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THESE INSTRUCTIONS ARE VALID ONLY FOR THE END USER COUNTRIES WHOSE IDENTIFICATION SYMBOLS APPEAR ON THE COVER OF THIS MANUAL.



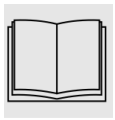
*INSTRUCTIONS FOR THE INSTALLER: these are for the **qualified technician** who must carry out a suitable check of the gas system, install the appliance, set it functioning and carry out an inspection test.*



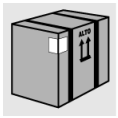
INSTRUCTIONS FOR THE USER: these contain user advice, description of the commands and the correct procedures for cleaning and maintenance of the appliance.

Introduction

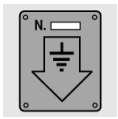
1. INSTRUCTIONS FOR SAFE AND PROPER USE



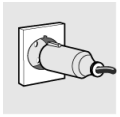
THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE AND THEREFORE MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE COOKER. WE ADVISE READING THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE COOKER. ALSO KEEP THE SERIES OF NOZZLES SUPPLIED. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR DOMESTIC USES AND CONFORMS TO CURRENT **REGULATIONS IN FORCE**. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND HEATING-UP OF FOOD**. ALL OTHER USES ARE CONSIDERED IMPROPER.
THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE.



DO NOT LEAVE THE PACKING IN THE HOME ENVIRONMENT. SEPARATE THE VARIOUS WASTE MATERIALS AND TAKE THEM TO THE NEAREST SPECIAL GARBAGE COLLECTION CENTRE.



IT IS COMPULSORY THAT THE APPLIANCE BE GROUNDED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES.



THE PLUG TO BE CONNECTED TO THE POWER CABLE AND THE SOCKET MUST BE THE SAME TYPE AND MUST CONFORM TO CURRENT REGULATIONS.
THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN.
NEVER UNPLUG BY PULLING ON THE CABLE.



IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE APPLIANCE, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.
NEVER ATTEMPT TO REPAIR THE APPLIANCE.



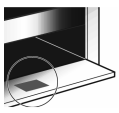
WHEN NOT IN USE, MAKE SURE THAT THE CONTROL KNOBS ARE IN THE CORRECT (OFF) POSITION ◉.



NEVER PUT INFLAMMABLE OBJECTS IN THE OVEN: THEY COULD BE ACCIDENTALLY LIGHTED AND CAUSE FIRES.



TO BE INSTALLED ONLY BY AN AUTHORIZED PERSON.



THE I.D. PLATE WITH TECHNICAL DATA, SERIAL NUMBER AND BRAND NAME IS POSITIONED VISIBLY IN THE STORAGE COMPARTMENT.
THE PLATE MUST NOT BE REMOVED.



DO NOT PUT PANS WITHOUT PERFECTLY SMOOTH AND FLAT BOTTOMS ON THE HOB GRIDS.



DURING USE THE APPLIANCE BECOMES VERY HOT. TAKE CARE NOT TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN.



DO NOT USE CONTAINERS OR BROILERS THAT EXTEND BEYOND THE OUTER PERIMETER OF THE HOB.



THE APPLIANCE IS DESIGNED FOR USE BY ADULTS. DO NOT ALLOW CHILDREN TO GO NEAR OR PLAY WITH IT.
WHEN OPERATING THE GRILL ALL ACCESSIBLE PARTS COULD BECOME VERY HOT: **KEEP OUT OF THE WAY OF CHILDREN.**



IF THE APPLIANCE IS TO BE POSITIONED ON A PLATFORM IT MUST BE INSTALLED IN SUCH A WAY AS TO PREVENT IT FROM SLIPPING OFF THE FORMER.

DO NOT APPLY DECORATIVE PANELS TO THE LOWER PART OF THE COOKER AS THEY MAY PREVENT CORRECT AIR CIRCULATION AND CAUSE OVERHEATING.



THIS APPLIANCE IS MARKED ACCORDING TO THE EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE).
THIS GUIDELINE IS THE FRAME OF A EUROPEAN-WIDE VALIDITY OF RETURN AND RECYCLING ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT.



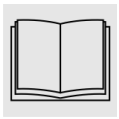
BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.



DO NOT MODIFY THIS APPLIANCE.



DO NOT STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER OR NEAR THIS APPLIANCE.



THE INSTRUCTIONS PACKAGED WITH THIS APPLIANCE CONTAIN IMPORTANT INFORMATION ABOUT INSTALLATION AND USE.



UNSUITABLE FOR USE IN MARINE CRAFT, CARAVANS OR MOBILE HOMES, UNLESS EACH BURNER IS FITTED WITH A FLAME SAFEGUARD.



IN CASE OF SERVICE, CONTACT YOUR NEAREST SERVICE AGENT OR DISTRIBUTOR LISTED ON THE WARRANTY CARD.

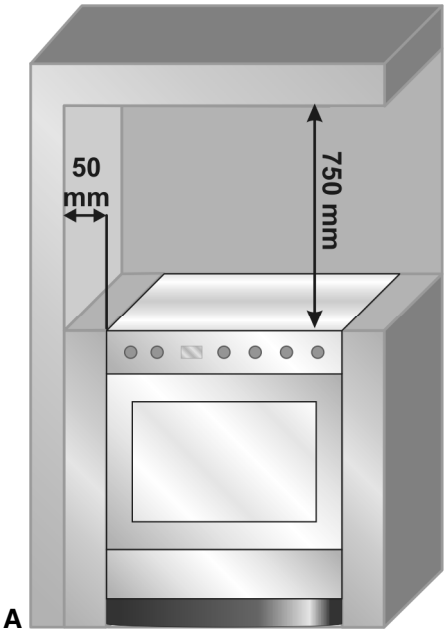


The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spares.

2. INSTALLATION OF THE APPLIANCE

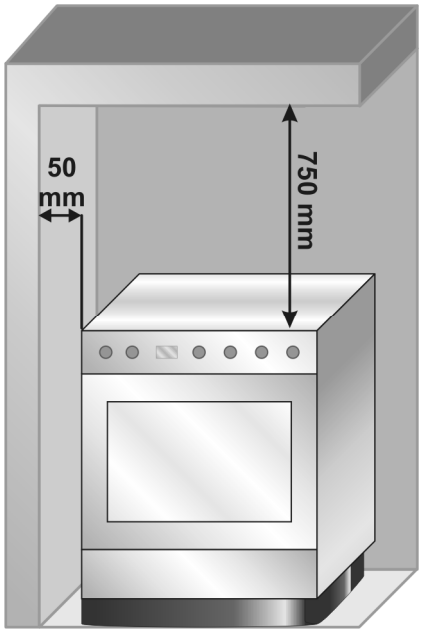


*It is the law that all gas appliances are installed by **competent persons**. Corgi gas installers are approved to work to safe and satisfactory standards. All gas installation, servicing and repair work must be in accordance with the gas safety regulations 1984 (installation and use) as amended 1990.*
It can be placed against walls higher than the hob, at a distance of at least 50 mm from the side of the appliance, as shown in the drawings A and B relating to the installation classes. Wall units or extractor hoods located above the hob must be at least 750 mm away from it.



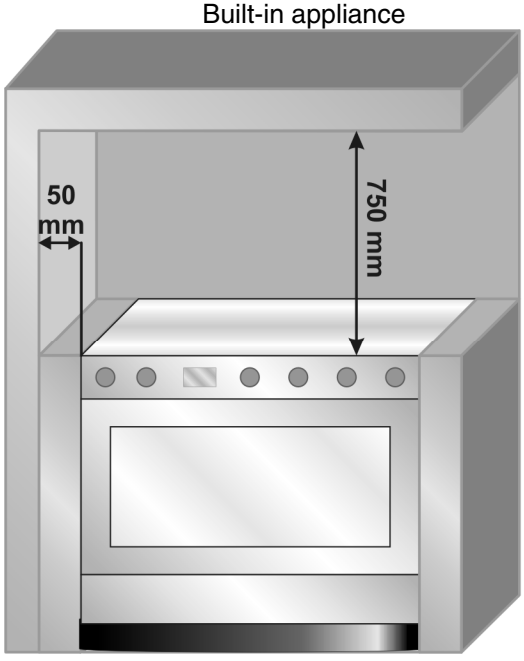
A

Built-in appliance



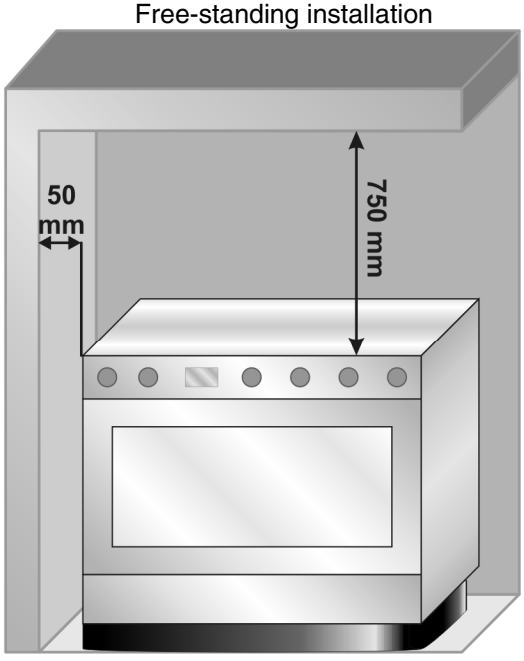
B

Free-standing installation



A

Built-in appliance



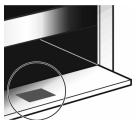
B

Free-standing installation



The appliances with a gas bottle compartment and electric oven can only be installed as class 1 (see fig. **B**).

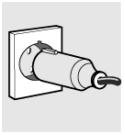
2.1 Electrical connection



Make sure that the power line voltage matches the specifications indicated on the rating plate located inside the storage compartment.
This rating plate must never be removed.



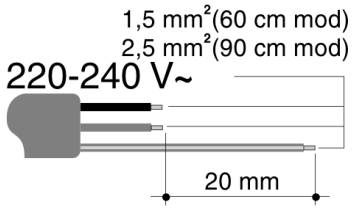
If the appliance is connected to the supply by means of a fixed connection, install a multipolar cut-out device on the line, with contact opening distance equal to or greater than **3 mm**, located near the appliance and in an easily reachable position.



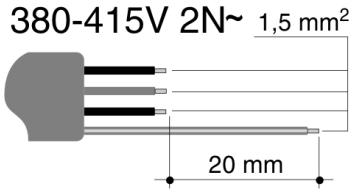
Connection to the supply may be fixed or with plug and socket. In the latter case the plug and socket must be suitable for the cable employed and conform with the regulations in force. Regardless of the type of connection, earthing of the appliance is absolutely obligatory. Before connection make sure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



1 - For operation on 220-240V~: *use a three-pole H05RR-F or H05V2V2-F cable having a cross section of 3 x 2.5 mm² (90 cm wide models) or 3 x 1.5 mm² (60 cm wide models).*

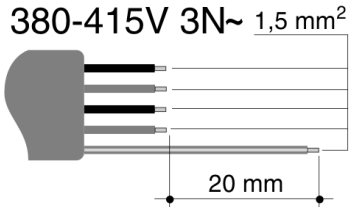


2 - For operation on 380-415V2N~ (only for 90 cm wide models): *use a four-pole H05RR-F or H05V2V2-F cable having a cross section of 4 x 1.5 mm².*



3 - For operation on 380-415V3N~ (only for 90 cm wide models): *use a five-pole H05RR-F or H05V2V2-F cable having a cross section of 5 x 1.5 mm²*

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





Caution: only 90 cm wide models can be connected on a two-phase or three-phase system.

2.2 Ventilation requirements



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

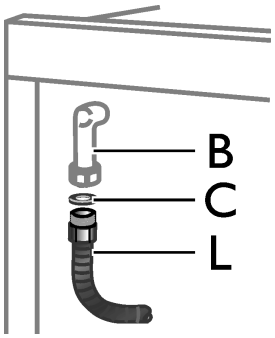
1. All rooms require an opening window or equivalent, and some rooms will require a permanent vent as well.
2. For room volumes up to 5 m^3 an air vent of 100 cm^2 is required.
3. If the room has a door that opens directly to the outside, and the room exceeds 1 m^3 no air vent is required.
4. For room 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.

2.3 Connecting to natural and LPG gas

FOR THE GAS CONNECTION, SEE THE TYPE OF APPLIANCE SUPPLY TUBE

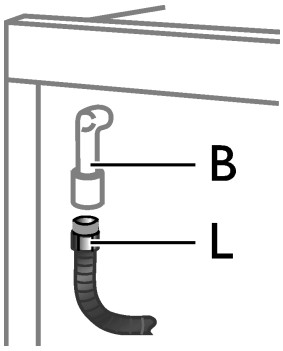
- **Free hexagonal connector**



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.

- **Smooth welded connector**



Make the connection to the appliance using a 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. Always apply a suitable sealing substance (such as Teflon tape) 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.

3. ADAPTATION TO DIFFERENT TYPES OF GAS

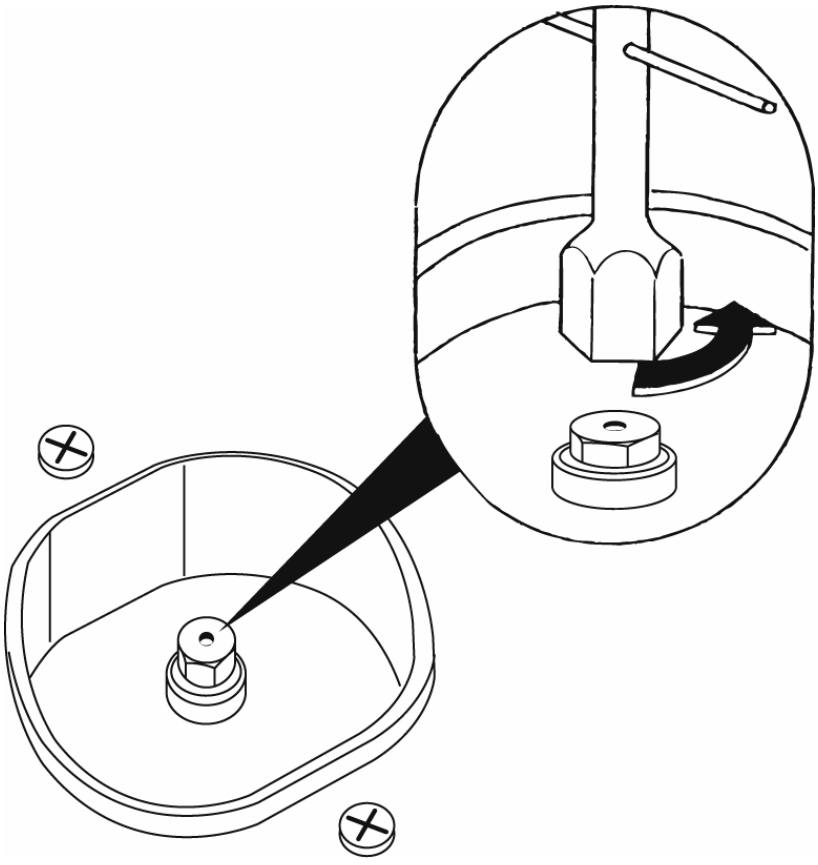
Before performing any cleaning or maintenance work, disconnect the appliance from the mains.

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.

3.1 Replacement of nozzles on the hob

This operation requires no primary air regulation.

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 "3.2 Burner and nozzle characteristics table".
4. Replace the burners in the correct position.

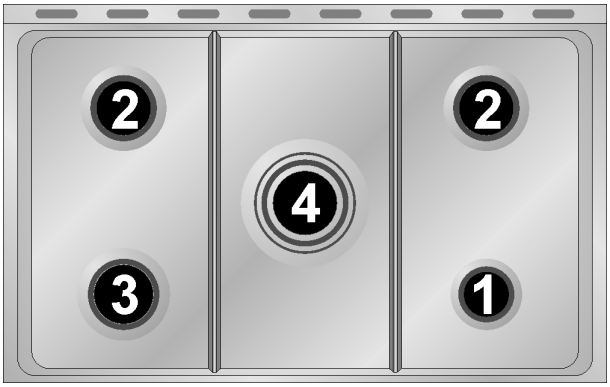


3.2 Burner and nozzle characteristics table (Mod. 90 cm.)

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
Auxiliary	1.0	50	350	73	71
Semi rapid	1.8	65	450	131	129
Rapid	3.0	85	800	218	214
Triple crown	3.5	94	1500	254	250

Burner	Rated heating capacity (kW)	NATURAL GAS – G20 20 mbar	
		Nozzle diameter 1/100 mm	Reduced flowrate (W)
Auxiliary	1.0	72	350
Semi rapid	1.8	97	450
Rapid	3.0	115	800
Triple crown	3.5	140	1500

3.3 Arrangement of the burners on the hob (Mod. 90 cm.)



BURNERS

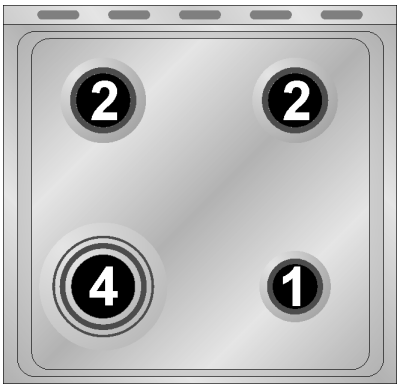
1 Auxiliary
2 Semi rapid
3 Rapid
4 Triple crown

3.4 Burner and nozzle characteristics table (Mod. 60 cm.)

Burner	Rated heating capacity (kW)	**LPG – G30** 30 mbar			
		Nozzle diameter 1/100 mm	**Reduced flowrate (W)**	**Flowrate g/h G30**	**Flowrate g/h G31**
Auxiliary	1.0	50	350	73	71
Semi rapid	1.8	65	450	131	129
Triple crown	3.2	91	1500	233	229

Burner	Rated heating capacity (kW)	**NATURAL GAS – G20** 20 mbar	
		Nozzle diameter 1/100 mm	**Reduced flowrate (W)**
Auxiliary	1.0	72	350
Semi rapid	1.8	97	450
Triple crown	3.5	133	1500

3.5 Arrangement of the burners on the hob (Mod. 60 cm.)



BURNERS

1. Auxiliary
2. Semi rapid
4 Triple crown

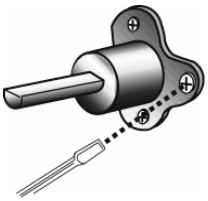
4. FINAL OPERATIONS

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.

4.1 Regulation of the hob burner minimum level for natural gas

Light the burner and turn it to the minimum position Δ. 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.



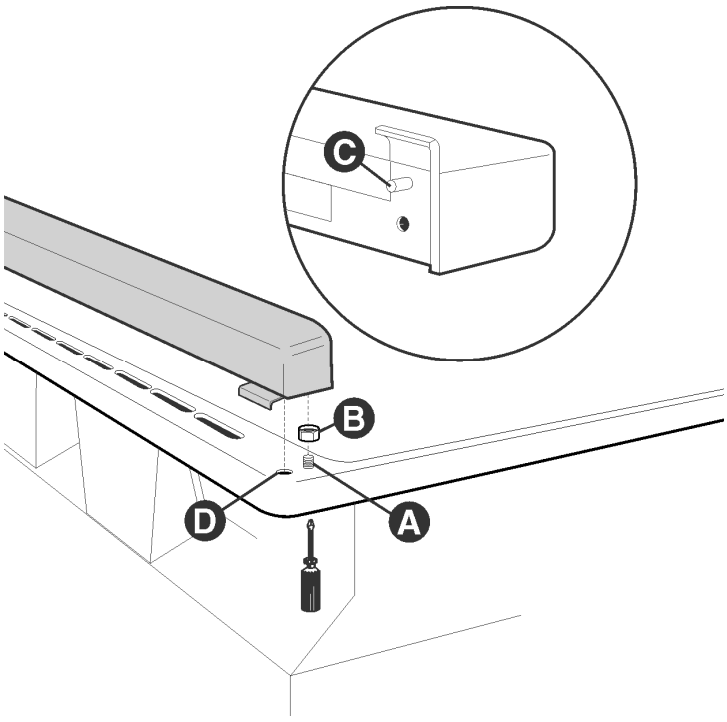
For models with valves, keep the knob at minimum level for about 1 minute to keep the flame lit and to activate the safety device.

4.2 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 “3.2/3.4 Burner and nozzle characteristics table". Once the regulation has been completed, restore the seal on the by-passes using paint or similar materials.

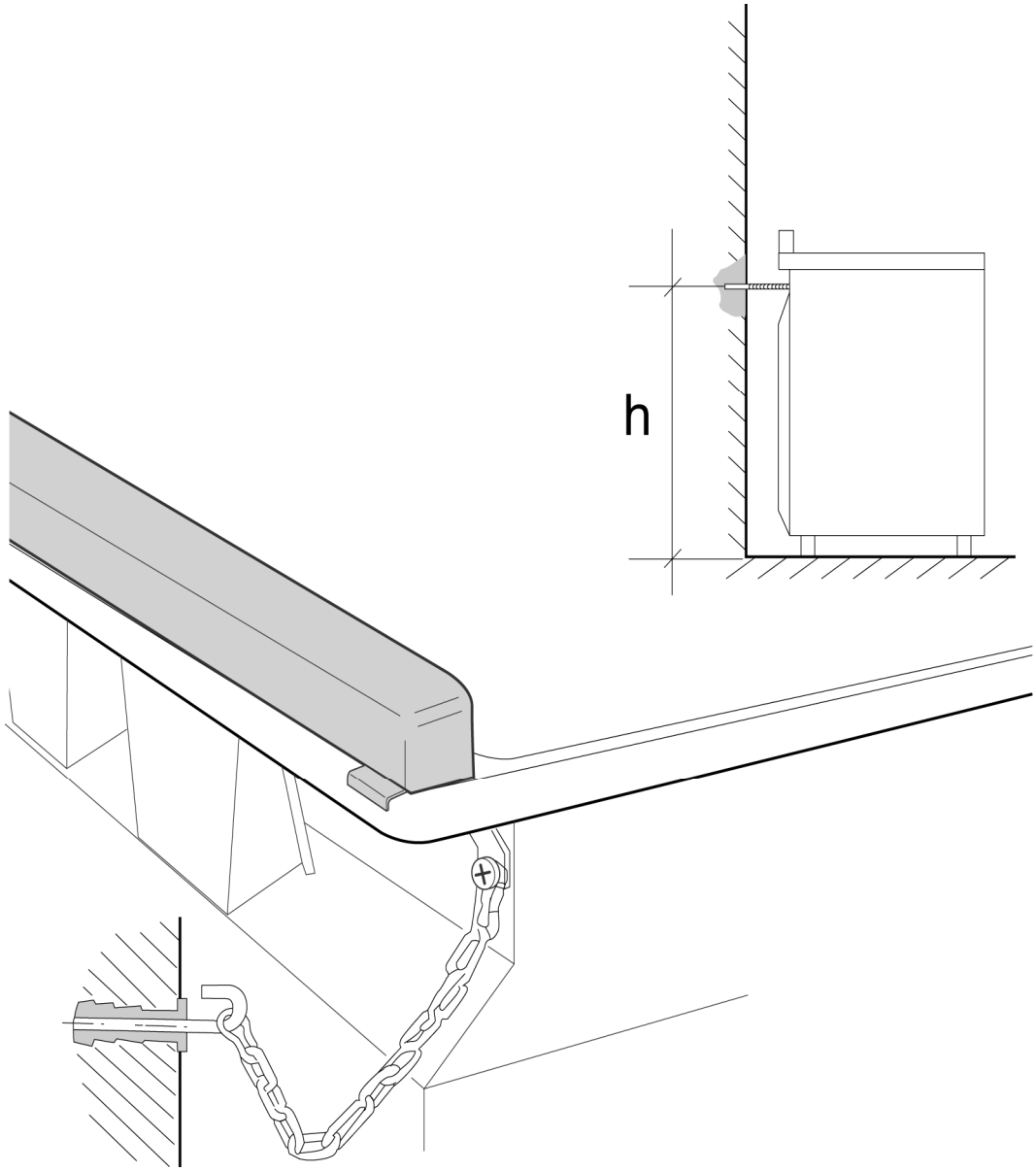
4.3 Mounting the rear top skirtboard (where applicable)

- 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**.



4.4 Wall fixing

- 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.



5. DESCRIPTION OF CONTROLS

5.1 Front control panel

All the cooker controls and commands are on the front panel.

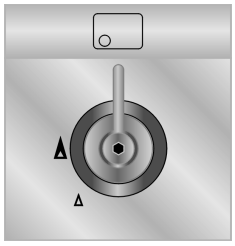
If the cooker is equipped with an electronic programmer, before using the oven make sure that the symbol ; appears on the display. See paragraph "8. ELECTRONIC PROGRAMMER".

DESCRIPTION OF SYMBOLS

FRONT RIGHT BURNER	CENTRAL BURNER
BACK RIGHT BURNER	VARIABLE GRILL
BACK LEFT BURNER	ELECTRIC OVEN THERMOSTAT
FRONT LEFT BURNER	ELECTRIC OVEN FUNCTION KNOB

HOB BURNER COMMAND KNOB

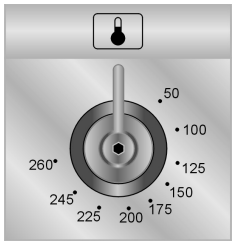
The flame is lit by pressing the knob and turning it anticlockwise to minimum flame . To adjust the flame turn the knob between maximum () and minimum (). The burner goes out when the knob is returned to the position .

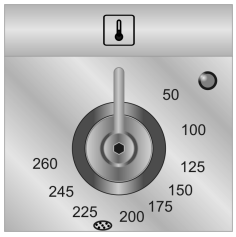


ELECTRIC OVEN THERMOSTAT KNOB

Selection of cooking temperature is carried out by turning the knob clockwise to the required temperature, between **50**° and **260**°C.

If the appliance has an electric oven, the warning light will come on when the oven is heating up. When it goes out it means that the required temperature has been reached. Regular flashing means that oven temperature is being constantly maintained at the programmed level.





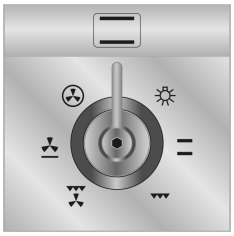
VARIABLE GRILL KNOB

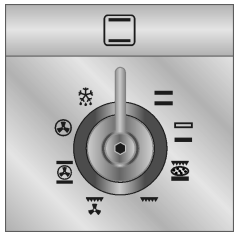
This allows to vary heat intensity when cooking with the grill. The knob can be set with continuity between "**0**" and the stop release position, which corresponds to maximum heat.



ELECTRIC OVEN CONTROL KNOB

Each of the functions listed below can be used (except the oven light and the small grill) only together with the correct temperature thermostat regulation as described on page 14 of this manual.





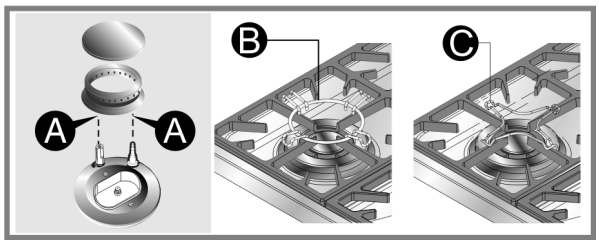
OVEN LIGHT	GRILL ELEMENT + VENTILATION
UPPER AND LOWER HEATING ELEMENT	LOWER HEATING ELEMENT + VENTILATION
LOWER HEATING ELEMENT	UPPER AND LOWER HEATING ELEMENT + VENTILATED HEATING ELEMENT
GRILL ELEMENT	VENTILATED HEATING ELEMENT + VENTILATION
GRILL ELEMENT + LOWER HEATING ELEMENT PIZZA FUNCTION	DEFROSTING

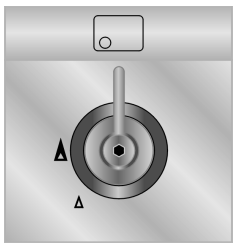
6. USE OF THE HOB

6.1 Lighting of the hob burners



*Before lighting the hob burners check that the flame caps are in the correct position and that their burner caps are in place, making sure that the holes **A** in the flame caps correspond to the spark plugs and thermocouples.*
*The optional grid **B** is for use with "woks" (Chinese pans).*
*To prevent deterioration of the hob we have equipped the cooker with a raised pan stand **C** to be placed underneath pans more than 26 cm in diameter.*
*The supplied reduction rest **C** is used also for small pans.*





The drawing next to each knob shows the corresponding burner. The appliance has an electronic lighting device. Simply press and turn the knob anticlockwise to the minimum flame symbol Δ, until the flame is lit. Hold the knob down for a few seconds to allow the thermocouples to heat up. The burner may go out when the knob is released: this is because the thermocouple has not been sufficiently heated. Repeat the operation holding down the knob a little longer. This operation is not necessary for burners without thermocouples.



For models with thermocouples, should the burner accidentally go out, a safety device will be activated which stops the gas flow even if the tap is open.

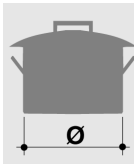
6.2 Practical advice for using the hob burners

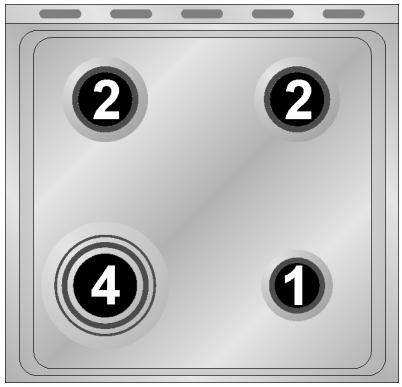


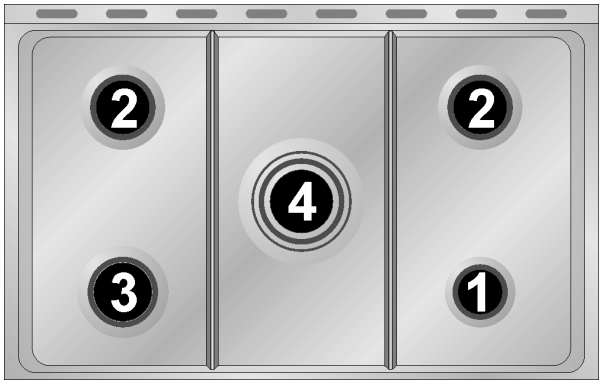


For better use of the burners and lower gas consumption, use covered vessel that are proportional in size to the burner to prevent the flame from licking the sides (see paragraph "6.3 Diameter of the vessels to be used on each burner"). When water reaches the boiling point, lower the flame so that it doesn't overflow. To avoid burns or damage to the hob, all vessels or griddle plates must be placed within the perimeter of the hob. All vessels must have a flat and smooth bottom. When using fats or oils, be extremely careful that they don't overheat and catch fire.
If the flame accidentally goes out, turn off the control knob and wait at least 1 minute before trying to re-light the burner.

6.3 Diameter of the vessels to be used on each burner







BURNERS		**Ø min. and max. (in cm)**
1	Auxiliary	12-14
2	Semi rapid	16-24
3	Rapid	18-26
4	Triple crown	18-26

7. USE OF THE OVEN

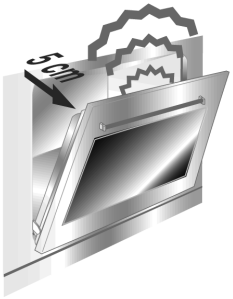
For the models with electronic programmer, before using the oven make sure that the display shows the symbol .

7.1 Warnings and general advice

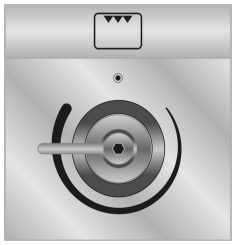
Using the oven and the grill for the first time, heat them to the maximum temperature (**260**°C) for as long as it takes to burn off any production oil residues which could give a nasty flavour to the food.
After a power cut, the oven display will flash intermittently and show 0:00. To adjust refer to paragraph "8. ELECTRONIC PROGRAMMER ".

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

To prevent problems caused by steam in the oven, open the door in two stages: half open (5 cm approx.) for 4-5 seconds and then fully open. To access food, always leave the door open as short a time as possible to prevent the temperature in the oven from falling and ruining the food.



7.2 Use of the electric grill



For short cooking times, for example for browning already-cooked meat, select the static grill function ; set the thermostat knob to maximum temperature (**260**°C) and adjust grill intensity by means of the variable grill knob. The ventilated grill function allows actual cooking to be done, thanks to the forced ventilation which lets heat penetrate inside the food. For this type of cooking select the ventilated grill function , set the thermostat knob to the desired cooking temperature (never more than **200**°C) and adjust grill intensity by means of the variable grill knob. Cooking time must not exceed 60 minutes.

7.2.1 Operation of the grill + rotisserie

Both the static and the fan grill functions can be used for cooking in combination with the rotisserie. Fit the spit rod into the rotisserie bushing, select the or fan grill function and set the thermostat knob to maximum temperature (**260**°C) and adjust grill intensity by means of the variable grill knob, without exceeding the ¾ stroke as shown in the figure.
Cooking procedures with grill and rotisserie must never last more than 60 minutes.
All cooking procedures with grill + rotisserie must be carried out with the door closed to prevent the knobs and front panel of the appliance from overheating.

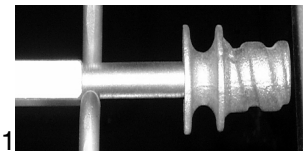
7.2.2 Using the rotisserie in cookers with maxi oven

Fit the supporting frame onto the second runner up from the bottom so that the seat to take the rod projects outside the oven. Place the rod as shown in the diagram (1) and push the frame into the oven until the end of the rod reaches the hole in the rotisserie motor. Now push the rotisserie rod to the left until it reaches the position shown in the diagram (2). To activate this function, turn the knob to (/).

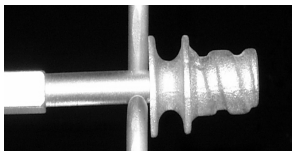
These operations must be carried out with the oven switched off and cold.

When cooking is over, use the tool provided to extract the rod from the hole (3) and remove the frame (4) to bring the rotisserie rod out of the oven cavity.

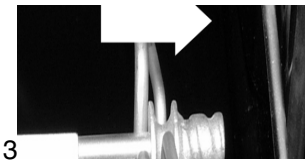




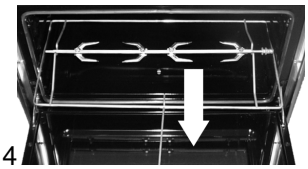
1



2



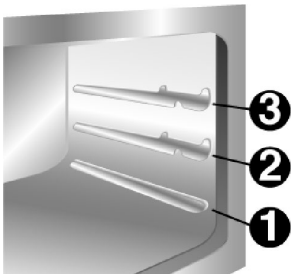
3



4

How to use the grill

Food should be flavoured and basted with oil or melted butter before cooking. An oven dish should be used to contain the sauces. The food should be placed on the oven shelf which is positioned on one of the guides supplied with the different ovens, following the instructions below:



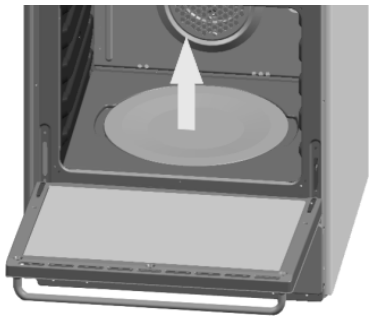
FOOD	GRILLE ON THE SHELF
Flat or thin meat	3
Rolled roast joints	2 – 3
Poultry	2 – 3

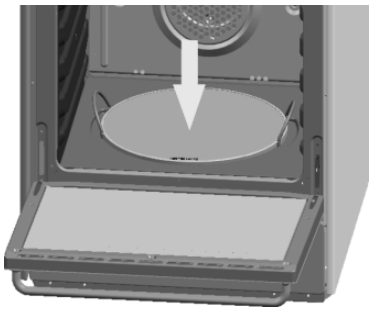
WARNING

- The oven accessories which may come into contact with food are made from materials which conform to the standing directives.
- During and after use the accessible parts of the oven may be very hot, and children must always be kept at a distance.

7.3 Using the pizza function (only on some models)

This appliance Is equipped with a function specially developed for cooking pizza. This function is identified by the symbol on the oven functions knob.
To cook a pizza, proceed as described below.
With the oven cold, remove the round cover from the bottom of the oven (fig. 1) and fit the pizza plate in its place (Fig. 2).

1) 

2) 

Set the oven functions knob on the symbol and the thermostat knob on the symbol and turn the VARIABLE GRILL KNOB to the desired position.
Preheat the oven with these settings for 15 minutes, then place the pizza on the special plate.
It does not normally take more than 3-4 minutes to cook a pizza to perfection, although this time may vary depending on the dough used or individual taste.

7.3.1 Precautions for using the pizza plate

- Always remove the round cover and fit the pizza plate with the oven **off** and **cold.**
- Never use the pizza plate except as described above (for example, never use it on gas or ceramic hobs, or on ovens not designed to take this accessory).
- During use, the appliance becomes very hot; protective gloves should be worn for all operations.
- If you like oil on your pizza, it is best to add it after removal from the oven since oil stains on the pizza plate are unsightly and may reduce its efficiency.

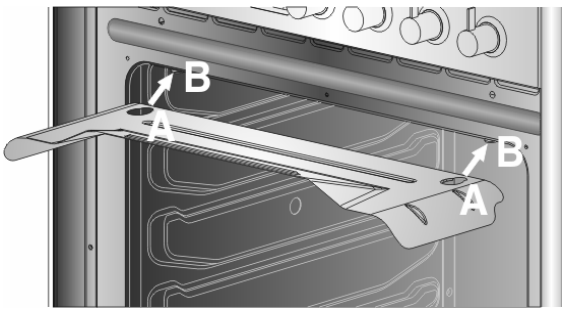
7.4 Storage compartment

A storage compartment, accessible by pulling on the top edge of the door, is located beneath the oven.
Never store inflammable materials such as rags, paper or the like. The compartment is intended only for holding the metal accessories of the range.



The inside of the compartment becomes very hot during operation of the oven: turn off the oven and let it cool down before opening the compartment door.

If your cooker is equipped with knob guard, when cooking using the grill or grill + rotisserie it must be fitted as shown here, fitting the slots "**A**" onto the pins "**B**" in the top of the oven.



8. ELECTRONIC PROGRAMMER (ONLY ON EQUIPPED MODELS)



	LIST OF FUNCTIONS
	MINUTE-COUNTER KEY
	COOKING TIME KEY
	END-OF-COOKING KEY
−	DECREASE TIME KEY
+	INCREASE TIME KEY

8.1 Clock adjustment

When using the oven for the first time, or after a power failure, the display flashes regularly and indicates 0:00. Press the keys and at the same time the keys + or −: each single press changes the time by 1 minute either up or down.

Before setting the programmer activate the desired function and temperature.

8.2 Semiautomatic cooking

Use this setting for automatic oven switch-off at the end of cooking time.
By pressing key , the display lights up, showing 0:00; keep the key pressed and at the same time, press keys − or + to set the cooking time.
Release key to start the programmed cooking time count. The display will now show the right time together with symbols **A** and .



8.3 Automatic cooking

Use this setting to automatically start and stop the oven.
By pressing key , the display lights up showing 0:00; keep the key pressed and at the same time, press keys − or + to set the cooking time.
By pressing key the sum of the right time + cooking time will appear; keep the key pressed and at the same time, press keys − or + to regulate the end of cooking time. Release key to start the programmed count and the display will show the right time together with symbols A and .

After set-up, to see the cooking time remaining, press the key ; to see the end of cooking time press the key . Set-up with incoherent values is logically prevented (e.g. the contrast between a cooking time and a longer period will not be accepted by the programmer).

8.4 End of cooking

When cooking is over, the oven will automatically switch off and, at the same time, an intermittent alarm will sound. After switching off the alarm, the display will once again show the right time together with the symbol, indicating that the oven has returned to manual operation mode.



8.5 Minute Counter

The programmer can also be used as a simple minute counter. By pressing key, the display shows 0:00; keep the key pressed and at the same time press keys − or +. On releasing the key, programmed counting will begin and the display will show the current time and the symbol.

After set-up, to see the remaining time, press the key .
Use as a minute counter does not interrupt functioning of the oven at the end of the programmed time.

8.6 Adjusting alarm volume

The acoustic alarm has three different settings. These can be operated, while the alarm is sounding, by pressing key −.

8.7 Switching off the alarm

The alarm switches off automatically after seven minutes. They can be manually de-activated by pressing the keys and together. **To switch off the appliance, rotate all the knobs to position 0.**

8.8 Cancellation of set data

Once the programme has been set, keep the key of the function to be cancelled pressed, while at the same time 0:00 is reached by means of variation keys − or +. Time cancellation will be considered as end-of-cooking time by the programmer.

8.9 Changing the set data

The cooking data entered can be changed at any time by keeping the function key pressed and at the same time adjusting the keys − or +.

9. AVAILABLE ACCESSORIES

The oven has **4 support** for positioning plates and racks at various heights.



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

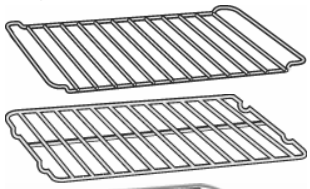


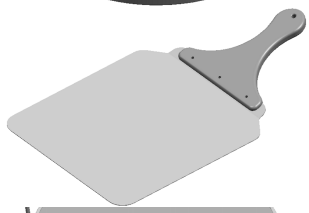
Plate grill: for placing above plate for cooking foods that might drip.

Oven plate: useful for catching fat from foods on the grill above.

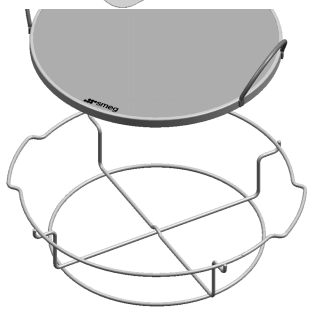
Pizza plate: specially designed for cooking pizza.
For use as described in point “8.4 Using the "pizza" function"



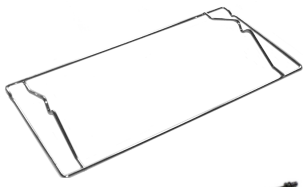
Pizza shovel: a convenient way of putting the pizza on the special plate in the oven.



Pizza plate stand: so that the hot pizza plate does not have to be placed directly on a table or other delicate surfaces.



Spit support (certain models only): to be inserted in the 2nd guides of the oven before using the spit.



Roasting spit (certain models only): useful for cooking chicken, sausages and anything else requiring uniform cooking over the whole surface.



Accessories on Request
You can order the lower base and self-cleaning oven panels through Authorised Assistance Centres.

10. CLEANING AND MAINTENANCE

10.1 Cleaning stainless steel and enamelled versions



To maintain stainless steel in good condition clean it regularly after each use, once it has cooled down.

10.1.1 Ordinary daily cleaning

To clean and preserve the stainless steel surfaces, always use **only** specific products that do not contain abrasives or chlorine-based acids.
How to use: pour the product on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or deerskin.

10.1.2 Food stains or residues



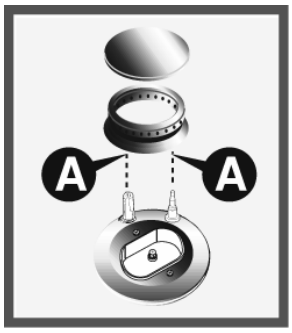
Do not use metallic sponges or sharp scrapers: they will damage the surface.
Use normal non-abrasive products for steel, and a wooden or plastic tool if necessary.
Rinse thoroughly and dry with a soft cloth or deerskin.
Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

10.2 Cleaning of the hob components

10.2.1 Grids

Remove the grids and clean them in warm water with a non-abrasive detergent, taking care to remove any encrustations. Replace them on the hob.
Continuous contact of the grids with the flame can cause the enamel near the hot areas to be altered. This is completely natural and does not compromise the functionality of the component.

10.2.2 Burner caps and flame cap crowns

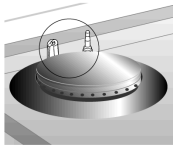


The caps and flame-spreader crowns are extractable to facilitate cleaning. Wash them in hot water with non-abrasive detergent, taking care to remove any encrustations, and wait until they are **perfectly dry**.

WARNING: do not wash these components in the dishwasher.

Replace the flame-spreader crowns, checking that they are positioned in their housing with their respective caps, taking care that flame-spreader holes **A** correspond to the spark plugs and the thermocouples.

10.2.3 The spark plugs and thermocouples



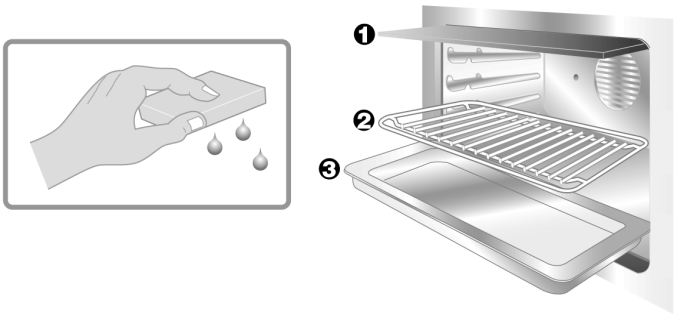
To function properly the spark plugs and thermocouples must always be clean (on the models which are equipped with them). Check them regularly and clean with a damp cloth if necessary. Any dry residues can be removed with a toothpick or a needle.

10.2.4 The burners

The burners can be left to soak in hot water and detergent.

10.3 Cleaning of oven

For best oven upkeep clean regularly after having allowed to cool. Take out all removable parts.



- Clean the oven grill with hot water and non-abrasive detergent. Rinse and dry.
- Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

10.4 Door glass

The door glass should always be kept clean. Use absorbent kitchen paper to clean. In case of tough spots, clean with a damp sponge using regular detergent.

When cleaning, the appliance must be dried thoroughly since detergent and water drips might damage its operation and appearance.

11. EXTRAORDINARY MAINTENANCE

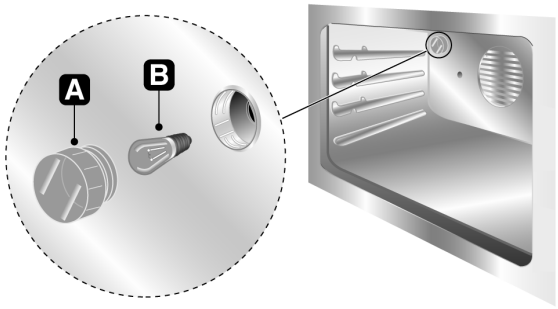
The oven may require extraordinary maintenance or replacement of parts subject to wear such as seals, bulbs, and so on. The following instructions describe how to carry out these minor maintenance operations.



Before any intervention, disconnect the power supply of the device.

11.1 Replacement of light bulb

Remove cover **A** by twisting anticlockwise, replace bulb **B** with another similar bulb (25 W). Refit the cover **A**.

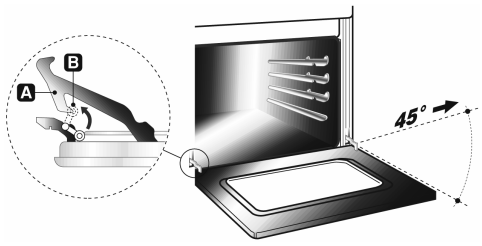




Only use oven bulbs (T 300°C).

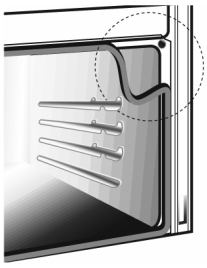
11.2 Removing the door

Hold the door on both sides with both hands near hinges **A** and raise levers **B**. Lift up the door forming an angle of about 45° and remove. To refit, slide the hinges **A** in the grooves, drop the door and release levers **B**.



11.3 Oven door seal

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.



11.4 Lubrication of the taps



In time the taps may be difficult to turn or may be blocked. Clean them inside and replace the lubrication grease. **This operation should be carried out by a specialised technician.**