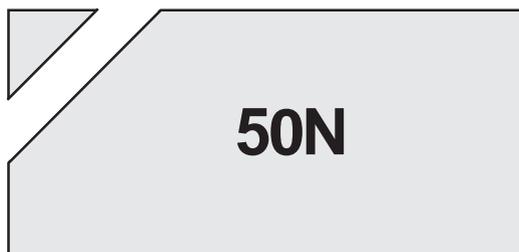


**Instructions for use and maintenance of gas,
gas-electric and electric cookers. Series:**



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- Thank you for choosing one of our quality products, capable of giving you the very best service. To make full use of its performance features, read the parts of this manual which refer to your appliance carefully. **The Manufacturer declines all responsibility for injury or damage caused by poor installation or improper use of the appliance.**
- To ensure its appliances are always at the state of the art, and/or to allow constant improvement in quality, the manufacturer reserves the right to make modifications without notice, although without creating difficulties for users.
- When ordering spare parts, inform your dealer of the model number and serial number punched on your appliance's nameplate, visible inside the warming compartment or on the back of the cooker.
- APPLIANCE COMPLYING WITH THE FOLLOWING DIRECTIVES:
 - EEC 90/396
 - EEC 73/23 and 93/88
 - EEC 89/336 (radio-frequency interference)
 - EEC 89/109 (contact with foods)

FOREWORD

- Refer only to the headings and sections covering accessories actually installed on your cooker.

Nominal external dimensions	Cookers 50x50
Height at hob	cm 85
Height with lid raised	cm 133
Height w. glass lid raised	cm 133,3
Depth with door closed	cm 50
Depth with door open	cm 96
Width	cm 50

Usable dimensions	Oven
Width	cm. 39,5
Depth	cm. 43,0
Height	cm. 32,0
Volume	l. 54

GAS BURNERS (injectors and flow-rates)

Gas	Burner	Injector	low flow-rate (kW)	nominal flow-rate (kW)
G20 20 mbar	auxiliary	70	0,40	0,90
	semi-rapid	99	0,40	1,85
	rapid	126	0,85	3,00
	oven	130	1,00*	3,00
	grill	110		2,00
G30 28-30 mbar	auxiliary	48	0,40	0,90
	semi-rapid	68	0,40	1,85
	rapid	86	0,85	3,00
G31 37 mbar	oven	86	1,00*	3,00
	grill	70		2,00

* For thermostat. In case of oven with tap: 1.3 kW

ELECTRIC HOTPLATES

∅ 145 1,0 kW - Normal hotplate
 1,5 kW - Rapid hotplate

∅ 180 1,5 kW - Normal hotplate
 2,0 kW - Rapid hotplate

ELECTRIC OVEN POWER

Oven: (1,1kW bottom
 0,7kW top element) 2,2 kW
Grill: 2,0 kW

Cat.: see nameplate on cover; Class 1 or 2.1

Type "X" cookers

EQUIPMENT

All models are equipped with safety device for oven and grill burners.

Depending on the models, cooker may also have:

- Oven thermostat (or tap)
- Electric oven lighting
- Grill burner or element
- One or more electric hotplates

For the LAYOUT OF HOB BURNERS see the models illustrated in figure 1 at the back of this manual.

For the ELECTRIC WIRING DIAGRAM see figure 2 at the back of this manual.

The electrical power is stated on the nameplate visible inside the warming compartment (if present) or on the back of the cooker.

A copy of the nameplate is glued to the cover of this manual (for gas or gas-electric products only).

INSTALLATION

The appliance must be installed by qualified staff working in accordance with the regulations in force.

Before installing, ensure that the appliance is correctly preset for the local distribution conditions (gas type and pressure).

The presettings of this appliance are indicated on the nameplate shown on the cover. This appliance is not connected to a flue gas extractor device. It must be installed and connected in accordance with the regulations in force.

This appliance may only be installed and may only operate in rooms permanently ventilated in accordance with national regulations in force.

VENTILATION

The rooms in which gas appliances are installed must be well ventilated in order to allow correct gas combustion and ventilation. The air flow necessary for combustion is at least 2 m³/h for each kW of rated power.

POSITIONING

Remove the packaging accessories, including the films covering the chrome-plated and stainless steel parts, from the cooker.

Position the cooker in a dry, convenient and draft-free place. Keep at an appropriate distance from walls which may be damaged by heat (wood, linoleum, paper, etc.).

The cooker may be free-standing (class 1) or between two units (in class 2 st 2-1) the sides of which must withstand a temperature of 100°C and which must not be higher than the working table.

CONNECTING TO THE GAS SUPPLY

Before connecting the cooker, check that it is preset for the gas to be used. Otherwise, make the conversion as described in the section headed "Adapting to different gas types". The connection is on the right; if the pipe has to pass behind the cooker, it must be kept low down where the temperature is

about 50°C.

- Rigid connection (see fig. 3 A + B)

The connection to the mains gas supply may be made using a rigid metal pipe or with a metal hose. Remove the hose connector (if already fitted) and screw the rigid union onto the threaded connection of the gas train (see fig. 3A). The union for rigid connection may already be fitted on the gas train, or may be amongst the cooker accessories. Otherwise, it can be obtained from your dealer.

If national regulations permit, a metal hose complying with the national standards can be screwed directly onto the threaded connection of the gas train, fitting a seal (see fig. 3B). However, users are strongly recommended always to fit the rigid union.

- Connection using a rubber hose (see fig. 3C). (For butane/propane gas only).

Connect a rubber hose carrying the conformity mark currently in force to the hose connector. The hose must be replaced at the date indicated at the latest, and **must be secured at both ends using standard hose clamps. It must be absolutely accessible to allow its condition to be checked along its entire length.**

CAUTION:

- Use of the hose connector is only permitted for free-standing installation. If the appliance is installed between two class 2 st. 2-1 unions, the rigid union is the only form of connection permitted.

IMPORTANT:

- After installation, check that the connections are airtight.

- For operation with butane/propane, check that the gas pressure is as indicated on the nameplate.

- Use only standard rubber hoses. For LPG, use a hose which complies with the national regulations in force.

- Avoid sharp bends in the pipe and keep it well away from hot surfaces.

References to the regulations covering the gas connection to the appliance: ISO 7-1.

ADAPTING TO DIFFERENT TYPES OF GAS

If the cooker is not already preset to operate with the type of gas available, it must be converted. Proceed as follows:

- Replace the injectors (see table on page 33);
- regulate the primary air flow;
- regulate the minimum settings.

N.B.: every time you change the type of gas, indicate the new type of gas on the serial number label.

REPLACING THE HOB BURNER INJECTORS (fig. 4)

- Remove the lid of the cooker by lifting it off its supports;
- remove the grids, burner caps and burners, lifting them off;
- unscrew the 2 screws (above) or nuts (below) at the back which secure the work top, and pull it out forward.
- remove the mixer pipes and replace the injectors using a 7 mm socket wrench.

REPLACING THE OVEN BURNER INJECTOR (Fig. 5)

- Loosen the screw which secures the bottom of the oven;
- remove the oven bottom (pulling it forward);
- remove the oven burner, after taking out the screw which secures it;
- replace the injector using a 7 mm socket wrench.

REPLACING THE GRILL BURNER INJECTOR (Fig. 6)

- Remove the burner after taking out the two screws which secure it;
- replace the injector using a 7 mm socket wrench.

IMPORTANT:

- Never over-tighten the injectors;
- after replacing, check that all the injectors are airtight.

REGULATING THE BURNER AIR

Refer to the table below (indicative values) for regulation of the gap H in mm (fig. 4 for the hob, fig. 6 for the grill).

Burner	G20 20mbar	G30 28-30mbar
		G31 37mbar
Auxiliary	3	4
Semi-rapid	3	3
Rapid	4	6
Oven	-	-
Grill	3	8

Check operation of the burner:

- Ignite the burner at maximum flame;
- the tongue of the flame must be clear and with no yellow tip, and must adhere closely to the burner. If too much air is supplied, the flame detaches from the burner and may be dangerous. If the air supply is insufficient, the flame has a yellow tip and soot may form.

SETTING HOB BURNER MINIMUM LEVELS

If the cooker is to work on bottled gas (butane/propane), the tap by-pass must be screwed right down.

The cooker may be equipped with type A taps, with by-pass inside (accessed by inserting a small screwdriver into the rod) or type B taps, with by-pass on the outside on the right (accessed directly). See figure 7.

If the cooker is to work on natural gas, proceed as follows for both types of tap:

- Ignite the burner at maximum flame;
- pull off the knob, without using a lever against the control panel, which might be damaged;
- access the by-pass with a small screwdriver and back off by about 3 turns (turning the screwdriver anti-clockwise);
- turn the tap rod anti-clockwise again until it stops: the burner will be at maximum flame;
- screw the by-pass slowly back in, without pushing the screw-driver, until the flame has apparently shrunk to 1/4 of the maximum size, checking that it is sufficiently stable

even in quite strong draughts.

SETTING OVEN BURNER MINIMUM LEVELS

If the cooker is to work on bottled gas (butane/propane), the thermostat by-pass must be screwed right down.

If the cooker is to work on natural gas, proceed as follows:

- Remove the oven bottom (loosen the screw to remove the bottom);
- ignite the oven burner, turning the knob pointer to the maximum setting;
- shut the oven door;
- access the thermostat or tap by-pass (see fig. 8);
- back off the thermostat by-pass by about 3 turns;
- after 5 or 6 minutes, turn the knob pointer to the minimum setting;
- slowly re-tighten the by-pass, watching the flame decrease in size through the window in the closed oven door until the tongue of the flame is about 4 mm long. Never keep the flame too low. It must be stable even when the oven door is opened or closed quickly;
- turn off the burner and replace the oven bottom.

CONNECTING TO THE ELECTRICAL MAINS

Before making the connection, check that:

- the mains voltage is as indicated on the nameplate;
- the earth connection is in good working order.

If the socket is not easily accessible, the installation engineer must provide a switch with a contact breaking gap of 3 mm or more.

If the appliance power lead is not fitted with a plug, use an approved standard type, remembering that:

- the green-yellow wire must be used for the earth connection;
- the blue wire is the neutral;
- the brown wire is live;

- the lead must never touch hot surfaces over about 75 degrees C;
- replacement leads must be of type H05RR-F or H05V2V2-F of suitable size (see diagrams in fig. 2).
- if the appliance is supplied without lead, using type H05RR-F or H05V2V2-F cable of suitable size (see diagrams in fig. 2).

IMPORTANT: the manufacturer declines all liability for damage due to failure to comply with the regulations and standards in force. Check that the appliance is correctly connected to the earth (see diagrams in fig. 2 at the back of the manual).

THE SAFETY DEVICE

The correct gap between the end of the thermocouple sensor and the burner is shown in figures 5 and 6.

To check that the valve is working properly, proceed as follows:

- ignite the burner and leave it to work for about 3 minutes;
- turn off the burner by returning the knob to off position (●);
- after 60 seconds for oven and grill burners, turn the knob pointer to the "on" position;
- release the knob in this position and move a burning match towards the burner; IT MUST NOT IGNITE.

Time needed to excite the magnet during ignition: 10 seconds approx.

Automatic tripping time, after flame has been turned off: not more than 60 seconds for oven and grill burners.

IMPORTANT

- Before doing any work inside the cooker, disconnect the mains plug and shut the gas tap.
- Never use matches to check the gas circuit for leaks. If a specific control device is not available, foam or very soapy water can be used.
- When re-closing the hob, check that the electrical wires of the spark plugs (if present) are not close to the injectors, so that they cannot run across them.

HOW TO USE THE COOKER

VENTILATION

All gas cooking appliances produce heat and moisture in the rooms where they are installed. Take care to ensure that the kitchen is well ventilated; keep the ventilation openings unobstructed or install an extractor hood with fan.

In case of intensive or prolonged use, additional ventilation may be required; open a window, or increase the extractor fan power.

IGNITING THE HOB BURNERS

- Press the knob and turn it anti-clockwise until it reaches the  symbol on the control panel (maximum flame position);
- at the same time, move a burning match towards the burner head;
- to reduce the flame, turn the knob further in the same direction until its pointer is against the  symbol (minimum flame position).

IGNITING THE OVEN BURNER

- Open the oven door;
- press the knob and turn it anti-clockwise to the maximum flame position;
- move a burning match towards the hole in the centre of the oven bottom and press the knob right down (see fig. 9);
- check that the burner has ignited, looking through the hole in the centre of the bottom, keeping the knob pressed all the time;
- after about 10 seconds, release the knob and check that the burner remains on. Otherwise, repeat the operation.

IGNITING THE GRILL BURNER (GAS GRILLS)

- Fit the control knob guard as shown in fig. 12;
- press the oven knob and turn it to the right until it reaches the stop;
- move a burning match towards the perforated burner pipe and press the knob right down (see fig. 10);

- check that the burner has ignited, keeping the knob pressed down;
- after about 10 seconds, release the knob and check that the burner remains on. Otherwise, repeat the operation.

IMPORTANT

- Difficulty in igniting burners is normal if the cooker has been out of use for some time. The air accumulated in the pipes will be expelled in a few seconds;
- Never allow too much unburnt gas to flow from the burners. If ignition is not achieved within a relatively short time, repeat the procedure after returning the knob to the off position ();
- when the oven and grill are lit for the first time, a smell may be noticed and smoke may come out of the oven. This is because of the surface treatment and oily residues on the burners.

SAFETY DEVICE

Burners equipped with this device have the advantage that they are protected if they accidentally go out. If this occurs, the supply of gas to the burner concerned is automatically cut off, preventing the hazards deriving from a leak of unburnt gas. The gas supply must be cut off within no more than 60 seconds for the oven and grill burners.

HOW TO USE THE HOB BURNERS

Use pans of diameter suitable for the burner type. The flames must not project beyond the base of the pan. Recommended sizes:

- for auxiliary burners = pans of at least 8 cm
- for semi-rapid burners = pans of at least 14 cm
- for rapid burners = pans of at least 22 cm.

N.B.: Never keep the knob at settings between the maximum flame symbol  and the off position (.

FOR COOKERS EQUIPPED WITH ELECTRIC HOTPLATES

The different heat settings are obtained as follows:

- 1 = minimum setting for all hotplates;
- 6 = maximum setting for normal and rapid hotplates (with red disc);
- 0 = off.

Pans must never be smaller in diameter than the hotplates and their bottoms must be as flat as possible (see fig. 11).

IMPORTANT:

- Never leave hotplates on without pans, except when first used; leave for about 10 minutes to dry oil or moisture residues;
- if the hotplate is to be out of use for a long time, apply a little grease to its painted surface;
- do not allow spills to burn onto the hotplate, requiring the use of abrasive cleaners.

HOW TO USE THE GAS OVEN

- After igniting the burner, leave the oven to heat up for about 10 minutes;
- place the food for cooking in an ordinary oven dish and place it on the chrome-plated shelf;
- place the food in the oven, using the shelf on the third pair of runners whenever possible, and turn the knob pointer to the desired setting;
- cooking can be observed through the window in the door with the oven light on. This will avoid opening and closing the door frequently, unless oil or fat has to be added to the dish.

IMPORTANT: never place foods directly on the drip tray for cooking; it is there only to collect any drips of fat during grilling.

N.B.: For cookers without thermostat:

- with the knob on the maximum setting  = 270 degrees C
- with the knob on the minimum setting  = 150 degrees C
- All other temperatures between 150 and 270 degrees C are obtained approximately by positioning the knob between the maximum and minimum settings.

Never leave the knob in positions between the maximum symbol  and the off setting .

HOW TO USE THE GAS OR ELECTRIC GRILL

- fit the knob guard (see fig. 12);

- ignite the burner and wait a few minutes to allow it to warm up, or switch on the heating element;
- place the foods on the chrome-plated shelf;
- insert on the highest runner;
- insert the drip tray on the bottom runner;
- gently close the oven door, resting it against the knob guard;
- after a few minutes, turn the food to expose the other side to the infrared radiation (the cooking time depends on the type of food and personal taste).

N.B.: the first time the grill is used smoke will come out of the oven. Before inserting foods for cooking, wait until any oil residues on the burner have completely burnt away.

The grill must only be used at its full rated heat.

IMPORTANT: accessible parts may be hot when the grill is in use! Keep children well away.

The grill element in the top of the oven is switched on by turning the thermostat knob clockwise to the grill symbol on the control panel.

The red light will come on to show the element is in operation.

The table below will serve as a guide; bearing in mind that cooking times and temperatures may vary depending on the type and amount of foods cooked and personal taste.

Food to be grilled	Time (minutes)	
	1st side	2nd side
Thin pieces of meat	6	4
Fairly thick pieces of meat	8	5
Thin fish or fish without scale	10	8
Fairly thick fish	15	12
Sausages	12	10
Toasted sandwiches	5	2
Small poultry	20	15

CONVENTIONAL ELECTRIC OVEN

- The oven shelf is designed to take normal oven dishes for cooking sweets or roasts,

or is used without a pan for cooking foods under the grill.

- The drip tray is only there to collect any juice from foods and must never be used as a cooking surface.

There is a single control knob for the oven or grill.

Starting from the 0 (off) position, the knob can be turned clockwise to the following settings:

-  symbol: oven lamp on (it will remain on even if the knob pointer is turned to the other settings).

- Setting from 60 to 250 degrees C: oven heat settings, with thermostat control.

-  or  symbol: grill on (in roof of oven)

Turn the knob anti-clockwise to return to the 0 (off) position.

N.B. - The yellow light switches on and off as the thermostat is tripped.

Before placing food inside, allow the oven to heat up for at least 10 minutes.

CONVENTIONAL MULTIFUNCTION ELECTRIC OVEN

Thanks to the various heating elements controlled by a selector knob, this oven offers several cooking modes.

Starting from the 0 (off) position and turning the knob clockwise, the settings encountered are:

-  symbol: conventional "static" oven cooking at half power (max. temperature 120°C approx.).

-  symbol: top element on (max. temperature 155°C approx.).

-  symbol: bottom element on (max. temperature 235°C approx.).

-  symbol: conventional "static" oven cooking at full power (max. temperature 295°C approx.).

-  symbol: grill on.

With all settings except zero the red light illuminates to indicate that the oven or grill is on.

Before putting food in to be cooked, the oven should be pre-heated for at least 10 minutes.

- The oven shelf is designed to take normal oven dishes for cooking sweets or roasts, or is used without a pan for cooking foods under the grill.

- The drip tray is only there to collect any juice from foods and must never be used as a cooking surface.

OVENS WITH THERMOSTAT

If cooking temperatures are not as set, call in an engineer to check the thermostat.

WARMING COMPARTMENT

To open the warming compartment, open the flap door with one hand (see figure 13).

To close the warming compartment, simply press the flap door back into place.

GENERAL PRECAUTIONS

- Always disconnect the power supply before any work inside the oven or where live parts may be accessed.

- Never use the warming compartment for storing inflammable liquids or items which do not withstand heat, such as wood, paper, aerosol cans, matches, etc.

- Make frequent checks on the rubber connection hose, ensuring that it is well away from hot surfaces, that there are no sharp bends or kinks, and that it is in good condition. The hose must be replaced at the latest at the indicated date and must be secured at both ends using a standard hose clamp.

- If taps become stiff to operate over time, contact the After-Sales service.

- Wash enamelled or chrome-plated parts with soapy lukewarm water or non-abrasive detergents. A metal brush may be used to remove deposits from hob burners and flame caps. Dry thoroughly.

- Never use abrasives to clean enamelled or chrome-plated parts.

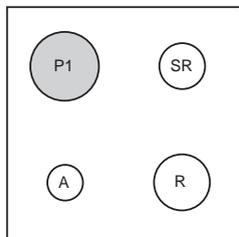
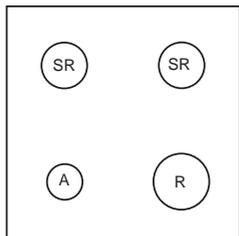
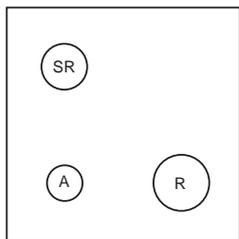
- Do not use too much water when washing the hob. Take care that no water or other substances enter the burner housing holes, as this may be dangerous.

- The spark plugs for electric ignition must be kept clean and dry; always check after use, particularly if there have been drips or overflows from pans.
- Never close glass lids until the hob burners or hotplates have cooled completely; it might shatter or crack.
- Never knock enamelled parts or ignition spark plugs (where present).
- The main or wall gas tap should be turned off when the cooker is not in use.
- Never lift the cooker by taking hold of the oven door handle.

No liability is accepted for injury or damage caused by poor installation or improper use of the cooker.

In case of malfunctions, particularly gas leaks or short-circuits, contact your engineer without delay.

Figuras / Figures / Figuras / Figures



A = AUXILIAR
 = AUXILIAIRE
 = AUXILIAR
 = AUXILIARY

SR = SEMIRRÁPIDO
 = SEMI-RAPIDE
 = SEMI-RÁPIDO
 = SEMI-RAPID

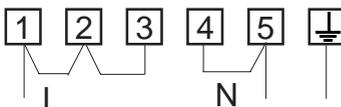
R = RÁPIDO **P1** = PLACA ø 180
 = RAPIDE = PLAQUE ø 180
 = RÁPIDO = DISCO ø 180
 = RAPID = HOTPLATE ø 180

P2 = PLACA ø 145
 = PLAQUE ø 145
 = DISCO ø 145
 = HOTPLATE ø 145

①

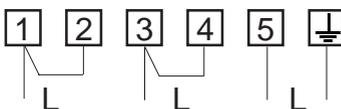
CUADRO DE CONEXIONES SCHEMA DES BRANCHEMENTS ESQUEMA DE LIGAÇÃO CONNECTION DIAGRAM

230 V BIFASICO / BIPHASE / BIFÁSICO / TWO-PHASE
400 V MONOFASICO + NEUTRO / MONOPHASE + NEUTRE /
MONOFÁSICO + NEUTRO / SINGLE-PHASE + NEUTRAL



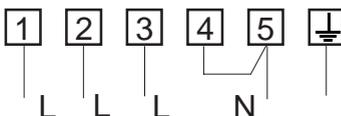
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 Section câble
 Sec. cabo
 Wire gauge:
 3x6 mm²

230 V TRIFASICO / TRIPHASE / TRIFÁSICO / THREE-PHASE



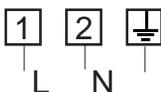
Sección cable
 Section câble
 Sec. cabo
 Wire gauge:
 4x4 mm²

400 V TRIFASICO + NEUTRO / TRIPHASE + NEUTRE /
TRIFÁSICO + NEUTRO / THREE-PHASE + NEUTRAL



Sección cable
 Section câble
 Sec. cabo
 Wire gauge:
 5x2,5 mm²

230 V BIFASICO / BIPHASE / BIFÁSICO / TWO-PHASE

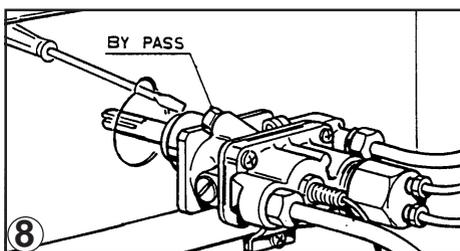
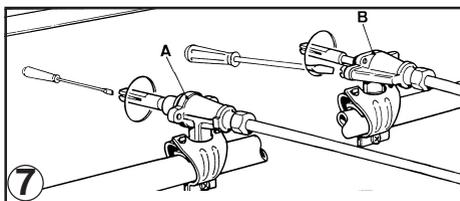
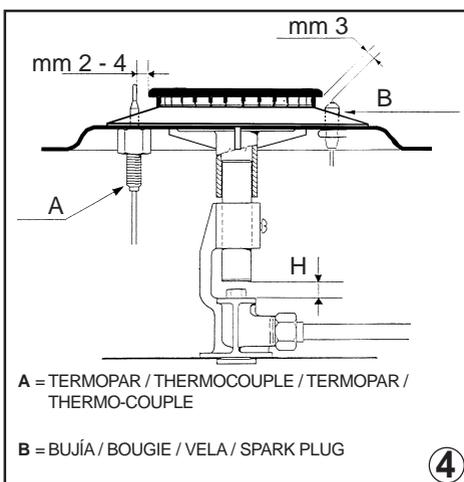
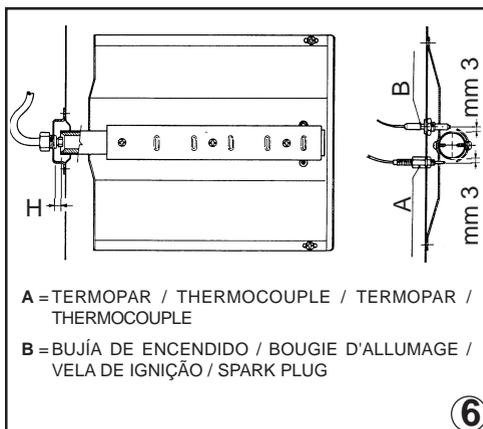
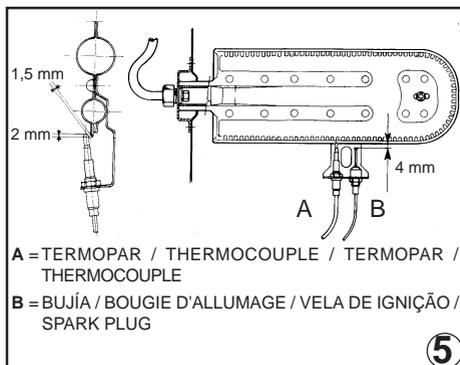
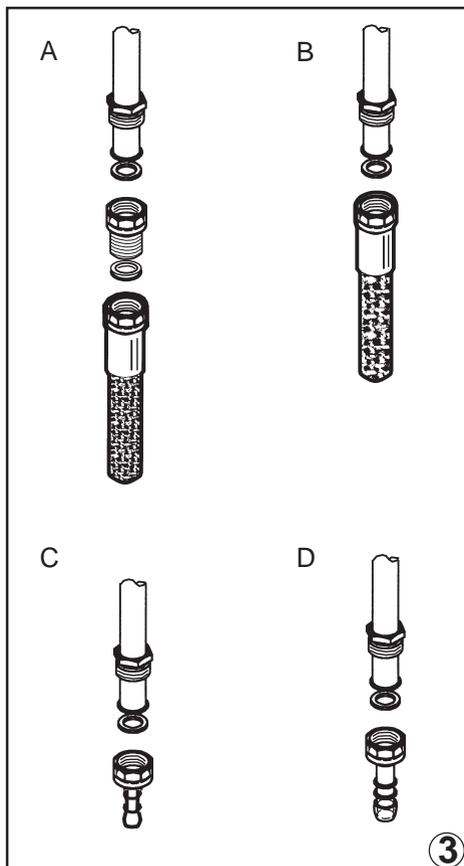


> 3,5 kW
 2,2 - 3,5 kW
 0 - 2,2 kW

Sección cable
 Section câble
 Sec. cabo
 Wire gauge:
 3x2,5 mm²
 3x1,5 mm²
 3x1 mm²

②

Figuras / Figures / Figuras / Figures



Figuras / Figures / Figuras / Figures

