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IT

Italiano

## Istruzioni per l'uso CUCINA E FORNO

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GB

English

## Operating Instructions COOKER AND OVEN

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PT

Português

## Instruções para a utilização FOGÃO E FORNO

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FR

Français

## Mode d'emploi CUISINIÈRE ET FOUR

### Sommaire

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عربي

**ATTENZIONE:** Questo apparecchio e le sue parti accessibili diventano molto caldi durante l'uso. Bisogna fare attenzione ed evitare di toccare gli elementi riscaldanti. Tenere lontani i bambini inferiori agli 8 anni se non continuamente sorvegliati.

Il presente apparecchio può essere utilizzato dai bambini a partire dagli 8 anni e da persone con ridotte capacità fisiche, sensoriali o mentali oppure con mancanza di esperienza e di conoscenza se si trovano sotto adeguata sorveglianza oppure se sono stati istruiti circa l'uso dell'apparecchio in modo sicuro e se si rendono conto dei pericoli correlati. I bambini non devono giocare con l'apparecchio. Le operazioni di pulizia e di manutenzione non devono essere effettuate dai bambini senza sorveglianza."

**ATTENZIONE:** Lasciare un fornello incustodito con grassi e olii può essere pericoloso e può provocare un incendio. Non bisogna MAI tentare di spegnere una fiamma/incendio con acqua, bensì bisogna spegnere l'apparecchio e coprire la fiamma per esempio con un coperchio o con una coperta ignifuga."

Non utilizzare prodotti abrasivi né spatole di metallo taglienti per pulire lo sportello in vetro del forno in quanto potrebbero graffiare la superficie, provocando, così, la frantumazione del vetro.

Le superfici interne del cassetto (se presente) possono diventare calde.

Non utilizzare prodotti abrasivi né spatole di metallo taglienti per pulire lo sportello in vetro del forno in quanto potrebbero graffiare la superficie, provocando, così, la frantumazione del vetro.

Le superfici interne del cassetto (se presente) possono diventare calde.

Non utilizzare mai pulitori a vapore o ad alta pressione per la pulizia dell'apparecchio.

Eliminare eventuali liquidi presenti sul coperchio prima di aprirlo. Non chiudere il coperchio in vetro (se presente) con i bruciatori gas o la piastra elettrica ancora caldi.

**ATTENZIONE:** Assicurarsi che l'apparecchio sia spento prima di sostituire la lampada per evitare la possibilità di scosse elettriche.

**ATTENZIONE:** l'uso di protezioni del piano inappropriate può causare incidenti.

Qualora il cavo di alimentazione sia danneggiato, dovrà essere sostituito con un cavo speciale oppure da un gruppo disponibile dal produttore o dal suo agente di servizio.

**ATTENZIONE:** Il processo di cottura deve essere supervisionato. Un breve processo di cottura deve essere supervisionato in modo continuo.

Call Center Whirlpool Italia Srl:

Numero unico nazionale 02.20.30.\*

\*Al costo di una chiamata a rete fissa secondo il piano tariffario previsto dal proprio operatore.

**WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.

Children less than 8 years of age shall be kept away unless continuously supervised. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

**WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.

**NEVER** try to extinguish fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

The internal surfaces of the compartment (where present) may become hot.

Never use steam cleaners or pressure cleaners on the appliance.

Remove any liquid from the lid before opening it

Do not close the glass cover (if present) when the gas burners or electric hotplates are still hot.

**WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

**CAUTION:** the use of inappropriate hob guards can cause accidents.

! When you place the rack inside, make sure that the stop is directed upwards and in the back of the cavity .

If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.

**CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

## **FR** ATTENTION

**ATTENTION :** cet appareil ainsi que ses parties accessibles deviennent très chauds pendant leur fonctionnement. Il faut faire attention de ne pas toucher les éléments chauffants.

Ne laisser s'approcher les enfants de moins de 8 ans à moins qu'ils ne soient sous surveillance constante.

Le présent appareil peut être utilisé par des enfants de plus de 8 ans et par des personnes présentant des capacités physiques, sensorielles ou mentales réduites ou n'ayant pas l'expérience ou les connaissances nécessaires, à condition qu'ils soient sous bonne surveillance ou qu'ils aient reçu les instructions nécessaires pour une utilisation de

l'appareil en toute sécurité et à condition qu'ils se rendent compte des dangers encourus. Les enfants ne doivent pas jouer avec l'appareil. Les opérations de nettoyage et d'entretien ne doivent pas être effectuées par des enfants non surveillés.

**ATTENTION :** laisser un récipient de cuisson contenant de l'huile ou de la graisse sur le foyer est dangereux et risque d'entraîner un incendie.

Il ne faut JAMAIS essayer d'éteindre une flamme ou un incendie avec de l'eau ! Il faut éteindre l'appareil et couvrir la flamme avec un couvercle, par exemple, ou avec une couverture anti-feu.

Ne pas utiliser de produits abrasifs ni de spatules métalliques coupantes pour nettoyer la porte du four en verre, sous peine d'effrayer la surface et de briser le verre.

Les surfaces intérieures du tiroir (s'il y en a un) peuvent devenir chaudes.

Ne jamais nettoyer l'appareil avec des nettoyeurs vapeur ou haute pression.

Essuyer tout liquide pouvant se trouver sur le couvercle avant de l'ouvrir. Ne pas abaisser le couvercle en verre (s'il y en a un) tant que les brûleurs gaz ou la plaque électrique sont chauds.

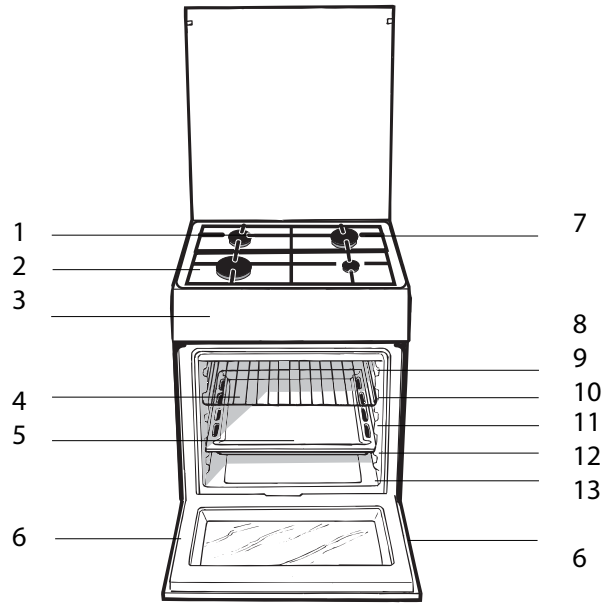
**ATTENTION :** s'assurer que l'appareil est éteint avant de procéder au remplacement de l'ampoule, afin d'éviter tout risque d'électrocution.

**ATTENTION :** l'utilisation de protections de table inappropriées peut causer des incendies.

! Lors de l'introduction de la grille, s'assurer que l'arrêt est bien tourné vers le haut et se trouve dans la partie arrière de l'enceinte.

En cas de dommage du cordon d'alimentation, vous devez le remplacer par un cordon ou un assemblage spécial disponible auprès du fabricant ou de son agent de service agréé.

**MISE EN GARDE :** Le processus de cuisson doit être supervisé. Une cuisson de courte durée doit être surveillée en permanence.



**IT**

### Descrizione dell'apparecchio Vista d'insieme

1. Bruciatore a gas
2. Griglia del piano di lavoro
3. Pannello di controllo
4. Ripiano GRIGLIA
5. Ripiano LECCARDA
6. Piedino di regolazione
7. Piano di contenimento eventuali trabocchi
8. GUIDE di scorrimento dei ripiani
9. posizione 5
10. posizione 4
11. posizione 3
12. posizione 2
13. posizione 1

**FR**

### Description de l'appareil Vue d'ensemble

1. Brûleur à gaz
2. Grille du plan de cuisson
3. Tableau de bord
4. Support GRILLE
5. Support LECHEFRITE
6. Pied de réglage
7. Plateau du plan de cuisson
8. GLISSIERES de coulissement
9. niveau 5
10. niveau 4
11. niveau 3
12. niveau 2
13. niveau 1

**GB**

### Description of the appliance Overall view

1. Hob burner
2. Hob Grid
3. Control panel
4. Sliding grill rack
5. DRIPPING pan
6. Adjustable foot
7. Containment surface for spills
8. GUIDE RAILS for the sliding racks
9. position 5
10. position 4
11. position 3
12. position 2
13. position 1

**PT**

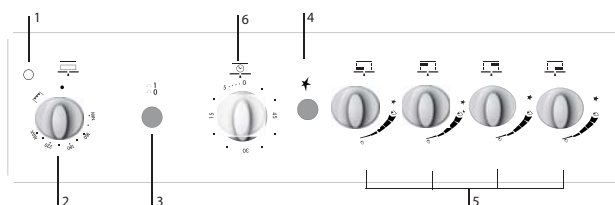
### Descrição do aparelho Vista de conjunto

1. Queimador a gás
2. Grade do plano de trabalho
3. Painei de comandos
4. Prateleira GRADE
5. Prateleira BANDEJA PINGADEIRA
6. Pé de regulação
7. Plano de retenção dos eventuais vazamentos
8. GUIAS de deslizamento das prateleiras
9. Posição 5
10. Posição 4
11. Posição 3
12. Posição 2
13. Posição 1

**عربي**

### نظرة عامة

- 1 لوحة التحكم
- 2 سطح لتجميع التنقيط
- 3 شبكة رف التسخين
- 4 رف الشواية
- 5 رف صينية التنقيط
- 6 أرجل قابلة للمعايرة
- 7 محارق الغاز
- 8 مسارات التوجيه
- 9 الوضع 5
- 10 الوضع 4
- 11 الوضع 3
- 12 الوضع 2
- 13 الوضع 1



**IT**

## Descrizione dell'apparecchio Pannello di controllo

1. Spia grill
2. Manopola del forno e del grill
3. Pulsante per accensione della luce/girarrosto\*
4. Accensione elettronica dei bruciatori del piano
5. Manopole dei bruciatori a gas del piano di cottura
6. Manopola Contaminuti

\*Solo alcuni modelli

**FR**

## Description de l'appareil Tableau de bord

1. Voyant lumineux FOUR/GRILL
2. Manette FOUR - GRILL
3. Bouton ECLAIRAGE/TOURNEBROCHE\*
4. Bouton ALLUMAGE des bruleurs
5. Manette BRULEURS
6. Manette du MINUTEUR

\*N'existe que sur certains modèles

**GB**

## Description of the appliance Control panel

1. GRILL indicator light
2. OVEN and GRILL knob
3. OVEN LIGHT/SPITROAST\* ignition button
4. HOB BURNERS ignition button
5. Hob BURNER control knob
6. TIMER knob

\*Available only on certain models

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- لوحة التحكم
1. المؤشر الضوئي GRILL
  2. ومقبض الباب شوابة OVEN
  3. \* زر الإشعال سيخ الشواء ضوء OVEN/
  4. الشعلات زر الإشعال HOB
  5. تحكم الموقد Hob مقبض الباب
  6. مقبض TIMER

\* متوفر في طرازات معينة فقط

**PT**

## Descrição do aparelho Painel de comandos

1. Indicador de funcionamento termostato
2. Manípulo do forno
3. Manípulo luz do forno\*
4. Acendedor electrónico dos queimadores do plano
5. Botão luz do forno e rotisserie
6. Manípulo conta-minutos

\* Presente apenas em alguns modelos.

! Before operating your new appliance please read this instruction booklet carefully. It contains important information concerning the safe installation and operation of the appliance.

! Please keep these operating instructions for future reference. Make sure that the instructions are kept with the appliance if it is sold, given away or moved.

! The appliance must be installed by a qualified professional according to the instructions provided.

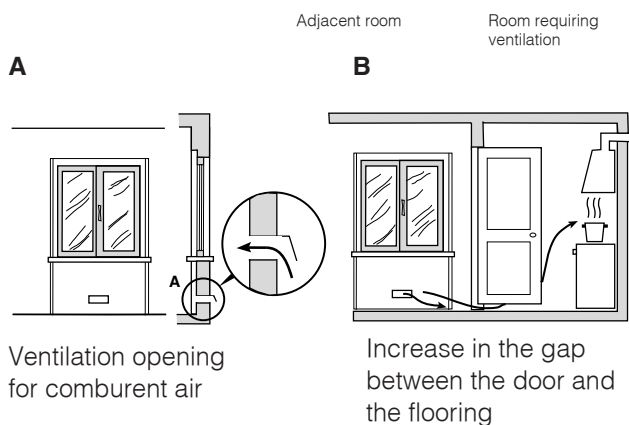
! Any necessary adjustment or maintenance must be performed after the cooker has been disconnected from the electricity supply.

## Room ventilation

The appliance may only be installed in permanently-ventilated rooms, according to current national legislation. The room in which the appliance is installed must be ventilated adequately so as to provide as much air as is needed by the normal gas combustion process (the flow of air must not be lower than 2 m<sup>3</sup>/h per kW of installed power).

The air inlets, protected by grilles, should have a duct with an inner cross section of at least 100 cm<sup>2</sup> and should be positioned so that they are not liable to even partial obstruction (see figure A).

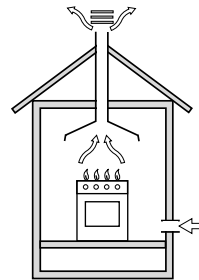
These inlets should be enlarged by 100% - with a minimum of 200 cm<sup>2</sup> - whenever the surface of the hob is not equipped with a flame failure safety device. When the flow of air is provided in an indirect manner from adjacent rooms (see figure B), provided that these are not communal parts of a building, areas with increased fire hazards or bedrooms, the inlets should be fitted with a ventilation duct leading outside as described above.



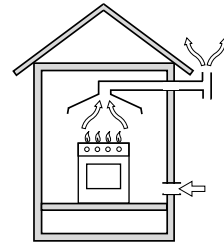
! After prolonged use of the appliance, it is advisable to open a window or increase the speed of any fans used.

## Disposing of combustion fumes

The disposal of combustion fumes should be guaranteed using a hood connected to a safe and efficient natural suction chimney, or using an electric fan that begins to operate automatically every time the appliance is switched on (see figure).



Fumes channelled straight outside



Fumes channelled through a chimney or a branched flue system (reserved for cooking appliances)

! The liquefied petroleum gases are heavier than air and collect by the floor, therefore all rooms containing LPG cylinders must have openings leading outside so that any leaked gas can escape easily.

LPG cylinders, therefore, whether partially or completely full, must not be installed or stored in rooms or storage areas that are below ground level (cellars, etc.). Only the cylinder being used should be stored in the room; this should also be kept well away from sources of heat (ovens, chimneys, stoves) that may cause the temperature of the cylinder to rise above 50°C.

## Positioning and levelling

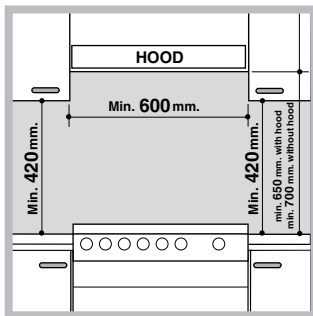
! It is possible to install the appliance alongside cupboards whose height does not exceed that of the hob surface.

! Make sure that the wall in contact with the back of the appliance is made from a non-flammable, heat-resistant material (T 90°C).

To install the appliance correctly:

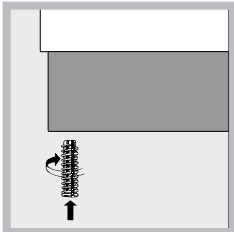
- Place it in the kitchen, dining room or the bed-sit (not in the bathroom).
- If the top of the hob is higher than the cupboards, the appliance must be installed at least 600 mm away from them.
- If the cooker is installed underneath a wall cabinet, there must be a minimum distance of 420 mm between this cabinet and the top of the hob. This distance should be increased to 700 mm if the wall cabinets are flammable (see figure).



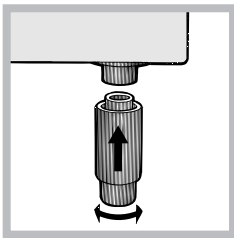


- Do not position blinds behind the cooker or less than 600 mm away from its sides.
- Any hoods must be installed according to the instructions listed in the relevant operating manual.

### Levelling



If it is necessary to level the appliance, screw the adjustable feet into the places provided on each corner of the base of the cooker (see figure).



The legs\* fit into the slots on the underside of the base of the cooker.

**The appliance must not be installed behind a decorative door in order to avoid overheating**

### Electrical connection

Install a standardised plug corresponding to the load indicated on the appliance data plate (see **Technical data table**).

The appliance must be directly connected to the mains using an omnipolar circuit-breaker with a minimum contact opening of 3 mm installed between the appliance and the mains. The circuit-breaker must be suitable for the charge indicated and must comply with NFC 15-100 regulations (the earthing wire must not be interrupted by the circuit-breaker). The supply cable must be positioned so that it does not come into contact with temperatures higher than 50°C at any point.

Before connecting the appliance to the power supply, make sure that:

- The appliance is earthed and the plug is compliant with the law.
- The socket can withstand the maximum power of the appliance, which is indicated by the data plate.
- The voltage is in the range between the values indicated on the data plate.
- The socket is compatible with the plug of the appliance. If the socket is incompatible with the plug, ask an authorised technician to replace it. Do not use extension cords or multiple sockets.

**!** Once the appliance has been installed, the power supply cable and the electrical socket must be easily accessible.

**!** The cable must not be bent or compressed.

**!** The cable must be checked regularly and replaced by authorised technicians only.

**! The manufacturer declines any liability should these safety measures not be observed.**

### Gas connection

Connection to the gas network or to the gas cylinder may be carried out using a flexible rubber or steel hose, in accordance with current national legislation and after making sure that the appliance is suited to the type of gas with which it will be supplied (see the rating sticker on the cover: if this is not the case **see below**). When using liquid gas from a cylinder, install a pressure regulator which complies with current national regulations. To make connection easier, the gas supply may be turned sideways\*: reverse the position of the hose holder with that of the cap and replace the gasket that is supplied with the appliance.

**!** Check that the pressure of the gas supply is consistent with the values indicated in the Table of burner and nozzle specifications (see below). This will ensure the safe operation and durability of your appliance while maintaining efficient energy consumption.

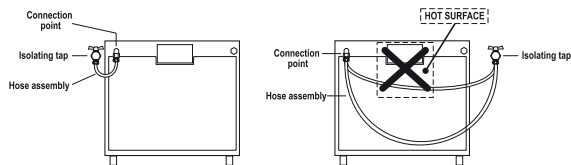
### Gas connection using a flexible rubber hose

Make sure that the hose complies with current national legislation. The internal diameter of the hose must measure: 8 mm for liquid gas supply; 13 mm for methane gas supply.

Once the connection has been performed, make sure that the hose:

- Does not come into contact with any parts that reach temperatures of over 50°C.
- Is not subject to any pulling or twisting forces and that it is not kinked or bent.
- Does not come into contact with blades, sharp corners or moving parts and that it is not compressed.
- Is easy to inspect along its whole length so that its condition may be checked.
- Is shorter than 1500 mm.
- Fits firmly into place at both ends, where it will be fixed using clamps that comply with current regulations.

\* Only available in certain models



! If one or more of these conditions is not fulfilled or if the cooker must be installed according to the conditions listed for class 2 - subclass 1 appliances (installed between two cupboards), the flexible steel hose must be used instead (see below).

### Connecting a flexible jointless stainless steel pipe to a threaded attachment

Make sure that the hose and gaskets comply with current national legislation.

To begin using the hose, remove the hose holder on the appliance (the gas supply inlet on the appliance is a cylindrical threaded 1/2 gas male attachment).

! Perform the connection in such a way that the hose length does not exceed a maximum of 2 metres, making sure that the hose is not compressed and does not come into contact with moving parts.

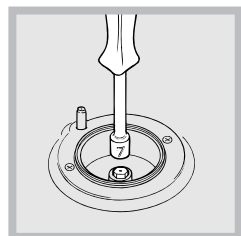
### Checking the tightness of the connection

When the installation process is complete, check the hose fittings for leaks using a soapy solution. Never use a flame.

### Adapting to different types of gas

It is possible to adapt the appliance to a type of gas other than the default type (this is indicated on the rating label on the cover).

#### Adapting the hob



Replacing the nozzles for the hob burners:

1. Remove the hob grids and slide the burners off their seats.
2. Unscrew the nozzles using a 7 mm socket spanner (see figure), and replace them with nozzles suited to the new type of gas (see

table).

3. Replace all the components by following the above instructions in reverse.

Adjusting the hob burners' minimum setting:

1. Turn the tap to the minimum position.
2. Remove the knob and adjust the regulatory screw, which is positioned inside or next to the tap pin, until the flame is small but steady.

! If the appliance is connected to a liquid gas supply, the regulatory screw must be fastened as tightly as possible.

3. While the burner is alight, quickly change the position of the knob from minimum to maximum and vice versa several times, checking that the flame is not extinguished.

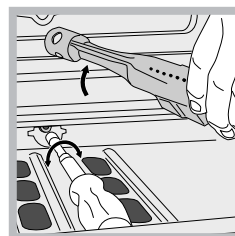
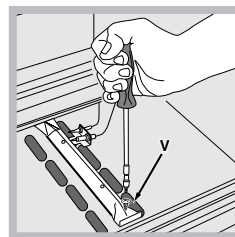
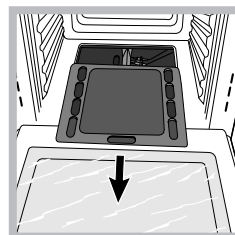
! The hob burners do not require primary air adjustment.

### Adapting the oven

Replacing the oven burner nozzle:

1. Open the oven door fully
2. Pull out the sliding oven bottom (see diagram).
3. Remove the oven burner after unscrewing the screws V (see figure).
4. Unscrew the nozzle using a special nozzle socket spanner (see figure) or with a 7 mm socket spanner, and replace it with a new nozzle that is suited to the new type of gas (see Burner and nozzle specifications table).

### Adjusting the gas oven burner's minimum setting



1. Light the burner (see Start-up and Use).
2. Turn the knob to the minimum position (MIN) after it has been in the maximum position (MAX) for approximately 10 minutes.
3. Remove the knob.
4. Tighten or loosen the adjustment screws on the outside of the thermostat pin (see figure) until the flame is small but steady.  
! If the appliance is connected to liquid gas, the regulation screw must be fastened as tightly as possible.

5. Turn the knob from the MAX position to the MIN position quickly or open and shut the oven door, making sure that the burner is not extinguished.

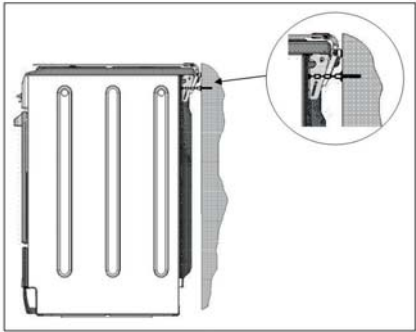
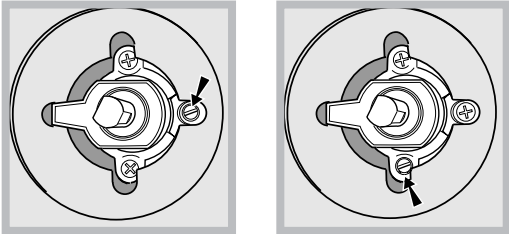
! Be careful of the spark plug wires and the thermocouple

tubes.

! After adjusting the appliance so it may be used with a different type of gas, replace the old rating label with a new one that corresponds to the new type of gas (these labels are available from Authorised Technical Assistance Centres).



! Should the gas pressure used be different (or vary slightly) from the recommended pressure, a suitable pressure regulator must be fitted to the inlet hose in accordance with current national regulations relating to “regulators for channelled gas”.





**Safety Chain**

! In order to prevent accidental tipping of the appliance, for example by a child climbing onto the oven door, the supplied safety chain **MUST** be installed!

The cooker is fitted with a safety chain to be fixed by means of a screw (not supplied with the cooker) to the wall behind the appliance, at the same height as the chain is attached to the appliance.

Choose the screw and the screw anchor according to the type of material of the wall behind the appliance. If the head of the screw has a diameter smaller than 9mm, a washer should be used. Concrete wall requires the screw of at least 8mm of diameter, and 60mm of length.

Ensure that the chain is fixed to the rear wall of the cooker and to the wall, as shown in figure, so that after installation it is tensioned and parallel to the ground level.

TECHNICAL DATA	
Oven Dimensions HxWxD	31x43,5x43,5 cm
Volume	58 l
Useful measurements relating to the oven compartment	width 46 cm depth 42 cm height 8,5 cm
Voltage and frequency	see data plate*
Burners	may be adapted for use with any type of gas shown on the data plate.
<div> </div>	
<div>ENERGY LABEL and ECODESIGN</div> <div>ECODESIGN Directive 2009/125/EC</div>	

Burners adattabili a tutti i tipi di gas indicati nella targhetta caratteristiche situata all'interno della ribaltina oppure, una volta aperto il cassetto scaldavivande, sulla parete interna sinistra.

## Table of burner and nozzle specifications

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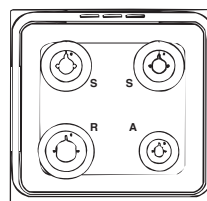
Table				liquid Gas				Natural Gas	
Burner	Diameter (mm)	Thermal Power kW (p.c.s.*)		By-Pass 1/100 (mm)	Nozzle 1/100 (mm)	Flow* g/h		Nozzle 1/100 (mm)	Flow* l/h
		Nominal	Reduced			***	**		
Fast (Large)(R)	100	3.00	0.70	41	87	218	214	128	286
Ultrarapid (Large)(UR)	100	3.30	0.70	41	90	240	238	135	314
Semi Fast (Medium)(S)	75	1.90	0.40	30	69	138	136	104	181
Auxiliary (Small)(A)	51	1.00	0.40	30	50	73	71	78	95
Oven	-	2.60	1.00	52	78	189	186	119	248
Supply Pressures	Nominal (mbar)					28-30	37	20	
	Minimum (mbar)					20	25	17	
	Maximum (mbar)					35	45	25	

\* At 15°C and 1013 mbar - dry gas

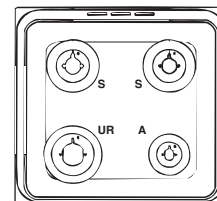
\*\* Propane P.C.S. = 50.37 MJ/Kg

\*\*\* Butane P.C.S. = 49.47 MJ/Kg

Natural P.C.S. = 37.78 MJ/m<sup>3</sup>



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# Start-up and use




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## Using the hob

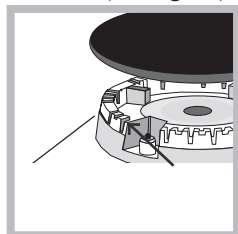
### Lighting the burners


For each BURNER knob there is a complete ring showing the strength of the flame for the relevant burner.

To light one of the burners on the hob:

1. Bring a flame or gas lighter close to the burner.
2. Press the BURNER knob and turn it in an anticlockwise direction so that it is pointing to the maximum flame setting .
3. Adjust the intensity of the flame to the desired level by turning the BURNER knob in an anticlockwise direction. This may be the minimum setting , the maximum setting  or any position in between the two.

If the appliance is fitted with an electronic lighting device\* (see figure), press the ignition button, marked




with the symbol , then hold the BURNER knob down and turn it in an anticlockwise direction, towards the maximum flame setting, until the burner is lit. The burner may be extinguished when the knob is released. If this occurs, repeat the operation,

holding the knob down for a longer period of time.

**!** If the flame is accidentally extinguished, switch off the burner and wait for at least 1 minute before attempting to relight it.

If the appliance is equipped with a flame failure safety device\*, press and hold the BURNER knob for approximately 2-3 seconds to keep the flame alight and to activate the device.

To switch the burner off, turn the knob until it reaches the stop position .

### Practical advice on using the burners

For the burners to work in the most efficient way possible and to save on the amount of gas consumed, it is recommended that only pans that have a lid and a flat base are used. They should also be suited to the size of the burner.

### Flame adjustment according to levels

The burner flame intensity can be adjusted with the knob according to 6 power levels, from maximum to minimum with 4 intermediate positions:



a click will indicate the change from one level to another when turning the knob. The system guarantees a more precise adjustment, allows to replicate the flame intensity and to identify easily the preferred level for different cooking operations.

To identify the type of burner, please refer to the diagrams contained in the "Burner and nozzle specifications".

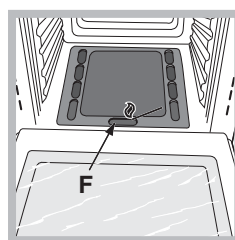
Burner	ř Cookware diameter (cm)
Rapid (R)	24 - 26
Semi-Rapid (S)	16 - 20
Auxiliary (A)	10 - 14
Ultrarapid (UR)	24 - 26

**!** On the models supplied with a reducer shelf, remember that this should be used only for the auxiliary burner when you use casserole dishes with a diameter under 12 cm.



**WARNING!** The glass lid can break in if it is heated up. Turn off all the burners and the electric plates before closing the lid.  
\*Applies to the models with glass cover only.

## Using the oven



**!** The first time you use your appliance, heat the empty oven with its door closed at its maximum temperature for at least half an hour. Ensure that the room is well ventilated before switching the oven off and opening the oven door. The appliance may

emit a slightly unpleasant odour caused by protective substances used during the manufacturing process burning away.

**!** Never put objects directly on the bottom of the oven; this will avoid the enamel coating being damaged.

### Lighting the oven

To light the oven burner, bring a flame or gas lighter close to opening F (see figure) and press the OVEN control knob while turning it in an anticlockwise direction until it reaches the MAX position.

\* Only available in certain models.

If the appliance is fitted with an electronic lighting device\* (see figure), simply press the OVEN control knob and turn it in an anticlockwise direction, towards the MAX position, until the burner is lit. If, after 15 seconds, the burner is still not alight, release the knob, open the oven door and wait for at least 1 minute before trying to light it again. If there is no electricity the burner may be lit using a flame or a lighter, as described above.


! The oven is fitted with a safety device and it is therefore necessary to hold the OVEN control knob down for approximately 6 seconds.

! If the flame is accidentally extinguished, switch off the burner and wait for at least 1 minute before attempting to relight the oven.

### Adjusting the temperature

To set the desired cooking temperature, turn the OVEN control knob in an anticlockwise direction. Temperatures are displayed on the control panel and may vary between MIN (150°C) and MAX (250°C). Once the set temperature has been reached, the oven will keep it constant by using its thermostat.

### Grill

By turning the OVEN control knob in a clockwise direction until it reaches the  position, the infrared ray grill is activated. The grill enables the surface of food to be browned evenly and is particularly suitable for roast dishes, schnitzel and sausages. Place the rack in position 4 or 5 and the dripping pan in position 1 to collect fat and prevent the formation of smoke.

! The GRILL indicator light shows when the grill is operating.



! Always use the grill with the oven door shut; this achieves better cooking results and saves energy (approximately 10%).

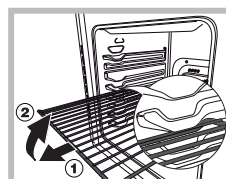
### Oven light\*

The light may be switched on at any moment by pressing the OVEN LIGHT button.

### Timer\*

To activate the Timer proceed as follows:

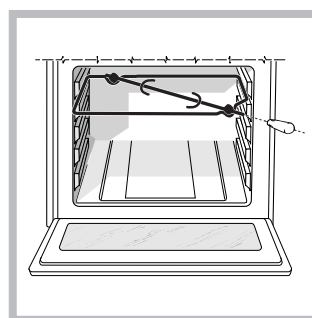
1. Turn the TIMER knob in a clockwise direction  for almost one complete revolution to set the buzzer.
2. Turn the TIMER knob in an anticlockwise direction  to set the desired length of time.



**WARNING!** The oven is provided with a stop system to extract the racks and prevent them from coming out of the oven.(1)

As shown in the drawing, to extract them completely, simply lift the racks, holding them on the front part, and pull (2).

### Turnspit\*



To operate the rotisserie (see diagram) proceed as follows:

1. Place the dripping pan in position 1.
2. Place the rotisserie support in position 4 and insert the spit in the hole provided on the back panel of the oven.

3. Activate the function by pressing the TURNSPIT button.

\* Only available in certain models.

## Oven cooking advice table

Oven cooking advice table

Food to be cooked	Wt. (kg)	Cooking position of shelves from bottom	Temperature (°C)	Pre-heat time (min.)	Cooking time (min.)
<b>Paste</b>					
Lasagne	2,5	3	210	-	75-80
Cannelloni	2,5	3	210	-	75-80
Oven-baked noodles	2,5	3	210	-	75-80
<b>Meat</b>					
Veal	1,7	3	230	-	85-90
Chicken	1,5	3	220	-	110-115
Turkey	3,0	3	Max	-	95-100
Duck	1,8	3	230	-	120-125
Rabbit	2,0	3	230	-	105-110
Pork	2,1	3	230	-	100-110
Lamb	1,8	3	230	-	90-95
<b>Fish</b>					
Mackerel	1,1	3	210-230	-	55-60
Dentex	1,5	3	210-230	-	60-65
Trout baked in paper	1,0	3	210-230	-	40-45
<b>Pizze</b>					
Napolitan	1,0	3	Max	15	30-35
<b>Cake</b>					
Biscuits	0,5	3	180	15	30-35
Tarts	1,1	3	180	15	30-35
Chocolate cake	1,0	3	200	15	45-50
Yeast cakes	1,0	3	200	15	50-55
<b>Grill cooking</b>					
Toast	n.4	4			10
Pork chops	1,5	4			30
Mackerel	1,1	4			35

**NB:** cooking times are approximate and may vary according to personal taste. When cooking using the grill, the dripping pan must always be placed on the 1st oven rack from the bottom.

! This appliance has been designed and manufactured in compliance with international safety standards. The following warnings are provided for safety reasons and must be read carefully.

## General safety

- The appliance was designed for domestic use inside the home and is not intended for commercial or industrial use.
- The appliance must not be installed outdoors, even in covered areas. It is extremely dangerous to leave the appliance exposed to rain and storms.
- Do not touch the appliance with bare feet or with wet or damp hands and feet.
- The appliance should not be operated by people (including children) with reduced physical, sensory or mental capacities, by inexperienced individuals or by anyone who is not familiar with the product. These individuals should, at the very least, be supervised by someone who assumes responsibility for their safety or receive preliminary instructions relating to the operation of the appliance.
- The instruction booklet accompanies a class 1 (insulated) or class 2 - subclass 1 (recessed between 2 cupboards) appliance.
- Keep children away from the oven.
- Make sure that the power supply cables of other electrical appliances do not come into contact with the hot parts of the oven.
- The openings used for the ventilation and dispersion of heat must never be covered.
- Always use oven gloves when placing cookware in the oven or when removing it.
- Do not use flammable liquids (alcohol, petrol, etc...) near the appliance while it is in use.
- Do not place flammable material in the lower storage compartment or in the oven itself. If the appliance is switched on accidentally, it could catch fire.
- Always make sure the knobs are in the ● position and that the gas tap is closed when the appliance is not in use.
- When unplugging the appliance, always pull the plug from the mains socket; do not pull on the cable.
- Never perform any cleaning or maintenance work without having disconnected the appliance from the electricity mains.
- If the appliance breaks down, under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or further malfunctioning of the appliance. Contact Assistance.

- Do not rest heavy objects on the open oven door.
- If the cooker is placed on a pedestal, take the necessary precautions to prevent the same from sliding off the pedestal itself.
- Do not let children play with the appliance.
- **The appliance must be used by adults only for the preparation of food, in accordance with the instructions outlined in this booklet. Any other use of the appliance (e.g. for heating the room) constitutes improper use and is dangerous. The manufacturer may not be held liable for any damage resulting from improper, incorrect and unreasonable use of the appliance.**
- If the cooker is placed on a pedestal, take the necessary precautions to prevent the cooker from sliding off the pedestal itself.
- ! The internal surfaces of the compartment (where present) may become hot.

## Disposal

- When disposing of packaging material: observe local legislation so that the packaging may be reused.
- The European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment. The crossed out "wheeled bin" symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected. Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.



# Care and maintenance

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## Switching the appliance off

Disconnect your appliance from the electricity supply before carrying out any work on it.

## Cleaning the appliance

! Never use steam cleaners or pressure cleaners on the appliance.

- The stainless steel or enamel-coated external parts and the rubber seals may be cleaned using a sponge that has been soaked in lukewarm water and neutral soap. Use specialised products for the removal of stubborn stains. After cleaning, rinse well and dry thoroughly. Do not use abrasive powders or corrosive substances.
- The hob grids, burner caps, flame spreader rings and burners may be removed to make cleaning easier; wash them in hot water and non-abrasive detergent, making sure all burnt-on residue is removed before drying them thoroughly.
- Clean the terminal part of the flame failure safety devices\* frequently.
- The inside of the oven should ideally be cleaned after each use, while it is still lukewarm. Use hot water and detergent, then rinse well and dry with a soft cloth. Do not use abrasive products.
- Clean the glass part of the oven door using a sponge and a non-abrasive cleaning product, then dry thoroughly with a soft cloth. Do not use rough abrasive material or sharp metal scrapers as these could scratch the surface and cause the glass to crack.
- The accessories can be washed like everyday crockery, and are even dishwasher safe.

## The cover

! Do not close the cover when the burners are alight or when they are still hot.

## Inspecting the oven seals

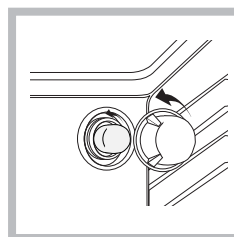
Check the door seals around the oven regularly. If the seals are damaged, please contact your nearest Authorised After-sales Service Centre. We recommend that the oven is not used until the seals have been replaced.

## Gas tap maintenance

Over time, the taps may become jammed or difficult to turn. If this happens, the tap must be replaced.

**! This procedure must be performed by a qualified technician authorised by the manufacturer.**

## Replacing the oven light bulb\*



1. After disconnecting the oven from the electricity mains, remove the glass lid covering the lamp socket (see figure).

2. Remove the light bulb and replace it with a similar one: voltage 230 V, wattage 25 W, cap E 14.

3. Replace the lid and reconnect

the oven to the electricity supply.

**! Do not use the oven lamp as/for ambient lighting.**

## Assistance

! Never use the services of an unauthorised technician.

**Please have the following information to hand:**

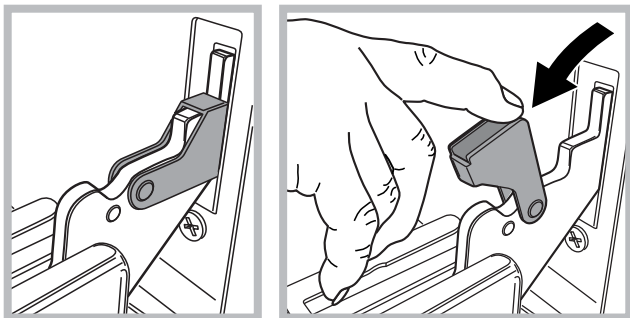
- The type of problem encountered.
- The appliance model (Mod.).
- The serial number (S/N).

The latter two pieces of information can be found on the data plate located on the appliance.

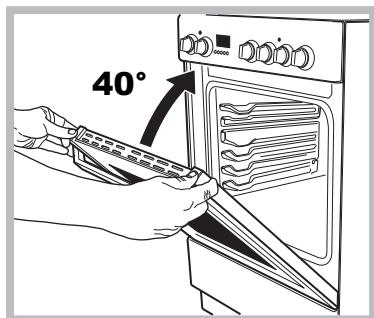
\* Only available in certain models.

## Removing and fitting the oven door:

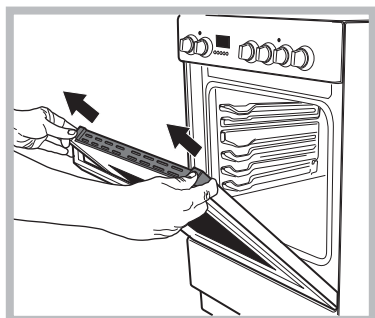
1. Open the door
2. Make the hinge clamps of the oven door rotate backwards completely (see photo)



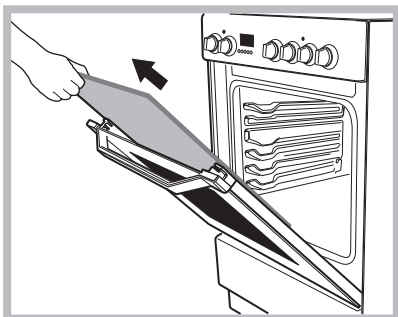
3. Close the door until the clamps stop (the door will remain open for 40° approx.) (see photo)



4. Press the two buttons on the upper profile and extract the profile (see photo)



5. Remove the glass sheet and do the cleaning as indicated in chapter: "Care and maintenance".

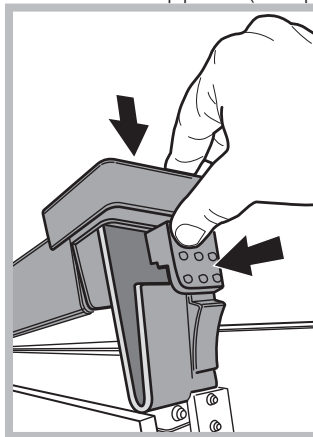


6. Replace the glass.

**WARNING! Oven must not be operated with inner door glass removed!**

**WARNING! When reassembling the inner door glass insert the glass panel correctly so that the text written on the panel is not reversed and can be easily legible.**

7. Replace the profile, a click will indicate that the part is positioned correctly.
8. Open the door completely.
9. Close the supports (see photo).



10. Now the door can be completely closed and the oven can be started for normal use.

## Respecting and conserving the environment

- Whenever possible, avoid pre-heating the oven and always try to fill it. Open the oven door as little as possible because heat is lost every time it is opened. To save a substantial amount of energy, simply switch off the oven 5 to 10 minutes before the end of your planned cooking time and use the heat the oven continues to generate.
- Keep gaskets clean and tidy to prevent any door energy losses
- If you have a timed tariff electricity contract, the "delay cooking" option will make it easier to save money by moving operation to cheaper time periods.
- The base of your pot or pan should cover the hot plate. If it is smaller, precious energy will be wasted and pots that boil over leave encrusted remains that can be difficult to remove.
- Cook your food in closed pots or pans with well-fitting lids and use as little water as possible. Cooking with the lid off will greatly increase energy consumption
- Use purely flat pots and pans
- If you are cooking something that takes a long time, it's worth using a pressure cooker, which is twice as fast and saves a third of the energy.
- Always keep the oven door closed when using the GRILL mode. This will achieve better results while saving energy (approximately 10%).

