

Instructions for the use - Installation advices

GAS COOKERS

100% ELBA QUALITY
MADE IN ITALY



ELBA
TALENT FOR COOKING



Made in Italy

Dear Customer,

Thank you for having purchased and given your preference to our product.

The safety precautions and recommendations reported below are for your own safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.

Please preserve this booklet carefully. It may be useful in future, either to yourself or to others in the event that doubts should arise relating to its operation.

This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.

The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or illogical use of the appliance.

IMPORTANT SAFETY PRECAUTIONS AND RECOMMENDATIONS

IMPORTANT: This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non domestic application and therefore should not be used in a commercial environment.

The appliance guarantee will be void if the appliance is used within a non domestic environment i.e. a semi commercial, commercial or communal environment.

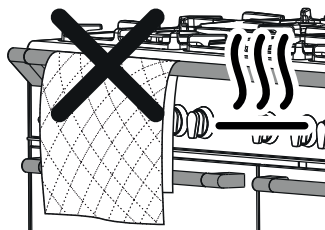
Read the instructions carefully before installing and using the appliance.

- After having unpacked the appliance, check to ensure that it is not damaged and that the oven door closes correctly. In case of doubt, do not use it and consult your supplier or a professionally qualified technician.
- Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.
- Some appliances are supplied with a protective film on steel and aluminium parts. **This film must be removed before using the appliance.**
- **IMPORTANT:** The use of suitable protective clothing/gloves is recommended when handling or cleaning this appliance.
- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use. The manufacturer declines all responsibility for any inconvenience resulting from the inobservance of this condition.
- **CAUTION:** this appliance must only be installed in a permanently ventilated room in compliance with the applicable regulations.
- Do not operate your appliance by means of an external timer or separate remote-control system.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.

- **WARNING:** Ensure that the appliance is switched off before replacing the oven lamp to avoid the possibility of electric shock.
- Do not use a steam cleaner because the moisture can get into the appliance therefore making it unsafe.
- Do not touch the appliance with wet or damp hands (or feet).
- Do not use the appliance whilst in bare feet.
- If you should decide not to use this appliance any longer (or decide to substitute another model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with unused appliances.
- The various components of the appliance are recyclable. Dispose of them in accordance with the regulations in force in your country. If the appliance is to be scrapped, remove the power cord.
- After use, ensure that the knobs are in the off position.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
- **WARNING:** During use the appliance and its accessible parts become hot; they remain hot for some time after use.
 - Care should be taken to avoid touching heating elements (on the hob and inside the oven).
 - The door is hot, use the handle.
 - To avoid burns and scalds, young children should be kept away.

- Make sure that electrical cables connecting other appliances in the proximity of the cooker cannot come into contact with the hob or become entrapped in the oven door.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. **NEVER** try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- **WARNING:** When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.
- **FIRST USE OF THE OVEN** - it is advised to follow these instructions:
 - Furnish the interior of the oven as described in the chapter “CLEANING AND MAINTENANCE”.
 - Switch on the empty oven on max to eliminate grease from the heating elements.
 - Disconnect the appliance from the electrical power supply, let the oven cool down and clean the interior of the oven with a cloth soaked in water and neutral detergent; then dry carefully.
- **CAUTION:** Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Do not line the oven walls or base with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.
- **FIRE RISK!** Do not store flammable material in the oven or in the storage compartment.
- Always use oven gloves when removing the shelves and food trays from the oven whilst hot.
- Do not hang towels, dishcloths or other items on the appliance or its handle – as this could be a fire hazard.

- Clean the oven regularly and do not allow fat or oils to build up in the oven base or tray. Remove spillages as soon as they occur.
- Do not stand on the cooker or on the open oven door.
- Always stand back from the appliance when opening the oven door to allow steam and hot air to escape before removing the food.
- **SAFE FOOD HANDLING:** Leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.
- **WARNING:** Take care NOT to lift the cooker by the door handle.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- The oven accessories (e.g. oven wire rack) must be fitted correctly as indicated at page 27.
- If the power supply cable is damaged, it must be replaced only by an authorized service agent in order to avoid a hazard.



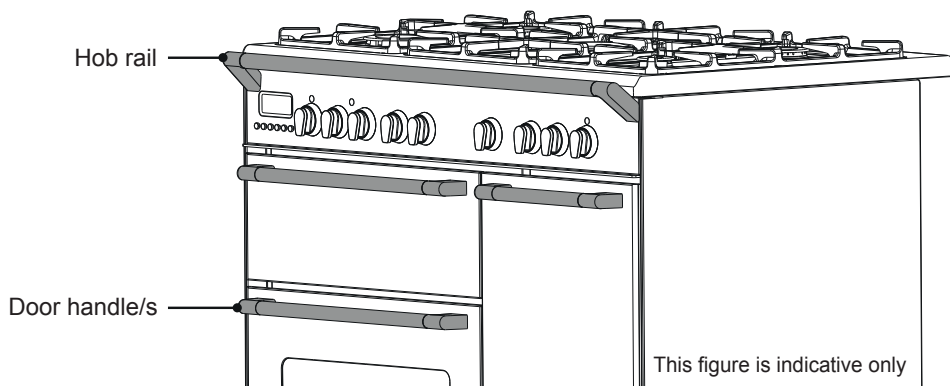
WARNING – VERY IMPORTANT !

FIRE/OVERHEATING HAZARD:

- Do not place towels/cloths etc onto the hob rail or oven door handle/s whilst the product is in use or hot.

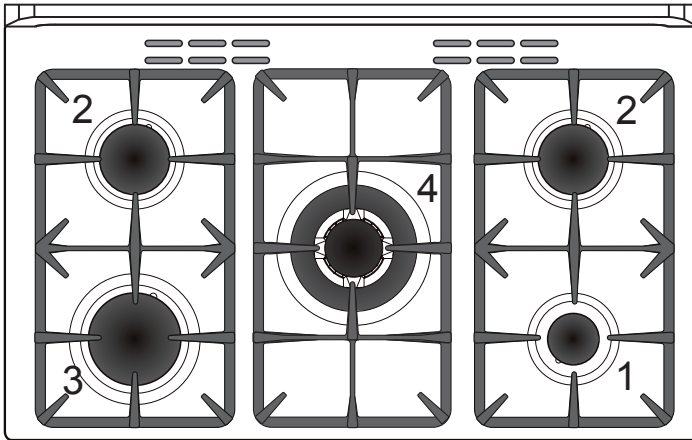
TO AVOID DAMAGE TO THE APPLIANCE:

- Do not lift/move the cooker by the hob rail or oven door handle/s.
- Do not lean on the hob rail or oven door handle/s.



1 COOKING HOB

Fig. 1.1



GAS BURNERS

1. Auxiliary burner (A)	1,00 kW
2. Semi-rapid burner (SR)	1,75 kW
3. Rapid burner (R)	3,00 kW
4. Triple-ring burner (TR)	4,00 kW

Notes:

- The electric ignition is incorporated in the knobs.
- The appliance has a safety valve system fitted, the flow of gas will be stopped if and when the flame should accidentally go out.

CAUTION: If the burner is accidentally extinguished, turn the gas off at the control knob and wait at least 1 minute before attempting to relight.

CAUTION:

Gas appliances produce heat and humidity in the environment in which they are installed. Ensure that the cooking area is well ventilated by opening the natural ventilation grilles or by installing an extractor hood connected to an outlet duct.

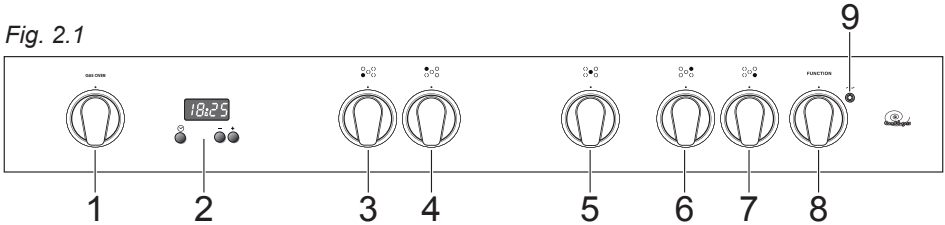
CAUTION:

If the appliance is used for a prolonged time it may be necessary to provide further ventilation by opening a window or by increasing the suction power of the extractor hood (if fitted).

2

CONTROL PANEL

Fig. 2.1



CONTROLS DESCRIPTION

1. Gas oven/grill thermostat control knob
2. Electronic clock with alarm
3. Front left burner control knob
4. Rear left burner control knob
5. Central burner control knob
6. Rear right burner control knob
7. Front right burner control knob
8. Oven light, fan motor and rotisserie control knob
9. Line pilot light (fan motor)

Note:

Your appliance has been fitted with a cooling fan to achieve optimum efficiency of the controls and to ensure lower surface temperatures are maintained.

When the oven is operating the cooling fan motor switches ON/OFF depending on temperature. Depending on cooking temperatures and times, the cooling fan may run on even after appliance has been switched off. The duration of this time is dependent on previous cooking temperature and duration.




3

USE OF THE HOB BURNERS

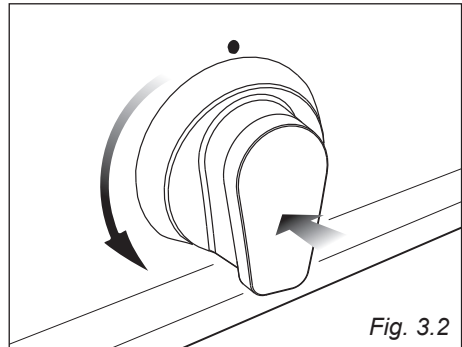
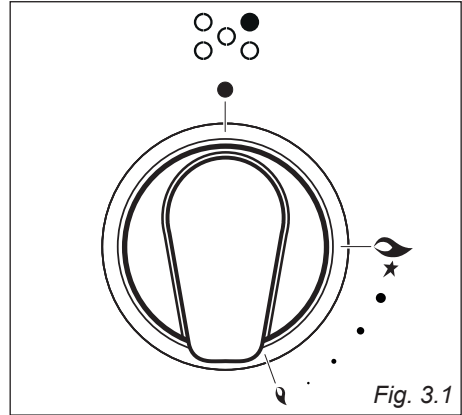
GAS BURNERS

Each burner is controlled by a gas tap assuring the opening and the closing of the gas supply.

Make the symbol of the knob match with the indicator on the control panel to obtain:

- symbol  off
- symbol  full on (nominal rate)
- symbol  reduced rate

- √ To reduce the gas flow to minimum rotate the knob further anti-clockwise to point the indicator towards the small flame symbol.
- √ The maximum aperture position permits rapid boiling of liquids, whereas the minimum aperture position allows slower warming of food or maintaining boiling conditions of liquids.
- √ Other intermediate operating adjustments can be achieved by positioning the indicator between the maximum and minimum aperture positions, and never between the maximum aperture and closed positions.




Caution!
Do not cover the hob with aluminium foils.

Caution!
The cooking hob becomes very hot during operation.
Keep children well out of reach.

N.B. When the cooker is not being used, set the gas knobs to their closed positions and also close the cock valve on the gas bottle or the main gas supply line.

LIGHTING THE BURNERS

To ignite the burner, the following instructions are to be followed:

1. Press in the corresponding knob and turn counter-clockwise (fig. 3.2) to the full flame position marked by the  symbol (fig. 3.1) and hold the knob in until the flame has been lit.
In the case of a mains failure light the burner with a match or lighted taper.
2. Wait for about ten seconds after the gas burner has been lit before letting go of the knob (valve activation delay).
3. Adjust the gas valve to the desired position.

If the burner flame should go out for some reason, the safety valve will automatically stop the gas flow.

To re-light the burner, return the knob to the closed “●” position, **wait for at least 1 minute** and then repeat the lighting procedure.

If your local gas supply makes it difficult to light the burner with the knob set to maximum, set the knob to minimum and repeat the operation.

CHOICE OF THE BURNER

On the control panel, near every knob there is a diagram that indicates which burner is controlled by that knob.

The suitable burner must be chosen according to the diameter and the capacity used.

As an indication, the burners and the pots must be used in the following way:

DIAMETERS OF PANS WHICH MAY BE USED ON THE BURNERS

BURNERS	MINIMUM	MAXIMUM
Auxiliary	12 cm	14 cm
Semi-rapid	16 cm	24 cm
Rapid	24 cm	26 cm
Triple-ring	26 cm	28 cm
Wok	max 36 cm	

do not use pans with concave or convex bases

It is important that the diameter of the pot be suitable to the potentiality of the burner so as not to compromise the high output of the burners and therefore energy waste. A small pot on a large burner does not give you a boiling point in a shorter amount of time since the capacity of heat absorption of a liquid mass depends on the volume and the surface of the pot.

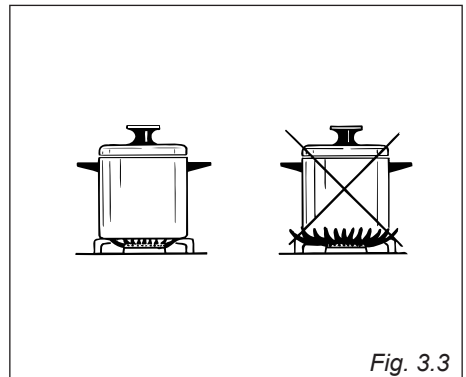


Fig. 3.3

CORRECT USE OF THE TRIPLE-RING BURNER (figs. 3.4a - 3.4b)

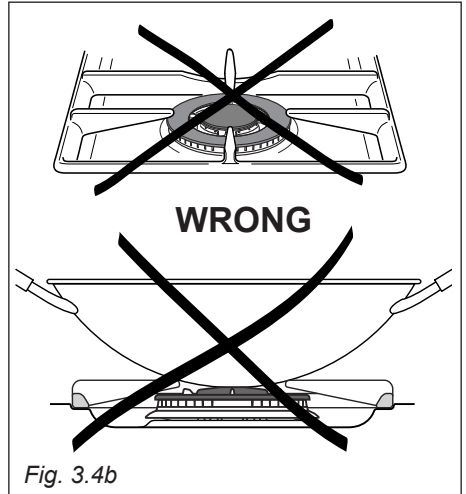
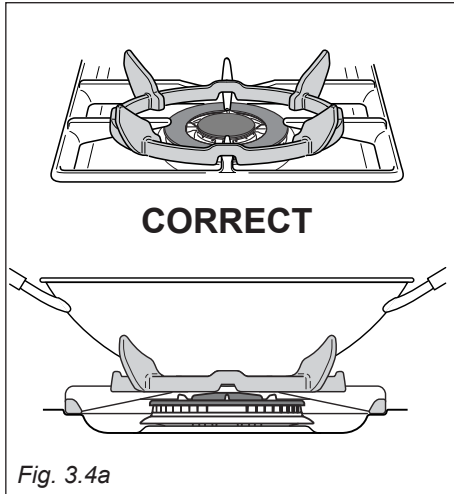
This special grille for woks should be placed over the pan-rest for the triple ring burner.

Warning:

- Using woks without this special grille may cause the burner to malfunction.
- Do not use the grille for ordinary, flat-bottomed saucepans.

IMPORTANT:

The special grille for wok pans **MUST BE PLACED ONLY** over the pan-rest for the triple-ring burner.



4

HOW TO USE THE FAN ASSISTED GAS OVEN

Attention: the oven door becomes very hot during operation. Keep children away.

GENERAL FEATURES

The oven is furnished completely clean; it is advisable however, upon first use, to turn the oven on to the maximum temperature (position 10 ★) to eliminate possible traces of grease from the oven burner.

The same operation should be followed for grill burner.

This oven is fitted with:

- a. Oven burner, mounted on the lower part of the oven (wattage: 5,00 kW), providing safety device and electric ignition.
- b. Grill burner, mounted on the upper part of the oven (wattage: 2,50 kW), providing safety device and electric ignition.
- c. A fan motor which can be used in combination with the oven or grill burner or separately (without heating).

OPERATING PRINCIPLES

Heating and cooking in the **FAN ASSISTED OVEN** are obtained in the following ways:

- a. **by normal convection**
The heat is produced by the oven burner.
- b. **by forced convection**
The heat produced by the oven burner is distributed throughout the oven by the fan. The hot air envelops the food in the oven, provoking a complete and rapid cooking. It is possible to cook several dishes simultaneously.
- c. **by radiation**
The heat is irradiated by the infra red grill burner.
- d. **by radiation and ventilation**
The radiated heat from the grill burner is distributed throughout the oven by the fan.
- e. **by ventilation (this is not a cooking function)**
The food is defrosted by using the fan only without oven/grill burner.

WARNING:

The door is hot, use the handle.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

THERMOSTAT

The numbers **1** to **10** printed on the knob (fig. 4.1) indicate the increasing oven temperature value (see table 4.2).

To regulate the temperature, set the knob to the hosen number.

The temperature is kept constant on the regulated value.

The thermostat which regulates the flow of gas to the oven burner has a safety valve which automatically shuts off the gas supply when the flame goes out.

OVEN BURNER

The gas flow to the burner is regulated by a thermostat which allow to maintain the oven temperature constant.

The control of the temperature is assured by a thermostatic probe positioned inside the oven.

The probe must be always kept in its housing, in a clean condition, as an incorrect position or encrustment may cause an alteration in the control of the temperature.

Moreover, the thermostat is fitted with a safety valve which automatically shuts off the gas supply when the flame goes out.

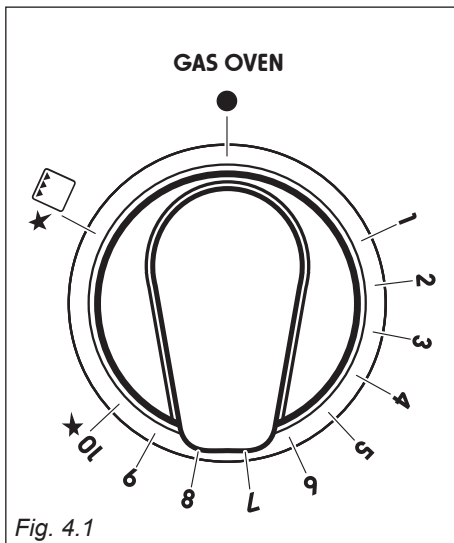


Fig. 4.1

Table. 4.2

THERMOSTAT GRADE TABLE		
Knob position	FAN ASSISTED GAS OVEN	GAS OVEN
1	130 °C	130 °C
2	140 °C	140 °C
3	155 °C	155 °C
4	165 °C	165 °C
5	180 °C	180 °C
6	190 °C	190 °C
7	205 °C	205 °C
8	215 °C	220 °C
9	230 °C	235 °C
10 ★	240 °C	250 °C

IGNITION OF THE OVEN BURNER

ATTENTION: Never turn the control knob before opening the oven door.

To light the oven burner operate as follows:

1. **Open the oven door to the full extent.**

WARNING: Risk of explosion! The oven door must be open during this operation.

2. Lightly press and turn the thermostat knob anti-clockwise (fig. 4.3) to max position **10** ★ (fig. 4.1).
3. Press the knob firmly until the burner lights.

Never continue this operation for more than 15 seconds. If the burner has still not ignited, wait for about 1 minute prior to repeating the ignition.

In case of mains failure, press the knob firmly and immediately approach a lighted match or taper to the opening "A" (fig. 4.4).

4. Wait about 10/15 seconds after the burner lighting before releasing the knob (time of priming of the valve).
5. Close the oven door slowly and adjust the burner according to the power required.

If the flame extinguishes for any reason, the safety valve will automatically shut off the gas supply to the burner.

To re-light the burner, first turn the oven control knob to position "●", **wait for at least 1 minute** and then repeat the lighting procedure.

For the correct use of the gas oven see the chapters "COOKING WITH FAN ASSISTED GAS OVEN" and "COOKING WITH GAS OVEN WITHOUT FAN MOTOR".

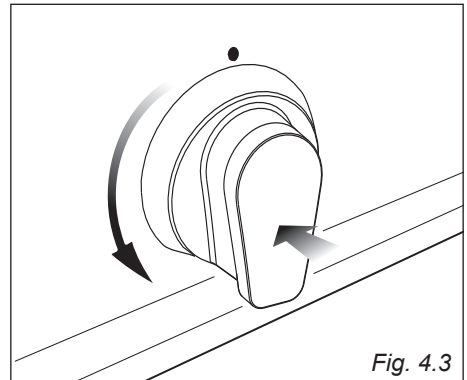


Fig. 4.3

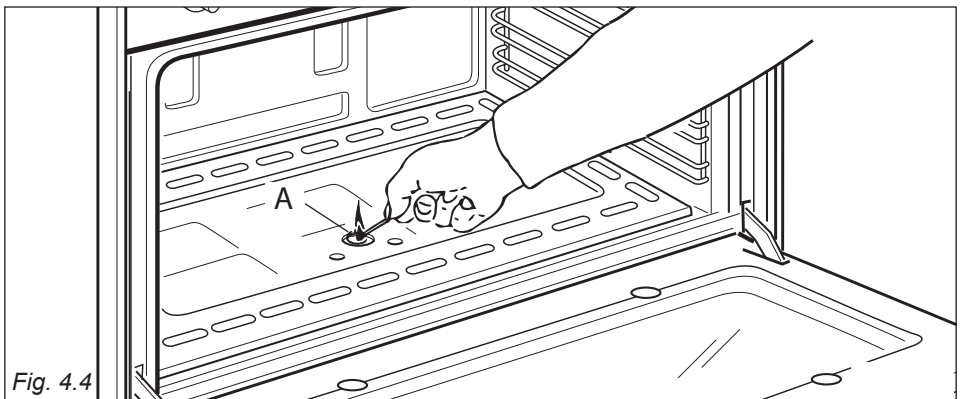


Fig. 4.4


IGNITION OF THE GRILL BURNER

ATTENTION: Never turn the control knob before opening the oven door.

To light the grill burner operate as follows:

1. Open the oven door to the full extent.

WARNING: Risk of explosion! The oven door must be open during this operation.

2. Lightly press and turn the thermostat knob clockwise to the position  (fig. 4.1).
3. Press the knob firmly until the burner lights.

Never continue this operation for more than 15 seconds. If the burner has still not ignited, wait for about 1 minute prior to repeating the ignition.

In case of mains failure, press the knob firmly and immediately approach a lighted match or taper to the pipe of the burner (fig. 4.5).

4. After lighting the burner, wait a few seconds before releasing the knob (until the safety valve stays open).
5. Close the oven door slowly.

IMPORTANT: The grill must always be used with the oven door closed.

See specific instructions in the sections “COOKING WITH FAN ASSISTED GAS GRILL” and “COOKING WITH GAS GRILL WITHOUT FAN MOTOR”.

If the flame extinguishes for any reason, the safety valve will automatically shut off the gas supply to the burner.

To re-light the burner, first turn the oven control knob to position “●”, **wait for at least 1 minute** and then repeat the lighting procedure.

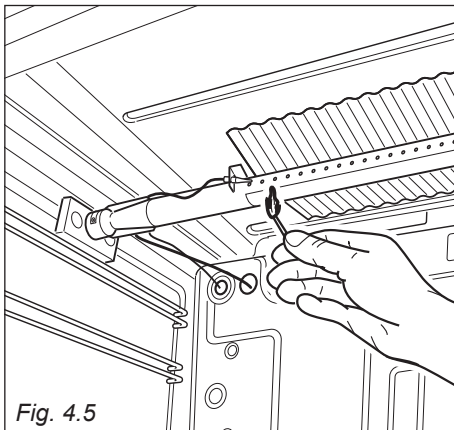



Fig. 4.5

FAN MOTOR “COMBI-GAS”

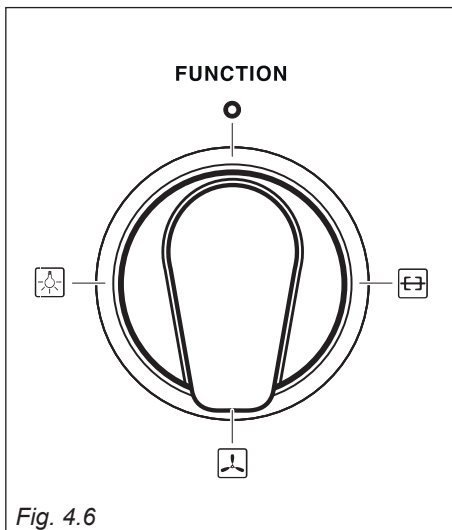
The fan motor is designed to distribute throughout the oven the heat generated by the oven or grill gas burner.

The fan motor can also be used without the gas burner (without heating) to defrost frozen foods.

The fan is controlled by a knob (fig. 4.6).

- To operate the fan motor turn the knob to the symbol .
- To switch off the fan turn the knob in the “O” off position (fig. 4.6)

IMPORTANT: When using the fan motor together with the oven or grill gas burner, switch on the fan only after the ignition of the gas burner.



COOKING WITH FAN ASSISTED GAS OVEN

OVEN BURNER AND FAN MOTOR

After the ignition of the gas burner, close the oven door and switch on the fan motor.

Before introducing the food, preheat the oven to the desired temperature.

For a correct preheating operation, it is advisable to remove the tray from the oven and introduce it together with the food, when the oven has reached the desired temperature.

Check the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.

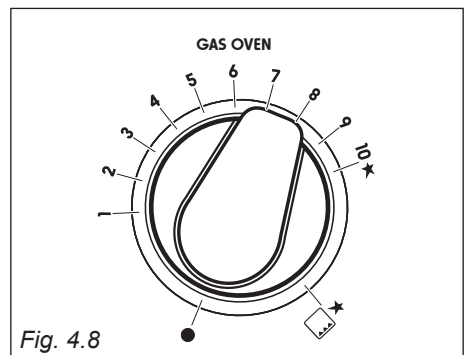
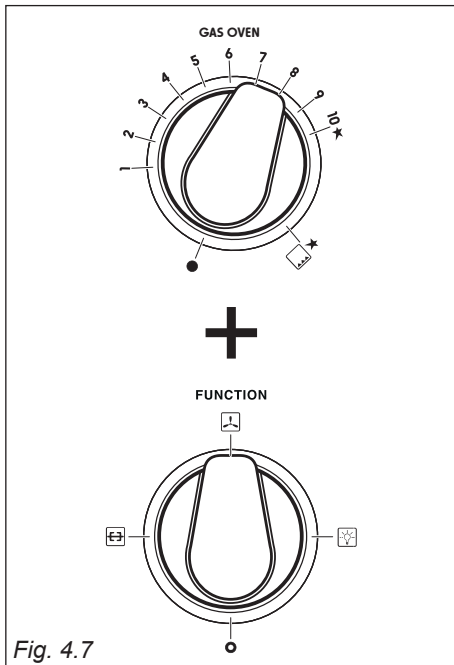
COOKING WITH GAS OVEN WITHOUT FAN MOTOR

OVEN BURNER WITHOUT FAN MOTOR

Before introducing the food, preheat the oven to the desired temperature.

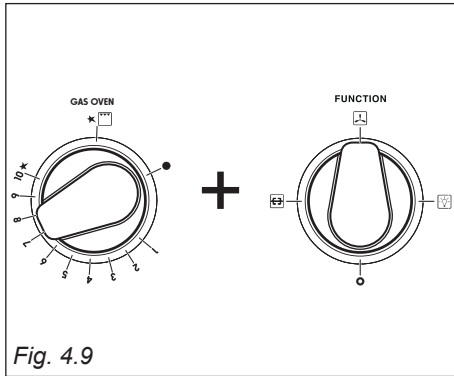
For a correct preheating operation, it is advisable to remove the tray from the oven and introduce it together with the food, when the oven has reached the desired temperature.

Check the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.



For a correct pre-heating, we suggest to remove tray and shelf from the oven and introduce them again after 15 minutes.

COOKING WITH FAN ASSISTED GAS GRILL



GAS GRILL AND FAN MOTOR

Switch on the gas grill and the fan motor and let the oven to preheat for about 5 minutes with the door closed.

The heat is mainly diffused by radiation and the fan then distributes it throughout the oven.

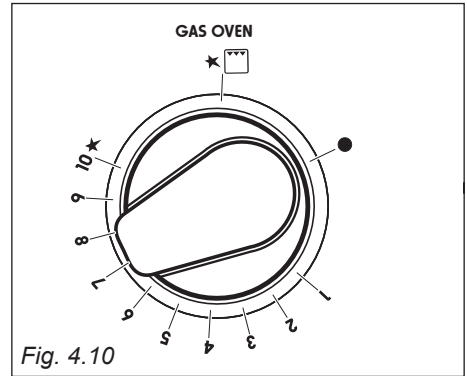
Introduce the food to be cooked positioning the rack as close to the grill as possible; the dripping pan should be placed under the rack to catch the cooking juices and fats.

The fan assisted grill shall be used with the oven door closed.

It is recommended that you do not grill for longer than 30 minutes at any one time.

Attention: The oven door becomes very hot during operation. Keep children away.

COOKING WITH GAS GRILL WITHOUT FAN MOTOR



GAS GRILL WITHOUT FAN MOTOR

Switch on the gas grill and let the oven to preheat for about 5 minutes with the door closed.

Introduce the food to be cooked positioning the rack as close to the grill as possible; the dripping pan should be placed under the rack to catch the cooking juices and fats.

The grill shall be used with the oven door closed.

It is recommended that you do not grill for longer than 30 minutes at any one time.

Attention: The oven door becomes very hot during operation. Keep children away.

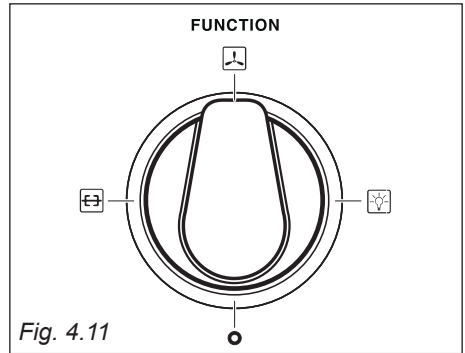
DEFROSTING FROZEN FOODS

FAN ONLY

Switch on the fan motor only.

The gas oven/grill control knob shall be in the “●” (off) position.


The defrosting is done by simple ventilation without heat.



OVEN LIGHT

The oven provides an interior lamp to allow the visual inspection during the cooking.


To light the oven lamp turn the knob (fig.

4.12) to the symbol .

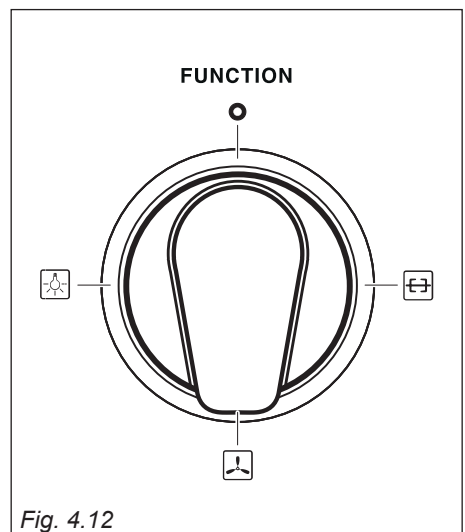
ROTISSERIE

This is used for spit roasting under the grill and comprises:

- an electric motor fitted to the rear of the oven;
- a stainless steel skewer provided with slide-out heatless handgrip and two sets of adjustable forks;
- a skewer support to be fitted in the middle runner.

The rotisserie motor is operated by a switch knob (fig. 4.12-  position).

The rotation direction of the rotisserie can be either clockwise or counter-clockwise.



USE OF THE ROTISSERIE

- Insert the tray into the lowest rack holders of the oven and insert the rod support into the intermediate rack holders.
- Put the meat to be cooked onto the rod, being careful to secure it in the center with the special forks.
- Insert the rod into the side gear opening “P” (fig. 4.13)
- Remove the grip “H” by turning it to the left.
- Insert completely the rotisserie support; the shaft “S” must be inserted in the spit motor collar “G”.

**Attention: the oven door becomes very hot during operation.
Keep children away.**

It is recommended that you do not grill for longer than 30 minutes at any one time.

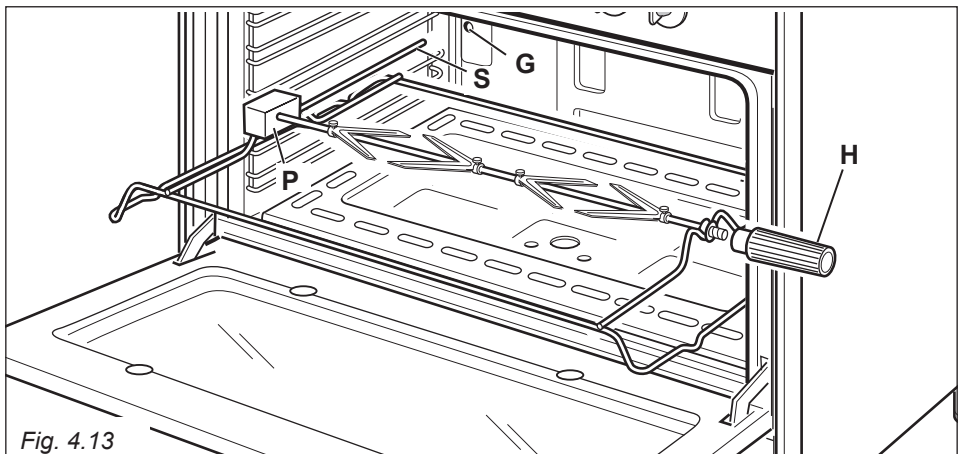


Fig. 4.13




5

ELECTRONIC CLOCK WITH ALARM

The electronic alarm is a device which groups the functions of 24 hours clock with illuminated display and 99 minutes alarm.

ELECTRONIC CLOCK



Upon immediate connection of the cooker or after a blackout, three zeros will flash on the programmer panel.


To set the hour it is necessary to push the  button and then, within 7 seconds, the  or  button until you have set the exact hour.



An energy black-out makes the clock go to zero.




ELECTRONIC ALARM

The alarm program consists only of a buzzer which may be set for a maximum period of 99 minutes.


To set the time, push the  or  until you obtain the desired time in the panel.

Having finished the setting, the  symbol will be lighted and the countdown will start immediately.

At the end of the time, the  symbol will be switched off and an intermittent buzzer, during 7 minutes, will go off; this can be stopped by pressing the  button.

To stop the alarm countdown in any moment press the  and  buttons together and release the  button first.

SETTING THE FREQUENCY OF THE ALARM SOUND

The selection from 3 possibilities of sound can be made by pressing the  button.

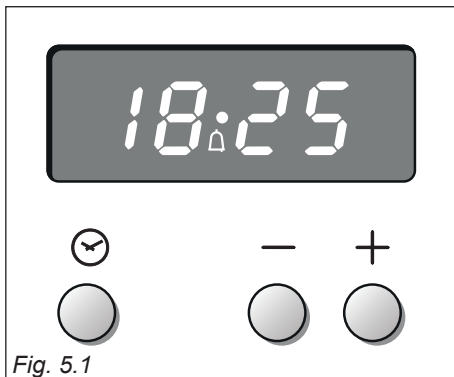


Fig. 5.1

6 CLEANING AND MAINTENANCE

GENERAL ADVICE

- **Before you begin cleaning, you must ensure that the appliance is switched off.**
- When the appliance is not being used, it is advisable to keep the gas tap closed.
- The periodical lubrication of the gas taps must be done only by specialized personnel.
- If a tap becomes stiff, do not force; contact your local After Sales Service Centre.
- It is advisable to clean when the appliance is cold and especially when cleaning the enamelled parts.
- Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
- Avoid using cleaning products with a chlorine or acidic base.
- **Important: The use of suitable protective clothing/gloves is recommended when handling or cleaning of this appliance.**

WARNING

When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

Attention! The appliance gets very hot, mainly around the cooking areas. It is very important that children are not left alone in the kitchen when you are cooking.

Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.

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

ENAMELLED PARTS

All the enamelled parts must be cleaned with a sponge and soapy water or other non-abrasive products.

Dry preferably with a microfibre or soft cloth.

Acidic substances like lemon juice, tomato sauce, vinegar etc. can damage the enamel if left too long.

STAINLESS STEEL, ALUMINIUM PARTS, PAINTED AND SILK-SCREEN PRINTED SURFACES

Clean using an appropriate product.

Always dry thoroughly.

IMPORTANT: these parts must be cleaned very carefully to avoid scratching and abrasion. You are advised to use a soft cloth and neutral soap.

CAUTION: Do not use abrasive substances or non-neutral detergents as these will irreparably damage the surface.

GAS TAPS

Periodic lubrication of the gas taps must be carried out by specialist personnel only. In the event of operating faults in the gas taps, call the Service Department.

INSIDE OF OVEN

The oven should always be cleaned after use when it has cooled down.

The cavity should be cleaned using a mild detergent solution and warm water. Suitable proprietary chemical cleaners may be used after first consulting with the manufacturers recommendations and testing a small sample of the oven cavity. Abrasive cleaning agents or scouring pads/cloths should not be used on the cavity surface.

NOTE: The manufacturers of this appliance will accept no responsibility for damage caused by chemical or abrasive cleaning.

Let the oven cool down and pay special attention no to touch the hot heating elements inside the oven cavity.

BURNERS

They can be removed and washed with soapy water only.

They will remain always perfect if cleaned with products used for silverware.

After cleaning or wash, check that burner-caps and burner-heads are dry before placing them in the respective housings.

Check that the electrode "S" (figs. 6.1, 6.3) next to each burner is always clean to ensure trouble-free sparking.

Check that the probe "T" (figs. 6.1, 6.3) next to each burner is always clean to ensure correct operation of the safety valves.

Both the probe and ignition plug must be very carefully cleaned.

Note: The electrode "S" must be very carefully cleaned. To avoid damage to the electric ignition do not use it when the burners are not in place.

CORRECT REPLACEMENT OF THE AUXILIARY, SEMI-RAPID AND RAPID BURNERS

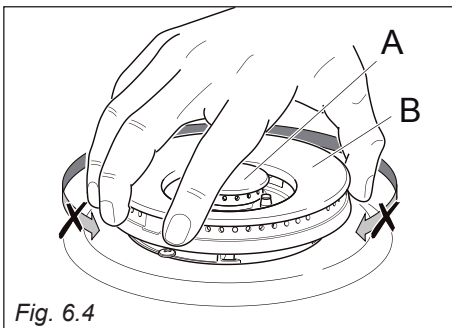
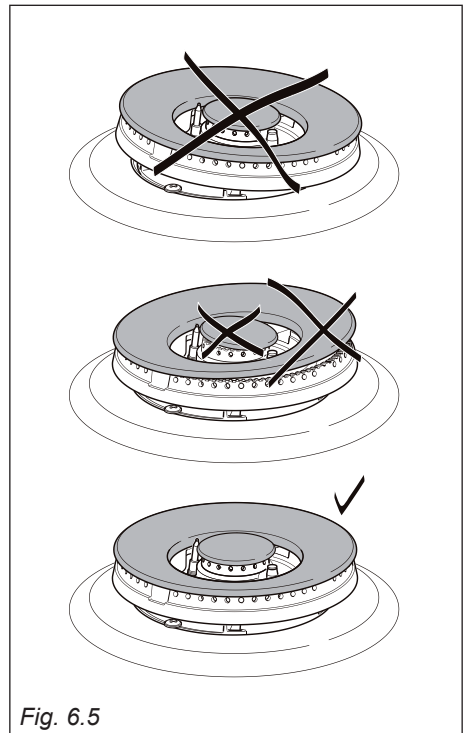
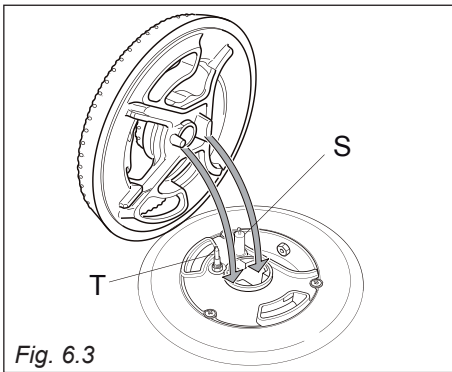
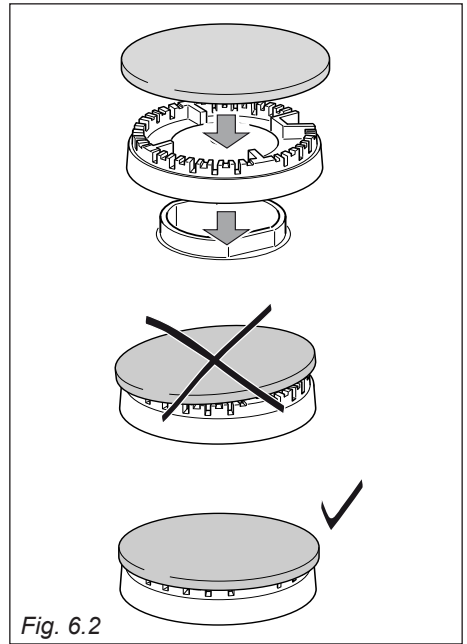
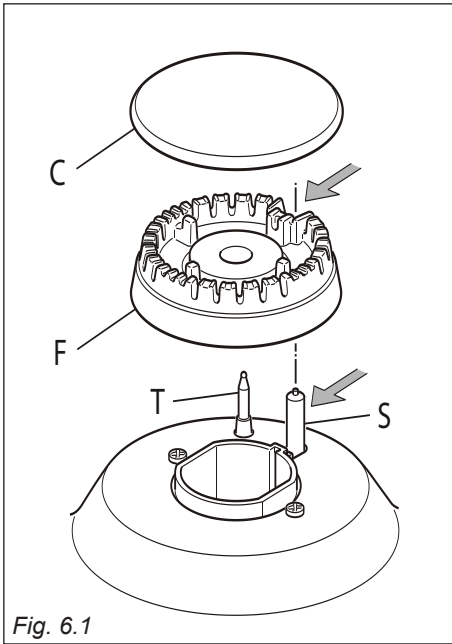
It is very important to check that the burner flame distributor "F" and the cap "C" has been correctly positioned (see figs. 6.1 - 6.2) - failure to do so can cause serious problems.

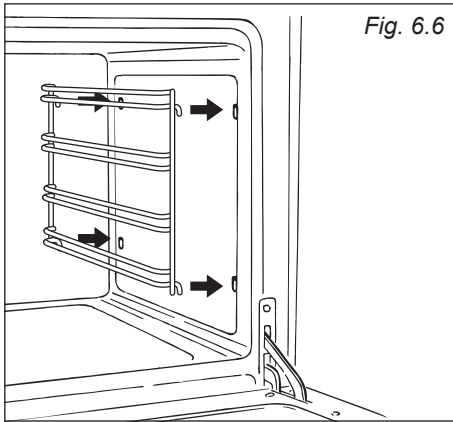
CORRECT REPLACEMENT OF THE TRIPLE RING BURNER

The triple ring burner must be correctly positioned (see fig. 6.5); the burner rib must be enter in their logement as shown by the arrow (see fig. 6.3).

Then position the cap "A" and the ring "B" (figs. 6.4 - 6.5).

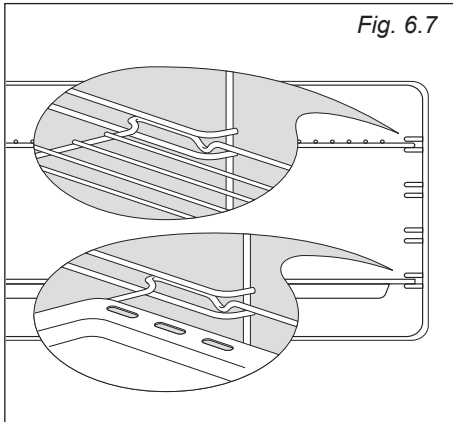
The burner correctly positioned must not rotate (fig. 6.4).





ASSEMBLY AND DISMANTLING OF THE SIDE RUNNER FRAMES

- Fit the side runner frames into the holes on the side walls inside the oven (fig. 6.6).
- Slide the rack into the runners (fig. 6.7).
- The rack must be fitted so that the safety catch, which stops it sliding out, faces the inside of the oven (fig. 6.7).
- To dismantle, operate in reverse order.



OVEN TRAY

The oven tray must be correctly placed on its wire support then inserted into the side runners (fig. 6.8).

OVEN FLOOR

The oven floor "F" (fig. 6.8) can be easily removed to facilitate cleaning. Remember to replace the floor correctly afterwards.

Be careful not to confuse the tray "L" with the oven floor "F" (fig. 6.8).

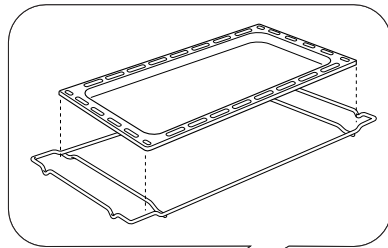
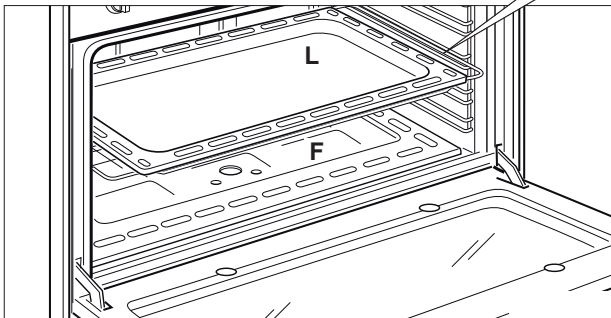


Fig. 6.8



REPLACING THE OVEN LAMP

WARNING: Ensure the appliance is switched off and disconnected from the electrical power supply before replacing the lamp to avoid the possibility of electric shock.

- Let the oven cavity and the heating elements to cool down.
- Switch off the electrical supply.
- Remove the protective cover “A” (fig. 6.9a).
- Replace the halogen lamp “C” with a new one suitable for high temperatures (300°C) having the following specifications: 220-240 V, 50/60Hz and same power (check watt power as stamped in the lamp itself) of the replaced lamp.

IMPORTANT WARNING: Never replace the bulb with bare hands; contamination from your fingers can cause premature failure. Always use a clean cloth or gloves.

- Refit the protective cover.

Note: Oven lamp replacement is not covered by your guarantee.

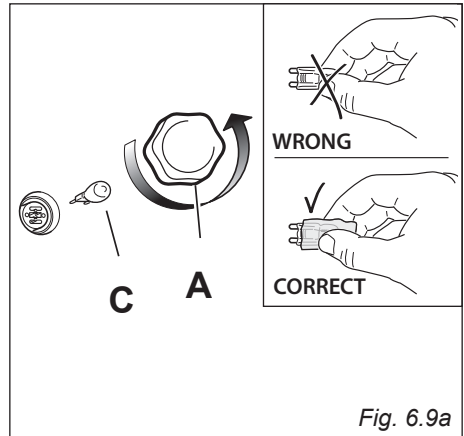


Fig. 6.9a

STORAGE COMPARTMENT

The storage compartment is accessible through the pivoting panel (fig. 6.9b).

Do not store flammable material in the oven or in the storage compartment.

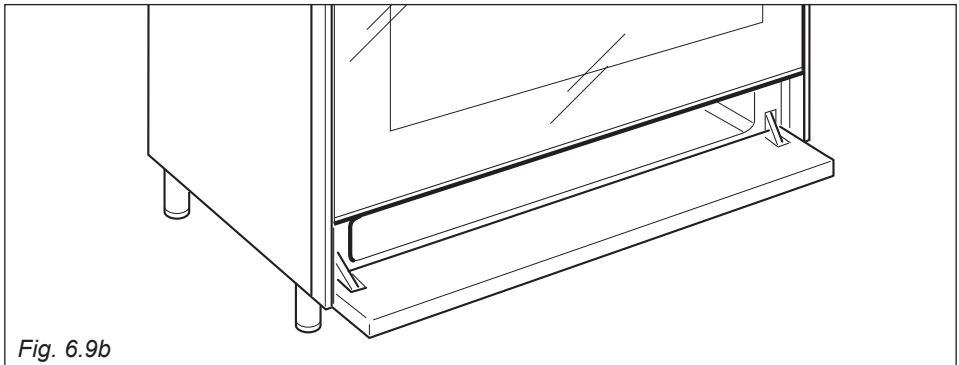
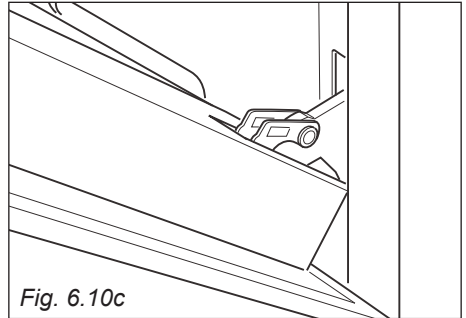
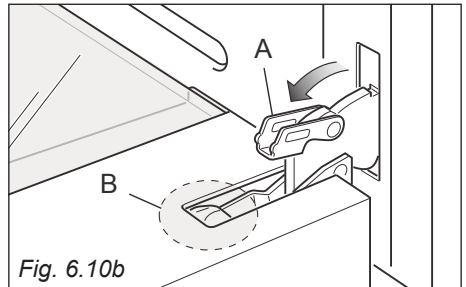
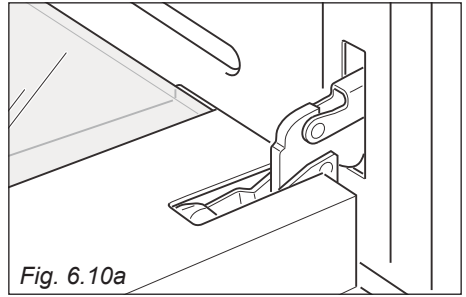


Fig. 6.9b

REMOVING THE OVEN DOORS

The oven door can easily be removed as follows:

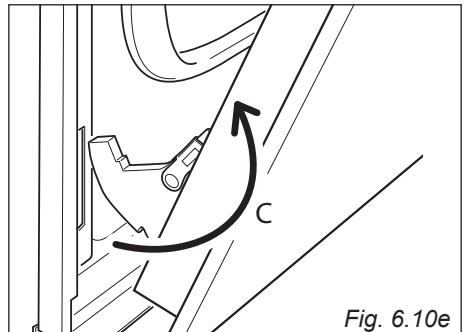
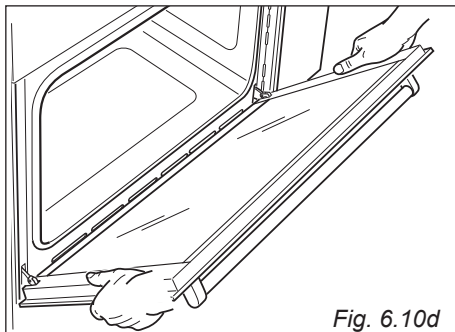
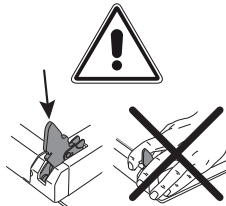
- Open the door to the full extent (fig. 6.10a).
- Open the lever "A" completely on the left and right hinges (fig. 6.10b).
- Hold the door as shown in fig. 6.10d.
- Gently close the door (until left and right hinge levers "A" are hooked to part "B" of the door (figs. 6.10b, 6.10c).
- Withdraw the hinge hooks from their location following arrow "C" (fig. 6.10e).
- Rest the door on a soft surface.



Important!

Always keep a safe distance from the door hinges, paying special attention to position of your hands.

If the door hinges are not correctly hooked, they could unhook and close suddenly and unexpectedly with risk of injury.



REFIT THE DOORS

1. Hold the door firmly (fig. 6.11a).
2. Insert the hinge tongues into the slots, making sure that the groove drops into place as shown in the figure 6.11b.
3. Open the door to its full extent.
4. Fully close the levers "A" on the left and right hinges, as shown in the figure 6.11c.
5. Close the door and check that it is properly in place.

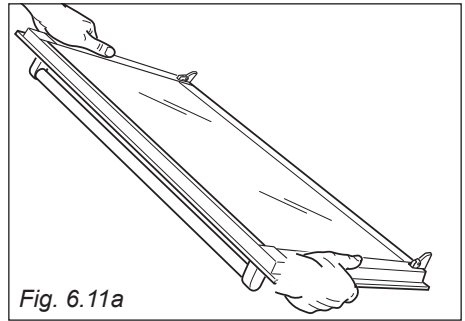


Fig. 6.11a

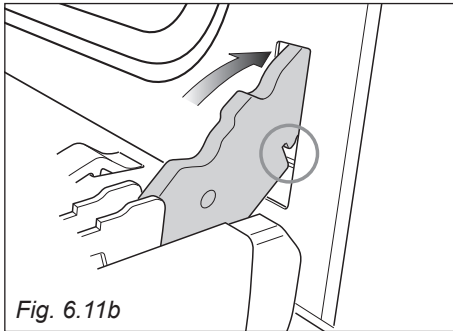


Fig. 6.11b

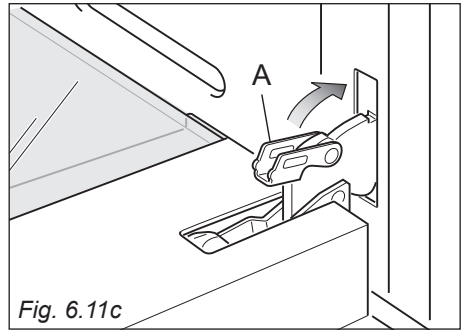


Fig. 6.11c

REMOVING AND REPLACING THE INNER DOOR GLASS PANE FOR CLEANING

If you wish to clean the inner glass of the door, make sure you follow the precautions and instructions very carefully.

Replacing the glass pane and the door incorrectly may result in damage to the appliance and may void your warranty.

IMPORTANT!

- Make sure the appliance and all its parts have cooled down. Do not attempt to handle the parts of a hot appliance.
- Take extreme care when handling the glass pane. Avoid the edges of the glass bumping against any surface. This may result in the glass shattering.
- **CAUTION:** Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- If you notice any sign of damage on any of the glass panes (such as chipping, or cracks), do not use the oven. Call your Authorised Service Centre or Customer Care.
- Make sure you replace the glass pane correctly. Do not use the oven without glass pane correctly in place.
- If the glass pane feels difficult to remove or replace, do not force it. Call your Authorised Repairer or Customer Care for help.

Note: Service visits providing assistance with using or maintaining the appliance are not covered by your warranty.

CLEANING THE PANES OF GLASS

The oven door is fitted with no. 2 panes:

- no. 1 outside;
- no. 1 inner.

To clean the panes on both sides it is necessary to remove the inner pane as follows.

REMOVING THE INNER PANE OF GLASS

1. Lock the door open:

- Open the door to the full extent (fig. 6.10a).
- Open the lever "A" completely on the left and right hinges (fig. 6.10b).
- Hold the door as shown in fig. 6.10d.
- Gently close the door until left and right hinge levers "A" are hooked to part "B" of the door (figs. 6.10b, 6.10c).

2. Remove the inner pane:

- Gently remove the air deflector "G" at the top of the oven door (fig. 6.12a).
- Gently pull out the inner pane of glass (fig. 6.12b).

IMPORTANT: It is advisable, while removing the glass, to keep pressed in position the four rubber pads "D" (fig. 6.13a), by a finger, to avoid breakage or slippage of the rubber pads themselves.

- Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.

Now you can also clean the inside of the outer glass.

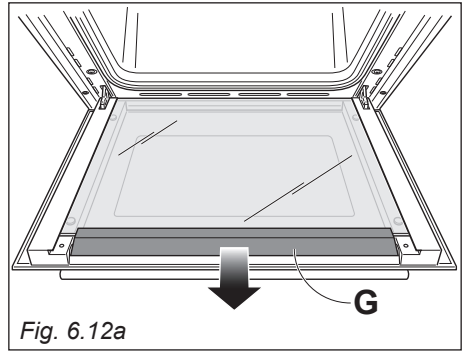


Fig. 6.12a

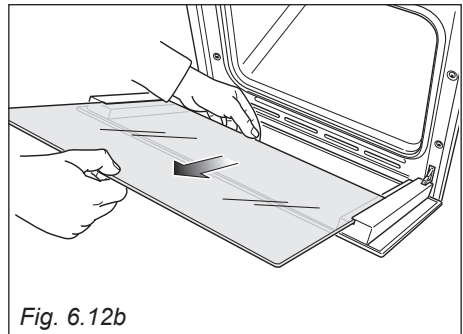


Fig. 6.12b

AFTER CLEANING, REPLACE THE INNER GLASS PANE

When replacing the inner glass pane, make sure that:

- You replace the pane correctly, as shown. The pane must be in the position described below in order to fit into the door and to ensure that the oven operates safely and correctly.

To reassemble the inner pane of the oven door operate as follows:

1. Make sure the door is locked open (see fig. 6.10c).
2. Replace the inner pane:
 - Check that the four rubber pads are in place (“D” in fig. 6.13a).
 - IMPORTANT:** It is advisable, while refitting the glass, to keep pressed in position the four rubber pads “D”, by a finger, to avoid breakage or slippage of the rubber pads themselves (fig. 6.13b).
 - Check that you are holding the pane the correct way. The shiny side shall face the inside of the oven.
 - Insert the pane in the left “E” and right “F” slide guides (fig. 6.13b), and gently slide it to the retainers “H” (fig. 6.13c).
 - Gently push the air deflector “G” back into place (fig. 6.13d).
 - Unlock the oven door by opening it completely and closing the lever “A” on the left and right hinges (fig.6.13e).

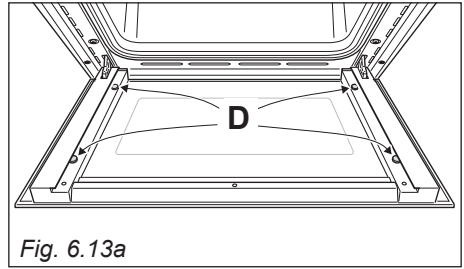


Fig. 6.13a

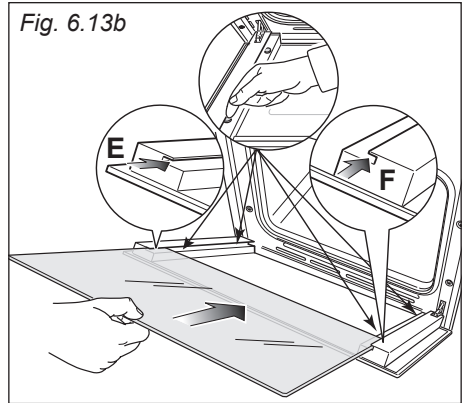


Fig. 6.13b

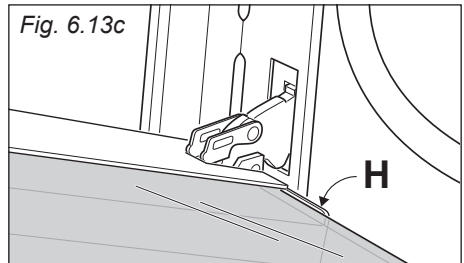


Fig. 6.13c

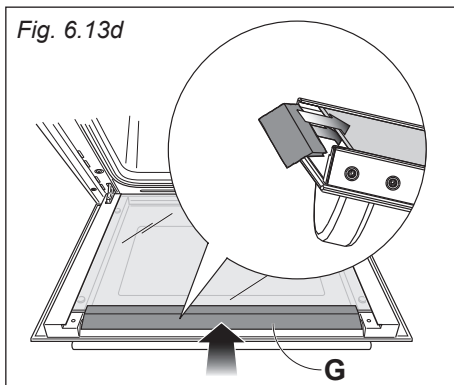


Fig. 6.13d

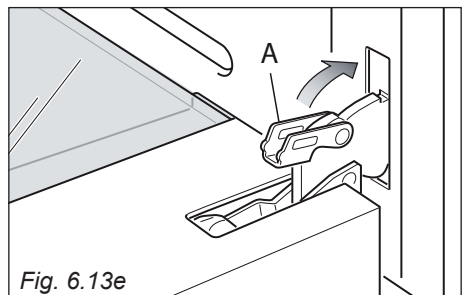


Fig. 6.13e

Advice for the installer

IMPORTANT

- Cooker installation must only be carried out by QUALIFIED TECHNICIANS and in compliance with local safety standards. Failure to install the appliance correctly could invalidate any manufacturer's warranty.
- The appliance must be installed in compliance with regulations in force in your country and in observation of the manufacturer's instructions.
- Always disconnect the appliance from the electrical supply before carrying out any maintenance operations or repairs.
- Some appliances are supplied with a protective film on steel and aluminium parts. **This film must be removed before using the cooker.**

7

INSTALLATION

The installation conditions, concerning protection against overheating of the surfaces adjacent to the cooker, must conform to figs. 7.1a or 7.1b.

The appliance must be kept no less than 200 mm away from any side wall which exceeds the height of the hob surface (figs. 7.1a or 7.1b).

The veneered syntetical material and the glue used must be resistant to a temperature of 90°C in order to avoid ungluing or deformations.

Curtains must not be fitted immediately behind appliance or within 500 mm of the sides.

If the cooker is located on a pedestal it is necessary to provide safety measures to prevent falling out.

The appliance must be housed in heat resistant units.

The walls of the units must not be higher than work top and must be capable of resisting temperatures of 75 °C above room temperature.

Do not instal the appliance near inflammable materials (eg. curtains).

■ Class 1

(fig. 7.1a)

Gas connection made using rubber hose which must be visible and easily inspected or using rigid or flexible metal pipe.

A space of at least 2 cm must be left between the cooker and any adjacent furniture, which must not exceed the height of the cooktop.

■ Class 2

■ Subclass 1

(fig. 7.1b)

Gas connection made using rigid or flexible metal pipe.

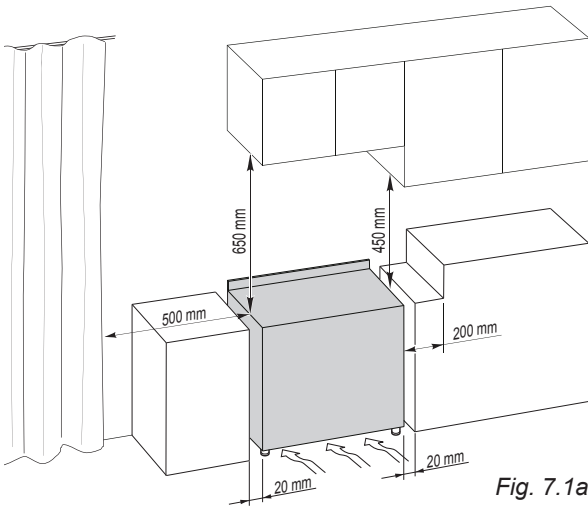


Fig. 7.1a

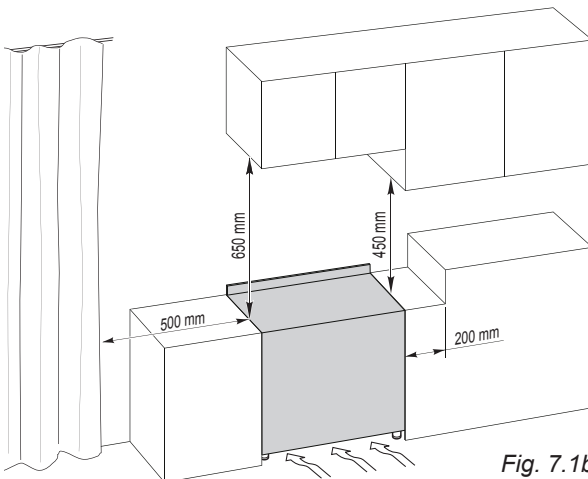


Fig. 7.1b

FITTING THE ADJUSTABLE FEET

The adjustable feet must be fitted to the base of the cooker before use (fig. 7.2). Rest the rear of the cooker on a piece of the polystyrene packaging exposing the base for the fitting of the feet. Fit the 4 legs by screwing them tight into the support base as shown in figure 7.3.

LEVELLING THE COOKER

The cooker may be levelled by screwing the lower ends of the feet IN or OUT (fig. 7.4).

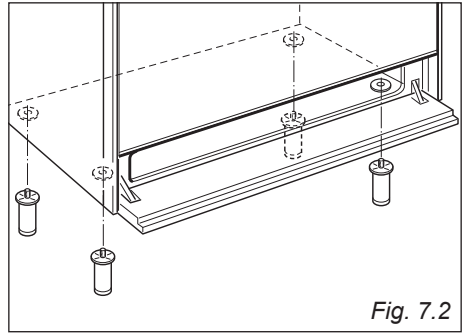


Fig. 7.2

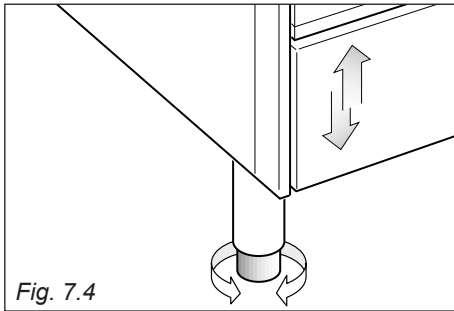


Fig. 7.4

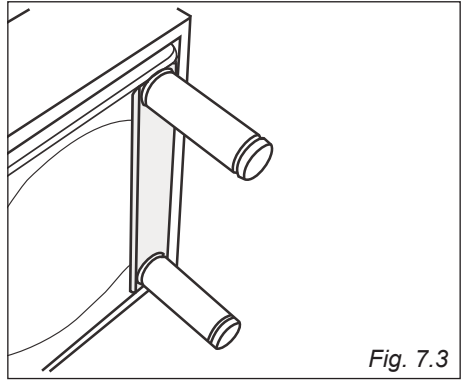


Fig. 7.3

BACKGUARD

Before installing the cooker, assemble the backguard "C" (fig. 7.5).

- The backguard "C" can be found packed at the rear of the cooker.
- Before assembling remove any protective film/adhesive tape.
- Remove the two spacers "A" and the screw "B" from the rear of the cooktop.
- Assemble the backguard as shown in figure 7.5 and fix it by screwing the central screw "B" and the spacers "A".

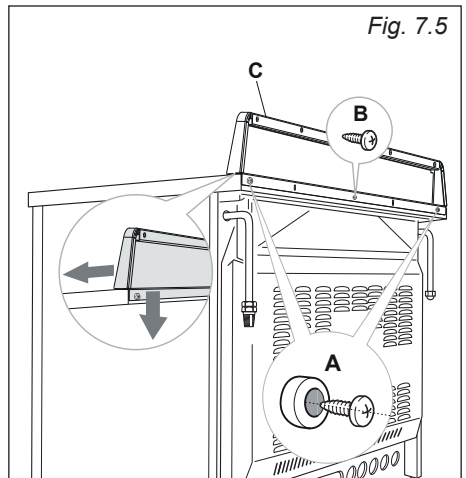
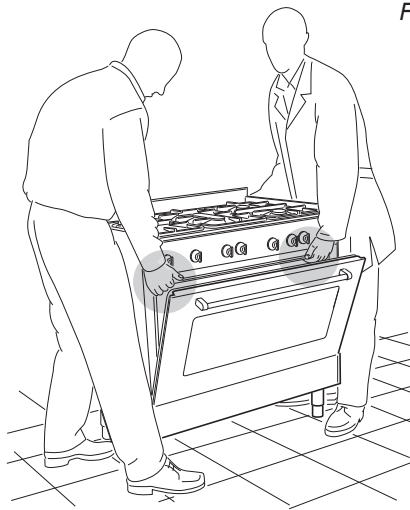


Fig. 7.5

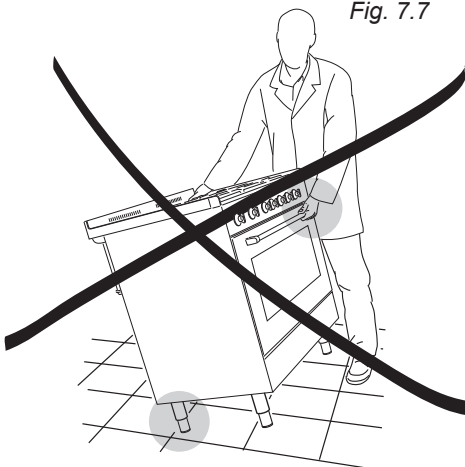
MOVING THE COOKER

WARNING: When raising cooker to upright position always ensure two people carry out this manoeuvre to prevent damage to the adjustable feet (fig. 7.6).



WARNING

Be careful: do not lift the cooker by the door handle when raising to the upright position (fig. 7.7).



WARNING

When moving cooker to its final position **DO NOT DRAG** (fig. 7.8). Lift feet clear of floor (fig. 7.6).



VENTILATION REQUIREMENTS

The appliance must be installed in compliance with applicable local regulations concerning ventilation and the evacuation of exhaust gases.

Intensive and prolonged use may require extra ventilation, e.g. opening a window, or more efficient ventilation increasing the mechanical suction power if this is fitted.

CHOOSING SUITABLE SURROUNDINGS

The room where the gas appliance is to be installed must have a natural flow of air so that the gas can burn (in compliance with applicable local regulations).

The flow of air must come directly from one or more openings made in the outside walls with a free area of at least 100 cm² (or refer to applicable local regulations).

The openings should be near the floor and preferably on the side opposite the exhaust for combustion products and must be made so that they cannot be blocked from either the inside or the outside.

When these openings cannot be made, the necessary air can come from an adjacent room which is ventilated as required, as long as it is not a bed room or a danger area (in compliance with applicable local regulations).

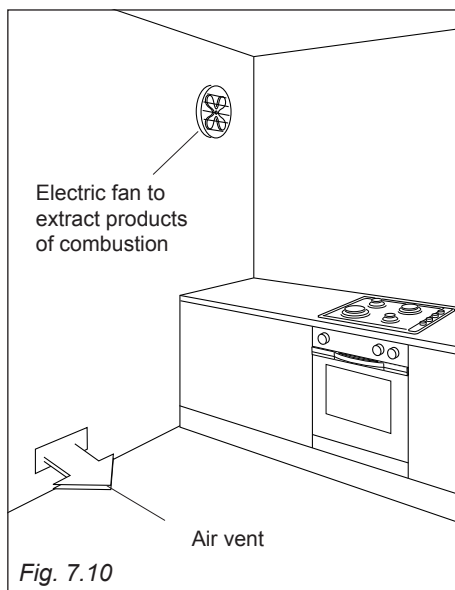
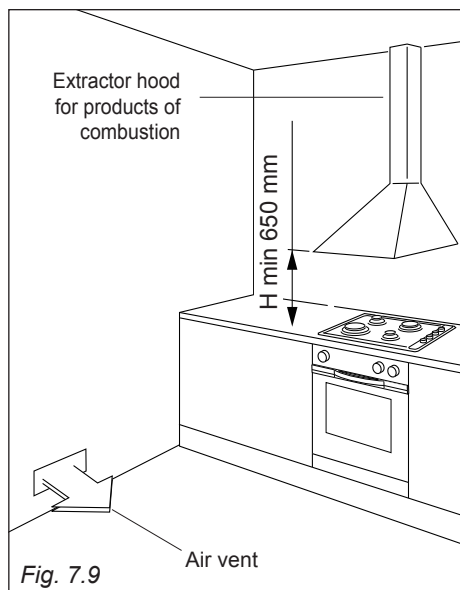
In this case, the kitchen door must allow the passage of the air.

DISCHARGING PRODUCTS OF COMBUSTION

Extractor hoods connected directly to the outside must be provided, to allow the products of combustion of the gas appliance to be discharged (fig. 7.9).

If this is not possible, an electric fan may be used, attached to the external wall or the window; the fan should have a capacity to circulate air at an hourly rate of 3-5 times the total volume of the kitchen (fig. 7.10).

The fan can only be installed if the room has suitable vents to allow air to enter, as described under the heading "Choosing suitable surroundings".



GAS INSTALLATION REQUIREMENTS

Important !

- The walls adjacent to the cooker must be of heat-resistant material.
- Before installation, make sure that the local distribution conditions (gas type and pressure) and the adjustment of this appliance are compatible. The appliance adjustment conditions are given on the plate or the label.
- This appliance must be installed and serviced only by a suitably qualified, registered installer. The installer shall refer to the local standards in force.
- Failure to install the appliance correctly could invalidate any manufacturer's warranty.

This appliance is supplied for use on Natural gas or LPG (check the gas regulation label attached on the appliance).

- Appliances supplied for use on Natural gas: they are adjusted for this gas only and cannot be used on any other gas (LPG) without modification. The appliances are manufactured for conversion to LPG.
- Appliances supplied for use on LPG: they are adjusted for this gas only and cannot be used on any other gas (Natural gas) without modification. The appliances are manufactured for conversion to Natural gas.

If the Natural gas/LPG conversion kit is not supplied with the appliance this kit can be purchased by contacting the After-Sales Service.

CONNECTING THE APPLIANCE TO THE GAS SUPPLY

The gas connection must be carried out by an authorised person according to the relevant standards.

Ensure that the room in which the cooker is to be installed is adequately ventilated, in compliance with applicable regulations.

- Connect the cooker to the gas mains utilizing rigid or flexible pipes.
- The gas supply is connected at the rear of the cooker to the right or left terminal of the gas inlet pipe (fig. 8.1a). The connection pipe must not cross the rear of the appliance.
- The unused inlet pipe must be closed off with the cap and sealing washer supplied (fig. 8.1b).

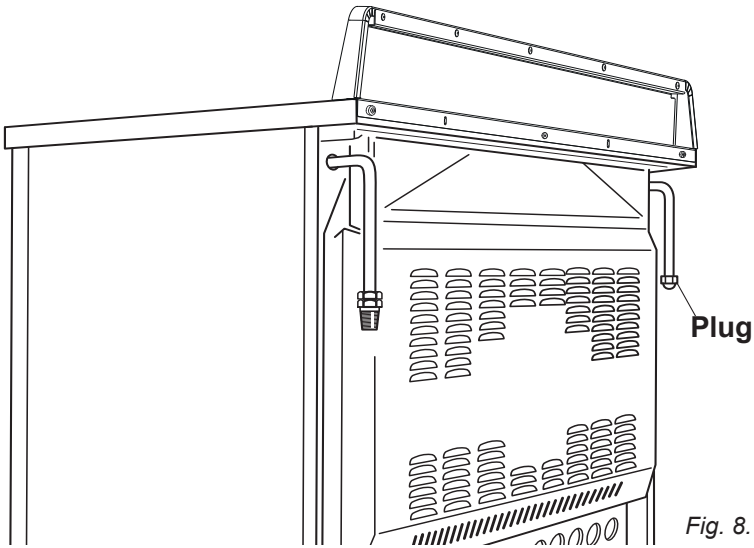


Fig. 8.1a

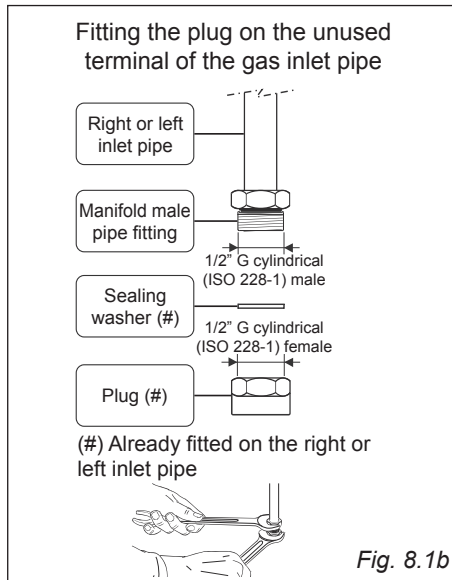


Fig. 8.1b

GAS CONNECTION WITH A RUBBER HOSE

Important!

A rubber hose connection shall only be made if permitted by the applicable local regulations.

The gas connection is made up of:

- the terminal fitting of the inlet pipe (right-hand or left-hand);
- sealing washer;
- the appropriate hose holder (for Natural gas or LPG). If not supplied with the appliance it can be purchased by contacting the After-Sales Service.

Connecting the cooker to Natural gas

1. If not already fitted, fit the Natural gas hose holder on the inlet pipe, making sure that you place the sealing washer between them (as shown in fig. 8.2).
2. Connect the cooker to the gas supply using a suitable rubber hose (internal diameter 15 mm).

The hose must comply with the applicable local regulations and be of the correct construction for the type of gas being used.

3. Make sure that the hose is tightly and securely fitted at both ends.
4. Use a standard hose clamp (not supplied) to fasten the hose.

Connecting the cooker to LPG

1. If not already fitted, fit the LPG hose holder on the inlet pipe, making sure that you place the sealing washer between them (as shown in fig. 8.2).
2. Connect the cooker to the gas supply using a suitable rubber hose (internal diameter 6 mm).

The hose must comply with the applicable local regulations and be of the correct construction for the type of gas being used.

3. Make sure that the hose is tightly and securely fitted at both ends.
4. Use a standard hose clamp (not supplied) to fasten the hose.
5. Install a gas pressure regulator.

Important!

To comply with applicable local regulations, a gas pressure regulator (conforming to the local regulations in force) must be installed when connecting the cooker to an LPG cylinder.

When connecting the cooker to the gas supply with a rubber hose, make sure that

- the hose is as short as possible, without twists or kinks.
- the hose is not longer than 750 mm (or refer to applicable local regulations) and does not come into contact with sharp edges, corners or moving parts. Use a single rubber hose only; never connect the appliance with more than one rubber hose.
- the hose is not under tension, twisted, kinked, or too tightly bent, neither while the appliance is in use nor while it is being connected or disconnected.
- the hose does not come into contact with any part of the cooker with a surface temperature of 70°C or above (or refer to applicable local regulations).
- the hose is not subject to excessive heat by direct exposure to flue products or by contact with hot surfaces.
- the hose can easily be inspected along its entire length to check its condition.
- the hose is replaced at the printed due date or if it shows signs of wear or damage, and replaced regardless of its condition after a maximum of three years.

- you inform the customer that the gas cylinder valve or the gas supply valve immediately by the cooker should be closed when the cooker is not in use.
- you inform the customer that the hose should not be subjected to corrosion by acidic cleaning agents.

After connecting the cooker to the gas supply, make sure that you

- check that the connections are correctly sealed using a soapy solution, but never a naked flame.
- check whether the injectors are correct for the type of gas being used. If not, follow the instructions under ‘Replacement of burner injectors’ and ‘Adjusting of the minimum of the burners’.
- replace the sealing washer/s on the slightest sign of deformation or imperfection. The sealing washer/s is/are the part/s which guarantees a good seal in the gas connection.
- use two spanners when fitting the hose holder (fig. 8.2).

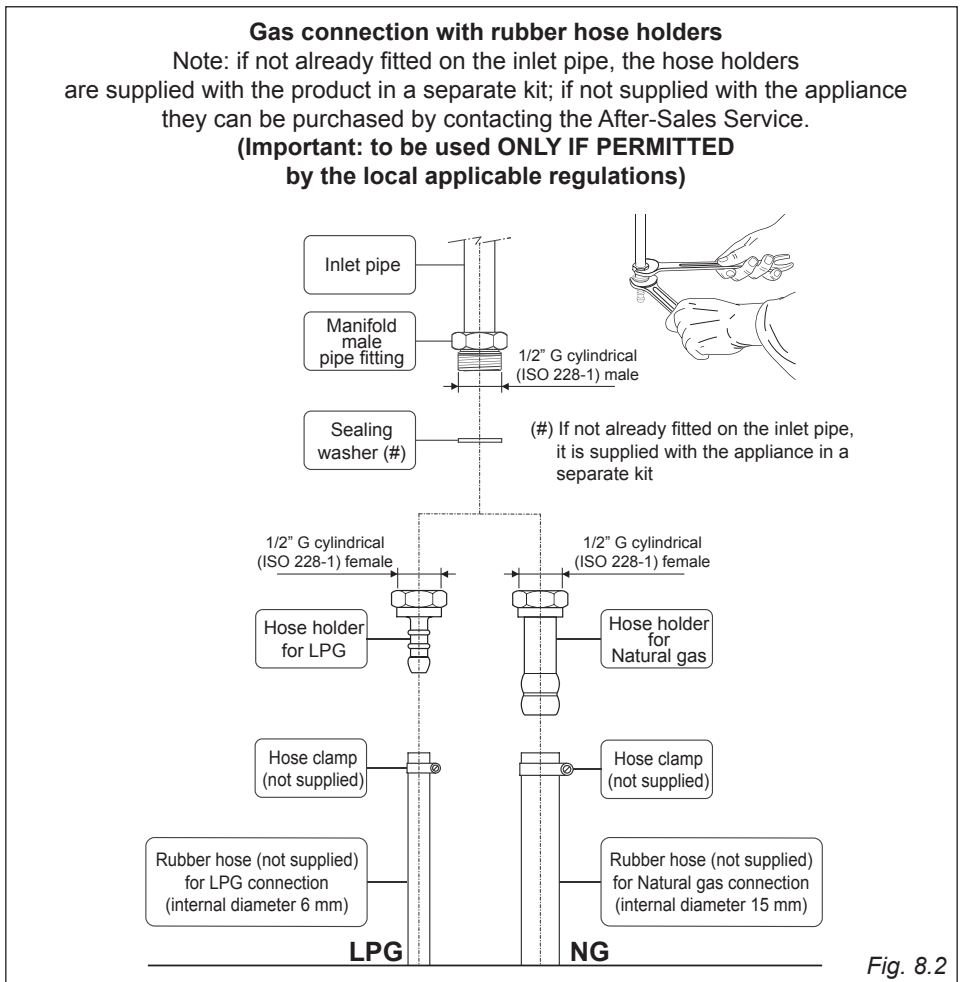


Fig. 8.2

GAS CONNECTION WITH RIGID PIPES OR A FLEXIBLE PIPE

The gas connection is made up of:

- the terminal fitting of the inlet pipe (right-hand or left-hand);
- sealing washer.

Important!

If fitted, remove the hose holder from the terminal fitting of the inlet pipe.

When connecting the cooker to the gas supply with rigid pipes or a flexible pipe, make sure that

- you use rigid pipes or a flexible pipe complying with applicable local regulations. The flexible pipe shall be of the correct construction for the type of gas being used.
- if compression fittings are used, you tighten them firmly using two spanners (fig. 8.3).
- the connection with rigid metal pipes does not cause stress or pressure to the gas piping.
- the flexible pipe is not under tension, twisted, kinked or too tightly bent, neither while the appliance is in use nor while it is being connected or disconnected.
- the flexible pipe does not exceed 2000 mm in length (or refer to applicable local regulations) and does not come into contact with sharp edges, corners or moving parts. Use a single flexible pipe only; never connect the cooker with more than one flexible pipe.
- the flexible pipe can easily be inspected along its entire length to check its condition; if it has an expiry date, it should be replaced before that date.
- if using a flexible pipe which is not entirely made of metal, make sure that it does not come into contact with any part of the cooker with a surface temperature of 70°C or above (or refer to applicable local regulations).
- the hose is not subject to excessive heat by direct exposure to flue products or by contact with hot surfaces.
- the rigid or flexible pipe is replaced if it shows signs of wear or damage.
- a gas pressure regulator, in compliance with the applicable local regulations, is installed when connecting to an LPG cylinder.
- you inform the customer that the cylinder valve or the supply valve immediately by the appliance should be closed when the cooker is not in use.
- you inform the customer that the rigid or flexible pipe should not be subjected to corrosion by acidic cleaning agents.

After connecting the cooker to the gas supply, make sure that you

- check that the connections are correctly sealed using a soapy solution, but never a naked flame.
- check whether the injectors are correct for the type of gas being used. If not, follow the instructions under 'Replacement of burner injectors' and 'Adjusting of the minimum of the burners'.
- replace the sealing washer/s on the slightest sign of deformation or imperfection. The sealing washer/s is/are the part/s which guarantee/s a good seal in the gas connection.
- use two spanners when connecting the rigid or flexible pipe (fig. 8.3).

Gas connection with rigid or flexible pipe

Note: if already fitted on the inlet pipe,
remove the rubber hose holder

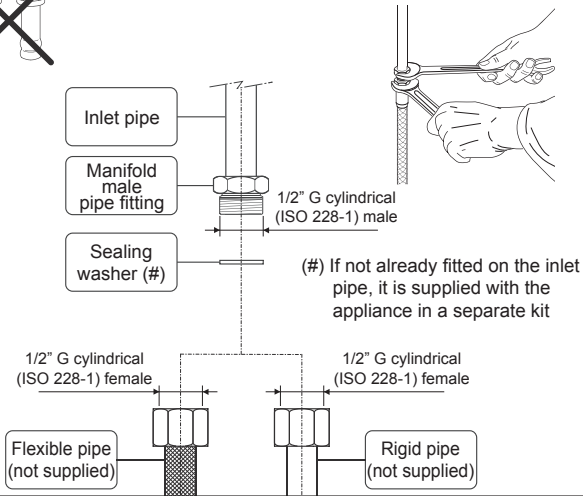


Fig. 8.3

GAS MAINTENANCE

TABLE FOR THE CHOICE OF THE INJECTORS - Cat: II 2E+ 3+

BURNERS	Nominal power [kW]	Reduced power [kW]	LPG		Natural gas	
			G30 (28-30 mbar) G31 (37 mbar)		G20/G25 (20/25 mbar)	
			Ø injector [1/100 mm]	Ring opening [mm]	Ø injector [1/100 mm]	Ring opening [mm]
Auxiliary (A)	1,00	0,30	50	-	77	-
Semi-rapid (SR)	1,75	0,45	66	-	101	-
Rapid (R)	3,00	0,75	87	-	129	-
Triple-ring (TR)	4,00	1,50	98	-	141	-
Oven	5,00	1,30	107	4 (*)	165	1,5 (*)
Grill	2,50	1,45	80	2 (*)	120	2 (*)

(*) = Reference value

AIR VENT NECESSARY FOR GAS COMBUSTION = (2 m³/h x kW)

BURNERS	Air necessary for combustion [m ³ /h]
Auxiliary (A)	2,00
Semi-rapid (SR)	3,50
Rapid (R)	6,00
Triple-ring (TR)	8,00
Oven	10,00
Grill	5,00

LUBRICATION OF THE GAS TAPS

- In case of difficulty in the gas taps operation, call Service.

IMPORTANT

All intervention regarding installation maintenance of the appliance must be fulfilled with original factory parts.

The manufacturer declines any liability resulting from the non-compliance of this obligation.

REPLACEMENT OF THE INJECTORS OF THE BURNERS

Select the injectors to be replaced according to the “Table for the choice of the injectors”.

The nozzle diameters, expressed in hundredths of a millimetre, are marked on the body of each injector.

If the injectors are not supplied they can be obtained from the “Service Centre”.

REPLACEMENT OF THE INJECTORS OF THE COOKTOP BURNERS

To replace the injectors proceed as follows:

- Remove pan supports and burners from the cooktop.
- Using a wrench, substitute the nozzle injectors “J” (figs. 8.4, 8.5) with those most suitable for the kind of gas for which it is to be used.

The burners are conceived in such a way so as not to require the regulation of the primary air.

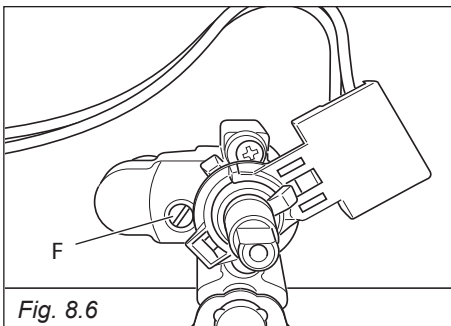
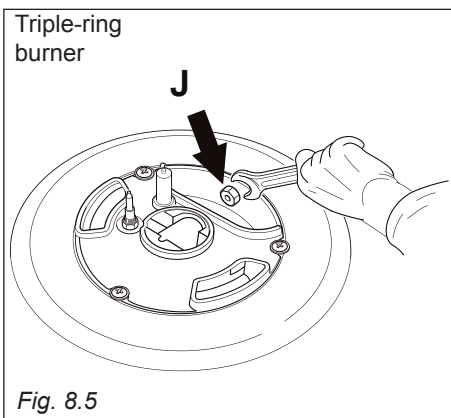
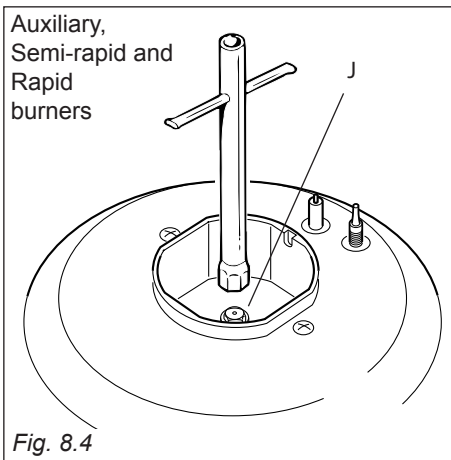
ADJUSTING OF THE MINIMUM OF THE TOP BURNERS

In the minimum position the flame must have a length of about 4 mm and must remain lit even with a quick turn from the maximum position to that of minimum.

The flame adjustment is done in the following way:

- Turn on the burner.
- Turn the tap to the MINIMUM position.
- Take off the knob.
- With a thin screwdriver turn the screw “F” until adjustment is correct (fig. 8.6).

Normally for LPG (G30/G31), tighten up the regulation screw.



OPERATIONS TO BE EXECUTED FOR THE REPLACEMENT OF THE INJECTORS OF THE OVEN AND GRILL BURNERS

a) oven burner

- Lift and remove the lower panel inside the oven.
- Unscrew and remove the burner securing screw "A" (fig. 8.7).
- Slacken screw "B" (fig. 8.7).
- Withdraw the burner in the manner shown in figure 8.7, and rest it inside the oven. Take care not to damage the wire to the ignition electrode and the safety valve probe.
- Using a 10 mm box spanner, unscrew the injector "U" (indicated by the arrow in fig. 8.8) and replace with a new injector selected in accordance with the "Table for the choice of the injectors"; then replace the burner repeating the above steps in reverse order.

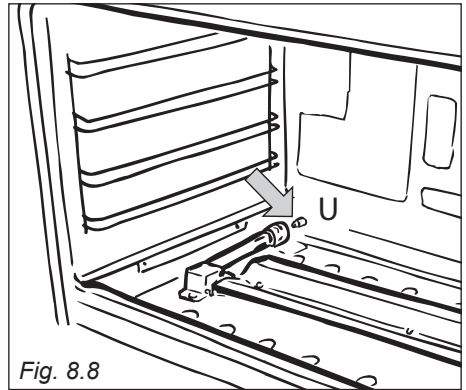


Fig. 8.8

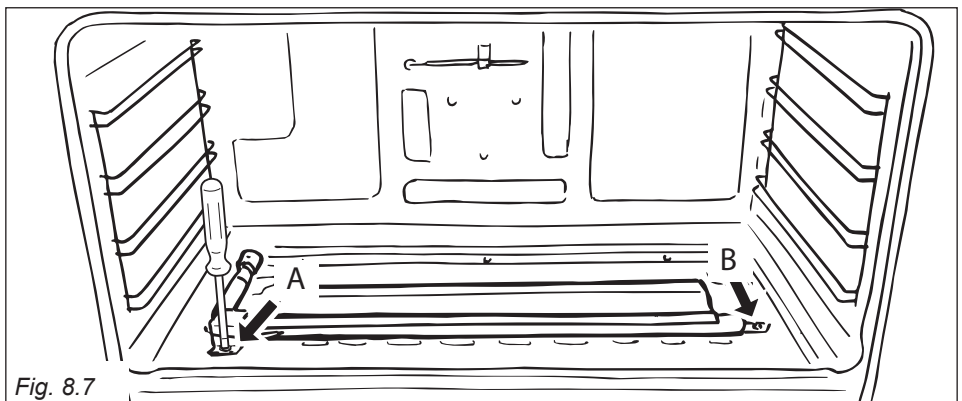
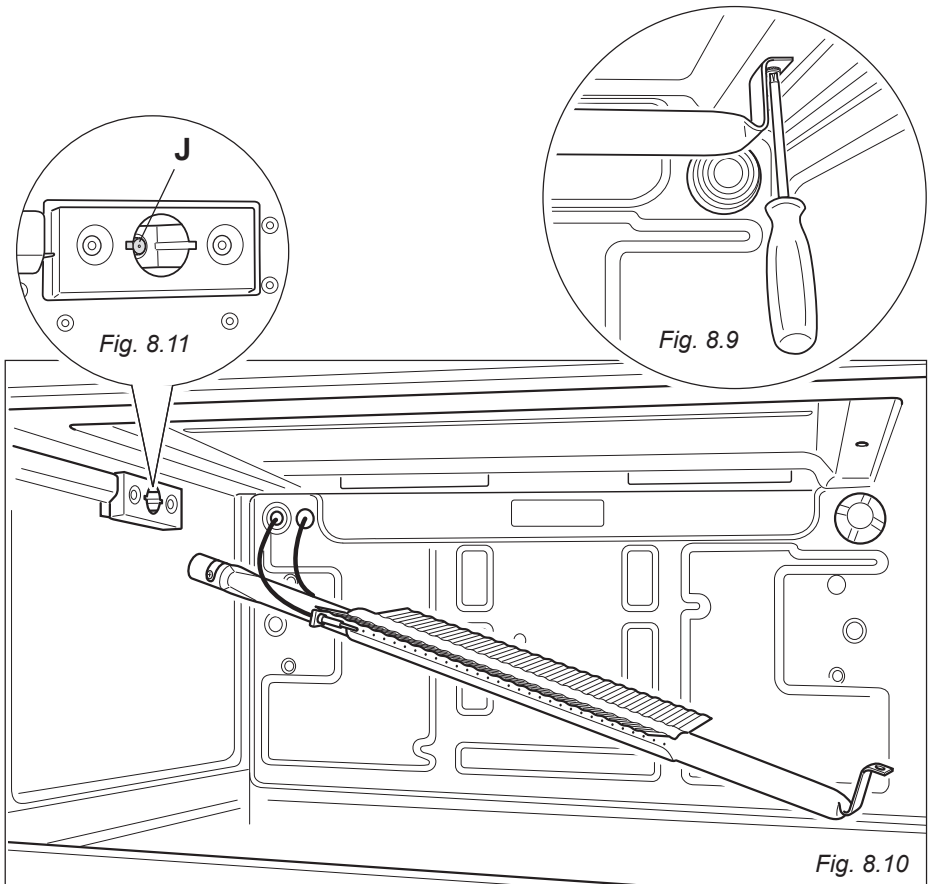


Fig. 8.7

b) grill burner

- Remove the burner by unscrewing the front screw (fig. 8.9). Gently suspend the burner as shown in figure 8.10. Be careful not to damage the wire of the electric ignition and the probe of the safety valve.
- Using a 7 mm box spanner, unscrew the “J” injector (fig. 8.11) and replace with a new one selected in accordance with the “Table for the choice of the injectors”; then replace the burner repeating the above steps in reverse order.



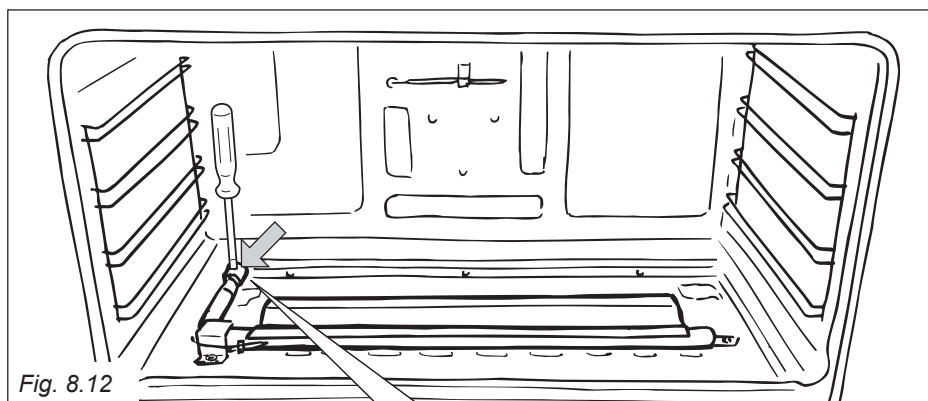


Fig. 8.12

REGULATION OF AIR SUPPLY TO OVEN AND GRILL BURNERS

Using a cross-head screwdriver, slacken the screw securing the air flow regulation collar (figs. 8.12 and 8.13) and move the collar forward or backward to increase or reduce the air aperture in accordance with gas type and the indications in the “Table for the choice of the injectors”. Light the burners and check the flame.

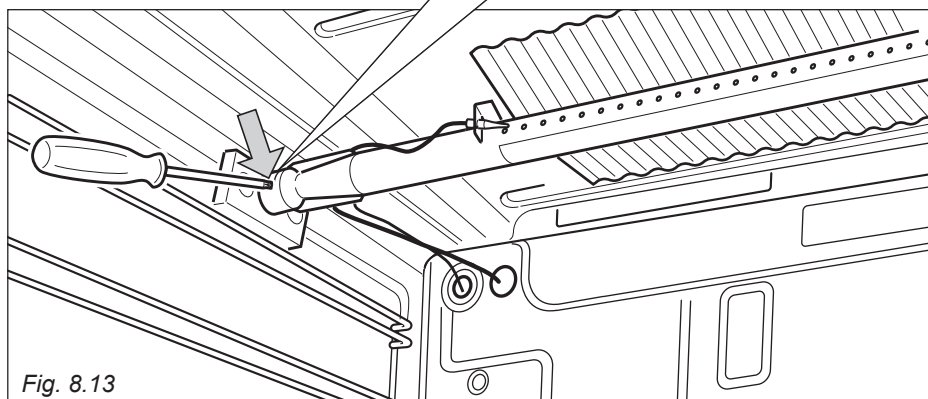
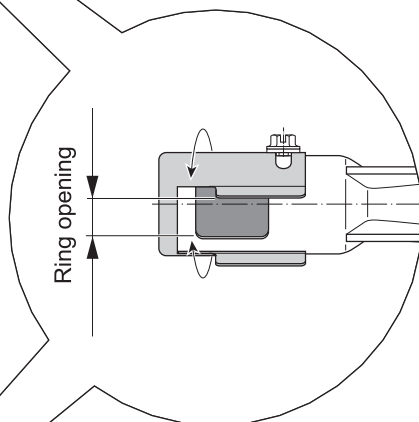


Fig. 8.13

Flame faulty in primary air	Flame correct	Flame with excess primary air
long, yellow and trembling	clear interior blue cone	short and sharp too blue interior cone tending to detach
CAUSE		
air regulating tube, too closed	correct distance of the tube	air regulating tube, too open



Flame correct



Flame faulty in primary air



Flame with excess primary air

ADJUSTMENT OF THE OVEN BURNER MINIMUM

This needs to be done only for the oven burner (the grill is a fixed capacity) by acting on the thermostat.

Considering that in the minimum position the flame must have a length of about 4 mm and must remain lit even with a brusque passage from the maximum position to that of minimum.

The flame adjustment is done in the following way:

- turn on the burner by setting the thermostat knob on the maximum position;
- remove the knob and unscrew the by-pass screw "G" (fig. 8.14) about three times by passing a small flat screwdriver (Ø 3 mm blade, 100 mm length) through the panel opening;
- re-mount the knob and let the oven heat up for about 10 minutes, then bring the knob to the minimum position to operate the thermostat by-pass;
- after having removed the knob again and being very careful not to turn the tap rod, slowly screw the by-pass screw "G" (fig. 8.14) until you obtain a flame of 3-4 mm in height.

Normally for LPG, tighten up the regulation screw.

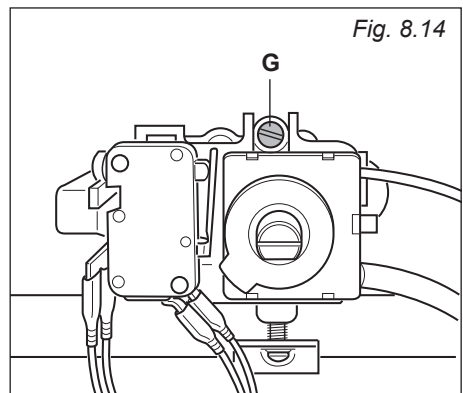


Fig. 8.14

9 ELECTRICAL SECTION

IMPORTANT: The cooker must be installed in accordance with the manufacturer's instructions.

Incorrect installation, for which the manufacturer accepts no responsibility, may cause damage to persons, animals and things.

GENERAL

- Connection to the mains must be carried out by qualified personnel in accordance with current regulations.
- The appliance must be connected to the mains checking that the voltage corresponds to the value given in the rating plate and that the electrical cable sections can withstand the load specified on the plate.
- Models supplied with plug: The plug must be connected to an earthed socket in compliance with safety standards.
- Models supplied without plug: The appliance is supplied without a power supply plug and therefore if you are not connecting directly to the mains, a standardized plug suitable for the load must be fitted.
- The appliance can be connected directly to the mains placing an omnipolar switch with minimum opening between the contacts of 3 mm between the appliance and the mains.
- The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 75°C at any point.
- Once the appliance has been installed, the switch or socket must always be accessible.
- If the power supply cable is damaged it must be substituted by a suitable cable available in the after sales service.

N.B. For connection to the mains, do not use adapters, reducers or branching devices as they can cause overheating and burning.

If the installation requires alterations to the domestic electrical system or if the socket and appliance plug are incompatible, call an expert.

He should also check that the socket cable section is suitable for the power absorbed by the appliance.

Before effecting any intervention on the electrical parts of the appliance, the connection to the network must be interrupted.

The connection of the appliance to earth is mandatory.

The manufacturer declines all responsibility for any inconvenience resulting from the inobservance of this condition.

ELECTRICAL FEEDER CABLE CONNECTION

To connect the supply cable:

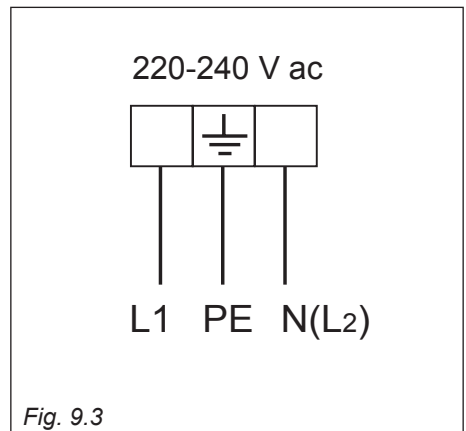
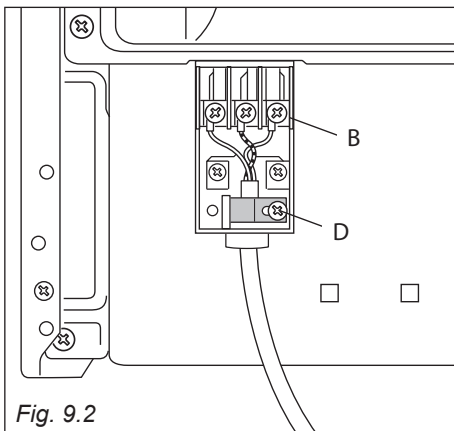
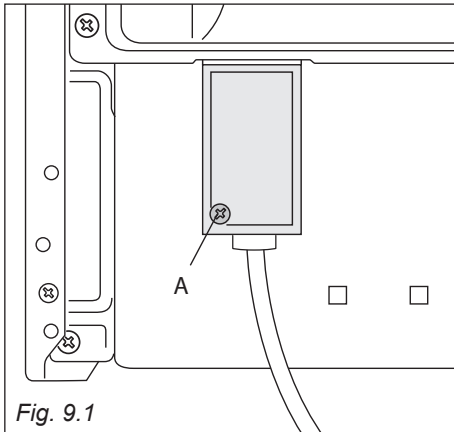
- Remove the screw securing the cover "A" on the rear of the cooker (fig. 9.1).
- Unscrew cable clamp "D" (fig. 9.2).
- Connect the wires to the terminal block "B" as shown in the diagram in figure 9.3.
- Take up any slack in the cable and secure with the cable clamp "D".
- Replace the cover "A".

FEEDER CABLE SPECIFICATIONS TYPE H05RR-F

220-240 V ac 3 X 0,75 mm² (*) (**)

(*) Connection possible with plug and outlet

(**) Connection with wall box connection.




The manufacturer cannot be held responsible for possible inaccuracies due to printing or transcription errors in the present booklet.

The manufacturer reserves the right to make all modifications to its products deemed necessary for manufacturer commercial reasons at any moment and without prior notice, without jeopardising the essential functional and safety characteristics of the appliances.

www.elba-cookers.it

ELBA

TALENT FOR COOKING

 Made in Italy 

Cod. 1104789/GB - B2