



User Instructions
FREESTANDING GAS RANGES



BERTAZZONI

DIMENSIONS: 36" (915 mm)(W) x 253/16" (640 mm)(D) x 36" (915 mm)(H)

Models X365GGVX (X36 5 00 X) [M3W0GTU4X(2 or 5)A]

Models X366GGVX (X36 6 00 X) [M3Y0GTU4X(2 or 5)A]

IMPORTANT - PLEASE READ AND FOLLOW

- Before beginning installation, please read these instructions completely and carefully.
- Do not remove permanently affixed labels, warnings, or plates from the product. This may void the warranty. -Please observe all local and national codes and ordinances.
- Please ensure that this product is properly grounded.
- The installer should leave these instructions with the consumer who should retain for local inspector's use and for future reference.
- The electrical plug should always be accessible.

Installation must conform with local codes or in the absence of codes, the National Fuel Gas Code ANSIZ223.1-latest edition. Electrical installation must be in accordance with the National Electrical Code, ANIS/NFPA70 - latest edition and/or local codes. IN CANADA: Installation must be in accordance with the current CAN/CGA-B149.1 National Gas Installation Code or CAN/CGA-B 149.2, Propane Installation Code and/or local codes. Electrical installation must be in accordance with the current CSA C22.1 Canadian Electrical Codes Part 1 and/or local codes.

Installation of any gas-fired equipment should be made by a licensed plumber. A manual gas shut-off valve must be installed in the gas supply line ahead of the oven in the gas flow for safety and ease of service.

In Massachusetts: All gas products must be installed by a "Massachusetts" licensed plumber or gasfitter. A "T" handle type manual gas valve must be installed in the gas supply line to this appliance.



Warning!

- This range can tip. Injury to persons could result.
- Install anti-tip device shipped with range.
- See Installation Instructions

**IMPORTANT: SAVE FOR LOCAL ELECTRICAL INSPECTOR'S USE.
READ AND SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.
OBSERVE ALL GOVERNING CODES AND ORDINANCES.**

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WHAT TO DO IF YOU SMELL GAS

- Do not light any appliance.
- Do not touch any electrical switch.
- Do not use any phone 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 suppliers, call the fire department.

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

USER MANUAL

WARNINGS:

Keeping appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquid.

Do not store dangerous or flammable material in the cabinet areas above appliance; store them in a safe place in order to avoid potential hazards.

For safe use of appliance, do not use it for space heating.

Do not use aerosol sprays in the vicinity of this appliance while it is in operation

Do not use oven doors as support or for sit-down.

Do not use oven cavity as storage compartment.

DESCRIPTIONS

DESCRIPTIVE CAPTION FOR HOB

- 1. Small Burner
- 2. Medium burner
- 3. Rapid burner
- 4. Dual burner

DESCRIPTION OF HOBS

Model **X365GGVX (X36 5 00 X)** [M3W0GTU4X(2 or 5)A]Fig. A
Model **X366GGVX (X36 6 00 X)** [M3Y0GTU4X(2 or 5)A]Fig. B

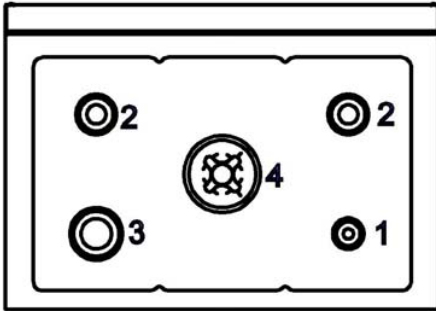


fig.A

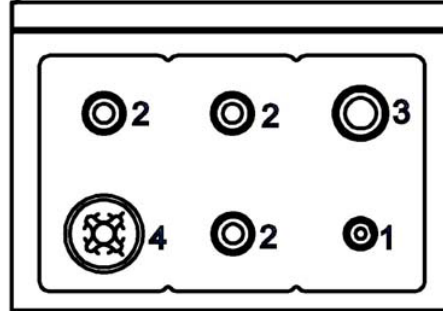
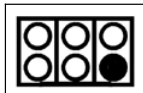


fig.B

CONTROL PANEL DESCRIPTION

On the control panel, small symbols show the function of each knob or key. Here as follows are the several controls that a cooker can have:



the symbol shows the disposition of burners on the worktop, the full dot identifies the burner in object (in this case the front burner on the right).



the symbol shows the running of oven or broiler



CONVECTION

the symbol shows the switch for the oven fan and oven light

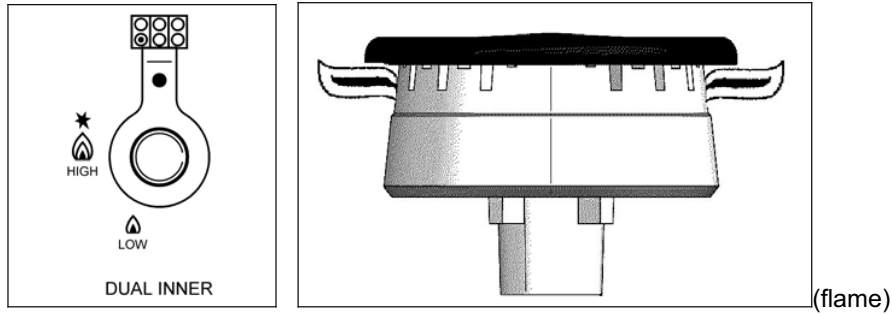


LIGHT

the symbol shows the switch for the oven light

USING BURNERS

A diagram is etched on the control panel above each knob which indicates which burner corresponds to that knob.



Manual ignition:

Manual ignition is always possible even when the power is cut off or in the event of prolonged power failure.

Turn the knob that corresponds to the burner selected counterclockwise to the MAXIMUM position at the etched star (large flame) and place a lit match up to the burner.

Automatic electric ignition:

Turn the knob that corresponds to the burner selected anticlockwise direction to the MAXIMUM position at the etched star (large flame) and then press the knob down to activate the spark ignition. Once ignited, keep pressing the knob for about 10 seconds to allow the flame to heat the thermocouple. If the burner does not remain alight after releasing the knob repeat the above procedure,

Note: It is recommended not to try to ignite the burner if the relative flame cap is not in the correct position

Note: Dual burner is composed by two burner (inside and outside); each one operates under the relative gas valve independently from the other one.

Tips for using burners correctly:

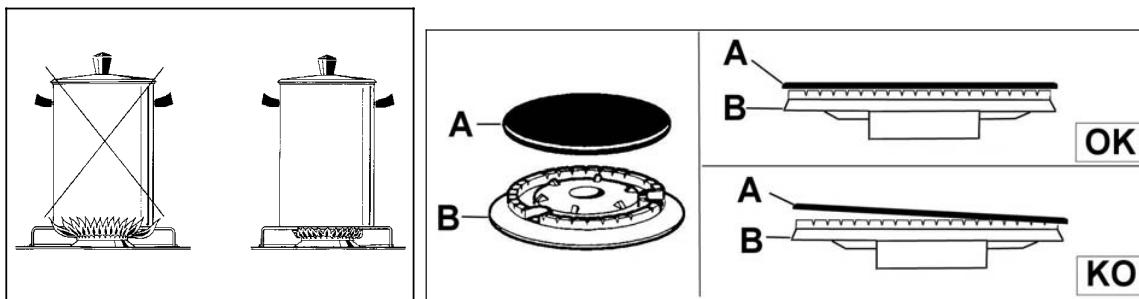
WARNING: During use of each gas burner(s) adjust the burner flame size properly so it does not extend beyond the edge of the cooking utensil. This is an instruction based on safety considerations

- Use suitable pots for each burner (see Fig. and Table)
- When the liquid is boiling, turn down the knob to the MINIMUM position.
- Always use pots with a cover.

Correct flame aspect: verify that aspect flame of the worktop burners be completely blue and with an aspect as indicated in figure(flame)

Table

Burner	Recommended pan diameters inches (mm)
Small	35½"-551/8" (90 – 140)
Medium	551/8" - 1023/8" (140 – 260)
Large	707/8" - 1023/8" (180 – 260)
Dual burner	862/3"-1023/8" (220 – 260)



WARNING: check the position of the burner caps before operation.

Correct usage of pans:

- Dry the bottom of the pan before placing it on the hotplate.
- Use pots with a flat, thick bottom, except for wok cooking.
- When using the burners, ensure that the handles of the pans are correctly positioned. Keep children away from the appliance.
- When cooking foods with oil and fat, which are very flammable, the user should not leave the appliance unattended.

WOK PAN: To use the wok pan, please utilize a suitable wok adaptor grid; wok pan external diameter shall not be less than 10" (25cm) and not more than 16" (40cm).

WARNING: If the power is cut off, the burners can be lit with matches.

The burners equipped with a safety thermocouple can only be lit when the knob is in the MAXIMUM position (large flame etching).

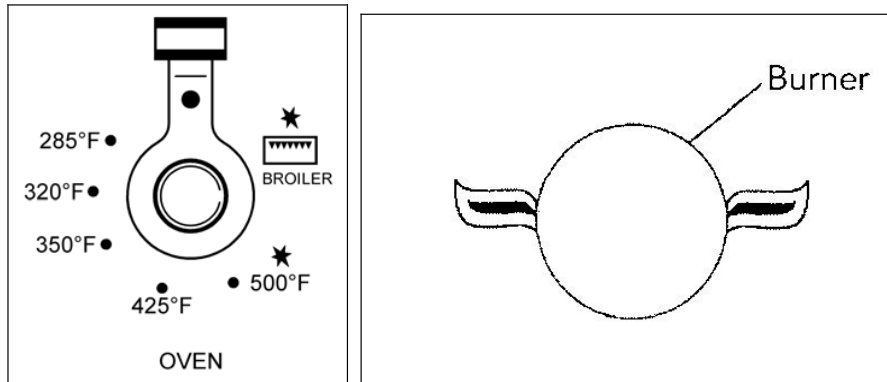
USING THE GAS OVEN

All the gas oven cookers are equipped with a thermostat and safety device to adjust the cooking temperature. The oven temperature is set by turning the knob counterclockwise to match the indicator with the temperature selected. The gas oven is combined with a gas broiler. See the specific pages for use information.

WARNING: If the burner flames are extinguished accidentally, turn off the control knob and do not try to relight the oven until after at least 1 minute.

TABLE N°7

THERMOSTAT SETTING	TEMPERATURE °F	TEMPERATURE °C
MIN.	285	140
MED-LOW	320	160
MED.	350	175
MED-HI	425	220
MAX.	500	260



The oven burner can be ignited in different ways:

- **Manual lighting** (it is always possible even when the power is cut off):

To light the oven, open the oven door and turn the knob at maximum position. At the same time put a lit match next to the ignition tube that is visible on the oven level. Then press the thermostat knob (this makes the gas start to flow) and keep it pressed, after the burner has been completely lit, for 10 seconds. Release the knob and make sure that the burner remains on, otherwise repeat the operation.

- **Electric ignition**

In this case, first open the oven door, then turn the knob to the maximum temperature setting. Then press the thermostat knob to start the gas flow and the ignition spark. Wait about 10 seconds after the burner has been completely lit and then release the knob. Make sure that the burner remains on, otherwise repeat the operation.

The ignition device should not be used for more than 15 seconds. If after that period the burner still has not been lit, do not use the device and open the door of the room or wait at least 60 seconds before trying to light the oven again.

WARNING: when trying to light the oven, the door must always be open.

The gas oven operation is indicated by a blue light

Verify that aspect flame of the oven burner be completely blue and with an aspect as indicated in figure

NOTICE: when using the oven for the first time it should be operated for 15-30 minutes at a temperature of about 500°F/260°C without cooking anything inside in order to eliminate any moisture and odours from the internal insulation.

During normal oven use, after lighting the burner and setting the desired temperature, wait about 15 minutes before putting in any food to preheat the oven.

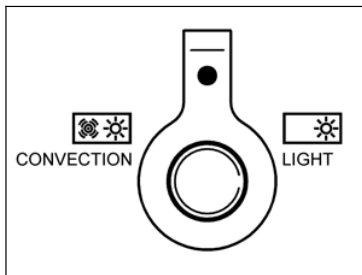
The oven is equipped with 4 guides at different heights level which can be used to insert shelves or the tray. To keep the oven as clean as possible it is recommended to cook meat on the tray or on the shelf that has been inserted inside the tray. The table below lists the general cooking times and the position of the tray for different types of foods. Personal experience will help to determine any variations in the values reported in the table. In any case, it is recommended to follow the instructions of the specific recipe being used.

This type of oven is equipped with a fan. The fan convection creates forced-air circulation in the horizontal direction. Thanks to this type of operation, the ventilated oven can be used for different types of cooking at the same time, without changing the taste of each food. Hot-air circulation guarantees a uniform distribution of heat. Pre-heating the oven is not necessary, but for very delicate pastries, it is recommended to heat the oven before inserting the trays.

The convection system partially changes the various notions about traditional cooking. Meat no longer needs to be turned while it is cooking and the rotisserie is no longer needed to cook a roast on the spit. Just put the meat directly on the shelf.

GAS OVEN COOKING TABLE			
	TEMP °F/ °C	HEIGHT	MINUTES
MEAT			
PORK ROAST	430/220	4	60-70
BEEF ROAST (YOUNG STEER)	480/250	4	50-60
BEEF ROAST	465/240	4	60-70
VEAL ROAST	430/220	4	60-70
LAMB ROAST	430/220	4	45-55
ROAST BEEF	445/230	4	55-65
ROAST HARE	450/235	4	40-50
ROAST RABBIT	430/220	4	50-60
ROAST TURKEY	450/235	4	50-60
ROAST GOOSE	450/225	4	60-70
ROAST DUCK	450/235	4	45-60
ROAST CHICKEN	450/235	4	40-45
FISH			
	390-440/200-225	3	15-25
PASTRY			
FRUIT PIE	390/200	3	35-40
TEA CAKE	375/190	3	50-55
BRIOCHES	345/175	3	25-30
SPONGE CAKE	450/235	3	20
RING CAKE	375/190	3	30-40
SWEET PUFF PASTRIES	430/220	3	20
RAISIN LOAF	430/220	3	15-20
STRUDEL	355/180	3	15-20
SAVOIA COOKIES	375/190	3	15
APPLE FRITTERS	430/220	3	20
SAZOIARDI SANDWICH	430/220	3	20-30
TOAST SANDWICH	480/250	4	5
BREAD	430/220	3	30
PIZZA	430/220	3	20

To activate the convection fan use the selector placed on control panel.

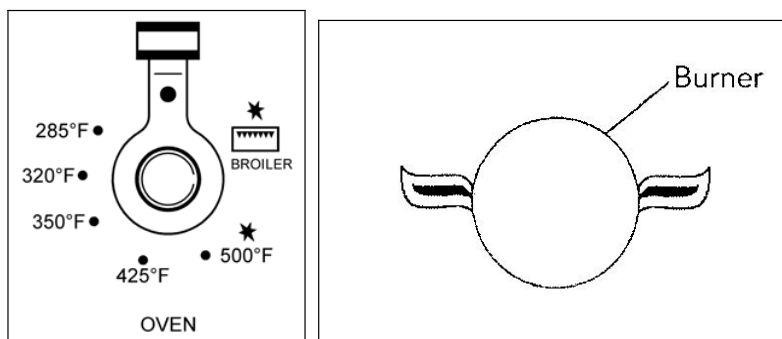


Turn the knob anti clockwise for activation of the convection fan +light
Turn the knob clockwise to turn on the oven light.

CONVECTION GAS OVEN COOKING TABLE			
	TEMP °F/ °C	HEIGHT	MINUTES
MEAT			
PORK ROAST	320-340/160-170	3	70-100
BEEF ROAST (YOUNG STEER)	340-355/170-180	3	65-90
BEEF ROAST	340-375/170-190	3	40-60
VEAL ROAST	320-355/160-180	3	65-90
LAMB ROAST	285-320/140-160	3	100-130
ROAST BEEF	355-375/180-190	3	40-45
ROAST HARE	340-355/170-180	3	30-40
ROAST RABBIT	320-340/160-170	3	80-100
ROAST TURKEY	320-340/160-170	3	160-240
ROAST GOOSE	320-355/160-180	3	120-160
ROAST DUCK	340-355/170-180	3	100-160
ROAST CHICKEN	355/180	3	70-90
FISH			
	320-355/160-180	3 / 4	
PASTRY			
FRUIT PIE	355-390/180-200	3	40-50
TEA CAKE	390-430/200-220	3	40-45
BRIOCHES	340-355/170-180	3	40-60
SPONGE CAKE	390-445/200-230	3	25-35
RING CAKE	320-355/160-180	3	35-45
SWEET PUFF PASTRIES	355-390/180-200	3	20-30
RAISIN LOAF	445-480/230-250	3	30-40
STRUDEL	320/160	3	25-35
SAVOIA COOKIES	300-355/150-180	3	50-60
APPLE FRITTERS	355-390/180-200	3	18-25
SAZOIARDI SANDWICH	340-355/170-180	3	30-40
TOAST SANDWICH	445-480/230-250	4	7
BREAD	390-430/200-220	4	40
PIZZA	390-430/200-220	3	20

USING THE GAS BROILER

The gas broiler is controlled with the same gas oven knob, but turning it clockwise instead of counterclockwise (see the gas oven use instructions), matching the symbol with the indicator. The broiler burner always operates at maximum and therefore there is no minimum position. In addition, it is equipped with a safety device to prevent the flame from going out. The gas broiler can also be ignited in different ways:



- **Manual lighting:** Just completely open the oven door, turn the knob so that the relative symbol matches the indicator, while pressing the knob, and, at the same time, put a lit match next to the burner. Make sure that the burner is completely lit and after about 10 seconds release the knob. Make sure that the burner remains on, otherwise repeat the operation.

- **Electric ignition:** In this case, completely open the oven door, turn the knob so that the relative symbol matches the indicator and, while keeping the knob pressed, press the knob with the spark symbol. Wait about 10 seconds after the burner has been completely lit and then release the knob. Make sure that the burner remains on, otherwise repeat the operation.

ATTENTION: To use broiler please utilize the proper broiler grid installed inside the grid enamelled tray supplied with the appliance; broiler tray shall be supported by oven grid.

WARNING: As with the oven, the broiler must be lit with the door completely open.

The gas broiler can be used to broil foods on the oven shelf .

The gas broiler operation is indicated by a blue light

IMPORTANT: when broiling food keep the door closed..

Verify that aspect flame of the broiler burner be completely blue and with an aspect as indicated in figure

Note: The use of a gas cooking appliance produces heat and humidity in the room where it is installed. Therefore, proper ventilation in the room is needed and natural ventilation openings must remain unobstructed and activating the mechanical exhaust fan/range hood. Intensive and continuous use of the appliance may require additional ventilation, for example by opening a window, or increasing the power of the mechanical exhaust fan/range hood, if installed.

Note: the cooker is equipped with the cooling fan that starts operation each time the oven knob is on a position different from 0 (zero). The fan circulates the air between the control panel and the oven door and also allows the control panel and the oven door stay at a warm temperature during the appliance operation in any condition.

CLEANING THE APPLIANCE:

Never use abrasive cleaners

Before cleaning the appliance it should be disconnected from the power supply.

Cleaning the work surface: periodically clean the burner heads, the cast iron pan supports and the burner caps using warm water.

Any spillage must always be removed as soon as possible using a rag.

If it become difficult to open or close a valve, do not force it, but immediately request the assistance of the technical service personnel.

Cleaning the enamelled parts: Enamelled parts should be cleaned frequently with soapy water. Never use abrasive powder. Do not leave acid or alkaline substances on the enamelled parts (such as vinegar, lemon juice, salt, tomato sauce, etc.) and do not wash the enamelled parts while they are still hot.

Cleaning the stainless steel parts: Clean the parts with soapy water and dry them with a soft cloth. The shine is maintained by periodically using specific stainless steel cream cleaner. Never use abrasive powders. Use specific stainless steel cream cleaner to eliminate the glue remains after the elimination of the blue plastic protection film on the worktop after installation.

Cleaning the burner caps: Lift the burner caps from the burner heads and wash them in soapy water and dry thoroughly. Before replacement on the burner head ensure that the holes are not clogged.

Cleaning the inner glass door: Clean the glass with warm soapy water using a sponge. A spatula can be used to remove burner fat if used gently.

ATTENTION: while cleaning the door make sure to avoid any spillage in the venting holes on the top part of the door. To clean inside the door it is necessary to disassemble the door through a service engineer.

ATTENTION: for further details about cleaning of the appliance, please contact your appliance retailer.

WARNING

COOLING FAN FAILURE

In case of cooling fan failure the frontal red indicator "Fan Failure" will light; if this happen please turn off immediately the appliance, call the nearest after sale assistance service centre and do not use the appliance till cooling fan system of the appliance has been properly repaired by a qualified technician.



AFTER SALE SERVICE:

Please note here below details for after save service.

Refer to warranty certificate for warranty condiftions

Dealer /Importer: **Name, address, phone**

SERVICE CENTERS	
Name	Phone

MANUFACTURER:

BERTAZZONI SPA

VIA PALAZZINA, 8 – 42016 – GUASTALLA (REGGIO E.) ITALY

Tel. +39 0522/226411 – telefax +39 0522/226440 – <http://www.bertazzoni-italia.com>