

Gas cooker Gas stove with oven

LPG4920...LPG6940...LPG694F...LPG694E...
LPG696F... LPG4820D... LPG6840D

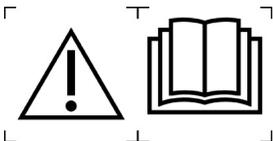


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ENGLISH: Installation, use and maintenance manual



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Dear Customer,

Thank you for purchasing one of our products.

This oven is part of a series of electrical equipment designed for the food sector. Our ovens are easy to use, ergonomic and enable cooking control, while boasting a pleasant and modern design.

The oven has a 12-month warranty that covers any manufacturing defects from the date indicated on the Bill of Sale. The warranty covers normal operation of the oven and does not include consumables (lamps, seals etc.) and damage caused by incorrect installation, wear, maintenance, repair, incorrect cleaning and descaling, tampering and improper use.

1. INSTALLATION

1.1 General and safety warnings

- Read this manual thoroughly before installation and use of the oven, as it provides important instructions regarding its safe installation, use and maintenance.
- Keep the manual in a location that can be easily accessed by the operators for further consultation.
- Always include the manual if the appliance is transferred; if necessary, request a new copy from the authorised dealer or directly from the manufacturer.
- As soon as the packaging is removed, make sure the appliance is in good condition and there is no damage caused during transportation. Never install or use a damaged appliance; if in doubt, contact the after-sales technical assistance or your local dealer immediately.
- As the packaging material is potentially dangerous, it must be kept out of the reach of children or animals and disposed of correctly in compliance with local regulations.
- Before installing the equipment, check that the systems are compliant with the regulations in force in the country of use and with that stated on the information plate.
- Installation or maintenance different to those indicated in the manual can cause damage, injury or fatal accidents.
- Installation, extraordinary maintenance and repair operations on the equipment must only be performed by professionally qualified personnel and following the manufacturer's instructions.
- During assembly of the equipment, the transit or

permanence of staff not assigned to installation is not permitted in the work area.

- The appliance was designed to cook foodstuffs in indoor environments and must only be used for this function. Any different use must therefore be avoided as it is considered improper and dangerous.
- The appliance must only be used by personnel who have been appropriately trained in its use. To avoid the risk of accidents or damage to the equipment, it is essential that the staff is constantly trained with regard to safe operation.
- The appliance must not be used by persons with reduced physical, sensory or mental capacities or by those who do not have the necessary experience or knowledge unless they are supervised or instructed in the use of the equipment by a person who is responsible for their safety.
- The appliance must be placed in a suitably ventilated room to prevent the excessive accumulation of harmful substances in the air.
- Children must be supervised to ensure they neither play with nor use the appliance.
- During operation, pay attention to the hot areas on the exterior surfaces of the equipment which, during operation, can exceed 60°C.
- The use of hearing protection is not necessary as the sound pressure level of the oven is lower than 70 dB(A).
- In the event of failure or malfunctioning, the equipment must be deactivated; any repairs must only be performed by an assistance centre authorised by the manufacturer and original spare parts must be used.
- Disconnect the appliance from the electric power supply before performing any installation or maintenance intervention.

-
- Interventions, tampering or modifications not expressly authorised, which do not respect that stated in this manual, will make the warranty null and void.
 - Do not place other heat sources, such as fryers or cooking plates, near to the oven.
 - Do not deposit or use flammable substances near the equipment.
 - In the event of prolonged lack of use, the electricity must be turned off.
 - Before commissioning the appliance, make sure that all parts of the packaging have been removed, making sure they are disposed of in compliance with current legislation.
 - Any changes to appliance installation that become necessary must be approved and performed by authorised technicians.
 - Any electrical repair must be performed by highly qualified personnel.
 - Attention! In case of damage to power cables, it will not be possible to use the appliance, in this case the cable must be replaced by the service or by qualified personnel
 - The appliance is intended for professional use only.
 - No changes of any kind are permitted to the wiring of the equipment.
 - Failure to comply with the previous warnings can compromise both your safety and the safety of the equipment.
 - When the cooking chamber is hot, be careful when opening the door. **BURNS HAZARD!!**
 - The trays and grills must be extracted from the hot oven using heat-resistant protective gloves for the hands.
 - Use protective glasses and suitable gloves during cooking chamber cleaning operations.
 - ATTENTION: the floor near to the oven could be

slippery.

- The information plate provides important technical information: these are essential if interventions must be requested for maintenance or repairs of the appliance; therefore, it must not be removed, damaged or modified.
- The version of the gas ovens conform to the Gas Directive 2009/142/EEC and have therefore been issued with a CE certificate by a notified body.
- The equipment complies with the essential requirements of the Machinery Directive 2006/42/EC.
- The equipment complies with the essential requirements of the Electromagnetic Compatibility Directive 2014/30/EC.
- The equipment complies with the essential requirements of the Low Voltage Directive 2014/35/EC.

1.2 Positioning

The appliances have been designed to be installed indoors. They cannot be used outdoors and cannot be exposed to atmospheric agents.

The place designated for the installation of the oven must have a rigid, level and horizontal surface, which must be able to safely support the weight of the device/support assembly and the load at maximum capacity.

The appliance must be transported to the place of installation packed on the wooden pallet and the appliance must be transported to the place of installation on its wooden pallet and handled using precautions to prevent over-turning.

The appliance must be installed at a minimum distance of 100 mm from the side wall and 50 mm from the rear wall. (**Fig 1**)

All of the materials used for packaging are compatible with the environment, they can be stored without danger or be disposed of according to local regulations.

Remove the appliance from the packaging and inspect it for damage, then position it in the place of use.

Ensure the appliance rests on a level floor and adjust the height via the levelling feet as shown in **Fig 2**.

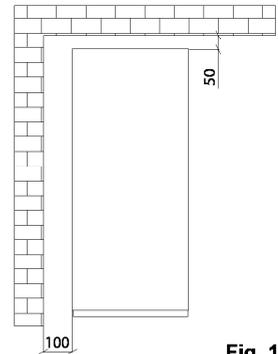
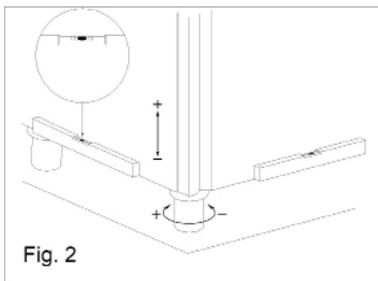


Fig. 1

Significant unevenness or inclinations can compromise the operation of the oven.

If the appliance is placed against a wall, this must be able to withstand temperatures of 80°C and if it is flammable, heat insulation must be installed.

Remove the entire protective film from the external panels of the appliance, detaching it slowly to remove all traces of adhesive.

Make sure that all openings and holes designed for heat intake/discharge are not obstructed.

The appliance must be positioned in an area in which there cannot be accidental contact with water.

Do not block the intake or heat dissipation openings and vents and place the appliance beneath an extractor hood whose system must be legally compliant.

It is good practice to have the periodic maintenance of the ovens performed every year by an authorised technician and in compliance with the specific regulations. On this occasion all controls regarding the operation of electric components (selectors, electronics, solenoid valves, heating elements, motors, cooling fans, etc.) and the mechanical controls relative to functionality of the doors, hinges, closing mechanisms, and gaskets will be performed.

1.3 Electric connection

As prescribed, the electrical system must have an efficient earth system, as required by the regulations in force. The electrical safety of the appliance can only be ensured when the electrical system is conform.

Before making the electrical connection, check the mains voltage and frequency values to ensure that they conform to the requirements of the appliance, as indicated on its data plate.

For direct connection to the mains, a device, sized according to the load, must be placed between the appliance and the mains itself, which ensures disconnection. Its contacts should have a minimum opening distance that enables complete disconnection under the conditions of category III overvoltage, according to installation rules; this device should also be located so that it can be easily used by the operator at any time.

Turn the master selector, to which the power supply plug will be connected, to position 0 (zero). Have the socket cable section checked by qualified staff to make sure it suits the power absorbed by the device.

The power supply cable to be used must be type H05 RN F and it must be the proper size for the appliance.

The connection terminal board is inside the case, at the top.

Pass the cable through the cable gland, connect the wires to the corresponding terminal of the terminal board and fix them.

The earth wire must be longer than the others so that, if the cable holder breaks, the earth cable detaches after the voltage cables.

The appliance must be included within an equipotential system whose efficiency is checked in compliance with the standards in force.

For connection there is a clamp, located on the frame and marked with the symbol of **Fig. 3**.



Fig.3

Electrical features

Model	Voltage V	Frequency Hz	Number of plates	Maximum power plates kW	Maximum nominal power kW
LPG4920	1N 230V	50/60	2	2	9.5
LPG6940	1N 230V		4		19
LPG694F	1N 230V		4		1.4
LPG694E	1N 230V		4		2.2
LPG696F	1N 230V		6		1.4
LPG4820D	-	-	2		9.5
LPG6840D	-	-	4		19

Table 1

1.4 Installation safety notes

If the appliance is installed in the vicinity of other household appliances, ensure the electrical cables and pipes are sufficiently distanced from the hot parts of the same.

Make sure that around the appliance there is sufficient air circulation.

Avoid installing the product near flammable materials.

1.5 Smoke exhaust

La macchina deve essere sempre installata sotto cappa aspirante.

When the appliance is installed under the extraction hood, check that the following indications are respected:

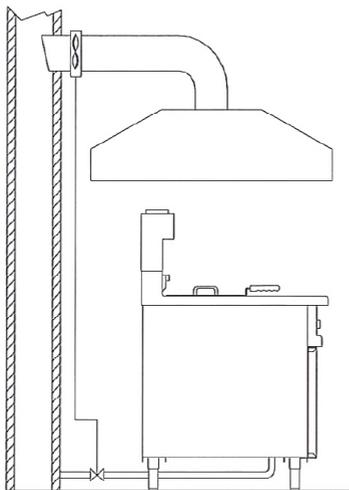


Fig. 4

- the volume extracted must be higher than that of the flue gases generated (see current regulation);
 - the gas supply to the appliance must be controlled directly by this system and must cut-off whenever the flow rate drops below the values prescribed;
 - the gas must only be re-admitted to the appliance manually;
- the end part of the appliance evacuation pipe must be positioned inside the base perimeter projection of the hood (**Fig.4**)

1.6 Connecting the gas (gas ovens only)

Check on the technical plate on the left-hand side of the oven that the appliance has been tested and approved for the type of gas that the user's premises (**Fig. 5**)

Make sure the nozzles installed upstream on the appliance correspond to the type of gas that is available.

Check, using the data on the technical plate, to make sure that the pressure reducer capacity is sufficient for the appliance supply.

The appliance has been set in the factory for use with G20 gas at a pressure of 20 mbar, unless requested differently on placing the order.

		CAT		G30	G31	G20	G25	COUNTRY
CE		II _{2H3+}	P mbar	28-30	37	20	/	IT-ES-IE-PT GB-DH-CH
		II _{2H3B/P}	P mbar	30	30	20	/	LT-DK-FI-EE-NO LV-CZ-SK-SI-SL
TYPE	A ₁ B ₁₁	II _{2E+3+}	P mbar	28-30	37	20	25	FR-BE
MOD		II _{2H3B/P}	P mbar	50	50	20	/	AT-CH
NR		II _{2ELL3B/P}	P mbar	50	50	20	20	DE
		II _{2L3B/P}	P mbar	30	30	/	25	NL
Σ Qn kW		II _{2E3+}	P mbar	28-30	37	20	/	LU
G30	G20	G25	I _{3B/P}	P mbar	30	30	/ /	MT-IS-HU-CY
		I ₃₊	P mbar	28-30	37	/	/	CY
kg/h	m ³ /h	m ³ /h	I _{2E}	P mbar	/	/	20	PL
PREDISPOSTO A GAS - PREVU AU GAZ PRESET FOR GAS - EINGESTELLT AUF GAS PREDISPUSTO A GAS - PREDISPOSTO A GAS				A				mbar
				kW IP		EN 203-1		MADE IN ITALY

Fig. 5

Do not reduce the diameter of the section between the reducer and the appliance. Fit a gas filter above the pressure adjuster in order to ensure optimum operation.

Control of the Nominal Heat Input:

During initial installation and during maintenance or adaptation to another type of gas nominal heat **input must be measured**. It can be measured by using the volumetric method with the aid of a litre counter or a chronometer. After measuring the connecting pressure and the diameter of the injectors, measure the hourly flow rate of the gas and compare the results with the value acquired with that given in the Technical Specification Table under 'Gas consumption'. Tolerance of $\pm 5\%$ from nominal value is permitted.

TIPI DI GAS	PRESSIONE IN mbar.		
	NOM	MIN	MAX
GAS METANO G20	20	18	25
G.P.L. G30/31	28-30/37	25/25	35/45

The appliance must be supplied with one of the types of gas whose properties and pressure are set out in **table 2**.

Table. 2

Connect the appliance to a special gas pipe with an internal diameter of at least 16 mm for G1/2" connections and a diameter of at least 20 mm for G3/4" connections. The pipe may be fixed or flexible and the coupling can be in metal. Make sure that the flexible metal connection pipe to the gas fitting does not touch overheated parts and that it cannot be twisted. Use fixing straps that are in compliance with the installation regulations. Envision cocks or drain valves with an internal diameter no smaller than the coupling pipe mentioned above. After connecting the pipe, make sure that the joints and couplings have no leaks. To do this, use soapy water or specific foamy product to identify the leaks.

NEVER USE NAKED FLAMES!

Checking Gas Pressure:

Gas supply pressure must be measured at the pressure point (**Fig. 6**) after the sealing screw has been removed.



Fig. 6

Use a flexible pipe, connect a gauge to the pressure point (e.g. a liquid manometer with minimum resolution of 0.1 mbar) and measure the inlet pressure whilst the appliance is operating.

If the pressure reading does not fall within the upper and lower limits indicated on the table, the appliance cannot be installed definitively.

Switch off the appliance, disconnect the gauge, close the seal screw and insert the washer, contact the gas company to test main gas supply pressure. Regarding this, a pressure adjuster may have to be inserted upstream from the appliance.

1.7 Connecting To A Different Type Of Gas

If the appliance must be connected to a different type of gas than that for which it has been prepared, the nozzles must be replaced.

Proceed as follows:

Replacing The Main Burner Nozzle:

- Raise the grids positioned over the cooker top, lift the black, enamelled covers and the burner-caps in a way to see the nozzles activated centrally to the cups.
- Unscrew the nozzles and replace them with those of the corresponding pre-selected gas, according to that stated on the technical plate. The nozzles are marked in hundredths of a millimetre.

When conversion or adaptation has been completed for every type of gas, it is MANDATORY to affix the corresponding plate above the technical plate, which is provided along with the nozzles.

Adjustment of the Minimum:

Remove the knob and front panel.

For adjustment of the minimum, it is necessary to intervene on the screw (**Fig. 7 ref.1**): by unscrewing, the flame increases and by re-tightening the flame decreases.

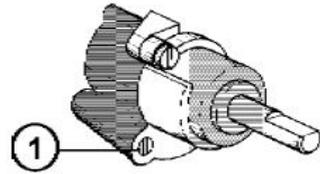


Fig. 7

For LPG, turn the minimum flame fully home. It is however always necessary to control that, in the minimum position, the flame is stable over the entire surface of the burner and during the passage from minimum to maximum it does not go out or the nozzle catches fire.

Once the operations for the conversions of the gas type have been completed, check the parts removed are sealed using the bubble test or foamy substance indicated. It is prohibited to use naked flames to check for the presence of gas leaks.

Before delivering the appliance to the user, it is necessary to:

- check that it functions correctly;
- inform the user of the user instructions.

2. GENERAL INSTRUCTIONS FOR USE

2.1. Commissioning

The appliance must be used only for the purpose for which it was designed. Any other use is improper.

Before putting the appliance into operation for the first time, it is necessary to remove all the packaging material and to thoroughly clean the grill from industrial grease as follows:

- check that no objects around the appliance could impede the flow of air necessary for combustion and that the room is sufficiently ventilated.
- Check the efficiency of the devices that evacuate cooking fumes

We recommend using protective gloves to operate the equipment.

The dashboard appears as in **Fig . 8** .

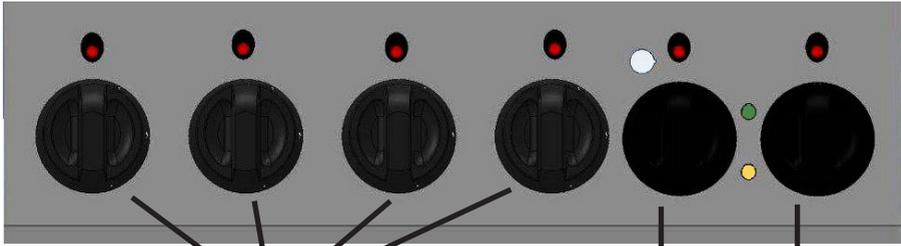


Fig. 8

Ring knobs

Temperature Knob Oven

Oven Cooking Selector Knob

2.2. Setting

The burner cock command knobs have 4 positions for use (**Fig. 8**):

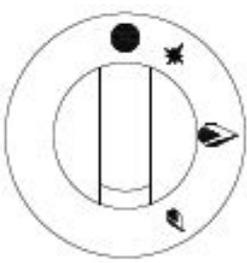


Fig. 9

-  Off
-  Pilot
-  Large flame
-  Small flame

Turning on the burner pilot flame

Press on the knob and turn it anti-clockwise to the "pilot" position (**Fig. 9**). Hold the knob down and, at the same time, bring a match near the burner.

After the pilot light has been lit, hold the knob down for about 20/30 seconds in order to heat up the thermocoupling. After the 20/30 seconds has passed, release the knob. Turn the knob anti-clockwise again and position the knob at the "large flame" symbol (**Fig. 9**) for maximum power or at the "small flame" for minimum power.

Power Off:

- **Main burner:** turn the knob clockwise positioning it at "pilot"; the main burner switches off and only the pilot flame remains on.
- **Total:** to turn off the pilot flame and the main burner, turn the knob to the "off" position.

3. USE OF THE ELECTRIC OVEN

3.1. First oven ignition

First ignition must be performed with the empty oven. Set the thermostat to maximum by turning the selector to the multiple fan cooking symbol.

Heat for approximately 60 minutes; during this operation, ventilate the room.

In the first few minutes of operation, the oven may emit smoke and unpleasant odours.

This is due to thermal heating and to the greases used during operation.

When this cycle is completed, allow the appliance to cool and thoroughly clean the inside with warm water and mild detergent.

During use the appliance becomes very hot. Avoid touching the heating elements inside the oven

3.2. Cooking

All cooking must be performed with the door closed. To remove food from the oven use protective gloves. Containers used must be able to withstand temperatures greater than 250°C.

Pay attention to condiments containing oils or fat, especially if placed on the bottom of the oven as, if brought to high temperatures, they could ignite.

The lateral grooves inside the oven **Fig. 10** offer the possibility of adjusting the height of the grill thus allowing a higher temperature on the upper and lower areas of the food depending on the position chosen.

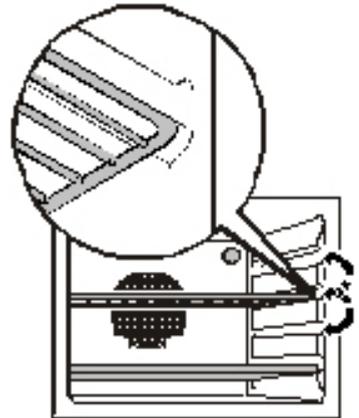


Fig.10

3.3. Selector command knobs

The electric oven has 2 selector command knobs:

- **the selector knob:** it allows you to choose the heating type most suitable to the needs of cooking;
- **the thermostat knob:** it allows you to select the desired temperature. The thermostat, once reached the set temperature, will keep it constant during the cooking time.

3.4. Oven selector knob symbology

	<p>Traditional cooking This involves simultaneous operation of both the upper and lower heating elements. It allows the cooking of any type of dish. It is ideal for baking cakes, pizzas, roasts and baked dishes. If cooking requires more heat from above or below, adjust the height of the grill.</p>		<p>Final cooking/heating Use of the one lower heating element gives a final touch to cooking and is very useful for heating up food. It is intended to complete the baking of biscuits, tarts and pies.</p>
	<p>Browning This is obtained with use of the upper heating element to brown the surface of oven-cooked food. Excellent results are obtained from cooking lasagne, baked pasta or vegetables.</p>		<p>Traditional grill Use of the one central upper heating element offers excellent results when cooking medium/low thickness meat. Ideal for toasting bread.</p>
	<p>Intensive cooking Fan operation combined with traditional cooking ensures uniform, fast cooking including for delicate preparations such as biscuits and pastries.</p>		<p>Fan assisted grill The combined action of the grill and fan ensures well distributed cooking. Thick meat and especially dense or layered dishes can be grilled to perfection.</p>

Table 2

3.5. Safety thermostat

To avoid dangerous overheating due to incorrect use of the appliance or to a defect of the components, the oven is equipped with a safety thermostat that, in the actual case of abnormal operation, disconnects the power supply.

Recovery of the thermostat, following lowering of the oven temperature, is automatic. Therefore in case of intervention of the thermostat due to incorrect use of the oven, to reuse it simply wait for cooling of the oven and remove the cause; otherwise, if the intervention is due to a component failure, it will be necessary to arrange for technical assistance.

3.6. Indicator lights

Refer to **Fig 8**.

The green one, on the top, indicates the mass of under ` device voltage, the second , orange bottom, indicates that the thermostat is in function between and switches on and off depending on whether the oven is in temperature or less.

4. USING THE GAS OVEN

4.1. First oven ignition

Attention!

Mount the oven burner respecting the reference notches on the burner itself and on the cup (**Fig. 11**).

First ignition must be performed with the oven empty.

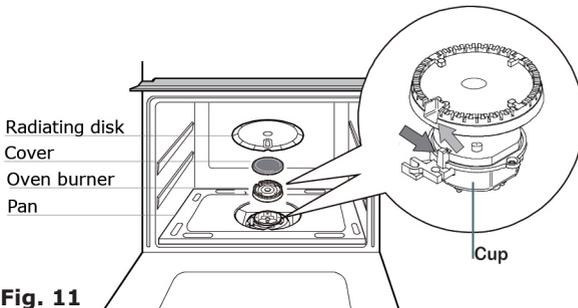


Fig. 11

In the first minutes of functioning, the oven may emit smoke and unpleasant odours; this is due to heating and the greases used during manufacture.

Heat for approximately 60 minutes; during this operation, ventilate the room.

On conclusion of this cycle, leave to cool and clean the inside thoroughly using hot water and neutral detergent and then rinse well and dry using a soft cloth.

POWER ON

Open the oven door, check that the burner is in its seat, approach the flame to the hole **1**(**Fig. 12**) in the radiating disk. **Press the oven knob fully home** turning it anti-clockwise until the maximum temperature position is reached. **Release the knob after 5 seconds**.

If the burner should not remain ignited, **hold the knob down for longer**, thus allowing the safety valve to heat up.

The oven door must remain open until the burner has ignited. To do this, check the presence of a flame through the said hole **1 (Fig. 12)**.

When the burner has ignited, close the oven door slowly to prevent the flame going out and take the knob to the desired temperature.

OVEN ELECTRICAL SWITCH-ON (where envisioned)

If the oven has electric switch-on, it is essential to open the door completely, press the knob relative to the oven thermostat and turn it anti-clockwise and release it when the burner has ignited. Close the door again slowly.

Attention! If the door is not completely open, power on will not function.

Once the temperature set has been set, the thermostat will automatically take the burner to minimum, in a way to maintain the temperature inside the oven constant.

If the flame is switched off accidentally during use, the safety valve blocks the supply of gas after approx. 40 seconds.

Attention!

As envisioned by the regulations, a device prevents the simultaneous use of the oven gas burner and the electric resistor of the grill.

Description:

- 1** - Oven power on hole (manual)
- 2** - Smoke deflectors for use of the grill

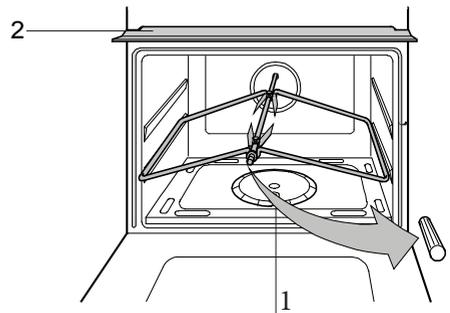


Fig. 12

OPERATION

All cooking must be performed with the door closed.

To remove food from the oven use protective gloves.

Cooking containers used must be able to withstand temperatures higher than 250°C.

Pay attention to condiments containing oils or fats, especially if deposited on the bottom of the oven as, if taken to high temperatures, they could ignite.

SPIT ROAST

If spit roasting is to be performed, the grip must be removed (**Fig. 12**); introduce the frame and the skewer into the oven, paying attention to introduce the point correctly into the seat of the spit roast motor. Position the deflector to protect the knobs (**Fig. 12 Ref. 2**) and perform cooking leaving the door open in the first position.

This type of cooking is not adjusted by the thermostat, therefore it must be controlled carefully by the user, paying attention since the accessible parts can become hot with the use of the grill. Keep away from children.

Attention!

The burners must not be used without the presence of the grills and, during operation, in order not to cause serious damage to the burners, it is essential not to use additional burner-caps above those already installed in the appliance.

KNOBS SYMBOLS

Selector knob



Oven light switch-on



Grill resistor and oven light switch-on



Grill resistor, rotisserie motor and oven light switch-on

Fig. 13

Thermostat knob

Used to power the oven and allow to select the desired temperature for cooking.

INDICATOR LIGHTS

The appliances have 2 indicator lights (**Fig. 8**).

The first, green at the top, indicates that the appliance is powered and live, the second, orange at the bottom, indicates that the thermostat is operating and it switches on and off according to the whether the oven is at temperature or not.

4.1 Safety Thermostat

All models with oven have a **safety thermostat**, which prevents dangerous over-heating due to incorrect use of the appliance or a defect in components. Thermostat reset is manual and must be performed by a qualified technician.

4.2 Replacing the nozzles

to replace the nozzles, remove the grills, lift the cover and remove the burner and burner-cap.

Successively, unscrew and remove the nozzle to be replaced, positioned as in **fig.14** and **15**.



Fig.14



Fig. 15

Technical characteristics

Model	GAS Power KW	Power KW	Weight	Burners
LPG4920	9.5		30	1x3.5kW-1.6kW
LPG4920D	6.5		20	1x3.5kW-1.6kW
LPG6940	19		28	2x3.5kW-2x6kW
LPG6940D	11		21	2x3.5kW-2x6kW
LPG694F	19	1.4	70	2x3.5kW-2x6kW-1x2.3kW
LPG694E	19	2.2	70	2x3.5kW-2x6kW-1x2.2kW (EL)
LPG696F	28.5	1.4	100	3x3.5kW-3x6kW-1x2.3kW

Table 4

Nozzles Table

	Gas Type	Pressure (mbar)	Nozzle	Aerator opening (mm)
Burner 3.5 kW	G20	20	140	6
	G31	28-30/37	92	8
	G31	50	80	8
Burner 6 kW	G20	20	185	4
	G31	28-30/37	120	15
	G31	50	105	15

Table 5

OVEN Nozzles Table

Gas Type	G30	G30	G20	G25
Pressure (mbar)	29	50	20	25
Nozzle	80	70	109	114

Table 6

5. MAINTENANCE and CLEANING

Disconnect the appliance from the electric power supply before performing any cleaning or maintenance intervention.

At the end of the working day, clean the appliance, both for reasons of hygiene and to prevent operating faults.

The appliance must never be cleaned with direct or high pressure jets of water. Moreover, the appliance should not be cleaned with wire sponges, ordinary steel brushes or scrapers; eventually, you can use stainless steel wool, wiping the appliance in the direction of sheet metal grain.

Wait for the cooking chamber to cool down.

Clean the debris that can be removed manually and put the removable parts in the dishwasher.

To clean the cooking chamber use warm soapy water. Subsequently, all concerned surfaces must be rinsed thoroughly and make sure you have removed any detergent residue.

To clean the outer parts of the oven, use a damp cloth and a mild detergent.

5.1. Internal cleaning

Clean the enamelled parts with warm water and detergent using a soft sponge. Do not use steel wool or abrasive cleaners as these may damage the enamel. Rinse and dry well with a soft cloth.

If after cooking food particles remain, it is advisable to clean the oven to prevent burning with subsequent cooking, making the oven harder to clean.

5.2. Oven light replacement

Ensure the appliance is switched off and the machine is unplugged before replacing the light to avoid the possibility of electric shock.

Loosen the protective glass **Fig. 16**.

Remove the bulb by unscrewing it and replace it with a new one of the same characteristics. Tighten the protective glass.

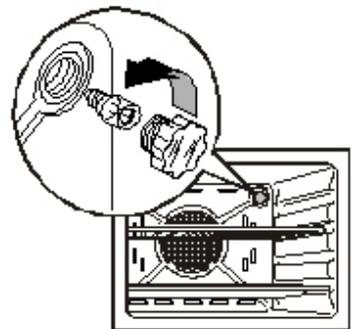


Fig.16

Light characteristics

Power supply	230V
Power	15W
Connection type	E 14
Heat resistance	300°C

5.3. Door cooling kit

There is an additional protection device to lower the temperature of the oven door. This part must be fitted where the oven may be accessible to young children.

Application of the device will be carried out by qualified personnel. When ordering, indicate the item and the serial number of the equipment that you will find in the warranty certificate. It can be requested from the nearest service centre.

5.4. Cleaning of the oven door

For thorough cleaning inside the glass door, it is advisable to remove the inner glass **Fig. 17**;

Completely open the door and remove the two screws that hold the inner glass. Clean both the glass elements using only warm water and a soft cloth.

With cleaning completed, reassemble the components.

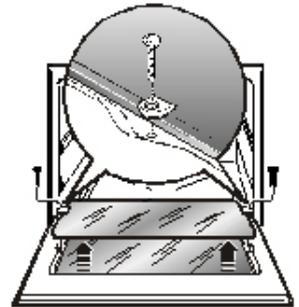


Fig.17

5.5. Knobs

The hob burner knobs should only be removed if absolutely necessary and not merely for cleaning; in any case, the operation must be performed very carefully, taking care to replace the knobs themselves properly in their original places in order to avoid possible malfunctions.

5.6. Electrical repair work

Before contacting the Technical Service Centre, check that:

- The plug is correctly inserted into the socket.
- The main switch of the residence is on.

After these controls, if necessary, arrange for repairs to be carried out by qualified personnel, consulting the list of Technical Service Centres.

Attention! In case of damage to power cables, it will not be possible to use the appliance.

Before carrying out any dismantling operation, disconnect the mains plug from the wall socket.

REPLACING THE POWER CORD

The power cord must be in H05RR-F, of a section 3 3 x 1mm² (see data plate); it must be replaced as follows:

- open the terminal board **Fig. 18**;
- Insert the wires into their respective terminals:
N - L - Earth;
- Secure the cable with appropriate cable clamps;
- Close the terminal board again by exerting pressure on the lid until it locks, or close it again with the screw, depending on the model.

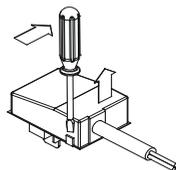


Fig.18

6. TROUBLESHOOTING

The lights do not come on	Check correct connection to the mains. Check the correct setting of the knobs for cooking. Check the circuit breaker of the electric system. If the fault persists, contact a Service Centre.
The thermostat light does not come on	Rotate the selector knob, positioning it on a function. Rotate the thermostat knob, positioning it on a temperature. If the fault persists, contact a Service Centre.
The light inside the oven does not work	Check that the power cable is connected to the mains. Replace the oven light with one of the same characteristics, following the instructions in the paragraph "Cleaning and maintenance". If the fault persists, contact a Service Centre.
Presence of moisture inside the oven.	Do not leave food inside the oven after cooking.
Presence of moisture inside the oven during cooking.	Increase the temperature during cooking by 15/20°C.
Smoke is coming out of the oven	Check that the sides and the bottom of the oven are clean. Any deposits of food could create smoke and odours. Cleaning must be performed after each cooking. If the fault persists, contact a Service Centre.
Cooking times are excessively long	Check that the temperature set is suitable for the characteristics of the product to be cooked. If the fault persists, contact a Service Centre.

7. DISPOSAL OF THE APPLIANCE

At the end of its life span, the appliance must be disposed of in accordance with legal obligations.

The symbol in **Fig. 19** specifies that, at the end of its life span, the appliance must be disposed of according to the indications of the European Parliament Directive 2012/19/EU dated 04/06/2012.



Fig. 19

Information regarding disposal in nations of the European Union

The European Community Directive regarding WEEE equipment has been implemented differently by each nation, therefore if his appliance is to be disposed of, we suggest you contact the local authorities or the dealer to find out the correct method of disposal.

THE MANUFACTURER SHALL NOT BE HELD LIABLE FOR ANY DAMAGES DUE TO IMPROPER INSTALLATION, TAMPERING WITH THE APPLIANCE, MISUSE, IMPROPER MAINTENANCE, FAILURE TO COMPLY WITH APPLICABLE STANDARDS AND INTENDED USE.

THE MANUFACTURER RESERVES THE RIGHT TO MAKE CHANGES TO THE PRODUCT AT ANY TIME IT DEEMS NECESSARY OR USEFUL.