



THERMOCOOL

USER MANUAL



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INSTRUCTIONS FOR THE INSTALLER: these are intended for the **qualified technician** who must carry out an adequate inspection of the gas system, install the appliance, set it functioning and test it.



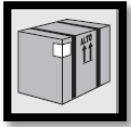
INSTRUCTIONS FOR THE USER: these contain user advice, the description of the controls and the correct procedures for cleaning and maintenance of the appliance

Presentation

1 INSTRUCTIONS FOR SAFETY AND USE



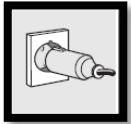
THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE. THEREFORE IT MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE COOKER. WE ADVISE YOU TO READ THIS MANUAL AND ALL THE INFORMATION IT CONTAINS CAREFULLY BEFORE USING THE COOKER. ALSO KEEP THE SERIES OF NOZZLES PROVIDED. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR DOMESTIC USE AND CONFORMS TO THE **EEC DIRECTIVES** CURRENTLY IN FORCE. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTION: **COOKING AND HEATING UP FOOD**; ALL OTHER USES SHOULD BE CONSIDERED UNSUITABLE. **THE MANUFACTURER CANNOT BE HELD LIABLE FOR USES OTHER THAN THOSE INDICATED.**



NEVER LEAVE DISCARDED PACKAGING UNATTENDED IN THE HOME. SEPARATE WASTE PACKAGING MATERIALS BY TYPE AND CONSIGN THEM TO THE NEAREST SELECTIVE WASTE COLLECTION CENTRE.



IT IS OBLIGATORY FOR ALL ELECTRICAL EQUIPMENT TO BE EARTHED ACCORDING TO THE METHODS LAID DOWN BY SAFETY REGULATIONS.




THE PLUG TO BE CONNECTED TO THE POWER SUPPLY CABLE AND ITS SOCKET MUST BE OF THE SAME TYPE AND CONFORM TO THE REGULATIONS IN FORCE. THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN. **NEVER UNPLUG BY PULLING ON THE CABLE**



IMMEDIATELY AFTER INSTALLATION, CARRY OUT A QUICK TEST ON THE APPLIANCE FOLLOWING THE INSTRUCTIONS PROVIDED LATER IN THIS MANUAL. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE POWER SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE. **NEVER ATTEMPT TO REPAIR THE APPLIANCE.**



ALWAYS CHECK THAT THE CONTROL KNOBS ARE IN THE  (OFF) POSITION WHEN YOU FINISH USING THE APPLIANCE.



NEVER PLACE FLAMMABLE OBJECTS IN THE OVEN: IF IT SHOULD ACCIDENTALLY BE SWITCHED ON, THIS MIGHT CAUSE A FIRE.



THE IDENTIFICATION PLATE WITH THE TECHNICAL DATA, SERIAL NUMBER AND BRAND NAME IS IN A VISIBLE POSITION ON THE BACKSIDE OF THE OVEN. DO NOT REMOVE THIS PLATE FOR ANY REASON.



NEVER PLACE PANS WITH BOTTOMS WHICH ARE NOT PERFECTLY FLAT AND SMOOTH ON THE HOB RACKS.



NEVER USE PANS OR GRIDDLES WHICH PROJECT BEYOND THE OUTSIDE EDGE OF THE HOB.



HOLD THE GLASS LID WITH YOUR HAND WHILE LOWERING IT. **WARNING:** THE GLASS LID CAN SPLINTER IF OVERHEATED. TURN OFF ALL THE BURNERS AND WAIT FOR THEM TO COOL DOWN BEFORE CLOSING IT.



DURING USE THE APPLIANCE BECOMES VERY HOT. TAKE CARE NEVER TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN.

Presentation



THE USE OF THIS APPLIANCE IS NOT PERMITTED TO PEOPLE (INCLUDING CHILDREN) OF REDUCED PHYSICAL AND MENTAL ABILITY, OR LACKING IN EXPERIENCE IN THE USE OF ELECTRICAL APPLIANCES, UNLESS THEY ARE SUPERVISED OR INSTRUCTED BY ADULTS OR PEOPLE RESPONSIBLE FOR THEIR SAFETY.



INSTALL THE APPLIANCE SO THAT WHEN OPENING DRAWERS AND DOORS OF UNITS POSITIONED AT THE LEVEL OF THE HOB THERE IS NO POSSIBILITY OF MAKING CONTACT WITH PANS POSITIONED ON TOP OF IT.



THIS APPLIANCE IS MARKED ACCORDING TO EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE). THIS DIRECTIVE DETERMINES THE STANDARDS FOR THE COLLECTION AND RECYCLING OF WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT APPLICABLE THROUGHOUT THE EUROPEAN UNION.



BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.

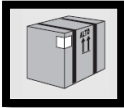


The manufacturer cannot be held liable for damage to persons or things caused by failure to comply with the above requirements or by tampering with any part of the appliance or by the use of non-original spare parts.



2 RECYCLING INSTRUCTIONS - OUR ENVIRONMENT POLICY

Our household appliances are only packaged using non-pollutant, environment-friendly, recyclable materials. Please help by disposing of the packaging correctly. You can obtain the addresses of collection, recycling and disposal centres from your retailer or from the competent local organisations. Never leave all or part of the packaging lying around. Your old appliance also needs to be disposed of correctly. Important: deliver the appliance to the local agency authorised for the collection of household appliances no longer in use. Correct disposal enables intelligent recovery of valuable materials. Refrigeration appliances contain gases which may damage the environment; it is therefore important to ensure that the refrigeration circuit pipelines are not damaged until the competent service has accepted delivery of the appliance. Before disposing of your appliance it is important to remove doors and leave shelves in position as for use, to ensure that children cannot accidentally become trapped inside during play. It is also necessary to cut the connecting cable to the power supply network, removing it along with the plug.



NEVER LEAVE DISCARDED PACKAGING UN ATTENDED IN THE HOME. SEPARATE THE VARIOUS WASTE PACKAGING MATERIALS BY TYPE AND CONSIGN THEM TO THE NEAREST SELECTIVE WASTE COLLECTION CENTRE.



INFORMATION FOR USERS:

Pursuant to Directives 2002/95/EC, 2002/96/EC and 2003/108/EC relating to the reduction of the use of hazardous substances in electrical and electronic appliances, as well as to the disposal of refuse, the crossed out bin symbol on the appliance indicates that the product, at the end of its useful life, must be collected separately from other refuse. Therefore, the user must consign the product that has reached the end of its working life to the appropriate selective collection centres for electrical and electronic refuse, or deliver it back to the retailer when purchasing an equivalent product, on a one for one basis. Adequate selective collection followed by the subsequent forwarding of the decommissioned product to recycling, treatment and ecologically compatible disposal contributes to avoiding possible negative effects on the environment and on health and promotes the recycling of the materials of which the appliance consists. The illicit disposal of the product by the user results in the application of administrative sanctions.

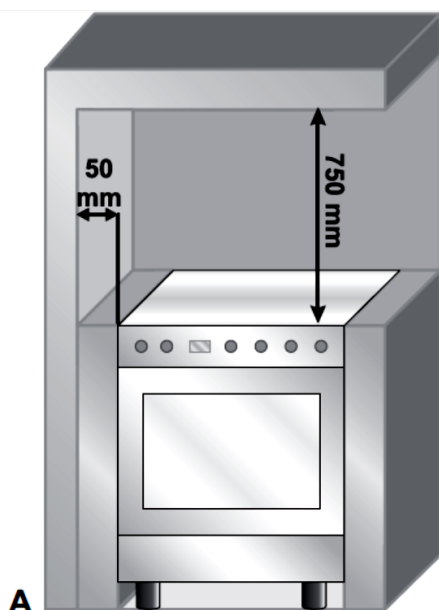


Instructions for the installer



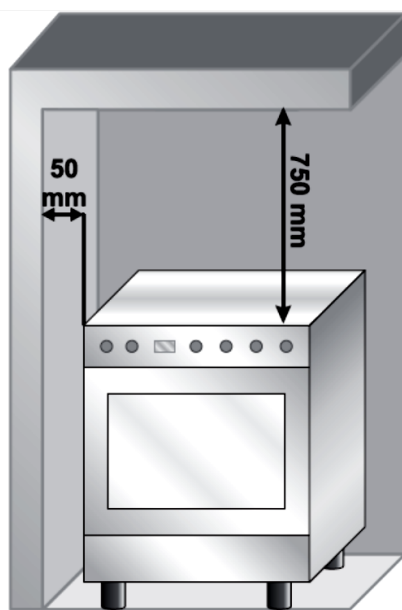
3 INSTALLING THE APPLIANCE

The appliance must be installed by a qualified technician and according to the standards in force. Depending on the type of installation, it belongs to class 1 (Fig.A) or to class 2, subclass 1 (Fig.B-C). This appliance may be installed next to walls, one of which must be higher than the appliance, at a minimum distance of 50 mm from the side of the appliance, as shown in drawings A and B relative to the installation classes. Any wall cupboards or ventilation hoods must be at a distance of at least 750mm above the work surface



A

Built-in



B

Free-standing installation



C

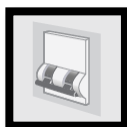
Instructions for the installer



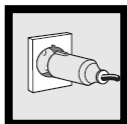
3.1 Electrical connection

Make sure the voltage and the cross-section of the power supply line match the specifications indicated on the identification plate positioned on the backside of the oven.

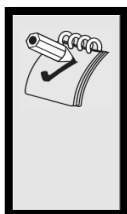
Do not remove this plate for any reason.



If the appliance is connected to the power supply network by means of a fixed connection, install a multipolar cut-out device on the power supply line, in compliance with installation regulations, located near the appliance and in an easily reachable position.

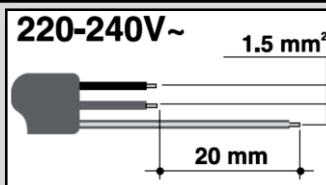


Connection to the power supply network may be fixed or with a plug and socket. In the latter case the plug and socket must be suitable for the cable employed and conform to the regulations in force. Regardless of the type of connection, the appliance must be earthed. Before connection, make sure that the power supply line is suitably earthed. Avoid use of adapters and shunts.



1 - For operation on 220-240V~: use a H05V2V2-F type threecore cable (3 x 1.5 mm²).

The end to be connected to the appliance must have an earth wire (yellow-green) at least 20 mm longer than the others.



WARNING: THE VALUES INDICATED ABOVE REFER TO THE CROSS-SECTION OF THE INTERNAL CONDUCTOR.



3.2 Room ventilation

The room containing the appliance should have an air supply in accordance with the standards in force. The room where the appliance is installed must have enough air flow as required for the regular combustion of gas and by the necessary air exchange of the same room. The air vents, protected by grills, must be suitably dimensioned in compliance with the current regulations and positioned so that no part of them is obstructed.

The cooker must be kept adequately ventilated in order to eliminate the heat and humidity produced by cooking: in particular, after prolonged use, you are recommended to open a window or to increase the speed of any fans.

Technical specifications

Explanation of the Gas/electric cookers models:

	60 X 60 MODEL	50 X 60 MODEL	50 X 50 MODEL
BOTTOM HEATING ELEMENT	1300W	1100W	1100W
TOP HEATING ELEMENT	1100W	900W	900W
VENTILATED HEATING ELEMENT	2000W	2000W	1800W
GRILL HEATING ELEMENT	1800W	1800W	1600W
HOT PLATE	1500W	1500W	1000W
HOT PLATE	1000W	1000W	1000W



Instructions for the installer

- **Do not shut lid down when the burner Works:**
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- The door or the outer surface may get hot when the appliance is operating.
- Make sure that, the main voltage is identical to the information as given on the rating plate.
- Place the appliance on a fully horizontal surface and away from inflammable parts.
- The appliances should be positioned so that the plug is always accessible.
- Do not pass the electric cables behind or near to the heating parts of the appliance and through the holes or covers that may cut or damage the wires.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
the appliance is not intended to be operated by means of external timer or separated remote-control system
- **WARNING:**
- Accessible parts may become hot during use. Young children should be kept away
- The desired mains should be 220-240V~ or 220-240V~ /380-415V 3N~ 50/60Hz
- When the electricity cord is old, replace it with the new one by calling the authorized service.
- Hob surface should be allowed to cool before closing the lid
While using the appliance make sure that the glass lid does not touch any pan.
After use never close the glass lid while the burners or the electric hotplates are still hot.
- Stationary appliances not fitted with means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage category III, the instructions state that means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules

Instructions for the installer



ELECTRICAL CONNECTION

This appliance must be installed by a qualified person in accordance with the latest edition of the national regulations in the destination country and in compliance with the manufacturer instructions

***The appliance does not incorporate any means for disconnection from power supply. Means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage category III conditions must be incorporated in the fixed wiring in accordance with the wiring rules.**

*Terminals for permanent connection by means of flexible cord (not provided)

Instructions for the installer

The disconnection means must be easily reachable after the installation

Free standing oven models list with terminals for permanent connection by means of flexible cord (not provided) (*):

OE-5X22, OEDC-5X31, OEDC-5X22, OE-6X31, OE-6X22, OEDC-6X40, OEDC-6X31, OEDC-6X22, OGDC-6X22,

Free standing oven models list with supply cord and plug (**):

OG-5X40, OG-5X31, OG-5X22, OGDC-5X40, OGDC-5X31, OG-6X40, OG-6X31, OG-6X22, OGDC-6X40, OGDC-6X31, OGDC-5X22, OE-5X40, OEDC-5X40, OE-6X40, OE-5X31

The connection is provided by the following table

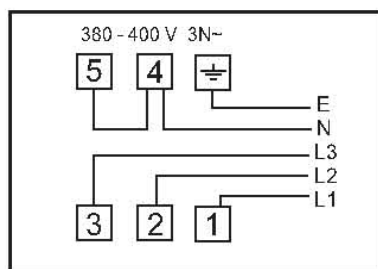
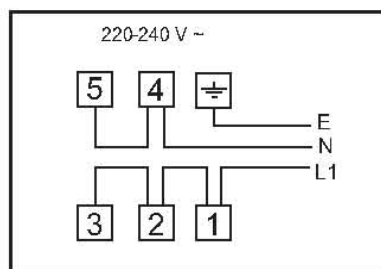
GAS + ELECTRIC OVEN MODELS

Supply connection	Supply cord and plug (provided) (**)	Terminals for permanent connection by means of flexible cord (not provided) (*)	Terminals for permanent connection by means of flexible cord (not provided) (*)
Cross-sectional area required in the instruction manual	3x1.5mm ² (220-240 V~)	3x2.5mm ² (220-240 V~)	3x4mm ² (220-240 V~)
Cross-sectional area required in the instruction manual		3x1.5mm ² (380-415V3N~)	3x1.5mm ² (380-415 V3N~)
Cable type	H05 VV-F	H05 VV-F	H05 VV-F
Model	Only ignition OG-5X40 , OG-6X40, Rated power: 900W: OGDC-5X40, Rated power: 1350W: OGDC-6X40, Rated power: 1500W: OG-5X31, OG-6X31 Rated power: 2000W: OE-5X40 Rated power: 2400W OGDC-5X31, OE-6X40, Rated power: 2500W OG-5X22 , OG-6X22 Rated power: 2850W: OGDC-6X31, Rated power: 2900W: OEDC-5X40 Rated power: 3400W: OGDC-5X22, Rated power: 3500W: OE-5X31	Rated power: 3850W: OEDC-6X40, OGDC-6X22, Rated power: 3900W: OE-6X31 Rated power: 4400W: OEDC-5X31 Rated power: 4500W: OE-5X22 Rated power: 4900W: OE-6X22 Rated power: 5350W: OEDC-6X31 Rated power: 5400W: OEDC-5X22,	Rated power: 6250W: OEDC-6X22,



Instructions for the installer

Near terminal block there is an electric scheme that You have to use when connecting the power cord (only for terminals for permanent connection by means of flexible cord models (not provided))



Warning: Before obtaining access to terminals, all supply circuits must be disconnected

Use only ordinary polyvinyl chloride sheathed cord (code designation 60227 IEC 53)

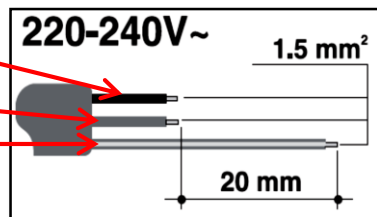
IMPORTANT:

The wires in mains lead are coloured in accordance with the following code:

BLUE NEUTRAL

BROWN RED LIVE

GREEN YELLOW EARTH



CAUTION:

USING THE GRILL SHIELDS,KEEP AWAY FROM THE CHILDREN.

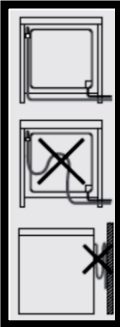
Instructions for the installer



3.3 Extraction of the combustion products

The combustion products may be extracted by means of hoods connected to a natural draught chimney whose efficiency is certain or via forced extraction. An efficient extraction system requires precision planning by a specialist qualified in this area and must comply with the positions and distances indicated by the regulations. When the job is complete, the installer must issue a certificate of conformity.

3.4 Connection to gas



3.4.1 Connection with a rubber hose

Installation with a standards-compliant rubber hose must be carried out so that the length of the piping does not exceed 1.5 metres; make sure that the hose does not come into contact with moving parts and that it is not crushed in any way. The inside diameter of the hose must be 8 mm for LPG GAS and 13 mm for NATURAL GAS.

Verify that all the following conditions are met:

- the hose is fixed to the hose connection with safety clamps;
- no part of the hose is in contact with hot walls (max. 50 °C);
- the hose is not under traction or tension and has no tight curves or twists;
- the hose is not in contact with sharp objects or sharp corners;
- if the hose is not perfectly airtight and leaks gas, **do not try to repair it**: replace it with a new hose;
- verify that the hose is not past its expiry date (serigraphed on the hose itself).



CONNECTION USING RUBBER HOSES COMPLYING WITH THE CURRENT REGULATIONS IS ONLY PERMITTED IF THE HOSE CAN BE INSPECTED ALONG ITS ENTIRE LENGTH

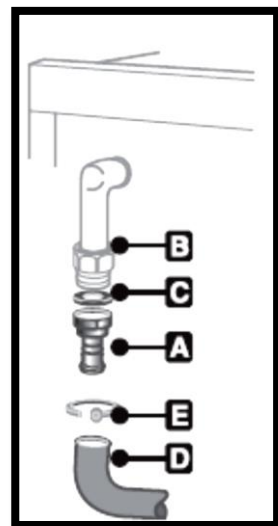


THE TIGHTENING TORQUE BETWEEN CONNECTIONS THAT INCORPORATE A GASKET MUST NOT EXCEED 10Nm

3.4.2 Connection to natural and city gas

Make the connection to the gas mains using a rubber hose whose specifications comply with the current regulations (verify that the reference standard is stamped on the hose).

Carefully screw the hose connector **A** to the gas connector **B** of the appliance, placing the seal **C** between them. Push the rubber hose **D** onto the hose connector **A** and secure it with the clamp **E** that is compliant with the applicable standard.



For the connection between the cooker and the gas cylinder use a piece of standards-compliant hose no less than 1.4 m in length.



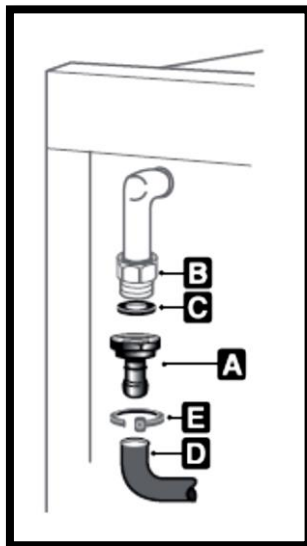
Instructions for the installer



3.4.3 Connection to LPG gas

Use a standards-compliant pressure regulator and carry out the connection to the gas cylinder in accordance with the regulations in force.

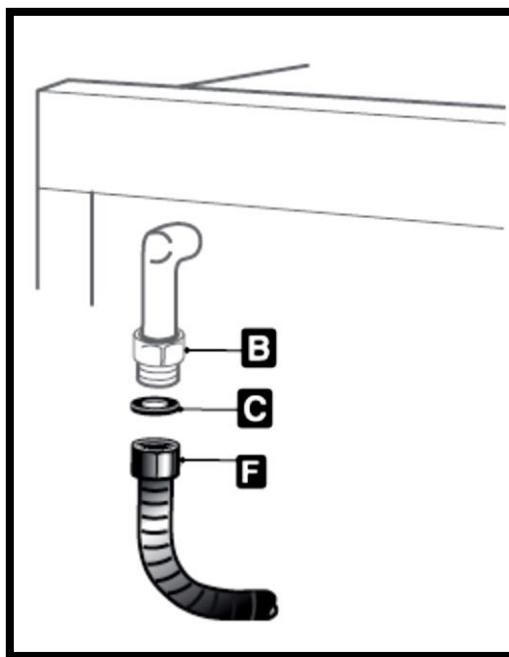
Make sure that the supply pressure complies with the values indicated in the paragraph "3.2/3.3 Burner and nozzle characteristics table".



3.4.4 Connection with a flexible steel hose (for all types of gas)

This type of connection can be made on both built-in and free-standing appliances. Only use standards-compliant steel hoses whose length is no greater than 2 metres. Screw the end of the flexible hose **F** onto the threaded $\frac{1}{2}$ " external gas connector **B** with the seal **C** positioned in between them.

At the end of the installation, check for any leaks with a soapy solution, never with a flame.



Instructions for the installer



4. ADAPTATION TO DIFFERENT TYPES OF GAS



Before performing any operations requiring access to powered parts, switch off the power supply to the appliance.

In the case of operation with other types of gas the burner nozzles must be changed and the minimum flame adjusted on the gas taps.

To change the nozzles, proceed as described below.

4.1 Replacement of nozzles on the hob

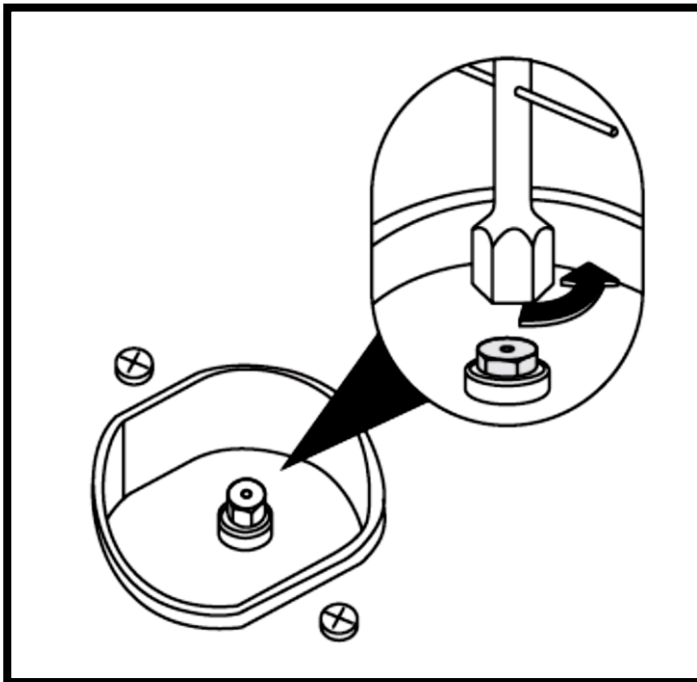
This operation does not require the primary air to be adjusted.

Extract the grids and remove all the caps and flame-spreader crowns;

Unscrew the burner nozzles with a 7 mm socket wrench;

Replace the nozzles according to the type of gas to be used and the description in paragraph "4.2 Burner and nozzle characteristics table";

Replace the burners in the correct position.





Instructions for the installer

Technical specifications

Explanation of the Gas/electric cookers models:

MODEL				COMPONENT	
x		y	z	w	PLÇTG
x	Burner number				P= chicken grill
y	Hotplate number				L=Lamp
z	up oven 0= spooling 1= electric oven				Ç =Ignition
w	down oven 0=spooling 1= electric oven 2= gas oven				T=Turbo Fan + T. heating element
					G=Grill heating element
4 gas burner is 1 small, 2medium and 1big gas burners					
3 gas burner is 1 small, 1medium and 1big gas burners					

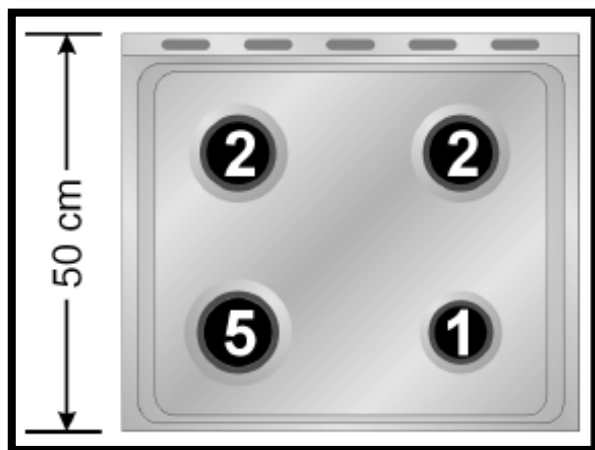
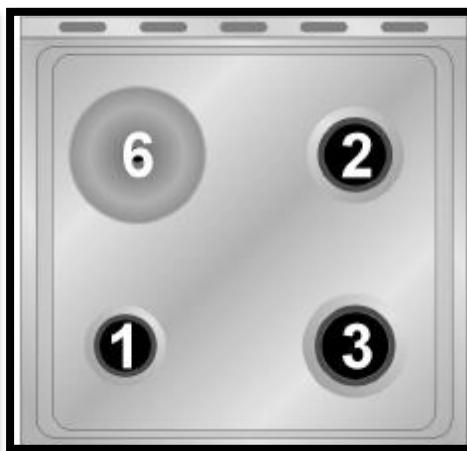
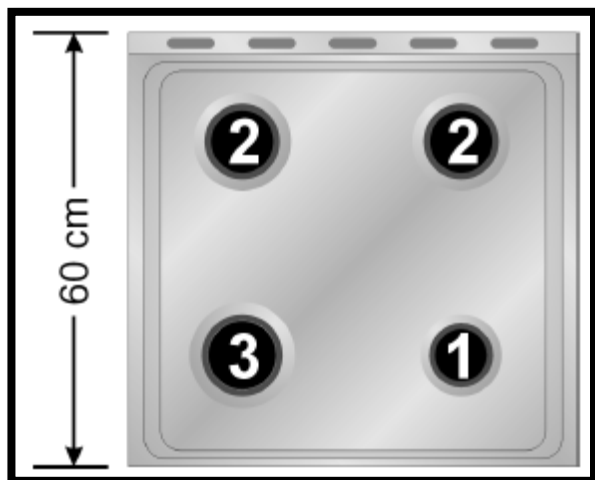
Technical specifications

		Small	Medium	Big	Oven	Grill
G30-30mbar Heat input	Hi	0,80 kW	1,50 kW	2,50 kW	2,30 kW	1,75 kW
	Hs	0,89 kW	1,67 kW	2,78 kW	2,55 kW	1,94 kW
Injector mm Ø		0.50	0.65	0.85	0.75	0.65
Gasrate kg/h		0.063	0.118	0.197	0.181	0.137
G31-37mbar Heat input	Hi	0,75 kW	1,45 kW	2,45 kW	2,20 kW	1,70 kW
	Hs	0,83 kW	1,61 kW	2,72 kW	2,44 kW	1,89 kW
Injector mm Ø		0.50	0.65	0.85	0.75	0.65
Gasrate kg/h		0.058	0.113	0.190	0,171	0,132
G30-36mbar Heat input	Hi	0,90 kW	1,40 kW	2,20 kW	2,40 kW	1,90 kW
	Hs	1,00 kW	1,55 kW	2,44 kW	2,66 kW	2,11 kW
Injector mm Ø		0.50	0.60	0.75	0.75	0.65
Gasrate kg/h		0.071	0.110	0.173	0.189	0.150
G30-50mbar Heat input	Hi	0,90 kW	1,50 kW	2,60 kW	2,30 kW	1,75 kW
	Hs	1,00 kW	1,67 kW	2,89 kW	2,55 kW	1,94 kW
Injector mm Ø		0.45	0.55	0.75	0,65	0,55
Gasrate kg/h		0.071	0.118	0.205	0,181	0,137
G20-20mbar Heat input	Hi	0,80 kW	1,45 kW	2,30 kW	2,00 kW	1,70 kW
	Hs	0,89 kW	1,61 kW	2,55 kW	2,22 kW	1,89 kW
Injector mm Ø		0.70	0.95	1.20	1.10	0.95
Gasrate m³/h		0.085	0.152	0.237	0,211	0,182
G20-25mbar Heat input	Hi	0,85 kW	1,55 kW	2,50 kW	2,20 kW	2,00 kW
	Hs	0,94 kW	1,72 kW	2,78 kW	2,44 kW	2,22 kW
Injector mm		0.70	0.95	1.20	1.10	0.95
Gasrate m³/h		0.093	0.164	0.266	0,232	0,213
G25-25mbar Heat input	Hi	0,70 kW	1,30 kW	2,00 kW	2,20 kW	1,50 kW
	Hs	0,78 kW	1,44 kW	2,22 kW	2,44 kW	1,67 kW
Injector mm Ø		0.70	0.95	1.20	1.15	1.00
Gasrate m³/h		0.089	0.161	0.244	0,272	0,185

Instructions for the installer



4.3 Arrangement of the burners on the hob



- HOB
- 1. Auxiliary
 - 2. Semi-rapid
 - 3- 5. Rapid
 - 6. Electric hob



4.4 Oven burner adjustment (only for models with a gas oven)

To adjust the oven burner you need to open the oven door and carry out the following operations:

- Lift up the oven surface and pull it outwards.
- Remove the oven basic and its rack.






Instructions for the installer

5 FINAL OPERATIONS

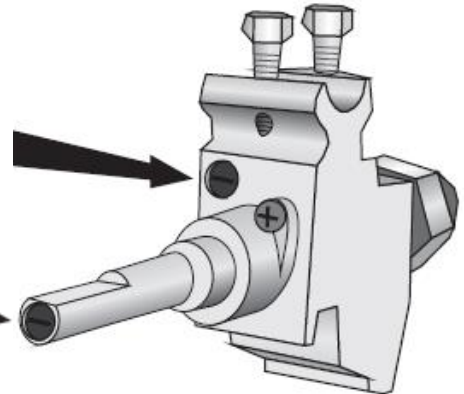
After replacing the nozzles, reposition the flame-spreader crowns, the burner caps and the racks.

Following adjustment to a gas other than the preset one, replace the gas setting label fixed to the appliance with the one corresponding to the new gas.

5.1 Regulation of the hob burner minimum for natural gas

Light the burner and turn it to the minimum position . Extract the gas tap knob and turn the adjustment screw to the top left of the tap rod until the correct minimum flame is achieved. Refit the knob and verify that the burner flame is stable (when turning the knob rapidly from the maximum to the minimum position the flame must not go out). Repeat the operation on all the gas taps.

(can be here for some models)



For valved models, keep the knob pressed in at the minimum level for a few seconds to keep the flame lit and to activate the safety device.

5.2 Adjusting the hob burner minimum for LPG gas

In order to adjust the minimum setting with LPG gas, the screw at the side of the tap rod must be tightened clockwise all the way.

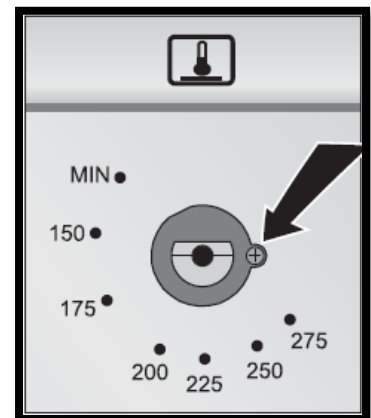
When the adjustment is completed, restore the sealing of the by-passes with paint or another material.

5.3 Adjustment of the oven burner minimum

The oven valve is equipped with a screw for regulating the minimum, which can be seen by removing the thermostat knob.

When changing the type of supplied gas, the minimum must be adjusted as follows:

- Light the oven burner and keep it at the maximum for 10/15 minutes with the door closed and without the shelf; after this period, move the knob to the minimum temperature, slide off the knob and insert a straight edge screwdriver to make the adjustment.
- If using LPG gas the adjustment screw must be tightened clockwise to the very end.
- If using city gas or natural gas, adjust the screw so that when the oven knob is turned from the maximum to the minimum position, the flame remains steady and constant. When the adjustment is completed, restore the seal on the screws using paint or equivalent materials. When closing the oven door, make sure the burner remains lit at the minimum.



5.4 Positioning and levelling the appliance

After making the electrical and gas connections, level the appliance on the floor by means of its four adjustable feet. For good cooking results, the appliance must be properly levelled. the feet height adjustment may vary from 90 to 120 mm. These heights refer to the distance between the highest point of the foot (fixed part) and the lowest point (movable part which rests on the floor).



Instructions for the user

DESCRIPTION OF FRONT PANEL CONTROLS

All the control and monitoring devices are clearly in view on the front panel. The symbols used are described in the table below.



FRONT RIGHT-HAND BURNER



REAR RIGHT-HAND BURNER



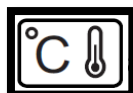
REAR LEFT-HAND BURNER



FRONT LEFT-HAND BURNER



FUNCTION SELECTOR KNOB



OVEN THERMOSTAT



OVEN LIGHT / ROTISSERIE / GRILL




BURNER IGNITION KNOB






LIGHT SWITCH-ON




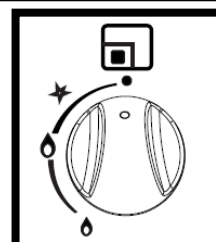
Before using the oven/main oven, check that the display is showing the symbol  (see paragraph "11.ELECTRONIC PROGRAMMER").

HOB BURNER CONTROL KNOB

To light the flame, press the knob and turn it anti-clockwise to the minimum flame symbol .

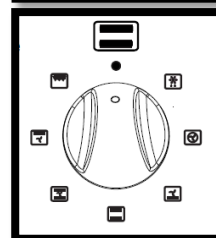
To adjust the flame, turn the knob to the zone between the maximum () and the minimum () settings.

To turn off the burner, turn the knob to the  position



HOB BURNER CONTROL KNOB

The electric oven's various functions are suitable for different cooking modes. After selecting the function required, set the cooking temperature using the thermostat knob.



DEFROSTING



BOTTOM HEATING ELEMENTS



GRILL ELEMENT



TOP HEATING ELEMEN



VENTILATED HEATING ELEMENT



TOP AND BOTTOM HEATING ELEMEN



TOP + BOTTOM HEATING ELEMENTS +
VENTILATED HEATING ELEMENT

Instructions for the user



6 DESCRIPTION OF THE CONTROLS ON THE FRONT PANEL

All the cooker controls are grouped together on the front panel.

The symbols used are described in the table below.



FRONT RIGHT-HAND BURNER



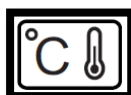
REAR RIGHT-HAND BURNER



REAR LEFT-HAND BURNER



FRONT LEFT-HAND BURNER



OVEN THERMOSTAT



OVEN LIGHT / ROTISSERIE / GRILL







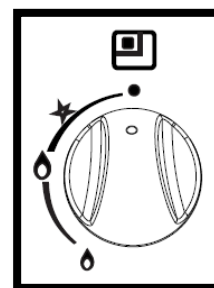
BURNER IGNITION KNOB







LIGHT SWITCH-ON

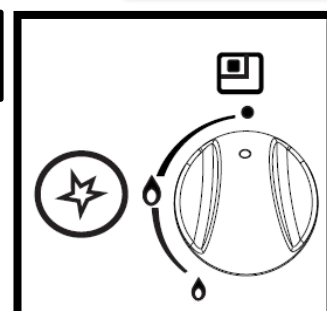
HOB BURNERS CONTROL KNOB (ON SOME MODELS ONLY)

To light the flame, press the knob and turn it anticlockwise to the minimum flame symbol . To adjust the flame, turn the knob to the zone between the maximum () and minimum () settings. To turn off the burner, turn the knob to the  position.



BURNER IGNITION BUTTON (ON SOME MODELS ONLY)

In the models fitted with this button, the flame is ignited by turning the knob anticlockwise to the minimum flame setting  while simultaneously pressing this button. To adjust the flame, turn the knob to the zone between the maximum () and minimum () settings. To turn off the burner, turn the knob to the  position.



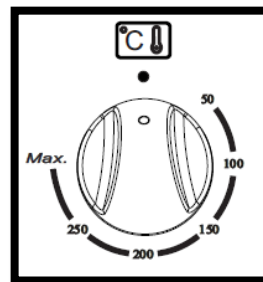


Instructions for the user

GAS OVEN THERMOSTAT KNOB (ON SOME MODELS ONLY)

This knob allows the gas burner inside the oven to be lit. The cooking temperature is selected by turning the knob anticlockwise to the desired setting, between Min. and 275°C.

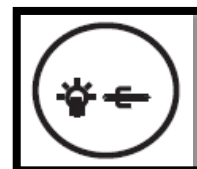
To learn how to light the gas oven, see paragraph “7.3 Using the gas oven”.



OVEN LIGHT / ROTISSERIE / GRILL SWITCH KNOB

This knob enables the Grill / Rotisserie function to be activated or the light inside the oven to be lit to check the cooking progress of the food.

WARNING: IT IS NOT POSSIBLE TO OPERATE THE GAS OVEN AND THE GRILL / ROTISSERIE AT THE SAME TIME.

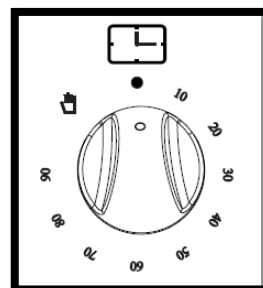


TIMER KNOB (ON SOME MODELS ONLY)

To set the cooking time and the buzzer, turn the knob clockwise.

The numbers correspond to minutes (maximum 90 minutes).

Adjustment is progressive so that the time can also be set to any intermediate value between these numbers. The end of cooking buzzer does not interrupt operation of the oven.



OVEN LIGHT KEY (ON SOME MODELS ONLY)

This key allows you to switch on the oven light at any moment. This key allows you also to start the rotisserie motor.

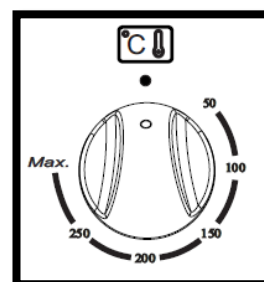


THERMOSTAT KNOB

The cooking temperature is selected by turning the knob clockwise to the required setting, between 50° and 300°C.

The light comes on to indicate that the oven is heating up.

This light goes out when the set temperature is reached. It flashes at regular intervals to indicate that the temperature inside the oven is being kept constantly at the set level.



Instructions for the user



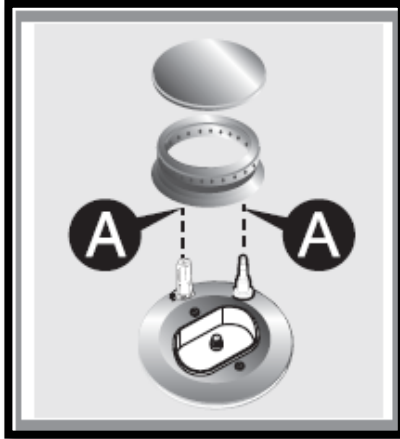
7 USING THE HOB

7.1 Lighting the hob burners



Before lighting the hob burners, check that the flame-spreader crowns are correctly in place with their respective burner caps, making sure that the holes **A** in the flame-spreaders are aligned with the igniters and thermocouples.

Before lighting the burners, **lift the glass lid**; before closing it again, turn off all the burners and wait for them to cool.

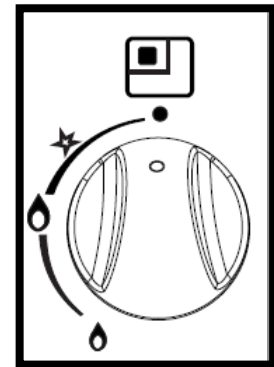


The burner controlled by each knob is shown next to the knob.

The appliance is equipped with an electronic ignition device. Simply press the knob and turn it anticlockwise to the minimum flame symbol, until it lights. If it does not light in the first 15 seconds, position the knob on 0 and wait at least 60 seconds before trying to light it again.

On valved models, once the burner is lit, keep the knob pressed for a few seconds to give the thermocouple time to heat up. The burner may go out when the knob is released: in this case, the thermocouple has not heated up sufficiently.

Wait a few moments and repeat the operation keeping the knob pressed for longer. This is not necessary on burners that are not equipped with a thermocouple.



On models with a thermocouple, if the burners should go out accidentally, a safety device will be tripped, cutting off the gas supply even if the gas tap is open. In this case, turn the knob to the OFF position and wait at least 60 seconds before trying to light the burner again.



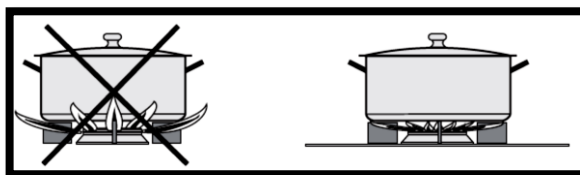
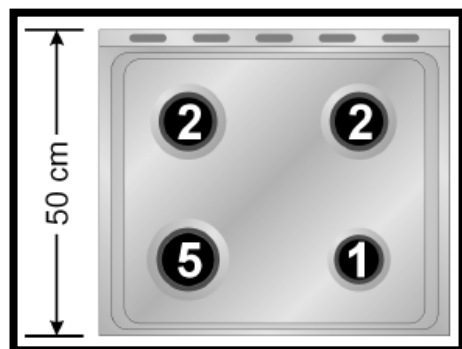
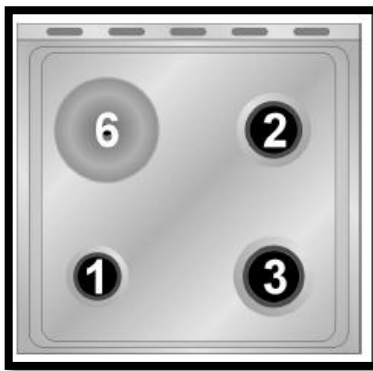
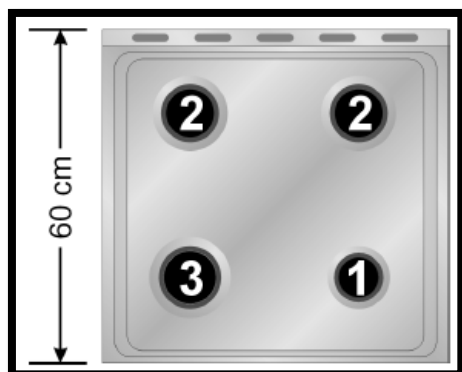
7.2 Practical hints for using the hob burners

For better burner efficiency and to minimise gas consumption: use pans with lids and of suitable size for the burner, so that flames do not reach up the sides of the pan (see paragraph "6.3 Pan Diameters"). Once the contents come to the boil, turn down the flame far enough to ensure that the liquid does not boil over. To prevent burns or damage to the hob during cooking, all pans or griddles must be placed inside the perimeter of the hob. All pans must have smooth, flat bottoms. Take the greatest care when using fats or oils since they may catch fire if overheated. If the flame accidentally goes out, turn off the control knob and wait at least 1 minute before trying to re-light the burner.



Instructions for the user

7.3 Pan diameters (60X60-50x60 cm model)



HOB min. and max.
Ø (in cm)

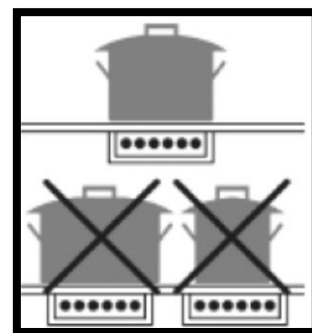
1. Auxiliary 12 – 14
2. Semi-rapid 16 – 24
3. Rapid 18 – 26

WARNING

When switching on the hob for the first time, or if the hob has not been used for a long time, to remove any humidity from the insulating material it should be dried out by placing the hob on position 1 for 30 minutes.

To use correctly remember to:

- Switch the hob only after having placed the pan on it.
- Use flat and thick bottomed pans.
- Never use pans which are smaller than the hob.
- Dry the bottom of the pan before placing it on the hob.
- After use, to make sure that the surfaces are clean and long lasting, the electric hob must be treated with specific cleaning products which are available on the market. This necessary operation prevents oxidation (rust formation).
- When cooking with flammable oils and fats, never leave the appliance.
- The hobs will stay hot for a long time after use: do not touch them or place any objects on them.
- Before switching on the electric hobs, lift up the glass cover on the cooker; before closing it, switch off the hobs and wait for them to cool down.
- If any dents appear in the hob surface, switch it off immediately and contact the nearest authorised servicing centre.





Instructions for the user




8 USING THE OVEN



In models with an electronic programmer, before using the oven make sure that  appears on the display. In models with an analogue clock and a timer knob, it should be set to .

8.1 General warnings and advice

Before using the oven and the grill for the first time, pre-heat to their maximum temperature (**260°C** for electric ovens and **275°C** for gas ovens) long enough to burn away any manufacturing oily residues which could give the food unpleasant odours. After a power outage, the oven will show the display flashing and the symbol . To adjust it, see paragraph "9 ELECTRONIC PROGRAMMER O(N CERTAIN MODELS ONLY)".



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



The oven accessories intended to come into contact with food are made of materials that comply with the provisions of the directives in force.



To prevent any steam in the oven from causing problems, open the door in two stages: half open (5 cm approx.) for 4-5 seconds and then fully open. To access food, always leave the door open as short a time as possible to prevent the temperature in the oven from falling and ruining the food.



8.2 Using the gas oven

8.2.1 Electronic spark ignition (on some models only)

Open the oven door fully, press the gas oven knob and turn it anticlockwise to the maximum temperature; the electric spark ignition is activated automatically. When the oven is lit, keep the knob pressed down for a few seconds to allow the thermocouple to heat up.

If the burner does not ignite after 15 seconds, stop attempting to light it, open the oven door completely and do not try to light it again for at least 1 minute.



Instructions for the user

8.3.2 Manual ignition


Open the oven door fully and turn the oven knob. Bring a lighted match close to the mouth of flame pipe **A** at the centre of the oven surface and press the oven knob. Once it is lit, keep the knob pressed down for a few seconds to allow the thermocouple to heat up and make sure that it has remained lit by looking through inspection hole



If the burner goes out accidentally while in use, turn the knob to the off position (●) and wait for at least one minute before relighting it.


8.4 Using the gas grill

8.4.1 Manual ignition of the gas grill burner

After opening the oven door, press in the knob and turn it clockwise to the grill position,  then bring a lit flame close to the burner on the roof of the oven.

When it is lit, keep the knob held down for about 10 seconds. If the burner does not remain lit after this period, release the knob and wait for at least 1 minute before making a new attempt to light it. If the burner goes out accidentally, turn the knob to the off position (●) and wait for at least 1 minute before re-lighting it.

8.4.2 Electrical ignition of the gas grill burner

After opening the oven door, press in the knob and turn it clockwise to the grill position, . When it is lit, keep the knob held down for about 10 seconds. If the burner has not lit after this period, release the knob and wait for at least 1 minute before making a new attempt to light it. If the burner goes out accidentally, turn the knob to the off position (●) and wait for at least 1 minute before relighting it. If there is no electrical power, it is still possible to light the burner using matches.

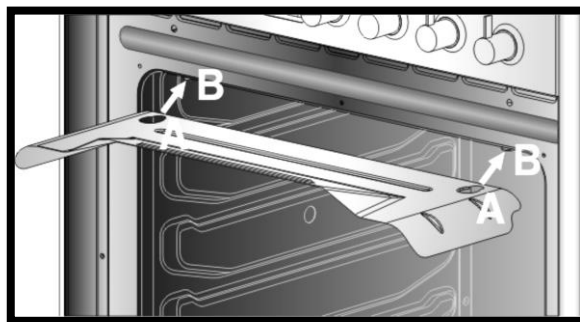


WARNING: IT IS NOT POSSIBLE TO OPERATE THE GAS OVEN AND THE GAS GRILL AT THE SAME TIME.



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

If your cooker is equipped with knob guard, when cooking using the grill or grill + rotisserie it must be fitted as shown here, fitting the slots "A" onto the pins "B" in the top of the oven.



Instructions for the user



8.5 Using the rotisserie

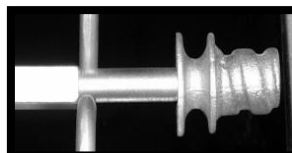
8.5.1 Using the rotisserie in maxi oven cookers

Thread the support frame onto the second runner from the bottom so that the rod's housing protrudes from the oven. Position the rod as shown in figure (1) and push the frame into the oven until the end of the rod lines up with the rotisserie motor's hole. At this point, raise the rotisserie rod and push it to the left until it is in the position illustrated in figure (2). To activate this function, turn the switch to (

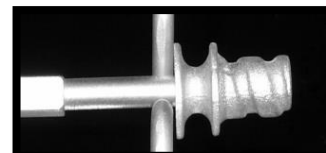


These operations must be performed with the oven off and cold.

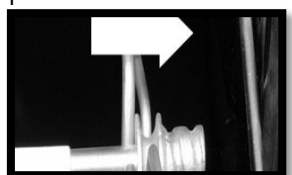
At the end of cooking, use the tool provided to slide the rod out of the hole (3) and remove the frame so that the rotisserie rod can be taken out of the oven (



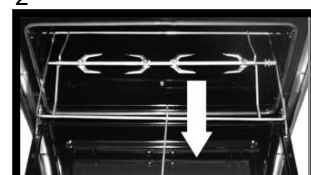
1



2



3



4

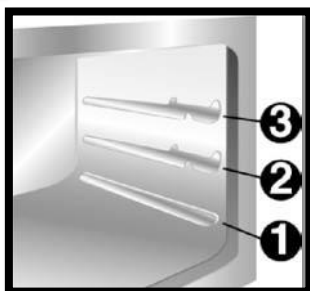
How to use the grill



When the oven has come on, confirmed by the red light switching on, leave it to heat up for 5 minutes before placing foods inside.

Food must be seasoned before cooking. Foods should also be coated with oil or melted butter before cooking. Use the oven tray to collect juice.

The foods to be cooked must be placed on the oven rack, which must then be placed on one of the runners fitted in the various types of ovens, following the guidelines below:



FOODS	RACK ON THE SHELF
Flat, thin pieces of meat	3
Rolled roasts	2 – 3
Poultry	2 – 3

PRECAUTIONS



- Grilling processes must never last more than 60 minutes.
- In models with a gas oven, grill and grill + rotisserie cooking must be carried out with the door partially open to the first click.
- In models with a gas grill, the oven door must be closed during grill cooking operations.
- To prevent hazardous overheating, the appliance's glass lid must always be raised when using the oven or grill. The electric grill and the gas oven must never be used at the same time.
- Accessible parts may be very hot during and after use of the grill; keep children well away from the appliance.
- During rotisserie cooking operations, one of the trays supplied with the cooker should be placed on the bottom of the oven, on the first bottom runner, to collect any grease and fat produced.
- When using the oven, remove all unused trays and racks from its interior.



Instructions for the user

8.6 Storage compartment

The storage compartment is in the bottom of the cooker, underneath the oven. To open it, pull on the top of the door. Never use it to store flammable materials such as rags, paper, etc.; it is intended for storing the appliance's metal accessories only.



Do not open the storage compartment when the oven is on and still hot. The temperatures inside it may be very high.



Never use it to store flammable materials such as rags, paper, etc.; it is intended for storing the appliance's metal accessories only.

Instructions for the user



12 CLEANING AND MAINTENANCE

12.1 Cleaning stainless steel and enamelled versions



To keep stainless steel in good condition, it must be cleaned regularly when you are done using the cooker, after it has cooled.

12.1.1 Ordinary daily cleaning

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

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

12.1.2 Food stains or residues

Do not use steel sponges or sharp scrapers as they will damage the surface.

Use normal non-abrasive products and a wooden or plastic tool if necessary.

Rinse thoroughly and dry with a soft cloth or chamois leather.

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



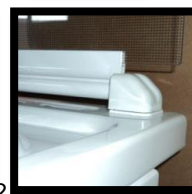
12.2 Cleaning the cooking hob's parts

12.2.1 Glass lid

For easier cleaning, the lid can be extracted from its hinges.

1- position it in the open position.

2- lift it upwards.



If liquids fall on the lid when it is closed, carefully remove them with a cloth before opening it.

To replace the lid, insert it into the guides.



Make sure never to touch the lid glass with pots and pans that are still hot. The glass could crack and break with the heat.

12.2.2 Racks

Remove the racks and clean them with lukewarm water and non-abrasive detergent, making sure to remove any encrustations. Replace them on the cooking hob.

Continuous contact between the racks and the flame can cause modifications to the enamel over time in those parts exposed to heat. This is a completely natural phenomenon which has no effect on the operation of this component.



Warning:

If using cast iron racks (optional extra), at the end of cooking using pans with aluminium bases, you may find white residues on the racks. These residues are usually caused by the pan base rubbing against the rack and are difficult to remove with normal cleaning. Using abrasive or excessively aggressive products to clean the rack could damage its enamel surface.



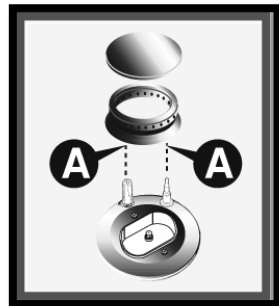
Instructions for the user

12.2.3 Burner caps and flame-spreader crowns

For easier cleaning, the burner caps and the flame spreader crowns can be removed; wash them with warm water and a non-abrasive detergent making sure to remove any encrustations and wait until they are **perfectly dry**.



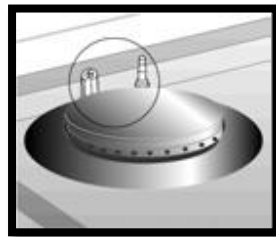
WARNING: never wash these parts in a dishwasher. The burners can be left to soak in warm water and detergent.



Replace the flame spreader crowns, making sure that they are correctly in place with their respective burner caps and ensuring that the holes **A** in the flame-spreaders are aligned with the igniters and thermocouples.

12.2.4 Igniters and thermocouples

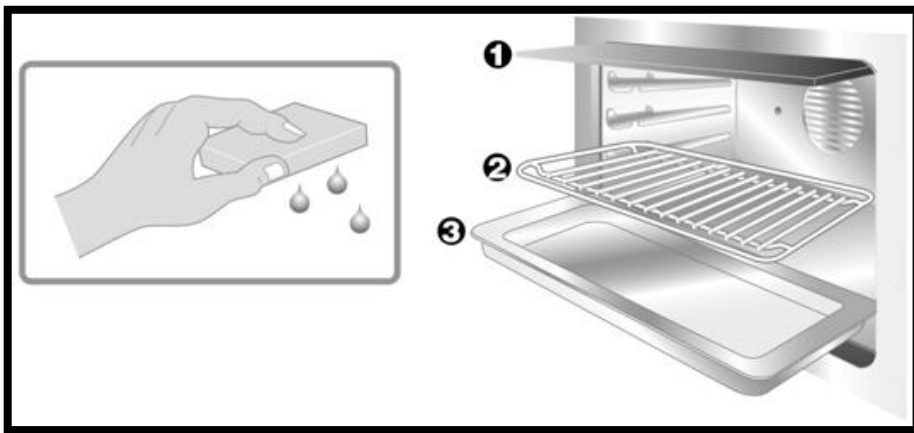
For correct operation the igniters and thermocouples must always be perfectly clean (on certain models). Check them frequently and clean them with a damp cloth if necessary. Remove any dry residues with a wooden toothpick or a needle.



12.3 Cleaning the oven



For the best oven upkeep, clean it regularly after having allowed it to cool. Take out all removable parts.



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

12.4 Door glazing

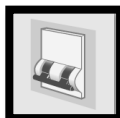
The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll. In the case of stubborn dirt, wash with a damp sponge and neutral detergent.

Instructions for the user

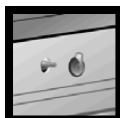


13 EXTRAORDINARY MAINTENANCE

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



Before performing any operations requiring access to powered parts, disconnect the appliance from the power supply.

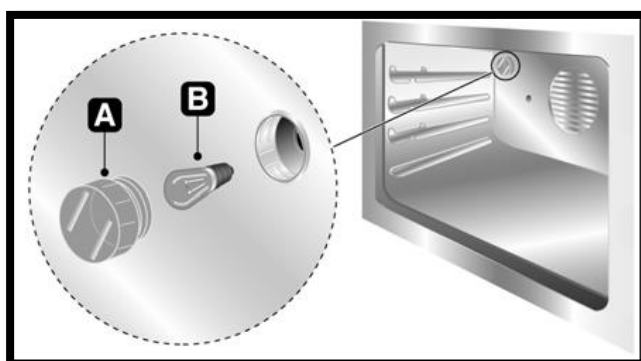


13.1 Lubrication of gas oven taps and thermostat knob

Over time the gas taps and the thermostat knob may become difficult to turn and get blocked. Clean them internally and replace the lubrication grease. **This operation must be carried out by a specialised technician.**

13.2 Replacing the light bulb

Remove the bulb protector **A** by turning it anticlockwise and replace bulb **B** with a similar one (25 W). Re-fit bulb protector **A**.



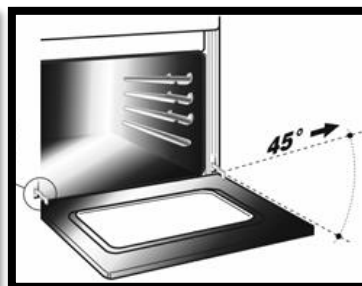
Warning - Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.



Use oven bulbs only (T 300°C).

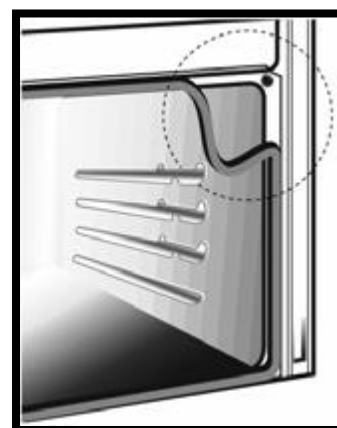
13.3 Removing the door

Lift the levers **B** until they touch the hinges **A** and take hold of the two sides of the doors with both hands close to the hinges. Raise the door to an angle of about 45° and remove it. To reassemble, fit the hinges **A** into their grooves, then lower the door into place and release the levers **B**.



13.4 Oven door seal

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





Instructions for the user

14 AVAILABLE ACCESSORIES

The **main oven** has **4 runners** for positioning trays and racks at different heights and a roof lining.

The **auxiliary oven** has **2 runners**.

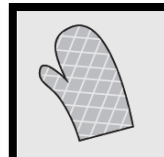
Oven rack: for cooking food inside dishes, small cakes, roasts or foods that require slight grilling.

Oven tray: useful for collecting fat from foods placed on the rack above.

Deep tray: useful for cooking cakes, pizza and baked desserts



The chromium-plated gripper is a very useful accessory in the kitchen; as well as guaranteeing a solid grip on trays and racks, it avoids direct contact (which cannot be avoided when using fabric pot holders or oven gloves).



The oven accessories intended to come into contact with food are made of materials that comply with the provisions of Directive 89/109/EEC, dated 21/12/88, and of Legislative Decree 108, dated 25/01/92.

Instructions for the user



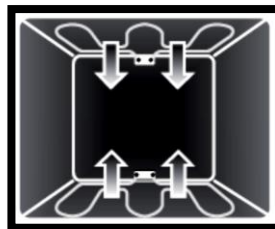
15. COOKING WITH THE OVEN



STATIC:

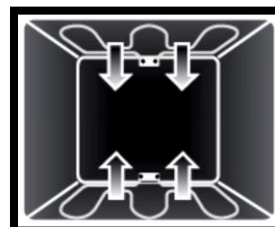
As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food.

Traditional cooking, also known as static or thermal radiation cooking, is suitable for cooking just one dish at a time. Perfect for all types of roasts, bread and cakes and in any case particularly suitable for fatty meats such as goose and duck.



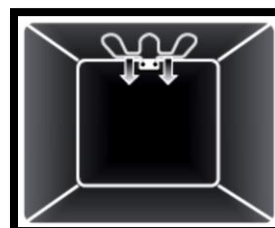
BOTTOM:

The heat coming solely from the bottom makes it possible to complete the cooking of foods that require a greater basic temperature, without affecting their browning. Perfect for cakes, pies, tarts and pizzas.



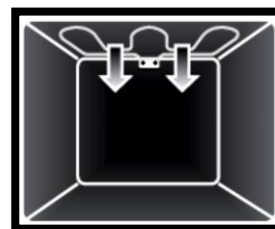
SMALL GRILL:

Using only the heat released from the central element, this function enables small portions of meat and fish to be grilled for making kebabs, toasted sandwiches and all types of grilled vegetable side dishes.



GRILL:

The heat coming from the grill element gives perfect grilling results, especially for thin and medium thickness meat and, in combination with the rotisserie (when present), it allows the food to be browned evenly at the end of cooking. Perfect for sausages, ribs and bacon. This function enables large quantities of food, particularly meat, to be grilled evenly.



FAN-ASSISTED GRILL:

The air produced by the fan softens the strong heatwave generated by the grill, giving perfect grilling results even with very thick foods. Perfect for large cuts of meat (e.g. shin of pork).



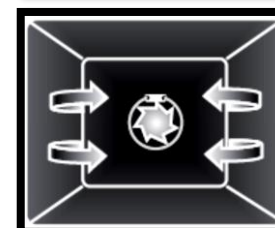
FAN-ASSISTED STATIC:

The operation of the fan, combined with traditional cooking, ensures uniform cooking even with complex recipes. Perfect for biscuits and cakes, even when simultaneously cooked on several levels. (For multiple-level cooking, you are advised to use the 2nd and 4th runners.)



CIRCULAR:

The combination of the fan and the circular element (incorporated in the rear of the oven) enables different foods to be cooked on several levels, as long as they need the same temperature and cooking time. Hot air circulation ensures instant and uniform distribution of heat. It will be possible, for instance, to cook fish, vegetables and biscuits simultaneously (on different levels) without mixing smells and flavours. (For multiple-level cooking, you are advised to use the 2nd and 4th runners.)



DEFROSTING: (on the multifunction model only)

Rapid defrosting is helped by switching on the fan and the top heating element to ensure uniform distribution of low temperature air inside the oven.





15.1 Cooking advice and instructions

15.1.1 General advice

We recommend preheating the oven before putting the food in.

- For cooking on several levels, we recommend using a fan-assisted function to achieve uniform cooking at all heights.
- In general, it is not possible to shorten the cooking times by increasing the temperature (the food could be well-cooked on the outside and undercooked on the inside).

15.1.2 Advice for cooking meat

- Cooking times, especially for meat, vary according to the thickness and quality of the food and to consumer taste.
- We recommend using a meat thermometer for meat when roasting it. Alternatively, simply press on the roast with a spoon: if it is hard, it is ready; if not, it needs another few minutes' cooking.



15.1.3 Advice for cooking desserts and biscuits

- Use dark metal moulds for desserts: they help to absorb the heat better.
- The temperature and the cooking duration depend on the quality and consistency of the dough.
- Check whether the dessert is cooked all the way through: at the end of the cooking time, put a toothpick into the highest point of the dessert. If the dough does not stick to the toothpick, the dessert is cooked.
- If the dessert collapses when it comes out of the oven, on the next occasion reduce the set temperature by about 10°C, selecting a longer cooking time if necessary.

15.1.4 Advice for defrosting and proving

- We recommend positioning frozen foods in a lidless container on the first runner of the oven.
- The food must be defrosted without its wrapping.
- Lay out the foodstuffs to be defrosted evenly, not overlapping.
- When defrosting meat, we recommend using a rack positioned on the second runner with the food on it and a tray positioned on the first runner. In this way, the liquid from the defrosting food drains away from the food.
- The most delicate parts can be covered with aluminium foil.
- For successful proving, a container of water should be placed in the bottom of the oven.

15.1.5 Advice for cooking with the Grill and the Fan-assisted grill


- Using the Grill function , meat can be grilled even when it is put into the oven cold; preheating is recommended if you wish to change the effect of the cooking.
- With the Fan-assisted grill function , however, we recommend that you preheat the oven before grilling.

15.2 To save energy

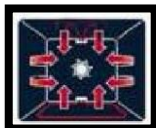
To save energy during use of the appliance, the following instructions may be followed:

- Stop cooking a few minutes before the time normally used. Cooking will continue for the remaining minutes with the heat which has accumulated inside the oven.
- Reduce any opening of the door to a minimum to avoid heat dispersal.
- Keep the inside of the appliance clean at all times.

15.3 Defrosting function (on some models only)

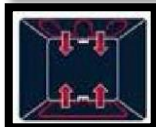
In multifunction models, the defrosting function enables any type of food to be defrosted. To start defrosting, turn the oven function knob to , then a ventilation system will go into operation to ensure uniform distribution of the ambient temperature inside the oven. The defrosting time will depend on the quantity of food to be defrosted.

CookersFunctions



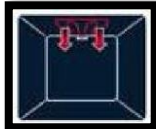
ECO:

The Eco setting is a fast preheat function, which combines broil, fan and lower element to achieve optimum energy efficiency. Only to be used prior to selecting the main cooking mode.



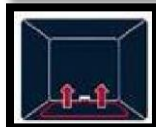
Top and bottom heat:

This method is known as "conventional" cooking, and is suitable for dishes that require a more gentle heat, such as baking. The oven needs to be pre-heated to the required temperature, and is best suited for single items, such as large cakes. Best results are obtained by placing food in the centre of the oven.



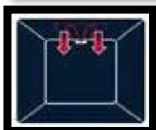
Intensive broil:

This allows rapid cooking and browning of foods. Best results can be obtained from using the top rack for small items, the lower racks for larger items, such as chops or sausages. Cooking using this method should be carried out with the door closed, unless instructed to do otherwise.



Bottom heat:

This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.



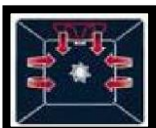
Broil:

Heat is generated only at the centre of the element, ideal for smaller cuts of meat.



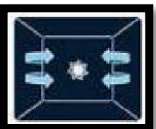
European convection with top and bottom heat:

The use of the fan with both elements allows food to be cooked quickly and effectively on a number of oven racks. Ideal for roasts that require thorough cooking. There is no transference of smells or flavours when using this function. This function offers a similar result to rotisserie, it moves the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked, and not only items that will fit onto a rotisserie.



Convection broil:

Please note: cooking in this mode is conducted with the door closed. The fan reduces the fierce heat from the broiler, providing an excellent method for broiling a range of foods; chops, steaks, sausages etc. without having to turn the food during cooking. This gives good results, reduces drying out of foods, and gives even browning and heat distribution, the top two racks being recommended for use. The lower area of the cavity can also be used to keep other items warm at the same time.



Defrost:

The circulation of air at room temperature enables quicker thawing of frozen food, (without the use of any heat). Ideal for use prior to cooking of readymade dishes, or cream filled products etc.



Convection with top and bottom heat:

The elements combined with the fan aim to provide more uniform heat. This is a similar method to conventional cooking, so pre-heat is required. This is not as effective as european convection cooking but can be used to cook biscuits and pastry.



European convection:

The combination of the fan and circular element around it, gives uniform heat distribution with no cold spots. This has benefits - no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods the same time, less energy is needed, and it cooks at 10% quicker than a normal oven.



European convection with bottom heat:

The addition of the lower element adds extra heat at the base for food which requires extra cooking.



Convection with bottom heat:

This combination quickly completes the cooking of foods that are ready on the surface, but require more cooking inside, without further browning. Suitable for any type of food.



Rotisserie:

The rotisserie (where installed) works in combination with the grill element to brown foods to perfection.



Rotisserie with broil:

The rotisserie (where installed) works in combination with the broil element to brown foods to perfection.

























Self-cleaning system:

The self cleaning system cleans at a maximum of 864°F destroying all the dirt deposits inside the oven



Instructions for the user

15.4 Cooking tables

DISHES	WEIGHT	FUNCTION	RUNNER POSITION FROM BOTTOM	TEMPERATURE °C	TIME IN MINUTES
FIRST COURSES	3 kg	 Static	2 or 3	210 - 230	30-40
LASAGNE	3 kg	 Static	2 or 3	210 - 230	30-40
OVEN-BAKED PASTA	3 kg	 Static	2 or 3	210 - 230	30-40
MEAT					
ROAST VEAL	1 kg	 Fan-assisted static	2	150 - 170	65 - 90
LOIN OF PORK	1 kg	 Fan-assisted static	2	180 - 190	70 - 80
SHOULDER OF PORK	1 kg	 Fan-assisted static	2	180 - 190	90 - 100
ROAST RABBIT	1 kg	 Circular	2	180 - 190	80 - 100
TURKEY BREAST	1 kg	 Fan-assisted static	2	180 - 190	110 - 120
ROAST NECK OF PORK	1 kg	 Fan-assisted static	2	180 - 190	190 - 210
ROAST CHICKEN	1 kg	 Fan-assisted static	2	170	70 - 90
GRILLED MEATS					1ST SURFACE 2ND SURFACE
PORK CHOPS		 Fan-assisted grill	4	250 - 280	7 - 9 5 - 7
FILLET OF PORK		 Grill	3	250 - 280	9 - 11 5 - 9
FILLET OF BEEF		 Grill	3	250 - 280	9 - 11 9 - 11
LIVER		 Fan-assisted grill	4	250 - 280	2 - 3 2 - 3
SAUSAGES		 Fan-assisted grill	3	250 - 280	7 - 9 5 - 6
MEAT BALLS		 Grill	3	250 - 280	7 - 9 5 - 6
FISH					
SALMON TROUT	0.7 kg	 Circular	2	160 - 170	35 - 40
PIZZA		 Fan-assisted static	2 or 3	230	10 - 15
BREAD		 Circular	2	190 - 200	25 - 30
FOCACCIA		 Fan-assisted static	2	180 - 190	15 - 20
DESSERTS					
DOUGHNUT		 Fan-assisted static	2	160	55 - 60
FRUIT TART		 Static	2	160	30 - 35
FRUIT TART		 Circular	2	170	35 - 40
SHORT PASTRY		 Circular	2	160 - 170	20 - 25
JAM TARTS		 Fan-assisted static	2	160	20 - 25
PARADISE CAKE		 Static	2	160	55 - 60
PARADISE CAKE		 Fan-assisted static	2	170	55 - 60
ECLAIR		 Fan-assisted static	2	150 - 160	40 - 50
LIGHT SPONGE CAKE		 Circular	2	150 - 160	45 - 50
RICE PUDDING		 Fan-assisted static	2	160	40 - 50
RICE PUDDING		 Static	2	170	50 - 60
CROISSANTS		 Circular	2	160	25 - 30
APPLE PIE		 Static	3	180	60
CROISSANTS (on multiple runners)		 	2 and 4	160 - 170	16 - 20
SHORT PASTRY BISCUITS (on multiple runners)		 	2 and 4	160 - 170	16 - 20
The times indicated in the following tables do not include the preheating times and are provided as a guide only.					

