

DE'LONGHI

COOKING

INSTALLATION & USER INSTRUCTIONS

DSC .. G..

GAS COOKERS



| CONTENTS | Page Number |
|--|--------------------|
| Introduction | 3 |
| Important Safety Precautions & Recommendations | 4 - 9 |
| Advice for the Installer | 10 |
| Installation | 10 - 14 |
| Gas Installation | 15 - 23 |
| Electrical Installation | 24 - 25 |
| Advice for the User | 27 |
| Cooking Hob | 28 |
| Control Panel | 29 |
| Use of the Hob Burners | 30 - 34 |
| How to Use the Oven | 35 - 41 |
| Oven Temperature Guide | 42 |
| Alarm, Electric or Electronic Clock | 43 - 47 |
| Cleaning & Maintenance | 48 - 61 |
| Guarantee & After Sales Service | 62 |

Dear Customer,

Thank you for purchasing the DeLonghi DSC .. G.. gas cooker.

The safety precautions and recommendations listed 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 retain this booklet for future reference.

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 potentially dangerous.

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

DECLARATION OF CE CONFORMITY

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



IMPORTANT SAFETY PRECAUTIONS AND RECOMMENDATIONS

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

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

Read the instructions carefully before installing and using the appliance.

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

- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use. The manufacturer declines all responsibility for any inconvenience resulting from the inobservance of this condition.
- CAUTION: this appliance must only be installed in a permanently ventilated room in compliance with the applicable regulations.
- Do not 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 53 - 54.
- **IMPORTANT NOTE:** The oven shelves (for some products one shelf only is provided) have not been designed to place the food directly on the shelf itself. When cooking, always place the food in special containers or use specific materials suitable for the food contact.

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

ENERGY LABELLING/ECODESIGN

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

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

- Standard EN 15181 (gas ovens).
- Standard EN30-2-1 (hobs: gas fired burners).

USE OF THE APPLIANCE, ENERGY SAVING TIPS

OVEN

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

HOB

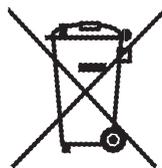
GAS FIRED BURNERS

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

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

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

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



Advice for the installer

1 - INSTALLATION

IMPORTANT

- The appliance is designed and approved for domestic use only and should not be installed in a commercial, semi commercial or communal environment.
Your product will not be guaranteed if installed in any of the above environments and could affect any third party or public liability insurances you may have.
The appliance may be installed in a kitchen, kitchen/diner or a bed sitting room, but not in a room or space containing a bath or a shower without first consulting current regulations.
The appliance must not be installed in a bed-sitting room of less than 20 m³.
- Cooker installation must only be carried out by a **SUITABLY QUALIFIED AND REGISTERED TECHNICIAN** and in compliance with local safety standards.
Failure to observe this rule will invalidate the warranty.
- This appliance is to be installed only by an authorised person according to the current local regulations and in observation of the manufacturer's instructions.
Failure to comply with this condition will render the guarantee invalid.
- Incorrect installation, for which the manufacturer accepts no responsibility, may cause personal injury or damage.
- This appliance shall only be serviced by authorized personnel.
- Always disconnect the appliance from the electrical supply 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 appliances.
- **Important: The use of suitable protective clothing/gloves is recommended when handling or installing this appliance.**
- **The walls of the units must not be higher than work top and must be capable of resisting temperatures of 70 °C above room temperature.**
- **We would point out that the adhesive which bonds the plastic laminate to the furniture must withstand temperatures not less than 150 °C to avoid delamination.**
- **Do not install the appliance near inflammable materials (e.g. curtains).**

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.

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

The appliance must be kept no less than 200 mm away from any side wall which exceeds the height of the hob surface (figs. 1.1a or 1.1b).

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

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

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

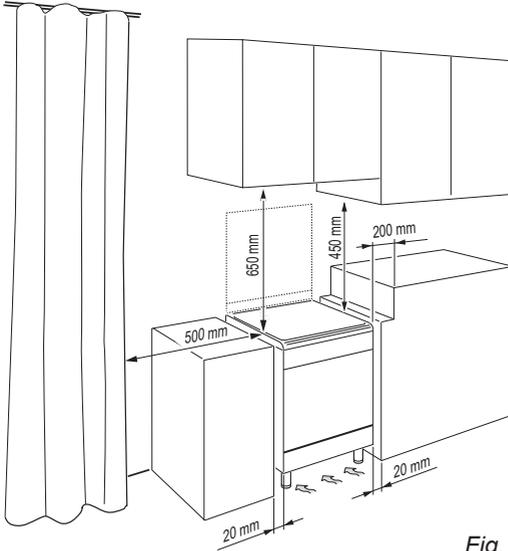


Fig. 1.1a

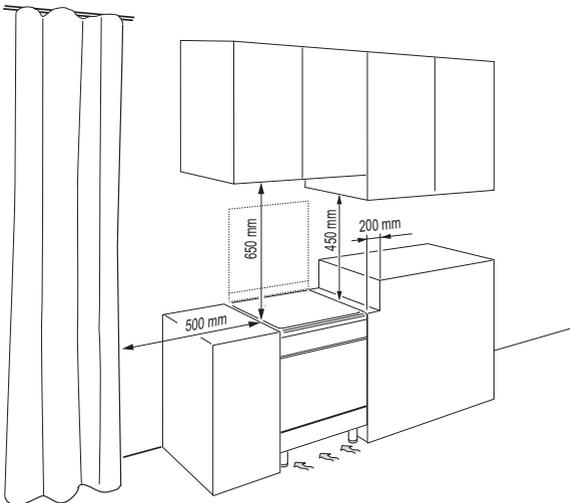


Fig. 1.1b

The appliance must be housed in heat resistant units.

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

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

■ **Class 1**

(fig. 1.1a)

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

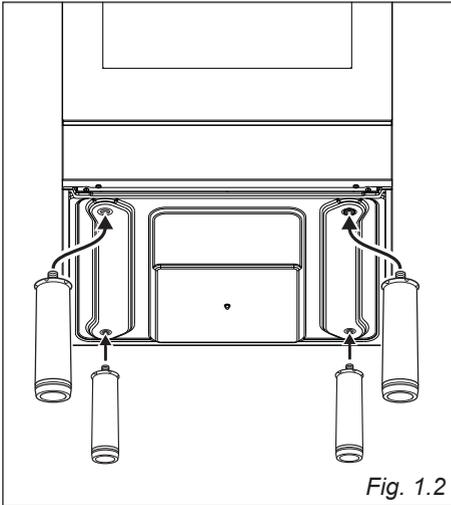
A space of at least 2 cm must be left between the cooker and any adjacent furniture, which must not exceed the height of the cooktop.

■ **Class 2**

■ **Subclass 1**

(fig. 1.1b)

Gas connection made using rigid or flexible metal pipe.

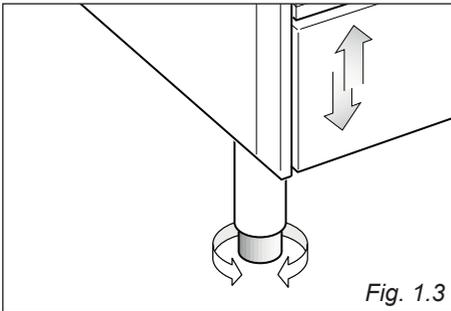


FITTING THE ADJUSTABLE FEET

The adjustable feet must be fitted to the base of the cooker before use.

Rest the rear of the cooker on a piece of the polystyrene packaging exposing the base for the fitting of the feet.

Fit the 4 legs by screwing them tight into the support base as shown in figure 1.2.



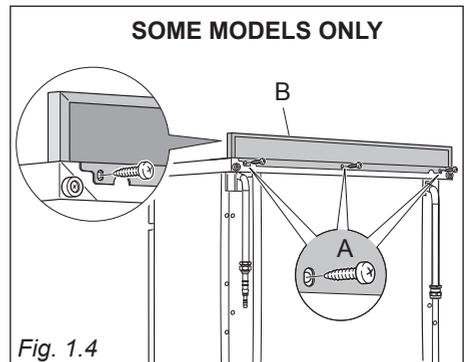
LEVELLING THE COOKER

The cooker may be levelled by screwing the lower ends of the feet IN or OUT (fig. 1.3).

BACKGUARD (SUPPLIED WITH SOME MODELS ONLY)

Before installing the cooker, assemble the backguard "B" (fig. 1.4).

- Before assembling remove any protective film/adhesive tape.
- Remove the screw "A" from the rear of the cooktop.
- Assemble the backguard as shown in figure 1.4 and fix it by screwing the screw "A".



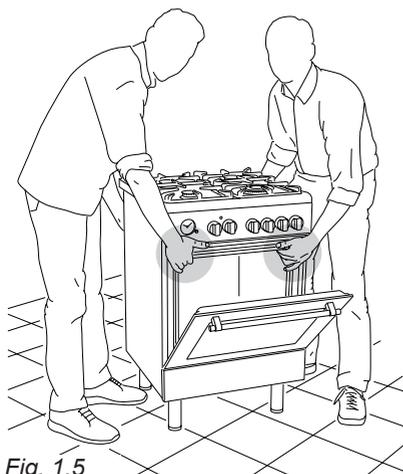


Fig. 1.5

MOVING THE COOKER

WARNING: When raising cooker to upright position always ensure two people carry out this manoeuvre to prevent damage to the adjustable feet (fig. 1.5).

WARNING

Be careful: do not lift the cooker by the door handle when raising to the upright position (fig. 1.6).

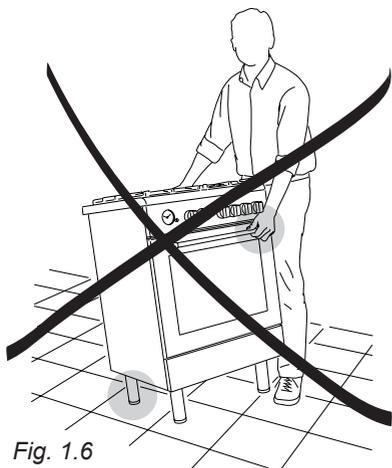


Fig. 1.6

WARNING

When moving cooker to its final position DO NOT DRAG (fig. 1.7).
Lift feet clear of floor (fig. 1.5).

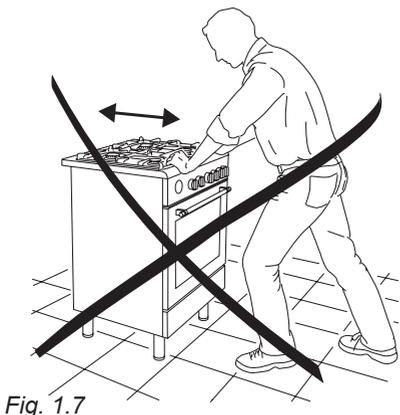
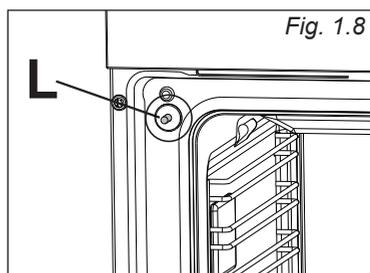


Fig. 1.7

IMPORTANT (only for some models): When handling the oven, take care not to damage the door sensor lever "L" (fig. 1.8) (near the top left corner of the oven seal).



PROVISION FOR VENTILATION

- The appliance should be installed into a room or space with an air supply in accordance with the current version of BS 5440-2: 2000.
- For rooms with a volume of less than 5m³ - permanent ventilation of 100 cm² free area must be provided.
- For rooms with a volume of between 5 m³ and 10 m³ a permanent ventilation of 50 cm² free area will be required unless the room has a door which opens directly to the outside air in which case no permanent ventilation is required.
- For rooms with a volume greater than 10 m³ - no permanent ventilation is required.

Note: Regardless of room size, all rooms containing the appliance must have direct access to the outside air via an openable window or equivalent.

- Where there are other fuel burning appliances in the same room, the current version of BS 5440-2: 2000 should be consulted to determine the correct amount of free area ventilation requirements.
- The above requirements allow also for use of a gas oven and grill but if there are other gas burning appliances in the same room, consult a qualified engineer.

2 - GAS INSTALLATION

IMPORTANT NOTE

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.

INSTALLATION & SERVICE REGULATIONS (UNITED KINGDOM)

It is a legal requirement that all gas appliances are Installed & Serviced by a competent person in accordance with the current editions of the following Standards & Regulations or those regulations appropriate to the geographical region in which they are to be installed:

- Gas Safety (Installation & Use) Regulations
- Building Regulations
- British/European Standards
- Regulations for Electrical Installation

Installation and service of any gas product must be made by a suitably qualified and registered person competent on the type of product being installed or serviced and holding a valid certificate of competence for the work being carried out. Currently the proof of competence is the Accredited Certification Scheme (ACS) or N/SVQ that has been aligned to the ACS.

It is also a requirement that all businesses or self employed installers are members of a class of person approved by the Health and Safety Executive.

Failure to install the appliance correctly could invalidate any manufacturers warranty and lead to prosecution under the above quoted regulations.

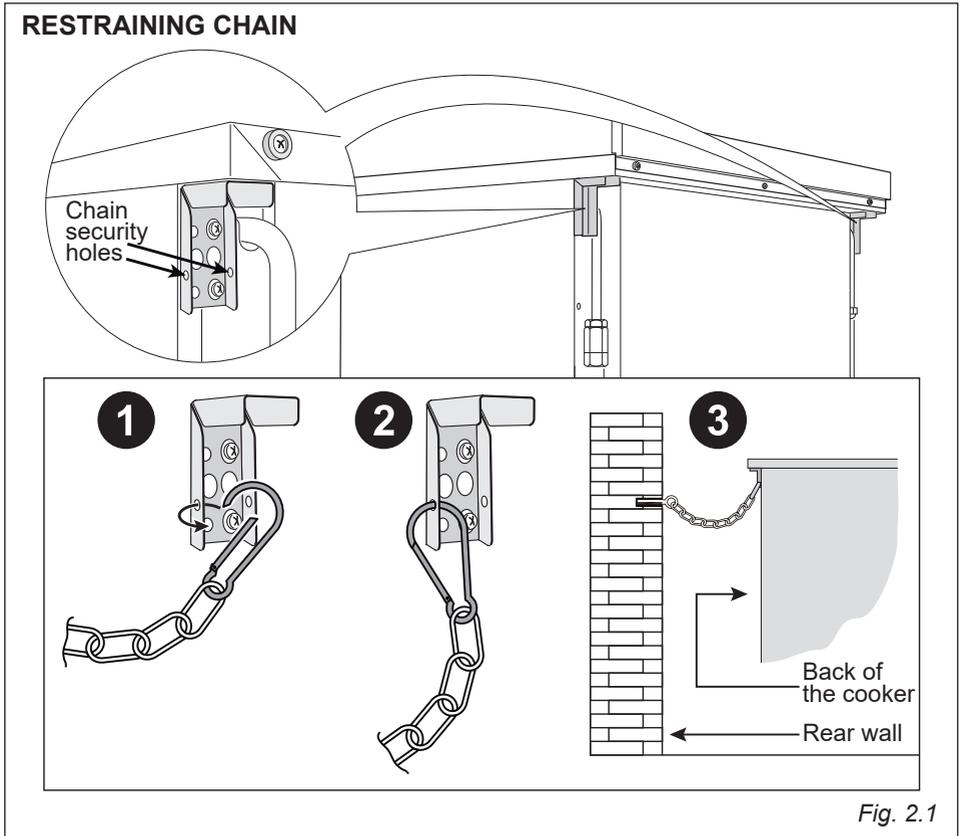
GAS CONNECTION



Cat: II 2H 3+



It is a requirement that a restraining chain (not supplied with the appliance) is also used to prevent stress being applied to the gas hose or pipework. The chain should be attached securely to the product and on the wall (fig. 2.1).



Installation to Natural Gas

Installation to Natural Gas must conform to the Code of Practice, etc.
 The supply pressure for Natural Gas is 20 mbar.
 The installation must conform to the relevant British/European Standards.

Installation to LP Gas

When operating on Butane gas a supply pressure of 28-30 mbar is required.
 When using Propane gas a supply pressure of 37 mbar is required.
 The installation must conform to the relevant British/European Standards.

Warning: Only a suitably qualified and registered installer, also with technical knowledge of electricity should install the appliance.
 He should observe the Regulations and Codes of Practice governing such installation of gas appliances.

Note: It is recommended that the gas connection to the appliance is installed with a flexible hose connecting tube made to BS669 or EN 14800.

Notes:

- Flexible hoses can be used where the sited ambient temperature of the hose does not exceed 70 °C. These hoses must be manufactured in accordance with BS669 part 1 or EN 14800 and be of the correct construction for the type of gas being used.
- Gas hoses designed for natural gas **MUST NOT** be used for supplying LPG gas (LPG gas hoses can be identified by either a red band or stripe on the rubber outer coating of the hose).
The hose should not be crushed or trapped or be in contact with sharp or abrasive edges.

IMPORTANT! It is the responsibility of the gas installer to ensure that the product is fully tested and commissioned in accordance with current regulations to ensure there are no gas escapes.

Gas connection (figs. 2.2a, 2.2b)

- The gas supply must use the nearest gas inlet pipe which is located at the left or the right hand side at the rear of the appliance.
- **IMPORTANT NOTE:** Before connecting the appliance to the gas mains fit the female connector (supplied with the appliance in a separate kit) to the right or the left inlet pipe using the fibre washer supplied.
- **IMPORTANT: Check the correct positioning of the connector as per pictures and always operate using two suitable spanners.**
- The unused end inlet pipe must be closed with the plug and the fibre washer.
- The hose should not be crushed or trapped or be in contact with sharp or abrasive edges. It should also not be subjected to corrosion by acidic cleansing agents. The hose should also be connected in such a way that it does not touch the floor and must hang in a natural loop between the appliance and the bayonet fitting.
- To avoid damage to the appliance gas rail inlet pipe the fittings should be tightened using two suitable spanners.

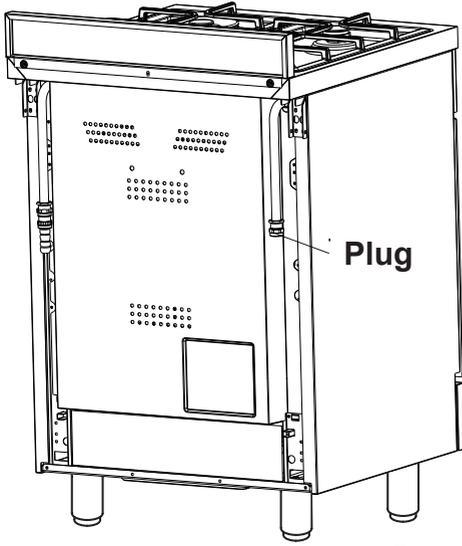
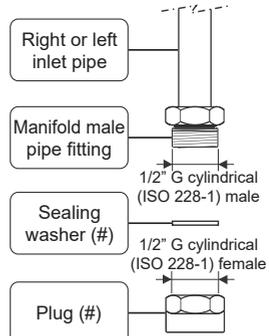


Fig. 2.2a

Fitting the plug on the unused terminal of the gas inlet pipe



(#) Already fitted on the right or left inlet pipe



Fig. 2.2b

GAS MAINTENANCE

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

| TABLE FOR THE CHOICE OF THE INJECTORS | | | | |
|--|--------------------|--------------------|---------------------------------|-----------------------|
| Cat: I12H3+ | | | G30/G31 28-30/37 mbar | G20 20 mbar |
| BURNERS | Nominal power [kW] | Reduced power [kW] | Ø injector [1/100 mm] | Ø injector [1/100 mm] |
| Auxiliary (A) | 1,00 | 0,40 | 50 | 72 (X) |
| Semi-rapid (SR) | 1,75 | 0,45 | 65 | 97 (Z) |
| Rapid (R) | 3,00 | 0,75 | 85 | 128 (H3) |
| Double-ring compact (DCC) | 4,00 | 1,50 | 100 | 150 (H3) |
| Oven | 2,20 | 0,80 | 70 | 106 |
| Grill | 1,80 | - | 68 | 98 |

| AIR VENT NECESSARY FOR GAS COMBUSTION = (2 m³/h x kW) | |
|---|---|
| BURNERS | Air necessary for combustion [m³/h] |
| Auxiliary (A) | 2,00 |
| Semi-rapid (SR) | 3,50 |
| Rapid (R) | 6,00 |
| Double-ring compact (DCC) | 8,00 |
| Oven | 4,40 |
| Grill | 3,60 |

LUBRICATION OF THE GAS TAPS

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

IMPORTANT

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

CONVERSION TO NATURAL GAS OR TO LPG

REPLACEMENT OF THE INJECTORS OF THE BURNERS

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

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

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

REPLACEMENT OF THE INJECTORS OF THE COOKTOP BURNERS

To replace the injectors proceed as follows:

- Remove pan supports and burners from the cooktop.
- Using a wrench, substitute the nozzle injectors "J" (figs. 2.3, 2.4) with those most suitable for the kind of gas for which it is to be used.

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

ADJUSTING OF THE MINIMUM OF THE TOP BURNERS

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

The procedure for adjusting the minimum gas rate setting is described below.

- Light the burner.
- Set the gas valve to the "minimum rate" position.
- Remove the knob.
- Using a screwdriver turn the screw "A" until adjustment is correct (fig. 2.5).

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

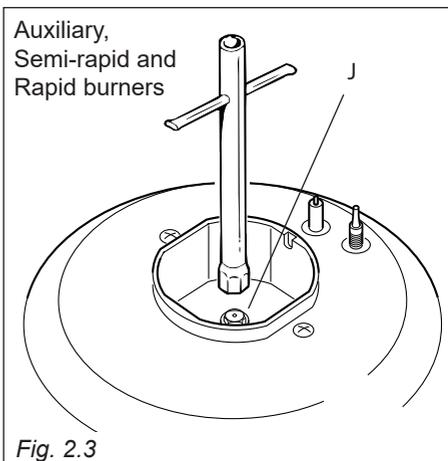


Fig. 2.3

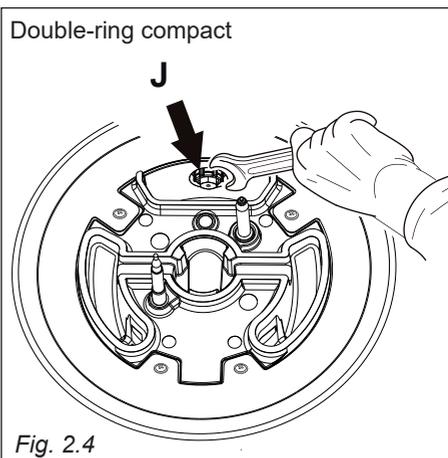


Fig. 2.4

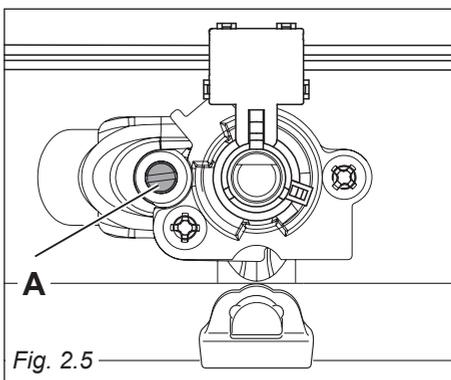


Fig. 2.5

OPERATIONS TO BE EXECUTED FOR THE REPLACEMENT OF THE INJECTORS OF THE OVEN AND GRILL BURNERS

Some models are provided with a set of injectors for the various types of gas.

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

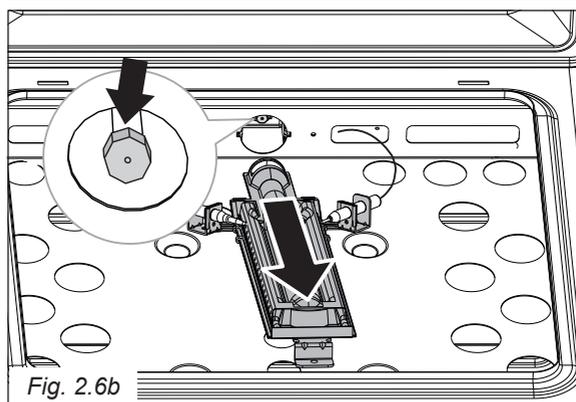
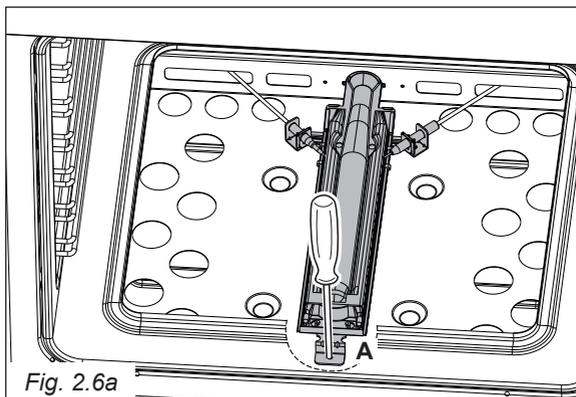
Select the injectors to be replaced according to the “Table for the choice of the injectors” (for the gas category check the data label attached on the appliance).

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

OVEN BURNER

- Lift and remove the lower panel inside the oven.
- Unscrew and remove the burner securing screw “A” (fig. 2.6a).
- Withdraw the burner as shown in figure 2.6b and rest it inside the oven. Take care not to damage the safety valve probe and the electric ignition electrode.
- Using a 7 mm box spanner, unscrew the injector (indicated by the arrow in fig. 2.6b) and replace it with a new one selected in accordance with the “Table for the choice of the injectors”.
- Regulate the air supply to the oven burner as indicated in the section “REGULATION OF AIR SUPPLY TO OVEN AND GRILL BURNERS”; then replace the burner repeating the above steps in reverse order.

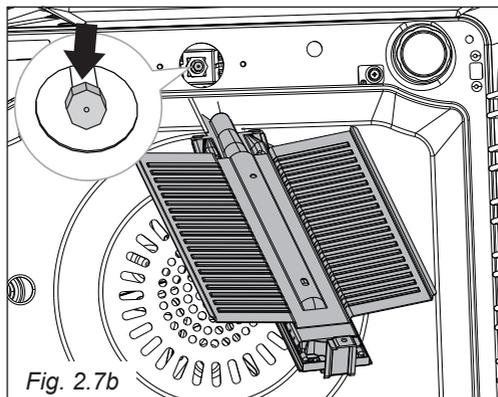
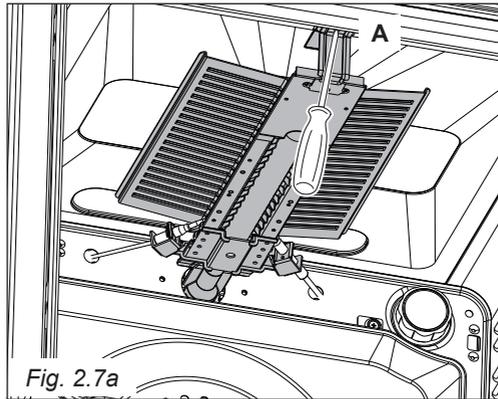
IMPORTANT: Check the correct operation of the safety valve and the electric ignition.



GRILL BURNER

- Unscrew and remove the burner securing screw “A” (fig. 2.7a).
- Withdraw the burner as shown in figure 2.7b. Take care not to damage the safety valve probe and the electric ignition electrode.
- Using a 7 mm box spanner, unscrew the injector (indicated by the arrow in fig. 2.7b) and replace it with a new one selected in accordance with the “Table for the choice of the injectors”.
- Regulate the air supply to the grill burner as indicated in the section “REGULATION OF AIR SUPPLY TO OVEN AND GRILL BURNERS”; then replace the burner repeating the above steps in reverse order.

IMPORTANT: Check the correct operation of the safety valve and the electric ignition.



| Flame faulty in primary air | Flame correct | Flame with excess primary air |
|--|-------------------------------------|---|
| <i>long, yellow and trembling</i> | <i>clear interior blue cone</i> | <i>short and sharp too blue interior cone tending to detach</i> |
| CAUSE | | |
| <i>air regulating tube, too closed</i> | <i>correct distance of the tube</i> | <i>air regulating tube, too open</i> |



Flame correct



Flame faulty in primary air



Flame with excess primary air

ADJUSTMENT OF THE OVEN BURNER MINIMUM

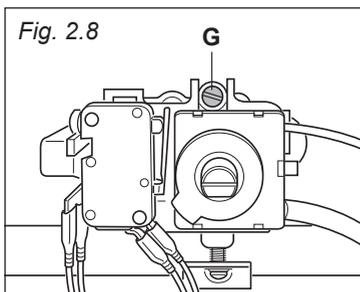
This needs to be done only for the oven burner (the grill is a fixed capacity) by acting on the thermostat.

Considering that in the minimum position the flame must have a length of about 4 mm and must remain lit even with a brusque passage from the maximum position to that of minimum.

The flame adjustment is done in the following way:

- turn on the burner by setting the thermostat knob on position “10” or “240” or **Max**★ (maximum);
- remove the knob and unscrew the by-pass screw “G” (fig. 2.8) about three times by passing a small flat screwdriver through the panel opening;
- re-mount the knob and let the oven heat up for about 15 minutes, then bring the knob to position “1” or “130” (minimum) to operate the thermostat by-pass;
- after having removed the knob again and being very careful not to turn the tap rod, slowly screw the by-pass screws “G” (fig. 2.8) until you obtain a flame of 3-4 mm in height.
- Switch off the burner and re-mount the knob.

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



3 - ELECTRICAL INSTALLATION

IMPORTANT: The appliance 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 or property.

The connection of the appliance to earth is mandatory. The manufacturer declines all responsibility for any inconvenience resulting from the inobservance of this condition.

Before carrying out any work on the electrical parts of the appliance, the appliance must be disconnected from the mains.

FOR YOUR SAFETY PLEASE READ THE FOLLOWING INFORMATION:

This appliance must be installed by a qualified technician according to the current local regulations and in compliance with the manufacturer instructions.

This appliance is supplied with a moulded 13 amp three pin mains plug with a 3 amp fuse fitted. Should the fuse require replacement, it must be replaced with a fuse rated at 3 amp and approved by ASTA or BSI to BS 1362.

The plug contains a removable fuse cover that must be refitted when the fuse is replaced. In the event of the fuse cover being lost or damaged, the plug must not be used until a replacement cover has been obtained. Replacement fuse covers can be purchased from your nearest electrical dealer and must be the same colour as the original.

IF THE MOULDED MAINS PLUG IS UNSUITABLE FOR THE SOCKET OUTLET IN YOUR HOME OR IS REMOVED FOR ANY OTHER REASON, THEN THE FUSE SHOULD BE REMOVED AND THE CUT OFF PLUG DISPOSED OF SAFELY TO PREVENT THE HAZARD OF ELECTRIC SHOCK.

THERE IS A DANGER OF ELECTRICAL SHOCK IF THE CUT OFF PLUG IS INSERTED INTO ANY 13 AMP SOCKET OUTLET.

If a replacement plug is to be fitted, please observe the wiring code shown below.

Warning! This appliance must be earthed.

A properly earthed three pin plug (fused at 3 amps, to BS 1362 ASTA approved) must be used. As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

- The wire which is coloured GREEN & YELLOW must be connected to the terminal in the plug which is marked with letter "E" or by the Earth symbol "⏏" or coloured GREEN & YELLOW.
- The wire which is coloured BLUE must be connected to the terminal which is marked with the letter "N" or coloured BLACK.
- The wire which is coloured BROWN must be connected to the terminal which is marked with the letter "L" or coloured RED.

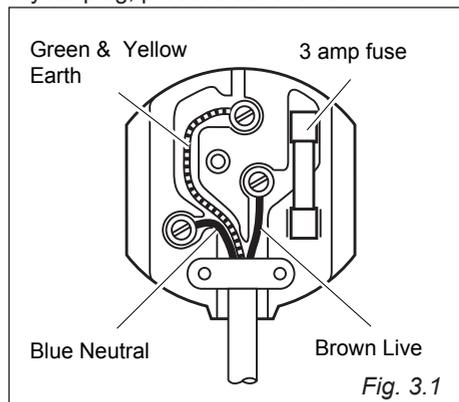


Fig. 3.1

CONNECTION OF THE POWER SUPPLY CABLE

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

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

- Unhook the terminal board cover by inserting a screwdriver into the two hooks "A" (fig. 3.2).
- Open the cable gland by unscrewing screw "F" (fig. 3.3), unscrew the terminal screws and remove the cable.
- Connect the phase, neutral and earth wires to terminal board according to the diagrams in fig. 3.4.
- Strain the feeder cable and block it with cable clamp.
- Close and hook again the terminal board cover (check the two hooks "A" are correctly hooked).

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

POWER SUPPLY

220 - 240 V 50 - 60 Hz

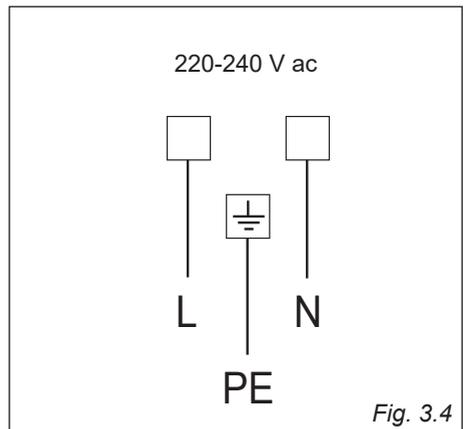
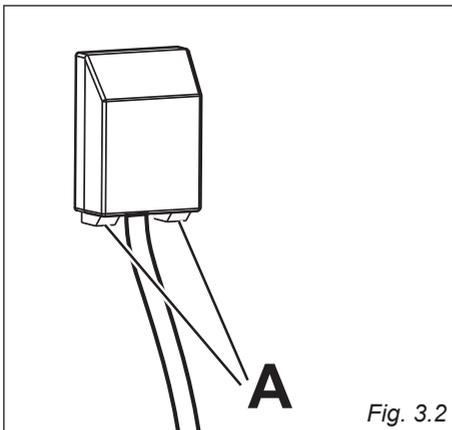
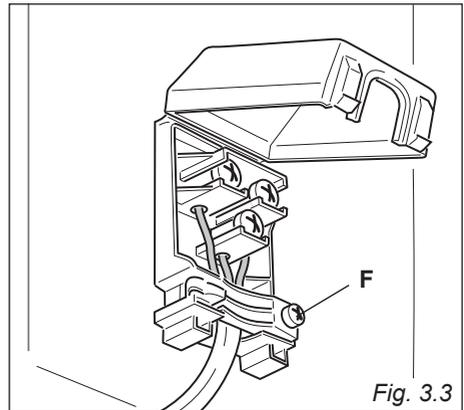
FEEDER CABLE SECTION

TYPE "H05RR-F" or "H05V2V2-F"
(resistance to temperatures of 90 °C).

3 x 0,75 mm² (*) (**)

(*) Connection possible with plug and outlet

(**) Connection with wall box connection.





Advice for the user



1 - COOKING HOB

Fig. 1.1

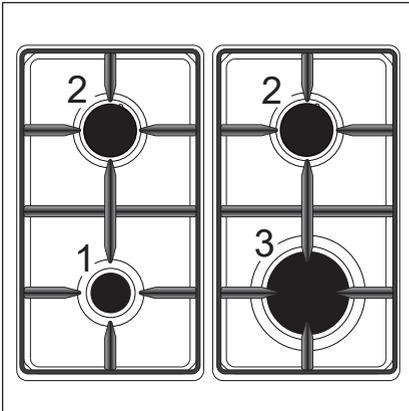
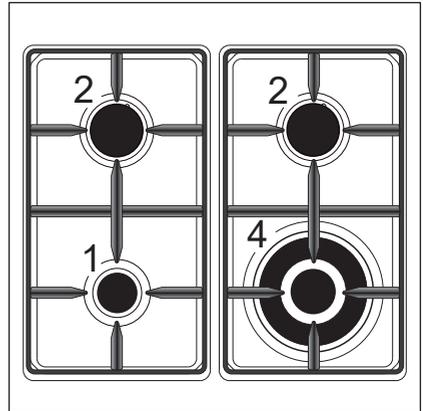


Fig. 1.2



GAS BURNERS

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

Notes:

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

CAUTION:

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

CAUTION:

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

CAUTION:

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

2 - CONTROL PANEL

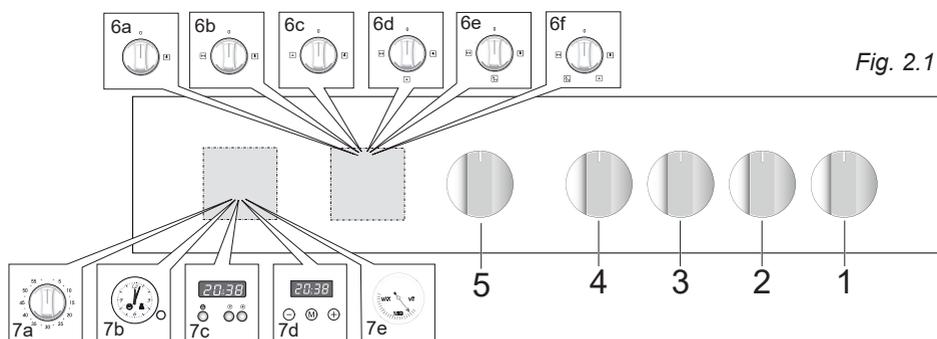


Fig. 2.1

CONTROLS DESCRIPTION

1. Front right burner control knob
2. Rear right burner control knob
3. Rear left burner control knob
4. Front left burner control knob
5. Gas oven/grill thermostat control knob
6. Depending on the models:
 - a. Oven light control knob
 - b. Oven light / rotisserie control knob
 - c. Oven light / fan motor control knob
 - d. Oven light / fan motor / rotisserie control knob
 - e. Oven light / fan motor and rotisserie / rotisserie control knob
 - f. Oven light / fan motor / fan motor and rotisserie / rotisserie control knob
7. Depending on the models:
 - a. 60' or 120' alarm control knob
 - b. Electric clock with alarm
 - c. Electronic clock with alarm
 - d. Digital electronic clock with timer (with "Touch-control" keys)
 - e. Oven thermometer

NOTES:

The knobs and symbols may vary.

The symbols may be printed on the knob itself.

Please note: This appliance incorporates a safety cooling fan which you will hear operating whenever the oven or grill is being used.

The cooling fan may even run on after the appliance has been switched off.

The duration of this time is dependent on several factors, including previous cooking temperature, duration and ambient temperature. Times in excess of 30 minutes are not uncommon.

3 - USE OF THE HOB BURNERS

GAS BURNERS

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

Make the symbol of the knob match with the indicator on the control panel (or vice versa) to obtain:

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

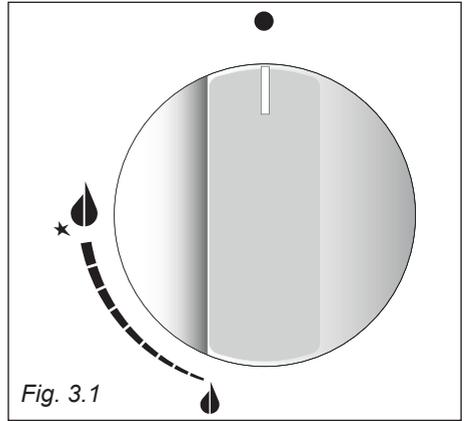


Fig. 3.1

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

Caution!
Do not cover the hob with aluminium foils.

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

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

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

LIGHTING THE BURNERS

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

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

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

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

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

DEEP FAT FRYING

For safety purposes when deep fat frying, do not fill the pan more than one third full of oil.

DO NOT cover the pan with a lid and DO NOT leave the pan unattended.

In the unfortunate event of a fire, leave the pan where it is and turn off the control knobs.

Place a damp cloth or lid over the pan to smother the flames. Leave the pan to cool for at least 30 minutes before moving the pan.

DO NOT USE WATER ON THE FIRE.

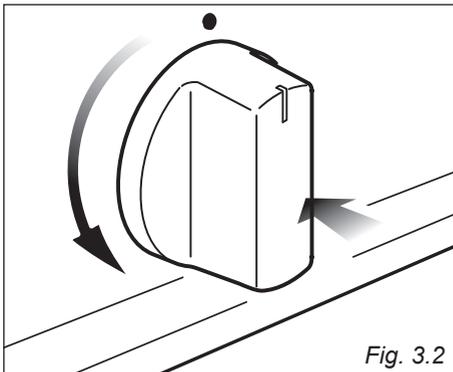


Fig. 3.2

CHOICE OF THE BURNER

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

The suitable burner must be chosen according to the diameter and the capacity used. The burners and pans must be used in accordance with the following instructions:

DIAMETERS OF PANS WHICH MAY BE USED ON THE BURNERS

| BURNERS | | MINIMUM | MAXIMUM |
|--|---|-----------|-----------|
| Auxiliary (with 'closed' prongs of pan support) |  | 6 cm | 14 cm |
| Auxiliary (with 'open' prongs of pan support) |  | 12 (*) cm | 14 cm |
| Semi-rapid | | 16 cm | 24 cm |
| Rapid | | 24 cm | 26 cm |
| Double-ring compact | | 26 cm | 28 cm |
| Wok (**) | | - | Max 36 cm |

do not use pans with concave or convex bases

(*) with grill for small cookware: minimum diameter 6 cm.

(**) only for models with Double-ring compact burner and with wok pan adapter supplied.

It is important that the diameter of the pot be suitable to the potentiality of the burner so as not to compromise the high output of the burners and therefore energy waste.

A small pot on a large burner does not give you a boiling point in a shorter amount of time since the capacity of heat absorption of a liquid mass depends on the volume and the surface of the pot. Too large a pot can cause damage to the burner and surrounding hob area.

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

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

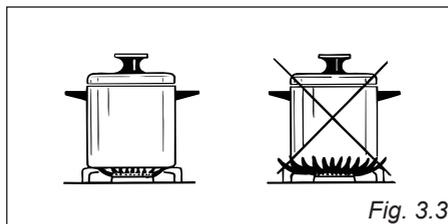
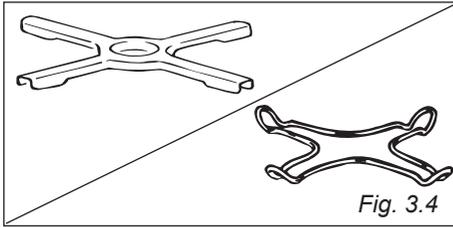


Fig. 3.3

SMALL PAN ADAPTER (Some models only) (Type A) (fig. 3.4)

This adapter is to be placed on top of the (smaller) auxiliary burner when using small diameter pans, in order to prevent them from tipping over.

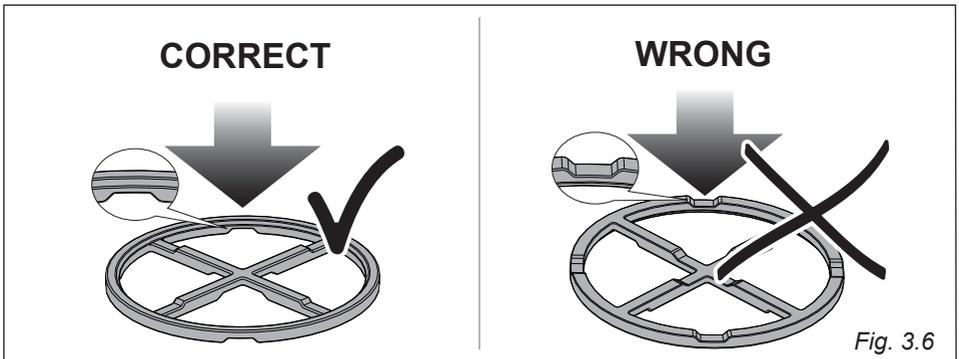
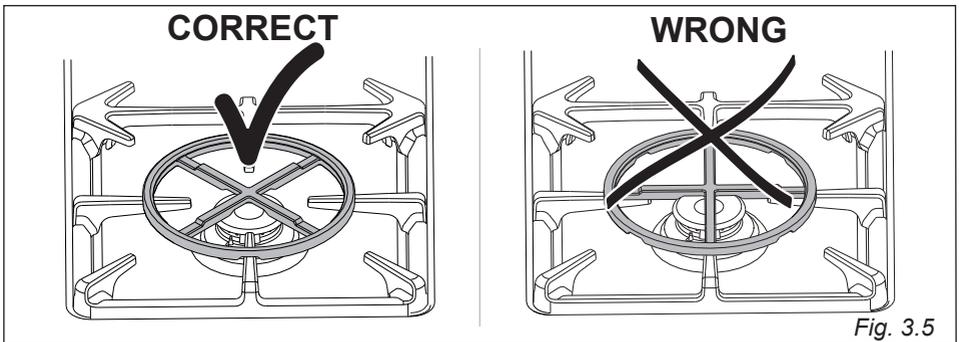


SMALL PAN ADAPTER (Some models only) (Type B)

This adapter is to be placed:

- on top of the (smaller) auxiliary burner when using small diameter pans, in order to prevent them from tipping over;

IMPORTANT: To avoid any burner malfunction, this adapter MUST be placed correctly (figs. 3.5, 3.6).



WOK STAND (Some models only) (figs. 3.7a - 3.7b - 3.7c - 3.7d)

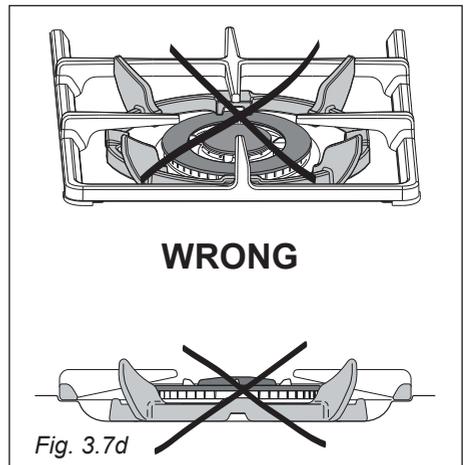
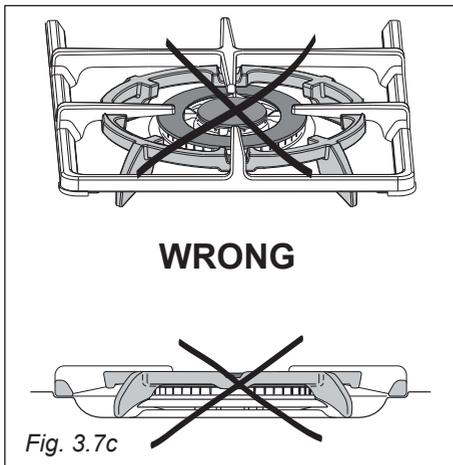
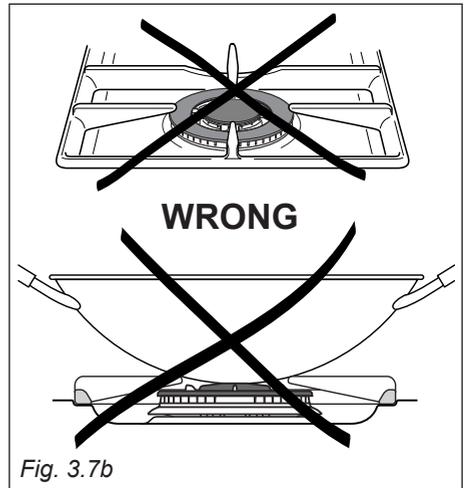
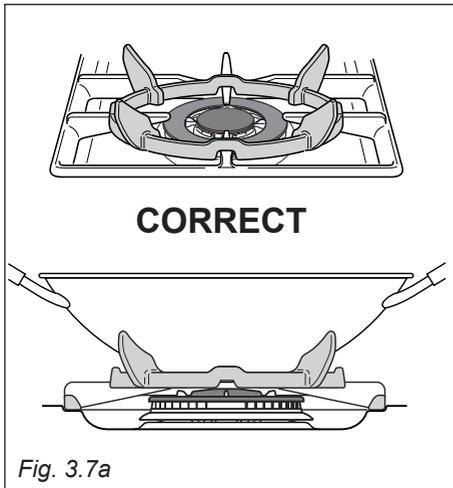
Only flat bottom pans of the correct size are to be placed on the pan support above the double-ring compact burner.

When using a WOK, the supplied wok stand **must** be placed onto the pan stand to avoid any faulty operation of the double-ring compact burner (fig. 3.7a). The wok **should not** be placed directly onto the pan support without the use of the supplied wok stand (fig. 3.7b).

IMPORTANT:

When using the wok stand it **MUST ONLY BE PLACED** over the pan support for the double-ring compact burner (fig. 3.7a). **Under no circumstances should the wok stand be placed under the pan supports** (figs. 3.7c - 3.7d). Incorrect placement of the wok stand in this manner may impinge the flame resulting in incomplete combustion and give rise to harmful levels of Carbon Monoxide (CO).

The pan stand and wok stand shown is for illustrative purposes only and may differ slightly in shape to the one supplied with your product.



4 - HOW TO USE THE OVEN

ATTENTION:

The oven door becomes very hot during operation and very hot steam goes out from the area below the control panel. Keep children away.

The door is hot, use the handle.

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

Do not line the oven walls or floor with aluminium foil. Do not place any trays on the base of the oven chamber.

RISK OF IRREPARABLE DAMAGE TO THE ENAMEL.

TECHNICAL FEATURES

The oven is furnished completely clean. It is advisable however, upon first use, to turn the oven on to the maximum temperature to eliminate possible traces of grease from the oven burner.

The same operation shall be done with the gas grill.

Smells and fumes produced during this burn off process are not a cause of alarm. Adequate ventilation should however be provided in the room where the appliance is installed, e.g. by opening a window.

This oven is fitted with:

- One gas oven burner, located at the bottom, providing self-ignition and safety device.
- One gas grill burner placed on the top, providing self-ignition and safety device.
- **Only for the “fan assisted” models (models having also the position  or )** - A fan motor, positioned on the back panel of the oven cavity, which can be used in combination with the oven gas burner or alone, without heating.

IMPORTANT NOTE - It is not possible to use the fan motor in combination with the gas grill: a safety device switches off the fan motor when the gas oven/grill control knob is turned on grill position.

OPERATING PRINCIPLES

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

a. by normal convection

The heat is produced by the oven gas burner.

b. by forced convection (only for the “fan assisted” models - models having also the position or)

The heat produced by the oven burner is distributed throughout the oven by the fan. (In the position  also the rotisserie motor is operating).

c. by radiation

The heat is radiated by the gas grill.

d. by ventilation (only for the “fan assisted” models - models having also the position or)

The food is defrosted by using the fan only without oven burner (this is not a cooking function).

COOLING FAN MOTOR

This appliance incorporates a safety cooling fan motor to achieve optimum efficiency of the controls, ensure lower surface temperatures are maintained and cool the internal components.

The cooling fan motor turns on automatically when igniting the oven or grill burner.

It may run on (for various minutes) even after the oven or grill burner has been turned off.

IMPORTANT NOTES:

- Do not use the appliance in case of power failure or if the cooling fan motor is damaged. The appliance may overheat and get damaged due to the non-operation of the cooling fan motor.
- When the cooling fan motor is operating correctly there is an air flow in the top area of the appliance.

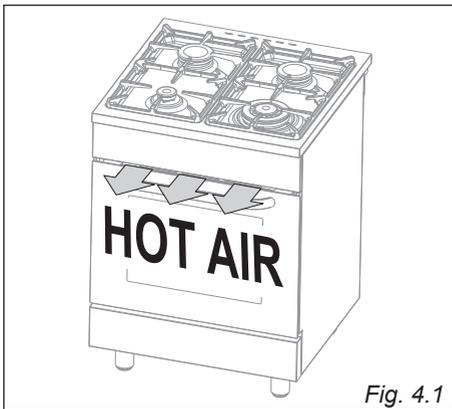


Fig. 4.1

THERMOSTAT

The numbers printed on the control panel or on the knob (fig. 4.2) indicate the increasing oven temperature value (see table below). To regulate the temperature, set the knob to the chosen number. The "FAN ASSISTED GAS OVEN" column refers to the oven burner used in combination with the fan motor (forced convection cooking: only for the "fan assisted" models - models having also the position  or ), while the "GAS OVEN" column refers to the oven burner used in the normal convection mode (without fan motor). The ★ symbol close to the maximum position indicates that the electric ignition is incorporated into the knob (activated by the knob itself).

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

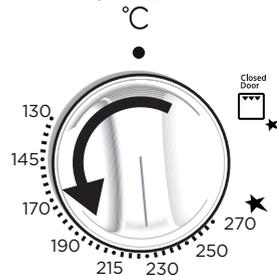


Fig. 4.2

OVEN BURNER

The gas flow to the burner is regulated by a thermostat which allow to maintain the oven temperature constant.

The control of the temperature is assured by a thermostatic probe positioned inside the oven. The probe must be always kept in its housing, in a clean condition, as an incorrect position or encrustment may cause an alteration in the control of the temperature.

Moreover, the thermostat is fitted with a safety valve which automatically shuts off the gas supply when the flame goes out.

| THERMOSTAT GRADE TABLE (°C) | | |
|-----------------------------|----------|-----------------------|
| Knob position | GAS OVEN | FAN ASSISTED GAS OVEN |
| 130 (or 1) | 130 | 124 |
| 145 (or 2) | 145 | 138 |
| 170 (or 3) | 170 | 160 |
| 190 (or 4) | 190 | 180 |
| 215 (or 5) | 215 | 205 |
| 230 (or 6) | 230 | 222 |
| 250 (or 7) | 250 | 243 |
| 270 (or 8 or Max) | 270 | 260 |

LIGHTING OF OVEN BURNER

IMPORTANT: The oven door must be open during this operation.

To light the oven burner:

- 1 – Open the oven door to the full extent.



If this operation is not performed you should not proceed to light the oven.

- 2 – Lightly press and turn the thermostat knob anti-clockwise to the maximum position  (fig. 4.2). Press the knob firmly until the burner lights.

Never continue this operation for more than 15 seconds. If the burner has still not ignited, wait for about 1 minute prior to repeating the ignition.

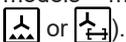
In case of problems with the electric ignition, approach a lighted match or taper to the opening “A” (fig. 4.3) and immediately press the knob firmly.

- 3 – Wait about 10/15 seconds after the burner lighting before releasing the knob (time of priming of the valve).
- 4 – Check that the burner has lit; if not, turn the knob clockwise back to “0”, “●” or “○” (OFF) and repeat the procedure from step 1.
- 5 – Close the oven door slowly and adjust the burner according to the power required.

If the flame extinguishes for any reason, the safety valve will automatically shut off the gas supply to the burner.

To re-light the burner, first turn the oven control knob to OFF position (“0”, “●” or “○”), **wait for at least 1 minute** and then repeat the lighting procedure.

For the correct use of the gas oven see the chapters “COOKING WITH GAS OVEN” and “COOKING WITH FAN ASSISTED GAS OVEN” (only for the “fan assisted” models - models having also the position



During and after use of the oven, certain parts will become very hot. Keep children away.

ATTENTION: In case of manual lighting, never turn the thermostat before approaching a flame to the hole “A” of the floor.

For correct use of the gas oven, always preheat it (bottom burner) for at least 15 minutes.

Preheating should always be carried out with the oven empty: remove the trays and racks from the oven cavity.

CAUTION: To assure a correct air flow to the burner, make sure there is no material in the warming drawer during operation of the gas oven.

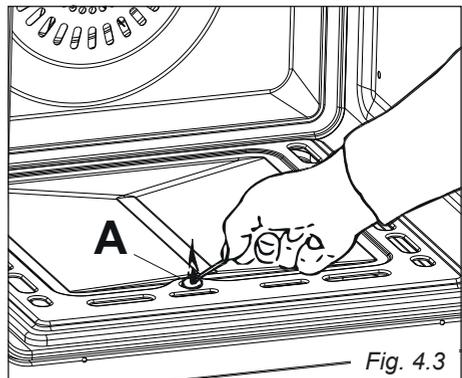


Fig. 4.3

LIGHTING OF GAS GRILL BURNER

IMPORTANT: The oven door must be open during this operation.

Do not use the appliance in case of power failure or if the cooling fan motor is damaged. When the cooling fan motor is operating correctly there is an air flow in the top area of the appliance (fig. 4.1).

To light the grill burner:

1 – Open the oven door to the full extent.



If this operation is not performed you should not proceed to light the grill.

2 – Lightly press and turn the thermostat knob clockwise to the position  (fig. 4.4). Press the knob firmly until the burner lights.

Never continue this operation for more than 15 seconds. If the burner has still not ignited, wait for about 1 minute prior to repeating the ignition.

If the burner stays lit for about 1 minute and then switches off, this could indicate a cooling fan failure or a power failure. In that case, do not use the grill and if there is a cooling fan failure contact the after-sales service.

In case of problems with the electric ignition, approach a lighted match or taper to the pipe of the burner (fig. 4.5) and immediately press the knob firmly.

3 – Wait about 10/15 seconds after the burner lighting before releasing the knob (time of priming of the valve), then wait 1 minute before closing the oven door.

4 – Check the grill burner has lit; if not, turn the knob counter-clockwise back to “0”, “●” or “O” (OFF) and repeat the procedure from step 1.

5 – Close the oven door slowly.

The grill must always be used with the oven door closed.

For correct use see chapter “USE OF THE GRILL”.

If the flame extinguishes for any reason, the safety valve will automatically shut off the gas supply to the burner.

To re-light the burner, first turn the oven control knob to OFF position (“0”, “●” or “O”), wait for at least 1 minute and then repeat the lighting procedure.

IMPORTANT NOTE (only for the “fan assisted” models - models having also the position  or ): It is not possible to use the fan motor in combination with the gas grill; a safety device switches off the fan motor when the gas oven/grill control knob is turned on grill position.

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

During and after use of the grill, certain parts will become very hot. Keep children away.

ATTENTION: In case of manual lighting, never turn the thermostat before approaching a flame to the burner.

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

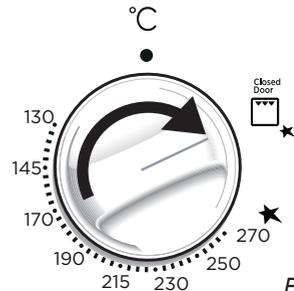


Fig. 4.4

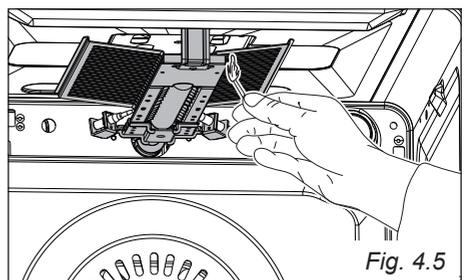


Fig. 4.5

COOKING WITH GAS OVEN

Once the oven gas burner has been lit, close the oven door and preheat the oven for at least 15 minutes. Preheating should always be carried out with the oven empty: remove the trays and racks from the oven cavity.

Once the oven has been preheated, insert the food you intend to cook.

Check the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.

FAN MOTOR (Only for the “fan assisted” models - models having also the position or)

The fan motor is designed to distribute throughout the oven the heat generated by the oven gas burner.

The fan motor can also be used without the oven gas burner (without heating) to defrost frozen foods.

The fan is controlled by a knob (fig. 4.4).

- To operate the fan motor turn the knob to  or  position. (In the position  also the rotisserie motor is operating).
- To switch it off turn the knob to the off position (“O” or “0”).

IMPORTANT: When using the fan motor together with the oven gas burner, switch on the fan only after the ignition of the gas burner.

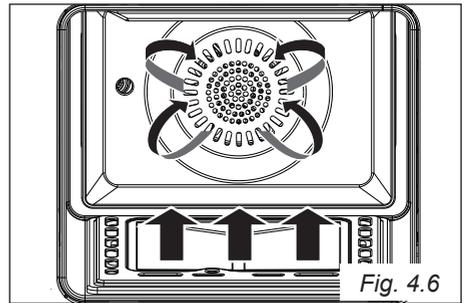
COOKING WITH FAN ASSISTED GAS OVEN (Only for the “fan assisted” models - models having also the position or)

OVEN BURNER AND FAN MOTOR

Once the oven gas burner has been lit, close the oven door and preheat the oven for at least 15 minutes. Preheating should always be carried out with the oven empty: remove the trays and racks from the oven cavity.

Once the oven has been preheated, switch on the fan and insert the food you intend to cook.

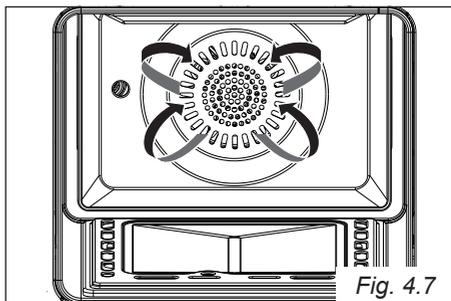
Check the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.



DEFROSTING FROZEN FOODS
(Only for the “fan assisted” models -
models having also the position  or
)

FAN MOTOR ONLY

Switch on the fan motor only.
The oven thermostat control knob shall be
in the “0”, “●” or “○” (OFF) position.
The defrosting is done by simple ventilation
without heat.



USE OF THE GRILL

**Very important: The grill must always be
used with the oven door closed.**

Turn on the grill, as explained in the
preceding paragraphs and let the oven
preheat for about 5 minutes with the door
closed.

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.

**Note: It is recommended that you do not
grill for longer than 60 minutes at any
one time.**

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

OVEN LIGHT

The oven provides an interior lamp to allow
the visual inspection during the cooking.

To light the oven lamp turn the knob (fig.
2.1) to the symbol .

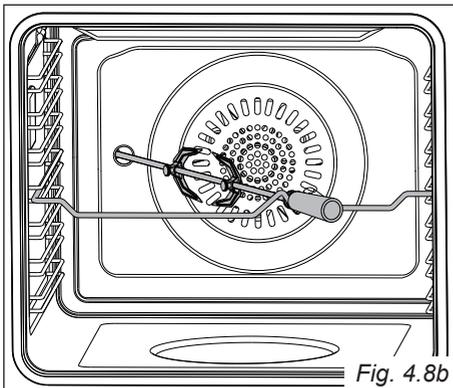
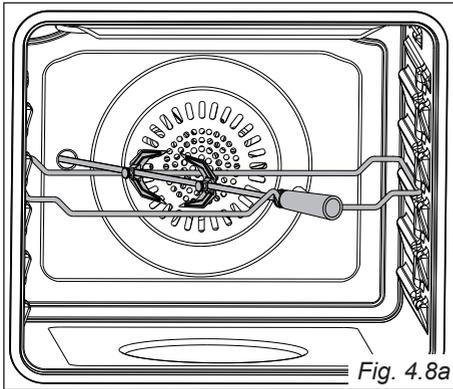
ROTISSERIE (MODELS WITH ROTISSERIE ONLY)

This is used for spit roasting under the grill and comprises:

- an electric motor fitted to the rear of the oven;
- a stainless steel skewer provided with slide-out heatless handgrip and two sets of adjustable forks;
- a skewer support to be fitted in the middle runner.

The rotisserie motor is operated by a switch knob (fig. 2.1 -  or  position).

The rotation direction of the rotisserie can be either clockwise or counter-clockwise.



USE OF THE ROTISSERIE (fig. 4.8a, 4.8b)

- Insert the baking tray into the lowest rack holders of the oven and insert the rod support into the intermediate rack holders (fig. 4.8a, 4.8b).
- Put the meat to be cooked onto the rod, being careful to secure it in the center with the special forks.
- **Important!**
Take care, the forks are sharp!
- Insert the rod into the motor opening (fig. 4.8a, 4.8b). It is correctly fitted only if the rod does not turn when inserted. It will then rotate only when the spit motor is operating (check the right rotation of the rod).
- Rest the rod onto the support of the spit collar (fig. 4.8a, 4.8b); then remove the grip by turning it to the left.
- Close the oven door and switch the knob in the position  or .
The rotation direction of the rotisserie can be either clockwise or counter-clockwise.

Very important: The rotisserie must always be used with the oven door closed.

Do not grill for longer than 60 minutes at any one time.

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

CAUTION: When the grill is on, some parts may become hot. Keep children away.

5 - OVEN TEMPERATURE GUIDE

| Cooking process | Oven heat | Gas mark | Electric oven temperature | |
|---|------------|----------|---------------------------|-----|
| | | | °C | °F |
| Keeping food hot, milk puddings | very cool | ½ | 120 | 250 |
| Egg custards | cool | 1 | 140 | 275 |
| Rich fruit cakes, braising | cool | 2 | 150 | 300 |
| Low temperature roasting, shortbread | moderate | 3 | 160 | 325 |
| Victoria sandwich, plain fruit cake, baked fish | moderate | 4 | 180 | 350 |
| Small cakes, choux pastry | fairly hot | 5 | 190 | 375 |
| Short pastry, Swiss rolls, soufflés | fairly hot | 6 | 200 | 400 |
| High temperature roasting, flaky pastry, scones | hot | 7 | 220 | 425 |
| Puff pastry, bread | very hot | 8 | 230 | 450 |
| Small puff pastries, browning cooked foods | very hot | 9 | 240 | 475 |

These temperatures relate to the centre oven temperature.

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

NOTE: Reduce the oven temperature by 10 °C – 20 °C for fan assisted ovens. For dishes that take over an hour to cook, reduce the cooking time by 10 minutes per hour.

6 - ALARM, ELECTRIC OR ELECTRONIC CLOCK

60' ALARM (fig. 6.1)

The timer is equipped with a time buzzer and may be regulated for a maximum period of 60 minutes.

The regulating knob must be turned in a clockwise direction until it reaches the 60 minutes position and then turned to the desired time by turning the knob in a counterclockwise direction.

120' ALARM (fig. 6.2)

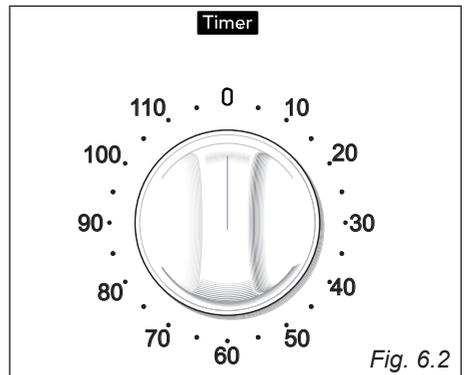
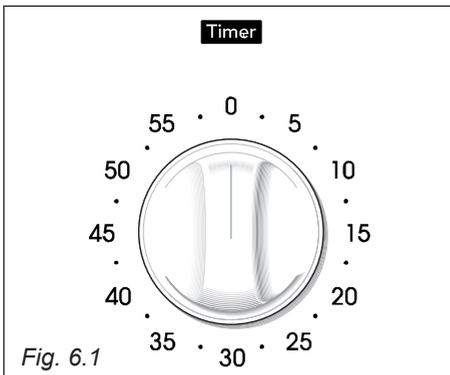
The timer is equipped with a time buzzer and may be regulated for a maximum period of 120 minutes.

The regulating knob must be turned in a clockwise direction until it reaches the 120 minutes position and then turned to the desired time by turning the knob in a counterclockwise direction.

ATTENTION - MOST IMPORTANT:

**This is only a mechanical timer that DOES NOT switch off the oven or grill.
REMEMBER TO TURN OFF THE OVEN OR GRILL MANUALLY.**

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



MODELS WITH ELECTRIC CLOCK WITH MINUTE MINDER (fig. 6.3)

The electric clock is a device which groups the following functions:

- 12-hour analog clock;
- minute minder (max 3 hours);
- acoustic signal (beep) which is activated each time the “setting knob” is pressed or at the end of the minute minder function.

ELECTRIC CLOCK

Upon immediate connection of the oven or after a blackout, the “clock indicator light” is flashing. This indicates that it is recommended to check if the time of the day is correct.

- If the time of the day is correct keep the “setting knob” pressed until the “clock indicator light” goes out.
- To set the time of the day press the “setting knob” briefly (repeatedly) until the “clock indicator light” is flashing. Then turn the “setting knob” (to the right or left) to set the time of the day. At the end of the time adjustment, keep the “setting knob” pressed for confirmation until the “clock indicator light” goes out.

MINUTE MINDER

The minute minder function consists only of a buzzer which is automatically activated at the end of the set time (max 3 hours).

To set the minute minder press the “setting knob” briefly (one or more times) until the “minute minder indicator light” is flashing.

Then turn the “setting knob” (to the right or left) to set the time.

At the end of the adjustment (within 10 seconds), keep the “setting knob” pressed for confirmation until the “minute minder indicator light” changes from flashing to steadily lit.

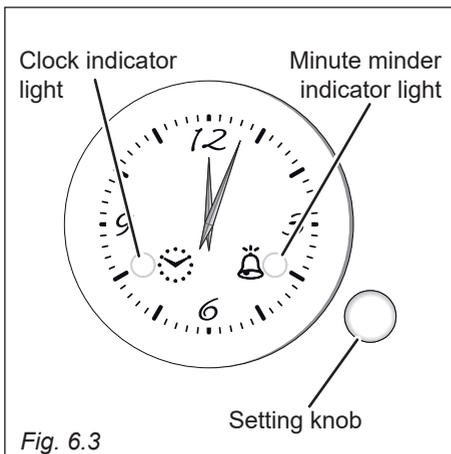
Then the countdown starts immediately.

At the end of the time, the “minute minder indicator light” changes from steadily lit to flashing and a buzzer (beep) sounds for one minute.

Press the “setting knob” briefly to stop the buzzer and to turn off the flashing “minute minder indicator light”.

During the minute minder program it is possible, at any time, to display the set time by pressing the “setting knob” briefly (one or more times) until the “minute minder indicator light” is flashing.

To cancel the program before completion, keep the “setting knob” pressed for about 3 seconds; the minute minder function will be cancelled.



ATTENTION - MOST IMPORTANT:
This is only an alarm that DOES NOT switch off the oven or grill.
REMEMBER TO TURN OFF THE OVEN OR GRILL MANUALLY.

ELECTRONIC CLOCK WITH ALARM

(fig. 6.4)

The electronic clock is a device which groups the following functions:

- 24 hours clock with illuminated display;
- 99 minutes alarm.

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

To set the hour it is necessary to push the  button and then, within 7 seconds, the  or  button until you have set the exact hour.

An energy black-out makes the clock go to zero.

ELECTRONIC ALARM

The alarm program consists only of a buzzer which may be set for a maximum period of 99 minutes.

To set the time, push the  () or  () button until you obtain the desired time in the display. Having finished the setting, the  symbol will be lighted and the countdown will start immediately.

At the end of the time, an intermittent buzzer, during 7 minutes, will go off; this can be stopped by pressing the  () button.

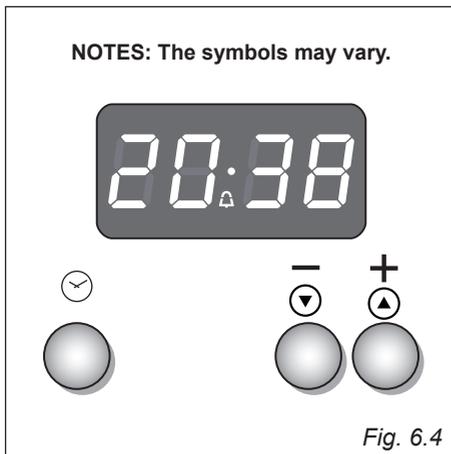
To stop the alarm countdown in any moment press the  () and  () buttons together and release the  () button first.

ATTENTION - MOST IMPORTANT:

This is only an electronic alarm that DOES NOT switch off the oven or grill. REMEMBER TO TURN OFF THE OVEN OR GRILL MANUALLY.

SETTING THE FREQUENCY OF THE ALARM SOUND

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



DIGITAL ELECTRONIC CLOCK WITH TIMER (fig. 6.5)

CLOCK and TIMER with "TOUCH CONTROL" KEYS

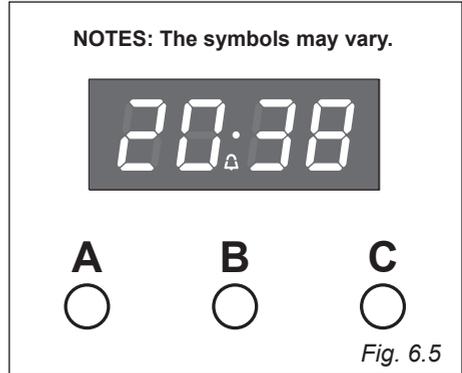
| Keys: | | |
|-----------------------------|--|---|
| A and C | ⊕ and ⊖ or ⬆ and ⬇ or other equivalent symbols | T o u c h e d s i m u l t a n e o u s l y (for more than 2 seconds): • setting the clock; • setting the timer volume (by touching once, along with the "B" key);. |
| B | MODE or other equivalent wording / symbol | Function selection (touched for more than 2 seconds): • setting the clock (only after first connection or after a power failure); • timer.. |
| A | ⊖ or ⬇ or other equivalent symbols | Decreases the number shown on the display |
| C | ⊕ or ⬆ or other equivalent symbols | Increases the number shown on the display |

"TOUCH-CONTROL" KEYS

The "touch-control" keys shall be operated by the fingers (just by touching the key). When using touch controls it is best to use the ball of your finger rather than the tip. The keys are automatically deactivated:

- 8 seconds after the last selection; the deactivation is indicated by an acoustic signal ("beep").

To reactivate just touch the "B" key or the "C" and "A" keys (simultaneously) for more than 2 seconds.



| Illuminated symbols: | | |
|----------------------|----------------------------|--------------------|
| | flashing | Timer being set |
| | steady illumination | Timer in operation |

SETTING THE CLOCK

When first connected, or after a power failure, the digits will flash on the display.

To set the clock, touch the "B" key, for more than 2 seconds, and then the "C" or "A" keys.

To set the clock, with the appliance already connected, touch the "C" and "A" keys simultaneously (for more than 2 seconds), then "C" or "A" keys.

USING THE TIMER

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

The timer does not turn the oven off.

The timer can be set for up to 23 hours and 59 minutes.

- To set the timer, touch the “**B**” key for more than 2 seconds (the “” symbol flashes), than the “**C**” or “**A**” keys.
- After about 8 seconds an acoustic signal (“**beep**”) will sound confirming the regulation (“” symbol steady illuminated).
- To check the remaining time touch the “**B**” key for more than 2 seconds. If the remaining time is more than a minute the display will show hours and minutes; if less than a minute the display will show seconds.
- When the time is up, the timer will beep. Touch the “**B**” key , for more then 2 seconds, to turn it off; or press the “**C**” or “**A**” key to stop the beep and than the “**B**” key, for more than 2 seconds, to deactivate the “” symbol flashing on the display.
- Turn off the oven manually (thermostat knob in the off position) if the cooking has been completed.

SETTING THE TIMER VOLUME

You can select from three volume levels.

- Touch the “**C**” and “**A**” keys simultaneously for more than 2 seconds.
- Touch the “**B**” key; you can read on the display the current timer volume (“**ton1**”, “**ton2**” or “**ton3**”).
- Touch the “**A**” key to listen or change the timer volume.
- Timer volume activated: the last displayed.
- After about 8 seconds an acoustic signal (“**beep**”) will sound confirming the volume setting; then the time of day will be displayed.

ATTENTION - MOST IMPORTANT:
This is only an alarm that DOES NOT switch off the oven or grill.
REMEMBER TO TURN OFF THE OVEN OR GRILL MANUALLY.

7 - CLEANING AND MAINTENANCE

GLASS LID (models with glass lid)

For cleaning purposes, the lid can be easily removed upwards once taken to the upright position.

Should the hinges slip off, replace them in their housing being careful that:

- The right housing must receive the hinge marked “D” while the left housing must receive the hinge marked “S” (fig. 7.1).

REGULATING OF THE BALANCE (only for lids supplied with hinge with “R” regulation screw)

Lower the lid and check the correct balance. While opened at 45° it should hang up. The springs of the hinges can be adjusted if necessary by turning the screws “R” clockwise (fig. 7.1).

Models with glass lid

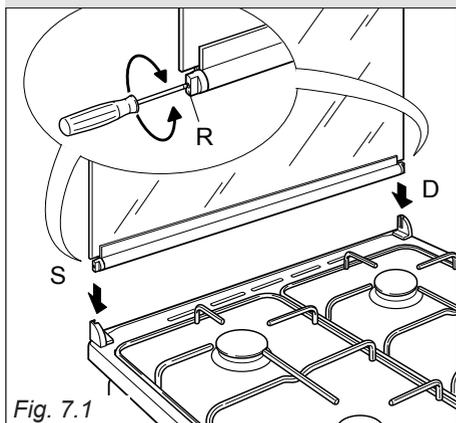


Do not shut lid when burner alight.

ATTENTION

- ✓ Do not lower the glass lid when the gas burners are still hot or when the oven is working or still hot.
- ✓ Do not lay on the glass lid hot pans and heavy kitchen utensils.
- ✓ Dry off any liquid which may have spilt on the cover before opening it.

SOME MODELS ONLY



GENERAL ADVICE

- **Before you begin cleaning, you must ensure that the appliance is switched off.**
- The periodical lubrication of the gas taps must be done only by specialized personnel.
- When the appliance is not being used, it is advisable to keep the gas tap closed.
- **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.
- Clean the surfaces with a damp cloth and using neutral, non-aggressive detergents. Complete the cleaning with a dry, clean cloth.
- **IMPORTANT:** Never use abrasive products (e.g. certain type of sponges) and/or aggressive products (e.g. caustic soda, detergents containing corrosive substances) that could irreversibly damage the surfaces.
- **Important: The use of suitable protective clothing/gloves is recommended when handling or cleaning of this appliance.**

- Under no circumstances should any external covers be removed for servicing or maintenance except by suitable qualified personnel.

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.

CLEANING

- **Stainless steel hob (some models only):** Spillage on the hob can usually be removed by a damp soapy cloth. More obstinate stains can be removed by using a proprietary stainless steel cleaning product that does not contain chlorine or acidic base.
- **Enamelled hob (some models only):** Clean with a sponge and soapy water or other non-abrasive products. Dry preferably with a microfibre or soft cloth.
- **Control panel facia:** Clean very carefully with water and neutral soap; the cloth used must be rinsed well and must be free of any cleaning chemicals to avoid damaging any screen print on the facia.

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 or the glass lid (models with glass lid only) since they can scratch the surface, which may result in shattering of the glass.

- **Door, glass & painted surfaces:**

Clean very carefully with water and neutral soap; the cloth used must be rinsed well and must be free of any cleaning chemicals.

- **Pan stands & burner caps:** Clean with a sponge and soapy water or proprietary cream cleaner. Always dry thoroughly. **DO NOT PUT IN THE DISHWASHER.**

- **Burner bodies (aluminium alloy):** They should be cleaned with soapy water and a clean cloth. For stubborn stains a proprietary cream or stainless steel cleaner may be used; however to maintain a uniform finish we would recommend the whole area is cleaned. **NOTE:** Please ensure the slots/castellations are kept free of any material/cleaner.

DO NOT PUT BURNER BODIES INTO A DISHWASHER AS THIS MAY TURN THEM BLACK.

- **Inside of oven:** The oven should always be cleaned after use when it has cooled down. The cavity should be cleaned using a mild detergent solution and warm water. Suitable proprietary chemical cleaners may be used only on enamel after first consulting the instructions supplied with the oven cleaner and testing a small sample on the oven cavity. Abrasive cleaning agents or scouring pads/cloths should not be used on the cavity surface.

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

Let the oven cool down and pay special attention not to touch the hot heating elements inside the oven cavity.

ENAMELLED PARTS

All the enamelled parts must be cleaned with a sponge and soapy water 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.

STAINLESS STEEL, 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.

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

ELECTRONIC PROGRAMMER DISPLAY CLEANING (some models only)

Clean the programmer display using a soft cloth, warm water and neutral soap, or a soft cloth with a liquid detergent (non-abrasive). When cleaning, be careful to move the cloth in one direction only.

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

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

GLASS CONTROL PANEL (some models only)

Clean using an appropriate product. Always dry thoroughly.

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

BURNERS AND PAN SUPPORTS

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

Warning! Not dishwasher safe.

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

It is very important to check that the burner flame spreader and the cap have been correctly positioned. Failure to do so can cause serious problems.

Check that the electrode "S" (figs. 7.2, 7.4) is always clean to ensure trouble-free sparking.

Check that the probe "T" (figs. 7.2, 7.4) next to each burner is always clean to ensure correct operation of the safety valves.

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

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

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

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

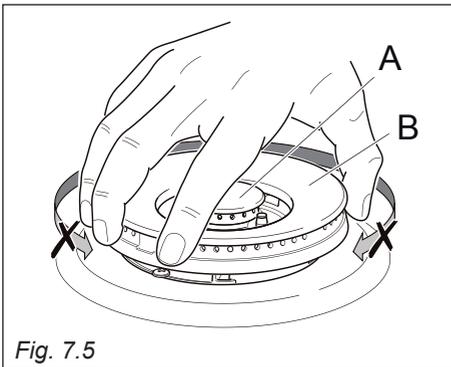
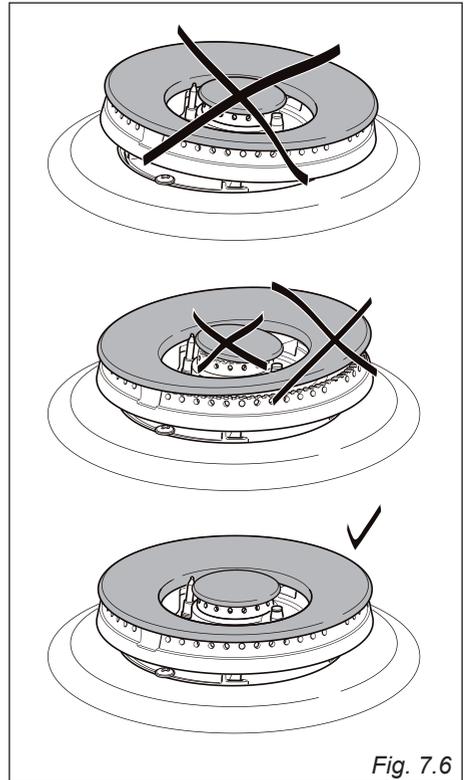
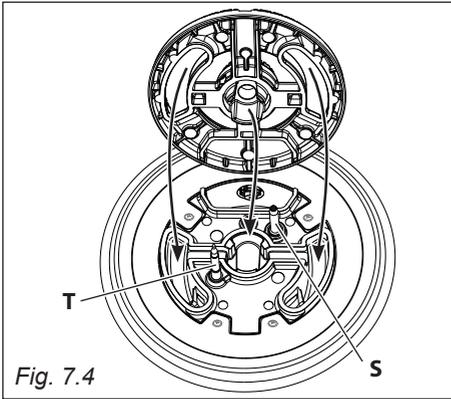
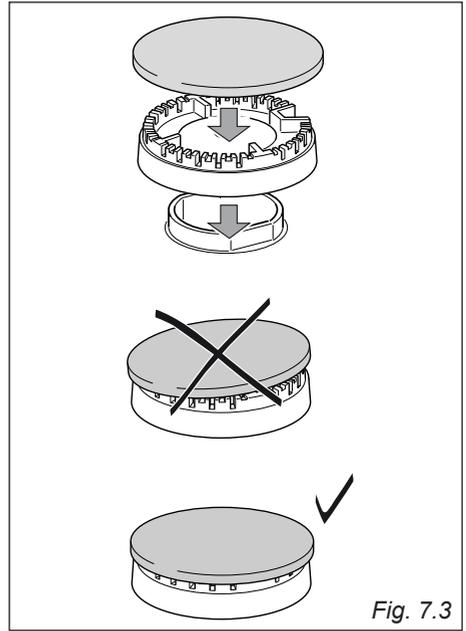
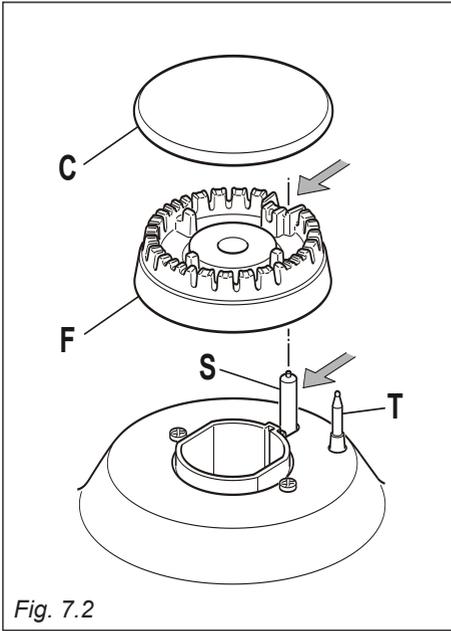
It is very important to check that the burner flame distributor "F" and the cap "C" has been correctly positioned (see figs. 7.2, 7.3) - failure to do so can cause serious problems.

CORRECT REPLACEMENT OF THE DOUBLE-RING COMPACT BURNER

The Double-ring compact burner must be correctly positioned (see figs. 7.4); the burner rib must be enter in their lodgment as shown by the arrow.

The burner correctly positioned must not rotate (fig. 7.5).

Then position the cap "A" and the ring "B" (figs. 7.5, 7.6).



OVEN FITTING OUT

1. MODELS WITH SIDE WIRE RACKS:

Assembly of the side runner frames

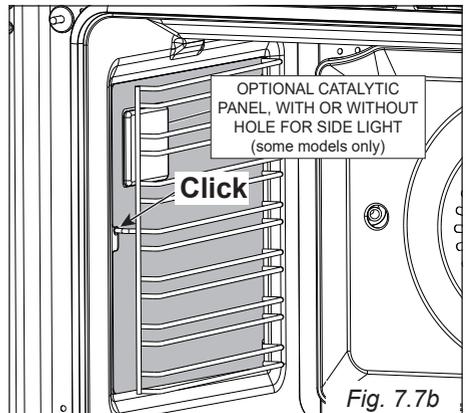
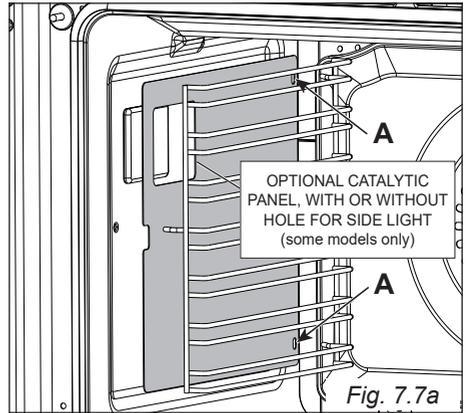
- Slide the rear prongs of the side rack into the holes "A" at the rear of the oven (fig. 7.7a).
- Slide the front prong of the side rack into the holes at the front of the oven (fig. 7.7b).
- Slide in, on the guides, the shelf and the tray (fig. 7.7c).

The shelf must be fitted so that the safety notch, which stops it sliding out, faces the inside of the oven; the guard rail shall be at the back.

- To dismantle, operate in reverse order.

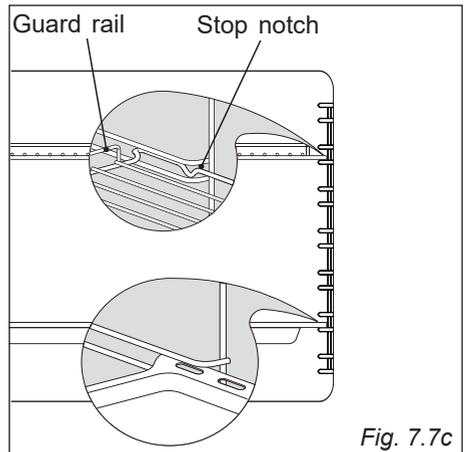
Fit the catalytic panel to the side rack (some models only)

- Make sure the panels are fitted correctly (with the arrow pointing up and the rear holes aligned with holes "A" in the back of the oven): the cut-out in the panel must be placed over the light in the oven (certain models only).
- The panels must be positioned between the inside wall of the oven and the side rack. Once the catalytic panels are in place, securing the side rack will also secure the panels.



2. MODELS WITH EMBOSSED CAVITY:

- The oven shelf is provided with a security block to prevent accidental extraction. It must be inserted operating as per figure 7.8.
- To remove it, operate in the reverse order.



ADVICE FOR USE AND MAINTENANCE OF CATALYTIC PANELS (some models only)

The catalytic panels are covered with special microporous enamel which absorbs and does away with oil and fat splashes during normal baking over 200 °C.

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

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

Do not clean or wash them with abrasive products or with products containing acids or alkalis.

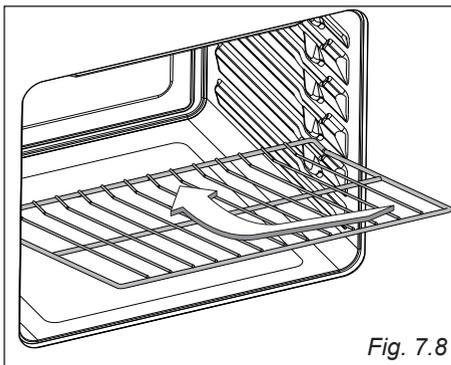


Fig. 7.8

GREASE FILTER (some models only)

- A special screen is provided at the back of the oven to catch grease particles, mainly when meat is being roasted. Slide in the grease filters on the back of the oven as in fig. 7.9.
- When baking pastry etc. this filter should be removed.
- **Clean the filter after any cooking!**
The grease filter can be removed for cleaning and should be washed regularly in hot soapy water. Always clean the filters after cooking as any solid residues on it might adversely affect the oven performance.
- Always dry the filter properly before fitting it back into the oven.

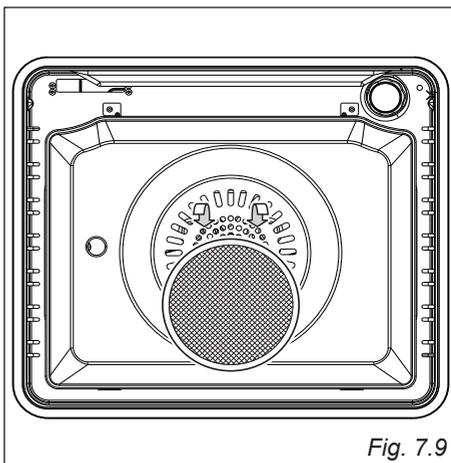


Fig. 7.9

TELESCOPIC SLIDING SHELF SUPPORTS (some models only)

The telescopic sliding shelf supports make it safer and easier to insert and remove the oven shelf and tray.

They stop when they are pulled out to the maximum position.

Important! When fitting the sliding shelf supports, make sure that you fit:

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

To fix the sliding shelf supports onto the side racks:

- Fit the sliding shelf supports onto the top wire of a rack and press. You will hear a click as the safety locks clip over the wire.

IMPORTANT NOTE: When cooking with the rotisserie DO NOT position the rotisserie support on the sliding shelf supports.

To remove the telescopic sliding supports, operate in reverse order.

Cleaning the sliding shelf supports:

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

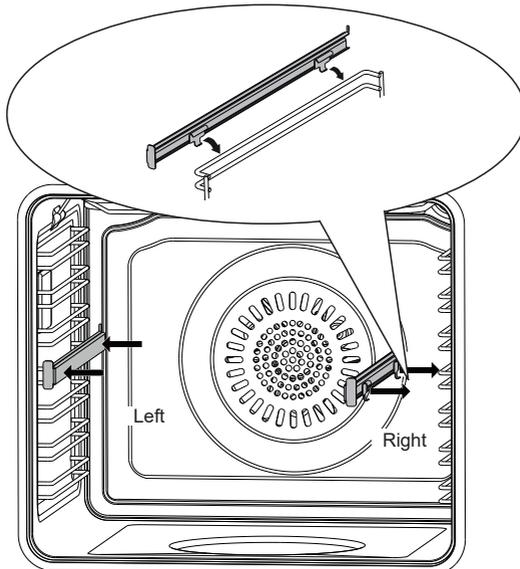
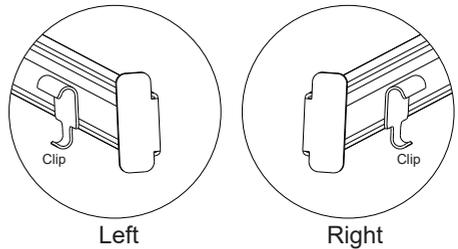


Fig. 7.10

REPLACING THE OVEN LIGHTS

(NOTE: DEPENDING ON YOUR MODEL, YOUR OVEN MAY ONLY HAVE SOME OF THESE LIGHTS)

WARNING: Ensure the appliance is switched off 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 (fig. 7.11 - 7.12).
- Replace the halogen lamp with a new one suitable for high temperatures having the following specifications: 220-240 V ac, 50-60 Hz and same power (check watt power as stamped in the bulb itself) of the replaced lamp.

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

- Refit the protective cover.

NOTE: Oven bulb replacement is not covered by your guarantee.

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

This product contains a light source of energy efficiency class G.

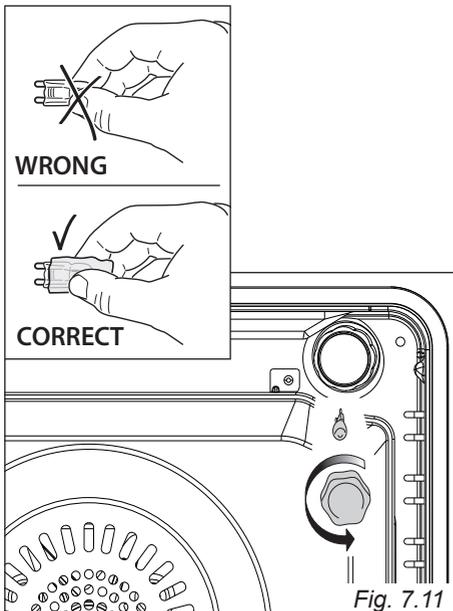


Fig. 7.11

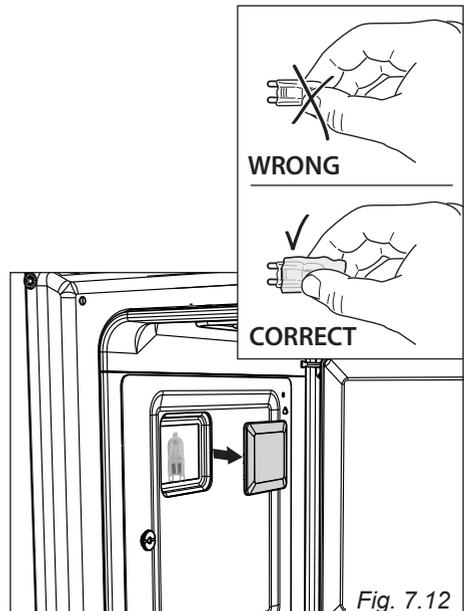


Fig. 7.12

STORAGE DRAWER (SOME MODELS ONLY) (OPTION A)

The storage drawer opens like a normal drawer (fig. 7.13).

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

CAUTION: To assure a correct air flow to the burner, make sure there is no material in the storage compartment during operation of the gas oven.

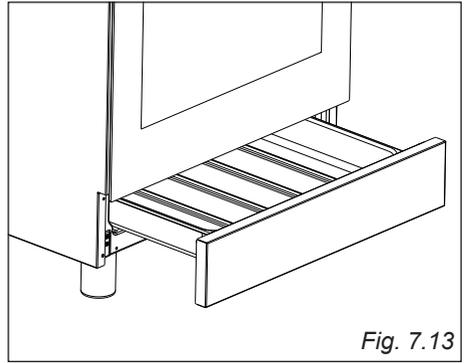


Fig. 7.13

STORAGE COMPARTMENT (SOME MODELS ONLY) (OPTION B)

The storage compartment is accessible through the pivoting panel (fig. 7.14).

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

CAUTION: To assure a correct air flow to the burner, make sure there is no material in the storage compartment during operation of the gas oven.

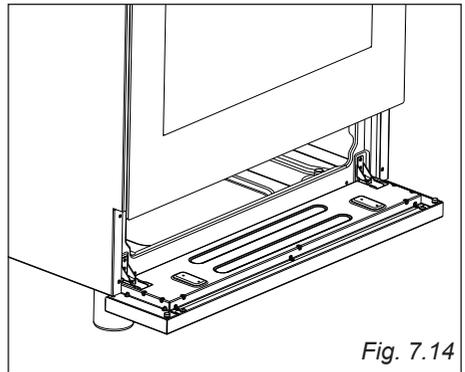


Fig. 7.14

REMOVING AND REPLACING THE INNER AND MIDDLE DOOR GLASS PANES FOR CLEANING

If you wish to clean the inner pane of glass of the door, make sure you follow the precautions and instructions very carefully.

Replacing the glass pane and the door incorrectly may result in damage to the appliance and may void your warranty.

IMPORTANT!

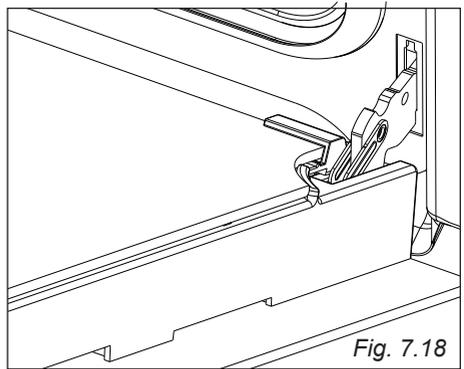
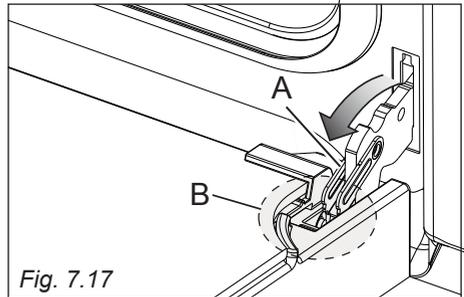
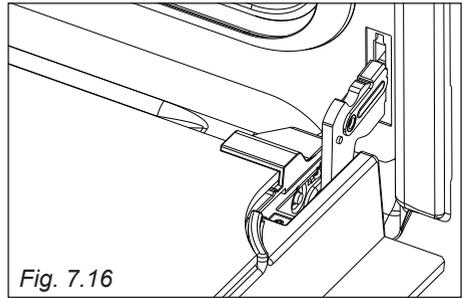
- Take care, the oven door is heavy. If you have any doubts, do not attempt to remove the door.
- Make sure the oven and all its parts have cooled down. Do not attempt to handle the parts of a hot oven.
- Take extreme care when handling the glass pane. Avoid the edges of the glass bumping against any surface. This may result in the glass shattering.
- **CAUTION:**
Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door panes of glass since they can scratch the surface, which may result in shattering of the glass.
- If you notice any sign of damage on any of the glass panes (such as chipping, or cracks), do not use the oven. Call your Authorised Service Centre or Customer Care.
- Make sure you replace the glass pane correctly. Do not use the oven without glass pane correctly in place.
- If the glass pane feels difficult to remove or replace, do not force it. Call your Authorised Repairer or Customer Care for help.

Note: service visits providing assistance with using or maintaining the oven are not covered by your warranty.

REMOVING THE OVEN DOOR

The oven door can easily be removed as follows:

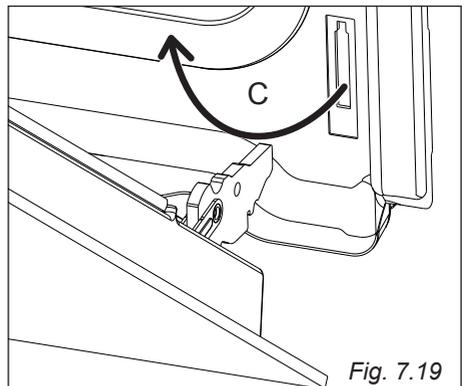
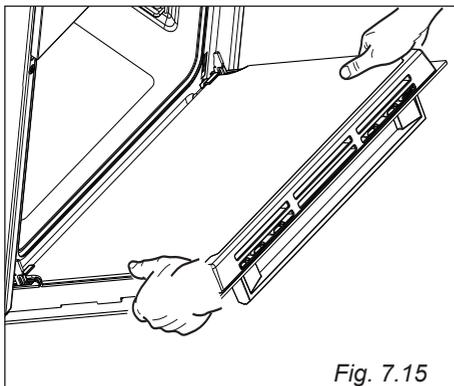
- Open the door to the full extent (fig. 7.16).
- Open the lever "A" completely on the left and right hinges (fig. 7.17).
- Hold the door as shown in fig. 7.15.
- Gently close the door (fig. 7.18) until left and right hinge levers "A" are hooked to part "B" of the door (fig. 7.17).
- Withdraw the hinge hooks from their location following arrow "C" (fig. 7.19).
- Rest the door on a soft surface.



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.



To remove the inner pane

- Touch the glass retainer tabs in on both sides of the door and remove the glass retainer (fig. 7.20, 7.21).
- Gently lift and pull out the inner pane of glass by releasing it from the bottom retainers. Do not angle the pane too much as you may damage the glass (fig. 7.22).

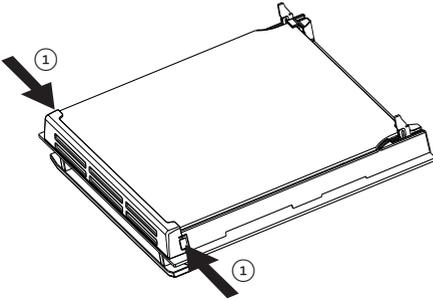


Fig. 7.20

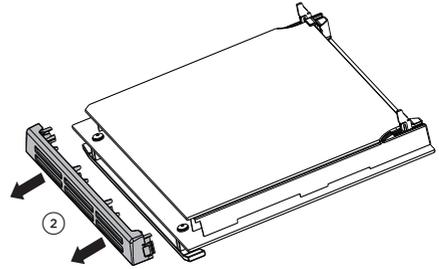


Fig. 7.21

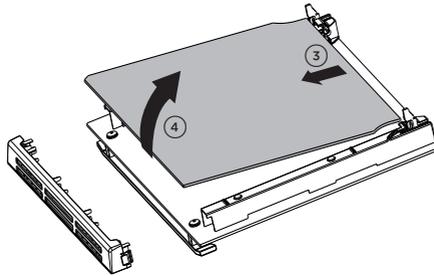


Fig. 7.22

To remove the middle pane (some models only)

- Gently lift and pull out the middle pane of glass by releasing it from the bottom retaining notches (fig. 7.23).

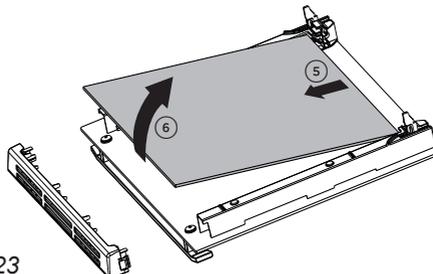


Fig. 7.23

After cleaning replace the door glass panes

When replacing the glass panes make sure that:

- you replace the inner pane correctly as shown. The pane must be in the position described below in order to fit into the door and to ensure that the oven operates safely and correctly;
- you take extra care not to bump the edges of the glass against any object or surface
- you do not force any of the panes into place. If you are experiencing difficulties replacing the panes, remove them and start the process again from the beginning. If this still does not help, call Customer Care.

Replace the middle pane (some models only)

Ensure the pane is the right way up (the warning text should be readable back to front when the pane is fitted correctly).

- Slot the bottom of the pane into the lower notch at the bottom of the door.
- Position the pane by gently lowering it.

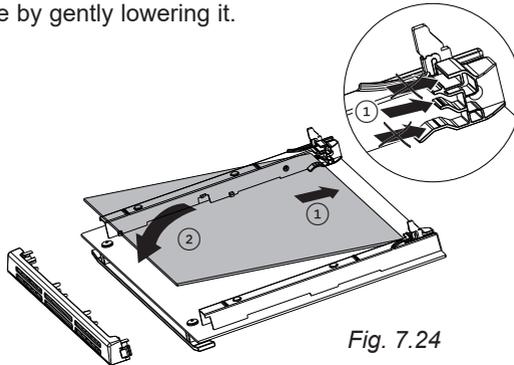


Fig. 7.24

Replace the inner pane

Make sure you fit the glass the right way up, with the bevelled top corner in the correct position.

- Slot the bottom of the pane into the lower notch at the bottom of the door.
- Position the pane by gently lowering it.
- Slide the glass retainer back into place and ensure it is fully clipped securely in place.

IMPORTANT!!

Make sure the glass retainer is correctly and firmly in place and the glass pane is secure.

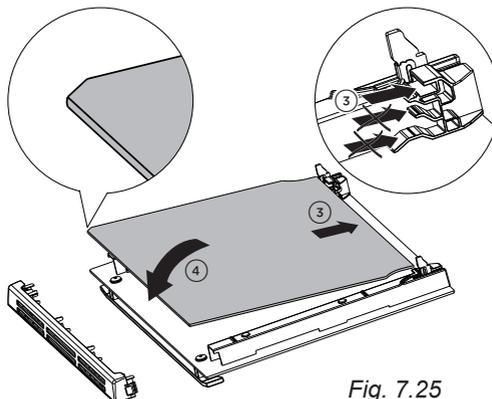


Fig. 7.25

8 - GUARANTEE

Your new “De’ Longhi” product comes with 12-month guarantee covering all parts and labour.

If your appliance proves to be defective as a result of faulty materials or workmanship during the guarantee period, these parts will be repaired or replaced free of charge.

AFTER SALES SERVICE

Should you require service, spares or product information and advice:

- Please Telephone 01908 733 010 (Great Britain)
028 9744 2461 (Northern Ireland - Mon to Fri 9:00am to 5:00pm
Excluding Bank Holidays)
 - Details of your purchase receipt will be required if you require service within the first 12-month of purchase.
1. The rights and benefits under this guarantee are additional to your statutory rights, which are not affected by this guarantee.
 2. The manufacturer undertakes within the specified period, to repair or replace free of charge any parts of the appliance found to be defective provided that:
 - We are promptly informed of the defect.
 - The appliance is installed and used in accordance with the written instructions enclosed with the appliance.
 - The appliance is used only on an electrical supply as indicated on the rating label fixed to the appliance.
 - The appliance has not been altered in any way or subject to misuse or repaired by a person other than an authorised service agent.
 3. No rights are given under this guarantee to a person acquiring the appliance second hand or for commercial, semi-commercial or communal use.
 4. This guarantee applies throughout the UK and Channel Islands.
 5. Any repaired or replacement appliances will be guaranteed on these terms for the unexpired portion of the guarantee.

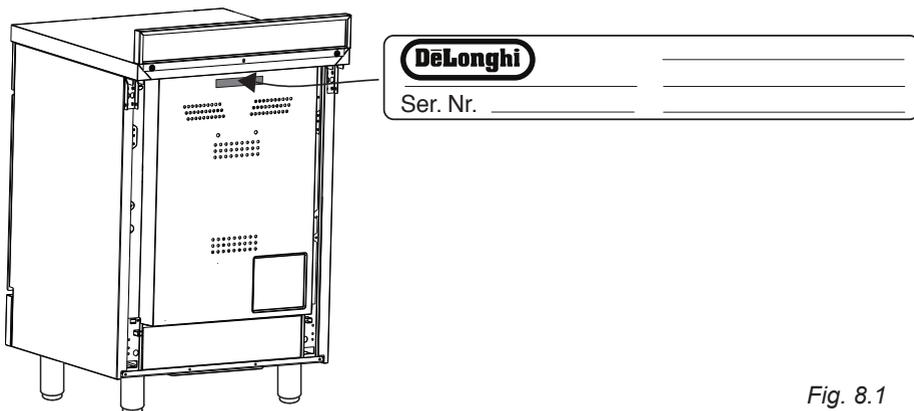


Fig. 8.1

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 manufacture or commercial reasons at any moment and without prior notice, without jeopardising the essential functional and safety characteristics of the appliances.

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