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Important Safety Instructions

WARNING: If the instructions contained in this manual are not followed precisely, fire or explosion may result causing property damage, personal injury or loss of life.

- Do not store or use gasoline or other flammable vapors or liquids near this or any other appliance.

WHAT TO DO IF YOU SMELL GAS

- Do not try to light any appliance.
- Do not touch any electrical switches.
- Do not use any telephones in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service company or gas supplier.



Important Safety Instructions

TIP OVER HAZARD

WARNING



- A child or adult can tip the range and be killed.
- Make sure that the anti-tip device has been properly installed and attached. The wall-mounted brackets should anchor the sides of the range (primary system) or, in case of floor-mounted brackets, they should anchor the rear of the range to the ground.
- Make sure that the anti-tip device is re-attached when the range is moved. The wall-mounted brackets should anchor the sides of the range (primary system) or, in case of floor-mounted brackets, they should anchor the rear of the range to the ground.
- Do not operate the range without the anti-tip device in place and attached.
- Failure to do so can result in loss of life or serious burns to children or adults.



READ AND SAVE THESE INSTRUCTIONS - Your safety and the safety of others are very important.

We have provided many important safety messages throughout this manual and on the appliance.

Read all the instructions before using the appliance and always obey all safety messages.



RECOGNIZE SAFETY INFORMATION

This is a safety alert symbol. This symbol alerts you to potential hazards that can result in severe personal injury or loss of life.

UNDERSTAND SIGNAL WORDS

A signal word - DANGER, WARNING or CAUTION - is used with the safety alert symbol. DANGER denotes the most serious hazards. It means you could lose your life or be seriously injured if you do not immediately follow the instructions. WARNING means you could lose your life or be seriously injured if the instructions are not followed. CAUTION indicates a potentially hazardous situation which, if not avoided, could result in minor to moderate injury.

Important Safety Instructions



EN

WARNING



- This appliance is intended for use in the home only.
- Use this appliance only for its intended purpose. The manufacturer cannot be held liable for damage caused by improper use of this range.
- This appliance complies with current safety regulations. Improper use of this range can result in personal injury and material damage.
- Read all the instructions before installing or using the range for the first time.
- Keep these operating instructions in a safe place and pass them on to any future user.

The safety messages will inform you of potential hazards, on how to avoid the risk of injury and what can occur if the instructions are not followed.

IMPORTANT: Observe all codes and ordinances in force.



NOTE: This range is manufactured for use with natural gas. To convert the appliance to LP/Propane gas, see the instructions in the Gas Conversion Kit provided in the literature package.

The proper gas supply connection must be available. See "Gas supply requirements".

WARNING: For your safety, the instructions contained in this manual must be followed to minimize the risk of fire or explosion and to prevent property damage, personal injury or loss of life.

Do not store or use gasoline or other flammable vapors, liquids or materials near this or any other appliance.



NOTE: This range is NOT designed for installation in manufactured (mobile) homes or in recreational vehicles (RVs).

DO NOT install this range outdoors.

WARNING



To reduce the risk of fire, electrical shock, personal injury, or damage when using the range, follow basic safety precautions, including the following:



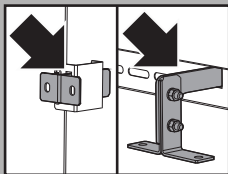
Important Safety Instructions

WARNING



PRIMARY FASTENING SYSTEM:

Visually check that the wall-mounted brackets are inserted into the appropriate lateral hooks (on both sides).



SECONDARY FASTENING SYSTEM:

Visually check from the inside of the drawer that the floor-mounted bracket is inserted into the appropriate lateral hooks (left or right).

- Proper installation is your responsibility. Make sure your appliance is properly installed and grounded by a qualified installer.
- **WARNING: NEVER** use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.
- **DO NOT LEAVE CHILDREN UNATTENDED:** Children should not be left alone or unattended in the area where the appliance is being used. Never allow children to sit or stand on any part of the appliance.
- **CAUTION -** Do not store items of interest to children in cabinets above a range or on the backguard of a range - children climbing on the range to reach items could be seriously injured.
- **WEAR PROPER APPAREL:** loose-fitting or hanging garments should never be worn while using the appliance.
- For safety reasons and to avoid damage to your appliance, never sit, stand or lean on the oven door.
- **FLAMMABLE MATERIALS SHOULD NEVER BE STORED IN THE OVEN OR NEAR THE SURFACE BURNERS.**
- **GREASE IS FLAMMABLE:** Allow hot grease to cool before attempting to handle it. Do not allow deposits of grease to accumulate.
- **DO NOT USE WATER ON GREASE FIRES:** Turn the appliance off and smother the fire with baking soda or use a dry chemical or a foam-type extinguisher.
- **USE ONLY DRY POTHOLDERS:** Moist or damp potholders on hot surfaces may cause burns from steam. Do not allow potholders to touch hot surface burners. Do not use towels or other bulky cloth in place of potholders.
- Never allow garments, potholders or other flammable materials to come into direct or indirect contact with burners until they have completely cooled.

Important Safety Instructions



- **DO NOT TOUCH SURFACE BURNERS OR THE INSIDE OF THE APPLIANCE:** Heating elements may be hot even though they are dark in color. The oven cavity can be hot enough to cause burns. During and after use, do not touch areas near burners or the inside of the oven until they have had sufficient time to cool. Do not allow garments or any flammable material to come into contact with hot surfaces. If personal clothing or hair catches on fire, drop and roll immediately to extinguish the flames.
- **PLACE THE OVEN RACKS IN THE DESIRED POSITION WHILE THE OVEN IS COOL:** If a rack must be removed while the oven is hot, do not allow the potholders to come in contact with the broiler burner.
- **USE CAUTION WHEN OPENING THE OVEN DOOR:** Allow hot air or steam to escape before removing or placing foods in the oven.
- Do not leave the packing materials around the home. Sort the various items of waste and take them to the nearest specialized waste collection facility.
- Do not obstruct oven vents or openings for air intake.
- **ELECTRICAL GROUNDING IS REQUIRED.** It is the customer's responsibility:
 - 1 To contact a qualified electrician.
 2. To ensure that the electrical system is adequate and in compliance with the National Electrical Code ANSI / NFPA 70 Electrical Code – latest edition – Or the CANADIAN ELECTRICAL CODE, C22.11 – 1982 and C22.2 No. 01982 – or latest edition – and all local codes and ordinances.
- Always check that the controls are in the "zero" (off) position when the range is not in use.
- Use only pots or pans with a perfectly smooth, flat bottom on the range surface burners. **NEVER USE THE RANGETOP AS A WORK SURFACE.**
- Do not attempt to repair or replace any part of this appliance unless specifically recommended in this manual. All other servicing should be done by a qualified technician.
- Never use any part of the range or oven for storage. Flammable materials can ignite and plastic items may melt or burst into flame.
- Do not hang articles on any part of the appliance or place anything against the oven. Some fabrics are extremely flammable and could ignite.
- **IMPORTANT:** After a spill or boilover, turn off the burner and clean around it. After cleaning, check that the burner functions properly.



Important Safety Instructions

- DO NOT USE ALUMINUM FOIL TO LINE ANY PART OF THE OVEN OR RANGETOP. Use of a foil liner can result in an electrical shock or fire hazard or obstruct the flow of heat and air. Foil is an excellent heat insulator, allowing heat to be trapped under it. This can interfere with cooking and can damage the enamel of the oven.
- Prevent aluminum foil from contacting the heating elements.
- Never leave the range unattended when using high heat settings. Boilover can cause smoke and spattered grease can ignite.
- Not all types of glass, thermally resistant glass-ceramic, ceramic, earthenware, or other glazed cookware are suitable for range use. This type of cookware can break with sudden temperature changes. Use only on low or medium heat settings in accordance with the instructions supplied by the manufacturer.
- DO NOT HEAT UNOPENED FOOD CONTAINERS: A buildup of pressure can cause the containers to burst.
- DO NOT USE FLAMMABLE PRODUCTS TO CLEAN THE RANGE.
- Do not clean, rub, damage or remove the oven door gasket. It is essential for a good, tight seal during baking and when the self-clean cycle is engaged. Replace the oven door gasket if it becomes damaged or encrusted with food residue.
- Be sure all range surface burner controls are turned off and that the rangetop is cool before using any type of cleaning product. The chemical elements in these products could, in the presence of heat, ignite or cause metal parts to corrode.
- ONLY QUALIFIED SERVICE PERSONNEL SHOULD PERFORM REPAIRS. Service personnel must disconnect the power supply before servicing this unit.

State of California Proposition 65 Warning



WARNING

This product can expose you to chemicals including vinyl chloride, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

Important Safety Instructions



- Make sure that your range is properly secured and the anti-tip device is correctly installed. Refer to the instructions inside the installation manual.
- Do not stand or sit on the oven door or drawer.
- Remove all packing materials and temporary labels from the oven and rangetop.
- Record the Model and Serial number on Page 2 of this booklet. The Model and Serial numbers are on the Range ID plate. The ID Plates are visibly located on the back of the appliance and on the oven door frame. THE ID PLATE MUST NOT BE REMOVED.
- BEFORE BAKING OR BROILING FOR THE FIRST TIME, turn on the oven and broiler to burn off any dirt, oil or grease remaining from the manufacturing process. Turn the oven on and set to 450°F (230°C) for 20 to 30 minutes, then turn on the broiler for the same amount of time.

How to read the user manual

This user manual uses the following reading conventions:

Instructions



General information on this user manual, on safety and final disposal.

Description



Description of the appliance and its accessories.

Use



Information on the use of the appliance and its accessories, cooking advice.

Cleaning and maintenance



Information for proper cleaning and maintenance of the appliance.



Safety instructions



Information



Advice

1. Use instruction sequence.
 - Single use instruction.

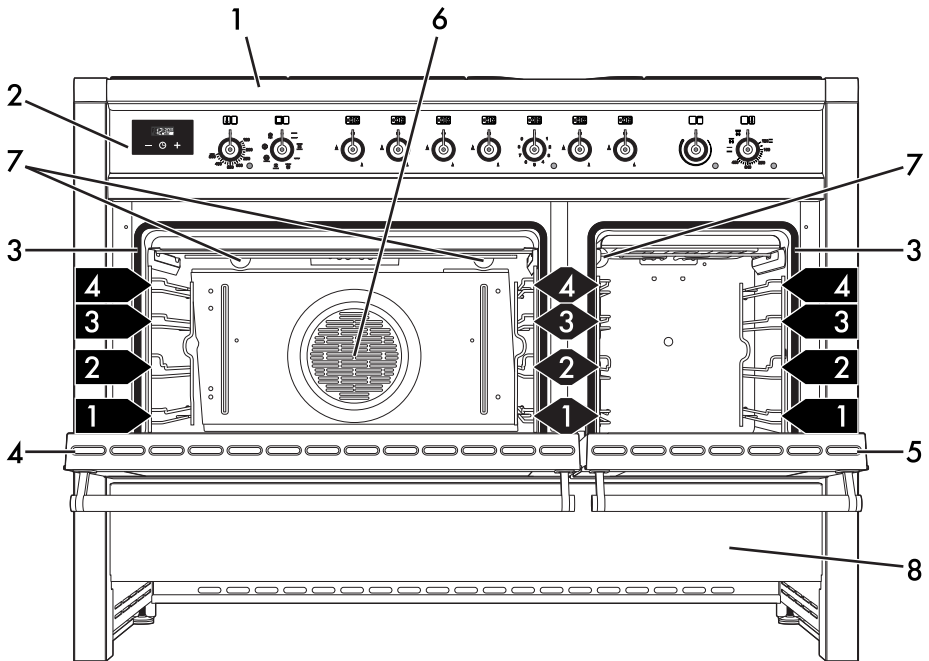
SAVE THESE INSTRUCTIONS



Description

1 Description

1.1 General Description



1 Cooktop

2 Control panel

3 Seal

4 Main oven door

5 Auxiliary oven door

6 Fan

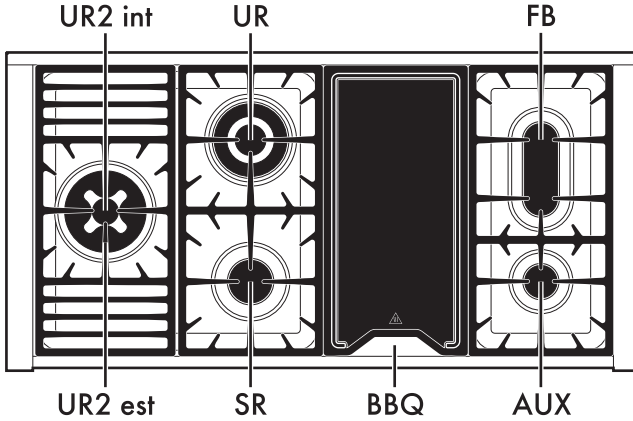
7 Oven light

8 Storage compartment

1,2,3,4 Rack/tray support frame shelf



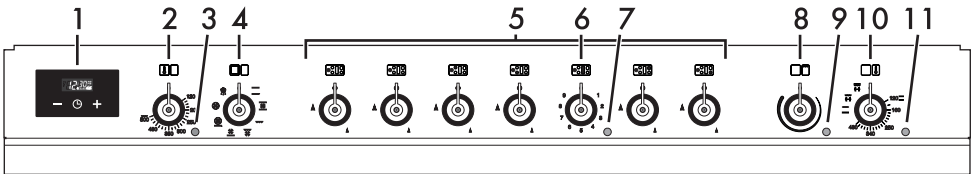
1.2 Cooktop



Aux = Auxiliary
 SR = Semi-rapid
 FB = Fish burner

UR = Ultra-rapid
 UR2 int = Ultra-rapid internal crown
 UR2 est = Ultra-rapid external crown
 BBQ = Barbecue plate

1.3 Control panel



1 Main oven programming clock

Useful for displaying the current time, set programmed cooking operations and program the timer.

2 Main oven temperature knob

This knob allows you to select the cooking temperature. Turn the knob clockwise to the required value, between the minimum and maximum settings.

3 Main oven indicator light

The indicator light comes on to indicate that the oven is heating up. It turns off as soon as it reaches the set temperature. It flashes regularly to indicate that the temperature set inside the oven is kept constant.





4 Main oven function knob

The oven's various functions are suitable for different cooking modes. After selecting the required function, set the cooking temperature using the temperature knob.



Description

5 Hob burner knobs

Useful for lighting and adjust the hob burners. Press and turn the knobs anti-clockwise to the value  to light the relative burners. Turn the knobs to the zone between the maximum  and minimum  setting to adjust the flame. Return the knobs to the  position to turn off the burners.

6 Barbecue resistance power regulation knob

This knob allows to adjust the power of the barbecue grill on the hob.

Place the knob to any position from "1" to "9" to activate the heating element.

To switch off the heating element return the knob to the "0" position.

7 Barbecue resistance indicator light

The indicator light comes on to indicate that the heating element is operating.

8 Auxiliary oven variable grill knob

It works only when the auxiliary oven function/temperature knob is on symbol



Turn the variable grill knob clockwise to the required position.

9 Auxiliary oven variable grill indicator light

The indicator light comes on to indicate that the grill has been activated.

10 Auxiliary oven function/temperature knob

The oven's various functions are suitable for different cooking modes. The cooking temperature is selected by turning the knob clockwise to the required setting, between 50°C and 220°C.

11 Auxiliary oven function/temperature indicator light

The indicator light comes on to indicate that the auxiliary oven is heating up.

When this light goes out, the preset heating temperature has been reached.

When the light flashes regularly, it means that the temperature inside the oven is kept steady on the set level.



1.4 Other parts

Shelves

The appliance features shelves for positioning trays and racks at different heights. The insertion heights are indicated from the bottom upwards (see 1.1 General Description).

Cooling fan

The fan cools the ovens and comes into operation during cooking. The fan causes a steady outflow of air from above the door which may continue for a brief period of time even after the appliance has been turned off.

Interior lighting

The internal light of the oven comes on:

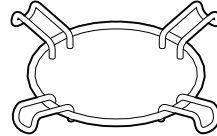
- When the door is opened.
- When any function is selected.

1.5 Available accessories



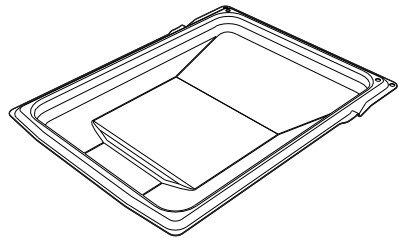
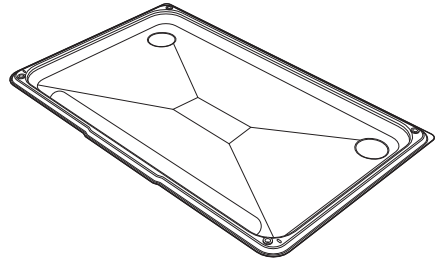
Some models are not provided with all accessories.

Wok reduction pan stand



Useful when using a wok.

Oven tray

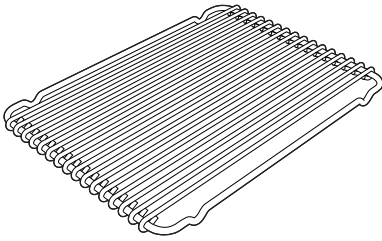


Useful for collecting fat from foods placed on the rack above.



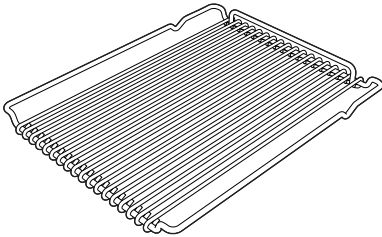
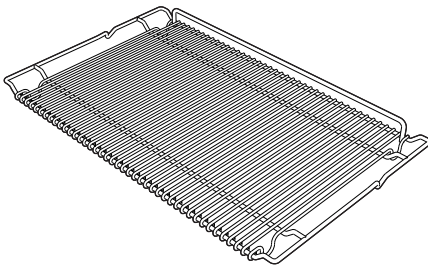
Description

Tray rack



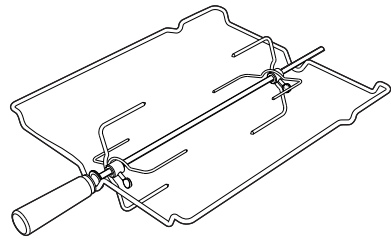
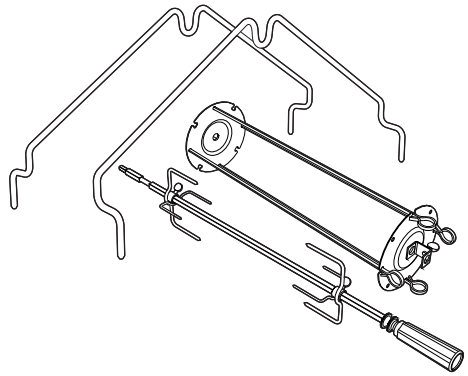
To be placed over the top of the oven tray; for cooking foods which may drip.

Rack



Useful for supporting containers with food during cooking.

Rotisserie



Useful for cooking chicken and all foods which require uniform cooking over their entire surface.

i The accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.

i Original and optional accessories can be requested to Authorised Assistance Centres. Use only original accessories supplied by the manufacturer.



2 Use

2.1 Instructions



High temperature inside the oven during use Danger of burns

- Keep the oven door closed during cooking.
- Protect your hands wearing heat resistant gloves when moving food inside the oven.
- Do not touch the heating elements inside the oven.
- Do not pour water directly onto very hot trays.
- Do not allow children younger than 8 years old to come near the appliance when in operation.
- If you need to move food or at the end of cooking, open the door 5 cm for a few seconds, let the steam come out, then open it fully.



Improper use Danger of burns

- Make sure that the flame spreaders are correctly positioned in their housings with their respective burner caps.
- Oils and fat could catch fire if overheated. Be very careful.



Improper use Risk of damage to surfaces

- Do not cover the bottom of the oven cavity with aluminum or tin foil sheets.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not place pans or trays directly on the bottom of the oven cavity.
- Do not use the open door to rest pans or trays on the internal glass pane.
- Do not pour water directly onto very hot trays.
- Make sure that the flame spreaders are correctly positioned in their housings with their respective burner caps.
- The pots and pans or griddle plates should be placed inside the perimeter of the cooktop.
- All pans must have smooth, flat bottoms.
- If any liquid does boil over or spill, remove the excess from the cooktop.



High temperature inside the storage compartment Danger of burns

- Do not open the storage compartment when the oven is on and still hot.
- The items inside the storage compartment could be very hot after using the oven.



High temperature inside the oven during use

Danger of fire or explosion

- Do not spray any spray products near the oven.
- Do not use or leave flammable materials near the oven or the storage compartment.
- Do not use plastic kitchenware or containers when cooking food.
- Do not put sealed cans or containers in the oven.
- Do not leave the oven unattended during cooking operations where fats or oils could be released.
- Remove all trays and racks which are not required during cooking.

Escaping gas may cause an explosion.

If you smell gas or notice any faults in the gas installation:

- Immediately shut off the gas supply or close the gas cylinder valve.
- Immediately extinguish all naked flames and cigarettes.
- Do not use any light or appliance switches and do not pull any plugs out of sockets. Do not use any telephones or mobile phones within the building.
- Open windows and ventilate the room.
- Call the aftersales service or the gas supplier.

Abnormal operation

Any of the following are considered to be abnormal operation and may require service:

- Yellow tipping of the hotplate burner flame.
- Sooting up of cooking utensils.
- Burners not igniting properly.
- Burners failing to remain alight.
- Burners extinguishing whilst in operation.
- Gas valves which are difficult to turn.

In case the appliance fails to operate correctly, contact the Authorised Assistance Centre in your area.

2.2 First use

1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove any labels (apart from the technical data plate) from the accessories and from the cooking compartments.
3. Remove all the accessories from the appliance and clean them (see 3 Cleaning and maintenance).
4. Heat the empty ovens at the maximum temperature to burn off any residues left by the manufacturing process.

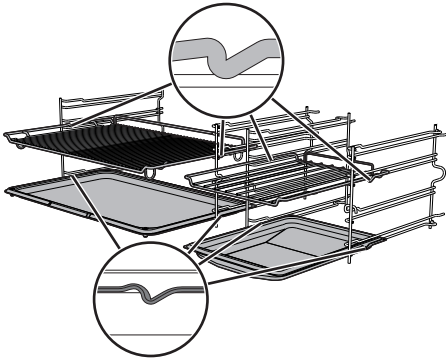


2.3 Using the accessories

Racks and trays

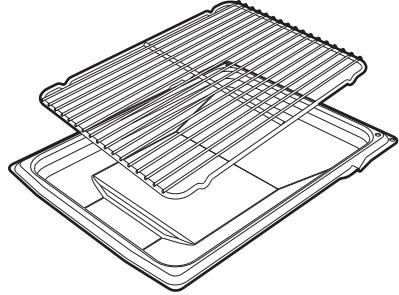
Racks and trays have to be inserted into the side guides until they come to a complete stop.

- The mechanical safety locks that prevent the rack from being taken out accidentally have to face downwards and towards the oven back.



Tray rack

The tray rack can be inserted into the tray. In this way fat can be collected separately from the food which is being cooked.



Reduction pan stands

The reduction pan stands have to be placed on the hob grids. Make sure they are properly placed.



Gently insert racks and trays into the oven until they come to a stop.



Clean the trays before using them for the first time to remove any residues left by the manufacturing process.

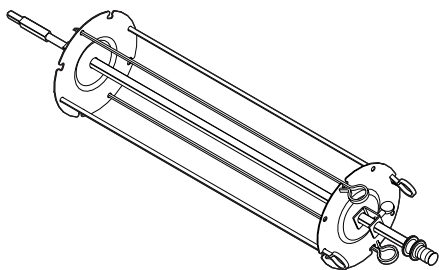
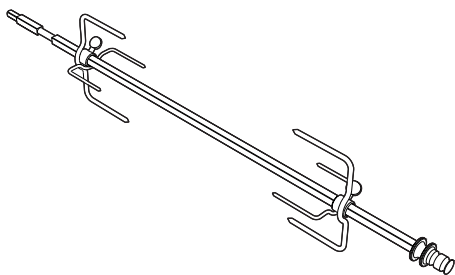


Rotisserie rod (main oven)

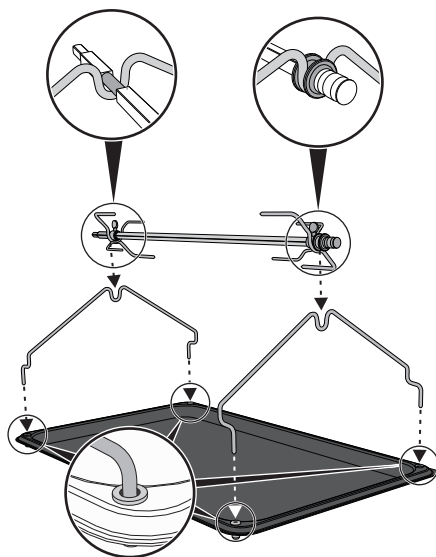
- Place the rotisserie supports into the inserts at the corners of the tray. The supports should be placed as shown in the figure below.



- Prepare the rotisserie rod with the food using the clip forks provided. The clip forks can be tightened using the fastening screws.

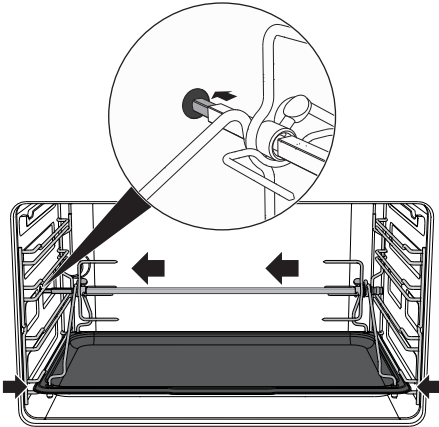


- Screw on the handle provided so that you can handle the rod with the food on it readily.
- Once you have prepared the rotisserie rod with the food, place it on the supports. Make sure the pins are correctly positioned on the shaped part of the supports.





- Place the tray on the first runner (see "General Description"). Rocking the rotisserie supports, insert the tip of the rotisserie rod into the hole of the rotisserie motor on the side of the oven.



At the end of cooking, screw on the handle provided so that you can move the rod with the food on it readily.

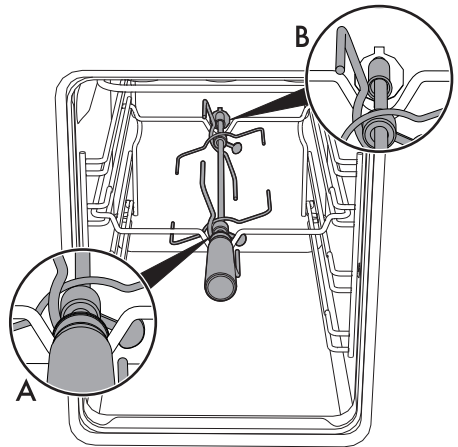


Pour a little water into the drip tray to prevent smoke from forming.

Rotisserie rod (auxiliary oven)

When cooking with the rotisserie, position the rod frame on the second shelf (see 1.1 General Description). Once the rod frame is inserted, the shaped part must sit facing outwards.

- Prepare the rotisserie rod with the food, using the clip forks provided.
- Screw on the handle provided so that you can handle the rod with the food on it readily.
- After having prepared the rotisserie rod with the food, position it on the guide frame as shown in the figure.
- Insert the rod into the hole **B** so that it connects with the rotisserie motor.
- Make sure that the pin is placed correctly on the guide frame **A**.

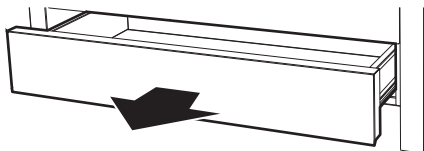




Use

2.4 Using the storage compartment

- The storage compartment is at the bottom of the cooker. To open it, pull the handle towards you. It can be used to store cookware or metallic objects necessary when using the appliance.

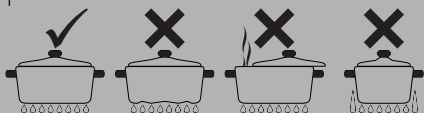


2.5 Using the cooktop




WARNING FIRE HAZARD

- For your safety: do not allow the burner flame to extend beyond the edge of the pan.




- Turn off all controls when the range is not in use.

All the appliance's control and monitoring devices are located together on the front panel. The burner controlled by each knob is shown next to the knob. The appliance is equipped with an electronic ignition device. Simply press the knob and turn it counter-clockwise to the maximum flame symbol, until the burner lights. If the burner does not light in the first 15 seconds, turn the knob to  and wait 5 minutes before trying again.

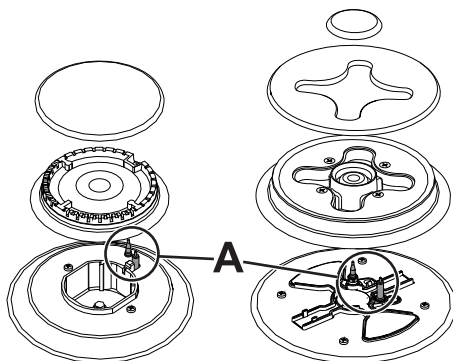
After lighting, keep the knob pressed in for a few seconds to allow the thermocouple to heat up. The burner may go out when the knob is released: in this case, the thermocouple has not heated up sufficiently. Wait a few moments and repeat the operation. Keep the knob pressed in longer.



In case of an accidental turning off, a safety device will be tripped, cutting off the gas supply, even if the gas tap is open. Return the knob to  and wait at least 5 minutes before lighting it again.

Correct positioning of the flame spreaders and burner caps

Before lighting the cooktop burners, make sure that the flame spreaders are correctly positioned in their housings with their respective burner caps. Make sure that the holes in the flame spreaders are aligned with the igniters and thermocouples (**A**).





Practical tips for using the cooktop

For better burner efficiency and to minimize gas consumption, use pans with lids and of suitable size for the burner, so that flames do not reach up the sides of the pan. Once the contents come to a boil, turn down the flame far enough to ensure that the liquid does not boil over.



Cookware diameters:

- Auxiliary: 12 - 14 cm.
- Semi-rapid: 16 - 24 cm.
- Rapid: 18 - 26 cm.
- Ultra-rapid: 18 - 28 cm.

Cookware

Ideally, cookware should have a flat bottom, straight sides, a tight-fitting lid and medium-to-heavy thickness.

Rough cookware finishes may scratch the rangetop. Aluminum and copper may be used in cookware as a core material or base. However, when used as a base they can leave permanent marks on the rangetop or grates.

Cookware properties are a factor in how quickly and evenly heat is distributed, which affects cooking results. A non-stick finish has the same characteristics as its base material. For example, a non-stick finish on aluminum cookware will take on the properties of aluminum.

Refer to the following chart as a guide to the physical properties of cookware.

Aluminum

- Heats quickly and evenly.
- Suitable for all types of cooking.
- Medium or heavy thickness is best for most cooking tasks.

Cast iron

- Heats slowly and evenly.
- Good for browning and frying.
- Maintains heat for slow cooking.

Ceramic or glass-ceramic

- Follow the manufacturer's instructions.
- Heats slowly but unevenly.
- Best results with low to medium heat settings.

Copper

- Heats very quickly and evenly.

Earthenware

- Follow the manufacturer's instructions.
- Use low heat settings.

Porcelain enameled steel or cast iron

- See stainless steel or cast iron.

Stainless steel

- Heats quickly but unevenly.
- Stainless steel cookware with aluminum or copper as a core material or bottom provides even heating.



Use

Barbecue plate

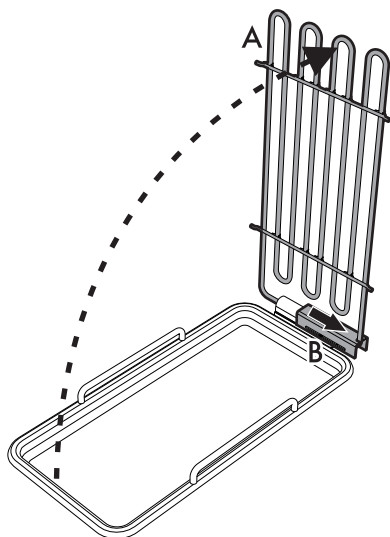


High temperature
Danger of burns

- After prolonged use, the hot plate remains hot even after the heating element has switched off. Keep children at a safe distance.
- Remove the plate only when it has cooled down.

For grilling, cooking au gratin or as a barbecue.

1. Remove the barbecue grill before starting cooking.
2. Lift heating element **A** and hold it in place with stop **B**.



3. In the tray under the heating element you can put:

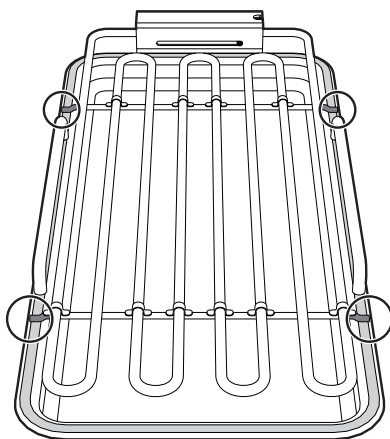
- Water to catch the fat and any grease dripping from the cooking
- Lava rock that keeps in the heat for longer and therefore improves the cooking times and quality

4. Remove the heating element stop **B** and



Pay attention not to fill above the edge of the tray.

then lower the element so that the four reference marks rest on the edge of the tray.



5. Replace the grill on the hob.
6. Turn the barbecue heating element knob to a position between **1** and **9**. The light turns on to indicate that the heating element is on.



It is recommended you pre-heat the element for 5-6 minutes before placing food on it.



2.6 Using the main oven

Switching on the main oven

To switch the oven on:

1. Select the cooking function using the function knob.
2. Select the temperature using the temperature knob.

Functions list (main oven)

Static

As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food. Traditional cooking, also known as static cooking, is suitable for cooking just one dish at a time. Perfect for all types of roasts, bread and cakes and in any case particularly suitable for fatty meats such as goose and duck.

Fan-assisted static

The operation of the fan, combined with traditional cooking, ensures uniform cooking even with complex recipes. Perfect for biscuits and cakes, even when simultaneously cooked on several levels. (For multiple-level cooking, we recommend using the 2nd and 4th shelves.)

Grill

The heat coming from the grill element gives perfect grilling results above all for thin and medium thickness meat and in combination with the rotisserie (where present) gives the food an even browning at the end of cooking. Perfect for sausages, ribs and bacon. This function enables large quantities of food, particularly meat, to be grilled evenly.

Fan-assisted grill

The air produced by the fan softens the strong heatwave generated by the grill, grilling perfectly even very thick foods. Perfect for large cuts of meat (e.g. shin of pork).

Fan-assisted bottom

The combination of the fan with just the lower heating element allows cooking to be completed more rapidly. This system is recommended for sterilising or for finishing off the cooking of foods which are already well-cooked on the surface, but not inside, which therefore need a little more heat. Perfect for any type of food. In pyrolytic models, the special defrosting and proving functions are brought together under the same function.



Use



Bottom + fan-assisted circular

Fan-assisted cooking is combined with the heat coming from the bottom and allows at the same time to slightly brown food. Perfect for any type of food



Fan-assisted circular

The combination of the fan and the circular element (incorporated in the rear of the oven) allows you to cook different foods on several levels, as long as they need the same temperatures and same type of cooking. Hot air circulation ensures instant and uniform distribution of heat. It will be possible, for instance, to cook fish, vegetables and biscuits simultaneously (on different levels) without mixing odours and flavours.



Rapid defrost

Rapid defrost is helped by the activation of a fan to ensure uniform distribution of room temperature air inside the oven. Perfect for any type of food.

2.7 Using the auxiliary oven

Switching on the auxiliary oven

To switch the oven on:

- Select the cooking function using the function/temperature knob.

Functions list (auxiliary oven)



Static

As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food. Traditional cooking, also known as static cooking, is suitable for cooking just one dish at a time. Perfect for all types of roasts, bread and cakes and in any case particularly suitable for fatty meats such as goose and duck.




Bottom


The heat coming solely from the bottom makes it possible to complete the cooking of foods that require a higher bottom temperature, without affecting their browning. Perfect for cakes, pies, tarts and pizzas. The function is setting on 250° C




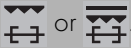
Rotisserie grill

 The rotisserie works in combination with the grill element allowing food to be perfectly browned.

Rotisserie wide grill

 The rotisserie works in combination with the grill element and the top heating element allowing food to be perfectly browned.

 The variable grill knob works only when the auxiliary oven function/temperature knob is on symbol



2.8 Cooking advice


General advice

- Use a fan-assisted function to achieve uniform cooking at several levels.
- It is not possible to shorten cooking times by increasing the temperature (the food could be overcooked on the outside and undercooked on the inside).
- Using more ovens at the same time might affect the final cooking results.

Advice for cooking meat

- Cooking times vary according to the thickness and quality of the food and to consumer taste.
- Use a meat thermometer when roasting meat, or simply press on the roast with a spoon. If it is hard, it is ready; if not, it needs another few minutes cooking.

Advice for cooking with the Grill and the Fan-assisted grill

- Meat can be grilled even when it is put into the cold oven or into the preheated oven if you wish to change the effect of the cooking.
- With the Fan-assisted grill function, we recommend that you preheat the oven before grilling.
- We recommend placing the food at the centre of the rack.
- With the Grill function, we recommend that you turn the temperature knob to the maximum value near the  symbol to optimise cooking.
- Foods should be seasoned before cooking. Foods should also be coated with oil or melted butter before cooking.



Use

- Use the oven tray on the first bottom shelf to collect fluids produced by grilling.
- Grilling processes should never last more than 60 minutes using multifunction ovens, 30 minutes inside the auxiliary oven.

Advice for cooking desserts and biscuits

- Use preferably dark metal moulds: they help to absorb the heat better.
- Temperature and cooking time depend on the quality and consistency of the dough.
- To check whether the dessert is cooked right through: at the end of the cooking time, put a toothpick into the highest point of the dessert. If the dough does not stick to the toothpick, the dessert is cooked.
- If the dessert collapses when it comes out of the oven, on the next occasion reduce the set temperature by about 10°C, selecting a longer cooking time if necessary.
- While cooking desserts or vegetables, excessive condensation may form on the glass. In order to avoid this, open the door very carefully a couple of times while cooking.

Advice for defrosting and proving

- Place frozen foods without their packaging in a lidless container on the first shelf of the oven.
- Avoid overlapping the food.
- To defrost meat, use the rack placed on the second level and a tray on the first level. In this way, the liquid from the defrosting food drains away from the food.
- The most delicate parts can be covered with aluminium foil.
- For successful proving, a container of water should be placed in the bottom of the oven.

To save energy

- Stop cooking a few minutes before the time normally used. Cooking will continue for the remaining minutes with the heat which has accumulated inside the oven.
- Reduce any opening of the door to a minimum to avoid heat dispersal.
- Keep the inside of the appliance clean at all times.



2.9 Programming clock



Value decrease key




Clock key



Value increase key



Ensure that the programmer clock shows the cooking duration symbol , otherwise it will not be possible to turn on the oven.




Press the key  to reset the programmer clock.


Setting the time





If the time is not set, the oven will not switch on.

On the first use, or after a power failure, the digits  will be flashing on the appliance's display.

1. Keep the clock key  for two seconds. The dot between the hours and the minutes flashes.
2. The time can be set via the value increase key  and value decrease key . Keep the key pressed in to increase or decrease rapidly.
3. Wait 7 seconds. The dot between the hours and the minutes stops flashing.

The symbol  on the display indicates that the appliance is ready to start cooking.



To change the time, hold down the value increase key  and value decrease key  at the same time for two seconds, then set the time.










Use

Minute minder timer

i The minute minder timer does not stop the cooking operation but rather informs the user when the set time has run out.










The minute minder timer can be activated at any time.

1. Keep the clock key  pressed for a few seconds. The display shows the figures  and the symbol  flashing between the hours and minutes.
2. Use the value increase  and value decrease  keys to set the number of minutes required.
3. Wait approx. 5 seconds without pressing any key to finish setting the minute minder. The current time and the symbol  appear on the display.
4. A buzzer will sound when the set time is reached.
5. Press the value decrease key  to turn the buzzer off.

i The minute minder timer can be set from 1 minute to a maximum of 23 hours and 59 minutes.


Timed cooking

i Timed cooking is the function which allows a cooking operation to be started and then ended after a specific length of time set by the user.

1. Keep the clock key  pressed for a few seconds. The display shows the figures  and the symbol  flashing between the hours and minutes.
2. Press the clock key  again. On the display the digit  appear alternating with the digit  and the symbol  flashing under the minutes.
3. Use the value increase  and value decrease  keys to set the required minutes of cooking.
4. Select a function and a cooking temperature.




5. Wait approx. 5 seconds without pressing any key in order for the function to activate. The current time and the symbol **auto** will appear on the display.


At the end of cooking the heating elements will be deactivated. On the display, the symbol  turns off, the symbol

auto flashes and the buzzer sounds.

6. To turn the buzzer off, simply press one of the programmer clock keys.

7. Press the clock key  to reset the programmer clock.

i It is not possible to set a cooking time of more than 10 hours.

 To cancel the set programming press and hold down the value increase **+** and the value decrease **-** keys at the same time and then turn the oven off manually.

Programmed cooking


i Programmed cooking is the function which allows a cooking operation to be started at a set time and then ended after a specific length of time set by the user.

1. Set the cooking time as described in the previous point "Timed cooking".
2. Press the clock key  again. On the

display the digit **End**  appear alternating with the current time

digit **11:30**  and the symbol

auto flashing under the minutes.

3. Use the value increase **+** and value decrease **-** to set the cooking end time.
4. Select a function and a cooking temperature.
5. Wait approx. 5 seconds without pressing any key in order for the function to activate. The current time and the symbol **auto** will appear on the display. The symbol  disappear on the display.



Use

At the end of cooking the heating elements will be deactivated. On the display, the symbol turns off, the symbol

auto flashes and the buzzer sounds.

6. To turn the buzzer off, simply press one of the programmer clock keys.

7. Press the clock key to reset the programmer clock.

12h or 24h format

The default mode is 12h format.

1. Keep the value increase key for a few seconds. The symbols **AM** or **PM** disappear on the display and 24h format is set.

2. Keep the value increase key for a few seconds to return in 12h format.

Selecting the buzzer

The buzzer can have 3 tones.

1. Hold down the value increase and value decrease keys at the same time.

2. Press the clock key . On the display the digit appear.

3. Press the value decrease key to select a different buzzer tone

or .

Cooking information table (auxiliary oven)

Food	Weight (Kg)	Function	Runner position from the bottom	Temperature (°C)	Time (minutes)	
Rotisserie chicken	1.2	Rotisserie grill		220 - 250	70 - 80	
Rotisserie pork neck	2.5	Rotisserie grill		200	200 - 220	
Roast rabbit	1	Static	2	190 - 200	85 - 90	
Roast chicken	1	Static	2	190 - 200	80 - 85	
					1 st surface	2 nd surface
Pork chops	0.8	Grill	4	250	13	5
Hamburgers	0.6	Grill	4	250	7	3
Pork sausages	0.6	Grill	4	250	15	-
Pork spare ribs	0.7	Grill	4	250	30 - 35	-
Bacon	0.6	Grill	4	250	10	3

The times indicated in the table do not include preheating times and are provided as a guide only.



Cooking information table (main oven)

Food	Weight (Kg)	Function	Runner position from the bottom	Temperature (°C)	Time (minutes)	
Lasagne	3 - 4	Static	1	220 - 230	50 - 60	
Oven-baked pasta	2	Static	1	220 - 230	40	
Roast veal	1.2	Fan-assisted static	2	180 - 190	70 - 80	
Pork loin	1.2	Fan-assisted static	2	180 - 190	70 - 80	
Pork shoulder	1.2	Turbo	2	180 - 190	90 - 100	
Roast rabbit	1.2	Circular	2	180 - 190	70 - 80	
Turkey breast	1.5	Fan-assisted static	2	180 - 190	80 - 90	
Roast pork neck	2	Turbo	2	180 - 190	190 - 210	
Roast chicken	1.2	Turbo	2	190 - 200	60 - 70	
					1st surface	2nd surface
Pork sausages		Fan-assisted grill	3	250 - 280	7 - 9	5 - 6
Pork chops		Grill	4	250 - 280	15	5
Hamburgers		Grill	4	250 - 280	9	5
Bacon		Fan-assisted grill	3	250 - 280	13	3
Salmon trout	1.2	Fan-assisted bottom	2	150 - 160	35 - 40	
Pizza	1	Fan-assisted static	1	250 - 280	6 - 10	
Bread	1	Circular	2	190 - 200	25 - 30	
Focaccia	1	Turbo	2	180 - 190	15 - 20	
Ring cake	1	Fan-assisted static	2	160	50 - 60	
Fruit tart	1	Fan-assisted static	2	160	30 - 35	
Short pastry	0.5	Fan-assisted static	2	160 - 170	20 - 25	
Jam tarts	1.2	Turbo	2	160 - 170	20 - 25	
Paradise cake	1.2	Fan-assisted static	2	170	55 - 60	
Cream puffs	0.8	Turbo	2	150 - 160	40 - 50	
Light sponge cake	0.8	Circular	2	150 - 160	45 - 50	
Rice pudding	1	Turbo	2	160	40 - 50	
Brioche	0.6	Circular	2	160	25 - 30	
Short pastry biscuits		Fan-assisted static	1-3	160 - 170	16 - 20	

The times indicated in the table do not include preheating times and are provided as a guide only.



Cleaning and Maintenance

3 Cleaning and maintenance

3.1 Instructions



WARNING **ELECTRICAL SHOCK HAZARD**

- Before servicing, disconnect the appliance from the power supply.



Improper use **Risk of damage to surfaces**

- Do not use steam jets to clean the appliance.
- Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic finishes on the surface (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents on glass parts (e.g. powder products, stain removers and metallic sponges).
- Do not use rough or abrasive materials or sharp metal scrapers.
- Do not wash the removable components such as the hob pan stands, flame spreaders and burner caps in a dishwasher.
- Keeping appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Not obstructing the flow of combustion and ventilation air.

3.2 Cleaning the appliance

To keep the surfaces in good condition, they should be cleaned regularly after use. Let them cool first.

Ordinary daily cleaning

Always use only specific products that do not contain abrasives or chlorine-based acids.

Pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or a microfiber cloth.

Food stains or residues

Do not use metallic sponges or sharp scrapers as they will damage the surfaces.

Use ordinary non-abrasive products with the aid of wooden or plastic utensils if necessary. Rinse thoroughly and dry with a soft cloth or a microfiber cloth.

Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

Cooktop grates

Remove the grates and clean them with lukewarm water and non-abrasive detergent. Make sure to remove any encrustations. Dry them thoroughly and return them to the cooktop.



Continuous contact between the grates and the flame can cause modifications to the enamel over time in those parts exposed to heat. This is a completely natural phenomenon which has no effect on the operation of this component.



Flame spreaders and burner caps

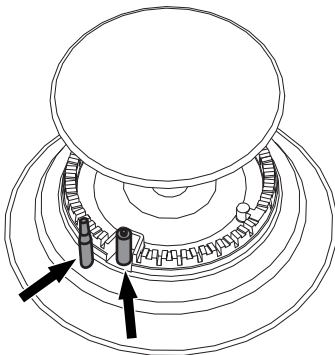
For easier cleaning, the flame spreaders and the burner caps can be removed. Wash them in hot water and non-abrasive detergent. Carefully remove any encrustation, then wait until they are perfectly dry. Refit the flame spreaders making sure that they are correctly positioned in their housings with their respective burner caps.

Visually checking pilot(s) and burner flames.



Igniters and thermocouples

For correct operation the igniters and thermocouples must always be perfectly clean. Check them frequently and clean them with a damp cloth if necessary. Remove any dry residues with a wooden toothpick or a needle.

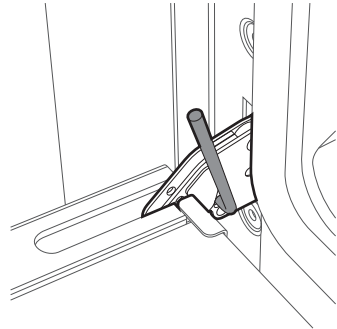


3.3 Removing the door

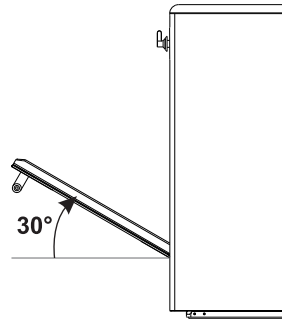
For easier cleaning, the door can be removed and placed on a cloth.

To remove the door proceed as follows:

1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



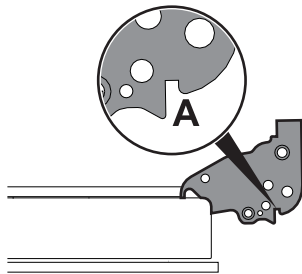
2. Grasp the door on both sides with both hands, lift it forming an angle of around 30° and remove it.





Cleaning and Maintenance

- To reassemble the door, put the hinges in the relevant slots in the oven, making sure that grooved sections **A** are resting completely in the slots. Lower the door and once it is in place remove the pins from the holes in the hinges.



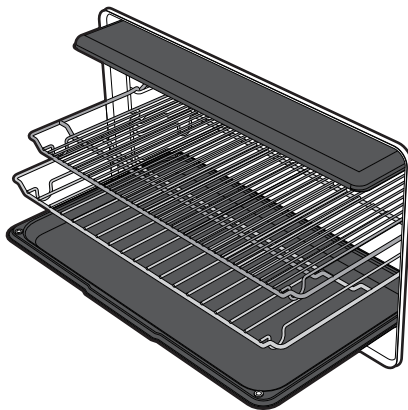
3.4 Cleaning the door glass

The glass in the door should always be kept thoroughly clean. Use absorbent paper towels. In case of stubborn dirt, wash with a damp sponge and an ordinary detergent.

3.5 Cleaning the inside of the oven

For the best oven upkeep, clean it regularly after having allowed it to cool.

- Take out all removable parts.



- Clean the oven racks with warm water and non-abrasive detergent. Carefully rinse and dry damp parts.



The oven should be operated at the maximum temperature for about 15-20 minutes after the use of specific products, to burn off the residues left inside the oven.



For easier cleaning, remove the door.

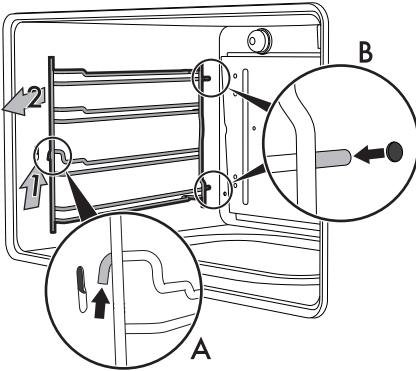


Removing racks/trays support frames

Removing the rack/tray support frames enables the sides to be cleaned more easily.

Removing the rack/tray support frames:

- Pull the frame towards the inside of the oven to unhook it from its groove **A**, then slide it out of the seats **B** at the back.



- When cleaning is complete, repeat the above procedures to put the guide frames back in.

3.6 Extraordinary maintenance



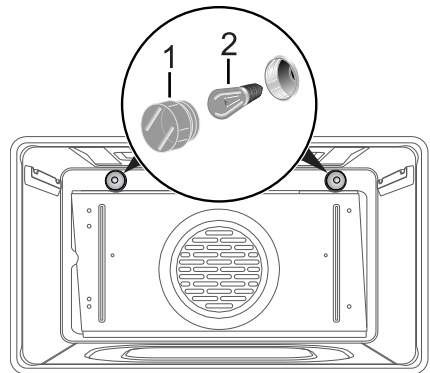
Live parts

Danger of electrocution

- Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Replacing the internal light bulb

Remove the bulb protector **A** by turning it anticlockwise and replace bulb **B** with a similar one. Re-fit bulb protector **A**.

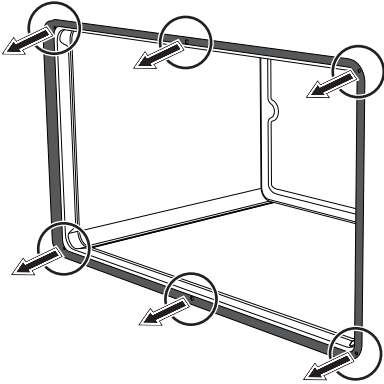




Cleaning and Maintenance

Removing the seal


To permit thorough cleaning of the oven, the door seal can be removed. There are hooks on all four sides to attach it to the edge of the oven. Pull the edges of the seal outwards to detach the hooks.



To keep the seals clean, use a non-abrasive sponge and lukewarm water. Seals should be soft and elastic.

Minimum adjustment

For natural Gas:

Light the burner and turn the knob to the minimum position . Remove the gas tap knob and turn the adjustment screw at the side of the tap rod until the desired minimum flame is achieved.

Refit the knob and verify that the burner flame is stable (when turning the knob rapidly from the maximum to the minimum position the flame must not go out).

Repeat this operation on the remaining gas taps on the cooktop.

For LP Gas:

Turn off the burners and unplug the appliance from the electrical power supply.

For regulating the minimum with LP, the screws at the side of the tap rod must be turned clockwise all the way. Once the regulation has been completed, replace the seal on the by-passes using paint or similar materials. Follow the instructions given in point 9 to locate the adjustment screws.

Lubricating the surface burner gas valves

Over time, the surface burner gas valves may become stiff or jam. Clean them internally and relubricate. This operation must be carried out by a qualified technician.

