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



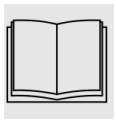
*INSTRUCTIONS FOR THE INSTALLER: these are for the **qualified technician** who must carry out a suitable check of the gas system, install the appliance, set it functioning and carry out an inspection test.*



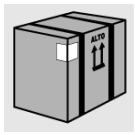
INSTRUCTIONS FOR THE USER: these contain user advice, description of the commands and the correct procedures for cleaning and maintenance of the appliance.

Introduction

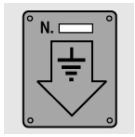
1. INSTRUCTIONS FOR SAFE AND PROPER USE



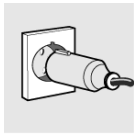
THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE AND THEREFORE MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE COOKER. WE ADVISE READING THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE COOKER. ALSO KEEP THE SERIES OF NOZZLES SUPPLIED. INSTALLATION 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.



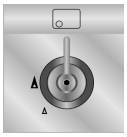
IT IS COMPULSORY THAT THE APPLIANCE BE GROUNDED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES.



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.



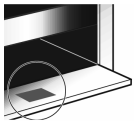
IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE APPLIANCE, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.
NEVER ATTEMPT TO REPAIR THE APPLIANCE.



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.



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.

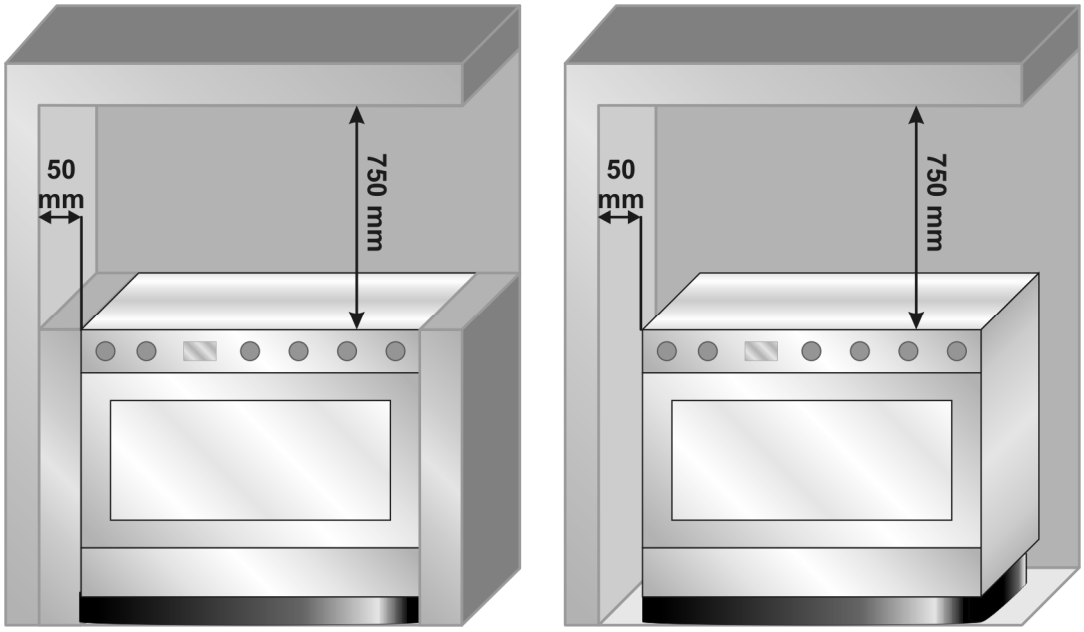


The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spares.

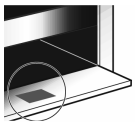
2. INSTALLATION OF THE APPLIANCE



*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.*
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.



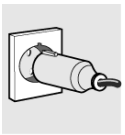
2.1 Electrical connection



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.



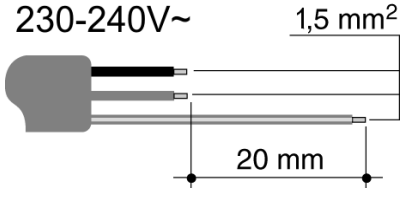
If the appliance is connected to the supply by means of a fixed connection, install a multipolar cut-out device on the line, with contact opening distance equal to or greater than **3 mm**, located near the appliance and in an easily reachable position.



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 230-240V~:** use a three-pole H05RR-F or H05V2V2-F cable having a cross section 3 x 1.5 mm^2.*



2.1.1 Ventilation requirements

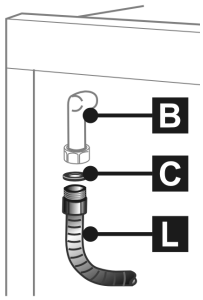
The appliance may only be installed in a permanently ventilated room as specified by the relevant regulations. The air flow into the room where the appliance is installed must be sufficient for proper gas combustion and room ventilation. The air vent, protected by gratings, must be of suitable size (see relevant regulations) and located so that they cannot be even partially obstructed.
The kitchen must be kept properly ventilated to disperse the heat and humidity produced by cooking processes: in particular, a window should be opened or the speed of any fans increased after prolonged use.

2.1.2 Combustion gas discharge

Combustion gases may be discharged by means of hoods connected to a natural draught chimney or a fan extraction system. An efficient extraction system requires precise planning by an authorised specialist and must comply with the distances and positions indicated by the regulations. After installation, the specialist must issue a certificate of compliance.

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

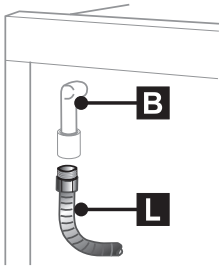
FOR THE GAS CONNECTION, SEE THE TYPE OF APPLIANCE SUPPLY TUBE



- **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

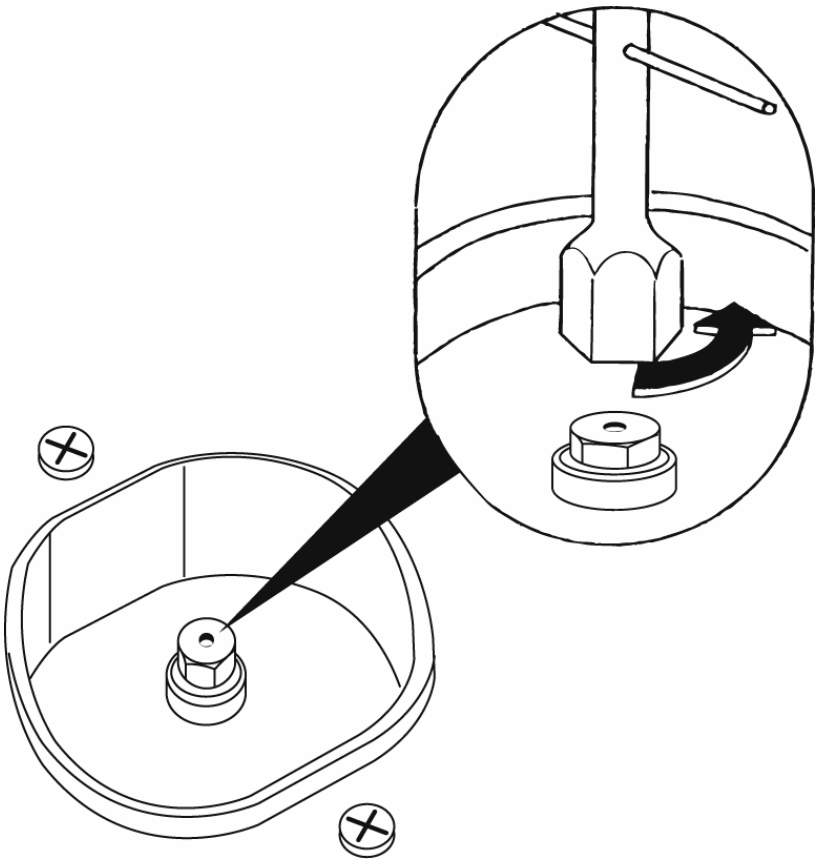
Before performing any cleaning or maintenance work, disconnect the appliance from the mains.

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.



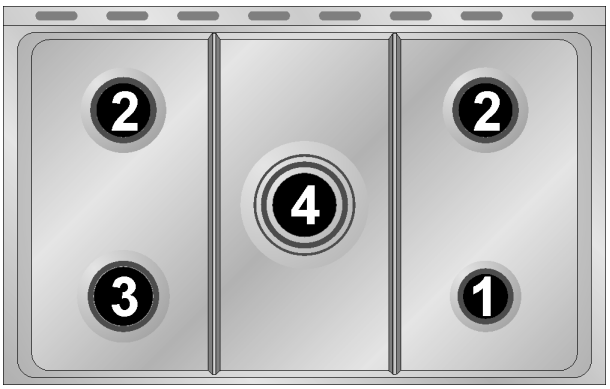
3.2 Burner and nozzle characteristics table

Burner	Rated heating capacity (kW)	LPG – G30/G31 28/37 mbar				
		Nozzle diameter 1/100 mm	By-pass mm 1/100	Reduced flowrate (W)	Flowrate g/h G30	Flowrate g/h G31
Auxiliary	1.0	50	30	350	73	71
Semi rapid	1.75	65	33	450	127	125
Rapid	2.3	75	45	800	167	164
Rapid *	2.5	79	45	800	182	179
Triple crown	3.5	94	65	1500	254	250
Oven	3.2	87	48	850	233	229
Maxi oven	4.6	106	59	1200	378	371
Grill	3.7	95	//	//	268	264

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	1.75	97	450
Rapid	2.3	103	800
Rapid *	2.5	108	800
Triple crown	3.5	140	1500
Oven	3.2	130	850
Maxi oven	4.6	155	1200
Grill	3.7	145	//

** Nozzle supplied only on some models*

3.3 Arrangement of the burners on the hob



BURNERS

1 Auxiliary
2 Semi rapid
3 Rapid
4 Triple crown

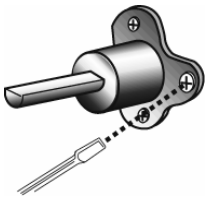
4. FINAL OPERATIONS

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 ▵. 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.



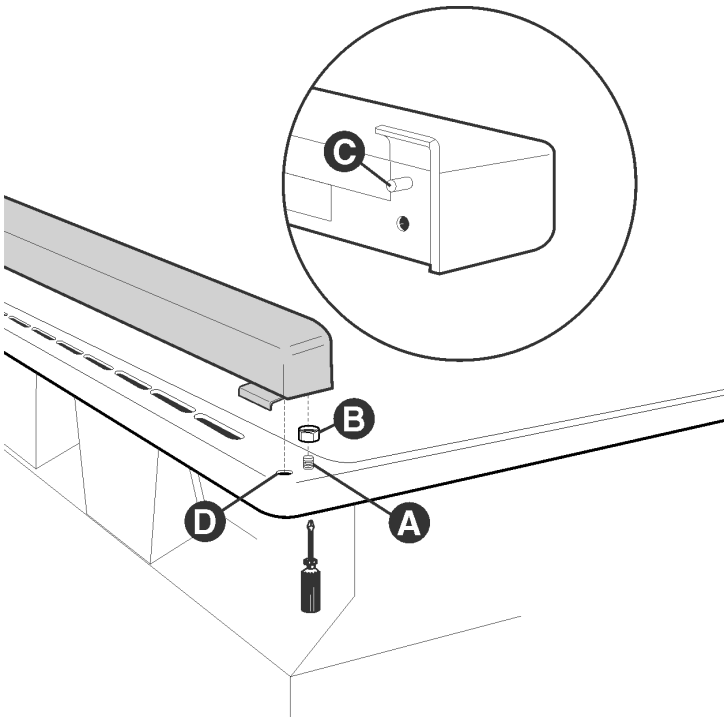
For models with valves, keep the knob at minimum level for about 1 minute to keep the flame lit and to activate the safety device.

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

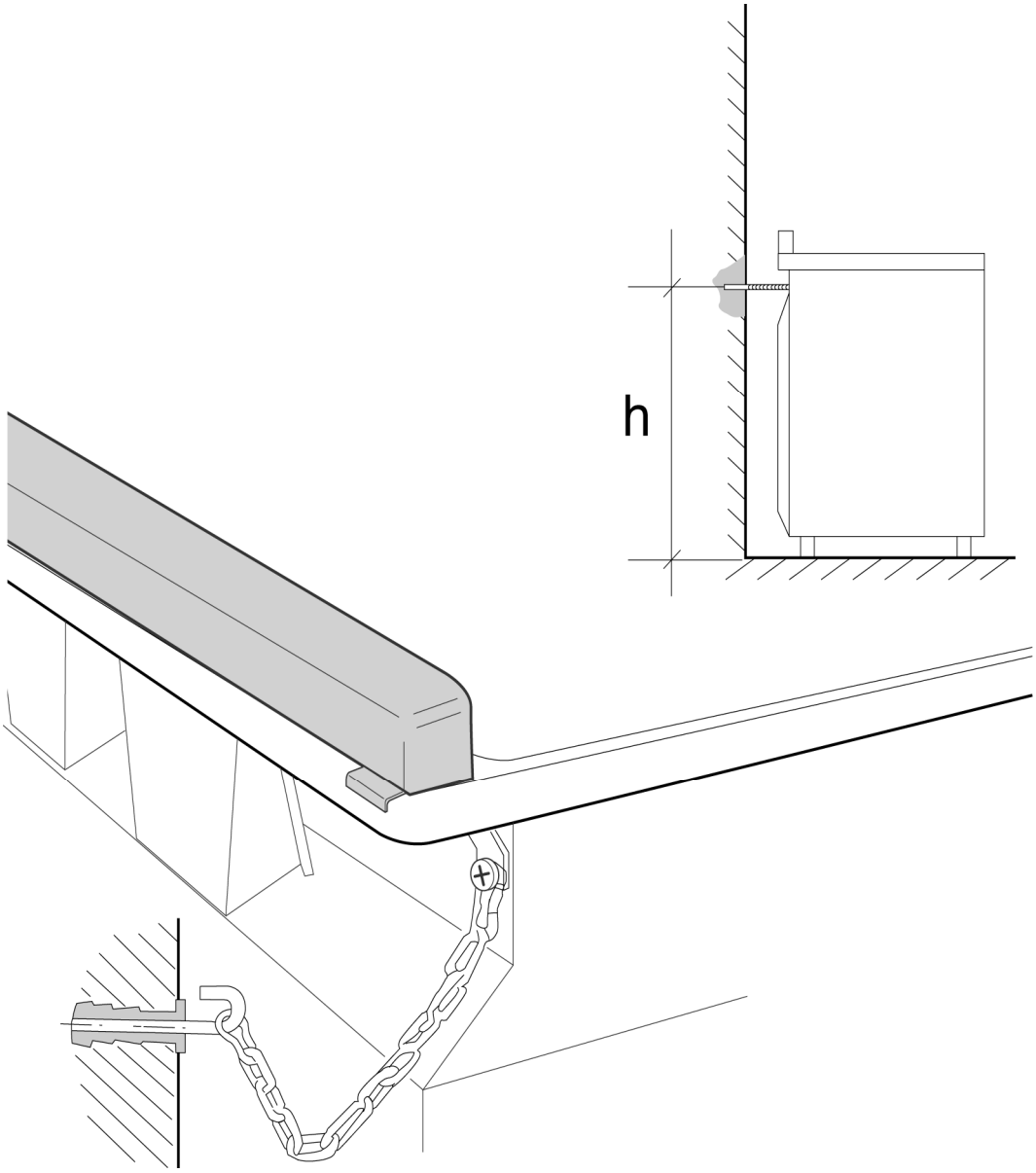
4.3 Mounting the rear top skirtboard (where applicable)

- 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.

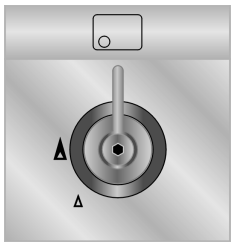
If the cooker is equipped with an electronic programmer, before using the oven make sure that the symbol ; appears on the display. See paragraph "8.1 Clock adjustment".

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

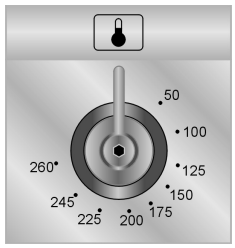
HOB BURNER COMMAND KNOB

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



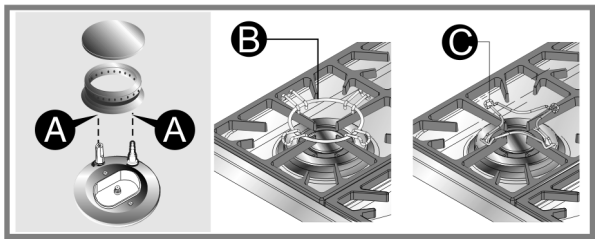
Each of the functions listed below can be used (except the oven light and the small grill) only together with the correct temperature thermostat regulation as described on page 12 of this manual.

- OVEN LIGHT
- UPPER AND LOWER HEATING ELEMENT
- GRILL ELEMENT
- GRILL ELEMENT + VENTILATION
- LOWER HEATING ELEMENT + VENTILATION
- VENTILATED HEATING ELEMENT + VENTILATION

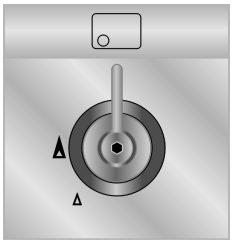
6. USE OF THE HOB

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.

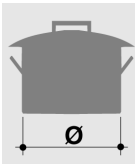
6.2 Practical advice for using the hob burners

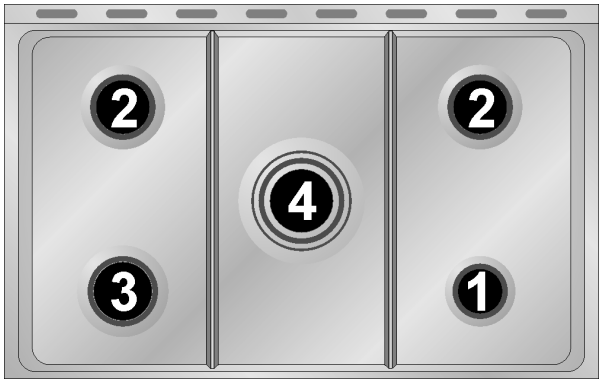




For better use of the burners and lower gas consumption, use covered vessel that are proportional in size to the burner to prevent the flame from licking the sides (see paragraph "6.3 Diameter of the vessels to be used on each burner"). When water reaches the boiling point, lower the flame so that it 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 - 22
3	Rapid	18 - 24
4	Triple crown	18 - 26

7. USE OF THE OVEN

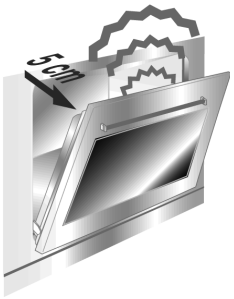
For the models with electronic programmer, before using the oven make sure that the display shows the symbol .

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.

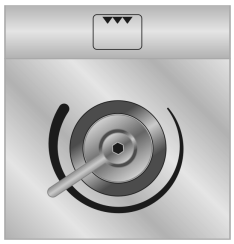
To prevent problems caused by steam in the oven, open the door in two stages: half open (5 cm approx.) for 4-5 seconds and then fully open. To access food, always leave the door open as short a time as possible to prevent the temperature in the oven from falling and ruining the food.



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



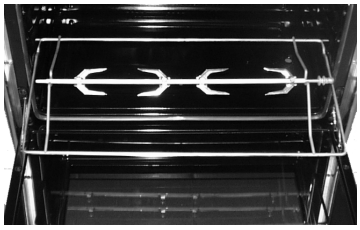
Both the static and the fan grill functions can be used for cooking in combination with the rotisserie. Fit the spit rod into the rotisserie bushing, select the or fan grill function and set the thermostat knob to maximum temperature (**260**°C) and adjust grill intensity by means of the variable grill knob 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.

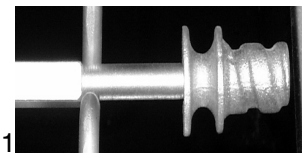
7.2.2 Using the rotisserie in cookers with maxi oven

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 (/).

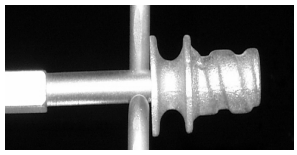
These operations must be carried out with the oven switched off and cold.

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.

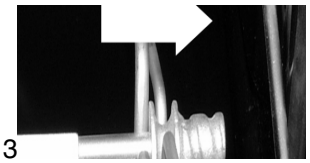




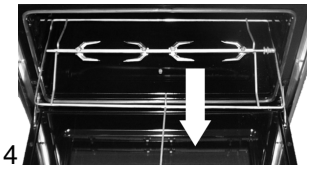
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2



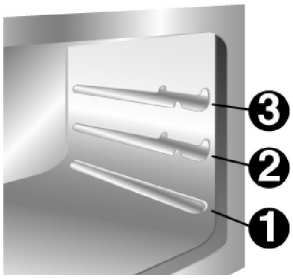
3



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 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 operationof the oven: turn off the oven and let it cool down before opening the compartment door.

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

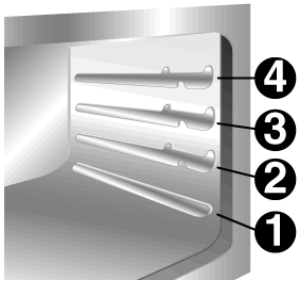
Once the programme has been set, keep the key of the function to be cancelled pressed, while at the same time 0:00 is reached by means of variation keys − or +. Time cancellation will be considered as end-of-cooking time by the programmer.

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.

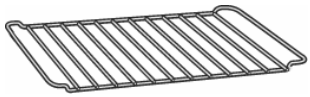
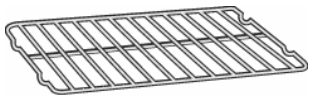
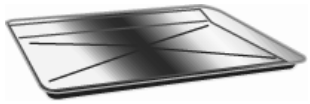


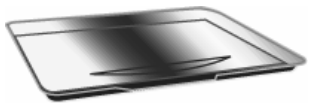
Plate grill: for placing above plate for cooking foods that might drip.



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



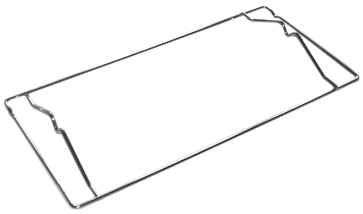
Pastry plate: for baking cakes, pizza and oven desserts.



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



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



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



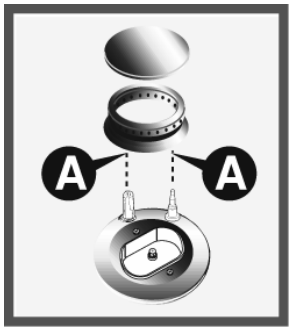
Do not use metallic sponges or sharp scrapers: they will damage the surface.
Use normal non-abrasive products for steel, and a wooden or plastic tool if necessary.
Rinse thoroughly and dry with a soft cloth or deerskin.
Do not allow residues of sugary foods (such as jam) to set inside the oven. If left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

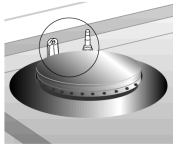


The caps and flame-spreader crowns are extractable to facilitate cleaning. Wash them in hot water with non-abrasive detergent, taking care to remove any encrustations, and wait until they are **perfectly dry**.

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



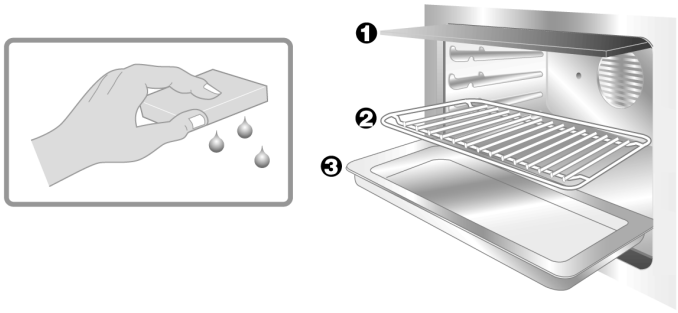
To function properly the spark plugs and thermocouples must always be clean (on the models which are equipped with them). Check them regularly and clean with a damp cloth if necessary. Any dry residues can be removed with a toothpick or a needle.

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.
- Clean the internal walls of the oven with a soft ammoniac-soaked cloth. Rinse and dry. If there are still stains or drops, place a damp ammoniac-soaked cloth on the bottom of the oven, close the door and after a few hours wash the oven with hot water and liquid 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

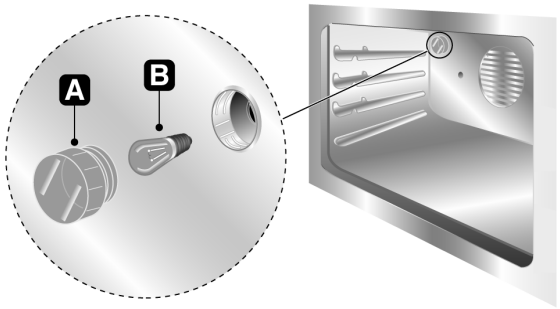
The oven may require extraordinary maintenance or replacement of parts subject to wear such as seals, bulbs, and so on. The following instructions describe how to carry out these minor maintenance operations.



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**.

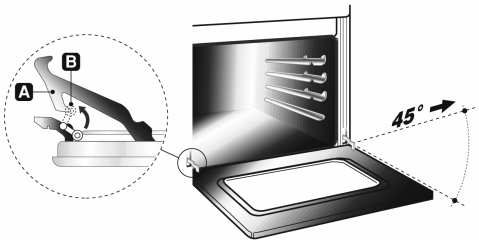




Only use oven bulbs (T 300°C).

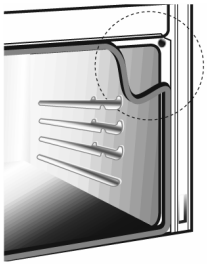
11.2 Removing the door

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.**