

**CUCINE A GAS
ED ELETTROGAS**

**GAS AND
ELECTROGAS
COOKERS**

CATEGORIA: II 2H3+
CATEGORY: II 2H3+

IMPORTANT

This new appliance is easy to use, however, to obtain the best results, it is important to read this booklet and to follow all the instructions before using it for the first time.

The booklet contains the necessary information regarding installation, use and maintenance, as well as giving useful advice.

THE GUARANTEE

Your new cooker is covered by guarantee.

You will find the guarantee certificate enclosed. If you are missing anything contact your retailer, giving the date of purchase, model, and the registration number which is printed on the identification plate.

We ask you to bear in mind that for the guarantee to be operated, it is necessary to fill in and send the larger part of the guarantee to Zanussi Technical Assistance & Service within 8 days of purchase, so that we can provide registration.

We advise you that the smaller part of the certificate, as well as your receipt and proof of purchase, should be shown when required to personnel of Zanussi Technical Assistance & Service.

Without following this procedure, the repair personnel will have to charge you more for the repair.

Appliance Class 1 and Class 2 Sub-Class 1

Category: II 2H3+
Voltage tension: 230 V ~ 50 Hz

MANUFACTURER: ELECTROLUX ZANUSSI ELETTRODOMESTICI S.p.A.
Viale Bologna 298
47100 FORLÌ (Italy)

CE This appliance complies with the following **E.E.C. Directives**:

- **73/23 - 90/683** (Low Voltage Directive);
- **89/336** (Electromagnetical Compatibility Directive);
- **90/396** (Gas Appliance Directive);
- **93/68** (General Directives);

and subsequent modifications.

These instructions are only valid for those countries whose identification symbols are shown on the cover of the instruction brochure and on the appliance itself.

WARNINGS - GAS COOKERS - ELECTROGAS

It is very important that this instruction book should be kept safely for future consultation. If the should be sold or given to another person, please ensure that the booklet goes together with it, so that the new owner can know of the functions of the machine and also be aware of the warnings.

This warnings has been given for the safety of you and others, We therefore ask you to carefully read the procedures of installing and using this cooker.

This appliance has been designed for use by adults. Take care, therefore, that children do not attempt to play with it.

The work of installation must be carried out by competent and qualified installers according to the regulations in force.

Any modifications to the domestic electrical mains which may be necessary for the installation of the appliance should be carried out only by competent personnel.

In case of repairs contact an authorized Technical Assistance Centre and insist on original spareparts.

It is dangerous to modify, or attempt to modify, the characteristics of this appliance.

Unstable or deformed pans should not be placed on the burners or plates in order to avoid accidents caused by upsetting or boiling over.

Particular care should be taken when cooking with oil or fat.

The appliance remains hot for a long time after being switched off. Supervise children at all times when in use paying attention that they do not touch surfaces or remain in the vicinity of the appliance when in use or when not completely cooled.

If the appliance is fitted with a cover, its function is to protect the surface from dust when closed and to accumulate splashes of grease when open.

Do not use for other purposes.

Always clean the cover before closing.

Leave the burners and/or plates to cool before closing.

All the covers, in plate glass or enamel, are removable to facilitate cleaning.

Let the burners and/or plates cool before closing.

Always ensure that the knobs are in the «●» (Stop) position when the appliance is not in use.

Always insert the dripping pan when using the grill or when cooking meat on the grill. Pour a little water into the dripping pan to avoid grease burning and creating unpleasant smells.

Always use oven gloves to remove dishes from the oven.

During the first minutes of use, the thermal insulation of the oven, and residual grease from manufacture, produce smoke and disagreeable smells.

On first use, we advise heating the oven, empty, for approximately 45 minutes.

Then leave to cool and clean the inside of the oven with hot water and a mild detergent.

The accessories (grill and dripping pan) should be washed before using for the first time.

Take care when using cleaning products in spray form: never direct the spray onto the resistance or the thermostat bulb.

If, when placing food in the oven, or when removing it, a large quantity of oil, juice, etc. spills onto the bottom of the oven, re-clean before starting to cook to avoid unpleasant smoke and also the possibility of these substances catching fire.

Ensure that air can circulate around the gas appliance. Poor ventilation can produce a lack of oxygen.

WARNING: The use of a gas cooking appliance produces heat and humidity in the room in which it is installed. Ensure good ventilation of the room keeping natural ventilation openings clear or installing an extractor hood with a discharge tube.

In case of doubt ask installer for advice.

For reasons of hygiene and safety this appliance must always be kept clean. A build up of grease or other food can cause fires.

This product is intended for the cooking of food and must not be used for other purposes.

Avoid installation of the cooker near inflammable material (e.g. curtains, tea towels, etc.).

Supply the appliance with the type of gas stamped on the relevant adhesive label situated in the immediate vicinity of the gas connection tube.

The gas oven becomes hot with the movement of air.

The holes on the bottom of the oven must never be obstructed. Do not cover the sides of the oven with aluminium foil, in particular the lower part of the opening.

The appliance is heavy, move it carefully.

Before maintenance and cleaning disconnect the appliance and allow to cool.

To facilitate ignition, light the burners before placing pans on the grill.

After having lit the burners check that the flame is regular.

Always lower the flame or turn it off before removing the pan.

Ensure that the oven grills are inserted correctly (see instructions).

If there are self-cleaning panels they should only be cleaned with soap and water (see cleaning instructions).

Only heat-resistant plates may be placed in the drawer situated under the oven.

Do not put combustible materials there.

In case of repairs, do not attempt to correct yourself.

Repairs carried out by unqualified persons can cause damage.

INDEX

Warning	Pag.	30
Instructions for the user	Pag.	33
Installation	Pag.	33
Use	Pag.	33
Gas oven	Pag.	35
Turnspit	Pag.	36
Electric oven	Pag.	37
Mechanical minute-minder	Pag.	39
Advice for use of oven	Pag.	41
Cooking list	Pag.	44-45
Maintenance	Pag.	46
Instructions for installation	Pag.	47
Gas connection	Pag.	48
Adaption to different types of gas	Pag.	50
Electrical connection	Pag.	53
What to do if...	Pag.	54
Technical Assistance and Spare Parts	Pag.	54

During cooking on the grill or in the oven, the unit is kept at a high temperature in relation to the plate glass door and adjacent parts. Take care therefore, that children do not play near it.

When connecting household appliances to a plug near the unit, ensure that they are kept away from the flame and the oven door.



DOOR KIT FOR ELECTRIC OVEN

Our appliances are in conformity with the EUROPEANS SAFETY REGULATIONS.

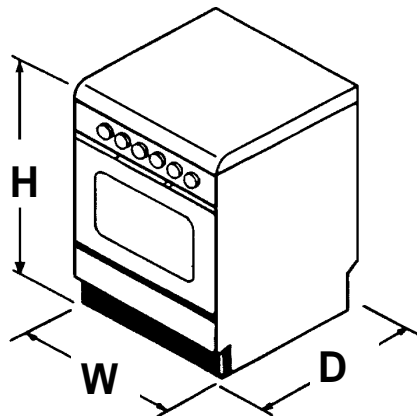
In order to further protect children from the heat coming from the oven door a special kit, which can be easily applied to the appliance, is available.

You can buy the kit in our CUSTOMER SERVICE CENTRES; it can be requested stating the number of PRODUCT NO. shown on the working platelet.

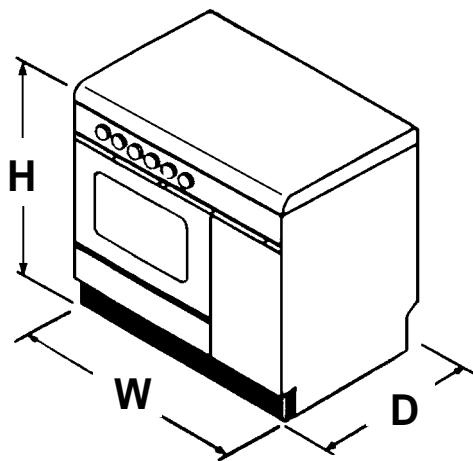
Instructions for the installation are enclosed in the packaging.

DIMENSIONS OF THE UNIT

Type	Height	Width	Depth
1	850	500	500
2	850	600	500
3	850	600	550*
6	850	600	600



Type	Height	Width	Depth
5	850	900	550
6	850	900	600*



The total absorbing power and other technical specifications are shown on the rating plate in the oven floor.

* Models with splash back

INSTRUCTIONS FOR THE USER

INSTALLATION

It is important that all operations are carried out by qualified personnel, in the normal manner.

The specific instructions are described in the chapter on installation.

Before using the unit, take off the special protective layer which protects the stainless steel and anodyne tin parts.

The thermic insulation and the residue of oil from work, can produce unpleasant smells during the first minute of use. We suggest that the oven is warmed for 45 minutes at maximum temperature on its first use.

USE

Control knobs on the cooker

The knobs for using the gas cooker are found on the control panel.

The regulation knobs should be turned in anti-clockwise direction until the small flame symbol, and vice-versa for the larger symbol.

- No gas supply
- 🔥 Maximum gas supply
- 🔥 Minimum gas supply

IGNITION OF HOB BURNERS

To ignite a burner, before positioning the saucepan, approach with a flame (in models with electric ignition, use the appropriate switch marked by a small start), push the corresponding knob in completely and turn in an anticlockwise direction to the maximum position; upon ignition regulate the flame as required.

If after a few attempts the burner does not ignite, check that the baffle and its cap are correctly positioned.

To interrupt the supply of gas, turn the knob in a clockwise direction to the position "●".

During cooking, when using fats or oils, take particular care as they can, when over-heated, self-ignite.

Table 1

Table of minimum and maximum diameters of recipients to be placed on burners.

Burner	min diam	max diam
Rapid (large)	∅ 160 mm	∅ 260 mm
S/Rapid (medium)	∅ 120 mm	∅ 220 mm
Auxiliary (small)	∅ 80 mm	∅ 160 mm
Fish kettle burner	120 x 270	210 x 380

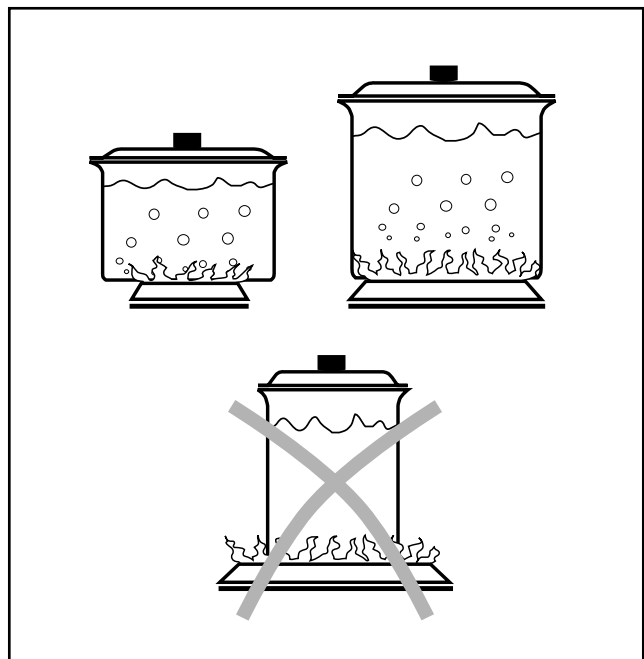


Fig. 1

POTTERY

POTTERY

Remember that a wide-bottomed pan allows a faster cooking than a narrow one.

Always use pots which properly fit what you have to cook.

Particularly make sure that the pans are not too small for liquids, since these could easily overflow.

Moreover, the pans should not be too large for a faster cooking. In fact, grease and juices may spread on the bottom and burn easily.

It is better to use non-openable moulds for baking cakes. In fact, an openable mould lets juices and sugar leak through, falling on the bottom of the oven and consequently burning on the bottom of the baking tray, making cleaning difficult.

Avoid putting plastic-handled pans in the oven as they are not heat-proof.

You should use pans with the right diameter to fit the burner, in order to make the most out of it, thus reducing gas consumption as in Fig. 1.

It is also advisable to cover any boiling casserole and, as soon as the liquid starts boiling, lower the flame enough to keep the boiling point.

HOTPLATES

Saucepans suitable for use on solid plate hobs should have several characteristics:

They should be fairly heavy duty.

They should fit the heat area exactly, or be slightly larger for efficient use, NEVER smaller.

They should have a flat base to ensure good contact with the plate.

This is particularly important when using pans for high temperature frying or pressure cooking.

Ensure pans are large enough to avoid liquids being spilt onto the plates.

Never leave the plates on without a pan on them or with an empty pan on them.

To obtain the best results, regarding kitchens equipped with hotplates and central grill, remember to remove the grill situated above the hotplate; so that damagings and overheatings will be avoided.

In models supplied with a cover, if the cover is in glass it should not be closed when the burners are still hot as it could splinter.

This appliance conforms to EEC directive no. 87/308 of 2/6/87 concerning the suppression of radio-electric interferences.

BARBECUE IN LAVIC ROCK

To grill meat, fish, sausages, etc. some models are supplied with an electric barbecue.

A 12 position switch regulates the temperature of the heating element permitting optimization of cooking.

The packet of lavic rock supplied serves to absorb fats from food melted by heat.

To put the lavic rock in the container proceed as follows:

- remove the grill above the container as illustrated in figure 2;
- lift the electrical resistance upwards as illustrated in figure 2;
- open the packet of lavic rock and fill the bottom of the container evenly.

The lavic rock must be replaced when it becomes black. It is important to replace it fairly regularly and with good quality material, otherwise it could produce smoke and smells.

Lavic rock is easily obtainable in hardware or household equipment stores, etc. Lavic rock can, however, be regenerated and thus re-used by exposing it to a lighted flame.

To remove the lavic rock from the container it is sufficient simply to pull the central handle of the container upwards and then remove from the opening.

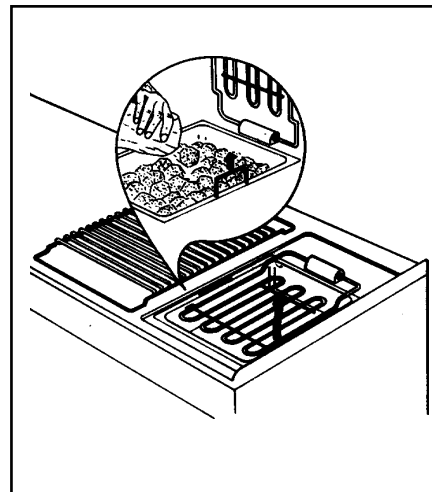


Fig. 2

GAS OVEN

Ignition:

open the oven door and hold a flame to the right-hand side hole as shown in fig. 3; press the oven knob and turn anti-clockwise until the maximum temperature position is reached; press in the oven knob for approximately 5 seconds until the safety valve automatically keeps the oven burner lit. If the burner does not light first time, repeat the operation keeping the knob pressed in slightly longer. Once the oven has been lit, adjust the flame as required.

For automatic ignition:

Open the oven door and push and turn the appropriate switch in an anti-clockwise direction to the maximum temperature position (fig. 6); at the same time push the relevant button marked with a small spark. Upon ignition keep the switch pushed in for approximately 5 seconds.

Ignition of the oven burner must be carried out with the oven door open.

When cooking with the oven or grill, the cover must be kept open to avoid over-heating.

In kitchens equipped with thermometer after a few minutes control the indication of thermometer and operate on the oven knob (Fig. 5) to choose the temperature desired.

In kitchens equipped with thermostat (Fig. 6), to adjust automatically the flame, after a few minutes turn the knob to the position corresponding to the temperature desired.

The oven is equipped with an enamelled dripping-pan which serves to collect the juices which drip from the meat on the grill or on the spit, and a grill for the cooking of foods on the grill or in a pan.

In models provided with oven grills with a position catch (fig. 4) and when cooking on the grill or on the spit, you are advised to fit the dripping-pan (A-fig. 4) in the guides beneath the grill (B-fig. 4) to avoid dirtying the oven.

When you have to position the dripping-pan above the oven grill during cooking, position it as shown in fig. 4.

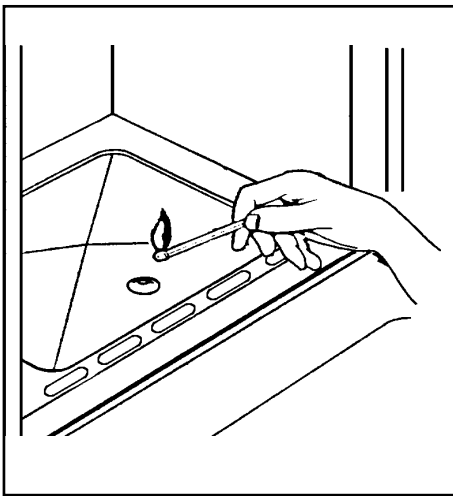


Fig. 3

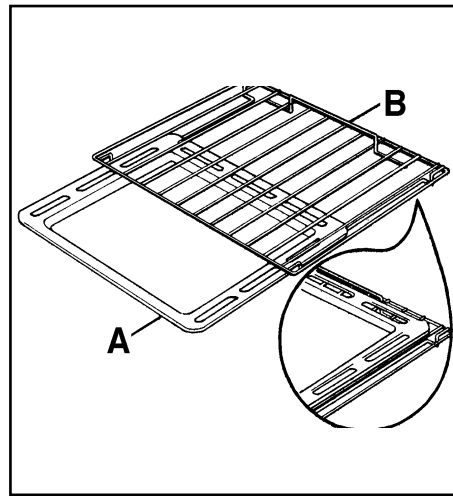
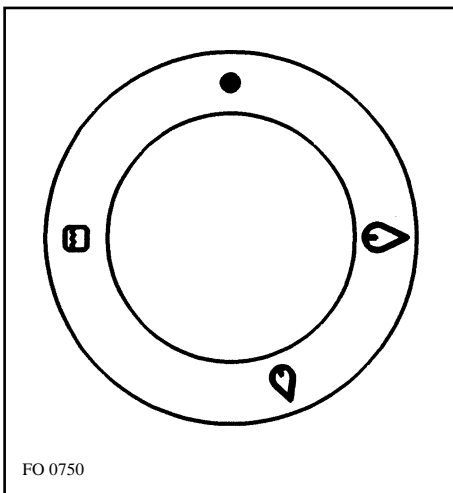
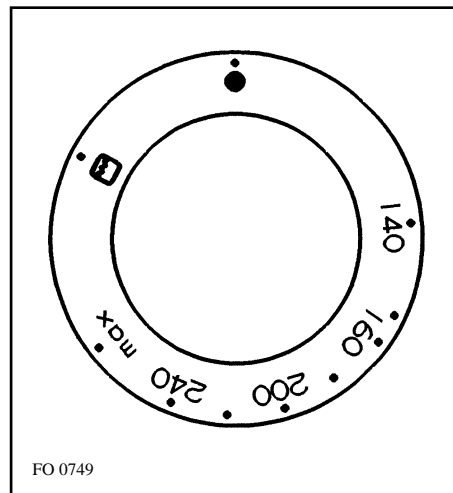


Fig. 4



FO 0750

Fig. 5



FO 0749

Fig. 6

ROTISSERIE

Some models may be equipped with a rotisserie. For correct use, proceed as follows:

Models supplied with their own rotisseries

fit the spit-holder hook on the support (fig. 7);
slide the spit into the food to be cooked and secure well;
rest the front part of the spit on the hook, ensuring that the point of the spit is well inserted into the rotisserie motor housing (fig. 7);
remove the handle;
turn the oven knob to the grill position or, when required for some models, turn on the motor by means of the appropriate switch.

When cooking with the rotisserie you are advised to leave the oven door half open and to fit the knob protection shield as shown in fig. 8-9.

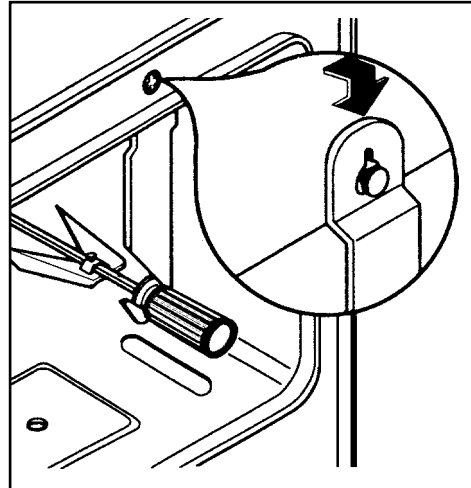


Fig. 7

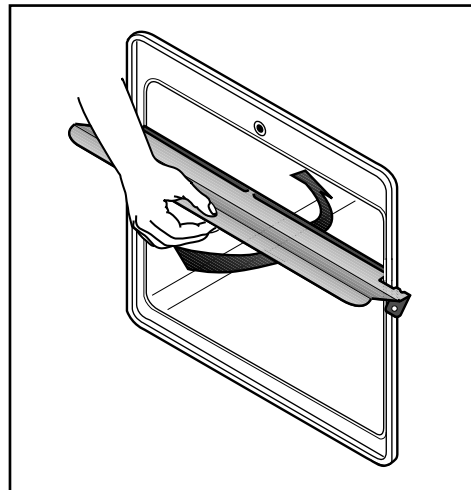


Fig. 8

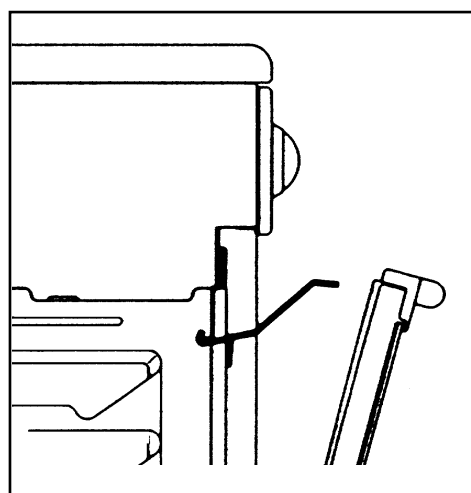






Fig. 9

ELECTRIC OVEN

Control knob (fig. 10)



It makes it possible to choose the most appropriate temperature and to select the elements radiating heat one by one.

Explanation of symbols:



- 0 Oven in off position
-  Oven light
- 50-max Temperature
-  Bottom heat
-  Top heat
-  Grill

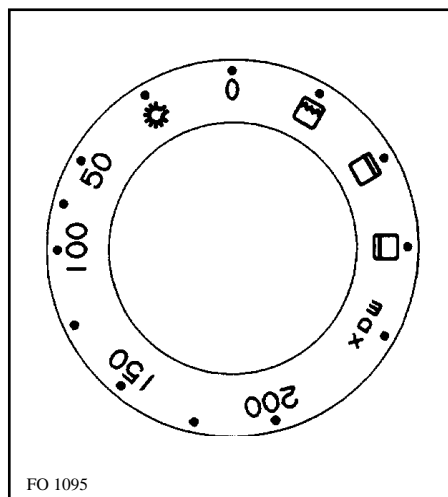
To select the temperature turn the knob clockwise until the pointer in the figure indicating the desired temperature included between 50°C and max.

The temperature will be kept constant by the thermostat.

If you want more heat coming from the bottom or more heat coming from the top turn the knob so as to place the pointer on the symbol  (bottom heat) or  (top

heat).


Under these conditions the temperature will never exceed about 200°C in the bottom heat position  and 180°C in the top heat position  and it will not be regulated by the thermostat.




FO 1095

Fig. 10

ELECTRIC STATIC GRILL

In the models with electric oven turn the knob so as to place the pointer on the symbol .

In the models with gas oven press and turn the knob clockwise until the stop position is reached , at the same time the grill light will come on.

Place the dripping pan under the wire shelf so as to prevent fat from dripping on the bottom of the oven.






In the models with gas oven and electric oven it is necessary, while the grill is in function, to leave the door half-open and to put the protective screen to the knob (fig. 8-9).

ELECTRIC OVEN (5 FUNCTIONS)


Command selection switch (Fig. 11) and thermostat (Fig. 12).

Permit choice of heat most suitable for different types of cooking by inserting suitable heating elements and regulating the temperature to the degree required. The oven light stays lit in all selector positions.


Symbol meanings:

	upper and lower heating elements
	grill element
	lower heating element
	upper and lower heating element + fan
	defreezing


Traditional cooking

Turn the selector switch until the mark coincides with the position  and the thermostat until it coincides with the temperature required.


Grilling

Turn the selection switch to  turn the thermostat switch until it coincides with the temperature required.


Cooking with the lower element


Turn the selector switch to position  turn the thermostat switch until it coincides with the temperature required.

Cooking by convection

Turn the selector switch to position  turn the thermostat switch until it coincides with the temperature required.

Defreezing

Turn the selector switch to position . In this way the motorized fan is inserted. By moving the cold air inside the oven this permits frozen foods to be quickly defrosted.

With the selector switch (Fig. 11) in position  turn the oven thermostat switch (Fig. 12) to position « ● »

In models having 5 function ovens of the type indicated above, when using the grill the oven door must remain half-open and the switch protection shield (fig. 8-9) must be in position.

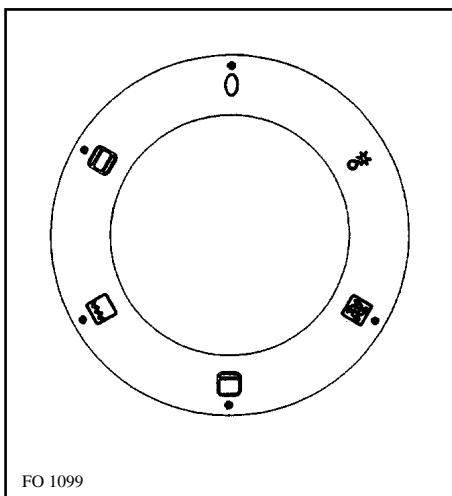


Fig. 11

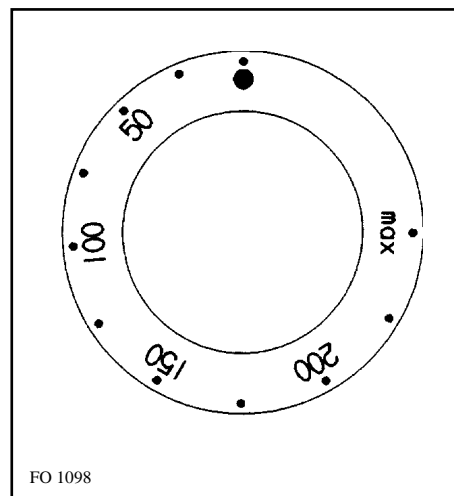


Fig. 12

In order to avoid over-heating when cooking with the oven or grill, always keep the appliance cover open.

The oven is supplied with an enamel dripping pan to collect cooking juices from meat on the grill and a grill for the cooking of food on the grill or in baking tins.

In models supplied with an oven grill with automatic switch off (Fig. 13) and in the case of grilling, to avoid dirtying the oven excessively, it is advisable to insert the dripping pan (A - Fig. 13) in the relevant guide under the grill (B - Fig. 13).

When cooking with the dripping pan under the oven grill, position as shown in Fig. 13.

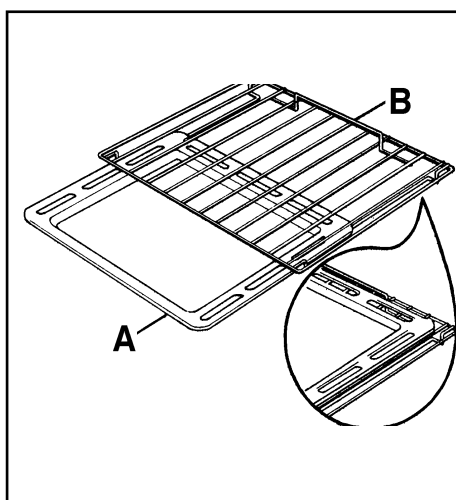


Fig. 13

Oven light switch

Permits the oven illumination light to be switched on.

Operational pilot light

When lit shows the insertion of one or more heating elements.

Oven thermostat pilot light

Switches off when the oven reaches selected temperature and re-lights every time the thermostat intervenes to stabilize the temperature.

Barbecue pilot light

In cookers supplied, shows insertion of heating element; is switched off by turning the switch to position 0.

Grill pilot light

In cookers with gas ovens, shows insertion of the electric grills.

Thermometer

Some cookers are supplied with a thermometer to control the oven temperature.

In some models this thermometer signals increase in temperature by showing a red-coloured strip on the oven door glass, in others a red-coloured bimetallic sign positioned on the oven door signals increase in temperature inside the oven.

Mechanical timer

The timer can be regulated for a maximum period of one hour. The regulation switch (fig. 14) must be turned in a clockwise direction to the 60 minute position and then in an anti-clockwise direction to the time required.

At the end of the time selected an acoustic signal intervenes which stops automatically. The timer does not interrupt the operation of the oven upon action of the acoustic signal.

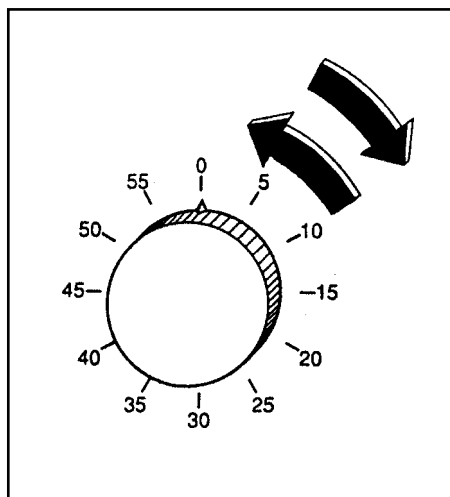


Fig. 14

PROGRAMMING OF COOKING

End of cooking digital programmer (Fig. 15)

In some models it has the function of switching off the oven at the end of pre-selected cooking time.



The programmer has an electric clock which indicates the time of day and a timer with an acoustic signal.

Fig. 15 illustrates the programmer's commands; switches A and B carry out the necessary regulations foreseen, as follows:

Switch A


Turned in a clockwise direction permits the time shown on the digital clock to be corrected (at the time of installation, electricity cuts, to advance or turn back, etc.).

Switch B


Turned in a clockwise direction sets:
the length of cooking time (max. 210 minutes);
interruption of the acoustic signal (position );
manual operation (position ).

The above signals appear on face C.

Manual operation

The oven can be used normally, i.e. without any programme. In such case switch B of the programmer should be turned in a clockwise direction until symbol *il funzionamento manuale del forno* (posizione ). coincides with the mark on face C.

Programmed operation of the oven

Prearrange the food to be cooked; turn switch B in a clockwise direction and preset the minutes presumed for the end of cooking on switch C; turn the oven switch to the temperature required. At the end of the established time an acoustic signal intervenes; to switch off it is sufficient to turn switch B to symbol  visible on face C, corresponding to the mark on the face itself.

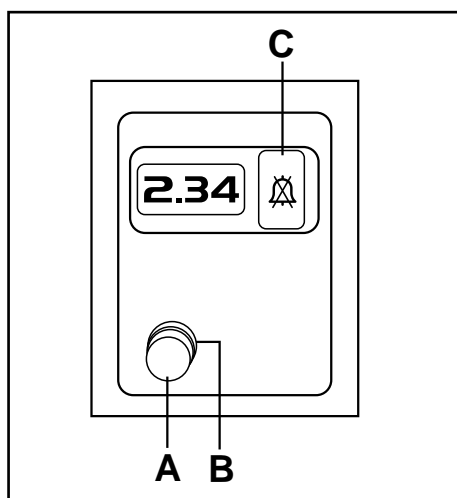



Fig. 15

SUGGESTIONS FOR GAS BURNERS

Start cooking with a big flame by turning the knob to . Then adjust the flame as necessary.

The outside of the flame is much hotter than its inside (nucleus). Accordingly the top of the flame should lick the bottom of the pan. Excessive flames mean a waste of gas.

In contrast with electric grids, gas burners do not require flat-bottomed pans.

The flames lick the bottom and spread the heat all over the surface.

No special pans are required for gas burners. However, thin-walled pans transmit the heat to the food more quickly than thick-walled ones.

Since heat doesn't spread evenly on the pan's bottom, the food may only be partially heated. Consequently it is advisable to stir the food many times.

A thick pan bottom prevents partial overheating as it allows sufficient thermic compensation.

Avoid very small pans. Wide and shallow pans are more suitable than narrow and deep ones as they allow a faster heating. Cooking is not quickened by placing narrow pans on wide burners. The result is just a waste of gas. For a proper usage, place small pans on small burners and large pans on large burners.

Remember to cover pans to reduce gas consumption.

SUGGESTIONS FOR OPERATING OF OVEN

Traditional cooking

Heat derives from the top and the bottom, it is therefore preferable to use the central guides. If cooking requires more heat from the bottom or the top, use the upper or lower guides.

Convection cooking

Heat is transmitted to food through pre-heated air and is forcibly circulated inside the oven by a fan positioned on the back of the oven itself. In this way heat quickly and uniformly reaches all parts of the oven thus cooking various foods placed on more than one shelf. With this type of cooking the elimination of humidity from the air and a drier environment prevent the transmission and mixture of smells and tastes.

The possibility of cooking on more than one shelf consents many various dishes to be prepared at the same time and up to three trays of biscuits or mini-pizzas to be consumed immediately or to be frozen. The oven can, however, be used for cooking on only one shelf. In such case use the lower guides in order to observe cooking better.

Furthermore, this oven is especially convenient for quick defreezing, sterilizing preserves, homemade fruit in syrup and finally to dry mushrooms or fruit.

Cooking with the multi-function oven

With this type of oven it is possible to carry out cooking traditionally, by convection, by jets of heat and by grill; it therefore allows cooking to be optimized.

ADVICE FOR USE OF THE TRADITIONAL OVEN (GAS OR ELECTRIC)

For the cooking of cakes

Pre-heat the oven, unless indicated differently, for at least 10 minutes before use. Do not open the oven door when cooking dishes which must raise (e.g.

raised pastries and soufflés); the jet of cold air would block the raising process. To check if cakes are cooked, insert a toothpick into the mixture; if it comes out clean the cake is ready. Wait until at least 3/4 of the cooking time has passed before doing this check.

As a general rule remember that:

a dish which is well-cooked on the outside but not sufficiently cooked inside would have required a lower temperature and longer cooking time. On the contrary, a "dry" texture would have required a shorter time and higher cooking temperature.

For the cooking of meat:

Meat to be cooked in the oven should weigh at least 1 kilo to avoid its becoming too dry. If you want roasts with a good colour, use very little oil. If the piece is lean, use oil or butter or a little of both. Butter or oil are on the other hand unnecessary if the piece has a strip of fat. If the piece has a strip of fat on one side only, put it in the oven with this side upwards; when melting the fat will grease the lower side sufficiently.

Red meat should be removed from the fridge one hour before cooking otherwise the sudden change of temperature could cause it to become tough. A roast, especially if of red meat, must not be salted at the beginning of cooking as salt causes juices and blood to seep out of the meat, thus preventing the formation of a well-browned crust.

It is advisable to salt the outside of the meat after just over half the cooking time.

Place the roast in the oven in a dish having a low rim; a deep dish shields heat.

Meat can be placed on an ovenproof dish or directly on the grill, under which the dripping pan will be inserted to collect juice. Ingredients for gravy should only be put in the dish immediately if cooking time is brief, otherwise they should be added during the last half hour.

Begin cooking rare meat at a high temperature, reducing the temperature to finish cooking the inside. The cooking temperature for white meat can be moderate throughout.

The degree of cooking can be checked by pressing the meat with a fork; if it does not give the meat is cooked. At the end of cooking it is advisable to wait at least 15 minutes before cutting the meat in order that the juices are not lost.

Before serving plates can be kept warm in the oven at minimum temperature.

For the cooking of fish:

Cook small fish from start to finish at a high temperature. Cook medium-sized fish initially at a high temperature and then gradually lower the temperature.

Cook large fish at a moderate temperature from start to finish.

Check that baked fish is cooked by gently lifting one side of the gut; the meat must be white and opaque throughout, except in the case of salmon, trout or similar.

Grilling

The following types of meat are suitable for grilling. Mostly meat or offal cut in slices or pieces of various sizes, but not usually very thick, poultry cut in half and flattened, fish, some vegetables (e.g. courgettes, aubergines, tomatoes, etc.), skewers of meat or fish and seafood.

Meat and fish to be grilled should be lightly brushed with oil and always placed on the grill; meat should be salted upon completion of cooking; whereas fish should be salted on the inside before cooking. The grill

should be positioned in the guides nearest or furthest from the grill element according to the thickness of the meat, in order to avoid burning the surface and cooking the inside insufficiently.

The formation of smoke caused by drops of juice and fat can be avoided by pouring 1 or 2 glasses of water into the dripping pan.

The grill can also be used to brown, toast bread and grill certain types of fruit, such as bananas, halved grapefruit, slices of pineapple, apples, etc. Fruit should not be placed too near the source of heat.

Cooking times

Cooking times can vary according to the type of food, its consistency and its volume. It is advisable to watch when cooking for the first time and check results since when preparing the same dishes, in the same conditions, similar results are obtained.

The "TABLE OF COOKING TIMES" relating to cooking in the oven and by grill is provided as a guide.

Experience will show possible variations to the values set out in the table.

Nevertheless carefully follow the indications given in the recipe you intend to follow.

Attention: do not place any utensils such as dripping pan, cake tins, casseroles, pyrex dishes, aluminium foil or other on the base of the oven when the oven is in use. A stagnation of heat would result which would compromise the results of cooking and could damage the oven enamel.

TIPS ON COOKING WITH CONVECTION OR MULTIFUNCTION ELECTRIC OVEN

Traditional cooking

Heat is conveyed both from the top and bottom of the oven; thus, it is advisable to put the pot in the central shelves position. When a higher heat is required either from the top or bottom, put the pot in an upper or lower position.

Suggestions for traditional baking

How to bake cakes

Cooking of cakes require a moderate temperature (usually ranging between 150/200°C) and a 10-minute pre-heating of the oven. The door should not be opened during the first 3/4 of the whole baking time. Beaten up dough should be firm enough to avoid a longer baking time. When cakes and canapees are arranged simultaneously on 3 shelves, a runner should be skipped between the 2 lower shelves.

How to cook meat and fish

Meat should weigh at least 1 kg to avoid excessive drying. Very soft red meats, to be left rare or only well-done on the outside while keeping their juices, require a short but high temperature (200-250°C).

White meat, fowl and fish require a low temperature (150-170°C).

Ingredients for the gravy should be added to the baking pan only in the last half hour, unless cooking time is very short.

The baking point of meat can be checked by pressing

a spoon against the meat. If it feels firm it is properly cooked, Roastbeef and sirloin require a short cooking time, as thier insides must keep their redness.

Meat can either be placed on a suitable baking pan or directly on the grid under which the plate is to be inserted to collect the juices. When baking time is over it is advisable to wait at least 15 minutes before slicing the meat to avoid any spilling of juices.

Dishes can be kept warm in the oven at the lowest temperature, before being served.

Grilling

Heat comes from the top of the oven. It is suitable for thin meat, toast.

Tips on grill cooking

Almost all kind of meat can be cooked with grill, except for some game lean meat and meat loaves.

Meat and fish to be grilled should be lightly brushed with oil and always placed on the grill; meat should be salted upon completion of cooking; whereas fish should be salted on the inside before cooking. The grill should be positioned in the guides nearest or furthest from the grill element according to the thickness of the meat, in order to avoid burning the surface and cooking the inside insufficiently.

The formation of smoke caused by drops of juice and fat can be avoided by pouring 1 or 2 glasses of water into the dripping pan.

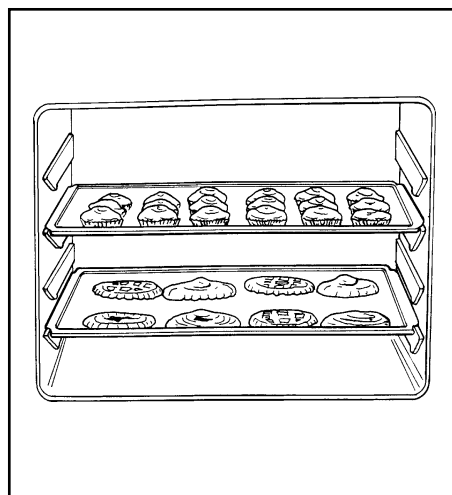


Fig. 16

COOKING TIME

Kinds of food	Temperature °C	Inserting slide*		Cooking time in minutes
		Ordinary electric oven	Gas oven	
Beaten mixture cakes in moulds				
Black and white flour cake	175	2	2	60-70
Royal flat bread-cake	175	2	3	60-70
Margherita cake	175	2	3	35-40
Pastry				
Bottom of cake to be garnished	200	2	3	15-20
Butter-milk curd cake	200	1	2	35-40
Jam cake	200	1	2	35-40
Leavening dough cakes in moulds				
Brioche	200	2	2	35-40
Small cakes				
Pastry	170	2	3	10-15
Cream puff	200	2	3	30-40
Meringue	140	2	3	120
Lasagne	225	2	2	40-50
Meat (cooking time for every cm of thickness)				
Long cooking roast meat	175	2	2	12-15
Short cooking roast meat	200	2	2	10-12
Meat-loaf	200	2	2	30-40
Poultry				
Duck 1 1/2 - 2 kg	200	2	2	120-180
Goose 3 kg	200	2	2	150-210
Roast chicken	200	2	2	60-90
Turkey 5 kg	175	2	2	about 240
Game				
Hare	200	2	2	60-90
Roe-deer rib	200	2	2	90-150
Deer haunch	175	2	2	90-180
Vegetables				
Boiled vegetable flan	200	2	2	40-45
Fish				
Grey mullets	200	2	2	40-50
Pizza	240	1	2	20-25
Grill				
Chops		3	3	15-20
Sausages		3	3	20-25
Grilled chicken		2	2	60-70
Roast veal on the spit 0,6 kg				70-80
Chicken on the spit				60-90

* The number of the slide refers to the lowest one (excepted the position on the bottom of the oven, since the dripping pan can't be inserted).





GRILL COOKING TIMES

TRADITIONAL GRILL COOKING

Types	Quantity kg	N. of the slide from the bottom (grill position)	Temperature °C	Time in Minutes
Chicken	1-1,5	3	Max	30 a side
Toast	0,5	4	Max	5 a side
Sausages	0,5	4	Max	10 a side
Chops	0,5	4	Max	8 a side
Fish	0,5	4	Max	8 a side

TABLE OF COOKING TIMES

ELECTRIC OVEN CONNECTION AND MULTI-FUNCTION

Type of cooking	Quantity kg	N. Guiderom bottom		Temperature °C		Time in Minutes
		Conv. 	Trad. 	Conv. 	Trad. 	
Cakes						
With beaten mixture, in mould	1	1-3	2	175	200	60
With beaten mixture, in baking tin	1	1-3	2	175	200	50
Shortpastry, cake tin	0,5	1-3	3	175	200	30
Shortpastry with wet filling	1,5	1-3	2	175	200	70
Shortpastry with dry filling	1	1-3	2	175	200	45
With naturally raised mixture	1	1-3	1	175	200	50
Little cakes	0,5	1-3	3	160	175	30
Meat						
Veal	1	2	2	180	200	60
Beef	1	2	2	180	200	70
English roastbeef	1	2	2	220	220	50
Pork	1	2	2	180	200	70
Chicken	1 ÷ 1,5	2	2	200	200	70
Casseroles						
Beef casserole	1	1	2	175	200	120
Veal casserole	1	1	2	175	200	110
Fish						
Filets of cod, hake, sole	1	1-3	2	180	180	30
Mackerel, turbot, salmon	1	1-3	2	180	180	45
Oysters		1-3	2	180	180	20
Flans						
Macaroni pie	2	1-3	2	185	200	60
Vegetable flan	2	1-3	2	185	200	50
Sweet or savoury souffles	0,75	1-3	2	180	200	50
Pizzas and calzone	0,5	1-3	2	200	220	30
Defreezing						
Prepared dishes	1	2		200		45
Meat	0,5	2		⊗		50
Meat	0,75	2		⊗		70
Meat	1	2		⊗		110

1. Cooking times are intended after pre-heating the oven for approximately 15 minutes.
2. When cooking on more than one shelf, the guide indicated is the one which is preferable.
3. Times refer to cooking on only one shelf, for more shelves increase the time by 5-10 minutes.
4. For roasted beef, veal, pork or turkey with bone or rolled increase times by 20 minutes.

MAINTENANCE

Before each operation, disconnect the unit.

Cleaning the cooker

Drops of sauce, fruit juice etc., should be removed as soon as possible with a soft cloth soaked in warm detergent water. Do not use steel wool or knives to take off layers of crust. Remove stubborn marks with a well wetted soap impregnated pad, but care must be taken not to scratch the enamel. Wash the enamelled grids with water and detergent; these can also be washed a dishwasher.

Take off the burner covers and the grids and wash them carefully with warm water and detergent. Dry them well before putting them back in position.

Moreover, make sure that these are properly re-placed. The burner can be rubbed with steel wool or a slightly abrasive cloth.

Clean the oven door and crystal cover, in models equipped with these items, only with warm water, and avoid the use of rough cloths or abrasive substances; in cookers with an automatic ignition the sparking bulb should be cleaned periodically and accurately to avoid difficulties in lighting; furthermore check that the burner holes are not obstructed.

Cleaning the oven

Clean carefully the oven cavity after use when it is still warm. In fact, at this moment it is easy to take off deposits of fat or other substances such as fruit juice, sugar particles or fat. You can use warm detergent water or one of the appropriate spray oven cleaners. Do not direct the spray at the mat steel parts as this could damage them and always follow the manufacturer's instructions. Clean the oven accessories (grate, grid-plate etc.) with warm water and detergent.

Remove possible incrustations with a slightly abrasive powder.

Never line any part of the oven with aluminium foil. It would result in an accumulation of heat which might damage the cooking results and also damage the enamel.

Controls - Sundries

Periodically check the condition of the flexible pipe of gas connection and make it replaced by skilled technicians as soon as it shows abnormalities. Annual replacement is recommended.

Have the cocks periodically lubricated by skilled technicians. In case of unusual working have the range checked by skilled technicians.

In ranges with cylinder holder, do not use this space to leave a non-connected or an empty cylinder.

Cylinder holder

The units equipped with cylinder holder must be installed in such a way to ensure a sufficient ventilation

inside the holder itself; otherwise there is the chance to install inside the holder, instead of the cylinder, (on request) a set of grills and containers, converting the cylinder holder into a comfortable closet.

Oven lamp replacement (Fig. 17)

Disconnect the appliance. Unscrew the lamp and substitute it with another fitting for a **higher temperature (300°C)** with the following characteristics:

Tension: 230 V (50Hz)

Power: 15W

Convection: E14

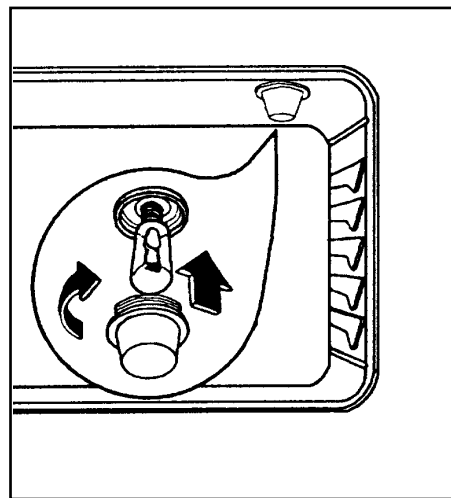


Fig. 17

Cleaning the oven door

For a more complete cleaning of the oven door, it is advisable to disassemble it in the following way (Fig. 18):

open the door fully, turn the two caps situated on the arm of the hinge to 180° partially close the door to an angle of 30°, lift the door and extract from the front.

Re-mount the door by reversing the operation described above.

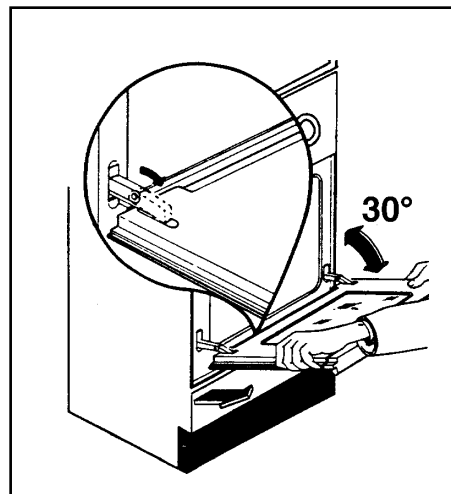


Fig. 18

INSTRUCTIONS FOR THE INSTALLER

The following instructions are meant for a qualified installer, in order that the operations of installation, regulation, and service are executed according to the existing regulations. Whenever changes are made involving the disconnection of the machine it is necessary to proceed with maximum caution.

THE MANUFACTURING COMPANY DECLINES ANY RESPONSABILITY FOR POSSIBLE DAMAGES RESULTING FROM AN INSTALLATION WHICH DOESN'T COMPLY WITH THE RULES IN FORCE

INSTALLATION ENVIRONMENT

Warning - This unit can be installed and can work only in constantly ventilated rooms, according to UNI 7129 e UNI 7131.

In order to make the gas unit work properly, it is necessary that air sufficient to gas combustion can naturally flow in the room. (The installer must follow the rules in force UNI-CIG 7129; 7131).

The air flow into the room must come directly through openings of external walls - See fig. 19 - 20.

These openings must have a free passage of at least 200 cm² (one or more openings can be made).

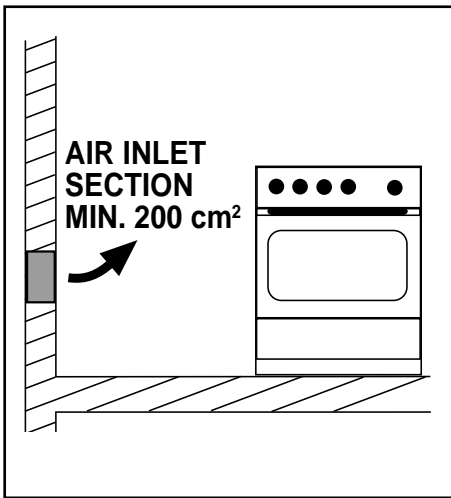


Fig. 19

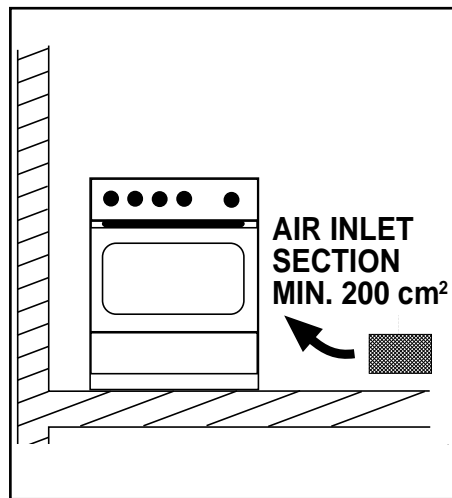


Fig. 20

These openings (or opening) should be realized in such a way not to be occluded both from inside and outside and preferably positioned near the floor, opposite the combustion products discharge. In case these systems can't be realized in the room where the unit is installed, the necessary air can come from a room nearby, provided that this room is not a bedroom or a dangerous environment and it is ventilated as requested. (rules UNI-CIG 7129).

COMBUSTION PRODUCTS DISCHARGE

Gas cooking units must discharge combustion products through hoods directly connected to flues or outside (Fig. 21). In case the hood can't be installed it is recommended the use of an electric fan applied to the external wall or to the window of the room, provided that in that room the openings to let air flow in are realized (UNI-CIG 7129) (Fig. 22). This electric fan must be powerful enough to ensure in a kitchen an air replacement of 3 to 5 times its volume per hour.

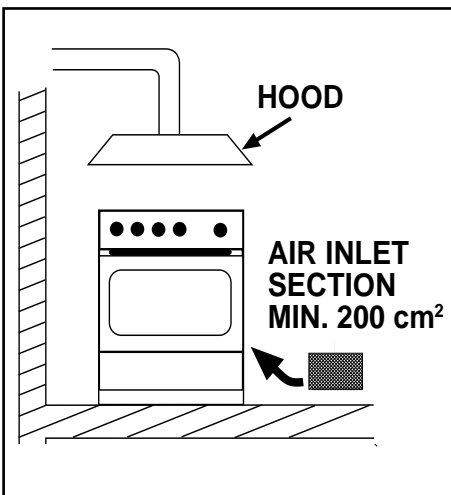


Fig. 21

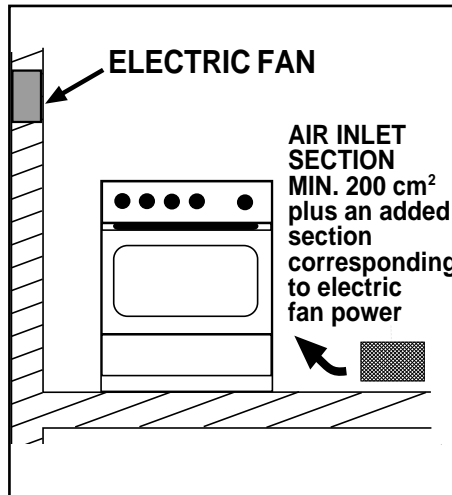


Fig. 22

POSITIONING

This appliance belongs to the class "X".

It has been designed to be placed close to furniture units not exceeding the height of the working level (EN 60 335-2-6).

LEVELLING

The appliance is provided with adjustable small feet placed in the back and front corners of the base.

By adjusting the small feet (fig. 23-A) it is possible to change the height of the appliance so as to ensure a better levelling with other surfaces and a uniform distribution of the liquids contained in pans or pots.

BALANCING THE LID

The models provided with crystal lids are equipped with specially balanced springs, inserted in the hinges at the back of the appliance, to allow the lid to be closed smoothly and easily.

You can use a screwdriver to adjust the closure of the lid. The necessary force for opening/closing the lid can be increased by turning the adjusting screw 2 or 3 times as shown in Fig. 23-B.

GAS CONNECTION

Gas connection must be carried out according to the rules in force.

The manufacturing company release the unit, once tested, adjusted for the kind of gas stated on the rating plate located on the back of the range, next to connection pipe. Be sure that you are going to connect the unit to the same kind of gas written on the plate. Otherwise, follow all the instructions of the paragraph "REGULATION TO DIFFERENT KINDS OF GAS".

For best efficiency and lowest consumption, be sure that manifold gas pressure respects the values in the table of "Burners characteristics".

If gas pressure is different (or variable) from the proper one, a suitable pressure regulator should be installed on feeding pipe.

The use of pressure regulators for liquid gas (LPG) is allowed provided they are modelled in conformity with the rules in force

RUBBER PIPE HOLDERS SUPPLIED WITH THE APPLIANCE

If connecting the appliance to a natural gas supply: fit the rubber pipe holder type "A", as shown in Fig. 24.

If connecting the appliance to LPG supply : fit the rubber pipe holder type "B".

Always insert the gasket "C" between the feeding pipe and the rubber pipe holder.

The appliance is preset to be connected using a rigid pipe or a flexible metal pipe. To ensure higher safety, it is recommended to carry out the connection using rigid pipes or flexible stainless steel pipes (according to the national rules in force).

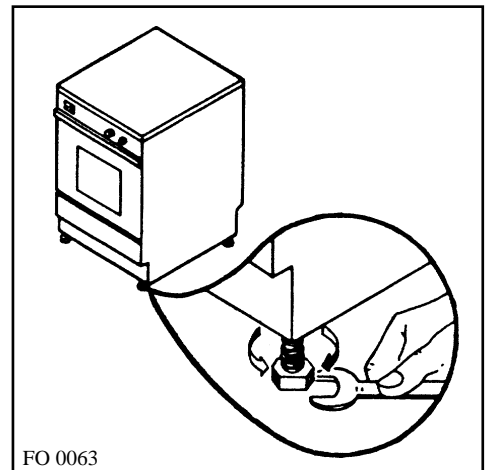


Fig. 23-A

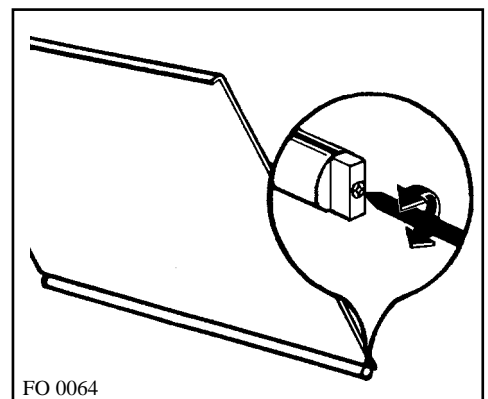


Fig. 23-B

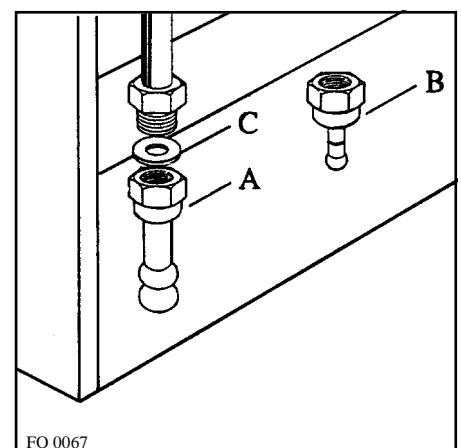


Fig. 24

CONNECTION USING A RIGID PIPE OR A FLEXIBLE METAL PIPE

To ensure higher safety, it is recommended to carry out the connection to the gas system using rigid pipes (ex. copper) or using flexible stainless steel pipes (UNI - CIG 9891), not to cause any stress to the unit. Gas feeding pipe fitting is Gc 1/2.

For this type of installation, connection to the gas supply should be carried out using only and exclusively flexible metallic tubes in conformity with UNI 9891/ class 2 sub-class 1.

CONNECTION USING FLEXIBLE, NON METAL PIPES

When the connection can be easily inspected in its full extent, there is the chance to use a flexible pipe according to the rules UNI-CIG 7140.

The flexible pipe must be tightly fixed using clamps according to the rule UNI-CIG 7141.

The flexible pipe should be made ready for use in such a way that:

- nowhere it can reach overtemperature, other than room temperature, higher than 30°C; if the flexible pipe, to reach the cock, must run behind the range, it must be installed as shown in Fig. 25;
- it is no longer than 1500 mm;
- it shows no throttles;
- it is not subject to traction or torsion;
- it doesn't get in touch with cutting edges or corners;
- it can be easily inspected in order to check its condition.

The control of preservation of the flexible pipe consists in checking that:

- it doesn't show cracks, cuts, marks of burnings both on the end parts and on its full extent;
- the material is not hardened, but shows its normal elasticity;
- the fastening clamps are not rusted;
- expiry term is not due (5 years).

If one or more abnormalities are seen, do not repair the pipe, but replace it.

To connect the range to LPG cylinder, use a flexible pipe (UNI-CIG 7140) introducing it into the cylinder holder through the lower opening in the back and set it in position fastening it with the two laces, as shown in Fig. 26.

Attention: it should never touch the left side of the holder.

Use the proper holder bottom (A - Fig. 26) to avoid the cylinder touch the floor.

IMPORTANT

Once installation is complete, check the perfect seal of every pipe fitting, using a soapy solution, never a flame.

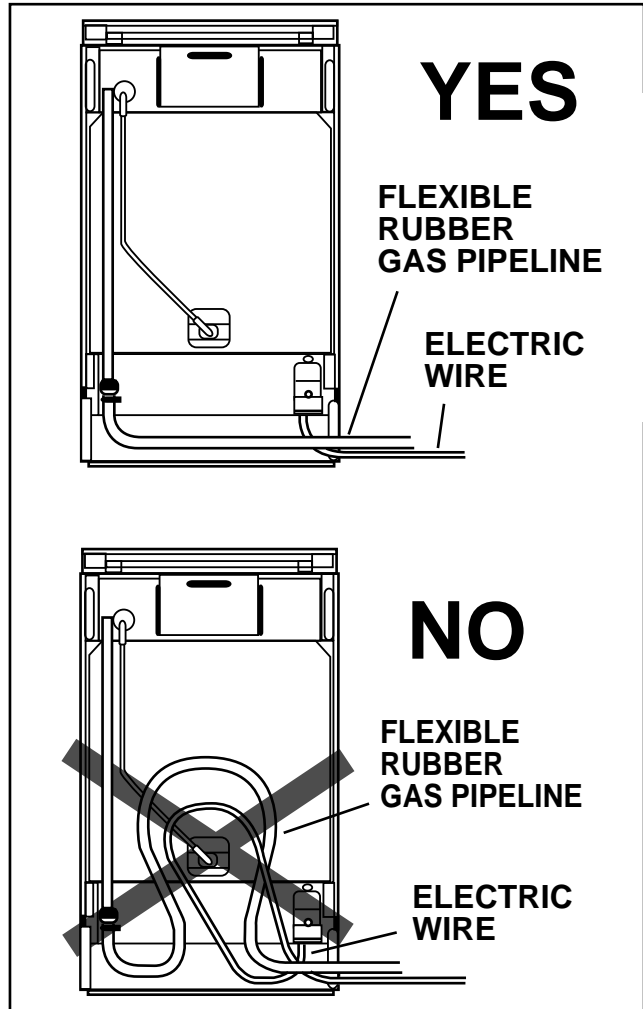


Fig. 25

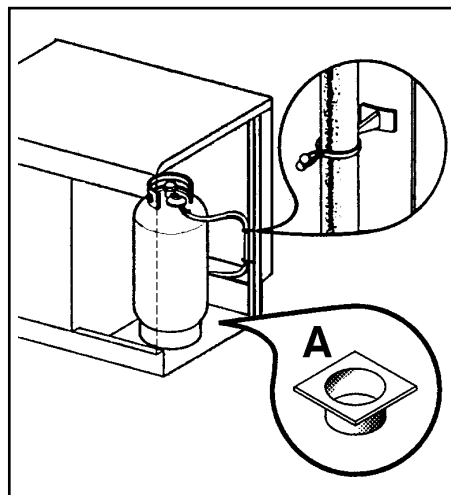


Fig. 26

REGULATION TO DIFFERENT KINDS OF GAS

To adapt the range to a kind of gas different from that one it is preset to, follow the instructions below in their order.

Replacement of rubber pipe holder (Fig. 27)

LPG preset range:

to set the range ready for natural gas, use rubber pipe holder «A».

Natural gas preset range:

To set the range ready for LPG, use the rubber pipe holder «B» (in the equipment). Always insert the gasket «C» between the feeding pipe and the rubber pipe holder. (Fig. 27)

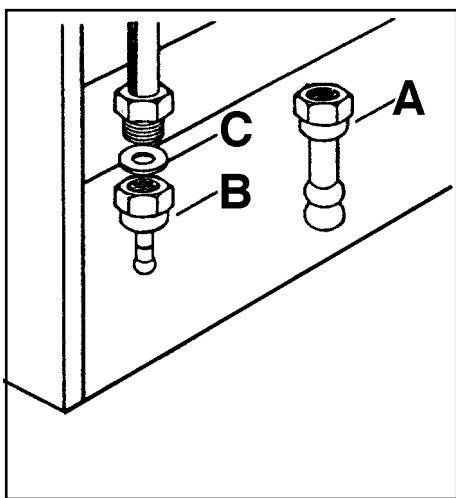


Fig. 27

Replacement of the fish-kettle burner nozzle:

(For models supplied)

- remove the plate or glass cover by lifting it from the relevant brackets;
- remove the grills;
- unthread the caps, baffles and burner covers;
- dismantle the two cover brackets by unscrewing the relevant fixing screws (fig. 29);
- lift the surface slightly from the bottom part and remove pushing it towards the front of the cooker;
- using a no. 7 spanner unscrew and remove (fig. 30) the nozzle replacing it with the new one (see tab. 2 nozzles).

Remount the parts following the operations described in reverse.

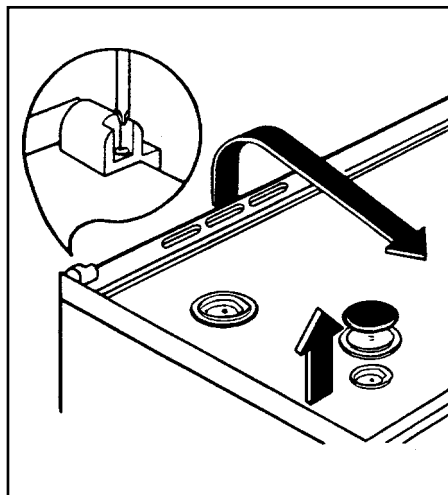


Fig. 29

REPLACEMENT OF NOZZLES AND ADJUSTMENT

Nozzle replacement:

Remove the grills; extract the caps and the wall baffles of the burners; using a socket spanner 7 unscrew and remove (fig. 28) the nozzles replacing them with those ones required for the kind of gas in use (see table 2).

Reassemble the parts following the same procedure backwards.

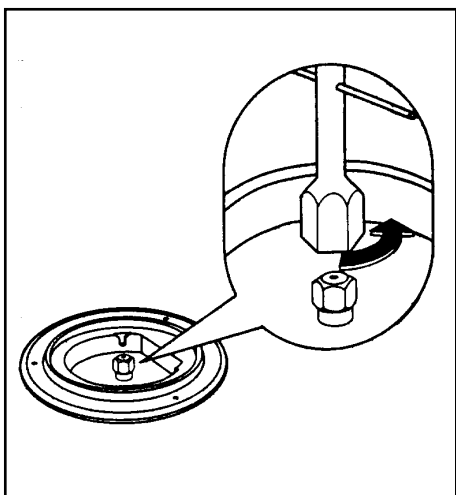


Fig. 28

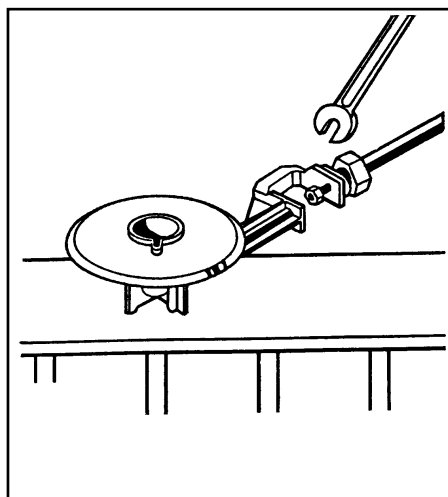


Fig. 30

Adjustment of minimum level of plate burners:

To adjust the minimum level, turn the knob to the position of minimum flame, remove the knob (Fig. 31) and: in case of conversion from natural gas to LPG, tightly screw the by-pass pin of the cocks;

when converting from LPG to natural gas unscrew about one-fourth turn by-pass pin, until a regular small flame is reached.

Reassemble the parts following the same procedure backwards.

Check that, turning quickly the knob from the maximum position to the minimum one, the burner doesn't go out.

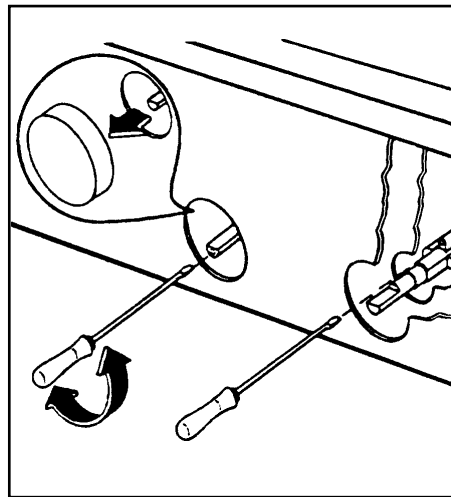


Fig. 31

Replacement of oven burner nozzle:

To replace the oven nozzle, follow this procedure: remove the bottom of the oven, unscrew screw 1 (fig. 32) and take the oven burner out.

With a socket spanner 7 unscrew and remove the nozzle, situated in the bottom of the oven, replacing it with the proper one (see Table 2); reassemble the burner following the same procedure backwards.

Minimum level adjustment of oven burner

In ranges with thermostat, after setting the oven on maximum temperature with closed door for about 10 minutes, turn the knob of the thermostat on 140, remove the knob and:

- in case of conversion from natural gas to LPG, tightly screw the by-pass pin of thermostat (fig. 31);
- converting from LPG to natural gas, then, unscrew the by-pass pin, until a regular small flame is reached.

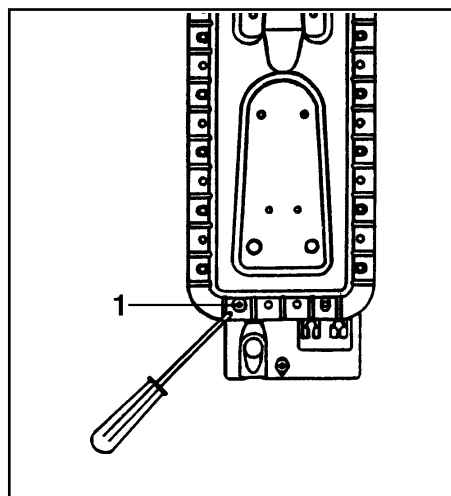


Fig. 32

ADJUSTMENT INSTRUCTIONS FOR THE BY-PASS PIN OF THE OVEN BURNER THERMOSTAT

In the models equipped with rond head by-pass pin, operate as follows to adjust such a device:

- take out the knobs;
- remove the frontal;
- adjust with a thin screwdriver, see figure 33;
- finally check that turning quickly the tap from maximum position to minimum position, the burner doesn't switch off.

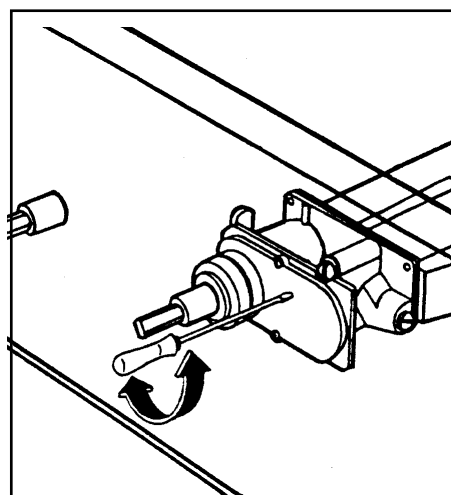


Fig. 33

SPECIFICATIONS OF THE BURNER AND OF THE INJECTORS

Table 2

TYPE OF GAS	BURNER	INJECTORS 1/100 mm	NORMAL POWER kW	REDUCED POWER kW	NORMAL POWER		FEEDING PRESSURE m bar
					m³/h	g/h	
NATURAL GAS (Methane)	Rapid	119	3,0	0,65	0,286	-	20
	Semi-rapid	96	2,0	0,45	0,190	-	
	Auxiliary	70	1,0	0,33	0,095	-	
	Fish kettle burner	116	3,0	0,85	0,286	-	
	Oven with thermostat	119	3,0	1,0	0,286	-	
	Oven with tap	105	2,4	1,1	0,228	-	
LIQUID GAS (But./Prop.)	Rapid	86	2,8	0,65	-	202	28-30/37
	Semi-rapid	71	2,0	0,45	-	144	
	Auxiliary	50	1,0	0,33	-	72	
	Fish kettle burner	88	3,2	0,85	-	230	
	Oven with thermostat	82	3,0	1,0	-	216	
	Oven with tap	73	2,4	1,1	-	173	

Plate and oven burners don't need regulation of primary air.

WARNING

If the pressure of gas used is different (or variable) from that foreseen , an appropriate pressure regulator must be installed on the entry tube.

in case of pressure regulators for GPL are used, these must conform to regulation UNI-CIG 7432.

INSERTION POSSIBILITY

In case of insertion of the appliance between kitchen units the dimensions to be respected are shown in fig. 34.

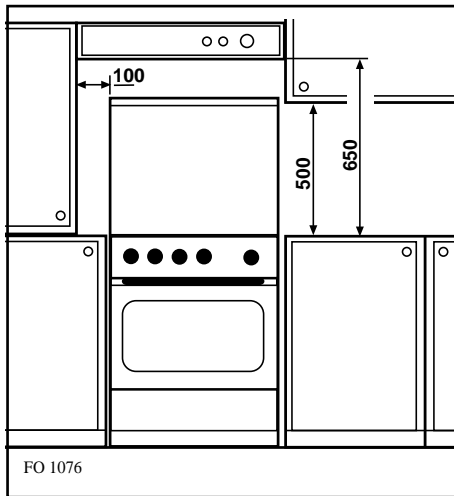


Fig. 34

When the kitchen is installed according to class 2, sub-class 1 (i.e. built-in) for the gas connection use only flexible metallic tubes conforming to UNI 9891.

ELECTRICAL CONNECTION

The unit is preset to work with a voltage of single phase 230 V.

Before making the connection make sure that: the energy power available in the user's house is sufficient for the normal supply of this appliance (see rating plate). The unit is correctly connected to earth through a suitable plug and according to the installation country Laws.

The socket or the omnipolar switch used for the connection must be easily reached with the installed appliance. The appliance is supplied without electric cord: consequently, you have to install a plug fit for the load shown in the serial number plate. The plug has to be connected to an adequate socket.

If you wish to directly connect to the mains, you have to interpose an omnipolar switch with a minimum opening between contacts of 3 mm, between the unit and the mains, complying with the existing regulations. The brown live wire (originating from the clamp of the cooker junction box) must always be connected to the phase of the mains supply. In any case, the supply cord must be positioned in such a way as it doesn't reach in any point a temperature higher by 50°C than the room temperature.

Should the supply cord need to be replaced, it is necessary that the yellow/green earth wire is about

2cm longer than the live and neutral ones (Fig. 35). After the connection, test the heating elements for about 3 minutes to ensure that they are working correctly.

The manufacturer refuses any responsibility in cases where normal safety measures are not observed.

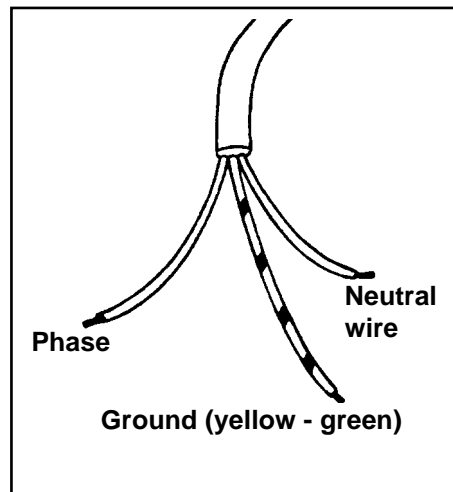


Fig. 35

WHAT TO DO IF THE APPLIANCE DOESN'T WORK

If the appliance doesn't work properly check the following points before asking for service:

The flow of gas seems abnormal

Make sure that:

- the flame spreader holes are not obstructed;
- the pressure regulator is working;
- the bottle valve is completely open.

Gas smelle in the room

Make sure that:

- the gas valve is not open;
- the gas supply tube is well positioned and in good condition; remember to replace it at least once a year.

Never look for an escape of gas with a match; instead use soap and water.

The oven doesn't heat

Make sure that the oven knobs are in the correct working positions.

Cooking time is too long

Check that the temperature is correct for the type of food to be cooked.

The cooker smokes

We advise you to clean the oven after use. Splashes of fat can occur during the cooking of meat and, if the oven isn't cleaned properly, these produce smoke and bad smell. (see paragraph concerning cleaning).

The oven lamp doesn't work

The lamp has burnt out. To replace it follow the instructions given in the relative paragraph.

If, after following all the above checks the appliance still doesn't work, call your nearest Service Centre giving them all the necessary information, such as model and serial number of the appliance.

MAINTENANCE - TECHNICAL ASSISTANCE

The gas cocks must be periodically lubricated to ensure good working and safety.

Maintenance should be performed as follows:

Remove the knob and panel after having taken out fastening screws.

Loosen the two screws located at the sides of the cock bar.

Remove the cone and clean it carefully.

Then, apply a thin layer of grease non soluble in water, suitable for gas cocks. Take care not to obstruct the gas flow holes by an excess of grease. Reassemble the whole with utmost care performing the operations described above inversely.

ORIGINAL SPARE PARTS

This machine, before leaving the factory, has been tested and studied by many experts and specialists, in order to give you the best results.

Any repair work which needs to be carried out should be done with the utmost care and attention.

For this reason we recommend that for any problem you contact the dealer who sold it to you, or our nearest authorized Service Centre, specifying the nature of the problem and the particular model which you own.

Original spare parts, certified by the manufacturer of the product and marked with the following sign,



can only be found at our approved Technical Assistance Centres and in authorised Spare Parts Shops.