



The legs\* fit into the slots on the underside of the base of the cooker.

**The appliance must not be installed behind a decorative door in order to avoid overheating**

### Electrical connection

Install a standardised plug corresponding to the load indicated on the appliance data plate (see Technical data table).

The appliance must be directly connected to the mains using an omnipolar circuit-breaker with a minimum contact opening of 3 mm installed between the appliance and the mains. The circuit-breaker must be suitable for the charge indicated and must comply with current electrical regulations (the earthing wire must not be interrupted by the circuit-breaker). The supply cable must be positioned so that it does not come into contact with temperatures higher than 50°C at any point.

Before connecting the appliance to the power supply, make sure that:

- The appliance is earthed and the plug is compliant with the law.
- The socket can withstand the maximum power of the appliance, which is indicated by the data plate.
- The voltage is in the range between the values indicated on the data plate.
- The socket is compatible with the plug of the appliance. If the socket is incompatible with the plug, ask an authorised technician to replace it. Do not use extension cords or multiple sockets.

**!** Once the appliance has been installed, the power supply cable and the electrical socket must be easily accessible.

**!** The cable must not be bent or compressed.

**!** The cable must be checked regularly and replaced by authorised technicians only.

**! The manufacturer declines any liability should these safety measures not be observed.**

### Gas connection

Connection to the gas network or to the gas cylinder may be carried out using a flexible rubber or steel hose, in accordance with current national legislation and after making sure that the appliance is suited to the type of gas with which it will be supplied (see the rating sticker on the cover: if this is not the case see below). When using liquid gas from a cylinder, install a pressure regulator which complies with current national regulations. To make connection easier, the gas supply may be turned sideways\*: reverse the position of the hose holder with that of the cap and replace the gasket that is supplied with the appliance.

**!** Check that the pressure of the gas supply is consistent with the values indicated in the Table of burner and nozzle specifications (see below). This will ensure the safe operation and durability of your appliance while maintaining efficient energy consumption.

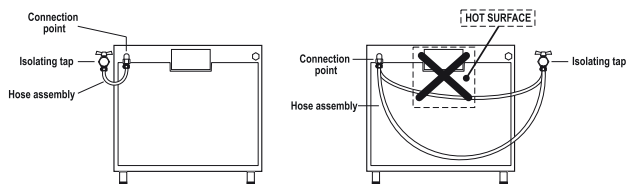
#### Gas connection using a flexible rubber hose

Make sure that the hose complies with current national legislation. The internal diameter of the hose must measure: 8 mm for liquid gas supply; 13 mm for methane gas supply.

Once the connection has been performed, make sure that the hose:

- Does not come into contact with any parts that reach temperatures of over 50°C.
- Is not subject to any pulling or twisting forces and that it is not kinked or bent.
- Does not come into contact with blades, sharp corners or moving parts and that it is not compressed.
- Is easy to inspect along its whole length so that its condition may be checked.
- Is shorter than 1500 mm.
- Fits firmly into place at both ends, where it will be fixed using clamps that comply with current regulations.

\*Available only on certain models



! If one or more of these conditions is not fulfilled or if the cooker must be installed according to the conditions listed for class 2 - subclass 1 appliances (installed between two cupboards), the flexible steel hose must be used instead (see below).

### Connecting a flexible jointless stainless steel pipe to a threaded attachment

Make sure that the hose and gaskets comply with current national legislation.

To begin using the hose, remove the hose holder on the appliance (the gas supply inlet on the appliance is a cylindrical threaded 1/2 gas male attachment).

! Perform the connection in such a way that the hose length does not exceed a maximum of 2 metres, making sure that the hose is not compressed and does not come into contact with moving parts.

### Checking the tightness of the connection

When the installation process is complete, check the hose fittings for leaks using a soapy solution. Never use a flame.

## Adapting to different types of gas

It is possible to adapt the appliance to a type of gas other than the default type (this is indicated on the rating label on the cover).

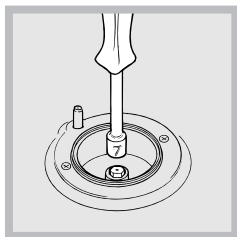
### Adapting the hob

Replacing the nozzles for the hob burners:

1. Remove the hob grids and slide the burners off their seats.
2. Unscrew the nozzles using a 7 mm socket spanner (see figure), and replace them with nozzles suited to the new type of gas (see **Burner and nozzle specifications table**).
3. Replace all the components by following the above instructions in reverse.

Adjusting the hob burners' minimum setting:

1. Turn the tap to the minimum position.
2. Remove the knob and adjust the regulatory screw, which is positioned inside or next to the tap pin, until the flame is small but steady.
3. While the burner is alight,



! If the appliance is connected to a liquid gas supply, the regulatory screw must be fastened as tightly as possible:

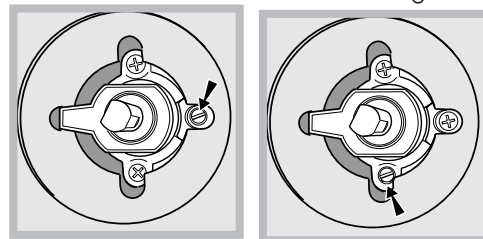
3. While the burner is alight,

quickly change the position of the knob from minimum to maximum and vice versa several times, checking that the flame is not extinguished.

! The hob burners do not require primary air adjustment.

! After adjusting the appliance so it may be used with a different type of gas, replace the old rating label with a new one that corresponds to the new type of gas (these labels are available from Authorised Technical Assistance Centres).

! Should the gas pressure used be different (or vary slightly) from the recommended pressure, a suitable pressure regulator must be fitted to the inlet hose in accordance with current national regulations relating



### Replacing the Triple ring burner nozzles

1. Remove the pan supports and lift the burners out of their housing. The burner consists of two separate parts (see pictures).
2. Unscrew the nozzles using a 7 mm socket spanner. Replace the nozzles with models that are configured for use with the new type of gas (see Table 1). The two nozzles have the same hole diameter.
3. Replace all the components by completing the above operations in reverse order.



- Adjusting the burners' primary air :

Does not require adjusting.

- Setting the burners to minimum:

1. Turn the tap to the low flame position.
2. Remove the knob and adjust the adjustment screw, which is positioned in or next to the tap pin, until the flame is small but steady.
3. Having adjusted the flame to the required low setting, while the burner is alight, quickly change the position of the knob from minimum to maximum and vice versa several times, checking that the flame does not go out
4. Some appliances have a safety device (thermocouple) fitted. If the device fails to work when the burners are set to the low flame setting, increase this low flame setting using the adjusting screw.



5. Once the adjustment has been made, replace the seals on the by-passes using sealing wax

! If the appliance is connected to liquid gas, the regulation screw must be fastened as tightly as possible.

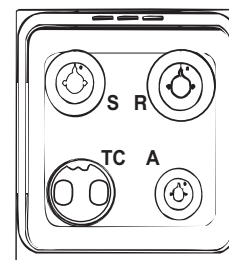
! Once this procedure is finished, replace the old rating sticker with one indicating the new type of gas used. Stickers are available from any of our Service Centres.

! Should the gas pressure used be different (or vary slightly) from the recommended pressure, a suitable pressure regulator must be fitted to the inlet pipe (in order to comply with current national regulations).

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## Table of burner and nozzle specifications

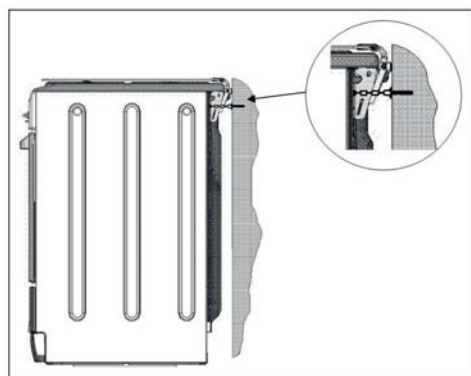
Table 1				Liquid gas				Natural gas	
Burner	Diameter (mm)	Thermal power kW (p.c.s.*)		Bypass 1/100 (mm)	Nozzle 1/100 (mm)	Capacity* g/h		Nozzle 1/100 (mm)	Capacity* l/h
		Nominal	Reduced			***	**		
Rapid (Large) (R)	100	3.00	0.70	41	87	218	214	128	286
Semi-rapid (Medium) (S)	75	1.90	0.40	30	69	138	136	104	181
Auxiliary (Small) (A)	51	1.00	0.40	30	50	73	71	78	95
Tripple Ring (TC)	130	3.25	1.50	63	2x65	236	232	2x99	309
Supply pressure	Nominal (mbar)						28-30	20	
	Minimal (mbar)						20	17	
	Maximised (mbar)						35	25	

\* At 15°C and 1013 mbar - dry gas \*\*\*

\*\* Propane P.C.S. = 50.37 MJ/kg

Butane P.C.S. = 49.47 MJ/kg

Natural P.C.S. = 37.78 MJ/m³



## Safety Chain

! In order to prevent accidental tipping of the appliance, for example by a child climbing onto the oven door, the supplied safety chain MUST be installed!

The cooker is fitted with a safety chain to be fixed by means of a screw (not supplied with the cooker) to the wall behind the appliance, at the same height as the chain is attached to the appliance.

Choose the screw and the screw anchor according to the type of material of the wall behind the appliance. If the head of the screw has a diameter smaller than 9mm, a washer should be used. Concrete wall requires the screw of at least 8mm of diameter, and 60mm of length. Ensure that the chain is fixed to the rear wall of the cooker and to the wall, as shown in figure, so that after installation it is tensioned and parallel to the ground level.

TECHNICAL DATA	
Oven dimensions (HxWxD)	32x43.5x40 cm
Volume	59 l
Useful measurements relating to the oven compartment	width 42 cm depth 44 cm height 8.5 cm
Burners	may be adapted for use with any type of gas shown on the data plate, which is located inside the flap or, after the oven compartment has been opened, on the left-hand wall inside the oven.
Voltage and frequency	see data plate
ENERGY LABEL	Directive 2002/40/EC on the label of electric ovens. Regulation EN 50304
	Energy consumption for Natural convection – heating mode: — Traditional mode; Declared energy consumption for Forced convection Class – heating mode:  Baking.
EC Directives: 2006/95/EC dated 12/12/06 (Low Voltage) and subsequent amendments - 2004/108/EC dated 15/12/04 (Electromagnetic Compatibility) and subsequent amendments - 2004/142/EC dated 30/11/09 (Gas) 1275/2008 (Stand-by/ Off mode)	




# Start-up and use

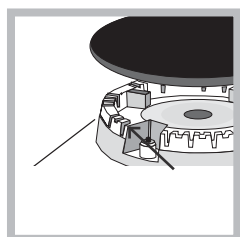
## Using the hob

### Lighting the burners


For each BURNER knob there is a complete ring showing the strength of the flame for the relevant burner.

To light one of the burners on the hob:

1. Bring a flame or gas lighter close to the burner.
2. Press the BURNER knob and turn it in an anticlockwise direction so that it is pointing to the maximum flame setting .
3. Adjust the intensity of the flame to the desired level by turning the BURNER knob in an anticlockwise direction. This may be the minimum setting , the maximum setting  or any position in between the two.




If the appliance is fitted with an electronic lighting device\* (see figure), press the ignition button,

marked with the symbol , then hold the BURNER knob down and turn it in an anticlockwise direction, towards the maximum flame setting, until the burner

is lit. The burner may be extinguished when the knob is released. If this occurs, repeat the operation, holding the knob down for a longer period of time.

! If the flame is accidentally extinguished, switch off the burner and wait for at least 1 minute before attempting to relight it.

If the appliance is equipped with a flame failure safety device\*, press and hold the BURNER knob for approximately 2-3 seconds to keep the flame alight and to activate the device.

To switch the burner off, turn the knob until it reaches the stop position .

### Flame adjustment according to levels

the burner flame intensity can be adjusted with the knob according to 6 power levels, from maximum to minimum with 4 intermediate positions:



a click will indicate the change from one level to another when turning the knob. The system guarantees a more precise adjustment, allows to replicate the flame intensity and to identify easily the preferred level for different cooking operations.



WARNING! The glass lid can break in if it is heated up. Turn off all the burners and the electric plates before closing the lid.

## Practical advice on using the burners

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For the burners to work in the most efficient way possible and to save on the amount of gas consumed, it is recommended that only pans that have a lid and a flat base are used. They should also be suited to the size of the burner:

To identify the type of burner, please refer to the diagrams contained in the "Burner and nozzle specifications".

Burner	Cookware Diameter (cm)
Fast (R)	24 - 26
Semi Fast (S)	16 - 20
Auxiliary (A)	10 - 14
Triple Crown (TC)	24 - 26

! For models equipped with a reducer grid, the latter must be used only for the auxiliary burner, when pans with a diameter of less than 12 cm are used.

## Using the oven

! The first time you use your appliance, heat the empty oven with its door closed at its maximum temperature for at least half an hour. Ensure that the room is well ventilated before switching the oven off and opening the oven door. The appliance may emit a slightly unpleasant odour caused by protective substances used during the manufacturing process burning away.

! Before operating the product, remove all plastic film from the sides of the appliance.

! Never put objects directly on the bottom of the oven; this will avoid the enamel coating being damaged.

1. Select the desired cooking mode by turning the SELECTOR knob.
2. Select the recommended temperature for the cooking mode or the desired temperature by turning the THERMOSTAT knob.

A list detailing cooking modes and suggested cooking temperatures can be found in the relevant table (see Oven cooking advice table).

During cooking it is always possible to:

- Change the cooking mode by turning the SELECTOR knob.
- Change the temperature by turning the THERMOSTAT knob.
- Stop cooking by turning the SELECTOR knob to the "0" position.

\* Only available in certain models.




! Always place cookware on the rack(s) provided.

### THERMOSTAT indicator light

When this is illuminated, the oven is generating heat. It switches off when the inside of the oven reaches the selected temperature. At this point the light illuminates and switches off alternately, indicating that the thermostat is working and is maintaining the temperature at a constant level.

### Oven light

This is switched on by turning the SELECTOR knob to any position other than "0". It remains lit as long as the oven is operating. By selecting  with the knob, the light is switched on without any of the heating elements being activated.

## Cooking modes

! A temperature value can be set for all cooking modes between 60°C and Max, except for the following modes

- GRILL (recommended: set only to MAX power level)
- GRATIN (recommended: do not exceed 200°C).

### TRADITIONAL OVEN mode

Both the top and bottom heating elements will come on. When using this traditional cooking mode, it is best to use one cooking rack only. If more than one rack is used, the heat will be distributed in an uneven manner.

### BAKING mode

The rear heating element and the fan are switched on, thus guaranteeing the distribution of heat in a delicate and uniform manner throughout the entire oven. This mode is ideal for baking and cooking temperature sensitive foods (such as cakes that need to rise) and for the preparation of pastries on 3 shelves simultaneously.

### FAST COOKING mode

The heating elements and the fan come on, guaranteeing the distribution of heat consistently and uniformly throughout the oven.

Preheating is not necessary for this cooking mode. This mode is particularly suitable for cooking pre-packed food quickly (frozen or pre-cooked). The best results are achieved using one cooking rack only.

### MULTI-COOKING mode

All the heating elements (top, bottom and circular) switch on and the fan begins to operate. Since the heat remains

constant throughout the oven, the air cooks and browns food in a uniform manner. A maximum of two racks may be used at the same time.

### PIZZA mode

The circular heating elements and the elements at the bottom of the oven are switched on and the fan is activated. This combination heats the oven rapidly by producing a considerable amount of heat, particularly from the element at the bottom. If you use more than one rack at a time, switch the position of the dishes halfway through the cooking process.

### GRILL mode

The central part of the top heating element is switched on. The high and direct temperature of the grill is recommended for food that requires a high surface temperature (veal and beef steaks, fillet steak and entrecôte). This cooking mode uses a limited amount of energy and is ideal for grilling small dishes. Place the food in the centre of the rack, as it will not be cooked properly if it is placed in the corners.

### GRATIN mode

The top heating element and the rotisserie (where present) are activated and the fan begins to operate. This combination of features increases the effectiveness of the unidirectional thermal radiation provided by the heating elements through forced circulation of the air throughout the oven. This helps prevent food from burning on the surface and allows the heat to penetrate right into the food.

! The GRILL and GRATIN cooking modes must be performed with the oven door shut.

### DEFROSTING mode

The fan located on the bottom of the oven makes the air circulate at room temperature around the food. This is recommended for the defrosting of all types of food, but in particular for delicate types of food which do not require heat, such as for example: ice cream cakes, cream or custard desserts, fruit cakes. By using the fan, the defrosting time is approximately halved. In the case of meat, fish and bread, it is possible to accelerate the process using the "multi-cooking" mode and setting the temperature to 80° - 100°C.



### BOTTOM VENTILATED mode

The bottom heating element and the fan is activated, which allows for the heat distribution within the whole cavity of the oven. This combination is useful for light cooking of vegetables and fish.



### BOTTOM mode :

The lower heating element is activated. This position is recommended for perfecting the cooking of dishes (in baking trays) which are already cooked on the surface but require further cooking in the centre, or for desserts with a covering of fruit or jam, which only require moderate colouring on the surface. It should be noted that this function does not allow the maximum temperature to be reached inside the oven (250°C) and it is therefore not recommended that foods are cooked using only this setting, unless you are baking cakes (which should be baked at a temperature of 180 °C or lower).

## Practical cooking advice

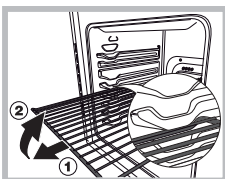
! In the GRILL cooking mode, place the dripping pan in position 1 to collect cooking residues (fat and/or grease).

### GRILL

- Insert the rack in position 3 or 4. Place the food in the centre of the rack.
- We recommend that the power level is set to maximum. The top heating element is regulated by a thermostat and may not always operate constantly.

### PIZZA



- Use a light aluminium pizza pan. Place it on the rack provided.  
For a crispy crust, do not use the dripping pan as it prevents the crust from forming by extending the total cooking time.
- If the pizza has a lot of toppings, we recommend adding the mozzarella cheese on top of the pizza halfway through the cooking process.



**WARNING!** The oven is provided with a stop system to extract the racks and prevent them from coming out of the oven.(1)


As shown in the drawing, to extract them completely, simply lift the racks, holding them on the front part, and pull (2).

## Cooking Control Timer Knob

Some models are equipped with a timer program to control when the oven shuts off during cooking. To use this feature, you must wind the knob one full turn in the counter-clockwise direction ; Then, turn the knob in the clockwise direction , to set the time by matching up the indicator on the control panel with the number of minutes on the knob.

At the end of the programmed length of time, the timer will sound and automatically turn off the oven.

Attention: to use the oven in manual mode without the cooking control timer, match the indicator on the

control panel with the  symbol on the timer knob. When the oven is not in use, the cooking control timer can be used like a normal timer.

## Oven cooking advice table

Cooking modes	Foods	Weight (in kg)	Rack Position	Pre-heating time (minutes)	Recommended temperature	Cooking time (minutes)
<b>Traditional Oven</b>	Duck	1	3	15	200	65-75
	Roast veal or beef	1	3	15	200	70-75
	Pork roast	1	3	15	200	70-80
	Biscuits (short pastry)	-	3	15	180	15-20
	Tarts	1	3	15	180	30-35
<b>Baking Mode</b>	Tarts	0.5	3	15	180	20-30
	Fruit cakes	1	2 or 3	15	180	40-45
	Plum cake	0.7	3	15	180	40-50
	Sponge cake	0.5	3	15	160	25-30
	Stuffed pancakes (on 2 racks)	1.2	2 and 4	15	200	30-35
	Small cakes (on 2 racks)	0.6	2 and 4	15	190	20-25
	Cheese puffs (on 2 racks)	0.4	2 and 4	15	210	15-20
	Cream puffs (on 3 racks)	0.7	1 and 3 and 5	15	180	20-25
	Biscuits (on 3 racks)	0.7	1 and 3 and 5	15	180	20-25
	Meringues (on 3 racks)	0.5	1 and 3 and 5	15	90	180
<b>Fast cooking</b>	<b>Frozen food</b>					
	Pizza	0.3	2	-	250	12
	Courgette and prawn pie	0.4	2	-	200	20
	Country style spinach pie	0.5	2	-	220	30-35
	Turnovers	0.3	2	-	200	25
	Lasagne	0.5	2	-	200	35
	Golden Rolls	0.4	2	-	180	25-30
	Chicken morsels	0.4	2	-	220	15-20
	<b>Pre-cooked food</b>					
	Golden chicken wings	0.4	2	-	200	20-25
	<b>Fresh Food</b>					
	Biscuits (short pastry)	0.3	2	-	200	15-18
	Plum cake	0.6	2	-	180	45
	Cheese puffs	0.2	2	-	210	10-12
<b>Multi-cooking</b>	Pizza (on 2 racks)	1	2 and 4	15	230	15-20
	Lasagne	1	3	10	180	30-35
	Lamb	1	2	10	180	40-45
	Roast chicken + potatoes	1+1	2 and 4	15	200	60-70
	Mackerel	1	2	10	180	30-35
	Plum cake	1	2	10	170	40-50
	Cream puffs (on 2 racks)	0.5	2 and 4	10	190	20-25
	Biscuits (on 2 racks)	0.5	2 and 4	10	180	10-15
	Sponge cake (on 1 rack)	0.5	2	10	170	15-20
	Sponge cake (on 2 racks)	1	2 and 4	10	170	20-25
	Savoury pies	1.5	3	15	200	25-30
<b>Pizza Mode</b>	Pizza	0.5	3	15	220	15-20
	Roast veal or beef	1	2	10	220	25-30
	Chicken	1	2 or 3	10	180	60-70
<b>Grill</b>	Soles and cuttlefish	0.7	4	-	Max	10-12
	Squid and prawn kebabs	0.6	4	-	Max	8-10
	Cuttlefish	0.6	4	-	Max	10-15
	Cod filet	0.8	4	-	Max	10-15
	Grilled vegetables	0.4	3 or 4	-	Max	15-20
	Veal steak	0.8	4	-	Max	15-20
	Sausages	0.6	4	-	Max	15-20
	Hamburgers	0.6	4	-	Max	10-12
	Mackerels	1	4	-	Max	15-20
	Toasted sandwiches (or toast)	4 and 6	4	-	Max	3-5
<b>Gratin</b>	Grilled chicken	1.5	2	10	200	55-60
	Cuttlefish	1.5	2	10	200	30-35
<b>Bottom Ventilated</b>	Bream	0.5	3	18'	170-180	25-35
	Codfish fillet	0.5	3	16'	160-170	15-20
	Sea bass in foil	0.5	3	24'	200-210	35-45
	Mixed vegetables (Ratatouille type)	0.8 - 1,0	3	21'	190 - 200	50 - 60
	Well-done vegetables	1,5 - 2,0	3	20'	180 - 190	55 - 60
<b>Bottom</b>	For perfecting cooking					

# Precautions and tips

! This appliance has been designed and manufactured in compliance with international safety standards. The following warnings are provided for safety reasons and must be read carefully.

## General safety

- The appliance was designed for domestic use inside the home and is not intended for commercial or industrial use.
- The appliance must not be installed outdoors, even in covered areas. It is extremely dangerous to leave the appliance exposed to rain and storms.
- Do not touch the appliance with bare feet or with wet or damp hands and feet.
- **The appliance must be used by adults only for the preparation of food, in accordance with the instructions outlined in this booklet. Any other use of the appliance (e.g. for heating the room) constitutes improper use and is dangerous. The manufacturer may not be held liable for any damage resulting from improper, incorrect and unreasonable use of the appliance.**
- The instruction booklet accompanies a class 1 (insulated) or class 2 - subclass 1 (recessed between 2 cupboards) appliance.
- **Do not touch the heating elements or certain parts of the oven door when the appliance is in use; these parts become extremely hot. Keep children well away from the appliance.**
- Make sure that the power supply cables of other electrical appliances do not come into contact with the hot parts of the oven.
- The openings used for the ventilation and dispersion of heat must never be covered.
- Always use oven gloves when placing cookware in the oven or when removing it.
- Do not use flammable liquids (alcohol, petrol, etc...) near the appliance while it is in use.
- Do not place flammable material in the lower storage compartment or in the oven itself. If the appliance is switched on accidentally, they could catch fire.
- The internal surfaces of the compartment (where present) may become hot.
- Always make sure the knobs are in the ● position when the appliance is not in use.
- When unplugging the appliance, always pull the plug from the mains socket; do not pull on the cable.
- Never perform any cleaning or maintenance work without having disconnected the appliance from the electricity mains.
- If the appliance breaks down, under no circumstances should you attempt to perform the repairs yourself. Repairs carried out by inexperienced persons may cause injury or further malfunctioning of the appliance. Contact Assistance.

- Do not rest heavy objects on the open oven door.
- The appliance should not be operated by people (including children) with reduced physical, sensory or mental capacities, by inexperienced individuals or by anyone who is not familiar with the product. These individuals should, at the very least, be supervised by someone who assumes responsibility for their safety or receive preliminary instructions relating to the operation of the appliance.
- Do not let children play with the appliance.
- If the cooker is placed on a pedestal, take the necessary precautions to prevent the cooker from sliding off the pedestal itself.

## Disposal

- When disposing of packaging material: observe local legislation so that the packaging may be reused.
- The European Directive 2002/96/EC relating to Waste Electrical and Electronic Equipment (WEEE) states that household appliances should not be disposed of using the normal solid urban waste cycle. Exhausted appliances should be collected separately in order to optimise the cost of re-using and recycling the materials inside the machine, while preventing potential damage to the atmosphere and to public health. The crossed-out dustbin is marked on all products to remind the owner of their obligations regarding separated waste collection.  
For further information relating to the correct disposal of exhausted household appliances, owners may contact the public service provided or their local dealer.

## Respecting and conserving the environment

- You can help to reduce the peak load of the electricity supply network companies by using the oven in the hours between late afternoon and the early hours of the morning.
- Always keep the oven door closed when using the GRILL and DOUBLE GRILL modes. This will achieve better results while saving energy (approximately 10%).
- Check the door seals regularly and wipe them clean to ensure they are free of debris so that they adhere properly to the door, thus avoiding heat dispersion.

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## Switching the appliance off

Disconnect your appliance from the electricity supply before carrying out any work on it.

## Cleaning the appliance

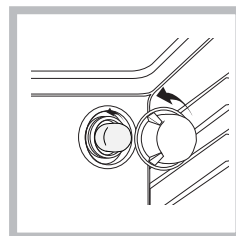
**!** Never use steam cleaners or pressure cleaners on the appliance.

- The stainless steel or enamel-coated external parts and the rubber seals may be cleaned using a sponge that has been soaked in lukewarm water and neutral soap. Use specialised products for the removal of stubborn stains. After cleaning, rinse well and dry thoroughly. Do not use abrasive powders or corrosive substances.
- The hob grids, burner caps, flame spreader rings and burners may be removed to make cleaning easier; wash them in hot water and non-abrasive detergent, making sure all burnt-on residue is removed before drying them thoroughly.
- Clean the terminal part of the flame failure safety devices\* frequently.
- The inside of the oven should ideally be cleaned after each use, while it is still lukewarm. Use hot water and detergent, then rinse well and dry with a soft cloth. Do not use abrasive products.
- Clean the glass part of the oven door using a sponge and a non-abrasive cleaning product, then dry thoroughly with a soft cloth. Do not use rough abrasive material or sharp metal scrapers as these could scratch the surface and cause the glass to crack.
- The accessories can be washed like everyday crockery, and are even dishwasher safe.
- Do not close the cover when the burners are alight or when they are still hot.

## Inspecting the oven seals

Check the door seals around the oven regularly. If the seals are damaged, please contact your nearest Authorised After-sales Service Centre. We recommend that the oven is not used until the seals have been replaced.

## Replacing the oven light bulb



1. After disconnecting the oven from the electricity mains, remove the glass lid covering the lamp socket (see figure).

2. Remove the light bulb and replace it with a similar one: voltage 230 V, wattage 25 W, cap E 14.

3. Replace the lid and reconnect

the oven to the electricity supply.

**! Do not use the oven lamp as/for ambient lighting.**

## Gas tap maintenance

Over time, the taps may become jammed or difficult to turn. If this occurs, the tap must be replaced.

**! This procedure must be performed by a qualified technician authorised by the manufacturer.**

## Assistance

**!** Never use the services of an unauthorised technician.

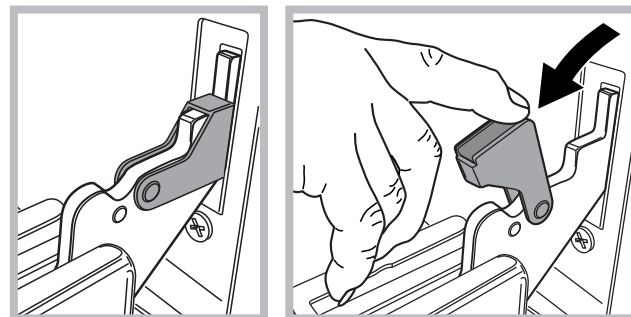
**Please have the following information to hand:**

- The type of problem encountered.
- The appliance model (Mod.).
- The serial number (S/N).

The latter two pieces of information can be found on the data plate located on the appliance.

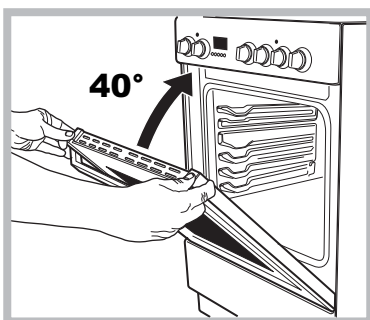
## Removing and fitting the oven door:

1. Open the door
2. Make the hinge clamps of the oven door rotate backwards completely (see photo)

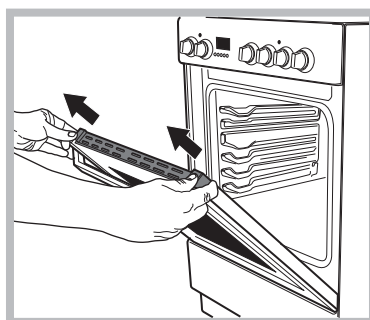


3. Close the door until the clamps stop (the door will remain open for 40° approx.) (see photo)

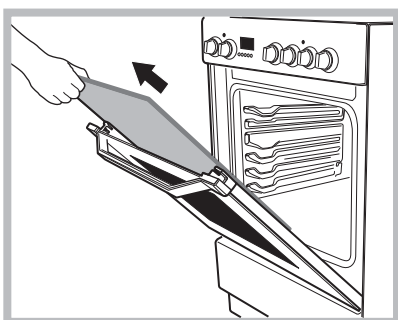




4. Press the two buttons on the upper profile and extract the profile (see photo)



5. Remove the glass sheet and do the cleaning as indicated in chapter: "Care and maintenance".

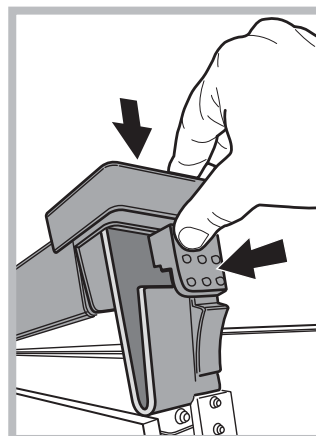


6. Replace the glass.

**WARNING! Oven must not be operated with inner door glass removed!**

**WARNING! When reassembling the inner door glass insert the glass panel correctly so that the text written on the panel is not reversed and can be easily legible.**

7. Replace the profile, a click will indicate that the part is positioned correctly.  
8. Open the door completely.  
9. Close the supports (see photo).



10. Now the door can be completely closed and the oven can be started for normal use.

## Steam-Assisted Oven Cleaning

This method of cleaning is recommended especially after cooking very fatty (roasted) meats.

This cleaning process allows to facilitate the removal of dirt of the walls of the oven by the generation of steam that is created inside the oven cavity for easier cleaning.

**! Important! Before you start steam -cleaning:**

- Remove any food residue and grease from the bottom of the oven.
- Remove any oven accessories (grids and drip pans).

Perform the above operations according to the following procedure:

1. pour 300ml of water into the baking tray in the oven, placing it in the bottom shelf. In the models where the drip pan is not present, use a baking sheet and place it on the grill at the bottom shelf;
2. select the function of the oven: **BOTTOM** | — | and set the temperature to 100 ° C;
3. keep it in the oven for 15min;
4. turn off the oven;
5. Once cooled the oven, you can open the door to complete the cleaning with water and a damp cloth;
6. eliminate any residual water from the cavity after finishing cleaning

When the steam -cleaning is done, after cooking especially fatty foods, or when grease is difficult to remove, you may need to complete the cleaning with the traditional method, described in the previous paragraph.

**! Perform cleaning only in the cold oven!**