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WARNING: If the instructions contained in this manual are not followed precisely, fire or explosion may result causing property damage, personal injury or loss of life.

- Do not store or use gasoline or other flammable vapors or liquids near this or any other appliance.

WHAT TO DO IF YOU SMELL GAS

- Do not try to light any appliance.
- Do not touch any electrical switches.
- Do not use any telephones in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or gas supplier.



NOTE: THIS APPLIANCE MUST BE INSTALLED SOLELY AND EXCLUSIVELY BY A QUALIFIED TECHNICIAN. ANY TECHNICAL PROCEDURES MUST BE CARRIED OUT BY AN AUTHORIZED TECHNICIAN.



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

1. IMPORTANT SAFETY INSTRUCTIONS



READ AND SAVE THESE INSTRUCTIONS – Your safety and the safety of others are very important. We have provided many important safety messages throughout this manual and on the appliance. Read all the instructions before using the appliance and always obey all safety messages.



RECOGNIZE SAFETY INFORMATION

This is a safety alert symbol. This symbol alerts you to potential hazards that can result in severe personal injury or loss of life.

UNDERSTAND SIGNAL WORDS

A signal word – DANGER, WARNING, or CAUTION – is used with the safety alert symbol. DANGER denotes the most serious hazards. It means you could lose your life or be seriously injured if you do not immediately follow the instructions. WARNING means you could lose your life or be seriously injured if the instructions are not followed. CAUTION indicates a potentially hazardous situation which, if not avoided, could result in minor to moderate injury.



WARNING

- This appliance is intended for use in the home only.
- Use this appliance only for its intended purpose. The manufacturer cannot be held liable for damage caused by improper use of this range.
- This appliance complies with current safety regulations. Improper use of this range can result in personal injury and material damage.
- Read all the instructions before installing or using the range for the first time.
- Keep these operating instructions in a safe place and pass them on to any future user.

The safety messages will inform you of potential hazards, on how to avoid the risk of injury and what can occur if the instructions are not followed.

IMPORTANT: Observe all governing codes and ordinances. Refer to the Installation Manual for instructions on installing the appliance.



NOTE: This range is manufactured for use with natural gas. To convert the appliance to LP/Propane gas, see the instructions in the Gas Conversion Kit provided in the literature package.

The proper gas supply connection must be available. See "Gas supply requirements".

WARNING: for your safety, the information in this manual must be followed to minimize the risk of fire or explosion, or to prevent property damage, personal injury or death

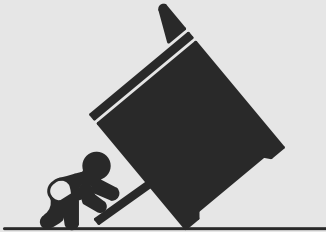


Do not store or use gasoline or other flammable vapors, liquids or materials near this or any other appliance.

2. BEFORE USING YOUR RANGE FOR THE FIRST TIME

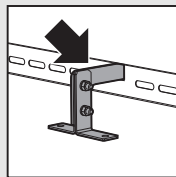
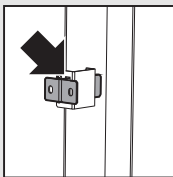
TIP OVER HAZARD

WARNING



- A child or adult can tip the range and be killed.
- Make sure that the anti-tip device has been properly installed and engaged. The wall-mounted brackets should anchor the sides of the range (primary system) or, in case of floor-mounted brackets, they should anchor the rear of the range to the ground.
- Make sure that the anti-tip device is re-engaged when the range is moved. The wall-mounted brackets should anchor the sides of the range (primary system) or, in case of floor-mounted brackets, they should anchor the rear of the range to the ground.
- Do not operate the range without the anti-tip device in place and engaged.
- Failure to do so can result in death or serious burns to children or adults.

WARNING



PRIMARY FASTENING SYSTEM:

Visually check that the wall-mounted brackets are inserted into the appropriate lateral hooks (on both sides).

SECONDARY FASTENING SYSTEM:

Visually check from the inside of the drawer that the floor-mounted bracket is inserted into the appropriate lateral hooks (left or right).



NOTE: This range is NOT designed for installation in manufactured (mobile) homes or in recreational vehicles (RVs).

DO NOT install this range outdoors.

WARNING

To reduce the risk of fire, electrical shock, personal injury, or damage when using the range, follow basic safety precautions, including the following:



- Proper installation is your responsibility. Make sure your appliance is properly installed and grounded by a qualified installer.



- WARNING: NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.



- DO NOT LEAVE CHILDREN UNATTENDED: Children should not be left alone or unattended in the area where the appliance is being used. Never allow children to sit or stand on any part of the appliance.
- Do not store items of interest to children in the area where the appliance is in use. If children are allowed to use the appliance, they must be closely supervised by an adult.
- WEAR PROPER APPAREL: loose-fitting or hanging garments should never be worn while using the appliance.
- For safety reasons and to avoid damage to your appliance, never sit, stand or lean on the oven door.



- FLAMMABLE MATERIALS SHOULD NEVER BE STORED IN THE OVEN OR NEAR THE SURFACE BURNERS.
- GREASE IS FLAMMABLE: Allow hot grease to cool before attempting to handle it. Do not allow deposits of grease to accumulate.



- DO NOT USE WATER ON GREASE FIRES: Turn the appliance off and smother the fire with baking soda or use a dry chemical or a foam-type extinguisher.
- USE ONLY DRY POTHOLDERS: Moist or damp potholders on hot surfaces may cause burns from steam. Do not allow potholders to touch hot surface burners. Do not use towels or other bulky cloth in place of potholders.
- Never allow garments, potholders or other flammable materials to come into direct or indirect contact with burners until they have completely cooled.



- DO NOT TOUCH SURFACE BURNERS OR THE INSIDE OF THE APPLIANCE: Heating elements may be hot even though they are dark in color. The oven cavity can be hot enough to cause burns. During and after use, do not touch areas near burners or the inside of the oven until they have had sufficient time to cool. Do not allow garments or any flammable material to come into contact with hot surfaces. If personal clothing or hair catches on fire, drop and roll immediately to extinguish the flames.
- PLACE THE OVEN RACKS IN THE DESIRED POSITION WHILE THE OVEN IS COOL: If a rack must be removed while the oven is hot, do not allow the potholders to come in contact with the broiler burner.



- USE CAUTION WHEN OPENING THE OVEN DOOR: Allow hot air or steam to escape before removing or placing foods in the oven.



- Do not leave the packing materials around the home. Sort the various items of waste and take them to the nearest specialized waste collection facility.



- Do not obstruct oven vents or openings for air intake.

- ELECTRICAL GROUNDING IS REQUIRED. It is the customer's responsibility:
 - a) To contact a qualified electrician.
 - b) To ensure that the electrical system is adequate and in compliance with the National Electrical Code ANSI / NFPA 70 Electrical Code – latest edition – Or the CANADIAN ELECTRICAL CODE, C22.11 – 1982 and C22.2 No. 01982 – or latest edition – and all local codes and ordinances.
- Always check that the controls are in the "zero" (off) position when the range is not in use.
- Use only pots or pans with a perfectly smooth, flat bottom on the range surface burners. NEVER USE THE RANGETOP AS A WORK SURFACE.

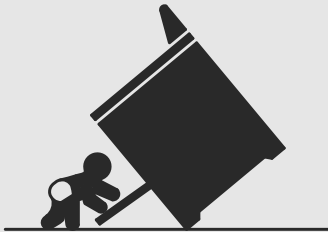
- Do not attempt to repair or replace any part of this appliance unless specifically recommended in this manual. All other servicing should be done by a qualified technician.
- Never use any part of the range or oven for storage. Flammable materials can ignite and plastic items may melt or burst into flame.
- Do not hang articles on any part of the appliance or place anything against the oven. Some fabrics are extremely flammable and could ignite.
- **DO NOT USE ALUMINUM FOIL TO LINE ANY PART OF THE OVEN OR RANGETOP.** Use of a foil liner can result in an electrical shock or fire hazard or obstruct the flow of heat and air. Foil is an excellent heat insulator, allowing heat to be trapped under it. This can interfere with cooking and can damage the enamel of the oven.
- Prevent aluminum foil from contacting the heating elements.
- Never leave the range unattended when using high heat settings. Boilover can cause smoke and spattered grease can ignite.
IMPORTANT: After a spill or boilover, turn off the burner and clean around it. After cleaning, check that the burner functions properly.
- Not all types of glass, thermally resistant glass-ceramic, ceramic, earthenware, or other glazed cookware are suitable for range use. This type of cookware can break with sudden temperature changes. Use only on low or medium heat settings in accordance with the instructions supplied by the manufacturer.
- **DO NOT HEAT UNOPENED FOOD CONTAINERS:** A buildup of pressure can cause the containers to burst.
- **DO NOT USE FLAMMABLE PRODUCTS TO CLEAN THE RANGE.**
- Do not clean, rub, damage or remove the oven door gasket. It is essential for a good, tight seal during baking and when the self-clean cycle is engaged. Replace the oven door gasket if it becomes damaged or encrusted with food residue.
- Be sure all range surface burners controls are turned off and that the rangetop is cool before using any type of cleaning product. The chemical elements in these products could, in the presence of heat, ignite or cause metal parts to corrode.
- **ONLY QUALIFIED SERVICE PERSONNEL SHOULD PERFORM REPAIRS.** Service personnel must disconnect the power supply before servicing this unit.



NOTE: The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the State of California to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

WARNING: This product contains a chemical known by the State of California to cause cancer, birth defects or other reproductive harm.

This appliance can cause low-level exposure to some of the substances listed, including benzene, formaldehyde, carbon monoxide, toluene, and soot.

**WARNING****TIP OVER HAZARD**

- A child or adult can tip the range and be killed.
- Make sure that the anti-tip device has been properly installed and engaged. The wall-mounted brackets should anchor the sides of the range (primary system) or, in case of floor-mounted brackets, they should anchor the rear of the range to the ground.
- Make sure that the anti-tip device is re-engaged when the range is moved. The wall-mounted brackets should anchor the sides of the range (primary system) or, in case of floor-mounted brackets, they should anchor the rear of the range to the ground.
- Do not operate the range without the anti-tip device in place and engaged.
- Failure to do so can result in death or serious burns to children or adults.

MAKE SURE THAT YOUR RANGE IS PROPERLY SECURED AND THE ANTI-TIP DEVICE IS CORRECTLY INSTALLED. REFER TO THE INSTRUCTIONS INSIDE THE INSTALLATION MANUAL.

- Do not stand or sit on the oven door or drawer.
- Remove all packing materials and temporary labels from the oven and rangetop.
- Record the Model and Serial number on Page 2 of this booklet. The Model and Serial numbers are on the Range ID plate. The ID Plates are visibly located on the back of the appliance and on the oven door frame. THE ID PLATE MUST NOT BE REMOVED.
- BEFORE BAKING OR BROILING FOR THE FIRST TIME, turn on the oven and broiler to burn off any dirt, oil or grease remaining from the manufacturing process. Turn the oven on and set to 450°F (230°C) for 20 to 30 minutes, then turn on the broiler for the same amount of time.

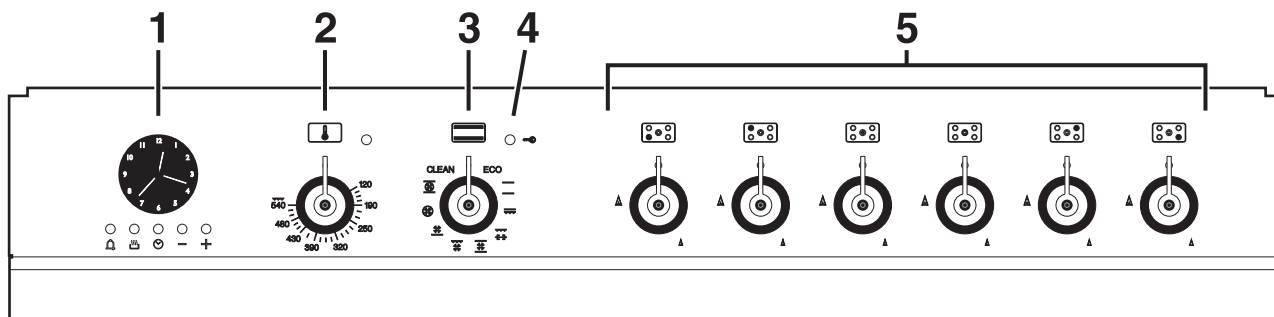
SAVE THESE INSTRUCTIONS



3. DESCRIPTION OF THE RANGE CONTROLS

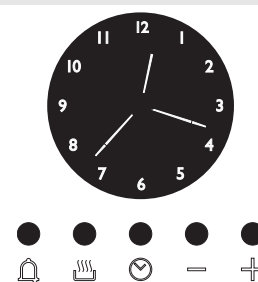
All the range selectors and controls are located on the front panel.

FRONT CONTROL PANEL



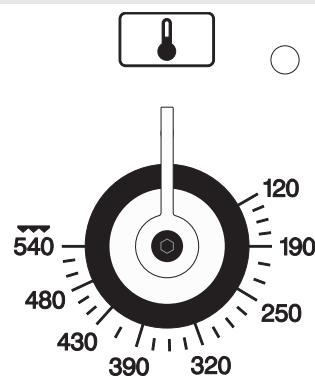
ELECTRONIC PROGRAMMER

- 1** Useful for displaying the current time, set programmed cooking operations and program the timer.



THERMOSTAT KNOB

- 2** The cooking temperature is set by turning the knob clockwise to the desired temperature, between **120°** and **540°** F. The tell-tale light comes on to indicate that the oven is warming up. While the oven is heating up, the indicator light flashes intermittently. The buzzer will sound and the indicator light will go from flashing to lit steadily when the temperature is reached.





OVEN FUNCTION SELECTOR KNOB

- 3 Turn this knob to select from the following functions:



NO FUNCTION SET



ECO FUNCTION



TOP AND BOTTOM HEAT



GRILL ELEMENT



GRILL ELEMENT + ROTISSERIE



TOP AND BOTTOM HEAT + VENTILATION



GRILL ELEMENT + VENTILATION



BOTTOM HEAT + VENTILATION



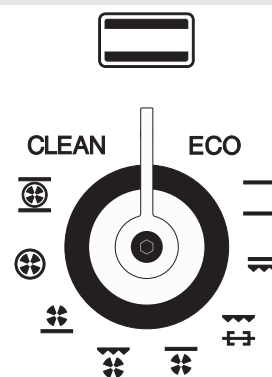
EUROPEAN CONVECTION



EUROPEAN CONVECTION + TOP AND BOTTOM HEAT



CLEAN FUNCTION







DOOR LOCK INDICATOR LIGHT

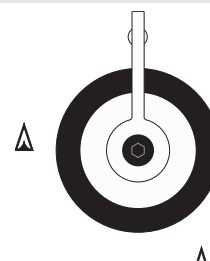
- 4 It switches on when the automatic cleaning cycle is activated.



RANGETOP BURNER COMMAND KNOB

- 5 To light surface burners, push and turn the appropriate knob counterclockwise to the simmer flame symbol . To adjust the flame, turn the knob to any position between the maximum  and minimum marks .

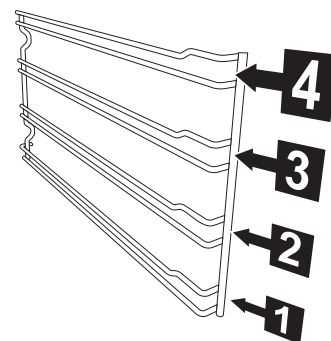
To turn off, turn the knob to the  position.



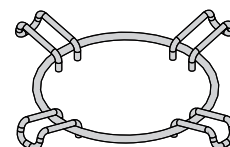


4. AVAILABLE ACCESSORIES

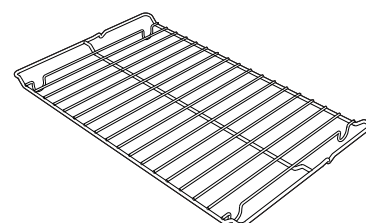
The oven features **4 rack support** for arranging oven trays and racks at different heights.



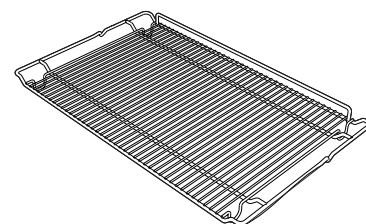
WOK reduction: useful when using a WOK.



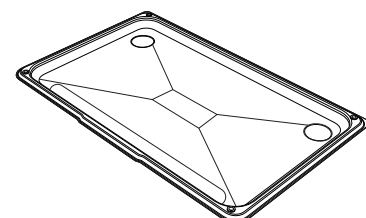
Wide rack: useful for holding cooking containers. It can be placed on top of a tray for cooking foods which may drip.



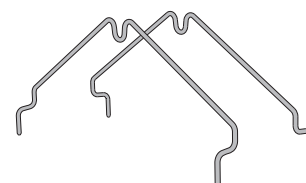
Narrow rack: useful for cooking small sized food, such as meat. It can be placed on top of a tray for cooking foods which may drip.



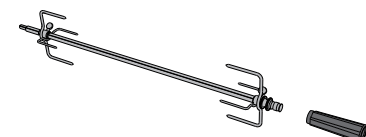
Oven tray: for catching grease and oil from foods placed on the rack above and for baking cakes, pizza and desserts.



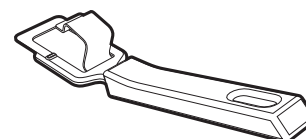
Rotisserie supports: they support the rotisserie rod.



Rotisserie rod: for cooking chicken and all foods which require uniform cooking over their entire surface.



Handle: useful for removing hot racks and trays.

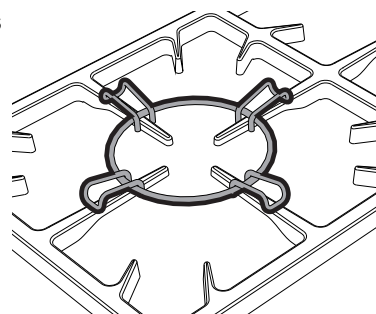


The oven accessories which may come into contact with foods are made from materials compliant with that required by the current regulations.



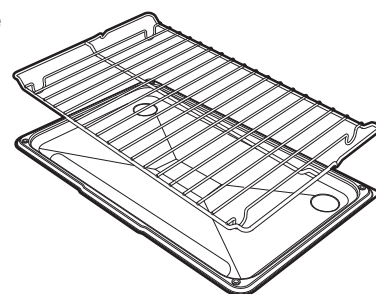
4.1 Using the WOK reduction pan stand

The WOK pan stand should be placed on top of the hob pan stands as shown in the adjacent figure. Make sure they are stable. The WOK pan stand should only be used when cooking with a wok.



4.2 Using the tray rack

The tray rack can be inserted into the tray. In this way fat can be collected separately from the food which is being cooked.

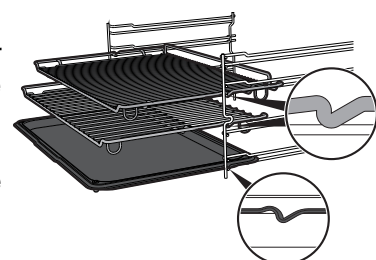


4.3 Using the rack or tray

The racks and trays are equipped with a mechanical safety lock which prevents them from being accidentally taken out. To insert the rack or tray correctly, check that the lock is facing downwards (as shown in the figure alongside).

To remove the rack or tray, lift the front slightly.

The mechanical lock (or raised rack, where present) must always face the back of the oven.



Gently insert the racks and trays into the oven until they come to a stop.



Clean the trays before using them for the first time. Cleaning prevents any manufacturing residues from leaving mild scratches on the side walls of the oven when the tray is inserted.

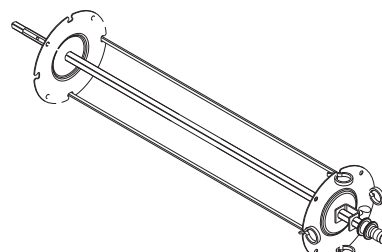
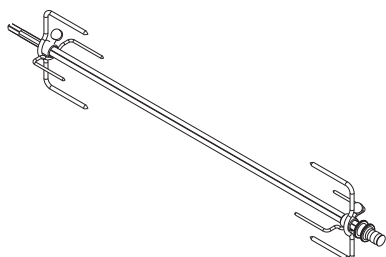


4.4 Using the rotisserie rod



Keep the oven door closed during cooking.

Use the clip forks provided to prepare the rotisserie rod with the food. The clip forks can be tightened using the fastening screws.

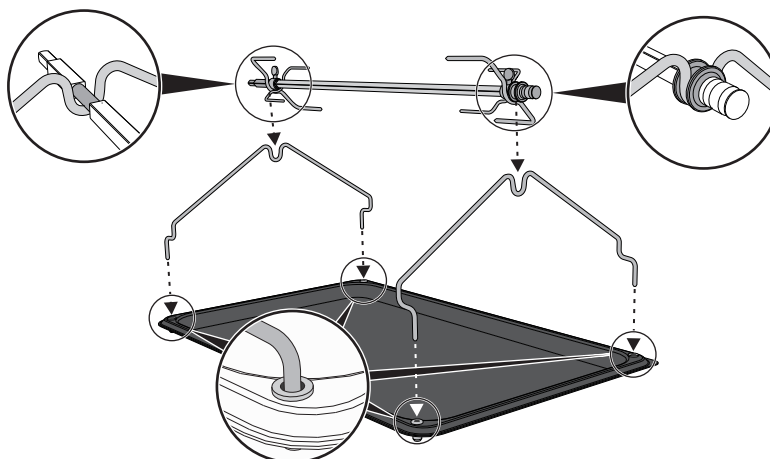


Place the rotisserie supports into the inserts at the corners of the tray.

The supports should be placed as shown in the adjacent figure.

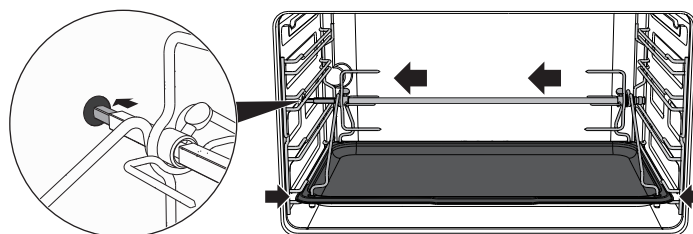


Place the rotisserie rod on the supports. Make sure the pins are correctly positioned on the shaped part of the supports.



After having prepared the rotisserie rod, place the tray on the first runner.

Rocking the rotisserie supports, insert the tip of the rotisserie rod into the hole of the rotisserie motor on the side of the oven.



At the end of cooking, screw on the handle provided so that you can move the rod with the food on it readily.



Pour a little water in the drip tray to prevent smoke from forming.



Regular flashing of the thermostat indicator light during cooking is normal and indicates that the temperature inside the oven is being maintained constant.



5. USING THE RANGETOP

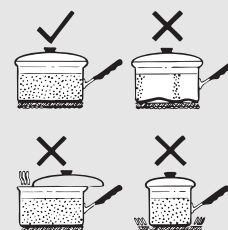
FIRE HAZARD



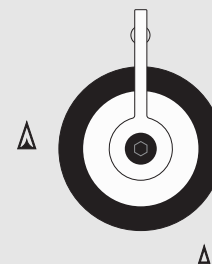
WARNING



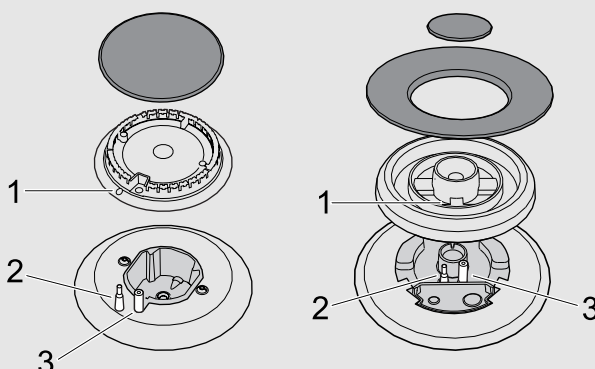
- Do not allow the burner flame to extend beyond the edge of the pan.



- Turn off all controls when the range is not in use.



NOTE: Check that the burner heads, burner caps and grates are correctly positioned. Before lighting the rangetop burners, check that each burner head is correctly positioned with its respective burner cap.



Before lighting the hob burners, make sure that the flame-spreader crowns are correctly positioned in their housings with their respective burner caps. Make sure that the holes **1** in the flame-spreader crowns are aligned with the igniters **3** and thermocouples **2**.

5.1 Ignition safety device



Each burner knob has a marking corresponding to the burner it controls (the example at the left, shows the front left burner).

The appliance is equipped with spark electrode ignition.

- Just turn the knob counterclockwise to the simmer flame symbol until the burner turns on.



NOTE: If the flame accidentally goes out, an automatic system will attempt to relight it. If the attempt to relight it is unsuccessful, an internal safety device will block the flow of gas. To restore the correct operation of the lighting system, return the knob to the position and repeat the procedure.

REMEMBER: When the rangetop is in use, the entire range area may become hot.



NOTE: Do not try to manually relight the flame.



5.2 Practical advice on using the rangetop burners



NOTE: Do not obstruct the flow of heat and ventilation around the edges of the grate.



For more efficient use of the burners and lower gas consumption, use covered cookware that is proportional in size to the burner to prevent the flame from extending beyond the sides (see paragraph "5.3 Cookware diameter"). When water begins to boil, lower the flame so that it does not boil over. To avoid burns or damage to the rangetop, all pots, pans or griddles must be placed within the perimeter of the rangetop. All cookware must have a flat and smooth bottom. When cooking with grease or oil, be extremely careful to avoid overheating and a potential grease fire. If the flame accidentally goes out, turn the control knob to off and wait at least 1 minute before trying to relight the burner.



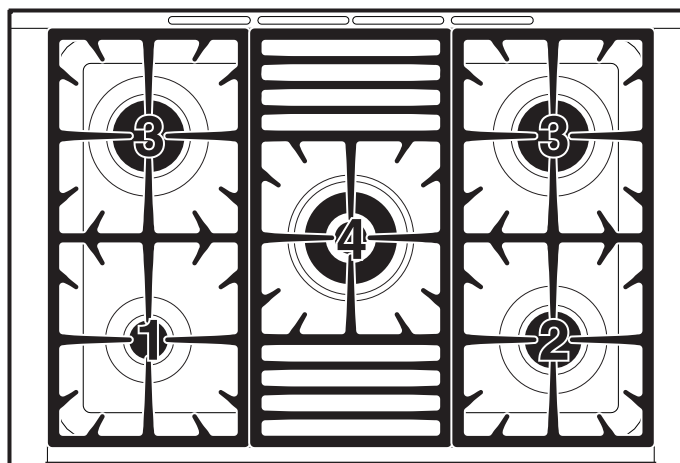
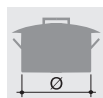
NOTE: Before turning on a burner, place filled cookware on the grate. Do not operate a burner with empty cookware or without placing the cookware on the grate.

Do not leave empty cookware on a hot surface or burner.



NOTE: No attempt should be made to operate the appliance during a power failure.

5.3 Cookware diameter



BURNERS	Ø min. and max. (cm)	Ø min. - max. (inches)
1 Auxiliary	12 - 14	4 ³ / ₄ " - 7"
2 Semi-fast	20 - 26	6 ⁵ / ₁₆ " - 9 ¹ / ₂ "
3 Fast	18 - 26	7 ¹ / ₈ " - 10 ¹ / ₄ "
4 Ultra fast	20 - 26	7 ⁷ / ₈ " - 10 ¹ / ₄ "



5.4 Cookware



NOTE: Do not leave empty cookware on a hot surface or burner.

Ideally, cookware should have a flat bottom, straight sides, a tight-fitting lid and medium-to-heavy thickness.

Rough cookware finishes may scratch the rangetop. Aluminum and copper may be used in cookware as a core material or base. However, when used as a base they can leave permanent marks on the rangetop or grates.

Cookware properties are a factor in how quickly and evenly heat is distributed, which affects cooking results. A non-stick finish has the same characteristics as its base material. For example, a non-stick finish on Aluminum cookware will take on the properties of aluminum.

Refer to the following chart as a guide to the physical properties of cookware.

COOKWARE	PROPERTIES
Aluminum	<ul style="list-style-type: none"> • Heats quickly and evenly • Suitable for all types of cooking • Medium or heavy thickness is best for most cooking tasks.
Cast iron	<ul style="list-style-type: none"> • Heats slowly and evenly • Good for browning and frying • Maintains heat for slow cooking.
Ceramic or glass-ceramic	<ul style="list-style-type: none"> • Follow the manufacturer's instructions • Heats slowly but unevenly • Best results with low to medium heat settings.
Copper	<ul style="list-style-type: none"> • Heats very quickly and evenly
Earthenware	<ul style="list-style-type: none"> • Follow the manufacturer's instructions • Use low heat settings
Porcelain enameled steel or cast iron	<ul style="list-style-type: none"> • See stainless steel or cast iron
Stainless steel	<ul style="list-style-type: none"> • Heats quickly but unevenly • Stainless steel cookware with aluminum or copper as a core material or bottom provides even heating.



6. USING THE OVEN

6.1 General Instructions



NOTE: Before using the oven for the first time, pre-heat it to the maximum temperature (500°F), long enough to burn any manufacturing oily residues which could give the food a bad taste. After a power failure, the display will flash at regular intervals, showing 0:00. To adjust, refer to paragraph “7. ELECTRONIC PROGRAMMER”.



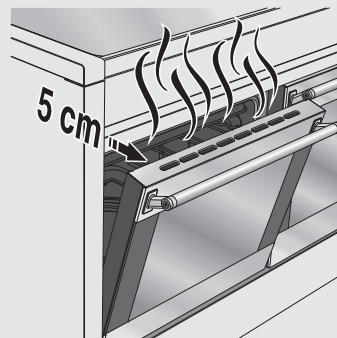
WARNING



BURN HAZARD

To prevent burns caused by steam in the oven, open the door in two stages: partially open (approximately 5 cm or 2 inches) for 4- 5 seconds, long enough to permit the steam to escape, and then fully open.

When accessing the food in the oven, always leave the door open the shortest possible time to prevent the oven temperature from falling and ruining the food.




WARNING



Never cover any slots, ports or orifices in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may lead to carbon monoxide poisoning. Aluminum foil linings may also trap heat, creating a fire hazard.

6.2 Oven light

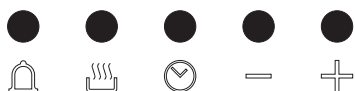
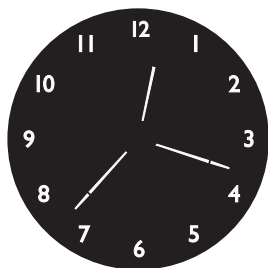
It illuminates when the function selector knob is turned to the oven light setting .



NOTE: Do not obstruct the air intake vents located on the upper part of the storage compartment.



7. ELECTRONIC PROGRAMMER



Timer



End of cooking



Time setting and reset



Value decrease



Value increase



The buzzer that sounds at the end of each programming will be made up of 10 buzzes repeated 3 times at intervals of about 1 minute. It can be stopped at any time by pressing any key.

7.1 Analogue clock operation

7.1.1 Setting the time

When the oven is used for the first time, or after a power supply failure, the display flashes at regular intervals.

Press the key to stop the display flashing. Press key again for 2 seconds; the current time can now be set. Press the value modification keys or to increase or decrease the setting by one minute for each pressure.

Press either of the value modification keys to display the current time. Five seconds after last pressing the key, the clock will start from the set time.

7.1.2 Timer

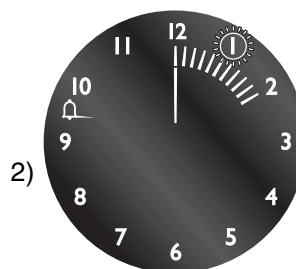
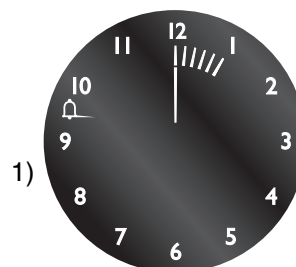
This function only activates the buzzer, without stopping cooking.

Press and the display will light up as shown in figure 1;

Within 5 seconds press key or to set the timer. Each time a key is pressed, an outer segment representing 1 minute of cooking is lit or switched off (figure 2 shows 1 hour and 10 minutes).

Five seconds after last pressing the key the countdown begins, at the end of which the buzzer activates.

The current time can be viewed during the countdown by pressing key once, press the key again to return to the timer display.






At the end of the countdown the oven must be stopped manually by turning the thermostat knob and the function selector knob to 0.






it is not possible to set a cooking time of more than 4 hours.




7.1.3 Programming

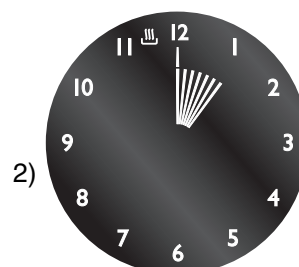
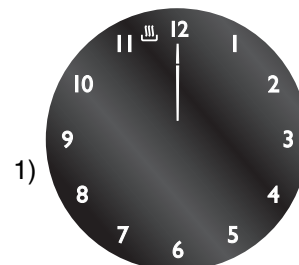
Cooking time: the 2nd key  can be pressed to set the cooking time. Before it can be set, the thermostat knob must be turned to the required cooking temperature and the function selector knob to any setting. To set the cooking time, proceed as follows:

Press key ; the pointer will go to position 12 and the adjacent symbol  will flash (Fig. 1).

Within 5 seconds press key  or  to set the cooking time: each pressure on  adds 1 minute to the cooking time, and every 12 minutes a new inside segment will light up (figure 2 shows a cooking duration of 1 hour); Once the required time is obtained, cooking will start about 5 seconds after the last pressure on  or .




The display will show the current time, represented by the constantly illuminated segments, and the minutes left to the end of the cooking time, represented by the flashing segments (each flashing segment means 12 minutes of cooking time left).




At the end of the cooking time the timer will switch the oven heating elements off, the beeps will start to sound and the numbers on the dial will flash. The time can also be reset by deleting the program selected: Press the central key  for 2 seconds to cancel the set time and the oven will have to be manually switched off if the cooking operation is in progress.




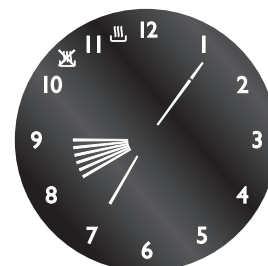
it is not possible to set a cooking time of more than 12 hours.

Cooking start: as well as setting a cooking time, the cooking start time can also be set (with a maximum delay of 12 hours in relation to the current time). To set the cooking start/end time, proceed as follows:

- Set the cooking time as described in the previous point.
- Within 5 seconds of last pressing key  or , press key  again to set the cooking end time.



Symbol  will flash on the display together with the current time, with the internal segments illuminated to show the end of cooking time. Use keys  and  to set the cooking end time.

- 5 seconds after the last key is pressed, the display will show the current time and the cooking start and end times, which will be represented by the illuminated inside segments. The display segments will be constantly illuminated as long as the current time is not the same as the cooking start time; as soon as the current time reaches the set starting time, all the inside segments will start to flash, indicating that the oven has started cooking.
- At the end of the cooking time the timer will switch the oven heating elements off, the buzzer will start to sound and the numbers on the dial will flash.
- To delete the entire set program, hold down the central key  for 2 seconds; if cooking has already started, the oven will have to be switched off manually.
- Here we can see a programming example: the current time is 7.06 and cooking is programmed to start at 8.00 and end at 9.00.
- At 8 o'clock the inside segments between 8 and 9 will start to flash, while the hours hand will remain still.



Warning: for the oven to start cooking after the programming procedures just described, the thermostat and functions switch knob must be correctly set on the required temperature and function.

7.1.4 Display brightness reduction

To reduce energy consumption in stand-by, briefly press key  to reduce the display brightness. To restore the normal brightness, press  again.



8. SUGGESTIONS FOR COOKING



WARNING

BURN HAZARD



Keep the oven door closed during cooking.

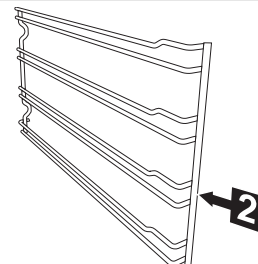


NOTE: In fan-assisted mode, the oven should be preheated to 90-100°F above the recommended cooking temperature. This considerably shortens the cooking time, reduces power consumption and provides more even cooking.

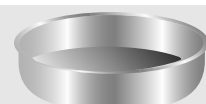
8.1 Traditional cooking

FUNCTION SELECTOR		
THERMOSTAT SELECTOR FROM 120° TO 540°F		

In traditional cooking, heat circulates from bottom to top; this is ideal for cooking food on a single rack. Preheat the oven to the desired temperature and put the food in the oven only after the thermostat light has gone out. Very fatty meats may be put in when the oven is still cold. Frozen meat can be placed directly in the oven without waiting for it to thaw. However, set the temperature about 70°F lower and allow 25% more time for cooking.



NOTE: Use pans with deep sides to prevent oil/grease from splattering and soiling the walls of the oven.

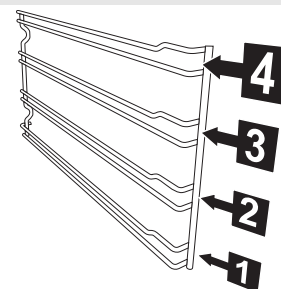




8.2 Convection cooking

FUNCTION SELECTOR	
THERMOSTAT SELECTOR FROM 120° TO 540°F	

Convection can be used to cook food simultaneously on several rack positions, even when different types of food (fish, meat etc.) are used, without mixing tastes and aromas. Air circulation in the oven ensures a uniform distribution of heat. Pre-heating is not necessary.



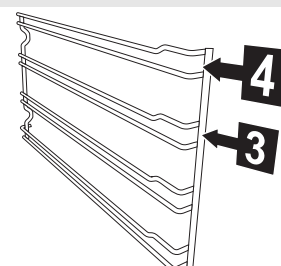
NOTE: Simultaneous cooking of multiple foods is possible as long as the cooking temperature required for the different foods is the same.

8.3 Grill cooking

FUNCTION SELECTOR	
THERMOSTAT SELECTOR AT MAXIMUM AND DOOR CLOSED	

Browns food rapidly. It is recommended that the broiling pan be placed on the 3rd or 4th rack.

For short cooking times or small quantities, place the rack on the third runner from the bottom. For longer cooking times and for broiling, put the rack on the lowest runner depending on the size of the food.



NOTE: Keep the oven door closed during cooking.



8.4 Hot-air grilling

FUNCTION SELECTOR	
THERMOSTAT SELECTOR AT MAXIMUM AND DOOR CLOSED	
<p>This permits a uniform distribution of heat and greater heat penetration. Food will be lightly browned on the outside and remain tender inside.</p>	



NOTE: Keep the oven door closed during cooking. Heating time must not exceed 60 minutes.

8.5 Rotisserie cooking

FUNCTION SELECTOR	
THERMOSTAT SELECTOR FROM 120° TO 540°F	

The rotisserie works in combination with the grill element allowing to perfectly brown food.
(see 4.4 Using the rotisserie rod)



NOTE: Keep the oven door closed during cooking. Heating time must not exceed 60 minutes.



8.6 Recommended cooking chart

Cooking times, especially for meats, can vary according to the thickness and quality of the food as well as personal taste.

CONVENTIONAL COOKING			
	RACK POSITION	TEMPERATURE (°F)	TIME IN MINUTES (*)
FIRST COURSES			
LASAGNA	2 - 3	390 - 410	50 - 60
OVEN-BAKED PASTA	2 - 3	410 - 450	40
MEAT			
VEAL ROAST	2	350 - 390	15 - 20 /LB.
BEEF ROAST	2	410 - 470	15 - 20 /LB.
PORK ROAST	1 - 2	350 - 400	100 - 110
CHICKEN	1 - 2	350 - 400	80 - 90
DUCK	2	350 - 400	110 - 130
GOOSE - TURKEY	2	300 - 350	45 - 60
RABBIT	2	350 - 400	100 - 120
LEG OF LAMB	2	350 - 400	40 - 50
FISH	1	338 - 392	ACCORDING TO THE SIZE OF THE FISH
PIZZA	1 - 2	430 - 470	20 - 25
DESSERTS			
SMALL PASTRIES	1 - 2	340 - 400	15 - 20
BUNDT CAKE	1 - 2	340	60 - 70
TARTS	1	360 - 400	30 - 40
FRUIT CAKE	1 - 2	340 - 400	20 - 30
ANGEL CAKE	1 - 2	320	60
APPLE CAKE	1	400	60
RICE CAKE	1	360	60 - 70

(*) = PREHEATED OVEN

GRILL COOKING			
	RACK POSITION	TIME IN MINUTES (*)	
		FIRST SIDE	SECOND SIDE
PORK CHOPS	3	7 - 9	5 - 7
FILLET OF PORK	3	9 - 11	5 - 9
FILLET OF BEEF	3	9 - 11	9 - 11
LIVER	3	2 - 3	2 - 3
VEAL CHOPS	3	7 - 9	5 - 7
HALF CHICKEN	3	9 - 14	9 - 11
SAUSAGES	3	7 - 9	5 - 6
MEATBALLS	3	7 - 9	5 - 6
FILLET OF FISH	3	5 - 6	3 - 4
TOAST	3	2 - 4	2 - 3



HOT-AIR COOKING			
	RACK POSITION	TEMPERATURE (°F)	TIME IN MINUTES (*)
FIRST COURSES			
LASAGNA	2	370 - 400	40 - 50
OVEN-BAKED PASTA	2	370 - 400	25 - 30
MEAT			
VEAL ROAST	1 - 2	300 - 340	65 - 90
PORK ROAST	1 - 2	300 - 320	70 - 100
BEEF ROAST	1 - 2	320 - 340	65 - 90
FILLET OF BEEF	1 - 2	320 - 360	35 - 45
ROASTED LAMB	1 - 2	270 - 300	100 - 130
BEEF ROAST	1 - 2	340 - 360	40 - 45
ROASTED CHICKEN	1 - 2	340	70 - 80
ROASTED DUCK	1 - 2	340 - 360	100 - 120
ROASTED TURKEY BREAST	1 - 2	320 - 340	90
ROASTED RABBIT	1 - 2	320 - 340	80 - 100
ROASTED HARE	1 - 2	320 - 340	30 - 50
ROASTED PIGEON	1 - 2	280 - 340	15 - 25
FISH	2 - 3	302 - 338	ACCORDING TO THE SIZE OF THE FISH
PIZZA	2 - 3	410 - 450	15 - 20
BREAD	2 - 3	370 - 400	40
TOAST	1 - 2	430 - 470	7
DESSERTS			
BUNDT CAKE	2 - 3	300 - 340	35 - 45
FRUIT CAKE - FRUIT FLAN	2 - 3	340 - 380	65 - 40
TARTS	2 - 3	320 - 340	20 - 25
SMALL PASTRIES	2 - 3	340 - 360	20
RICE CAKE	2 - 3	340	50 - 60
APPLE CAKE	2 - 3	360	60
ANGEL CAKE	2 - 3	320	60

(*) = PREHEATED OVEN



9. CLEANING AND MAINTENANCE



WARNING

ELECTRICAL SHOCK HAZARD



Before servicing the oven, disconnect the appliance from the power supply.

9.1 Cleaning stainless steel parts



NOTE: To keep stainless steel in good condition it should be regularly cleaned after use. Let steel parts cool first.

9.1.1 Routine Daily Cleaning

To clean and preserve stainless steel surfaces, use **only** specific products that do not contain abrasives or chlorine-based acids.

How to use: pour the product onto a damp cloth and wipe the surface, then rinse thoroughly and dry with a soft cloth or deerskin.

9.1.2 Food stains or residues

Do not use metallic scouring pads or sharp scrapers: they will damage the surface of the appliance.

Use standard non-abrasive products and a wooden or plastic scraping 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 allowed to set for too long, it will pit the enamel lining of the oven.





9.2 Cleaning of rangetop parts

9.2.1 Grates

Remove the grates. Clean with warm water and non-abrasive detergent, removing any crusty build-up. Replace the grates on the rangetop.

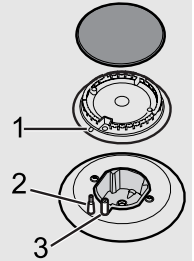
9.2.2 Burner caps, burner heads and burners

The burner caps and burner heads can be removed for easier cleaning. Wash them in hot water and with non-abrasive detergent, ensuring that all deposits are removed, and set them aside for complete drying.



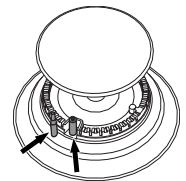
NOTE: Replace the burner caps on the burner heads, making sure that the slots are perfectly aligned with the projections on the burners.

Never wash these parts in the dishwasher.



9.2.3 Spark electrodes

For best performance, the spark electrode must always be kept very clean. Check them frequently and, if necessary, wipe down with a damp cloth. Remove any burnt residue with a wooden toothpick or a straight pin or needle.



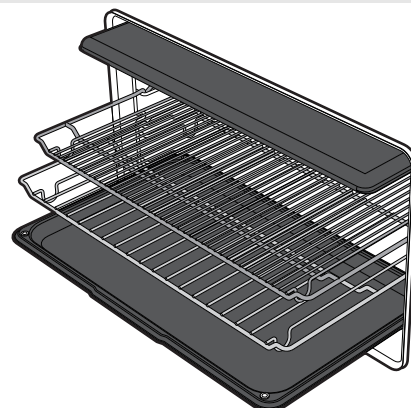


9.3 Cleaning the oven



NOTE: To ensure the longevity of your appliance, the oven should be cleaned regularly. Allow the oven to cool before cleaning.

- Take out all removable parts.
- Clean the oven racks with hot water and non-abrasive detergent. Rinse and dry.
- For easier cleaning, the door can be removed (see paragraph “10.1 Removing the door”).

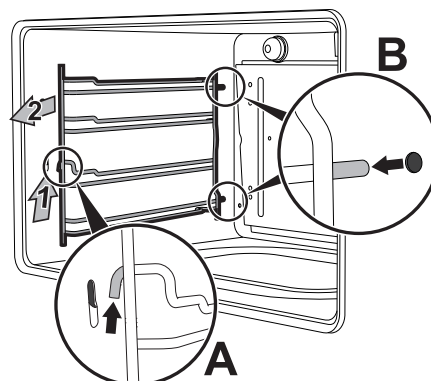


9.3.1 Removing guide frames

Removing the guide frames enables the sides to be cleaned more easily.

To remove the guide frames:

- 1 Pull the frame towards the top of the oven to unhook it from its housing A, then slide it out of the seats B at the back.
- 2 When cleaning is complete, repeat the above procedures to put the guide frames back in.





9.4 Oven door glass

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



NOTE: Do not use abrasive or corrosive cleaners to clean the oven door glass (e.g. powders, spray-on oven cleaners, stain removers or steel wool pads).

Do not use rough or abrasive materials or sharp metal scrapers to clean the oven door glass as they can scratch the surface or cause the glass to break.

9.5 Automatic cleaning cycle

CLEAN

Automatic cleaning cycle may be carried out at any time of the day or night (if you wish to benefit from the lower cost of electricity overnight).



During the first automatic cleaning cycle, unpleasant odours may occur due to the normal evaporation of oily manufacturing substances. This is an absolutely normal phenomenon which disappears after the first cleaning cycle.



Before starting the automatic cleaning cycle, make sure that the oven does not contain any foods or large spills from previous cooking operations.



During the automatic cleaning cycle, a door locking device makes it impossible to open the door. In case you would like to interrupt the oven-cleaning function (pyrolysis) before it has finished, when the function has just been turned on, the waiting time for the release of the door is approximately 10 minutes. When the oven is hot, the waiting time for the release of the door is approximately 30 minutes.

9.5.1 Before starting the automatic cleaning cycle

- Completely remove all accessories from inside the oven.
- Remove the guide frames, see "9.3.1 Removing guide frames".



In order not to damage the internal glass panel, it should be cleaned in accordance with the usual procedure before starting the automatic cleaning cycle.

For very stubborn encrustations spray an oven cleaning product onto the glass (read the warnings on the product); leave for 60 minutes, then rinse and dry the glass using kitchen roll or a microfiber cloth.

- Remove the guide frames, see "9.3.1 Removing guide frames".
- At the end of the cleaning cycle, when the oven has cooled down, reinsert the frames by repeating the previously used procedure in reverse order.
- Make sure that the oven door is firmly closed.

Refer to the following diagram for setting the cleaning cycle duration (add approximately 40 minutes of waiting time for the door to release at the end of the function):

CLEANING	LIGHT DIRT	MEDIUM DIRT	HEAVY DIRT
DURATION	120 MIN.	165 MIN.	210 MIN.




During the automatic cleaning cycle, the fans produce a more intense level of noise due to a greater rotation speed; this is entirely normal and intended to facilitate heat dissipation.



At the end of pyrolysis, the fans will continue to operate for long enough to avoid overheating the walls of adjacent units and the front of the oven.




9.5.2 Setting the automatic cleaning cycle


Turn the function selection knob to **CLEAN** to select the automatic cleaning cycle.

Press and hold down key ; press keys **+** or **-** to set the cycle duration. The setting varies between a minimum of 120 minutes and a maximum of 210 minutes.

Two minutes after the automatic cleaning cycle starts, a door locking device will be tripped, preventing the door from being opened. The appropriate light will switch on to indicate that the locking device has been activated.  

At the end of the automatic cleaning cycle, the door locking device will remain active until the temperature inside the oven has reached a safety threshold. When the oven has cooled down, collect the residues from automatic cleaning with a damp microfibre cloth.

To select an automatic cleaning cycle with a delayed start, after setting the duration press . The time when the automatic cleaning cycle will terminate will appear on the display.

Press and hold down key , and press keys **+** or **-** to set the time at which you wish to terminate the cleaning cycle.



It is not possible to select any functions once the door locking device has been activated. The only function available is shut-down.

Wait for  to go out.



10. SPECIAL MAINTENANCE

The oven may require special maintenance or replacement of parts subject to wear such as gaskets, bulbs, etc. The following instructions describe how to perform these minor maintenance operations.



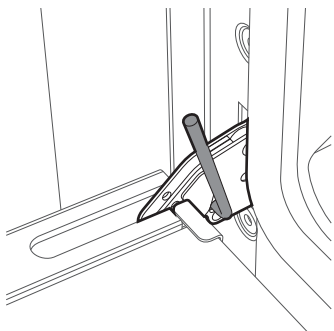
WARNING

ELECTRICAL SHOCK HAZARD

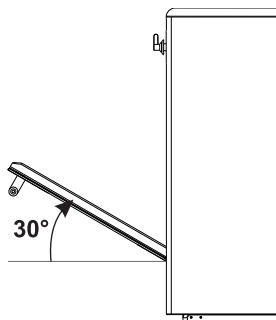


Before servicing, disconnect the appliance from the power supply.

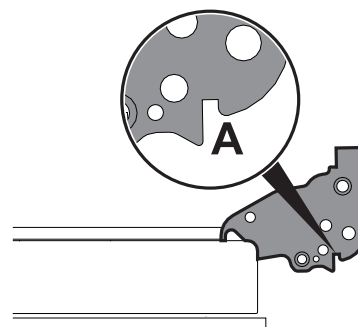
10.1 Removing the door



Open the door completely. Insert a pin in the hole in the hinge. Repeat this operation on both hinges.



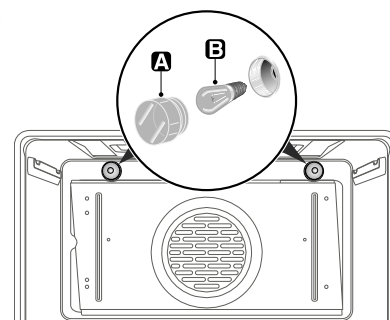
Grasp the door on both sides with both hands, lift it forming an angle of about 30° and remove it.



To reassemble the door, put the hinges in the relevant slots in the oven, making sure that grooved sections **A** are resting completely at the bottom of the slots. Lower the door and once it is in place remove the pins from the holes in the hinges.

10.2 Replacing the oven light bulb

Remove the bulb protector **A** by turning it anticlockwise and replace bulb **B** with a similar one. Re-fit bulb protector **A**.



NOTE: Use only oven bulbs (T 600°F).

10.3 Lubricating the surface burner gas valves

Over time, the surface burner gas valves may become stiff or jam. Clean them internally and relubricate. This operation must be carried out by a qualified technician.

