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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 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 kill or hurt you and others.

UNDERSTAND SIGNAL WORDS

A signal word – DANGER, WARNING, or CAUTION – is used with the safety alert symbol. DANGER identifies the most serious hazards. It means you can be killed or seriously injured if you do not immediately follow the instructions. WARNING means you can be killed or seriously injured if you do not follow the instructions. CAUTION indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.



WARNING

- This appliance is intended for home use only.
- Only use the appliance for its intended purpose. The manufacturer cannot be held responsible for damages caused by improper use of this range.
- This appliance complies with current safety requirements. Improper use of the appliance can lead to 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.

All safety messages will inform you of potential hazards, on how to reduce 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 Instructions Manual to install the appliance.

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.

WHAT TO DO IF YOU SMELL GAS

Important Safety Instruction

EN

- Do not attempt to switch on any appliances.
- Do not touch any electrical switches.
- Do not use any phones 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 the gas supplier.




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

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

2. BEFORE USING YOUR RANGE FOR THE FIRST TIME

 **WARNING** **RANGE TIPPING HAZARD**




- All ranges can tip
- Injury to persons could result
- Install anti-tip device packed with the range
- See installation instructions

FAILURE TO FOLLOW THESE INSTRUCTIONS CAN RESULT IN DEATH OR SERIOUS BURNS TO CHILDREN OR ADULTS.

 **NOTE:** This range is NOT designed for installation in manufactured (mobile) homes or for installation in recreational park trailers.

DO NOT install this range outdoors.

 **WARNING** **To reduce the risk of fire, electrical shock, injury to persons, or damage when using the cooktop, follow basic precautions, including the following:**



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



- NEVER USE YOUR APPLIANCE FOR WARMING OR HEATING THE ROOM.



- **DO NOT LEAVE CHILDREN UNATTENDED:** Children should not be left alone or unattended in the area where appliance is being used. They should never be allowed to sit or stand on any part of the appliance.

- Do not store items of interest to children in an area where the appliances are in use. If children are allowed to use the appliance, they must be closely supervised.

- **WEAR PROPER APPAREL:** loose fitting or hanging garments should never be worn while using the appliance.

- For safety reasons and to avoid equipment damage, never sit, stand or lean on the oven door.



- **FLAMMABLE MATERIALS SHOULD NEVER BE STORED IN AN OVEN OR NEAR THE SURFACE HEATING UNITS.**

- **GREASE IS FLAMMABLE:** Let hot grease cool before attempting to handle it. Avoid letting grease deposits collect.



- **DO NOT USE WATER ON GREASE FIRES:** Turn appliance off and smother fire with baking soda or use dry chemicals 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 heating elements. Do not use a towel or other bulky cloths in place of potholders.

Important Safety Instruction

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- Never let clothing, potholders or other flammable materials come in contact with or too close to any heating element until it has completely cooled.



- **DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF APPLIANCE:** Heating elements may be hot even though they are dark in color. The cavity surfaces of an oven become hot enough to cause burns. During and after use, do not touch heating elements or oven interior with or without clothing or any flammable material. Wait until they have had sufficient time to cool. If personal clothing or hair catches on fire, drop and roll immediately to extinguish the flames.
- **PLACE THE OVEN RACKS IN 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 element.



- **USE CARE WHEN OPENING THE OVEN DOOR:** Let hot air or steam escape before removing or replacing foods.



- Do not leave the packaging in the home environment. Separate the various waste materials and take them to the nearest specialized waste collection facility.



- Do not obstruct ventilation openings and heat dispersal slits.

- **ELECTRICAL GROUNDING IS REQUIRED.** It is the customer's responsibility:

a) To contact a qualified electrical installer.

b) To ensure that the electrical system is adequate and in conformance with the national 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 you finish using the range.
- Do not put pans without a perfectly smooth and flat bottom on the cooktop. **NEVER USE THE COOKTOP AS A WORK SURFACE.**

CAUTION: If a crack is detected in the glazed ceramic cooktop, immediately disconnect it from the main power supply and contact the nearest service center.

- Do not repair or replace any part of this appliance, unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Never use any part of the range or oven for storage. Flammable materials can catch fire and plastic items may melt or ignite.
- Do not hang articles from any part of the appliance or place anything against the oven. Some fabric are quite flammable and may catch on fire.
- **DO NOT USE ALUMINUM FOIL TO LINE ANY PART OF THE OVEN OR RANGE.** Use of a foil liner could result in an electrical shock or fire hazard, or obstruct the flow of combustion and ventilation air. Foil is an excellent heat insulator and heat will be trapped beneath it. This will upset the cooking performance and can damage the finish of the oven of the range.
- Never leave the range unattended when using high power settings. Boil overs cause smoke and greasy spill-overs may ignite.
IMPORTANT: After a spill or boil over, turn off the heating zone and clean around it. After cleaning, check for proper operation.
- Only certain types of glass, heat-proof glass ceramic, ceramic, earthenware, or other glazed utensils are suitable for range use. This type of utensil may break with sudden temperature changes. Use only on low or medium heat settings, according to the utensil manufacturer's directions.
- **DO NOT HEAT UNOPENED FOOD CONTAINERS:** A buildup of pressure may cause the containers to burst.
- **DO NOT USE FLAMMABLE CLEANERS TO CLEAN THE RANGE.**
- Do not clean, rub, damage or remove the door gasket. It is essential for a good seal during baking and while self cleaning the oven. Replace the door gasket if it becomes damaged or has excessive food spillage.
- Be sure all cooktop controls are turned off and that it is cool before using any type of cleaning product on the ceramic cooktop or around it. The chemical elements in these products could, in the presence of heat, ignite or cause metal parts to corrode.
- **SERVICE SHOULD ONLY BE DONE BY AUTHORIZED TECHNICIANS.** Technicians must disconnect the power supply before servicing this unit.

SAVE THESE INSTRUCTIONS



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 give warning 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

RANGE TIPPING HAZARD



- All ranges can tip
- Injury to persons could result
- Install anti-tip device packed with the range
- See installation instructions

FAILURE TO FOLLOW THESE INSTRUCTIONS CAN RESULT IN DEATH OR SERIOUS BURNS TO CHILDREN OR ADULTS.

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

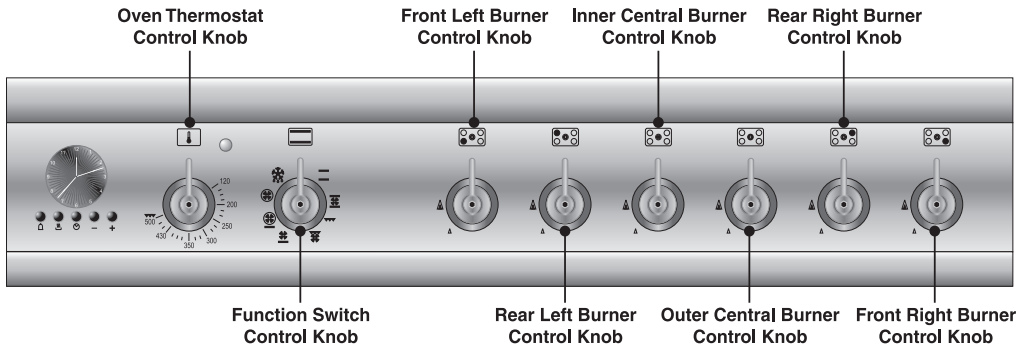
- Remove all packaging materials and temporary labels from the oven and cooktop.
- Record the Model and Serial number on Page 2 of this booklet. The Model and Serial numbers are on the Pro Range ID plate, which is visibly positioned in the storage compartment. THE ID PLATE MUST NOT BE REMOVED.
- BEFORE BAKING OR BROILING, the oven and broiler should be turned on to burn off the manufacturing oils. Turn the oven on to 450°F (230°C) for 20 to 30 minutes, then turn on the broiler for the same amount of time. You may want to turn on the ventilator above your range for the same amount of time.




3. DESCRIPTION OF CONTROLS

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

FRONT CONTROL PANEL



NOTE: Before using the oven check that the electronic programmer shows the symbol . See paragraph "4. Electronic Analog Clock".

FUNCTION SELECTOR KNOB



OVEN THERMOSTAT CONTROL KNOB



INNER CENTRAL BURNER CONTROL KNOB



FUNCTION SELECTOR CONTROL KNOB



OUTER CENTRAL BURNER CONTROL KNOB



FRONT LEFT BURNER CONTROL KNOB



REAR RIGHT BURNER CONTROL KNOB



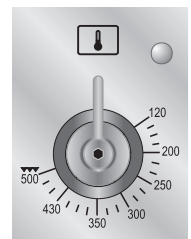
REAR LEFT BURNER CONTROL KNOB



FRONT RIGHT BURNER CONTROL KNOB

THERMOSTAT KNOB

The cooking temperature is set by turning the knob clockwise to the desired temperature, between 120° and 500° F. The tell-tale light comes on to indicate that the oven is warming up. When it goes out it means that the desired temperature has been reached. Regular flashing means that the oven temperature is being constantly maintained at the programmed level.



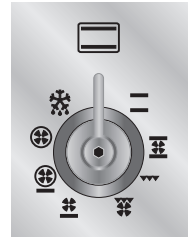


Instructions for the User










EN

FUNCTION SELECTOR KNOB

Turn the knob to select from the following functions:

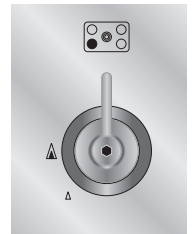


OVEN FUNCTIONS

	NO FUNCTION SET		LOWER HEATING ELEMENT + VENTILATION
	UPPER AND LOWER HEATING ELEMENTS		LOWER HEATING ELEMENT + VENTILATED HEATING ELEMENT
	UPPER AND LOWER HEATING ELEMENTS + VENTILATION		VENTILATED HEATING ELEMENT + VENTILATION
	GRILL ELEMENT		DEFROSTING
	GRILL ELEMENT + VENTILATION		

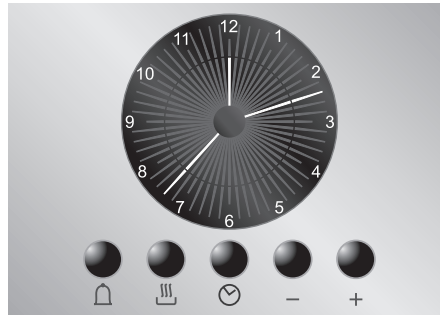
COOKTOP BURNER COMMAND KNOB

To light the flame, press and turn the knob counter-clockwise to the large flame symbol. Adjust the flame by turning the knob to the area between the maximum and minimum marks. To shut off, turn the knob to "zero".










4. ELECTRONIC ANALOG CLOCK






LIST OF BUTTON FUNCTIONS




-  TIMER BUTTON
-  END OF COOKING BUTTON
-  CLOCK ADJUSTMENT AND RESET
-  VALUE DECREASE BUTTON
-  VALUE INCREASE BUTTON

4.0.1 Setting the time

When the oven is used for the first time, or after an interruption in the electrical power supply, the display flashes at regular intervals.

Press  for 1 to 2 seconds to stop the display from flashing and to start the procedure for setting the correct time. Press the value modification buttons  or  to increase or decrease the setting by one minute.

Press one of the two value modification buttons until the current time appears. 6 to 7 seconds after the last button is pressed, the clock will start at the set time.





When the oven is in standby mode, to modify the time simply press the  button for about 2 seconds and adjust the time using the  and  buttons. A few seconds after the last button is pressed, the clock will restart normal operation.

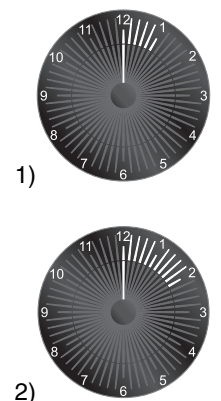


At the end of each programmed operation 8 beeps will sound 3 to 4 times at intervals of about 1 and a half minutes. The beeps can be hushed at any time by pushing any button.

4.0.2 Timer


The timer does not stop cooking; it simply activates the buzzer.







- Press  and the clock dial display will light up as shown in figure 1;
- Within 6 to 7 seconds, press the  or  buttons to set the timer. Each time a button is pressed, 1 outer mark on the clock dial, representing 1 minute of cooking time, will light up or go out. (Figure 2 shows a cooking time of 10 minutes).
- The countdown will start 6 to 7 seconds after the last button is pressed; when the programmed time has elapsed, the buzzer will sound.
- During the countdown, the current time can be viewed by pressing the  button once; press it again to return to the timer display.
- At the end of the countdown, the oven must be turned off manually by turning both the thermostat knob and function selector knob to 0.
- The maximum cooking time that can be set is 60 minutes.

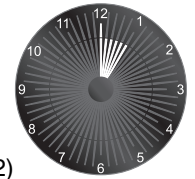
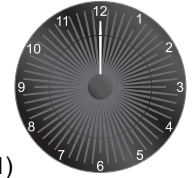





4.0.3 Programming timed cooking

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







- Press the  button for 1 to 2 seconds; the pointer will go to 12 (Fig. 1).
- The cooking time can be set using the  and  buttons: each time the  button is pressed 1 minute is added to the cooking time (figure 2 shows a cooking time of 1 hour).
- Once the desired cooking time is reached, cooking will start about 6 seconds after the  or  buttons were pressed.
- Once cooking has started the display will show the current time, represented by the constantly illuminated marks on the dial, and the minutes left to the end of the cooking time, represented by the flashing marks (each flashing mark means 12 minutes of cooking time left).



- At the end of the cooking time, the timer will switch the oven heating elements off, the buzzer will start to beep and the numbers on the clock dial will flash.
- The cooking time can also be reset by resetting the program selected: pressing the central  button for 2 seconds will delete the set cooking time and the oven will have to be turned off manually.

Warning: it is not possible to set a cooking time of more than 6 hours.

Starting cooking: besides 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 6 to 7 seconds after the last time the  or  buttons are pressed, press the  button again to set the cooking start time. The current time will appear on the display with the inside segments illuminated to show the end of cooking time. Use the  and  buttons to set the cooking start time.
- 6 to 7 seconds after the last button is pressed the display will show the current time and the cooking start and end times, which will be represented by the illuminated inner marks. The clock dial display marks 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 inner marks 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 beep and the numbers on the clock dial will flash.
- To reset the entire program, press and hold the central  button for 2 seconds: if cooking has already started, the oven will have to be turned off manually.
- Here we can see a programming example: the current time is 19:06 and cooking is programmed to start at 20:00 and end at 21:00 hours.
- At 20:00 hours the inner marks between 8 and 9 will start to flash, while the hour hand will remain still.



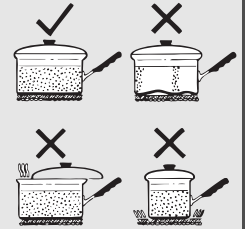
Warning: for the oven to start cooking after the programming procedures just described, the thermostat and function selector knob must be correctly set at the desired temperature and function.



5. USE OF THE COOKTOP

FIRE HAZARD

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



! WARNING

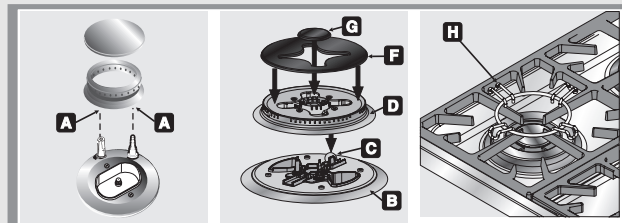


- Turn off all controls when not cooking.



NOTE: Check that the flame cap crowns, the burner caps and grids are correctly assembled.

Before lighting the cooktop burners check that the flame diffuser rings are correctly in place with their respective burner caps, making sure that the holes **A** in the flame diffusers are aligned with the plugs and thermocouples. For the dual burner, place the burner caps **G** and **F** on the burner **D**, ensuring that they fit snugly. The burner must then be placed on and fitted into the base **B** (taking care to use the pin **C** as reference). The pan stand **B** supplied is for use with woks. The special pan stand **H** is for use with woks.



5.1 Ignition with safety device

Each knob has a symbol that shows the corresponding burner (the example on the left shows the front left burner).

The appliance is equipped with an electronic ignition.

- Just press and simultaneously turn the knob counter-clockwise to the minimum flame symbol Δ until the burner switches on.
- Keep the knob pressed down for about 2 seconds to keep the flame lit and to activate the safety device.
- After switching the burner on it is recommended that the knob be left in the minimum position for approximately 20 seconds before adjusting it to the required temperature.

It may happen that the flame goes out when the knob is released. In this case repeat the operation, but keeping the knob pressed down for a longer period of time.



Instructions for the User

EN



NOTE: If the flame goes out accidentally, after about 20 seconds the safety device will intervene and block the gas flow, even when the tap is open.

REMEMBER: When the cooktop is in use, the entire cooktop area may become hot

5.1.1 Power failure

In case of a prolonged power outage you can manually lite the surface burners.

Hold a lit match near a burner and turn the control knob to the low flame symbol Δ . After the burner lights, turn the knob to the desired setting.

5.2 Practical advice on using the burners



NOTE: Do not obstruct the flow of combustion and ventilation around the edges of the pan stand.



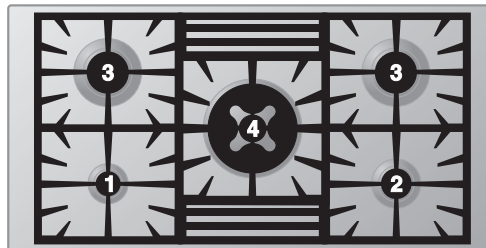
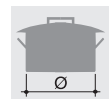
For better use of the burners and lower gas consumption, use covered containers that are proportional in size to the burner to prevent the flame from extending beyond the sides (see paragraph "5.3 Diameter of cookware"). When water reaches the boiling point, lower the flame so that it doesn't overflow. To avoid burns or damage to the cooktop, all recipients or griddle plates must be placed within the perimeter of the cooktop. All containers must have a flat and smooth bottom. When using fats or oils, be extremely careful that they don't overheat and catch fire. If the flame accidentally goes out, turn off the control knob and wait at least 1 minute before trying to re-light the burner.



NOTE: Before turning a control knob, place filled cookware on the pan stand. Do not operate a burner using empty cookware or without cookware on the pan stand.

Do not leave empty cookware on a hot surface cooking area, element or surface burner.

5.3 Diameter of cookware



BURNERS	Ø min. and max. (cm)	Ø min. - max. (inch)
1 Auxiliary	12 - 14	4 ¾ - 7
2 Semi-rapid	16 - 24	6 5/16" - 9 ½
3 Rapid	18 - 26	7 1/8" - 10 1/4"
4 Ultra rapid	20 - 26	7 7/8" - 10 1/4"



5.4 Cookware



NOTE: Do not leave empty cookware on a hot surface cooking area, element or surface burner

Ideal cookware should have a flat bottom, straight sides, a well-fitting lid and the material should be of medium-to-heavy thickness.

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

Cookware material is a factor in how quickly and evenly heat is transferred, which affects cooking results. A nonstick finish has the same characteristics as its base material. For example, aluminum cookware with a nonstick finish will take on the properties of aluminum.

Use the following chart as a guide for cookware material characteristics.

COOKWARE	CHARACTERISTICS
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 ceramic glass	<ul style="list-style-type: none"> • Follow manufacturer's instructions • Heats slowly, but unevenly • Ideal results on 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 manufacturer's instructions • Use on low heat settings
Porcelain enamel-on-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 • A core or base of aluminum or copper on stainless steel provides even heating



6. USE OF 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 "4. Electronic Analog Clock".



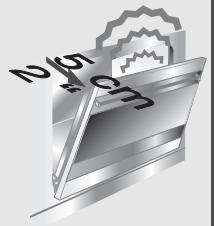
WARNING



BURN HAZARD

To prevent any burn caused by steam in the oven, open the door in two stages: half open (5 cm-2" approximately) for 4- 5 seconds, long enough to let the steam exit, and then fully open.

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

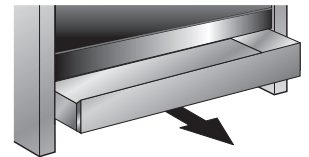


6.2 Oven Light

It comes on when the function selector knob is turned to any position.

6.3 Storage compartment

The storage drawer is at the bottom of the range, underneath the oven. Pull the bottom of the door to open.



NOTE: Never store flammable materials, such as rags, paper or similar. The compartment is only intended for the storage of metallic accessories for the range.

CAUTION: Never open the storage compartment when the oven is on and still hot: The temperature inside may be very high.



7. AVAILABLE ACCESSORIES

The oven features **4 support** positions for putting trays and racks at different heights.



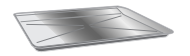
Oven rack: for cooking food on pans, small cakes, roasts or food requiring light broiling.



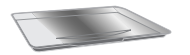
Pan rack: goes on top of the pan for cooking foods that might drip.



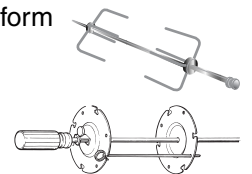
Oven pan: useful for catching oil from foods on the rack above.



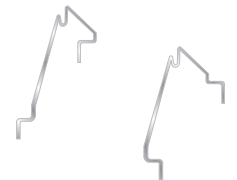
Pastry pan: for baking cakes, pizza and desserts.



Roasting spit: useful for cooking chicken, sausages and anything else requiring uniform cooking over the entire surface.



Spit supports: to be inserted in the holes of the oven tray before mounting the roasting spit.





8. COOKING HINTS



WARNING

BURN HAZARD



Keep the oven door closed during cooking.



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

In fan-assisted mode, the oven should be preheated at 90-100°F above the cooking temperature. This considerably shortens cooking times and reduces power consumption, as well as giving better cooking results.

8.1 Traditional cooking



FUNCTION SELECTOR



THERMOSTAT SELECTOR FROM 120° TO 500°F



This traditional cooking system, with the heat circulating bottom to top, 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. Put frozen meat in immediately, without waiting for it to thaw. The only precaution that should be taken is to set the temperature about 70°F lower and cooking time about 1/4 longer than you would for fresh meat.



NOTE: Use high-rim pans to prevent grease/fat from splashing and dirtying the sides of the oven.



8.2 Convection cooking



FUNCTION SELECTOR



THERMOSTAT SELECTOR FROM 120° TO 500°F



This system is suitable for cooking on several levels, including different types of food (fish, meat etc.), without the tastes and smells mixing. Air circulation in the oven ensures a uniform distribution of heat. Pre-heating is not necessary.



NOTE: Multiple cooking is possible as long as the cooking temperature of the different foods is the same.

8.3 Broiler

FUNCTION SELECTOR	
THERMOSTAT SELECTOR AT MAXIMUM AND DOOR CLOSED	



Permits rapid browning of foods. You are advised to place the pan in the highest rack. For short-term cooking of small quantities, place the rack in the third runner from the bottom. For long-term cooking and grilling, put the rack in the lowest runner in accordance with the size of the pieces of food.



NOTE: Make sure that the oven door is closed during cooking.

8.4 Broiler with hot air

FUNCTION SELECTOR	
THERMOSTAT SELECTOR AT MAXIMUM AND DOOR CLOSED	



This permits a uniform distribution of heat and greater heat penetration. Food will be lightly browned on the outside and remain tender inside.



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



8.5 Defrosting



FUNCTION SELECTOR



THERMOSTAT SELECTOR IN POSITION 0



- ③ The flow of air produced by the fan ensures quicker defrosting.
- ③ The air circulating inside the oven is at room temperature.




NOTE: The advantage of defrosting at room temperature is that it does not alter the taste and appearance of the food.



8.6 Recommended cooking table

Cooking times, especially meat, vary according to the thickness and quality of the food and to the user's taste.

TRADITIONAL COOKING			
	LEVEL FROM BELOW	TEMPERATURE (°F)	TIME IN MINUTES (*)
FIRST COURSES			
LASAGNE	2 - 3	390 - 410	50 - 60
OVEN-BAKED PASTA	2 - 3	410 - 450	40
MEAT			
ROAST VEAL	2	350 - 390	15 - 20 /LB.
ROAST BEEF	2	410 - 470	15 - 20 /LB.
ROAST PORK	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 DIMENSIONS
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
PARADISE CAKE	1 - 2	320	60
APPLE CAKE	1	400	60
RICE CAKE	1	360	60 - 70

(*) = WITH PREHEATED OVEN



Instructions for the User

EN

BROIL



	LEVEL FROM BELOW	TIME IN MINUTES (*)	
		FIRST SURFACE	SECOND SURFACE
		PORK CHOPS	4
FILLET OF PORK	3	9 - 11	5 - 9
FILLET OF BEEF	3	9 - 11	9 - 11
LIVER	4	2 - 3	2 - 3
VEAL ESCALOPE	4	7 - 9	5 - 7
HALF CHICKEN	3	9 - 14	9 - 11
SAUSAGES	3	7 - 9	5 - 6
MEATBALLS	3	7 - 9	5 - 6
FISH FILLETS	3	5 - 6	3 - 4
TOAST	3	2 - 4	2 - 3

CONVECTION COOKING



	LEVEL FROM BELOW	TEMPERATURE (°F)	TIME IN MINUTES (*)
FIRST COURSES			
LASAGNE	2	370 - 400	40 - 50
OVEN-BAKED PASTA	2	370 - 400	25 - 30
MEAT			
ROAST VEAL	1 - 2	300 - 340	65 - 90
ROAST PORK	1 - 2	300 - 320	70 - 100
ROASTED BEEF	1 - 2	320 - 340	65 - 90
FILLET OF BEEF	1 - 2	320 - 360	35 - 45
ROAST LAMB	1 - 2	270 - 300	100 - 130
ROAST BEEF	1 - 2	340 - 360	40 - 45
ROAST CHICKEN	1 - 2	340	70 - 80
ROAST DUCK	1 - 2	340 - 360	100 - 120
ROAST TURKEY RUMP	1 - 2	320 - 340	90
ROAST RABBIT	1 - 2	320 - 340	80 - 100
ROAST HARE	1 - 2	320 - 340	30 - 50
ROAST PIGEON	1 - 2	280 - 340	15 - 25
FISH	2 - 3	302 - 338	ACCORDING TO DIMENSIONS
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
PARADISE CAKE	2 - 3	320	60

(*) = WITH PREHEATED OVEN



9. CLEANING AND MAINTENANCE



WARNING

ELECTRICAL SHOCK HAZARD

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

9.1 Cleaning the stainless steel



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

9.1.1 Regular Daily Cleaning

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

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

9.1.2 Food stains or residues

Do not use metallic sponges or sharp scrapers: they will damage the surface.

Use normal non-abrasive products for cleaning stainless steel, and a wooden or plastic tool if necessary. Rinse thoroughly and dry with a soft cloth or deerskin.

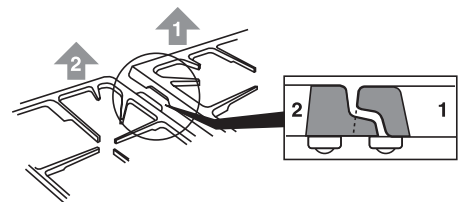
Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.



9.2 Cleaning of cooktop components

9.2.1 Racks

Extract the racks (the central one first, then the side ones). Clean with warm water and non-abrasive detergent, taking care to remove incrustation. Replace by positioning the side ones first and then the central one.



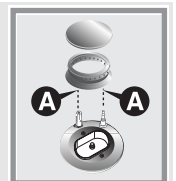
9.2.2 Burner caps, flame cap crowns and burners

The burner caps and flame diffuser rings can be removed for easier cleaning; wash them in hot water and non-abrasive detergent, taking care to remove all deposits, and wait for them to dry completely.



NOTE: Replace the burner caps on their rings, making sure that the holes A are perfectly centered with the circular projections on the burners.

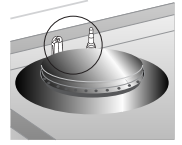
Never wash these components in the dishwasher.





9.2.3 The plugs and thermocouples

For best performance, the ignition plugs and thermocouples must always be kept very clean. Check them frequently and if necessary clean them with a wet cloth. Remove any dry residues with a wooden toothpick or a needle.



9.3 Cleaning the oven (without self-cleaning panels)

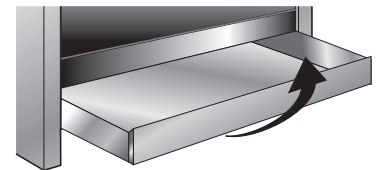


NOTE: To keep an oven in good condition it must be cleaned regularly. Let it cool first. Take out all the removable parts. Remove the shelf runners by lifting them at the front and extracting them from their rear holes.



Clean the oven rack and side guides with hot water and non-abrasive detergent. Rinse and dry.

For easier cleaning, the storage drawer underneath the oven can be completely removed. Pull it out and raise the front (like an ordinary drawer).



9.3.1 Self-cleaning liners

The oven is equipped with continuous self-cleaning enamelled liners. These liners make the oven easier to clean and ensure its efficiency over time.

9.3.2 Using the self-cleaning liners

To prevent food residue buildup and unpleasant smells inside the oven, periodically clean the cavity by turning the empty oven on at a temperature of no less than 400°F, for a time varying from 30 to 60 minutes. By doing this the self-cleaning liners will oxidise the food residues.

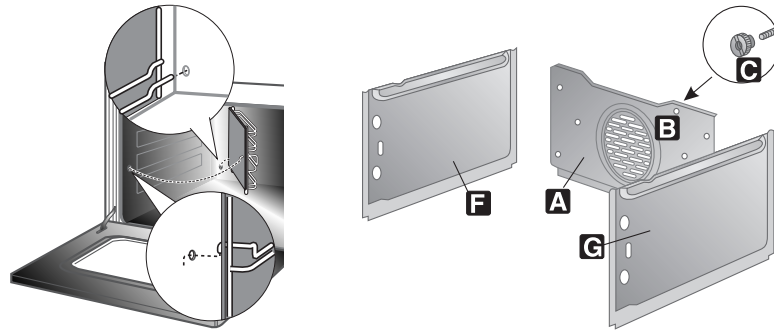
When the oven has cooled down, simply remove the grease and the grime with a damp sponge or cloth.

9.3.3 Looking after the self-cleaning liners

The liners should not be cleaned with abrasive creams or ordinary detergents. Use a damp sponge only, so as not to damage the special characteristics of the enamel which coats the liners.

9.3.4 Assembling the self-cleaning liners

- 1 Remove all accessories from the oven;
- 2 Remove the shelf runners (fig.1);
- 3 Extract the side liners "F" and "G"(fig. 2);
- 4 Remove the back panel "A" after loosening the threaded ring-nut "C" (fig. 2).
- 5 Reassemble the panels, replacing them to their original position.



9.4 Oven door glass

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



NOTE: Do not use abrasive or corrosive cleaners for cleaning the door glazing (e.g. powder products, oven-cleaner sprays, stain removers and metal scouring pads). Do not use rough or abrasive materials or sharp metal scrapers to clean the oven's glass doors since they may scratch the surface and cause the glass to shatter.



10. EXTRAORDINARY MAINTENANCE

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



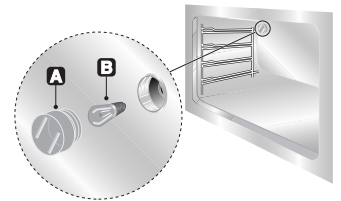
WARNING

ELECTRICAL SHOCK HAZARD

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

10.1 Replacing the light bulb

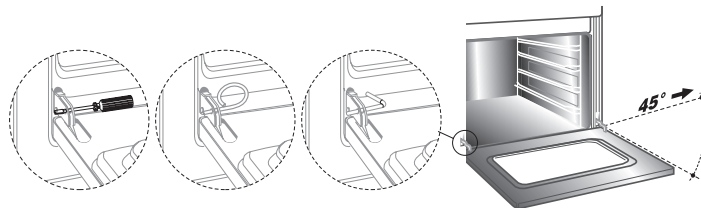
Remove cover **A** by twisting counter-clockwise, replace bulb **B** with a similar bulb. Refit the cover **A**.



NOTE: Only use oven bulbs (T 600°F).

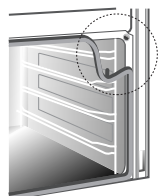
10.2 Removing the oven door

Open the door completely and fit the pins (supplied) into the holes from the inside. Close the door to an angle of about 45°, lift it and remove it from its seat. To replace, fit the hinges into the grooves provided, then lower the door until it comes to rest and extract the pins. If the pins are lost, two screwdrivers can also be used.



10.3 Oven door seal

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



10.4 Greasing the gas taps

Over time, the gas taps may become stiff or jam. Clean them internally and change the lubricating grease. This operation must be carried out by a skilled technician.

