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INSTRUCTIONS FOR THE USER: *these provide recommendations for use, a description of the controls and the correct procedures for cleaning and maintaining the appliance.*

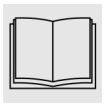


INSTRUCTIONS FOR THE INSTALLER: *these are intended for the qualified engineer who is to perform a thorough check on the gas circuit and install, commission and test the appliance.*



Further information about the products can be found at www.smeg.com

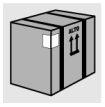
1. PRECAUTIONS FOR USE



THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE. TAKE GOOD CARE OF IT AND KEEP IT TO HAND THROUGHOUT THE COOKER'S LIFE CYCLE. WE URGE YOU TO READ THIS MANUAL AND ALL THE INFORMATION IT CONTAINS CAREFULLY BEFORE USING THE APPLIANCE. ALSO KEEP ALL THE NOZZLES PROVIDED IN A SAFE PLACE. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED STAFF IN COMPLIANCE WITH THE RELEVANT REGULATIONS. THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE AND COMPLIES WITH THE **RELEVANT REGULATIONS**. THE APPLIANCE IS BUILT TO PROVIDE THE FOLLOWING FUNCTION: **COOKING AND HEATING FOODS**; ALL OTHER USES ARE TO BE CONSIDERED IMPROPER.
THE MANUFACTURER DECLINES ALL LIABILITY FOR USES OTHER THAN THOSE STATED ABOVE.



NEVER USE THIS APPLIANCE FOR HEATING ROOMS.



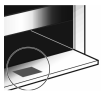
NEVER LEAVE PACKAGING RESIDUES UNATTENDED IN THE HOME. SEPARATE WASTE PACKAGING MATERIALS BY TYPE AND CONSIGN THEM TO THE NEAREST SEPARATE DISPOSAL CENTRE.



THIS APPLIANCE IS TAGGED UNDER EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE).
THIS DIRECTIVE CONTAINS THE REGULATIONS GOVERNING THE COLLECTION AND RECYCLING OF DECOMMISSIONED APPLIANCES THROUGHOUT THE EUROPEAN UNION.



NEVER OBSTRUCT THE OPENINGS AND SLITS PROVIDED FOR VENTILATION AND HEAT DISPERSAL.



THE NAMEPLATE WITH THE TECHNICAL DATA, SERIAL NUMBER AND MARK IS IN A VISIBLE POSITION INSIDE THE STORAGE COMPARTMENT.
THE NAMEPLATE MUST NEVER BE REMOVED.



REMOVE ALL REMOVABLE LABELS AND PROTECTIVE FILMS FROM THE INSIDE AND OUTSIDE OF THE APPLIANCE.



NEVER USE METAL SCOURING PADS OR SHARP SCRAPERS; THEY WILL DAMAGE SURFACES.
USE ORDINARY NON-ABRASIVE PRODUCTS FOR STEEL, WITH THE AID OF WOODEN OR PLASTIC UTENSILS IF NECESSARY.
RINSE THOROUGHLY AND DRY WITH A SOFT CLOTH OR CHAMOIS LEATHER.
DO NOT ALLOW SPILLS OF FOODS WITH HIGH SUGAR CONTENT (E.G. JAM) TO DRY INSIDE THE OVEN. IF THEY DRY FOR TOO LONG, THEY MIGHT DAMAGE THE ENAMEL COATING OF THE INSIDE OF THE OVEN.







THE MANUFACTURER DECLINES ALL RESPONSIBILITY *FOR INJURY OR DAMAGE CAUSED BY FAILURE TO COMPLY WITH THE ABOVE REGULATIONS OR DERIVING FROM TAMPERING WITH EVEN JUST ONE PART OF THE APPLIANCE AND THE USE OF NON-ORIGINAL SPARE PARTS.*

2. RECYCLING INSTRUCTIONS - OUR ENVIRONMENT POLICY

Our household appliances are only packaged using non-pollutant, environment-friendly, recyclable materials. We urge you to cooperate by disposing of the packaging properly. Contact your local dealer or the competent local organisations for the addresses of collection, recycling and disposal facilities.
Never leave all or part of the packaging lying around. Packaging parts, and especially plastic bags, may represent a suffocation hazard for children.
Your old appliance must also be disposed of properly.
Important: deliver the appliance to your local organisation authorised to collect scrapped appliances.
Proper disposal allows the intelligent recovery of valuable materials. Refrigeration appliances contain gases which may damage the environment; it is therefore important to ensure that the refrigeration circuit pipelines are not damaged until the competent service has taken delivery of the appliance.
Before scrapping your appliance it is important to remove doors and leave shelves in position as for use, to ensure that children cannot accidentally become trapped inside during play. Also, cut the power supply lead and remove it and the plug.

3. SAFETY PRECAUTIONS



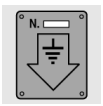
ELECTRICAL CONNECTION: REFER TO THE INSTALLATION INSTRUCTIONS WITH REGARD TO GAS, ELECTRICITY SUPPLY AND VENTILATION REQUIREMENTS.
IN YOUR INTEREST AND TO ENSURE YOUR SAFETY, BY LAW ALL GAS-FIRED HOUSEHOLD APPLIANCES MUST ONLY BE INSTALLED AND SERVICED BY QUALIFIED STAFF, IN ACCORDANCE WITH THE RELEVANT REGULATIONS.
INSTALLATION TECHNICIANS ARE COMMITTED TO WORKING TO THE HIGHEST STANDARDS.
GAS OR ELECTRIC APPLIANCES MUST ALWAYS BE DISCONNECTED BY SUITABLY SKILLED PEOPLE.



THE PLUG TO BE CONNECTED TO THE POWER SUPPLY LEAD AND THE RELATIVE SOCKET MUST BE OF THE SAME TYPE AND COMPLY WITH THE RELEVANT REGULATIONS.
THE POWER SUPPLY SOCKET MUST BE ACCESSIBLE EVEN AFTER THE APPLIANCE HAS BEEN BUILT-IN.
NEVER DISCONNECT THE PLUG BY PULLING ON THE POWER SUPPLY LEAD.



THIS APPLIANCE MUST NEVER BE INSTALLED ON A STAND.



THE APPLIANCE MUST BE CONNECTED TO EARTH IN COMPLIANCE WITH ELECTRICAL SYSTEM SAFETY REGULATIONS.



IMMEDIATELY AFTER INSTALLATION, CARRY OUT A QUICK TEST ON THE APPLIANCE FOLLOWING THE INSTRUCTIONS PROVIDED LATER IN THIS MANUAL. IF THE APPLIANCE FAILS TO OPERATE, DISCONNECT IT FROM THE ELECTRICAL MAINS AND CONTACT YOUR NEAREST SERVICE CENTRE.
NEVER ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.



NEVER PLACE PANS WITH BOTTOMS WHICH ARE NOT PERFECTLY FLAT AND SMOOTH ON THE HOB GRIDS.



NEVER USE PANS OR GRIDDLE PLATES WHICH PROJECT BEYOND THE OUTSIDE EDGE OF THE HOB.



NEVER PLACE FLAMMABLE OBJECTS IN THE OVEN: IF IT SHOULD ACCIDENTALLY BE SWITCHED ON, THIS MIGHT CAUSE A FIRE.



THE APPLIANCE BECOMES VERY HOT DURING USE. TAKE CARE NEVER TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN.



THE USE OF THIS APPLIANCE IS NOT PERMITTED TO PEOPLE (INCLUDING CHILDREN) OF REDUCED PHYSICAL AND MENTAL ABILITY, OR LACKING IN EXPERIENCE IN THE USE OF ELECTRICAL APPLIANCES, UNLESS THEY ARE SUPERVISED OR INSTRUCTED BY ADULTS OR PEOPLE RESPONSIBLE FOR THEIR SAFETY.



AFTER EACH USE, ALWAYS CHECK THAT THE CONTROL KNOBS ARE TURNED TO THE 0 (OFF) POSITION.



BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.

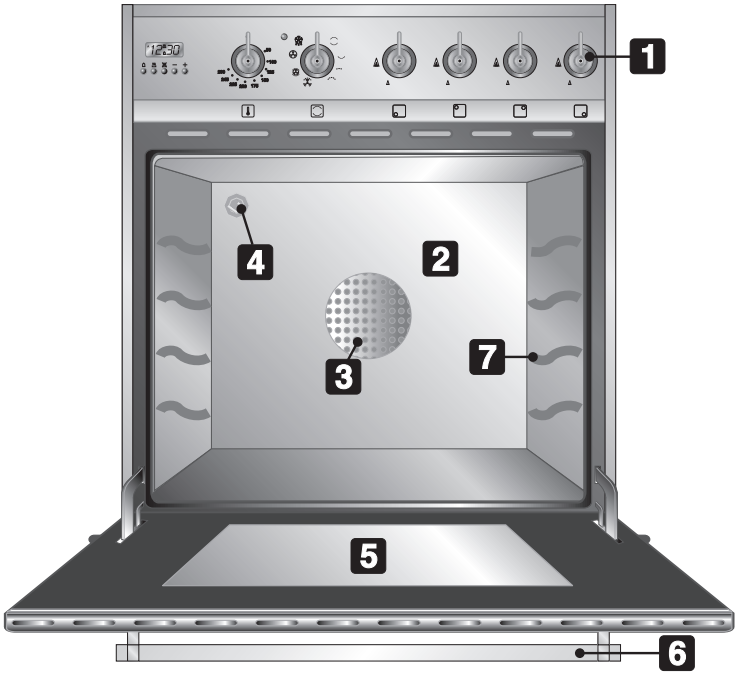
4. INTENDED USE

THE APPLIANCE IS BUILT TO PROVIDE THE FOLLOWING FUNCTION: **COOKING AND HEATING FOODS**; ALL OTHER USES ARE TO BE CONSIDERED IMPROPER.



The manufacturer declines all responsibility for injury or damage caused by failure to comply with the above regulations or deriving from tampering with even just one part of the appliance and the use of non-original spare parts.

5. GETTING TO KNOW YOUR COOKER



1 CONTROL PANEL

2 OVEN COMPARTMENT

3 OVEN FAN

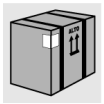
4 OVEN LIGHT

5 OVEN DOOR

6 OVEN DOOR HANDLE

7 SHELF AND TRAY RUNNERS

6. BEFORE INSTALLATION



Never leave packaging residues unattended in the home. Separate the various waste packaging materials by type and consign them to the nearest separate disposal centre.



The inside of the appliance should be cleaned to remove all manufacturing residues. For further information about cleaning, see “12. CLEANING AND MAINTENANCE”.

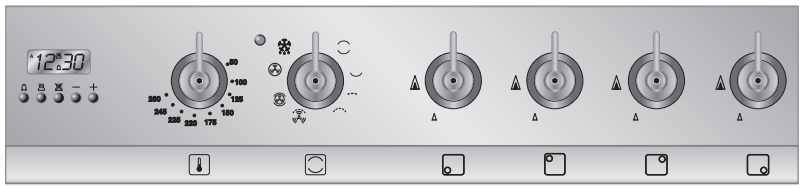


When the oven and grill are used for the first time, they should be heated to the maximum temperature for long enough to burn off any oily residues left by the manufacturing process, which might contaminate foods with unpleasant smells.

After an interruption in the electricity supply, the display flashes at regular intervals, showing 0:00. For setting instructions, see point “11. ELECTRONIC PROGRAMMER”.

7. DESCRIPTION OF FRONT PANEL CONTROLS

All the control and monitoring devices are clearly in view on the front panel. The table below provides the key to the symbols used.



OVEN THERMOSTAT

FUNCTION SELECTOR KNOB

FRONT LEFT-HAND BURNER

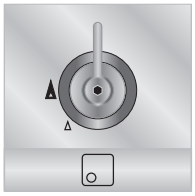
REAR LEFT-HAND BURNER

REAR RIGHT-HAND BURNER

FRONT RIGHT-HAND BURNER

Before using the oven, check that the display is showing the symbol (see point "11. ELECTRONIC PROGRAMMER").

HOB BURNER CONTROL KNOB



To light the flame, press the knob and turn it anti-clockwise to the minimum flame symbol △.

To adjust the flame, turn the knob to the zone between the maximum (▲) and the minimum (△) settings.

To turn off the burner, turn the knob to the ◉ position.

FUNCTION SELECTOR KNOB



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

TOP AND BOTTOM HEATING ELEMENTS

BOTTOM HEATING ELEMENTS

GRILL ELEMENT

WIDE GRILL ELEMENT

GRILL ELEMENT + FAN

TOP + BOTTOM HEATING ELEMENTS + FAN HEATING ELEMENT

FAN HEATING ELEMENT

DEFROSTING

THERMOSTAT KNOB



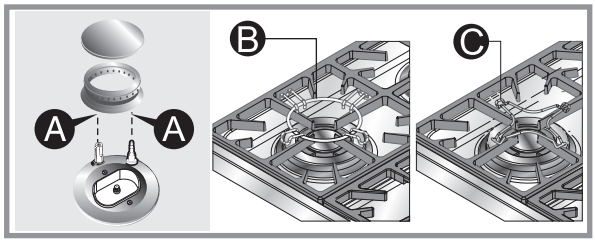
The cooking temperature is selected by turning the knob clockwise to the required setting, between **50**° and **260**°C.
The light comes on to indicate that the oven is heating up. This light goes out when the set temperature is reached. Flashes at regular intervals to indicate that the temperature inside the oven is being kept constantly at the set level.

8. USING THE HOB

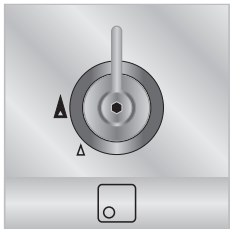
8.1 Lighting the hob burners

*Before lighting the hob burners, check that the flame diffuser rings are correctly in place with their respective burner caps, making sure that the holes **A** in the flame diffusers are aligned with the plugs and thermocouples. Before lighting the burners **lift the glass lid**; before closing it again, turn off all the burners and wait for them to cool.*

The optional grid B is for use with woks. To prevent damage to the hob, the cooker comes complete with a raised pan stand C for use underneath pans more than 26 cm in diameter. The pan stand C supplied is for use even with small pans.



The burner it controls is shown next to each knob. The appliance is equipped with an electronic ignition device. Simply press the knob and turn it anti-clockwise to the minimum flame symbol ⍙, until the burner lights. Keep the knob pressed down 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.
Repeat the operation, keeping the knob pressed down for longer. This is not necessary on burners not equipped with thermocouple.

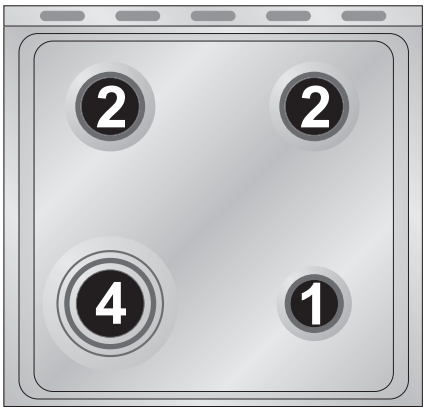


On models with thermocouple, if the burners should go out accidentally a safety device will be tripped, cutting off the gas supply even if the gas tap is open.

8.2 Practical hints for using the hob burners

For better burner efficiency and to minimise 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 (see point “8.3 Pan diameters“). Once the contents come to the boil, turn down the flame far enough to prevent the liquid from boiling over. To prevent burns or damage to the hob during cooking, all pans or griddle plates must be placed inside the perimeter of the hob. All pans must have smooth, flat bottoms. Take the greatest care when using fats or oils since they may catch fire if overheated. If the flame accidentally goes out, turn off the control knob and wait at least 1 minute before trying to re-light the burner.

8.3 Pan diameters



BURNERS	min. and max. Ø (in cm)
1. Auxiliary	12 - 14
2. Semi-rapid	16 - 24
4. Ultra rapid	18 - 26

9. USING THE OVEN

Before using the oven, check that the display is showing the symbol.

The appliance becomes very hot during use. Oven gloves should always be worn.

9.1 Precautions and General Advice

When the oven and grill are used for the first time, they should be heated to the maximum temperature for long enough to burn off any oily residues left by the manufacturing process, which might contaminate foods with unpleasant smells. After an interruption in the electricity supply, the display flashes at regular intervals, showing 0:00. For setting instructions, see point “11. ELECTRONIC PROGRAMMER”.

Oven accessories which may come into contact with foods are made from materials compliant with the relevant regulations.

During cooking, do not cover the bottom of the oven with aluminium foil, and do not place pans or trays on it; this may damage the enamel coating. If you wish to use greaseproof paper, position it so that it does not interfere with the hot air circulation inside the oven.

To avoid unpleasant contact with any steam inside the oven, open the door in two stages: hold it half-open (about 5 cm) for 4-5 seconds, then open it completely. If you have to carry out any procedures on foods, leave the door open for as short a time as possible to prevent a drop in the oven temperature which will impair the cooking results. When the door is opened the oven's internal fan cuts out automatically; it starts up again when the door is closed.



9.2 Cooling fan system

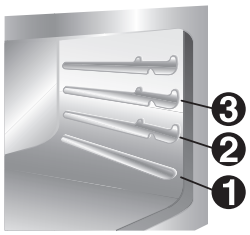
A cooling system comes into operation a few minutes after the oven is switched on. Operation of the fan generates a normal air flow which comes out above the door and may continue for a short time even after the oven is turned off.

9.3 Using the electric grill

For short cooking procedures, such as final browning of cooked meat, select the static grill function / and turn the thermostat knob to the maxium temprature setting. The fan grill function (on some models only) allows real cooking processes to be carried out, thanks to the forced fan system that ensures the heat penetrates inside the food. For this type of cooking operation, select the fan grill function and use the function selector knob to set the ideal cooking temperature (in all cases no more than 200°C).

9.4 Using the grill

When the oven has come on (the red light comes on to confirm this), leave it to heat up for 5 minutes before placing foods inside.
Seasonings must be added to foods before cooking. Foods should also be coated with oil or melted butter before cooking. Use the oven tray to collect juice.
The foods for cooking must be placed on the oven shelf, which is then placed on one of the runners fitted in the various types of ovens, following the guidelines below:



FOODS	RUNNER HEIGHT
Flat, thin pieces of meat	3
Rolled roasts	2 - 3
Poultry	2 - 3

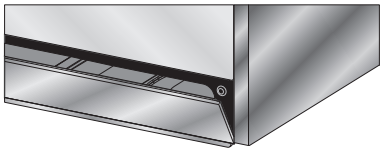
9.5 Attention



- *Grilling processes must never last more than 60 minutes.*
- *In models with electric oven, the oven door must be closed during grill and grill + rotisserie cooking operations.*
- *To prevent hazardous overheating, the appliance's glass lid must always be raised when using the oven or grill.*
- *Accessible parts may be very hot during and after use of the grill; keep children well away from the appliance.*
- *During rotisserie cooking operations, one of the pans supplied with the cooker should be placed on the bottom of the oven, on the bottom runners, to collect any grease and fat produced.*
- *During cooking, do not cover the bottom of the oven with aluminium foil, and do not place pans or trays on it; this may damage the enamel coating. If you wish to use greaseproof paper, position it so that it does not interfere with the hot air circulation inside the oven.*
- *When using the oven, remove all unused pans and shelves from its interior.*

9.6 Storage compartment (only on some model)

The storage compartment is in the bottom of the cooker, underneath the oven. To open it, pull on the top of the door.
Never use it to store flammable materials such as rags, paper, etc.; it is intended to take the appliance's metal accessories only.

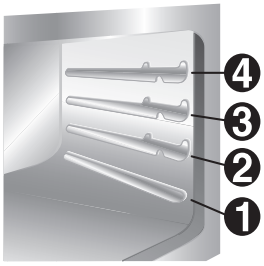




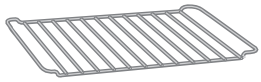
Never open the storage compartment when the oven is on and still hot. The temperatures inside it may be very high.

10.ACCESSORIES AVAILABLE

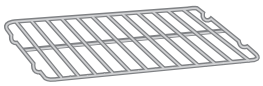
The oven is fitted with **4 runners** for placing trays and shelves at different heights.



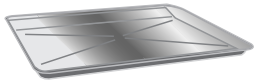
Oven shelf: for cooking food on plates, small cakes or roasts or foods requiring light grilling.



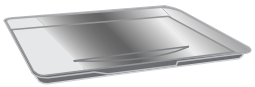
Tray grid: for placing on top of a tray for cooking foods which may drip.



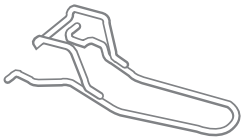
Oven tray: useful for collecting fat from foods placed on the grid above.



Baking tray: useful for cooking cakes, pizza and confectionery.



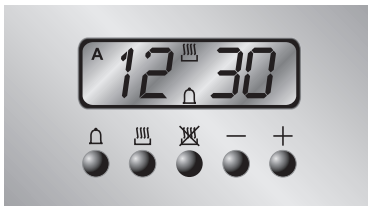
Chromium-plated gripper: useful for removing hot shelves and trays.



Not all accessories are provided on some models.

Optional accessories
Original optional accessories can be ordered through our Authorised Service Centres.

11.ELECTRONIC PROGRAMMER



LIST OF FUNCTIONS

TIMER BUTTON

END OF COOKING BUTTON

COOKING DURATION BUTTON

VALUE DECREASE BUTTON

VALUE INCREASE BUTTON

11.1 Setting the time

When the oven is used for the first time, or after an interruption in the electricity supply, the display flashes at regular intervals, showing 0:00. Press the and keys together, and at the same time press the − or + keys: this will increase or decrease the setting by one minute for each pressure.

Before each programmer setting, switch on the function and set the temperature required.

11.2 Semiautomatic cooking

This function only switches the oven off automatically at the end of the cooking time.

Press the key and the display will light up showing the figures 0:00; keep it pressed, and at the same time use the value modification keys − or + to set the cooking duration. When the key is released, the count of the programmed cooking duration will start and the display will show the current time together with the symbols **A** and .

11.3 Automatic cooking

This function switches the oven on and off in fully automatic mode.

Press the key and the display will light up showing the figures 0:00; keep it pressed, and at the same time use the value modification keys − or + to set the cooking duration.

Press the key and the display will show the sum of the current time plus the cooking duration: keep it pressed, and at the same time use the value modification keys − or + to adjust the end of cooking time.

When the key is released, the programmed count will start and the display will show the current time together with the symbols **A** and .

After making the setting, press the key to view the cooking time remaining; press the key to view the cooking end time. The logic prevents the setting of incompatible values (e.g. the timer will not accept a cooking end time with a duration which is too long for this value).

11.4 End of cooking

At the end of the cooking time the oven will switch off automatically and simultaneously a buzzer will start to sound in on-off mode.

After the buzzer is stopped, the display will return to showing the current time together with the symbol, indicating that the oven is again ready for use in manual mode.

11.5 Timer

The programmer can also be used as an ordinary timer. Press the key and the display will show the figures 0:00 ; keep it pressed and simultaneously press the value modification keys − or +. When the key is released the programmed count will start and the display will show the current time and the symbol.

After making the setting, to display the time remaining press the key.
In timer mode, the system will not cut out operation of the oven at the end of the set time.

11.6 Adjusting the buzzer volume

The buzzer has 3 different volume settings.

To change the setting, press the − key at the end of the timer function with the buzzer in operation.

11.7 Stopping the buzzer

The buzzer stops automatically after seven minutes. It can be stopped in manual mode by pressing the and keys together. To switch off the appliance, return the knobs to the 0 setting.

11.8 Deleting the data set

With the program set, keep the key of the function for deletion pressed, while at the same time setting the value 0:00 by pressing the value modification keys − or +. The programmer will interpret deletion of the duration as the end of cooking.

11.9 Modifying the data set

The cooking data set can be modified at any moment by keeping the key of the function for modification pressed and at the same time pressing the value modification keys − or +.

12.CLEANING AND MAINTENANCE

Before carrying out any operations, disconnect the appliance from the electricity supply.

Never use a jet of steam for cleaning the appliance.

12.1 Cleaning stainless steel

To keep stainless steel in good condition, it must be cleaned regularly, after each use of the cooker, after allowing it to cool.

12.2 Routine daily cleaning

When cleaning and caring for stainless steel surfaces, always use **only** specific products which do not contain abrasives or chlorine-based acids.
Instructions for use: pour the product onto a damp cloth and wipe over the surface, then rinse thoroughly and dry with a soft cloth or chamois leather.

12.3 Food stains or spills

Never use metal scouring pads or sharp scrapers; they will damage surfaces.
Use ordinary non-abrasive products for steel, with the aid of wooden or plastic utensils if necessary.
Rinse thoroughly and dry with a soft cloth or chamois leather.
Do not allow spills of foods with high sugar content (e.g. jam) to dry inside the oven. If they dry for too long, they might damage the enamel coating of the inside of the oven.

12.4 Cleaning the oven

To keep the oven in good condition, it must be cleaned regularly, after allowing it to cool down. Remove all removable parts.





Clean the oven shelves with hot water and non-abrasive detergents, rinse and dry.

12.5 Cleaning the door glazing

The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll; remove stubborn dirt with a damp sponge and ordinary detergent.

When cleaning, dry the appliance thoroughly to prevent water or detergent drips from interfering with its operation or creating unsightly marks.

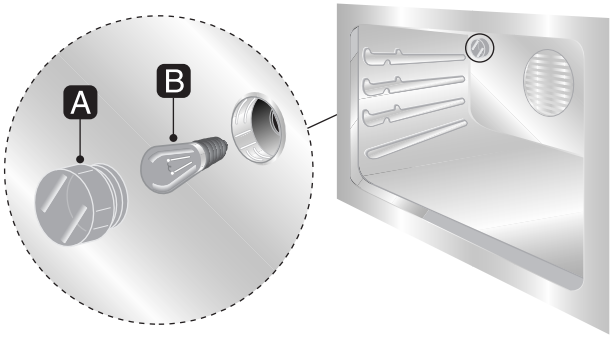
13.EXTRAORDINARY MAINTENANCE

Occasionally, the oven will require minor servicing procedures or the replacement of parts subject to wear and tear, such as gaskets, light bulbs, etc. The specific operations for each procedure of this kind are provided below.

Before carrying out any operations, disconnect the appliance from the electricity supply.

13.1 Changing the light bulb

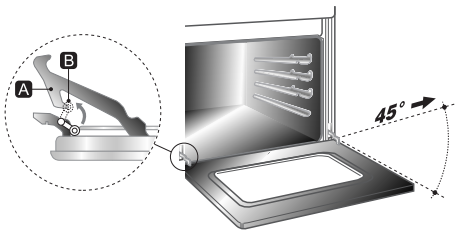
Remove the protective cover **A** by unscrewing it clockwise; replace the bulb **B** with another of the same type (25 W). Replace the protective cover **A**.



Use only light bulbs approved for ovens (T 300°C).

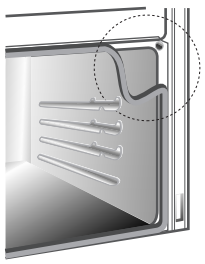
13.2 Removing the door

Fully open the door and turn the hinges **A** to the limit with the aid of a thin-tip screwdriver.
Take hold of the two sides of the door with both hands near to the hinges, close it to an angle of about 45° and remove it.
To reassemble the door, fit the guide B into the oven surround, replace the hinges A in the position shown here and press them sharply down with a screwdriver or a similar tool until you hear them snap into place.



13.3 Removing the gasket

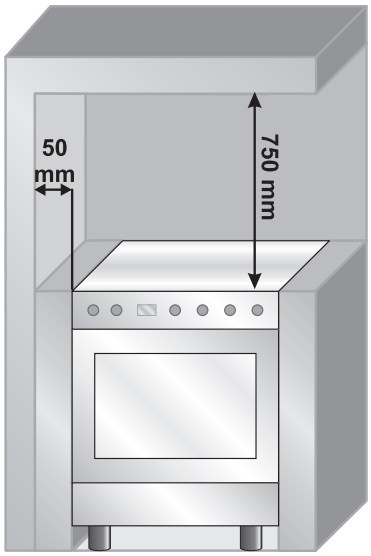
To permit thorough cleaning of the oven, the seal may be removed. Before removing the seal, take off the door as described above. Once the door has been taken off, lift the tabs at the corners as shown in the figure.



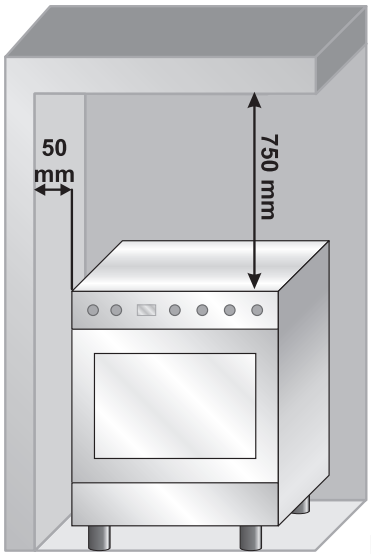
14.INSTALLING THE APPLIANCE



*It is the law that all gas appliances are installed by **competent persons**. Corgi gas installers are approved to work to safe and satisfactory standards. All gas installation, servicing and repair work must be in accordance with the gas safety regulations 1984 (installation and use) as amended 1990.*
This appliance may be installed next to a wall which is higher than the appliance, with a minimum distance of 50 mm from the side of the appliance, as shown in the diagram showing the correct installation conditions. Any wall cupboards or shelves must be at a distance of at least 750 m above the work surface.

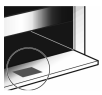


A) Built-in appliance



B) Free-standing appliance

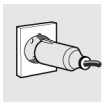
14.1 Electrical connection



The I.D. plate with techinical data, registration number and brand name is visibily positioned in the storage compartment.
The plate must not be removed.



If the appliance is connected to the supply by means of a fixed connection, install a multipolar cut-out device on the line, with contact opening distance equal to or greater than **3 mm**, located near the appliance and in an easily reachable position.

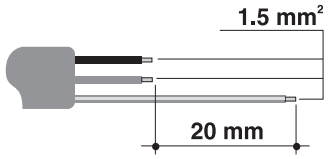


Connection to the supply may be fixed or with plug and socket. In the latter case the plug and socket must be suitable for the cable employed and conform with the regulations in force. Regardless of the type of connection, earthing of the appliance is absolutely obligatory. Before connection make sure that the supply line is suitably earthed. Avoid the use of reducers, adapters or shunts.



***For operation on 220-240V~:** use a three-pole H05V2V2-F cable having a cross section of 3 x 1.5 mm^2*

The cable end to be connected to the appliance must be provided with ground wire (yellow-green) at least 20 mm longe.





***The manufacturer declines all responsibility** for damage to persons or things caused by non-observance of the above prescriptions.*

14.2 Ventilation requirements

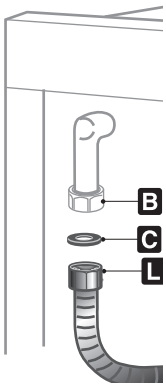
The room containing the appliance should have an air supply in accordance with B.S. 5440 part 2 1989.

1 All rooms require an opening window or equivalent, and some rooms will require a permanent vent as well.
2 For room volumes up to 5 m^3 an air vent of 100 cm^2 is required.
3 If the room has a door that opens directly to the outside, and the room exceeds 1 m^3 no air vent is required.
4 For room volumes between 5 m^3 and 10 m^3 an air vent of 50 cm^2 is required.
5 If there are other fuel burning appliances in the same room B.S. 5440 part 2 1989 should be consulted to determine the air vent requirements.
6 This appliance must not be installed in a bed sitting room of less than 20 m^3 or in a bathroom or shower room.

Windows and permanent vents should therefore not be blocked or removed without first consulting a Corgi gas installer. **Failure to install appliances correctly is dangerous and could lead to prosecution.**

14.3 Connecting to natural and LPG gas (Please see connection diagram)

Make the connection to the appliance using flexible bayonet style hose in accordance to B.S. 669. The hose connection at the rear of the appliance has a ½" BSP internal thread. Please use seal **C** between the flexible connection **L** and the appliance supply tube **B**. When making the connection, make sure that no stress of any kind is applied to the cooker and that the hose does not touch any sharp edges. **If connecting to LPG the bayonet hose must have red bands on it.**



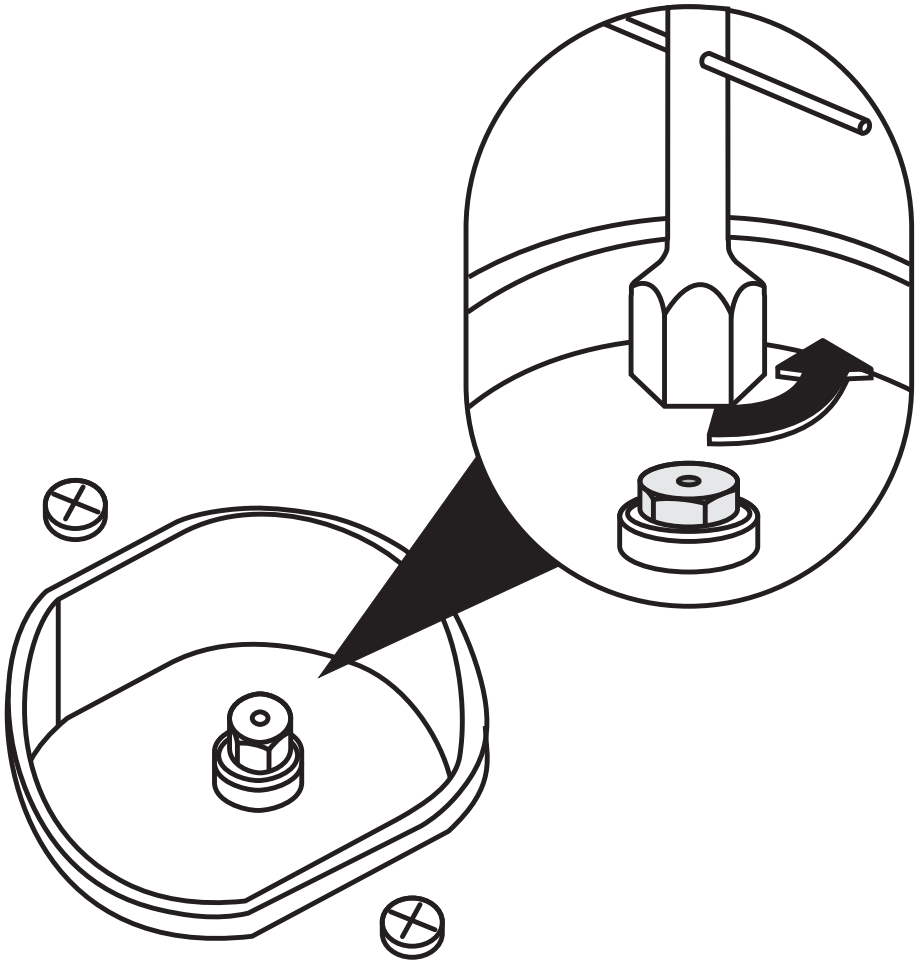
15.ADAPTATION TO DIFFERENT TYPES OF GAS

Before performing any cleaning or maintenance work, disconnect the appliance from the mains.

The cooker hob is preset for **natural gas G20** (2H) at a pressure of 20 mbar. In the case of operation with other types of gas the burner nozzles must be changed and the minimum flame adjusted on the gas taps. To change the nozzles, proceed as described below.

15.1 Replacement of nozzles on the hob

1 Extract the grids and remove all the caps and flame-spreader crowns;
2 Unscrew the burner nozzles with a 7 mm socket wrench;
3 Replace the nozzles according to the type of gas to be used and the description in paragraph "15.2 Burner and nozzle characteristics table ";
4 Replace the burners in the correct position.

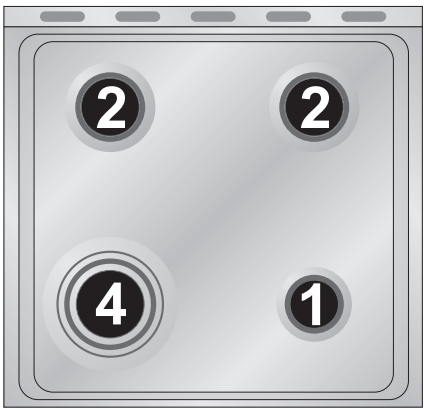


15.2 Burner and nozzle characteristics table

Burner	Rated heating capacity (kW)	LPG – G30/G31 28/37 mbar			
		Nozzle diameter 1/100 mm	Reduced flowrate (W)	Flowrate g/h G30	Flowrate g/h G31
Auxiliaire	1.05	50	400	76	75
Semi rapid	1.8	65	500	127	125
Triple crown	3.9	100	1600	284	279

Burner	Rated heating capacity (kW)	NATURAL GAS – G20 20 mbar	
		Nozzle diameter 1/100 mm	
Auxiliaire	1.05	72 (X)	400
Semi rapid	1.8	97 (Z)	500
Triple crown	3.9	135 (K)	1600

15.3 Arrangement of the burners on the hob



BURNERS **ø min e max (in cm.)**

1. Auxiliary	12 - 14
2. Semi rapid	16 - 24
4. Triple crown	18 - 26

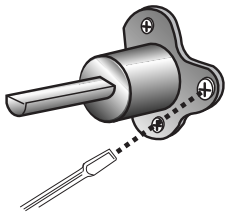
16.FINAL OPERATIONS

After replacing the nozzles, reposition the flame-spreader crowns, the burner caps and the grids.

Following adjustment to a gas other than the preset one, replace the gas adjustment label fixed to the appliance with the one corresponding to the new gas. This label is in the packet together with the nozzles.

16.1 Regulation of the hob burner minimum level for natural gas

Light the burner and turn it to the minimum position ⍙. Extract the gas tap knob and turn the adjustment screw at the side of the tap rod until the correct minimum flame is achieved.
Replace the knob and check burner flame stability: (rapidly turning the knob from maximum to minimum position, the flame should not go out). Repeat the operation on all the gas taps.



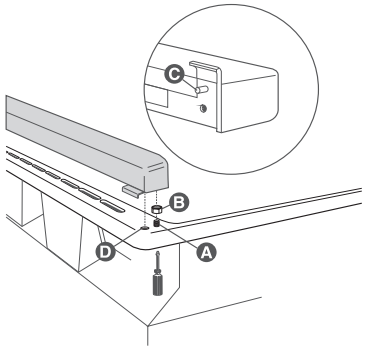
For models with valves, keep the knob at minimum level for about 1 minute to keep the flame lit and to activate the safety device.

16.2 Regulation of the hob burner minimum level for LPG

In order to adjust the minimum with LPG, the screw at the side of the tap rod must be turned clockwise all the way.
The bypass diameters for each individual burner are shown in paragraph “15.2 Burner and nozzle characteristics table". Once the regulation has been completed, restore the seal on the by-passes using paint or similar materials.

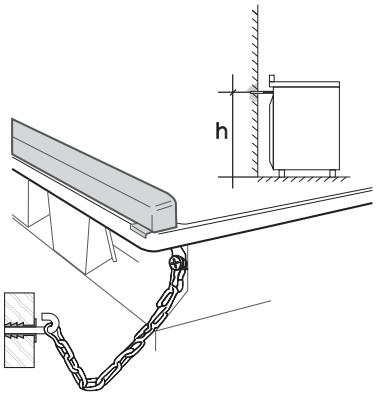
16.3 Mounting the rear top skirtboard (only on some models)

- Loosen nuts **B**.
- Position the skirt above the top, taking care to align pins **C** with holes **D**.
- Secure the skirt to the top by tightening screws **A**.



16.4 Wall fixing (only on some models)

- Stretch out the chain attached to the cooker horizontally so that the other end touches the wall.
- Mark the wall in the position where the hole is to be drilled.
- Drill the hole, insert a wall plug and attach the chain.
- Move the cooker up against the wall.



16.5 Positioning and levelling the appliance (depending on model)



After making the electrical and gas connections, level the the appliance on the ground by means of its four adjustable feet. For good cooking results, the appliance must be properly levelled. Depending on the model you have purchased, the foot height adjustment range may vary from 70 to 95 mm and from 110 to 160 mm. These heights refer to the distance between the highest point of the foot (fixed part) and the lowest point (movable part which rests on the floor).