



## SERIE 650 SNACK

### CUCINE

ISTRUZIONI PER L'INSTALLAZIONE, USO E MANUTENZIONE  
Leggere subito le informazioni generali!

IT – CH

### HERDE

ANWEISUNGEN FÜR INSTALLATION, GEBRAUCH UND WARTUNG  
Die Hinweise sollen sofort gelesen werden!

DE – AT – IT – BE – LU – CH

### RANGE

INSTRUCTIONS FOR INSTALLATION, OPERATION AND MAINTENANCE  
Read the general informations immediately!

GB – IE – MT

### FORNEAUX

INSTRUCIONS POUR INSTALLATION, EMPLOI ET ENTRETIEN  
Lire tout de suite avertissements!

FR – BE – LU – CH

### COCINAS

INSTRUCCIONES PARA INSTALACION, USO Y MANTENIMIENTO  
¡En primer lugar leer las advertencias!

ES

### FORNUIZEN

ISTRUCTIES VOOR INSTALLATIE, GEBRUIK EN ONDERHOUD  
Lees de waarschuwingen onmiddellijk!

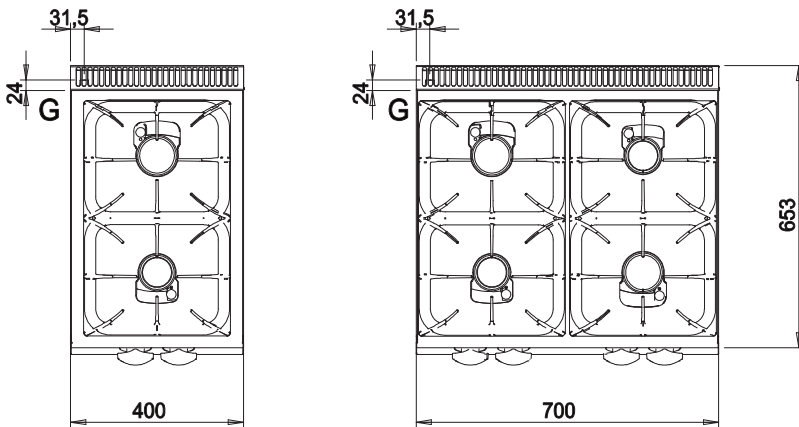
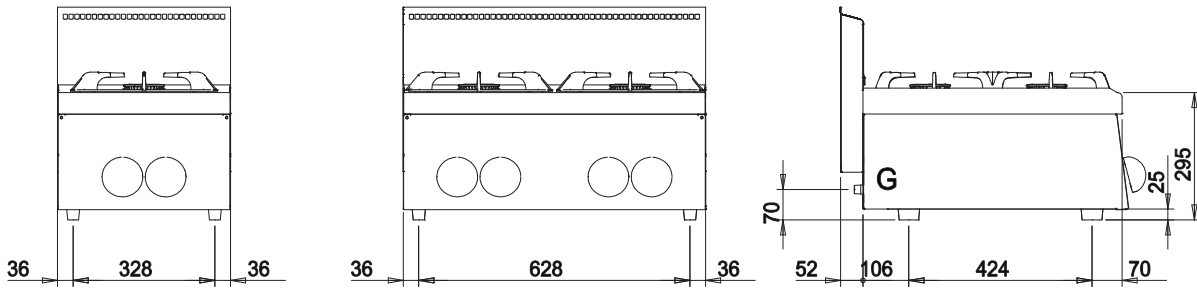
NL – BE

SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION -  
 ESQUEMA DE INSTALACION -INSTALLATIESCHEMA - IINSTALLATIONSRIITNINGAR

MISURE IN mm - DIMENSIONS IN mm - ABMESSUNGEN IN mm  
 MESURES EN mm - MEDIDAS EN mm - MATEN IN mm

6NPC/G411  
 OC64G  
 ECG62T

6NPC/G722  
 OC67G  
 ECG64T



LEGENDA - LEGENDE - KEY - LEGENDE - LEYENDA - LEGENDA

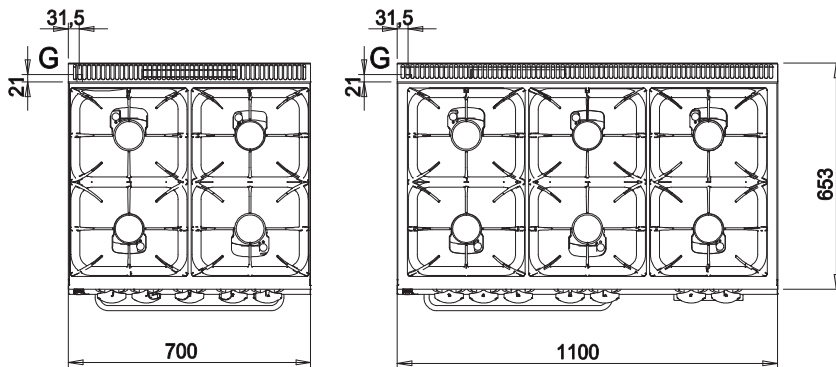
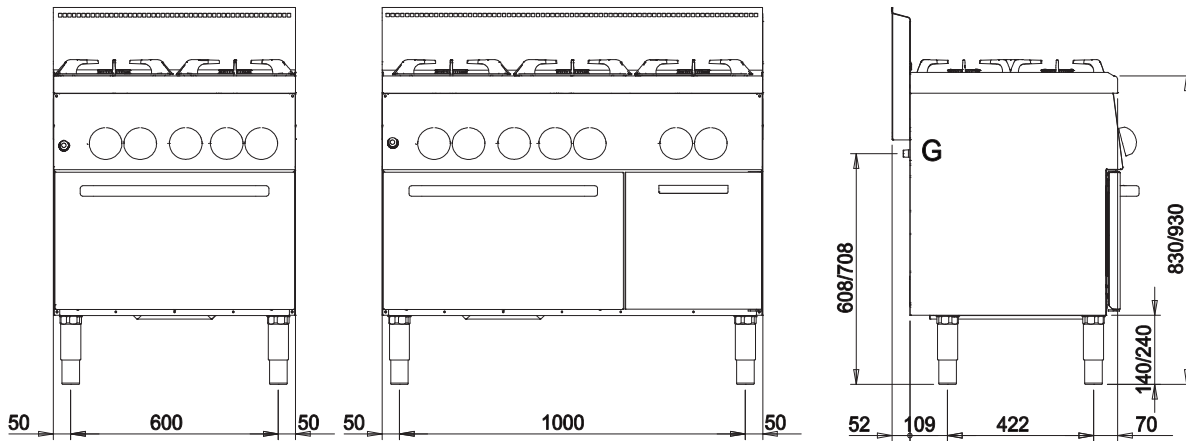
G Attacco arrivo gas - Gasanschluss - Gas connection -  
 Arrivée gaz - Union da gaas - Gasaansluiting  
 EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)

**SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALACION -INSTALLATIESCHEMA - IINSTALLATIONSRITNINGAR**

**MISURE IN mm - DIMENSIONS IN mm - ABMESSUNGEN IN mm  
MESURES EN mm - MEDIDAS EN mm - MATEN IN mm**

**6NPC/GF722  
OC6FG7G  
ECG64F**

**6NPC/GF1122  
OC6FG11G  
ECG65F**

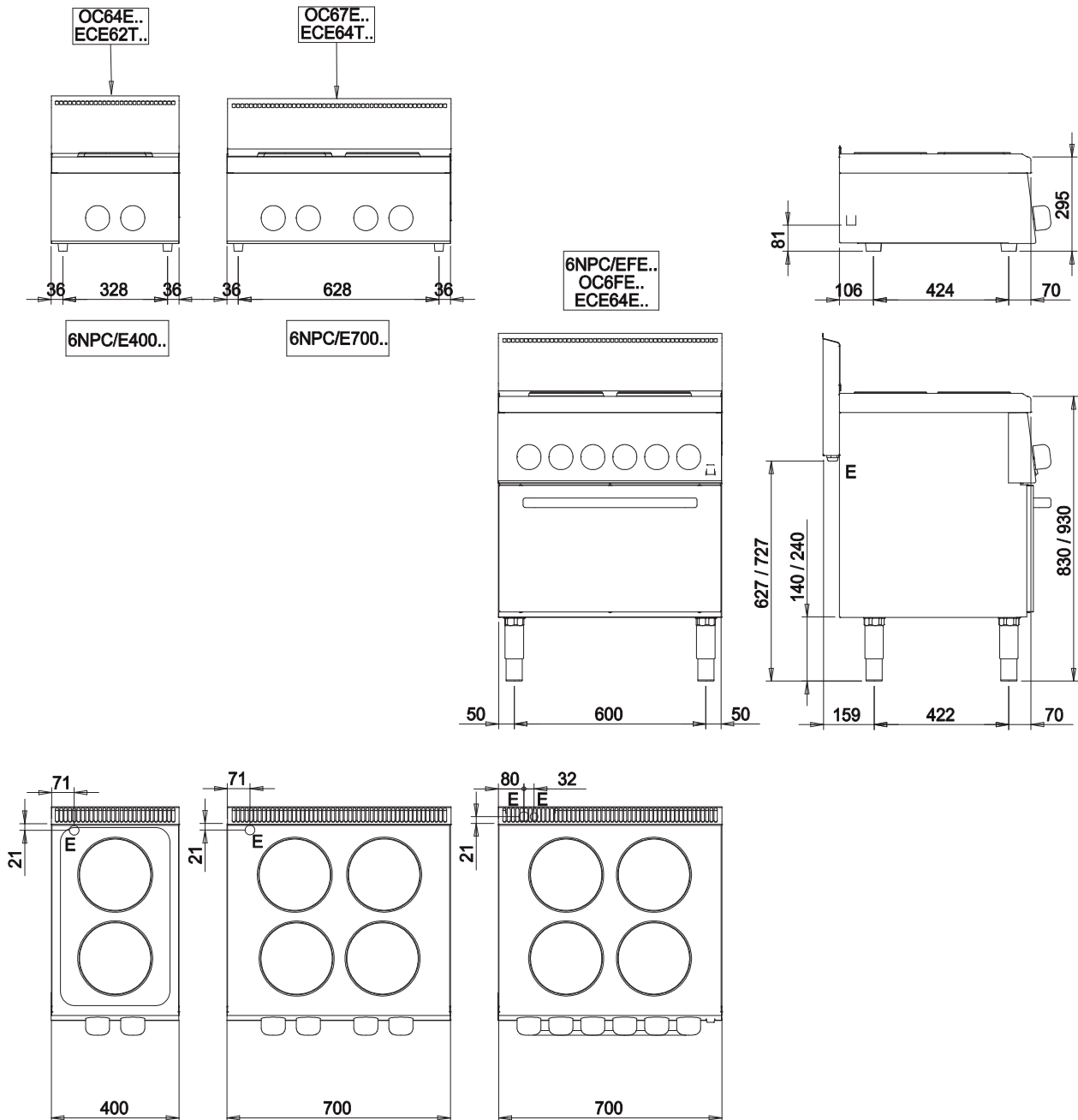


**LEGENDA - LEGENDE - KEY - LEGENDE - LEYENDA - LEGENDA**

**G Attacco arrivo gas - Gasanschluß - Gas connection -  
Arrivée gaz - Union da gaas - Gasaansluiting  
EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)**

SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION -  
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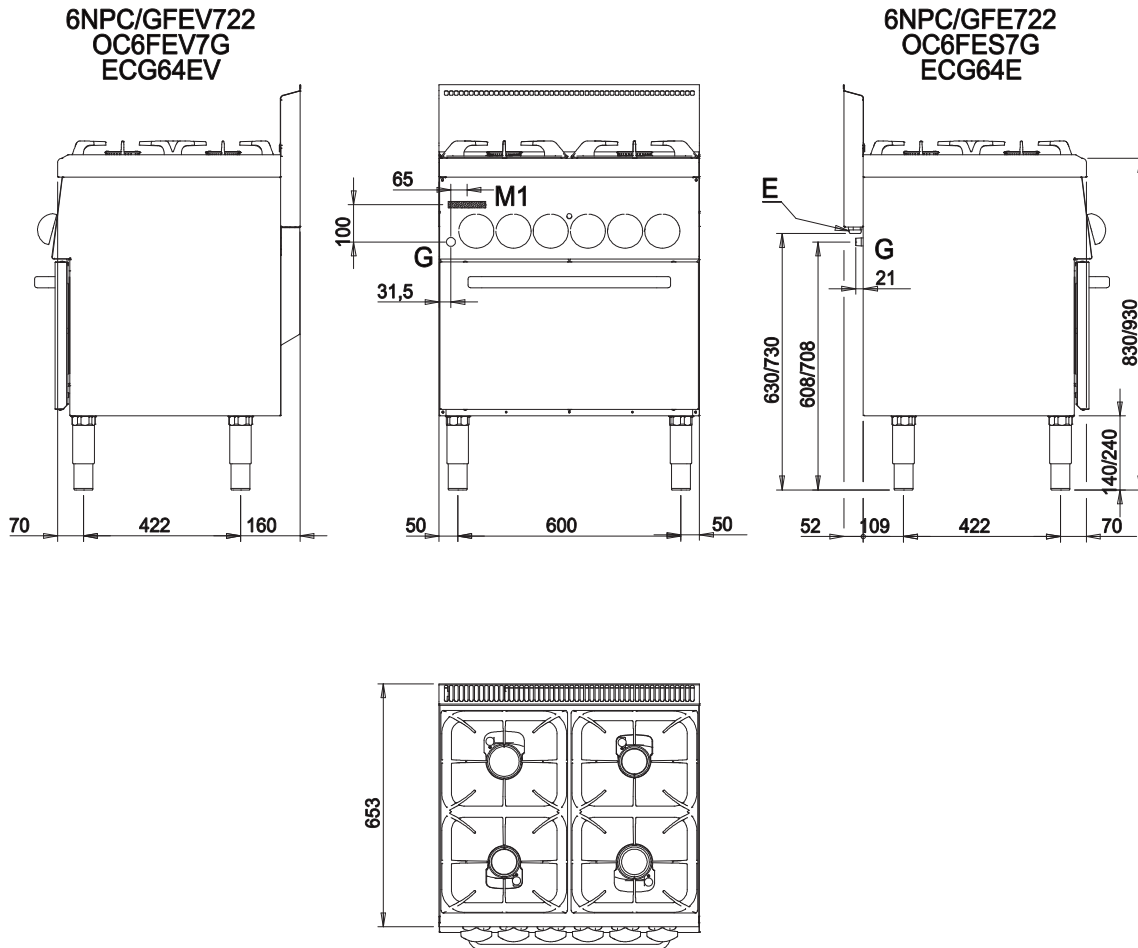


LEGENDA - LEGENDE - KEY - LEGENDE - LEYENDA - LEGENDA

E Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief - Presse etoupr de cable el Pisacable - Elektrische kabelwartel

**SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALACION -INSTALLATIESCHEMA - IINSTALLATIONSRIITNINGAR**

**MISURE IN mm - DIMENSIONS IN mm - ABMESSUNGEN IN mm  
MESURES EN mm - MEDIDAS EN mm - MATEN IN mm**



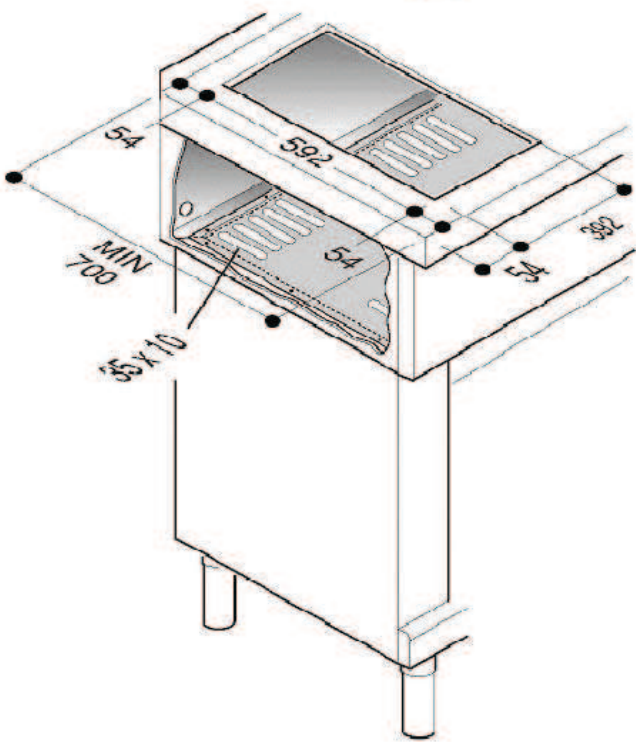
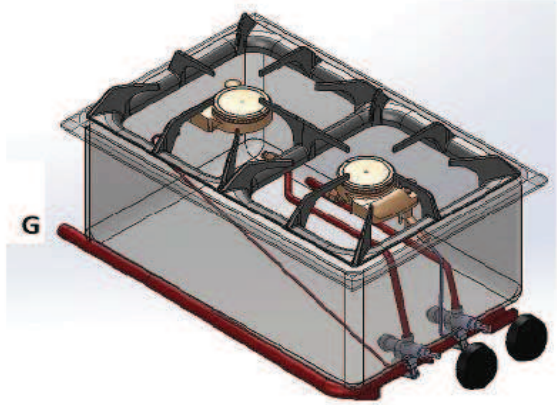
**LEGENDA - LEGENDE - KEY - LEGENDE - LEYENDA - LEGENDA**

- E** Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief - Presse etoupr de cable el Pisacable - Elektrische kabelwartel
- G** Attacco arrivo gas - Gasanschluss - Gas connection - Arrivée gaz - Union da gaas - Gasaansluiting EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)
- M1** Morsettiera di arrivo linea - AnschluBklemme - El. power junction block - Branchement électrique Llegada electrica - Aansluitingsklemmenstrook

**SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALACION -INSTALLATIESHEMA - IINSTALLATIONSRTNINGAR**

**Mod. NDC64G**

MISURE IN cm –DIMENSION IN cm –ABMESSUNGEN IN cm – MESURES EN cm - MEDIDAS EN cm – MATEN IN cm



**ATTENZIONE:** Sul mobile di installazione vanno garantiti passaggi d'aria con una sezione almeno pari o superiore a 25 cm<sup>2</sup>. Qualora i passaggi d'aria vengano praticati sul lato del mobile evitare di tappare gli stessi accostandovi altri mobili.

**ACHTUNG:** Im Installationsmöbel sind Luftdurchlässe mit einem Querschnitt von mindestens 25 cm<sup>2</sup> zu garantieren. Falls diese Luftdurchlässe in den Seitenwänden des Möbels ausgeführt werden, dürfen sie nicht durch angrenzende Möbel verdeckt werden.

**IMPORTANT:** The housing unit must be provided with air vents having a cross section of 25 cm<sup>2</sup> or greater. If the air vents are made on the side of the housing unit, avoid obstructing them with adjacent units.

**ATENCIÓN:** Asegurar la existencia de pasos de aire con una sección al menos de 25 cm<sup>2</sup> o superior en el mueble de instalación. Cuando dichos pasos de aire se realizan lateralmente en el mueble, evitar taparlos con la colocación de otros muebles.

**ATTENTION:** Prévoir des passages d'air d'une section supérieure ou égale à 25 cm<sup>2</sup> sur le meuble d'installation. Si les passages d'air se trouvent sur le côté du meuble, éviter de les gêner en approchant d'autres meubles.

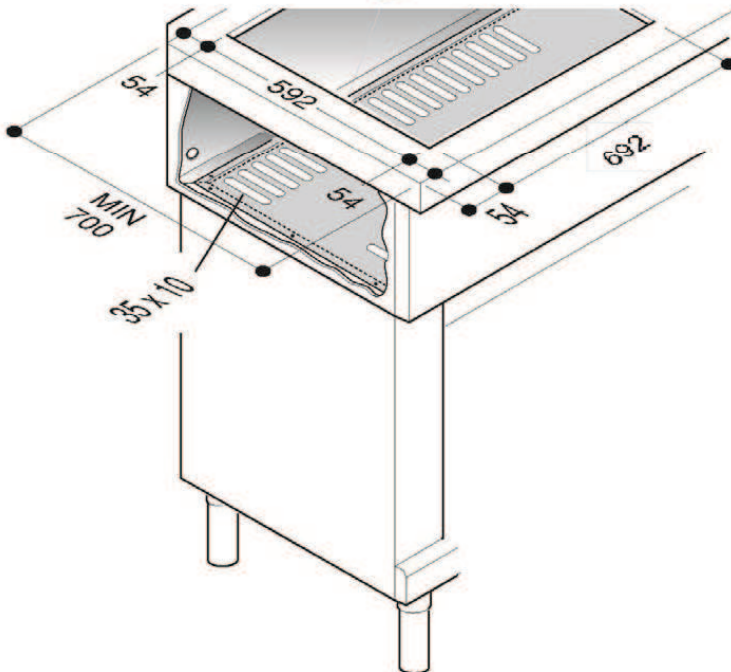
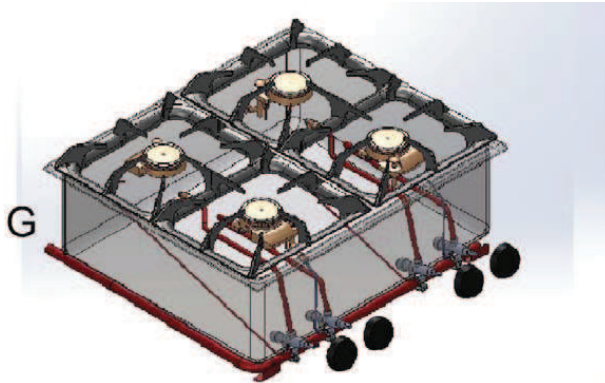
**LET OP:** Er moet voldoende lucht door het installatiemeubel kunnen stromen via een ruimte met een doorsnede van minstens 25 cm<sup>2</sup> of meer. Wanneer de luchtdoorvoeren op de zijkant van het meubel worden gemaakt, moet voorkomen worden dat ze door de plaatsing van andere meubels verstopt worden.

**G** – Attacco arrivo gas – Gasanschluss – Gas connection – Arrivée gaz – Union de gas- Gasaansluiting  
EN 10226-1 R1/2; EN ISO 228-1 G1/2 (DK)

**SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALACION -INSTALLATIESCHEMA - IINSTALLATIONSRTNINGAR**

**Mod. NDC67G**

MISURE IN cm –DIMENSION IN cm –ABMESSUNGEN IN cm – MESURES EN cm - MEDIDAS EN cm – MATEN IN cm



**ATTENZIONE:** Sul mobile di installazione vanno garantiti passaggi d'aria con una sezione almeno pari o superiore a 50 cm<sup>2</sup>. Qualora i passaggi d'aria vengano praticati sul lato del mobile evitare di tappare gli stessi accostandovi altri mobili.

**ACHTUNG:** Im Installationsmöbel sind Luftdurchlässe mit einem Querschnitt von mindestens 50 cm<sup>2</sup> zu garantieren. Falls diese Luftdurchlässe in den Seitenwänden des Möbels ausgeführt werden, dürfen sie nicht durch angrenzende Möbel verdeckt werden.

**IMPORTANT:** The housing unit must be provided with air vents having a cross section of 50 cm<sup>2</sup> or greater. If the air vents are made on the side of the housing unit, avoid obstructing them with adjacent units.

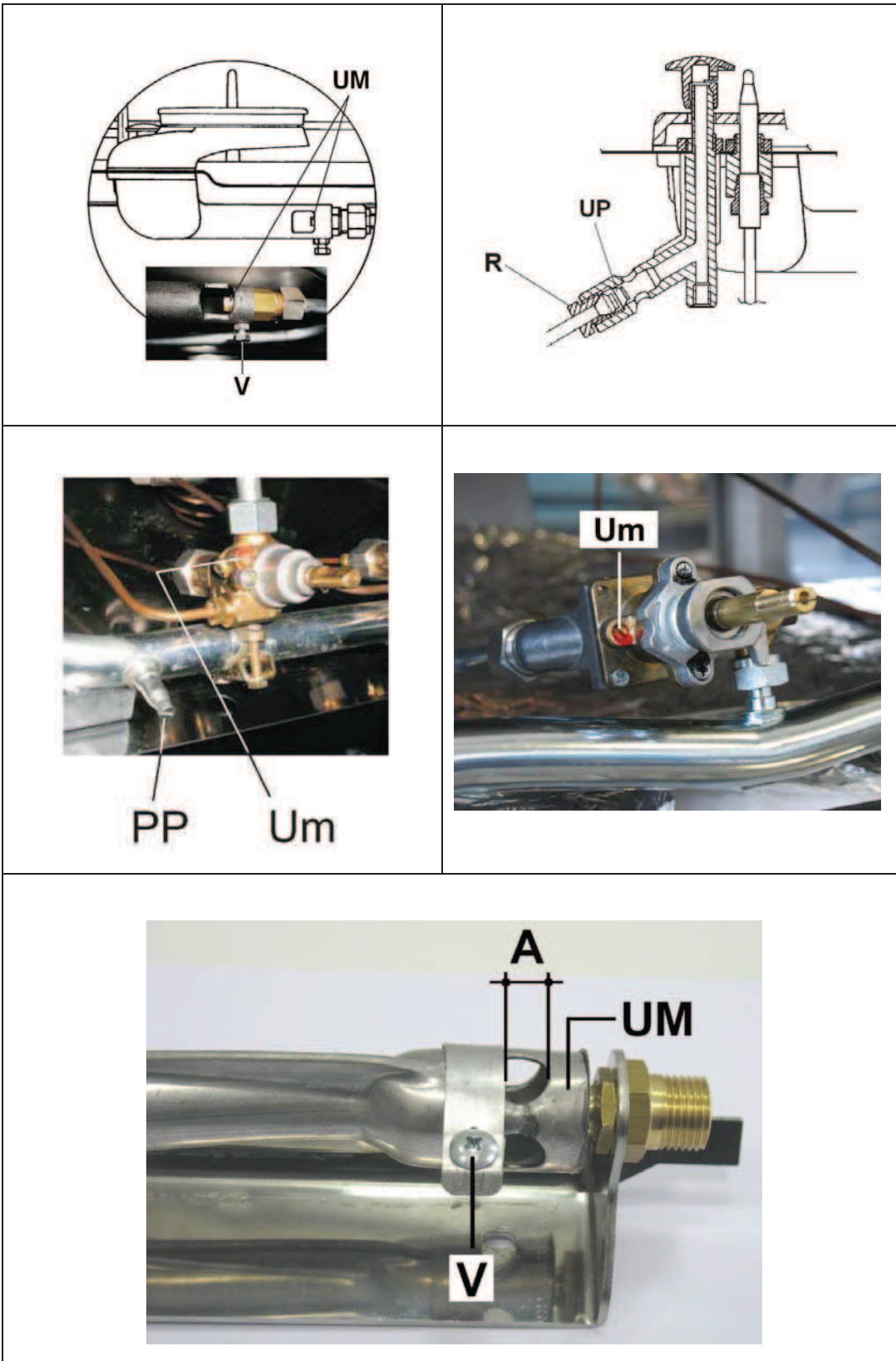
**ATENCIÓN:** Asegurar la existencia de pasos de aire con una sección al menos de 50 cm<sup>2</sup> o superior en el mueble de instalación. Cuando dichos pasos de aire se realizan lateralmente en el mueble, evitar taparlos con la colocación de otros muebles.

**ATTENTION:** Prévoir des passages d'air d'une section supérieure ou égale à 50 cm<sup>2</sup> sur le meuble d'installation. Si les passages d'air se trouvent sur le côté du meuble, éviter de les gêner en approchant d'autres meubles.

**LET OP:** Er moet voldoende lucht door het installatiemeubel kunnen stromen via een ruimte met een doorsnede van minstens 50 cm<sup>2</sup> of meer. Wanneer de luchtdoorvoeren op de zijkant van het meubel worden gemaakt, moet voorkomen worden dat ze door de plaatsing van andere meubels verstopt worden.

**G** – Attacco arrivo gas – Gasanschluss – Gas connection – Arrivée gaz – Union de gas- Gasaansluiting  
**EN 10226-1 R1/2;EN ISO 228-1 G1/2 (DK)**

FIGURE - ABB. - FIG.





**DATI TECNICI - TECHNICAL DATA - TECHNISCHE DATEN - CARACTERISTIQUES TECHNIQUES - DATOS TECNICOS - TECHNISCHE GEVEGENS**

<b>T1</b>						
<b>Ugelli e regolazioni - Düsen und Einstellungen - Nozzles and settings</b>						
<b>Buses et les paramètres - Boquillas y los ajustes - Nozzles en instellingen</b>						
<b>Paese - Land Country - Pays - País</b>	<b>Gas - Gaz</b>	<b>Pa (mbar)</b>		<b>FA 3,5kW</b>	<b>FA 5,5kW</b>	<b>F 5kW</b>
AT - BE - BG - CH - CZ - DE DK - EE - ES - FI - FR - GB GR - HR - IE - IT - LT - LU LV - NO - PL - PT - RO - SE SI - SK - TR	G20 G20/G25	20 20/25	<b>UM</b>	135	175	175
			<b>UP</b>	41	41	-
			<b>A (mm)</b>	-	-	6
			<b>Um</b>	70	90	90
DE	G25	20	<b>UM</b>	150	190	195
			<b>UP</b>	41	41	-
			<b>A (mm)</b>	-	-	6
NL	G25	25	<b>Um</b>	70	90	90
			<b>UM</b>	135	175	175
			<b>UP</b>	41	41	-
HU	G20	25	<b>A (mm)</b>	-	-	6
			<b>Um</b>	70	90	90
			<b>UM</b>	125	165	165
HU	G25.1	25	<b>UP</b>	41	41	-
			<b>A (mm)</b>	-	-	6
			<b>Um</b>	70	90	90
BE - BG - CY - CZ - DK - EE ES - FI - FR - GB - GR - HR HU - IE - IT - LT - LU - LV MT - NL - NO - PT - RO - SE SI - SK - TR	G30/G31	28-30/37 28-30	<b>UM</b>	90	115	115
			<b>UP</b>	20	20	-
			<b>A (mm)</b>	-	-	12
			<b>Um</b>	40	55	55
PL	G30/G31	37	<b>UM</b>	85	105	110
			<b>UP</b>	20	20	-
			<b>A (mm)</b>	-	-	12
			<b>Um</b>	40	55	55
AT - CH - DE - HU	G30/G31	50	<b>UM</b>	80	100	100
			<b>UP</b>	20	20	-
			<b>A (mm)</b>	-	-	12
			<b>Um</b>	40	55	55

**Pa** : Pressione di allacciamento - Anschlussdruck - Supply pressure - Pression de raccordement - Presión de conexión - Aansluitdruk

**UM** : Ugello MAX - Düse MAX - MAX nozzle - Buse MAX - Boquilla MÁX. - Sproeier MAX

**Um** : Ugello MIN - Düse MIN - MIN nozzle - Buse MIN - Boquilla MIN - Sproeier MIN

**UP** : Pilota - Zündbrenner - Pilot - Veilleuse gaz - Piloto - Waakvlam

**A** : Apertura Aereatore - Öffnen Luftring - Aerator Opening - Ouverture Aérateur - Abertura del aireador - Opening beluchter

**FA** : Fuocho aperto - Offene Kochstellen - Open burner - Feux vifs - Fuego abierto - Open brander

**F** : Forno - Backofen - Oven - Four - Hornos - Oven

**DATI TECNICI - TECHNICAL DATA - TECHNISCHE DATEN - CARACTERISTIQUES TECHNIQUES - DATOS TECNICOS - TECHNISCHE GEGEVENS**

<b>T2.1</b>					
<b>Categorie a pressioni - Kategorien e Druck - Categories and pressures - Catégories et pressions - Las categorías y las presiones - Categorieën en druk</b>					
Paese - Land - Country - Pays - Pais	Categoria Kategorie Category Catégorie Categoría Categorie	Gas Gaz	Pressione di allacciamento Anschlussdruck Supply pressure Pression de raccordement Presión de conexión Aansluitdruk (mbar)		
			Nom. Neen. Norm. Normal	Min.	Max.
LU; PL	I2E	G20	20	17	25
NO	I2H	G20	20	17	25
NL	I2L	G25	25	20	30
LU	I3+	G30/G31	28-30/37	20/25	35/45
NO; NL; CY; MT	I3B/P	G30/G31	28-30	25	35
PL	I3B/P	G30/G31	37	25	45
BE; FR	II2E+3+	G20/G25	20/25	17	25/30
		G30/G31	28-30/37	20/25	35/45
DE	II2ELL3B/P	G20	20	17	25
		G25	20	18	25
		G30/G31	50	42,5	57,5
ES; GB; GR; IE; IT; PT; SK	II2H3+	G20	20	17	25
		G30/G31	28-30/37	20/25	35/45
DK; FI; SE; BG; EE; LV; LT; CZ; SI; TR; HR; RO	II2H3B/P	G20	20	17	25
		G30/G31	28-30	25	35
AT; CH	II2H3B/P	G20	20	17	25
		G30/G31	50	42,5	57,5
HU	II2HS3B/P	G20	25	18	33
		G25.1	25	18	33
		G30/G31	28-30	25	35
HU	II2HS3B/P	G20	25	18	33
		G25.1	25	18	33
		G30/G31	50	42,5	57,5

**DATI TECNICI - TECHNICAL DATA - TECHNISCHE DATEN - CARACTERISTIQUES TECHNIQUES - DATOS TECNICOS - TECHNISCHE GEVEGENS**

<b>T2.2</b>					
<b>Categorie a pressioni - Kategorien e Druck - Categories and pressures - Catégories et pressions - Las categorías y las presiones - Categorieën en druk</b>					
<b>Versioni con solo bruciatori da 5,5kW - Versionen mit ausschließlich 5,5kW - Brennern Versions with only 5,5kW burners - Versions avec brûleurs de 5,5kW uniquement - Versiones con solamente quemadores de 5,5kW - Uitvoeringen met alleen branders van 5,5kW</b>					
<b>Paese - Land - Country - Pays - País</b>	<b>Categoria Kategorie Category Catégorie Categoría Categorie</b>	<b>Gas Gaz</b>	<b>Pressione di allacciamento Anschlussdruck Supply pressure Pression de raccordement Presión de conexión Aansluitdruk (mbar)</b>		
			<b>Nom. Neen. Norm. Normal</b>	<b>Min.</b>	<b>Max.</b>
AT; BG; CH; CZ; DK; EE; ES; FI; GB; GR; HR; IE; IT; LT; LV; NO; PT; RO; SI; SE; SK; TR	I2H	G20	20	17	25
LU; PL	I2E	G20	20	17	25
BE; FR	I2E+	G20/G25	20/25	17	25/30
NL	I2L	G25	25	20	30
DE	I2ELL	G20	20	17	25
		G25	20	18	25
HU	I2HS	G20	25	18	33
		G25.1	25	18	33

**DATI TECNICI - TECHNICAL DATA - TECHNISCHE DATEN - CARACTERISTIQUES TECHNIQUES - DATOS TECNICOS - TECHNISCHE GEGEVENS**

<b>Dati tecnici apparecchiature gas - Technische Daten gasgeräte - Technical data of gas appliances</b> <b>Caractéristiques techniques des appareils à gaz - Datos técnicos de los equipos de gas - Technische gegevens gasapparaten</b>																	
Modelli Modelle Models Modèles Modelos Modellen	Modelli Modelle Models Modèles Modelos Modellen	Modelli Modelle Models Modèles Modelos Modellen	Larghezza Breite Width Largeur Anchura Breedte	FA 3,5kW	FA 5,5kW	F 5kW	Σ Qn G25 (25)	Σ Qn G30 (37)	Consumo gas compressivo - Gasamtgasverbrauch Totalia gas consumption - Consommation totale de gaz Consumo total de gas - Totaal gasverbruik								
									G20 (20)	G25 (25)	G25 (20)	G20 (25)	G25.1 (25)	G30 (29)	G30 (37)	G30 (50)	
A	B	C	mm	Nr.	Nr.	Nr.	kW	kW	m <sup>3</sup> /h	m <sup>3</sup> /h	m <sup>3</sup> /h	m <sup>3</sup> /h	m <sup>3</sup> /h	kg/h	kg/h	kg/h	
NDC64G	NDC64G	NDC64G	-	2	0	0	7	6,6	7	0,74	0,81	0,86	0,74	0,86	0,55	0,55	0,55
NDC64G	NDC64G	NDC64G	-	1	1	0	9	8,6	8,5	0,95	1,06	1,11	0,95	1,11	0,67	0,71	0,71
NDC64G	NDC64G	NDC64G	-	0	2	0	11	10,6	-	1,16	1,30	1,35	1,16	1,35	-	-	-
ECG62T	OC64G	6NPC/G411	400	2	0	0	7	6,6	7	0,74	0,81	0,86	0,74	0,86	0,55	0,55	0,55
ECG62T	OC64G	6NPC/G411	400	1	1	0	9	8,6	8,5	0,95	1,06	1,11	0,95	1,11	0,67	0,71	0,71
ECG62T	OC64G	6NPC/G411	400	0	2	0	11	10,6	-	1,16	1,30	1,35	1,16	1,35	-	-	-
NDC67G	NDC67G	NDC67G	-	4	0	0	14	13,2	14	1,48	1,62	1,72	1,48	1,72	1,10	1,10	1,10
NDC67G	NDC67G	NDC67G	-	2	2	0	18	17,2	17	1,90	2,12	2,22	1,90	2,21	1,42	1,34	1,42
NDC67G	NDC67G	NDC67G	-	0	4	0	22	21,2	-	2,33	2,61	2,71	2,33	2,70	-	-	-
ECG64T	OC67G	6NPC/G722	700	4	0	0	14	13,2	14	1,48	1,62	1,72	1,48	1,72	1,10	1,10	1,10
ECG64T	OC67G	6NPC/G722	700	2	2	0	18	17,2	17	1,90	2,12	2,22	1,90	2,21	1,42	1,34	1,42
ECG64T	OC67G	6NPC/G722	700	0	4	0	22	21,2	-	2,33	2,61	2,71	2,33	2,70	-	-	-
ECG64E	OC6FES7G	6NPC/GFE722	700	4	0	0	14	13,2	14	1,48	1,62	1,72	1,48	1,72	1,10	1,10	1,10
ECG64E	OC6FES7G	6NPC/GFE722	700	2	2	0	18	17,2	17	1,90	2,12	2,22	1,90	2,21	1,42	1,34	1,42
ECG64E	OC6FES7G	6NPC/GFE722	700	0	4	0	22	21,2	-	2,33	2,61	2,71	2,33	2,70	-	-	-
ECG64EV	OC6FEV7G	6NPC/GFEV722	700	4	0	0	14	13,2	14	1,48	1,62	1,72	1,48	1,72	1,10	1,10	1,10
ECG64EV	OC6FEV7G	6NPC/GFEV722	700	2	2	0	18	17,2	17	1,90	2,12	2,22	1,90	2,21	1,42	1,34	1,42
ECG64EV	OC6FEV7G	6NPC/GFEV722	700	0	4	0	22	21,2	-	2,33	2,61	2,71	2,33	2,70	-	-	-
ECG64F	OC6FG7G	6NPC/GF722	700	4	0	1	19	17,9	19	2,01	2,20	2,34	2,01	2,33	1,50	1,50	1,50
ECG64F	OC6FG7G	6NPC/GF722	700	2	2	1	23	21,9	22	2,43	2,70	2,83	2,43	2,83	1,81	1,73	1,81
ECG64F	OC6FG7G	6NPC/GF722	700	0	4	1	27	25,9	-	2,86	3,19	3,32	2,86	3,32	-	-	-
ECG65F	OC6FG11G	6NPC/GF1122	1100	6	0	1	26	24,5	26	2,75	3,02	3,20	2,75	3,19	2,05	2,05	2,05
ECG65F	OC6FG11G	6NPC/GF1122	1100	3	3	1	32	30,5	30,5	3,39	3,75	3,94	3,39	3,93	2,52	2,41	2,52
ECG65F	OC6FG11G	6NPC/GF1122	1100	0	6	1	38	36,5	-	4,02	4,49	4,68	4,02	4,67	-	-	-

**FA** : Fuoco aperto - Offene Kochstellen - Open burner - Feuix vifs - Fuego abierto - Open brander  
**F** : Forno - Backofen - Oven - Open burner - Feuix vifs - Fuego abierto - Open brander

**DATI TECNICI - TECHNICAL DATA - TECHNISCHE DATEN - CARACTERISTIQUES TECHNIQUES - DATOS TECNICOS - TECHNISCHE GEGEVENS**

<b>T4</b>													
<b>Dati tecnici apparecchiature elettriche - Technische Daten Elektrogeräte - Technical data of electric appliances - Caractéristiques techniques des appareils électriques - Datos técnicos de los equipos eléctricos - Technische gegevens elektrische apparaten</b>													
Modelli Modelle Models Modèles Modelos Modellen <b>A</b>	Modelli Modelle Models Modèles Modelos Modellen <b>B</b>	Modelli Modelle Models Modèles Modelos Modellen <b>C</b>	Larghezza Breite Width Largeur Anchura Breedte	Tensione di alimentazione Netzspannung Power supply voltage Tension d'alimentation Tensión de alimentación Voedingsspanning	Fasi Phasen Phases Fases Fasen	Frequenza Frequenz Frequency Fréquence Frecuencia Frequentie	Piastre Plattten Plates Plaques Planchas Platen	Potenza massima forno Höchstleistung backofen Max. power oven Potencia máxima horno Max. power oven	Potenza massima Leistung platten Power plates Puissance des plaques Vermogen platen	Potenza massima forno Höchstleistung backofen Max. power oven Potencia máxima horno Max. power oven	Potenza massima Leistung platten Power plates Puissance des plaques Vermogen platen	Potenza massima Max. gesamtleistung Max. total power Potencia máxima total Max. totaal vermogen	Sezione cavo alimentazione Querschnitt netzkabel Power supply cable section Section du câble de alimentation Section del cable de alimentación Doorsnede elektrisch snoer
			mm	V	Nr. No. Nbre N. A ant.	Hz	Nr. No. Nbre N. A ant.	kW		kW		kW	
ECE62T	OC64E	6NPC/E400	400	400 230 230	3+N 3 1+N	50/60 50/60 50/60	2 2 2	- - -	4,1 4,1 4,1	- - -	5 G 1,5 4 G 2,5 3 G 2,5		
ECE62TP	OC64EP	6NPC/E400P	400	400 230 230	3+N 3 1+N	50/60 50/60 50/60	2 2 2	- - -	5,2 5,2 5,2	- - -	5 G 1,5 4 G 2,5 3 G 2,5		
ECE64T	OC67E	6NPC/E700	700	400 230 230	3+N 3 1+N	50/60 50/60 50/60	4 4 4	- - -	8,2 8,2 8,2	- - -	5 G 1,5 4 G 2,5 3 G 6		
ECE64TP	OC67EP	6NPC/E700P	700	400 230 230	3+N 3 1+N	50/60 50/60 50/60	4 4 4	- - -	10,4 10,4 10,4	- - -	5 G 2,5 4 G 4 4 G 4		
ECE64ES	OC6FES7E	6NPC/EFE700	700	400 230 400	3+N 3 3+N	50/60 50/60 50/60	4 4 4	4,2 4,2 4,2	12,4 12,4 12,4	4,2 4,2 4,2	5 G 2,5 4 G 4 5 G 2,5		
ECE64EV	OC6FEV7E	6NPC/EFV700	700	230 400 230	3 3+N 3	50/60 50/60 50/60	4 4 4	4,2 4,2 4,2	12,4 12,4 12,4	4,2 4,2 4,2	5 G 2,5 4 G 4 4 G 4		
ECE64ESP	OC6FES7EP	6NPC/EFE700P	700	400 230 400	3+N 3 3+N	50/60 50/60 50/60	4 4 4	4,2 4,2 4,2	14,6 14,6 14,6	4,2 4,2 4,2	5 G 2,5 4 G 6 4 G 6		
ECE64EVP	OC6FEV7EP	6NPC/EFV700P	700	230 400 230	3 3+N 3	50/60 50/60 50/60	4 4 4	4,2 4,2 4,2	14,6 14,6 14,6	4,2 4,2 4,2	5 G 2,5 4 G 6 4 G 6		
ECG64E	OC6FES7G	6NPC/GFE722	700	400 230 400	3+N 3 3+N	50/60 50/60 50/60	- - -	4,2 4,2 4,2	4,2 4,2 4,2	4,2 4,2 4,2	5 G 1,5 4 G 2,5 4 G 2,5		
ECG64EV	OC6FEV7G	6NPC/GFEV722	700	230 400 230	3 3+N 3	50/60 50/60 50/60	- - -	4,2 4,2 4,2	4,2 4,2 4,2	4,2 4,2 4,2	5 G 1,5 4 G 2,5 4 G 2,5		

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## GENERAL INFORMATION

This chapter contains general information which all users of the manual must be familiar with. Specific information for individual users of the manual is provided in subsequent chapters (" INSTRUCTIONS FOR .... ").

### 1 APPLIANCE SPECIFICATIONS

- The appliance data plate is located inside the control panel.
- The appliance model and serial number are also detailed on decals under the brand logo and on the packing.

### 2 GENERAL PRESCRIPTIONS

**The manufacturer will not be liable for any damage or injury resulting from failure to observe the following rules**

#### REMINDERS FOR THE INSTALLER

- Read this manual carefully. It provides important information for safe installation, use and maintenance of the appliance.
- Installation, conversion to a different type of gas and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.
- Identify the specific appliance model. The model number is detailed on the packing and on the appliance data plate.
- The appliance must be installed in a well-ventilated room.
- Do not obstruct any air vents or drains present on the appliance.
- Do not tamper with appliance components.

#### REMINDERS FOR THE USER

- Read this manual carefully. It provides important information for safe installation, use and maintenance of the appliance.
- Keep this manual in a safe place known to all users so that it can be consulted throughout the working life of the appliance.
- Installation, conversion to a different type of gas and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.
- For after-sales service, contact technical assistance centers authorized by the manufacturer and demand the use of original spare parts.
- Have the appliance serviced at least twice a year. The manufacturer recommends taking out a service contract.
- The appliance is designed for professional use and must be operated by trained personnel.
- The appliance is to be used for cooking food as specified in the reminders for use. Any other use must be considered improper
- Do not allow the appliance to operate empty for prolonged periods. Only pre-heat the oven just before use.
- Do not leave the appliance unattended while in operation.
- In the event of an appliance fault or malfunction, shut the gas shut-off valve and/or switch the appliance off at the main switch installed upline.
- Clean the appliance following the instructions given in Chapter " INSTRUCTIONS FOR CLEANING".
- Do not store flammable materials in close proximity to the appliance. FIRE HAZARD.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

- Do not obstruct any air vents or drains present on the appliance.
- Do not tamper with appliance components.

#### REMINDERS FOR THE MAINTENANCE TECHNICIAN

- Read this manual carefully. It provides important information for safe installation, use and maintenance of the appliance.
- Installation, conversion to a different type of gas and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.
- Identify the specific appliance model. The model number is detailed on the packing and on the appliance data plate.
- The appliance must be installed in a well-ventilated room.
- Do not obstruct any air vents or drains present on the appliance.
- Do not tamper with appliance components.

#### REMINDERS FOR CLEANING

- Clean the satin finish stainless steel exterior surfaces, the cooking wells and the surface of the hotplates every day.
- At least twice a year, have an authorized technician clean the internal parts of the appliance.
- Do not use direct or high pressure water jets to clean the appliance.
- Do not use corrosive products to clean the floor beneath the appliance.

## 3 SAFETY AND CONTROL DEVICES

### 3.1 ELECTRIC OVEN

#### SAFETY THERMOSTAT

**The manufacturer will not be liable for any damage or injury resulting from failure to observe the following rules**

- The appliance is equipped with a manual reset safety thermostat that interrupts heating when the operating temperature exceeds the maximum permitted value.
- To restore appliance operation press the thermostat reset button. This procedure must only be carried out by a qualified, authorized technician.

## 4 DISPOSAL OF PACKING AND THE APPLIANCE

### 4.1 PACKING

The packing is made using environmentally friendly materials. The plastic recyclable components are:

- the transparent cover, the bags containing the instructions manual and nozzles ( made of Polyethylene - PE ).
- the straps (in Polypropylene - PP).

### 4.2 APPLIANCE

The appliance is manufactured 90% from recyclable metals (stainless steel, aluminium sheet, copper.... ).

The appliance must be scrapped in compliance with current regulations governing such disposal.

- It must be disposed of properly.
- Make the appliance unusable before scrapping.

## INSTRUCTIONS FOR INSTALLATION

#### REMINDERS FOR THE INSTALLER

**The manufacturer will not be liable for any damage or injury resulting from failure to observe the following rules**

- Read this manual carefully. It provides important information for safe installation, use and maintenance of the appliance.
- Installation, conversion to a different type of gas and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.
- Identify the specific appliance model. The model number is detailed on the packing and on the appliance data plate.
- The appliance must be installed in a well-ventilated room.
- Do not obstruct any air vents or drains present on the appliance.
- Do not tamper with appliance components.

### **Appliances in the DROP-IN series**

- The appliance must be installed in strict compliance with the directions given in the attached drawings.
- Appliances should only be installed on units made of metal (and not wood and/or other flammable materials).
- Take particular care with the power lead: the channelways must be perfectly smooth with no sharp corners and/or edges. The lead must not, at any point, be subjected to temperatures of more than 50°C above normal room temperature.

## **5 REFERENCE STANDARDS AND LAWS**

Install the appliance in compliance with current safety standards.

Install the appliance in compliance with the prescriptions of EN1717 and the water pollution regulations in force in your country.

## **6 UNPACKING**

Check the state of the packing and in the event of damage, ask the delivery person to inspect the goods.

- Remove the packing
- Remove the protective film from the external panels. Use a suitable solvent to remove any residual adhesive from the panels

## **7 POSITIONING**

- The overall dimensions of the appliance and the position of connections are given on the installation diagram at the start of this manual.
- The appliance can be installed singly or in combination with other appliances in the same product range.
- The appliance is not suitable for integrated installation.
- Position the appliance at least 10 cm from adjacent walls. This distance can be reduced in the presence of non-combustible walls or heat-insulated walls.

### **7.1 APPLIANCE ASSEMBLY WITH BASE**

Follow the instructions provided with the type of support utilized.

### **7.2 JOINING APPLIANCES TOGETHER IN LINE**

- Place the appliances side by side and adjust the tops to the same height.
- Unite the appliances using the special unionjoint-coverings supplied upon request

## **8 FUMES EXHAUST SYSTEM**

Create a fumes exhaust system based on the "Type" of appliance. The "Type" is stated on the appliance data plate.

### **8.1 APPLIANCE TYPE "A1"**

- Position the "A1" type appliance below an extractor hood to ensure smoke and fumes generated by cooking are removed

### **8.2 APPLIANCE TYPE "B21"**

- Position the "B21" type appliance below an extractor hood

### **8.3 APPLIANCE TYPE "B11"**

- Fit the "B11" type appliance with a suitable flue, available from the appliance manufacturer. Follow the assembly instructions provided with the flue.
- Connect the flue to a 150/155 mm diameter hose, heat resistant to 300°C.
- Vent to the outside or into an efficient flue. The hose length must not exceed 3 metres.

## **9 CONNECTIONS**


The position and dimensions of connections are given in the installation diagram at the start of this manual.


### **9.1 ELECTRICAL CONNECTIONS**

Check that the appliance is designed to operate at the voltage and frequency of the power supply present on site. Check the details given on the appliance data plate.

- At an easily accessible point upline of the appliance, fit an all-pole disconnect switch of suitable capacity with a contact breaking distance of at least 3 mm, and a highly sensitive differential protection device. The maximum permitted leakage current is 1 mA/kW.
- A flexible rubber cable with insulation specifications not lower than type H05 RN-F must be used for connection.
- Connect the power supply cable to the terminal board as shown in the wiring diagram supplied with the appliance.
- Secure the power supply cable with the cable clamp.
- Protect the power supply cable on the outside of the appliance with a rigid plastic or metal pipe.

### **9.2 PROTECTIVE EARTH AND EARTH BONDING CONNECTIONS**

Connect the appliance to an efficient ground circuit. Connect the earth conductor to the terminal with the symbol  located next to the main terminal board.

Connect the metal structure of the appliance to the equipotential node. Connect the conductor to the terminal with the symbol  on the outside part of the bottom.

### **9.3 CONNECTION TO THE WATER SUPPLY**

The appliance must be connected to a potable water supply. The water inlet pressure must be between 150 kPa and 300 kPa. Use a pressure reducer if the inlet pressure is above the maximum permitted level.

- Install a mechanical filter and a shut-off valve upstream of the appliance in an easily accessible point.
- Make sure the water circuit is free from ferrous particles before connecting the filter and the appliance.
- Seal any unused connectors with a plug.
- Once the appliance has been installed, check for gas leaks at the connection points.

### **9.4 CONNECTION TO THE WATER DRAIN**

The water drainage system must be provided using materials resistant to temperatures of 100 °C. The bottom of the appliance



ce must not be subjected to steam produced by drainage of hot water.

## 10 CONVERSION TO A DIFFERENT TYPE OF GAS

Table T1 specifies, for each country:

- which gas can be used for the appliance
- the nozzles and settings for each gas that can be used. For nozzles, the number indicated in table T1 is also stamped on the nozzle body.

To convert the appliance to the local gas type, follow the instructions given in table T1 and carry out the steps below:

- Replace the main burner nozzle ( UM ).
- Adjust the main burner's air regulator to distance A.
- Replace the pilot burner nozzle ( UP ).
- Adjust the pilot burner air flow (if necessary).
- Replace the gas valve minimum nozzle ( Um ).
- Affix the adhesive tab indicating the new type of gas used. The nozzles and adhesive tabs are supplied with the appliance.

### 10.1 GAS HOB

#### 10.1.1 REPLACING THE MAIN BURNER NOZZLE

- Remove the control panel.
- Unscrew the locking nut of the tubing and the screw V that secures the nozzle holder.
- Remove nozzle UM and replace it with the one indicated in table T1.
- Retighten nozzle UM.
- Re-assemble all parts. For assembly, proceed in reverse order.

#### 10.1.2 REPLACING THE MINIMUM ADJUSTMENT SCREW

- Remove the control panel.
- Remove nozzle UM and replace it with the one indicated in table T1.
- Retighten nozzle UM.
- Re-assemble all parts. For assembly, proceed in reverse order.

#### 10.1.3 REPLACING THE PILOT BURNER NOZZLE

- Remove the control panel.
- Undo connector R.
- Remove nozzle UP and replace it with the one indicated in table T1.
- Retighten the connector R. Re-assemble all parts.
- For assembly, proceed in reverse order.

### 10.2 GAS OVEN

#### 10.2.1 REPLACING THE MAIN BURNER NOZZLE AND ADJUSTING THE PRIMARY AIR FLOW

- Remove the oven floor.
- Slacken screw V.
- Remove nozzle UM and replace it with the one indicated in table T1.
- Retighten nozzle UM.
- Slacken fixing screw V and set the air regulator ferrule to distance A as indicated in table T1.
- Retighten screw V fully.

#### 10.2.2 REPLACING THE MINIMUM ADJUSTMENT SCREW

- Remove the control panel.

- Remove nozzle UM and replace it with the one indicated in table T1.
- Retighten nozzle UM.
- Re-assemble all parts. For assembly, proceed in reverse order.

## 11 COMMISSIONING

See Chapter " INSTRUCTIONS FOR MAINTENANCE "

## INSTRUCTIONS FOR USE

### REMINDERS FOR THE USER

**The manufacturer will not be liable for any damage or injury resulting from failure to observe the following rules**

- Read this manual carefully. It provides important information for safe installation, use and maintenance of the appliance.
- Keep this manual in a safe place known to all users so that it can be consulted throughout the working life of the appliance.
- Installation, conversion to a different type of gas and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.
- For after-sales service, contact technical assistance centers authorized by the manufacturer and demand the use of original spare parts.
- Have the appliance serviced at least twice a year. The manufacturer recommends taking out a service contract.
- The appliance is designed for professional use and must be operated by trained personnel.
- The appliance is to be used for cooking food as specified in the reminders for use. Any other use must be considered improper
- Do not allow the appliance to operate empty for prolonged periods. Only pre-heat the oven just before use.
- Do not leave the appliance unattended while in operation.
- In the event of an appliance fault or malfunction, shut the gas shut-off valve and/or switch the appliance off at the main switch installed upline.
- Clean the appliance following the instructions given in Chapter " INSTRUCTIONS FOR CLEANING".
- Do not store flammable materials in close proximity to the appliance. FIRE HAZARD.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Do not obstruct any air vents or drains present on the appliance.
- Do not tamper with appliance components.
- Do not pour water in the container when it is empty and hot, as the burners may go out.

## 12 USING THE GAS HOB

### REMINDERS FOR USE

- The appliance is designed for cooking foods contained in pots and pans.
- The pilot burners have to be turned on manually.
- Check that the flame spreaders are correctly placed on the burners.
- With the 3.5 kW burner, only use pots having a minimum diameter of 150 mm and maximum of 300 mm.

- With the 5.5 kW burner, only use pots having a minimum diameter of 150 mm and maximum of 350 mm.

### BURNER IGNITION AND EXTINCTION

The gas tap control knob has the following positions:

- Off
- ★ Pilot ignition
- 🔥 Minimum flame
- 🔥 Maximum flame

#### Pilot ignition

Press and turn the knob to position "★".

- Press the knob down fully and light the pilot with a flame.
- Hold the knob down for about 20 seconds before releasing it. If the pilot flame goes out, repeat the operation.

#### Main burner ignition

Turn the knob from position "★" to "🔥".

Next, depending on cooking requirements, turn the knob to any position between "🔥" and "🔥".

#### Switching off

To switch the main burner off, turn the knob to position "★".

To switch off the pilot flame, press and turn the knob to position "●".

## 13 USING THE GAS OVEN

### REMINDERS FOR USE

- The appliance is designed for cooking foods placed on the grilles provided.
- Do not leave the door even partially open during use.
- The piezo igniter requires one AA/AM3/LR6 battery (not provided).

### BURNER IGNITION AND EXTINCTION

The gas tap control knob has the following positions:

- 0 Off
- 140 Minimum temperature
- 280 Maximum temperature

#### Main burner ignition

- Press and turn the gas tap to any temperature.
- Press the knob fully down to activate the piezoelectric ignition and light the burner.
- Hold the knob down for about 20 seconds before releasing it. If the burner goes out, repeat the operation .
- The pilot flame can be seen through the peep hole on the control panel.
- Turn the knob to the chosen temperature setting.
- Do not leave the door open during use.

## 14 USING THE ELECTRIC HOB

### REMINDERS FOR USE

- The appliance is designed for cooking foods contained in pots and pans.
- Use flat-bottomed pans. On the wok must be use the specific pans.
- Do not leave the hotplates switched on with no pan or an empty pan in place.
- Do not pour cold liquids onto the hot hotplate.

### SWITCHING ON AND OFF

The control knob has the following positions:

- 0 Off
- 1 Minimum temperature
- 2 ÷5 Intermediate temperatures
- 6 Minimum temperatures

#### Switching on

- Turn the control knob to the chosen position.
- The yellow indicator light switches on.

#### Switching off

- Turn the knob to position "0".
- The yellow indicator light switches off when all the hotplates are switched off.

## 15 USING THE ELECTRIC OVEN

### REMINDERS FOR USE

- The appliance is designed for cooking foods placed on the grilles provided.
- Do not leave the door even partially open during use.
- The appliance is equipped with a manual reset safety thermostat that interrupts heating when the operating temperature exceeds the maximum permitted value.
- Fan in cooking chamber which allows defrosting with air at ambient temperature, as well as forced convection cooking (hot air); ( mod. ventilated oven).

### SWITCHING ON AND OFF

The electric oven is controlled by two knobs (for selecting the type of heating and the cooking temperature). A yellow indicator light indicates operation of the heating elements.

The control knob has the following positions:

- 0 Off
- ☉ Top element (grill) on
- ☽ Bottom element on
- ☽ Top element + bottom element on

The thermostat control knob has the following positions:

- 0 Off
- 110 Minimum temperature
- 280 Maximum temperature

#### Switching on

- Turn the control knob to the chosen position.

- Turn the thermostat knob to the chosen temperature setting for cooking.
- The yellow indicator light switches on.
- The yellow indicator light switches off when the oven reaches the set temperature.

#### Switching off

- Turn the thermostat knob to position "0".
- Turn the knob to position " 0 ".

#### 16 PROLONGED DISUSE

Before any prolonged disuse of the appliance, proceed as follows:

- Clean the appliance thoroughly.
- Rub stainless steel surfaces with a cloth soaked in Vaseline oil to create a protective film.
- Leave lids open.
- Shut off taps and main switches upline of appliances.

Following prolonged disuse, proceed as follows:

- Inspect the appliance thoroughly before using it again.
- Allow electric appliances to operate at the lowest temperature for at least 60 minutes.

#### Ventilation start ( mod. ventilated oven)

The switch has the following positions:

- 1 ON
- 0 OFF

#### Switching on

- Press the switch to 1.
- The switch lights up.

#### Switching off

- Press the switch to 0.
- The switch lights off.

### INSTRUCTIONS FOR CLEANING

#### REMINDERS FOR CLEANING

**The manufacturer will not be liable for any damage or injury resulting from failure to observe the following rules**

- Disconnect the appliance electric supply, if present, before carrying out any operation.
- Clean the satin finish stainless steel exterior surfaces, the cooking wells and the surface of the hotplates every day.
- At least twice a year, have an authorized technician clean the internal parts of the appliance.
- Do not use direct or high pressure water jets to clean the appliance.
- Do not use corrosive products to clean the floor beneath the appliance.

#### SATIN FINISH STAINLESS STEEL SURFACES

- Clean the surfaces with a cloth or sponge using water and proprietary non-abrasive detergents. Follow the direction of the satin finish lines. Rinse repeatedly and dry thoroughly.
- Do not use pan scourers or other iron items.
- Do not use chemical products containing chlorine.
- Do not use sharp objects which might scratch and damage the surfaces.

#### ELECTRIC HOTPLATES

- Clean surfaces with a damp cloth.
- Switch on for a few minutes to dry rapidly.

- Lubricate surfaces with a fine coat of food grade oil.

#### Cleaning fan (mod.ventilated oven)

The ofan should be cleaned regularly. Excessive grease deposited on the blades may cause themotor to overheat, thereby preventing correct distribution of heat and uniform cooking.

### INSTRUCTIONS FOR MAINTENANCE

#### REMINDERS FOR THE MAINTENANCE TECHNICIAN

**The manufacturer will not be liable for any damage or injury resulting from failure to observe the following rules**

- Read this manual carefully. It provides important information for safe installation, use and maintenance of the appliance.
- Installation, conversion to a different type of gas and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.
- Identify the specific appliance model. The model number is detailed on the packing and on the appliance data plate.
- The appliance must be installed in a well-ventilated room.
- Do not obstruct any air vents or drains present on the appliance.
- Do not tamper with appliance components.

#### 17 CONVERSION TO A DIFFERENT TYPE OF GAS

See Chapter " Instructions for installation "

#### 18 COMMISSIONING

Following installation, conversion to a different type of gas or any maintenance operations, check appliance operation. In the event of any malfunction, consult the next Paragraph "Troubleshooting".

#### 18.1 GAS APPLIANCES

Switch on the appliance as directed in the instructions and reminders for use given in Chapter " INSTRUCTIONS FOR USE " and check:

- the gas supply pressure ( see next Paragraph ).
- the correct ignition of the burners and the effectiveness of the fumes removal system.

##### 18.1.1 CHECKING THE GAS SUPPLY PRESSURE

- To measure the gas supply pressure use a manometer with a minimum definition of 0.1 mbar.
  - Remove the control panel.
  - Remove the screw from the pressure test point PP and connect the manometer to the test point.
  - Make the measurement with the appliance in operation.
- IMPORTANT!** If the gas supply pressure is not within the limits ( Min. - Max ) indicated in Table T2 , cease operation of the appliance and contact the gas utility company.

- Disconnect the manometer and retighten the retaining screw on the pressure connection.

##### 18.2 ELECTRICAL APPLIANCES

Switch on the appliance as directed in the instructions and reminders for use given in Chapter " INSTRUCTIONS FOR USE " and check:

- the current values of each phase.
- the correct operation of the heating elements.

## **19 TROUBLESHOOTING**

### **19.1 GAS HOB**

#### **The pilot burner does not light**

Possible causes:

- Insufficient gas supply pressure.
- Blocked tubing or nozzle.
- Defective gas tap or valve.

#### **Pilot burner goes out during use**

Possible causes:

- Insufficient gas supply pressure.
- Defective gas tap or valve.
- Defective thermocouple or insufficient heating.
- Thermocouple incorrectly connected to gas tap or valve.
- Knob of gas tap or valve not pressed sufficiently.

#### **The main burner does not light ( even though pilot is lit )**

Possible causes:

- Insufficient gas supply pressure.
- Blocked tubing or nozzle.
- Defective gas tap or valve.
- Defective burner ( gas outlet holes clogged ).

### **19.2 GAS OVEN**

#### **The pilot burner does not light**

Possible causes:

- Insufficient gas supply pressure.
- Blocked tubing or nozzle.
- Defective thermocouple or insufficient heating.
- Thermocouple incorrectly connected to gas tap.
- Knob of gas tap not pressed
- Defective gas tap.
- Defective burner ( gas outlet holes clogged ).
- Battery of piezo igniter flat

#### **Heating cannot be adjusted**

Possible causes:

- Defective gas tap.

### **19.3 ELECTRIC HOB**

#### **The hotplate does not heat.**

Possible causes:

- Hotplate defective.

### **19.4 ELECTRIC OVEN**

#### **The appliance does not heat.**

Possible causes:

- Temperature thermostat defective.
- Heating elements defective.
- Safety thermostat tripped.
- Defective fan. ( mod. ventilated oven).

#### **Heating cannot be adjusted**

Possible causes:

- Temperature thermostat defective.

## **20 REPLACING COMPONENTS**

### **REMINDERS FOR REPLACING COMPONENTS.**

- Disconnect the appliance electric supply, if present, before carrying out any operation.
- After replacing a gas system component, check for gas leaks at connection points.
- After replacing an electrical system component, check it is correctly wired.

### **20.1 GAS HOB**

#### **Replacing the gas tap**

- Remove the control panel.
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order.

#### **Replacing the pilot burner and thermocouple.**

- Remove the control panel.
- Remove the panstand grids and burners
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order.

### **20.2 GAS OVEN**

#### **Replacing the gas tap and piezo igniter.**

- Remove the control panel.
- Remove the bulb from its seat on the side of the oven.
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order.

#### **Replacing the burner and thermocouple.**

- Remove the top control panel.
- Remove the oven floor.
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order.

#### **Replacing the door seal.**

- Remove the seals ( fitted in place around the edges ).
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order.

#### **REPLACING/FITTING THE BATTERY OF THE PIEZO IGNITER**

- Unscrew the ignition push-button on the top of the igniter.
- Insert the battery with the positive (+) and negative (-) terminals properly aligned with the symbols in the battery compartment.
- Screw the push-button back on.

Important: Replace the battery at least once a year in order to ensure optimum operation of the piezo igniter.

### **20.3 ELECTRIC HOB**

#### **Replacing the knob and indicator light**

- Remove the control panel.
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order.

### **Replacing the hotplate.**

- Remove the bottom of the appliance.
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order.

## **20.4 ELECTRIC OVEN**

### **Replacing the heating element**

- Working inside the oven chamber and from behind of the appliance, disconnect the heating element and remove the screw from the flanges.
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order.

### **Replacing the fan (mod.ventilated oven)**

- Remove racks, rack-holders and fan protection from inside the cooking chamber.
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order.

### **Replacing the fan motor (mod.ventilated oven)**

- Remove the fan protection from inside the cooking chamber.
- Remove the posterior panel.
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order.

### **Replacing the temperature thermostat, the control knob, the indicator lamp and the safety thermostat**

- Remove the control knob.
- Remove the front panel
- Disconnect the component from the wiring.
- Remove the bulb from the support bracket on the inside of the oven chamber (thermostat).

### **Replacing the door seal.**

- Remove the seals ( fitted in place around the edges ).
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order.

## **21 CLEANING THE INTERIOR**

- Check the condition of the inside of the appliance.
- Remove any built-up dirt.
- Check and clean the fumes exhaust system.

## **22 MAIN COMPONENTS**

### **22.1 GAS HOB**

- Gas tap
- Main burner
- Pilot burner
- Thermocouple

### **22.2 GAS OVEN**

- Gas tap
- Main burner
- Thermocouple
- Igniter
- Piezoelectric ignition

### **22.3 ELECTRIC HOB**

- Control knob
- Indicator light

## **22.4 ELECTRIC OVEN**

- Control knob
- Working thermostat
- Safety thermostat
- Heating element
- Indicator light
- Fan motor (mod.ventilated oven)
- Door seal