

DE'LONGHI

COOKING

INSTALLATION & USER INSTRUCTIONS

PRO 965T G..

DTRM 905..

DTG 917GĬ..

DOUBLE OVEN GAS COOKERS



CONTENTS	Page Number
Introduction	3
Important Safety Precautions & Recommendations	4 - 9
Advice for the installer	11
Installation	11 - 15
Gas Installation	15 - 23
Electrical Installation	24 - 25
Advice for the users	26
Cooking Hob	26 - 27
Control Panel	27 - 28
Use of the Hob Burners	29 - 32
Left Main Gas Oven with Grill	33 - 37
Right Small Gas Oven	38 - 40
Oven Temperature Guide	41
60 or 120 Minutes Alarm	42
Cleaning & Maintenance	42 - 52
Guarantee & After Sales Service	53

Dear Customer,

Thank you for purchasing the De'Longhi PRO 965T G.. / DTRM 905.. / DTG 917GT.. double oven gas cooker.

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

Please retain this booklet for future reference.

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

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

DECLARATION OF CE CONFORMITY

- This appliance has been designed to be used only for cooking. Any other use (such as heating a room) is improper and dangerous.
- This appliance has been designed, constructed, and marketed in compliance with:
 - Safety requirements of the "Gas" Regulation (EU) 2016/426;
 - Safety requirements of the "Low voltage" Directive 2014/35/EU;
 - Safety requirements of the "EMC" Directive 2014/30/EU;
 - Requirements of EU Directive 93/68/EEC;
 - Requirements of EU Directive 2011/65/EU.



IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2012/19/EC.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.



IMPORTANT SAFETY PRECAUTIONS AND RECOMMENDATIONS

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

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

Read the instructions carefully before installing and using the appliance.

- This appliance has been designed and manufactured in compliance with the applicable standards for the household cooking products and it fulfills all the safety requirements shown in this manual, including those for surface temperatures. Some people with sensitive skin may have a more pronounced temperature perception with some components although these parts are within the limits allowed by the norms. The complete safety of the appliance also depends on the correct use, we therefore recommend to always pay a extreme attention while using the product, especially in the presence of children.
- After having unpacked the appliance, check to ensure that it is not damaged and that the oven door closes correctly. In case of doubt, do not use it and consult your supplier or a professionally qualified technician.
- Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.
- Some appliances are supplied with a protective film on steel and aluminium parts. **This film must be removed before using the appliance.**
- **IMPORTANT:** The use of suitable protective clothing/gloves is recommended when handling or cleaning this appliance.
- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use. The

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

- CAUTION: this appliance must only be installed in a permanently ventilated room in compliance with the applicable regulations.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- WARNING: Ensure that the appliance is switched off before replacing the oven lamp to avoid the possibility of electric shock.
- Do not use a steam cleaner because the moisture can get into the appliance therefore making it unsafe.
- Do not touch the appliance with wet or damp hands (or feet).
- Do not use the appliance whilst in bare feet.
- If you should decide not to use this appliance any longer (or decide to substitute another model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with unused appliances.
- The various components of the appliance are recyclable. Dispose of them in accordance with the regulations in force in your country. If the appliance is to be scrapped, remove the power cord.
- After use, ensure that the knobs are in the off position.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.

- **WARNING:** During use the appliance and its accessible parts become hot; they remain hot for some time after use.
 - Care should be taken to avoid touching heating elements (on the hob and inside the oven).
 - The door is hot, use the handle.
 - To avoid burns and scalds, young children should be kept away.
- Make sure that electrical cables connecting other appliances in the proximity of the cooker cannot come into contact with the hob or become entrapped in the oven door.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- **WARNING:** When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.
- **FIRST USE OF THE OVEN** - it is advised to follow these instructions:
 - Furnish the interior of the oven as described in the chapter “CLEANING AND MAINTENANCE”.
 - Switch on the empty oven on max to eliminate grease from the heating elements.
 - Disconnect the appliance from the electrical power supply, let the oven cool down and clean the interior of the oven with a cloth soaked in water and neutral detergent; then dry carefully.
- **CAUTION:** Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

- Do not line the oven walls or base with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.
- Do not cover the hob with aluminium foils.
- FIRE RISK! Do not store flammable material in the oven or in the storage compartment.
- Always use oven gloves when removing the shelves and food trays from the oven whilst hot.
- Do not hang towels, dishcloths or other items on the appliance or its handle – as this could be a fire hazard.
- Clean the oven regularly and do not allow fat or oils to build up in the oven base or tray. Remove spillages as soon as they occur.
- Do not stand on the cooker or on the open oven door.
- Always stand back from the appliance when opening the oven door to allow steam and hot air to escape before removing the food.
- SAFE FOOD HANDLING: Leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.
- WARNING: Take care NOT to lift the cooker by the door handle.
- CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- The oven accessories (e.g. oven wire rack) must be fitted correctly as indicated at page 46.
- IMPORTANT NOTE: The oven shelves (for some products one shelf only is provided) have not been designed to place the food directly on the shelf itself. When cooking, always place the food in special containers or use specific materials suitable for the food contact.
- If the power supply cable is damaged, it must be replaced only by an authorized service agent in order to avoid a hazard.
- If the appliance is not fitted with a supply cord and a plug, or with other means for disconnection from the supply mains having a

contact separation in all poles that provide full disconnection under overvoltage category III conditions, means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

- **WARNING:** The appliance and its accessible parts become hot during use.
Care should be taken to avoid touching heating elements.
Children less than 8 years of age shall be kept away unless continuously supervised.
- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

ENERGY LABELLING/ECODESIGN

- Commission delegated regulation (EU) No 65/2014 (supplementing Directive 2010/30/EU of the European Parliament and of the Council).
- Commission regulation (EU) No 66/2014 (implementing Directive 2009/125/EC of the European Parliament and of the Council).

Reference to the measurement and calculation methods used to establish compliance with the above requirements:

- Standard EN 15181 (gas ovens).
- Standard EN30-2-1 (hobs: gas fired burners).

USE OF THE APPLIANCE, ENERGY SAVING TIPS

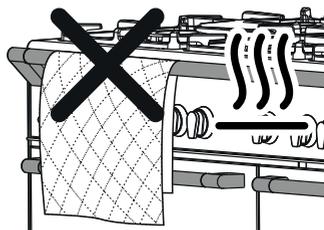
OVEN

- Check the oven door always closes properly and the door gasket is clean and in order. During use, open the oven door only when strictly necessary to avoid heat losses (for some functions it may be necessary to use the oven with the door half-closed, check the oven operating instructions).
- Turn off the oven 5-10 minutes before the end of the theoretical cooking time to recuperate the stored heat.
- We recommend using oven proof dishes and adjusting the oven temperature during cooking if necessary.

HOB

GAS FIRED BURNERS

- It is important that the diameter of the pot be suitable to the potentiality of the burner so as not to compromise the high output of the burners and therefore energy waste. A small pot on a large burner does not give you a boiling point in a shorten amount of time since the capacity of heat absorption of a liquid mass depends on the volume and the surface of the pot.
- Avoid keeping a burner on without something on it (without pot).



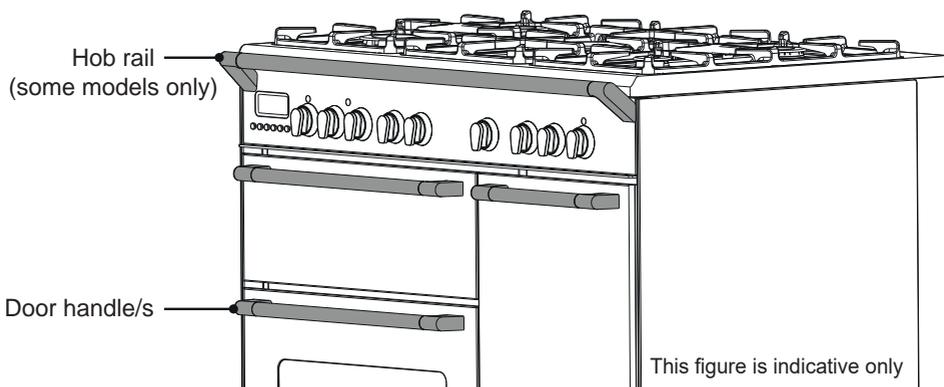
WARNING – VERY IMPORTANT!

FIRE/OVERHEATING HAZARD:

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

TO AVOID DAMAGE TO THE APPLIANCE:

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



Advice for the installer

1 INSTALLATION

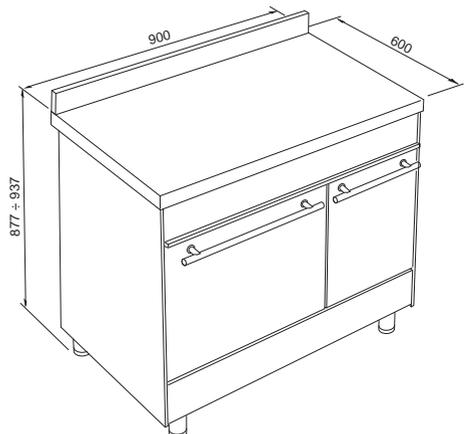
IMPORTANT

- The appliance is designed and approved for domestic use only and should not be installed in a commercial, semi commercial or communal environment, in Motorhomes, Caravans (except Static/Park Homes), or any boat or vessel used on the sea, estuary, lakes or inland waterways.
Your product will not be guaranteed if installed in any of the above environments and could affect any third party or public liability insurances you may have.
The appliance may be installed in a kitchen, kitchen/diner or a bed sitting room, but not in a room or space containing a bath or a shower without first consulting current regulations.
The appliance must not be installed in a bed-sitting room of less than 20 m³.
- Cooker installation must only be carried out by a **SUITABLY QUALIFIED AND REGISTERED TECHNICIAN** and in compliance with local safety standards.
Failure to observe this rule will invalidate the warranty.
- The appliance must be installed in compliance with regulations in force in your country and in observation of the manufacturer's instructions.
- Always disconnect the appliance from the power supply before carrying out any maintenance operations or repairs.
- Take care NOT to lift the oven by the door handle/s.
- Some appliances are supplied with a protective film on steel and aluminium parts.
This film must be removed before using the cooker.
- **Important: The use of suitable protective clothing/gloves is recommended when handling or installing this appliance.**
- **The walls of the units must not be higher than work top and must be capable of resisting temperatures of 70 °C above room temperature.**
- **We would point out that the adhesive which bonds the plastic laminate to the furniture must withstand temperatures not less than 150 °C to avoid delamination.**
- **Do not install the appliance near inflammable materials (e.g. curtains).**

WARNING

When correctly installed, your product meets all safety requirements laid down for this type of product category.

However special care should be taken around the rear or the underneath of the appliance as these areas are not designed to be touched and may contain sharp or rough edges, that may cause injury.



This cooker has class “2/1” overheating protection so that it can be installed next to a cabinet.

If the cooker is installed adjacent to furniture which is higher than the gas hob cooktop, a gap of at least 200 mm must be left between the side of the cooker and the furniture.

The walls and kitchen furniture surrounding the appliance must be made of non-flammable material. The veneered synthetic material and the glue used must be resistant to a temperature of 150 °C in order to avoid ungluing or deformations. It is recommended that a 10 mm gap to each side is made if the adjacent kitchen furniture is made of a plastic laminate wrap.

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

It is essential that the cooker is positioned as stated below.

We do not recommend the cooker is located on a plinth. If this is unavoidable, it will be necessary to provide safety measures to prevent the appliance falling off.

The cooker must be installed by a suitably qualified technician and in compliance with local safety standards.

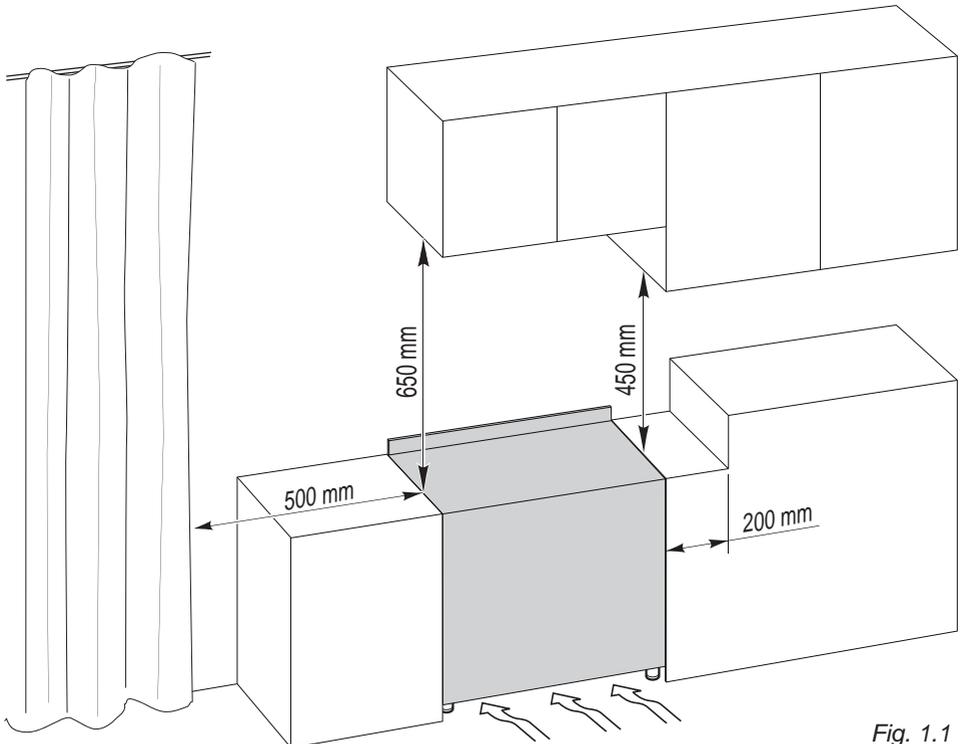


Fig. 1.1

FITTING THE ADJUSTABLE FEET

The adjustable feet must be fitted to the base of the cooker before use (fig. 1.2).

Rest the rear of the cooker on a piece of the polystyrene packaging exposing the base for the fitting of the feet. Fit the 4 legs by screwing them tight into the support base as shown in figure 1.3.

LEVELLING THE COOKER

The cooker may be levelled by screwing the lower ends of the feet IN or OUT (fig. 1.4).

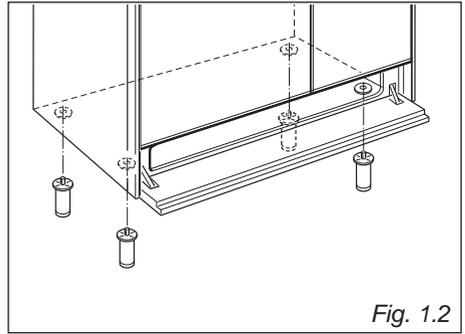


Fig. 1.2

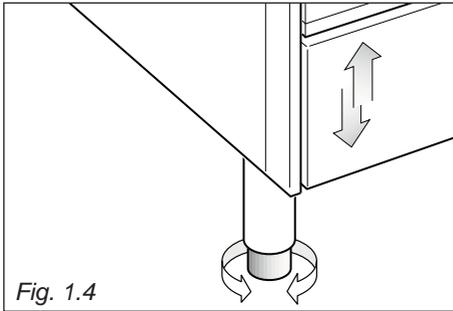


Fig. 1.4

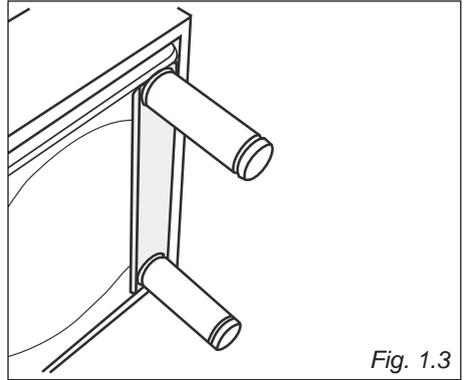


Fig. 1.3

BACKGUARD

Before installing the cooker, assemble the backguard "C" (fig. 1.5).

- The backguard "C" can be found packed at the rear of the cooker.
- Before assembling remove any protective film/ adhesive tape.
- Remove the two spacers "A" and the screw "B" from the rear of the cooktop.
- Assemble the backguard as shown in figure 1.5 and fix it by screwing the central screw "B" and the spacers "A".

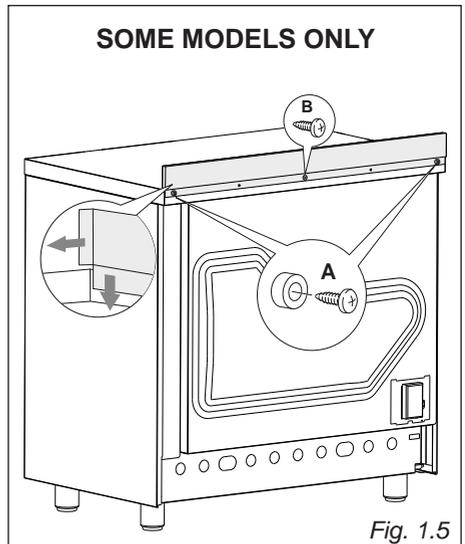


Fig. 1.5

MOVING THE COOKER

WARNING: When raising cooker to upright position always ensure two people carry out this manoeuvre to prevent damage to the adjustable feet (fig. 1.6).

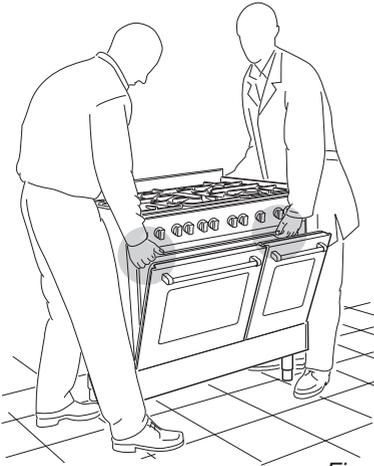


Fig. 1.6

WARNING

Be careful: do not lift the cooker by the door handle when raising to the upright position (fig. 1.7).

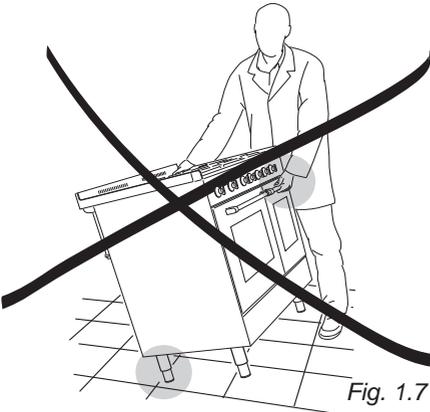


Fig. 1.7

WARNING

When moving cooker to its final position **DO NOT DRAG** (fig.1.8).

Lift feet clear of floor (fig. 1.6).



Fig. 1.8

IMPORTANT (only for some models):
When handling the oven, take care not to damage the door sensor lever "L" (fig. 1.9) (near the top left corner of the oven seal in the left oven, and near the top right corner of the oven seal in the right oven).

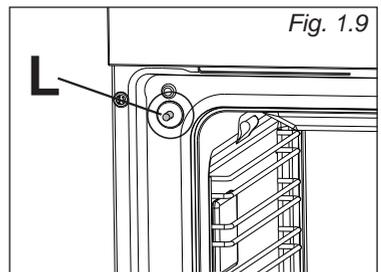


Fig. 1.9

PROVISION FOR VENTILATION

- The appliance should be installed into a room or space with an air supply in accordance with the current version of BS 5440-2: 2000.
- For rooms with a volume of less than 5m³ - permanent ventilation of 100 cm² free area must be provided.
- For rooms with a volume of between 5 m³ and 10 m³ a permanent ventilation of 50 cm² free area will be required unless the room has a door which opens directly to the outside air in which case no permanent ventilation is required.
- For rooms with a volume greater than 10 m³ - no permanent ventilation is required.

Note: Regardless of room size, all rooms containing the appliance must have direct access to the outside air via an openable window or equivalent.

- Where there are other fuel burning appliances in the same room, the current version of BS 5440-2: 2000 should be consulted to determine the correct amount of free area ventilation requirements.
- The above requirements allow also for use of a gas oven and grill but if there are other gas burning appliances in the same room, consult a qualified engineer.

2 GAS INSTALLATION

IMPORTANT NOTE

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

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

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

INSTALLATION & SERVICE REGULATIONS (UNITED KINGDOM)

It is a legal requirement that all gas appliances are Installed & Serviced by a competent person in accordance with the current editions of the following Standards & Regulations or those regulations appropriate to the geographical region in which they are to be installed:

- Gas Safety (Installation & Use) Regulations
- Building Regulations
- British/European Standards
- Regulations for Electrical Installation

Installation and service of any gas product must be made by a suitably qualified and registered person competent on the type of product being installed or serviced and holding a valid certificate of competence for the work being carried out. Currently the proof of competence is the Accredited Certification Scheme (ACS) or N/SVQ that has been aligned to the ACS.

It is also a requirement that all businesses or self employed installers are members of a class of person approved by the Health and Safety Executive.

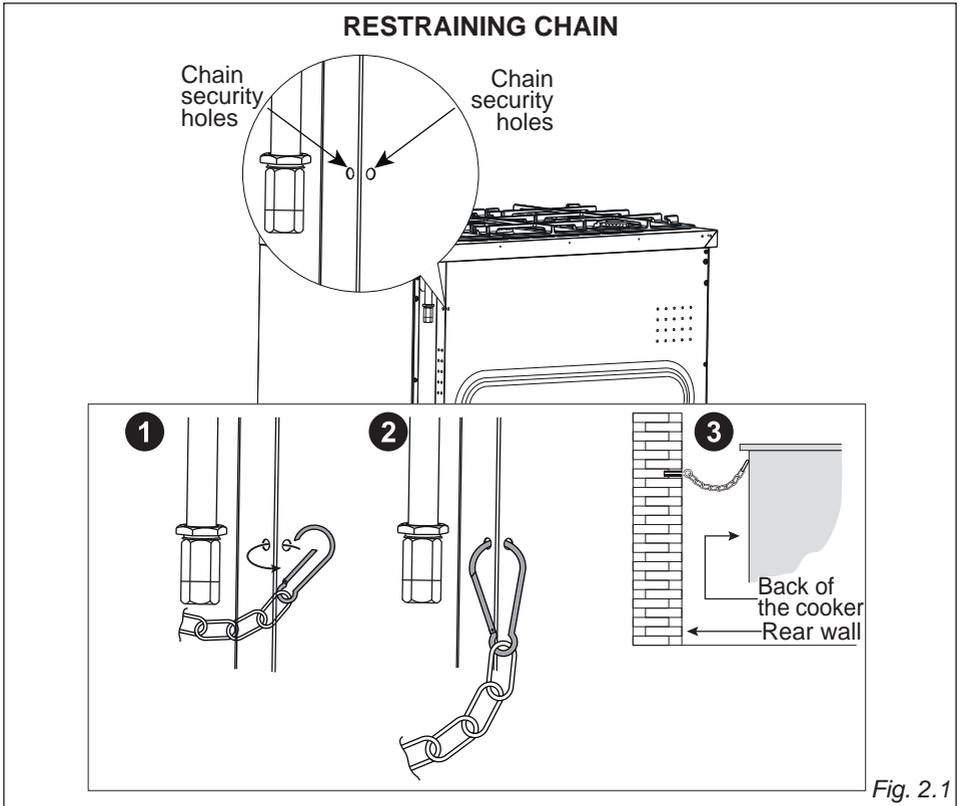
Failure to install the appliance correctly could invalidate any manufacturer's warranty and lead to prosecution under the above quoted regulations.

GAS CONNECTION



Cat: II 2H 3+

It is a requirement that a restraining chain (not supplied with the appliance) is also used to prevent stress being applied to the gas hose or pipework. The chain should be attached securely to the product and on the wall (fig. 2.1).



Installation to Natural Gas

Installation to Natural Gas must conform to the Code of Practice, etc.
 The supply pressure for Natural Gas is 20 mbar.
 The installation must conform to the relevant British/European Standards.

Installation to LP Gas

When operating on Butane gas a supply pressure of 28-30 mbar is required.
 When using Propane gas a supply pressure of 37 mbar is required.
 The installation must conform to the relevant British/European Standards.

Warning: Only a suitably qualified and registered installer, also with technical knowledge of electricity should install the appliance.

He should observe the Regulations and Codes of Practice governing such installation of gas appliances.

Note: It is recommended that the gas connection to the appliance is installed with a flexible hose connecting tube made to BS669 or EN 14800.

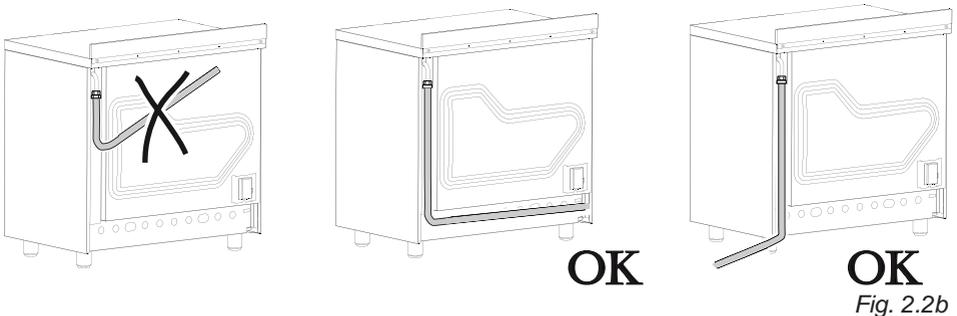
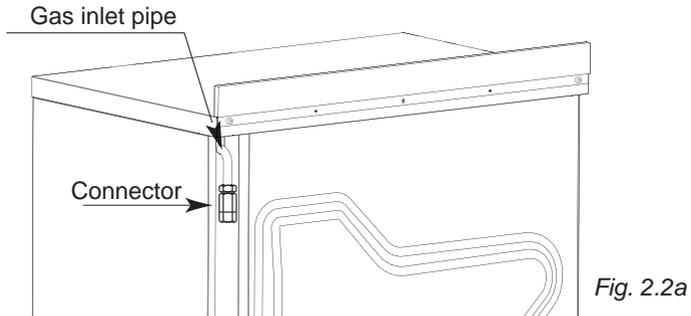
Notes:

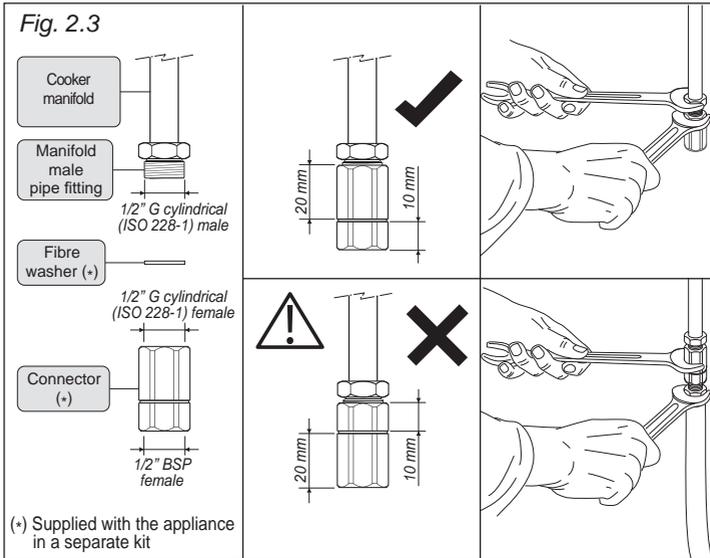
- Flexible hoses can be used where the sited ambient temperature of the hose does not exceed 70 °C. These hoses must be manufactured in accordance with BS669 part 1 or EN 14800 and be of the correct construction for the type of gas being used.
- Gas hoses designed for natural gas **MUST NOT** be used for supplying LPG gas (LPG gas hoses can be identified by a either a red band or stripe on the rubber outer coating of the hose). The hose should not be crushed or trapped or be in contact with sharp or abrasive edges.

IMPORTANT! It is the responsibility of the gas installer to ensure that the product is fully tested and commissioned in accordance with current regulations to ensure there are no gas escapes.

Gas connection (figs. 2.2a, 2.2b, 2.3, 2.4)

- The gas supply must use the gas inlet pipe which is located at the left hand side at the rear of the appliance.
- **IMPORTANT NOTE:** Before connecting the appliance to the gas mains fit the female connector (supplied with the appliance in a separate kit) to the inlet pipe using the fibre washer supplied.
- **IMPORTANT:** Check the correct positioning of the connector as per pictures and always operate using two suitable spanners.
- The pipe does not cross the rear panel of the cooker. In case of crossing the back panel, ensure the pipe is positioned close to the bottom part of the appliance.
- The hose should not be crushed or trapped or be in contact with sharp or abrasive edges. It should also not be subjected to corrosion by acidic cleansing agents.
- The hose should also be connected in such way that it does not touch the floor and must hang in a natural loop between the appliance and the bayonet fitting.
- To avoid damage to the appliance gas rail inlet pipe the fittings should be tightened using two suitable spanners.





IMPORTANT PRESCRIPTIONS FOR GAS CONNECTION

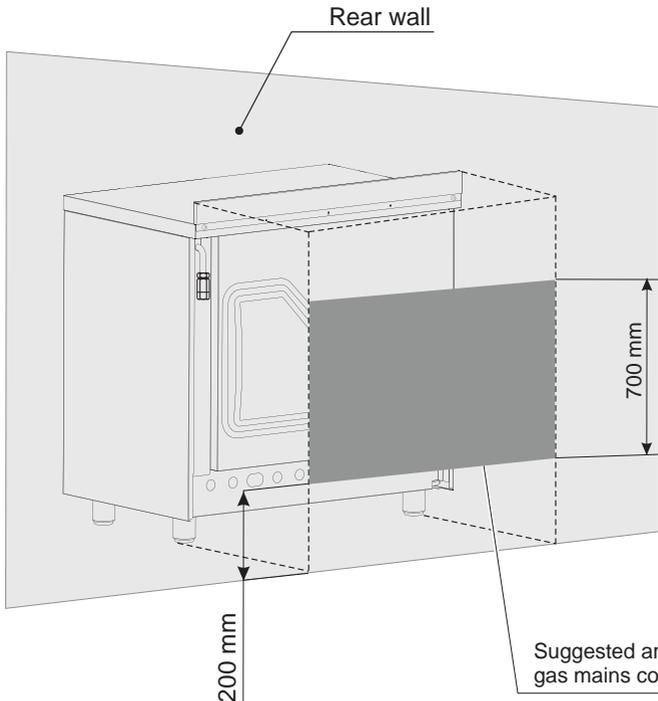


Fig. 2.4

Conversion to Natural Gas or to LPG

REPLACEMENT OF THE INJECTORS OF THE BURNERS

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

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

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

REPLACEMENT OF THE INJECTORS OF THE COOKTOP BURNERS

To replace the injectors proceed as follows:

- Remove pan supports and burners from the cooktop.
- Using a wrench, substitute the nozzle injectors "J" (figs. 2.5, 2.6a, 2.6b) with those most suitable for the kind of gas for which it is to be used.

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

ADJUSTING OF THE MINIMUM OF THE TOP BURNERS

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

The procedure for adjusting the minimum gas rate setting is described below.

- Light the burner.
- Set the gas valve to the "minimum rate" position.
- Remove the knob.
- Using a screwdriver turn the screw "A" until adjustment is correct (fig. 2.7).
- **Dual burner:** For the dual burner set the minimum (as indicated above) for both the gas valves (one for the inner and one for the outer ring). The operations must be carried out one gas valve at a time.

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

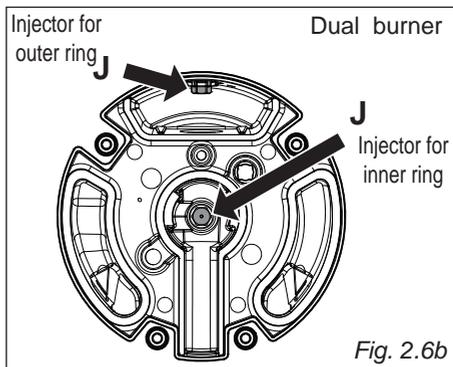
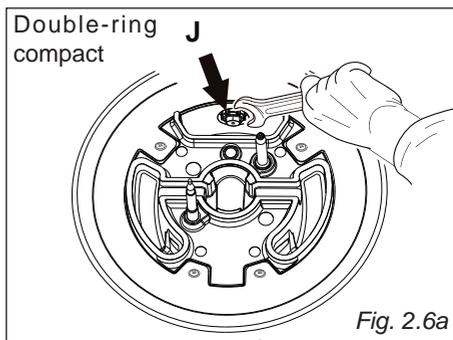
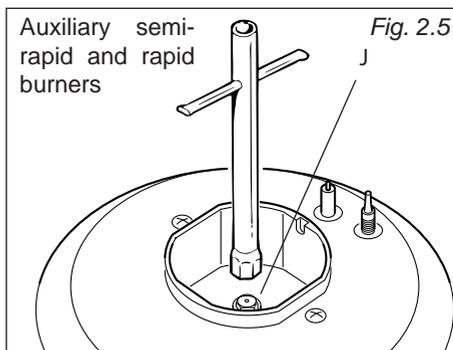
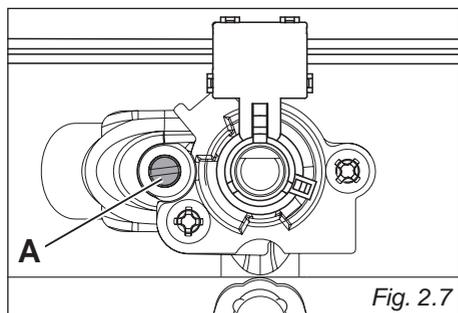


TABLE FOR THE CHOICE OF THE INJECTORS



Cat: II 2H3+

BURNERS	Nominal power [kW]	Reduced power [kW]	LPG G30 28-30 mbar G31 37 mbar	Natural Gas G20 20 mbar
			Ø injector [1/100 mm]	Ø injector [1/100 mm]
Auxiliary (A)	1,00	0,40	50	72 (X)
Semi-rapid (SR)	1,75	0,45	65	97 (Z)
Rapid (R)	3,00	0,75	85	128 (H3)
Double-ring compact (DCC)	4,00	1,50	100	150 (H3)
Dual (D)	inner crown	0,80	44	68 (H1)
	outer crown	4,20 (3,80 at G30/G31)	98	155 (H3)
Left Oven	2,20	0,80	70	106
Left Grill	1,80	-	68	98
Right Oven	1,85	0,70	68	98

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

BURNERS	Air necessary for combustion [m ³ /h]	
Auxiliary (A)	2,00	
Semi-rapid (SR)	3,50	
Rapid (R)	6,00	
Double-ring compact (DCC)	8,00	
Dual (D)	inner crown	1,60
	outer crown	8,40 (7,60 at G30/G31)
	inner & outer crown	10,00 (9,20 at G30/G31)
Left Oven	4,40	
Left Grill	3,60	
Right Oven	3,70	

LUBRICATION OF THE GAS TAPS

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

IMPORTANT

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

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

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

Some models are provided with a set of injectors for the various types of gas.

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

Select the injectors to be replaced according to the "Table for the choice of the injectors" (for the gas category check the data label attached on the appliance).

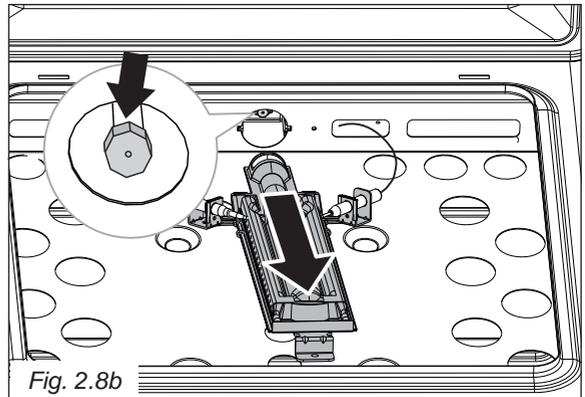
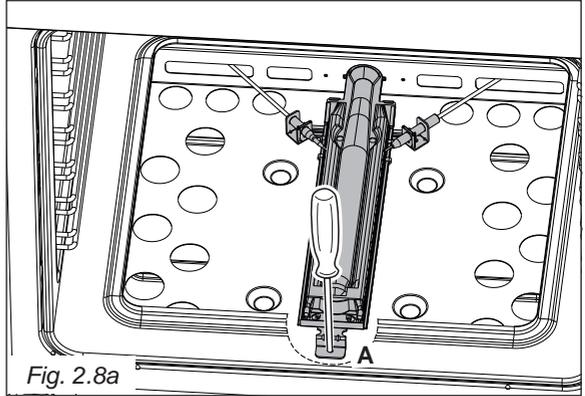
The nozzle diameters, expressed in hundredths of a millimetre, are marked on the body of each injector.

OVEN BURNER (left oven)

- Lift and remove the lower panel inside the oven.
- Unscrew and remove the burner securing screw "A" (fig. 2.8a).
- Withdraw the burner as shown in figure 2.8b and rest it inside the oven. Take care not to damage the safety valve probe and the electric ignition electrode.
- Using a 7 mm box spanner, unscrew the injector (indicated by the arrow in fig. 2.8b) and replace it with a new one selected in accordance with the "Table for the choice of the injectors".

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

IMPORTANT: Check the correct operation of the safety valve and the electric ignition.



OVEN BURNER (right oven)

- Lift and remove the lower panel inside the oven.
- Unscrew and remove the burner securing screw "A" (fig. 2.9a).
- Withdraw the burner as shown in figure 2.9b and rest it inside the oven. Take care not to damage the safety valve probe and the electric ignition electrode.
- Using a 7 mm box spanner, unscrew the injector (indicated by the arrow in fig. 2.9b) and replace it with a new one selected in accordance with the "Table for the choice of the injectors".

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

IMPORTANT: Check the correct operation of the safety valve and the electric ignition.

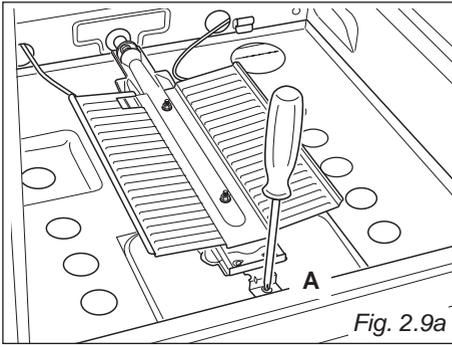


Fig. 2.9a

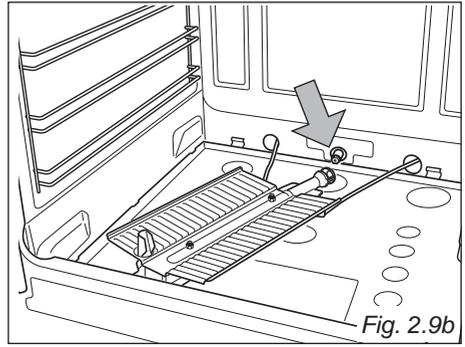


Fig. 2.9b

GRILL BURNER (left oven only)

- Unscrew and remove the burner securing screw "A" (fig. 2.10a).
- Withdraw the burner as shown in figure 2.10b. Take care not to damage the safety valve probe and the electric ignition electrode.
- Using a 7 mm box spanner, unscrew the injector (indicated by the arrow in fig. 2.10b) and replace it with a new one selected in accordance with the "Table for the choice of the injectors".

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

IMPORTANT: Check the correct operation of the safety valve and the electric ignition.

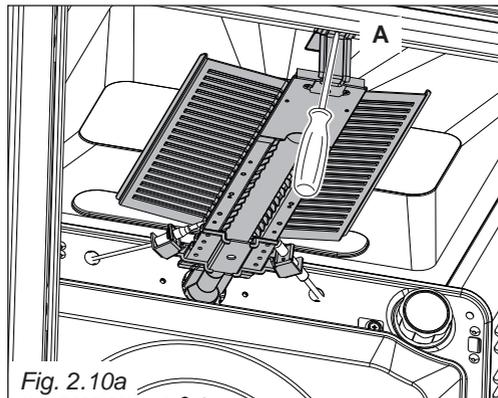


Fig. 2.10a

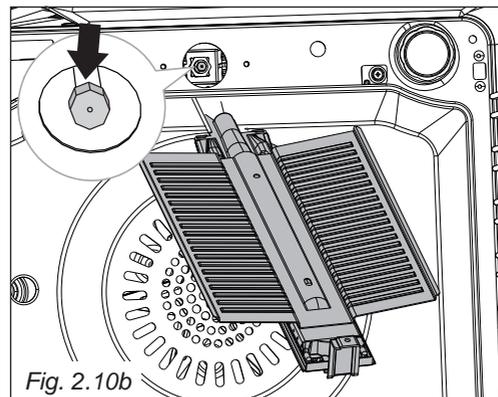


Fig. 2.10b

ADJUSTMENT OF THE OVEN BURNER MINIMUM (left oven)

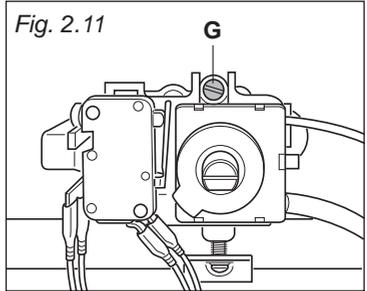
This needs to be done only for the oven burner (the grill is a fixed capacity) by acting on the thermostat. Considering that in the minimum position the flame must have a length of about 4 mm and must remain lit even with a brusque passage from the maximum position to that of minimum.

The flame adjustment is done in the following way:

- turn on the burner by setting the thermostat knob on position “10” or “270” or **Max** (maximum);
- remove the knob and unscrew the by-pass screw “G” (fig. 2.11) about three times by passing a small flat screwdriver through the panel opening;
- re-mount the knob and let the oven heat up for about 15 minutes, then bring the knob to position “1” or “130” (minimum) to operate the thermostat by-pass;
- after having removed the knob again and being very careful not to turn the tap rod, slowly screw the by-pass screws “G” (fig. 2.11) until you obtain a flame of 3-4 mm in height.
- Switch off the burner and re-mount the knob.

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

Fig. 2.11



ADJUSTMENT OF THE OVEN BURNER MINIMUM (right oven)

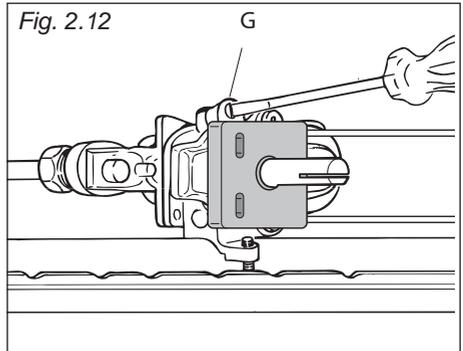
In the minimum position the flame must have a length of about 4 mm and must remain lit even with a brusque passage from the maximum position to that of minimum.

The flame adjustment is done in the following way:

- Light the oven taking the knob to maximum position (**Max**).
- Remove the knob and by a thin screwdriver (3 mm section - 100 mm long) unscrew of about a half turn the screw by-pass “G”, passing through the front panel hole (fig. 2.12)
- Fit the knob and let the oven heat for 10 minutes, then take the knob to minimum position (**130**) allowing the thermostat to work under by-pass.
- After further removal of the knob, stop slowly the screw by-pass “G” (being careful not to turn the knob rod) until the flame reaches 3-4 mm high.

Normally for LPG, tighten up the regulation screw.

Fig. 2.12



2

ELECTRICAL SECTION

IMPORTANT: The appliance must be installed in accordance with the manufacturer's instructions. Incorrect installation, for which the manufacturer accepts no responsibility, may cause damage to persons, animals and property.

The connection of the appliance to earth is mandatory. The manufacturer declines all responsibility for any inconvenience resulting from the inobservance of this condition.

Before carrying out any work on the electrical parts of the appliance, the appliance must be disconnected and locked off from the mains.

FOR YOUR SAFETY PLEASE READ THE FOLLOWING INFORMATION:

This appliance must be installed by a qualified technician according to the current local regulations and in compliance with the manufacturer instructions.

This appliance is supplied with a moulded 13 amp three pin mains plug with a 3 amp fuse fitted. Should the fuse require replacement, it must be replaced with a fuse rated at 3 amp and approved by ASTA or BSI to BS 1362.

The plug contains a removable fuse cover that must be refitted when the fuse is replaced. In the event of the fuse cover being lost or damaged, the plug must not be used until a replacement cover has been obtained. Replacement fuse covers can be purchased from your nearest electrical dealer and must be the same colour as the original.

IF THE MOULDED MAINS PLUG IS UNSUITABLE FOR THE SOCKET OUTLET IN YOUR HOME OR IS REMOVED FOR ANY OTHER REASON, THEN THE FUSE SHOULD BE REMOVED AND THE CUT OFF PLUG DISPOSED OF SAFELY TO PREVENT THE HAZARD OF ELECTRIC SHOCK.

THERE IS A DANGER OF ELECTRICAL SHOCK IF THE CUT OFF PLUG IS INSERTED INTO ANY 13 AMP SOCKET OUTLET.

If a replacement plug is to be fitted, please observe the wiring code shown below.

Warning! This appliance must be earthed.

A properly earthed three pin plug (fused at 3 amps, to BS 1362 ASTA approved) must be used. As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

- The wire which is coloured GREEN & YELLOW must be connected to the terminal in the plug which is marked with letter "E" or by the Earth symbol \perp or coloured GREEN & YELLOW.
- The wire which is coloured BLUE must be connected to the terminal which is marked with the letter "N" or coloured BLACK.
- The wire which is coloured BROWN must be connected to the terminal which is marked with the letter "L" or coloured RED.

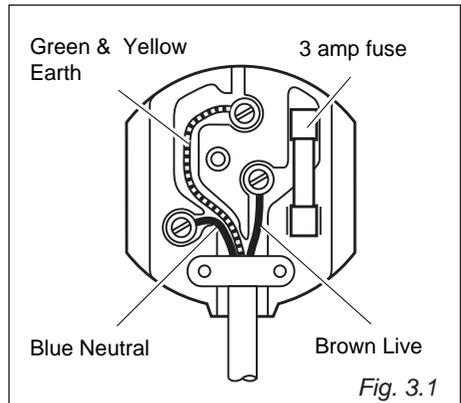


Fig. 3.1

CONNECTION OF THE POWER SUPPLY CABLE

WARNING: If the power supply cable is damaged, it must be replaced only by an authorised service agent in order to avoid a hazard.

- Unhook the terminal board cover by inserting a screwdriver into the two hooks "A" (fig. 3.2).
- Unscrew the screw "D" and open completely the cable clamp "E" (fig. 3.3).
- Connect the phase, neutral and earth wires to terminal board "G" according to the diagram in fig. 3.4.
- Strain the feeder cable and block it with cable clamp "E" (by screwing screw "D").
- Close the terminal block cover (check the two hooks "A" are correctly hooked).

IMPORTANT: To connect the power supply cable DO NOT unscrew the screws fixing the cover plate behind the terminal block.

The operations must be executed by a qualified technician.

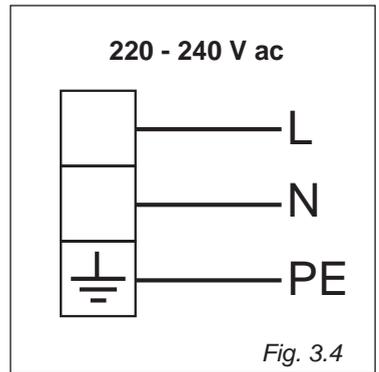
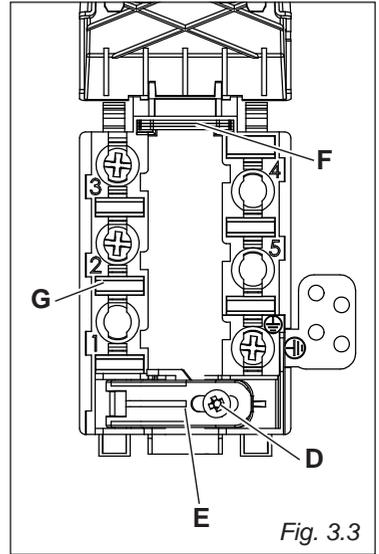
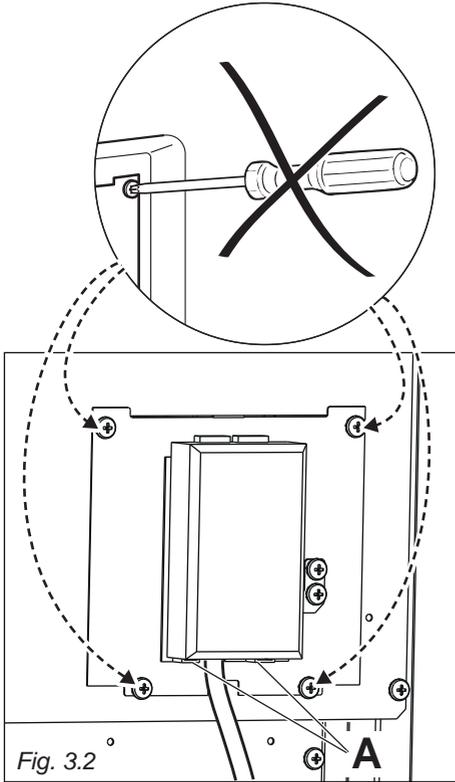
POWER SUPPLY

220-240 50/60 Hz 95 W

FEEDER CABLE SPECIFICATIONS

Type "H05RR-F"

220-240 V ac 3 x 0,75 mm²



Advice for the users

1 COOKING HOB

Fig. 1.1

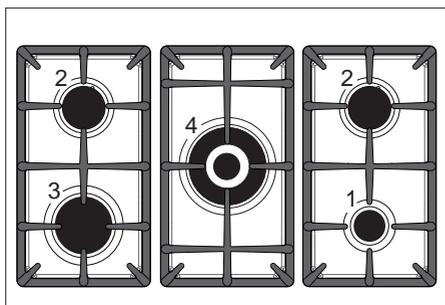


Fig. 1.2

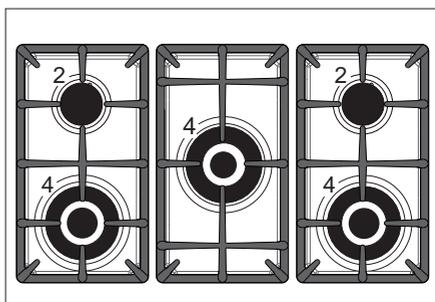


Fig. 1.3

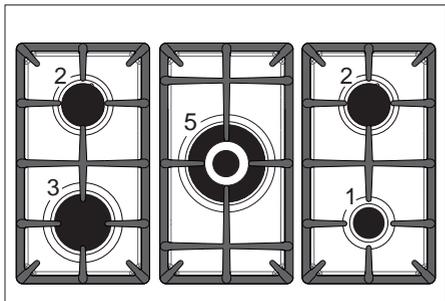


Fig. 1.4

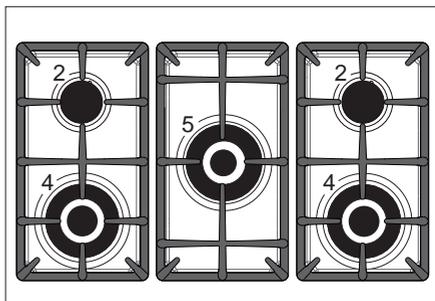
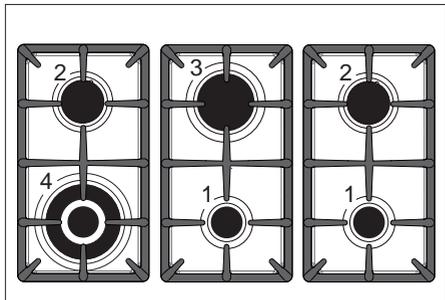


Fig. 1.5



GAS BURNERS

1. Auxiliary burner (A)	1,00 kW
2. Semi-rapid burner (SR)	1,75 kW
3. Rapid burner (R)	3,00 kW
4. Double-ring compact burner (DCC)	4,00 kW
5. Dual burner (D)	5,00 kW

Notes:

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

CAUTION:

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

CAUTION:

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

CAUTION:

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

2 CONTROL PANEL

Fig. 2.1

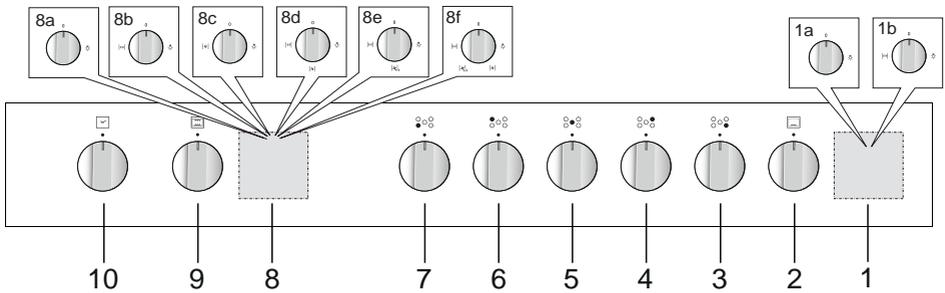


Fig. 2.2

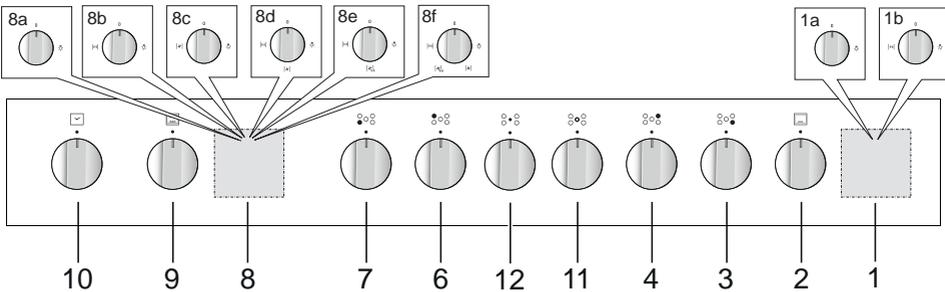
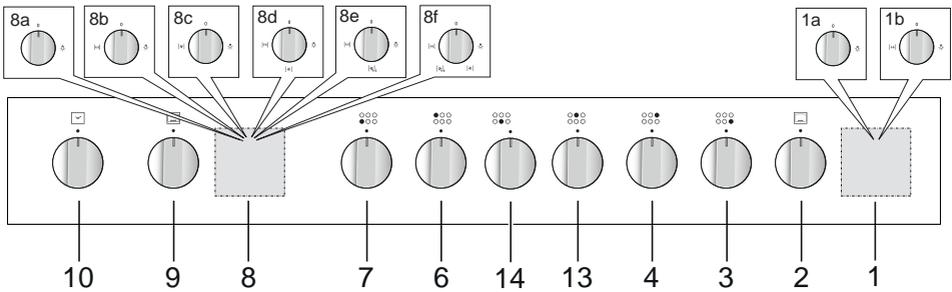


Fig. 2.3



NOTE:

The knob and symbols may vary.

The symbols may be printed on the knob itself or on the control panel.

CONTROLS DESCRIPTION

1. Depending on the model (right oven):
 - a. Oven light control knob
 - b. Oven light / rotisserie control knob
2. Right oven control knob
3. Front right burner control knob
4. Rear right burner control knob
5. Central burner control knob
6. Rear left burner control knob
7. Front left burner control knob
8. Depending on the models (left oven):
 - a. Oven light control knob
 - b. Oven light / rotisserie control knob
 - c. Oven light / fan motor control knob
 - d. Oven light / fan motor / rotisserie control knob
 - e. Oven light / fan motor and rotisserie / rotisserie control knob
 - f. Oven light / fan motor / fan motor and rotisserie / rotisserie control knob
9. Left main oven control knob
10. 60' or 120' alarm control knob
11. Dual burner control knob (outer ring only)
12. Dual burner control knob (inner ring only)
13. Rear central burner control knob
14. Front central burner control knob

(*) IMPORTANT: The Dual burner is controlled by two separate knobs; one knob for the inner ring only and one knob for the outer ring only. The inner and outer ring can be used together or separately. After using the dual burner check both the control knobs are in the closed "●" (off) position.

Please note: This appliance incorporates a safety cooling fan which you will hear operating whenever the oven or grill is being used.

The cooling fan may even run on after the appliance has been switched off.

The duration of this time is dependent on several factors, including previous cooking temperature, duration and ambient temperature. Times in excess of 30 minutes are not uncommon.

3

USE OF THE HOB BURNERS

GAS BURNERS

Gas flow to the burners is adjusted by turning the knobs (illustrated in fig. 3.1) which control the safety valves. Turning the knob, so that the indicator line points to the symbols printed on the panel, achieves the following functions:

- symbol  closed valve
- symbol  maximum aperture or flow
- symbol  minimum aperture or flow

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

Caution!

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

N.B. When the cooker is not being used, set the gas knobs to their closed positions.

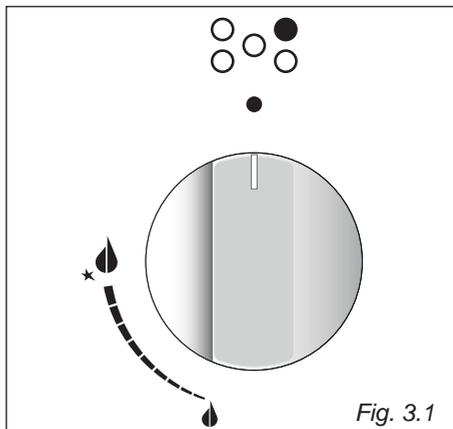


Fig. 3.1

NOTE:

The knob and symbols may vary.

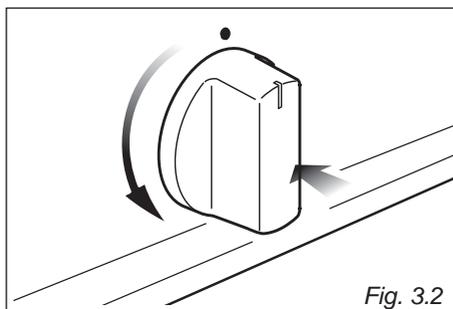


Fig. 3.2

Caution!

Do not cover the hob with aluminium foils.

LIGHTING THE BURNERS

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

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

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

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

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

DUAL BURNER

The Dual Burner is a very flexible burner which allows different regulations and optimal cooking. It is composed by one inner and one outer crown: **the inner and outer crown can be used together or separately.**

The Dual burner is **controlled by two separate knobs:**

- one knob for the inner crown only (“●” symbol identifying the control knob);
- one knob for the outer crown only (“○” symbol identifying the control knob).

The Dual burner can be used:

- as a small burner (flame produced only by the inner crown);
- as an Ultra-rapid burner (flame produced only by the outer crown);
- as a high-power burner (all flames produced simultaneously by inner and outer crown).



IMPORTANT: After using the dual burner check both the control knobs are in the closed “●” position.

DEEP FAT FRYING

For safety purposes when deep fat frying, do not fill the pan more than one third full of oil. DO NOT cover the pan with a lid and DO NOT leave the pan unattended.

In the unfortunate event of a fire, leave the pan where it is and turn off the control knobs.

Place a damp cloth or lid over the pan to smother the flames. Leave the pan to cool for at least 30 minutes before moving the pan.

DO NOT USE WATER ON THE FIRE.

CHOICE OF THE BURNER

On the control panel, near every knob there is a diagram that indicates which burner is controlled by that knob. The suitable burner must be chosen according to the diameter and the capacity used.

The burners and pans must be used in accordance with the following instructions:

DIAMETERS OF PANS WHICH MAY BE USED ON THE BURNERS

BURNERS		MINIMUM	MAXIMUM
Auxiliary (with 'closed' prongs of pan support)		6 cm	14 cm
Auxiliary (with 'open' prongs of pan support)		12 (*) cm	14 cm
Semi-rapid		16 cm	24 cm
Rapid		24 cm	26 cm
Double-ring compact		26 cm	28 cm
Dual (inner crown only)		12 (*) cm	14 cm
Dual (outer crown only)		24 cm	26 cm
Dual (inner + outer crown)		26 cm	28 cm
Wok (**)		-	Max 36 cm

do not use pans with concave or convex bases

(*) with grill for small cookware: minimum diameter 6 cm

(**) only for models with Double-ring compact or Dual burner and with wok pan adapter supplied

It is important that the diameter of the pot be suitable to the potentiality of the burner so as not to compromise the high output of the burners and therefore energy waste.

A small pot on a large burner does not give you a boiling point in a shorter amount of time since the capacity of heat absorption of a liquid mass depends on the volume and the surface of the pot. Too large a pot can cause damage to the burner and surrounding hob area.

CAUTION: Make sure the pans are central to the burner for maximum stability and greater efficiency.

Make sure the pans are not in contact with the control knobs, otherwise the flame could overheat the knobs and permanently damage them.

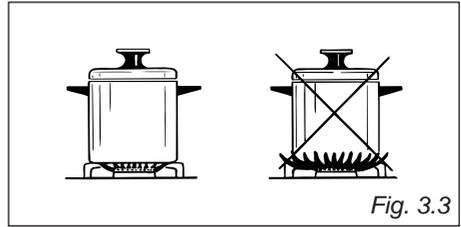


Fig. 3.3

SMALL PAN ADAPTER (Some models only) (Type A)

This adapter is to be placed on top of the (smaller) auxiliary burner when using small diameter pans, in order to prevent them from tipping over.

It can be used also on the dual burner **when using the inner ring only** with small diameter pans. **Do not use this grate when using the outer ring or the outer & inner ring of the dual burner.**

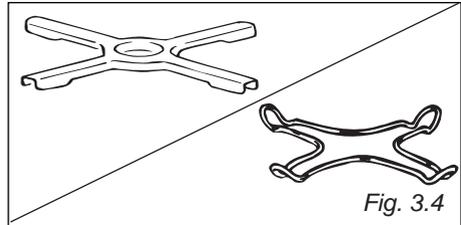


Fig. 3.4

SMALL PAN ADAPTER (Some models only) (Type B)

This adapter is to be placed:

- on top of the (smaller) auxiliary burner when using small diameter pans, in order to prevent them from tipping over;
- It can be used also on the dual burner **when using the inner ring only** with small diameter pans. **Do not use this grate when using the outer ring or the outer & inner ring of the dual burner.**

IMPORTANT: To avoid any burner malfunction, this adapter **MUST** be placed correctly (figs. 3.5, 3.6).

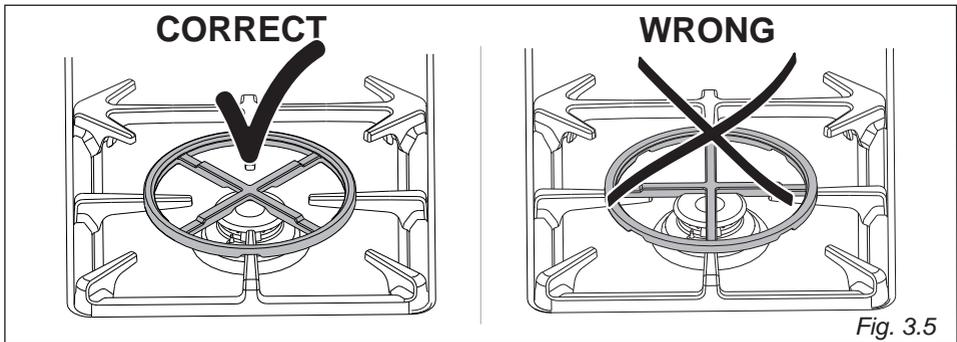


Fig. 3.5

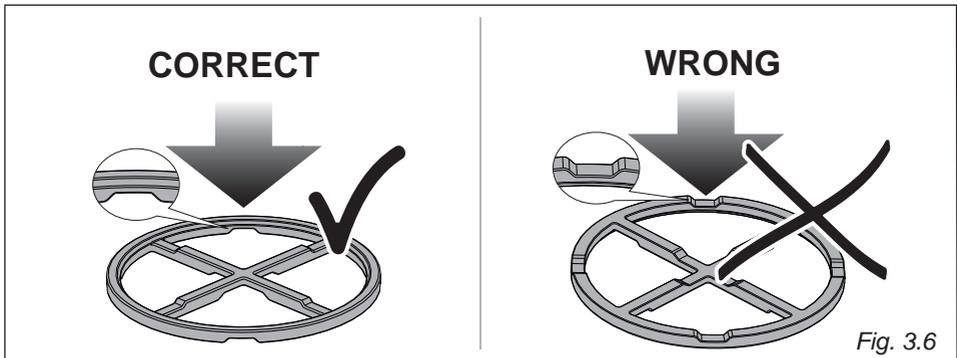


Fig. 3.6

WOK STAND (Some models only) (figs. 3.7a - 3.7b - 3.8a - 3.8b)

This special grille for woks should be placed over the pan-rest for the Double-ring compact and Dual burner. When using a WOK, the supplied wok stand **must** be placed onto the pan stand to avoid any faulty operation of the double-ring compact or dual burner (fig. 3.7a). The wok should not be placed directly onto the pan support without the use of the supplied wok stand (fig. 3.7b).

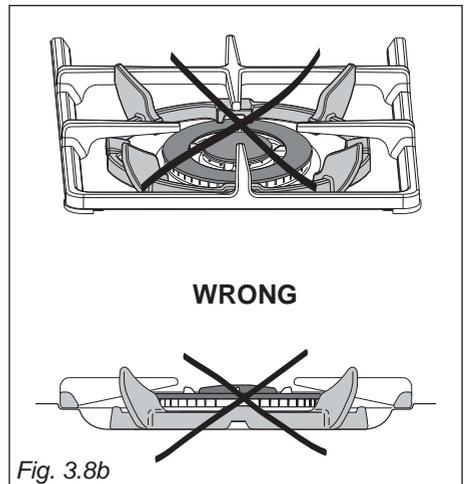
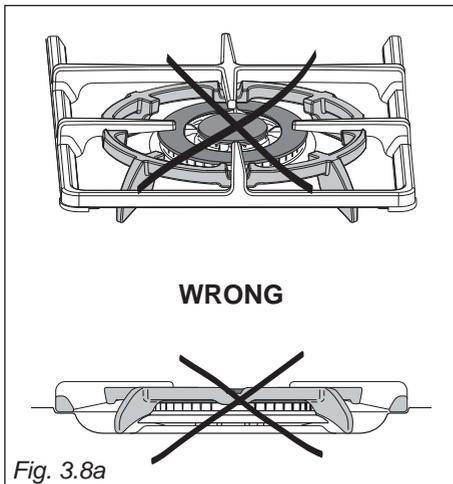
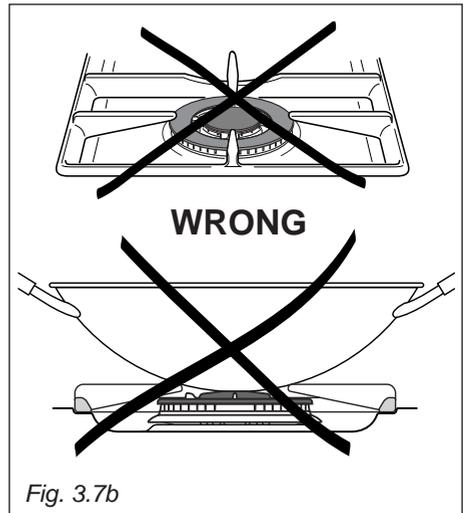
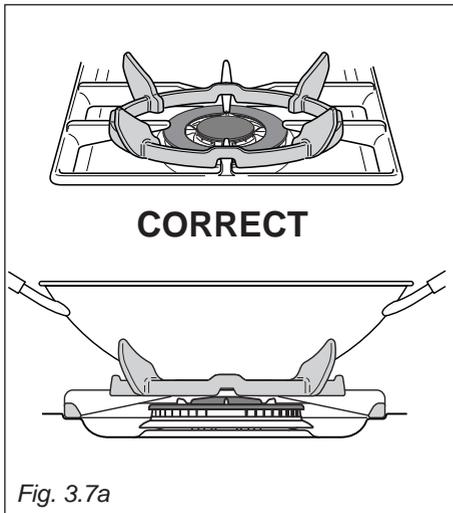
Warning:

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

IMPORTANT:

The special grille for wok pans **MUST BE PLACED ONLY** over the pan-rest for the Double-ring compact and Dual burner.

Under no circumstances should the wok stand be placed under the pan supports (figs 3.8a - 3.8b). Incorrect placement of the wok stand in this manner may impinge the flame resulting in incomplete combustion and give rise to harmful levels of Carbon Monoxide (CO).



4

LEFT MAIN GAS OVEN WITH GRILL

ATTENTION:

The oven door becomes very hot during operation and very hot steam goes out from the area below the control panel. Keep children away.

The door is hot, use the handle.

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

Do not line the oven walls or floor with aluminium foil. Do not place any trays on the base of the oven chamber.

RISK OF IRREPARABLE DAMAGE TO THE ENAMEL.

TECHNICAL FEATURES

The oven is furnished completely clean.

It is advisable however, upon first use, to turn the oven on to the maximum temperature to eliminate possible traces of grease from the oven burner.

The same operation shall be done with the gas grill.

This oven is fitted with:

- One gas oven burner, located at the bottom, providing self-ignition and safety device.
- One gas grill burner placed on the top, providing self-ignition and safety device.
- **Only for the “fan assisted” models (models having also the position  or )** - A fan motor, positioned on the back panel of the oven cavity, which can be used in combination with the oven gas burner or alone, without heating.

IMPORTANT NOTE - It is not possible to use the fan motor in combination with the gas grill: a safety device switches off the fan motor when the gas oven/grill control knob is turned on grill position.

OPERATING PRINCIPLES

Heating and cooking in the gas oven are obtained in the following ways:

- by normal convection**
The heat is produced by the oven gas burner.
- by forced convection (only for the “fan assisted” models - models having also the position  or )**
The heat produced by the oven burner is distributed throughout the oven by the fan. (In the position  also the rotisserie motor is operating).
- by radiation**
The heat is radiated by the gas grill.
- by ventilation (only for the “fan assisted” models - models having also the position  or )**
The food is defrosted by using the fan only without oven burner (this is not a cooking function).

COOLING FAN MOTOR

IMPORTANT NOTES:

- Do not use the appliance in case of power failure or if the cooling fan motor is damaged. The appliance may overheat and get damaged due to the non-operation of the cooling fan motor.
- When the cooling fan motor is operating correctly there is an air flow in the top area of the appliance.

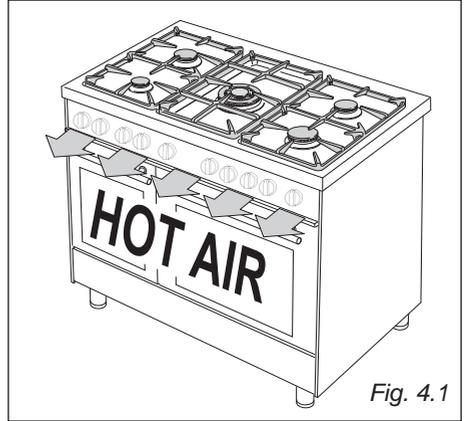


Fig. 4.1

OVEN BURNER

The gas flow to the burner is regulated by a thermostat which allow to maintain the oven temperature constant. The control of the temperature is assured by a thermostatic probe positioned inside the oven.

The probe must be always kept in its housing, in a clean condition, as an incorrect position or encrustment may cause an alteration in the control of the temperature. Moreover, the thermostat is fitted with a safety valve which automatically shuts off the gas supply when the flame goes out.

THERMOSTAT

The numbers printed on the control panel or on the knob (fig. 4.2) indicate the increasing oven temperature value (see table below).

To regulate the temperature, set the knob to the chosen number. The “FAN ASSISTED GAS OVEN” column refers to the oven burner used in combination with the fan motor (forced convection cooking: only for the “fan assisted” models - models having also the position  or ), while the “GAS OVEN” column refers to the oven burner used in the normal convection mode (without fan motor). The  symbol close to the maximum position indicates that the electric ignition is incorporated into the knob (activated by the knob itself).

THERMOSTAT GRADE TABLE (°C)		
Knob position	GAS OVEN	FAN ASSISTED GAS OVEN
130 (or 1)	130	124
145 (or 2)	145	138
170 (or 3)	170	160
190 (or 4)	190	180
215 (or 5)	215	205
230 (or 6)	230	222
250 (or 7)	250	243
270 (or 8 or Max)	270	260

NOTES: The knob and symbols may vary. The symbols may be printed on the knob itself or on the control panel.

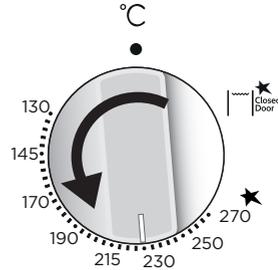


Fig. 4.2

LIGHTING OF OVEN BURNER

IMPORTANT: The oven door must be open during this operation.

To light the oven burner:

- 1 – Open the oven door to the full extent.



If this operation is not performed you should not proceed to light the oven.

- 2 – Lightly press and turn the thermostat knob anticlockwise to the maximum position ★ (fig. 4.2). Press the knob firmly until the burner lights.

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

In case of problems with the electric ignition, approach a lighted match or taper to the opening "A" (fig. 4.3) and immediately press the knob firmly.

- 3 – Wait about 10/15 seconds after the burner lighting before releasing the knob (time of priming of the valve).
- 4 – Check that the burner has lit; if not, turn the knob clockwise back to "0", "●" or "O" (OFF) and repeat the procedure from step 1.
- 5 – Close the oven door slowly and adjust the burner according to the power required.

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

To re-light the burner, first turn the oven control knob to OFF position ("0", "●" or "O"), wait for at least 1 minute and then repeat the lighting procedure.

For the correct use of the gas oven see the chapters "COOKING WITH GAS OVEN" and "COOKING WITH FAN ASSISTED GAS OVEN" (only for the "fan assisted" models - models having also the position  or .

During and after use of the oven, certain parts will become very hot. Keep children away.
ATTENTION: In case of manual lighting, never turn the thermostat before approaching a flame to the hole "A" of the floor.

For correct use of the gas oven, always preheat it (bottom burner) for at least 15 minutes.
Preheating should always be carried out with the oven empty: remove the trays and racks from the oven cavity.

CAUTION: To assure a correct air flow to the burner, make sure there is no material in the warming drawer during operation of the gas oven.

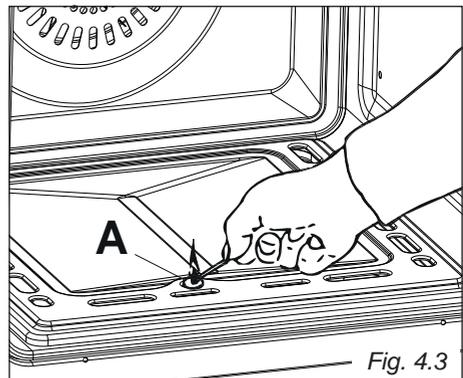


Fig. 4.3

LIGHTING OF GAS GRILL BURNER

IMPORTANT: The oven door must be open during this operation.

Do not use the appliance in case of power failure or if the cooling fan motor is damaged. When the cooling fan motor is operating correctly there is an air flow in the top area of the appliance (fig. 4.1).

To light the grill burner:

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



If this operation is not performed you should not proceed to light the grill.

2 – Lightly press and turn the thermostat knob clockwise to the position  (fig. 4.4). Press the knob firmly until the burner lights.

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

If the burner stays lit for about 1 minute and then switches off, this could indicate a cooling fan failure or a power failure. In that case, do not use the grill and if there is a cooling fan failure contact the after-sales service.

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

3 – Wait about 10/15 seconds after the burner lighting before releasing the knob (time of priming of the valve), then wait 1 minute before closing the oven door.

4 – Check the grill burner has lit; if not, turn the knob counter-clockwise back to "0", "●" or "O" (OFF) and repeat the procedure from step 1.

5 – Close the oven door slowly.

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

For correct use see chapter "USE OF THE GRILL".

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

To re-light the burner, first turn the oven control knob to OFF position ("0", "●" or "O"), wait for at least 1 minute and then repeat the lighting procedure.

IMPORTANT NOTE (only for the "fan assisted" models - models having also the position  or ): It is not possible to use the fan motor in combination with the gas grill; a safety device switches off the fan motor when the gas oven/grill control knob is turned on grill position.

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

During and after use of the grill, certain parts will become very hot.

Keep children away.

ATTENTION: In case of manual lighting, never turn the thermostat before approaching a flame to the burner.

NOTES: The knob and symbols may vary. The symbols may be printed on the knob itself or on the control panel.

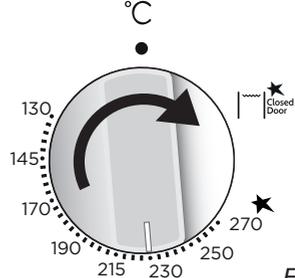


Fig. 4.4

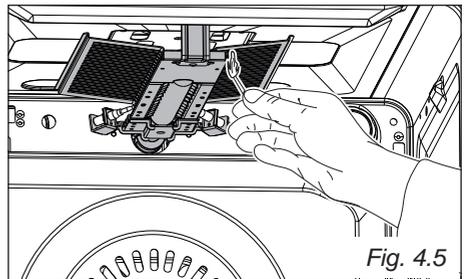


Fig. 4.5

COOKING WITH GAS OVEN

Once the oven gas burner has been lit, close the oven door and preheat the oven for at least 15 minutes. Preheating should always be carried out with the oven empty:

remove the trays and racks from the oven cavity.

Once the oven has been preheated, insert the food you intend to cook.

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

FAN MOTOR (Only for the “fan assisted” models - models having also the position or)

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

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

The fan is controlled by a knob (fig. 4.4).

- To operate the fan motor turn the knob to  or  position. (In the position  also the rotisserie motor is operating).
- To switch it off turn the knob to the off position (“0” or “0”).

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

COOKING WITH FAN ASSISTED GAS OVEN (Only for the “fan assisted” models - models having also the position or)

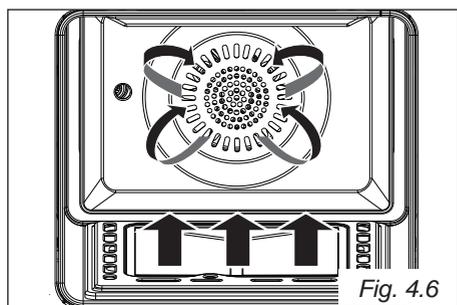
OVEN BURNER AND FAN MOTOR

Once the oven gas burner has been lit, close the oven door and preheat the oven for at least 15 minutes. Preheating should always be carried out with the oven empty:

remove the trays and racks from the oven cavity.

Once the oven has been preheated, switch on the fan and insert the food you intend to cook.

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



DEFROSTING FROZEN FOODS (Only for the “fan assisted” models - models having also the position or)

FAN MOTOR ONLY

Switch on the fan motor only.

The oven thermostat control knob shall be in the “0”, “●” or “0” (OFF) position.

The defrosting is done by simple ventilation without heat.

USE OF THE GRILL

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

Turn on the grill, as explained in the preceding paragraphs and let the oven preheat for about 5 minutes with the door closed.

Introduce the food to be cooked, positioning the rack as close to the grill as possible.

The dripping pan should be placed under the rack to catch the cooking juices and fats.

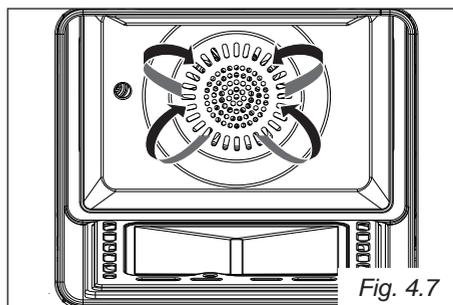
Note: It is recommended that you do not grill for longer than 60 minutes at any one time.

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

OVEN LIGHT

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

To light the oven lamp turn the knob (fig. 2.1, 2.2, 2.3) to the symbol .



ROTISSERIE (MODELS WITH ROTISSERIE ONLY)

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

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

The rotisserie motor is operated by a switch knob (fig. 2.1 -  or  position).

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

USE OF THE ROTISSERIE (fig. 4.8a, 4.8b)

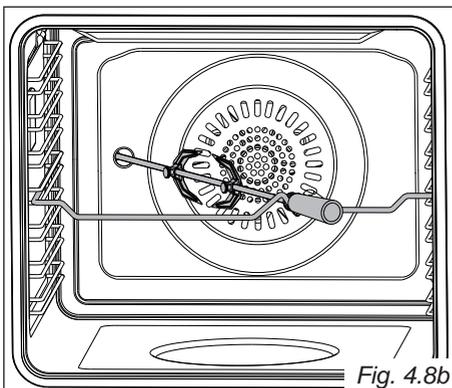
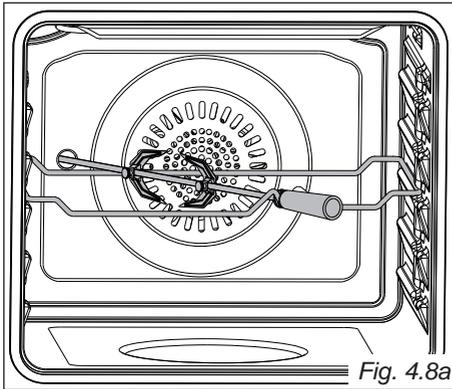
- Insert the baking tray into the lowest rack holders of the oven and insert the rod support into the intermediate rack holders (fig. 4.8a, 4.8b).
- Put the meat to be cooked onto the rod, being careful to secure it in the center with the special forks.
- **Important!**
Take care, the forks are sharp!
- Insert the rod into the motor opening (fig. 4.8a, 4.8b). It is correctly fitted only if the rod does not turn when inserted. It will then rotate only when the spit motor is operating (check the right rotation of the rod).
- Rest the rod onto the support of the spit collar (fig. 4.8a, 4.8b); then remove the grip by turning it to the left.
- Close the oven door and switch the knob in the position  or .
The rotation direction of the rotisserie can be either clockwise or counter-clockwise.

Very important: The rotisserie must always be used with the oven door closed.

Do not grill for longer than 60 minutes at any one time.

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

CAUTION: When the grill is on, some parts may become hot. Keep children away.



5 RIGHT SMALL GAS OVEN

WARNING:

The door is hot, use the handle.

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

GENERAL FEATURES

It is advisable, upon first use, to turn the oven on to the maximum temperature (position **Max**★) to eliminate possible traces of grease from the oven burner.

The gas oven is provided with one burner:

- Oven burner, mounted on the lower part of the oven (wattage: 1,85 kW) providing safety device and electric ignition.

Smells and fumes produced during this burn off process are not a cause of alarm. Adequate ventilation should however be provided in the room where the appliance is installed, e.g. by opening a window.

OVEN BURNER

It carries out normal "oven cooking".

The gas flow to the burner is regulated by a thermostat which allow to maintain the oven temperature constant. The control of the temperature is assured by a thermostatic probe positioned inside the oven.

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

For correct use of the gas oven, always preheat it for at least 15 minutes.

Preheating should always be carried out with the oven empty: remove the trays and racks from the oven cavity.

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

THERMOSTAT

The numbers **130 to Max**★ printed on the control panel (fig. 5.1) indicate the increasing oven temperature value (see table 5.2).

To regulate the temperature, make the indicator on the knob match with the number on the control panel. The temperature is kept constant on the regulated value.

The gas thermostat controlling the gas supply to the burner is equipped with a safety device which automatically stops the gas flow in case of flame extinction.

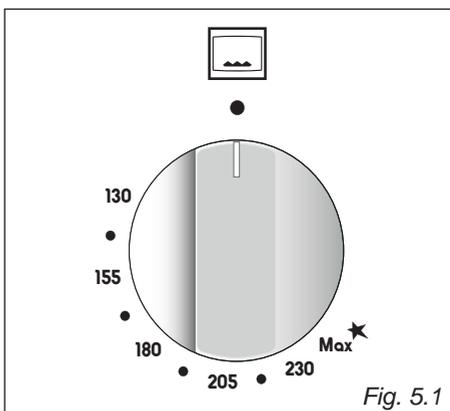


Fig. 5.1

Table 5.2

TEMPERATURE CHART	
Gas Marking	Oven temperature
130	130 °C
●	142 °C
155	155 °C
●	168 °C
180	180 °C
●	192 °C
205	205 °C
●	218 °C
230	230 °C
Max ★	240 °C

IGNITION OF THE OVEN BURNER

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

To light the oven burner operate as follows:

1. **Open the oven door to the full extent.**
WARNING: Risk of explosion! The oven door must be open during this operation.
2. Lightly press and turn the thermostat knob anti-clockwise (fig. 5.4) to max position **Max** ★ (fig. 5.1). Press the knob firmly until the burner lights. **Never continue this operation for more than 15 seconds. If the burner has still not ignited, wait for about 1 minute prior to repeating the ignition.**

In case of mains failure, press the knob firmly and immediately approach a lighted match or taper to the opening "F" (fig. 5.3).

3. Wait a few seconds after the burner lighting before releasing the knob (time of priming of the valve).
4. Close the oven door slowly and adjust the burner according to the power required.

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

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

OVEN COOKING

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

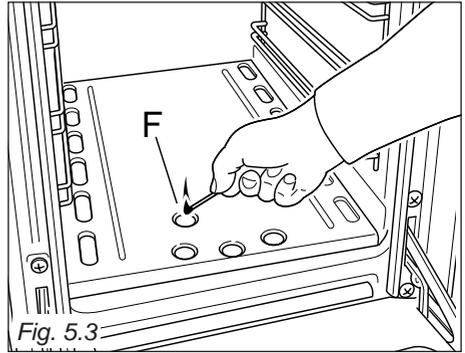
For a correct preheating operation, it is advisable to remove the tray from the oven and introduce it together with the food, when the oven has reached the desired temperature.

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

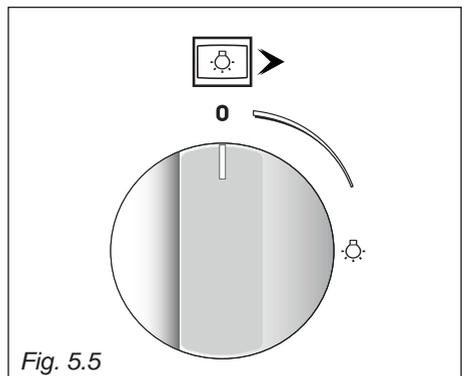
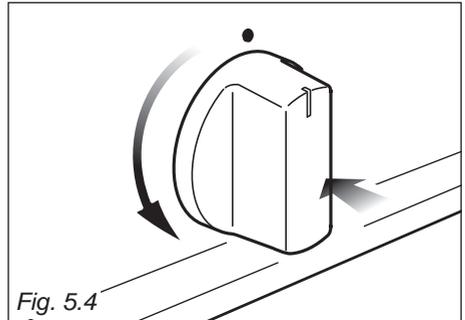
OVEN LIGHT

The cooker is equipped with a light that illuminates the oven to enable visually controlling the food that is cooking.

This light is controlled by a control knob (fig. 5.5).



CAUTION (some models only): To assure a correct air flow to the burner, make sure there is no material in the drawer during operation of the gas oven.

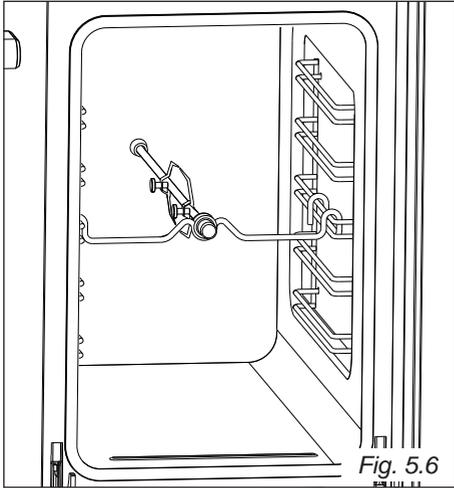


ROTISSERIE (some models only)

This is used for spit roasting and comprises:

- an electrical motor mounted on the rear part of the oven;
- a stainless steel rod, equipped with a detachable athermic grip and 2 recordable forks;
- a rod support to be inserted into the central guides of the oven cavity.

The rotisserie motor is operated by switch the knob in the position .



USE OF THE ROTISSERIE (fig. 5.6)

- Insert the baking tray into the lowest rack holders of the oven and insert the rod support into the intermediate rack holders (fig. 5.6).
- Put the meat to be cooked onto the rod, being careful to secure it in the center with the special forks.

Important!

Take care, the forks are sharp!

- Insert the rod into the motor opening (fig. 5.6). It is correctly fitted only if the rod does not turn when inserted. It will then rotate only when the spit motor is operating (check the right rotation of the rod).
- Rest the rod onto the support of the spit collar (fig. 5.6); then remove the grip by turning it to the left.
- Close the oven door and switch the knob in the position .

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

Very important: The rotisserie must always be used with the oven door closed.

Do not grill for longer than 60 minutes at any one time.

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

CAUTION: When the grill is on, some parts may become hot. Keep children away.

6

OVEN TEMPERATURE GUIDE

Cooking process	Oven heat	Gas mark	Electric oven temperature	
			°C	°F
Keeping food hot, milk puddings	very cool	½	120	250
Egg custards	cool	1	140	275
Rich fruit cakes, braising	cool	2	150	300
Low temperature roasting, shortbread	moderate	3	160	325
Victoria sandwich, plain fruit cake, baked fish	moderate	4	180	350
Small cakes, choux pastry	fairly hot	5	190	375
Short pastry, Swiss rolls, soufflés	fairly hot	6	200	400
High temperature roasting, flaky pastry, scones	hot	7	220	425
Puff pastry, bread	very hot	8	230	450
Small puff pastries, browning cooked foods	very hot	9	240	475

These temperatures relate to the centre oven temperature.

Remember to use ovenproof dishes and to adjust the oven temperature during cooking if necessary.

NOTE: Reduce the oven temperature by 10 – 20 °C for fan assisted ovens.

For dishes that take over an hour to cook, reduce the cooking time by 10 minutes per hour.

7

60 or 120 MINUTES ALARM

MODELS WITH 60 OR 120 MINUTES ALARM (fig. 7.1, 7.2)

The minute counter is a timed acoustic warning device which can be set for a maximum of 60 or 120 minutes. The knob (fig. 7.1, 7.2) must be rotated clockwise as far as the 60 or 120 minutes position and then set to the required time by rotating it counterclockwise.

ATTENTION - MOST IMPORTANT: This is only an alarm that DOES NOT switch off the oven or grill. REMEMBER TO TURN OFF THE OVEN/GRILL MANUALLY.

NOTES:

The knobs and symbols may vary.
The symbols may be printed on the knob itself or on the control panel.

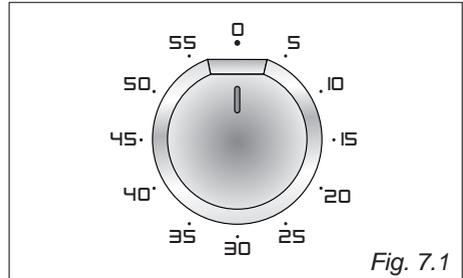


Fig. 7.1

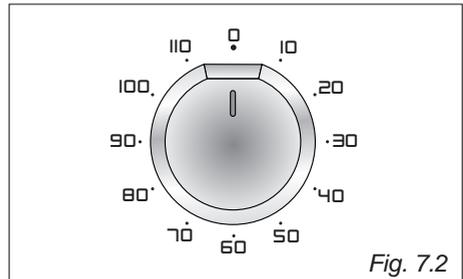


Fig. 7.2

8

CLEANING AND MAINTENANCE

GENERAL ADVICE

- Before you begin cleaning, you must ensure that the appliance is switched off at the cooker switch.
- The periodical lubrication of the gas taps must be done only by specialized personnel.
- If a tap becomes stiff, do not force; contact your local After Sales Service Centre.
- It is advisable to clean when the appliance is cold and especially when cleaning the enamelled parts.
- Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
- **Avoid using cleaning products with a chlorine or acidic base.**
- **Important: The use of suitable protective clothing/gloves is recommended when handling or cleaning this appliance.**
- Under no circumstances should any external covers be removed for servicing or maintenance except by suitable qualified personnel.

WARNING:

When correctly installed, your product meets all safety requirements laid down for this type of product category.

However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

Important: The manufacturer declines all liability for possible damage caused by the use of unsuitable products to clean the appliance.

Attention!

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

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

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

CLEANING

- **Stainless steel hob:** Spillage on the hob can usually be removed by a damp soapy cloth. More obstinate stains can be removed by using a proprietary stainless steel cleaning product that does not contain chlorine or acidic base.
- **Control panel facia:** Clean very carefully with water and neutral soap; the cloth used must be rinsed well and must be free of any cleaning chemicals to avoid damaging any screen print on the facia.
- **Door, glass & painted surfaces:** Clean very carefully with water and neutral soap; the cloth used must be rinsed well and must be free of any cleaning chemicals.
- **Pan stands & burner caps:** Clean with a sponge and soapy water or proprietary cream cleaner. Always dry thoroughly. **DO NOT PUT IN THE DISHWASHER.**
- **Burner bodies (aluminium alloy):** They should be cleaned with soapy water and a clean cloth. For stubborn stains a proprietary cream or stainless steel cleaner may be used; however to maintain an uniform finish we would recommend the whole area is cleaned. **NOTE:** Please ensure the slots/castellations are kept free of the any material/cleaner. **DO NOT PUT BURNER BODIES INTO A DISHWASHER AS THIS MAY TURN THEM BLACK.**
- **Inside of oven:** The oven should always be cleaned after use when it has cooled down. The cavity should be cleaned using a mild detergent solution and warm water. Suitable proprietary chemical cleaners may be used only on enamel after first consulting the instructions supplied with the oven cleaner and testing a small sample on the oven cavity. Abrasive cleaning agents or scouring pads/cloths should not be used on the cavity surface.

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

Let the oven cool down and pay special attention not to touch the hot heating elements inside the oven cavity.

ENAMELLED PARTS

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

Dry preferably with a microfibre or soft cloth.

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

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

Clean using an appropriate product.

Always dry thoroughly.

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

INSIDE OF OVEN

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

The cavity should be cleaned using a mild detergent solution and warm water.

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

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

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

Fire risk! Do not store flammable material in the oven.

GLASS CONTROL PANEL (some models only)

Clean using an appropriate product. Always dry thoroughly.

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

BURNERS AND PAN SUPPORTS

These parts must be cleaned using a sponge and soapy water or other suitable non-abrasive products. Dry with a soft cloth.

Warning! Not dishwasher safe.

After cleaning, the burners and their flame spreaders must be well dried and correctly replaced.

It is very important to check that the burner flame distributor and the cap have been correctly positioned. Failure to do so can cause serious problems with correct combustion and may cause irreversible damage to the hob surface.

Check that the electrode "S" (figs. 8.1, 8.3) next to each burner is always clean to ensure trouble-free sparking.

Check that the probe "T" (figs. 8.1, 8.3) next to each burner is always clean to ensure correct operation of the safety valves.

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

Note: To avoid damage to the electric ignition do not use it when the burners are not in place.

Note: Continuous use may cause a change in the glaze around the burners and grids, corresponding to the areas exposed to the heat. This is a natural phenomenon and does not prevent the parts from working properly.

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

It is very important to check that the burner flame distributor "F" and the cap "C" have been correctly positioned (see figs. 8.1, 8.2) - failure to do so can cause serious problems with correct combustion and may cause irreversible damage to the hob surface.

CORRECT REPLACEMENT OF THE DOUBLE RING COMPACT BURNER AND DUAL BURNER

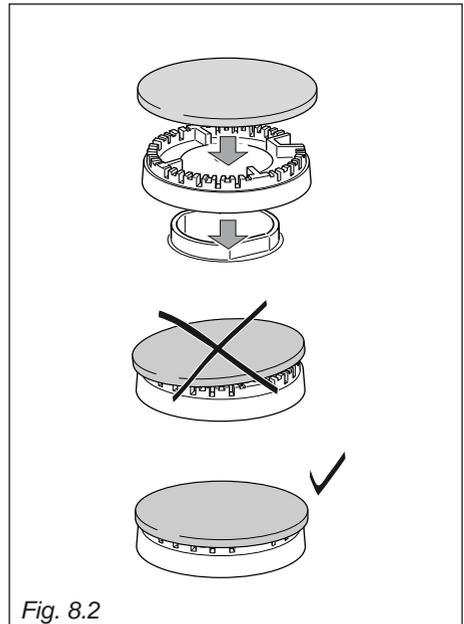
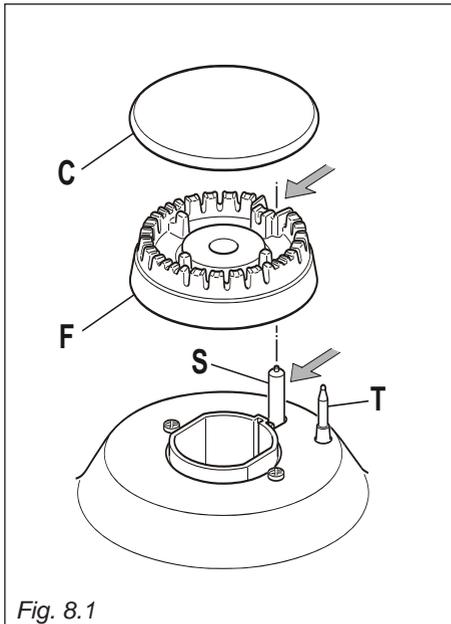
The double ring compact and dual burner must be correctly positioned (see figs. 8.3, 8.4); the burner rib must be enter in their lodgment as shown by the arrow (see figs. 8.3, 8.4).

Then position the cap "A" and the ring "B" (figs. 8.5, 8.6).

The burner correctly positioned must not rotate (fig. 8.5).

Failure to do so can cause serious problems with correct combustion and may cause irreversible damage to the hob surface.

IMPORTANT: the Dual burner flame spreader has a centring pin ("CP" in fig. 8.4).



**DOUBLE-RING
COMPACT
BURNER**

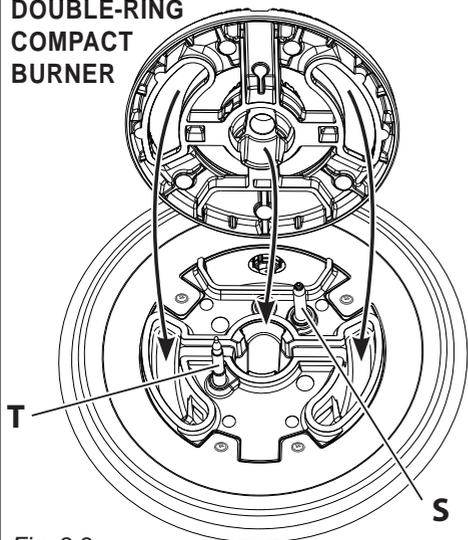


Fig. 8.3

**DUAL
BURNER**

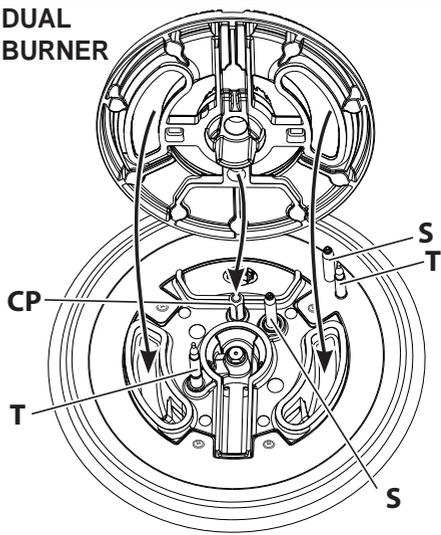


Fig. 8.4

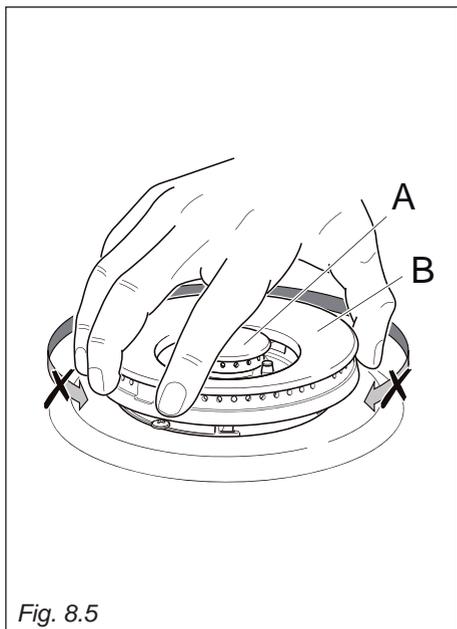


Fig. 8.5

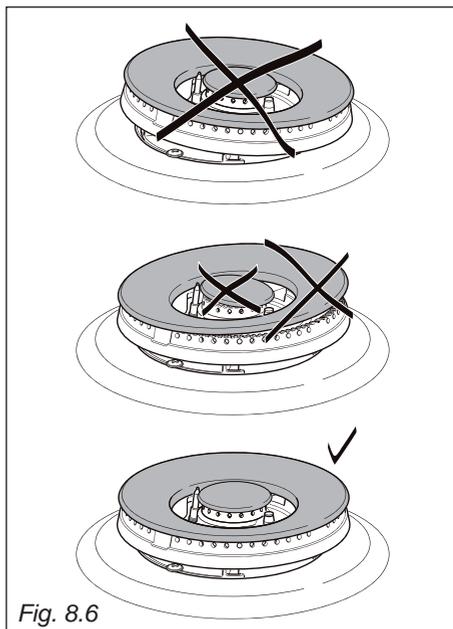


Fig. 8.6

OVEN FITTING OUT

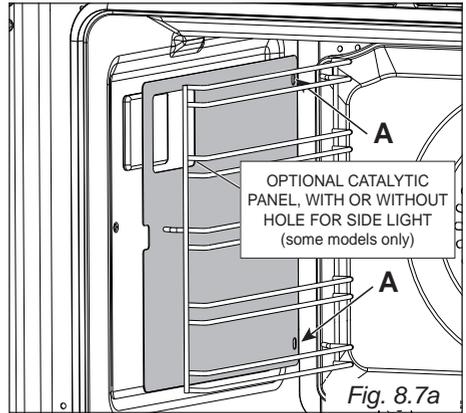
Assembly of the side runner frames

- Slide the rear prongs of the side rack into the holes "A" at the rear of the oven (fig. 8.7a).
- Slide the front prong of the side rack into the holes at the front of the oven (fig. 8.7b).
- Slide in, on the guides, the shelf and the tray (fig. 8.7c).

The shelf must be fitted so that the safety notch, which stops it sliding out, faces the inside of the oven; the guard rail shall be at the back.

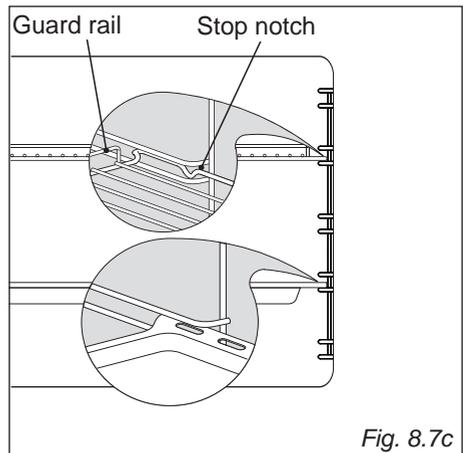
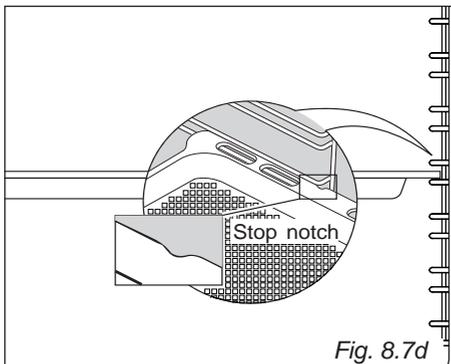
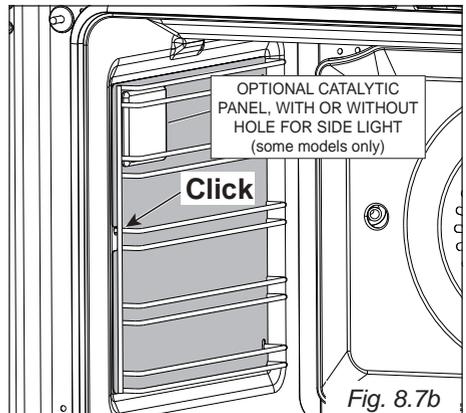
Only for the models supplied with Air Fry tray: The Air Fry tray must be fitted so that the safety notch, which stops it sliding out, faces the inside of the oven (fig. 8.7d).

- To dismantle, operate in reverse order.



Fit the catalytic panel to the side rack (some models only)

- Make sure the panels are fitted correctly (with the arrow pointing up and the rear holes aligned with holes "A" in the back of the oven): the cut-out in the panel must be placed over the light in the oven (certain models only).
- The panels must be positioned between the inside wall of the oven and the side rack. Once the catalytic panels are in place, securing the side rack will also secure the panels.



ADVICE FOR USE AND MAINTENANCE OF CATALYTIC PANELS

The catalytic panels are covered with special microporous enamel which absorbs and does away with oil and fat splashes during normal baking over 200 °C.

If, after cooking very fatty foods, the panels remain dirty, operate the oven "idling" on max temperature for about 30 minutes.

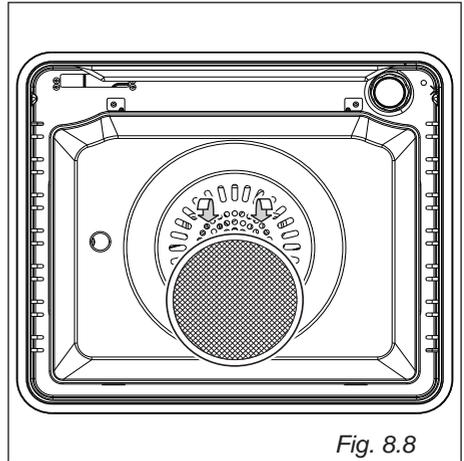
These panels do not require to be cleaned, however it is advised to periodically remove them from the oven (at least the side panels) and to wash them with tepid soapy water and then wipe off with a soft cloth.

DO NOT CLEAN OR WASH THEM WITH ABRASIVE PRODUCTS OR WITH PRODUCTS CONTAINING ACIDS OR ALKALIS.

The side panels are reversible and when the catalytic microporous enamel degrades, they can be turned to the other side.

GREASE FILTER (some models only)

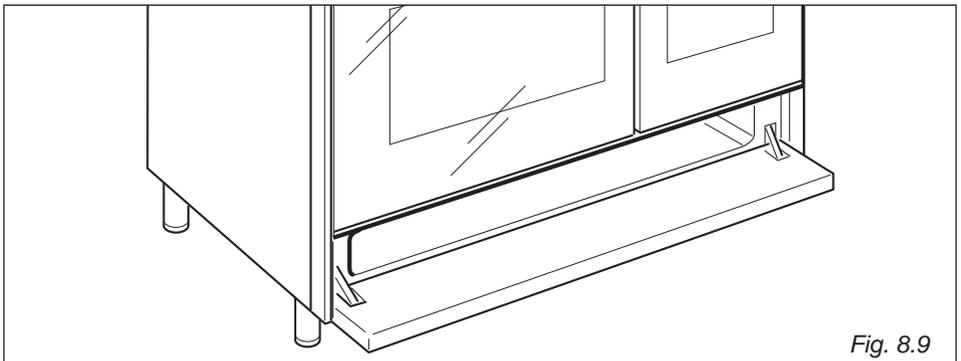
- A special screen is provided at the back of the oven to catch grease particles, mainly when meat is being roasted. Slide in the grease filters on the back of the oven as in fig. 8.8.
- When baking pastry etc. this filter should be removed.
- **Clean the filter after any cooking!**
The grease filter can be removed for cleaning and should be washed regularly in hot soapy water. Always clean the filters after cooking as any solid residues on it might adversely affect the oven performance.
- Always dry the filter properly before fitting it back into the oven.



STORAGE COMPARTMENT

The storage compartment is accessible through the pivoting panel (fig. 8.8).

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



TELESCOPIC SLIDING SHELF SUPPORTS (some models only)

The telescopic sliding shelf supports make it safer and easier to insert and remove the oven shelves and trays. They stop when they are pulled out to the maximum position.

Important! When fitting the sliding shelf supports, make sure that you fit:

- The slides to the top wire of a rack. They do not fit on the lower wire.
- The slides so that they run out towards the oven door.
- Both sides of each pair of shelf slides.
- Both sides on the same level.

TO FIX THE SLIDING SHELF SUPPORTS ONTO THE SIDE RACKS:

- Screw the side racks onto the oven wall (and the catalytic liners if supplied) - fig. 8.10a).
- Fit the sliding shelf supports onto the top wire of a rack and press (fig. 8.10a). You will hear a click as the safety locks clip over the wire.

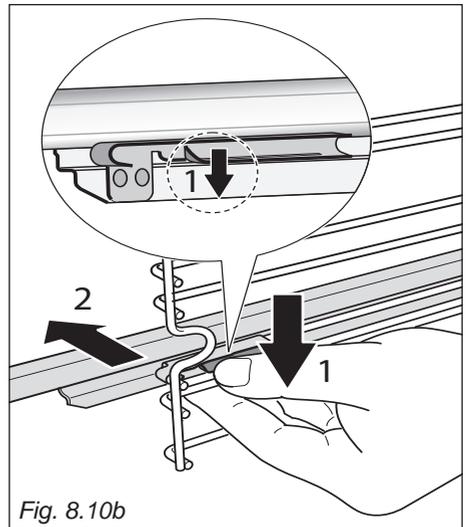
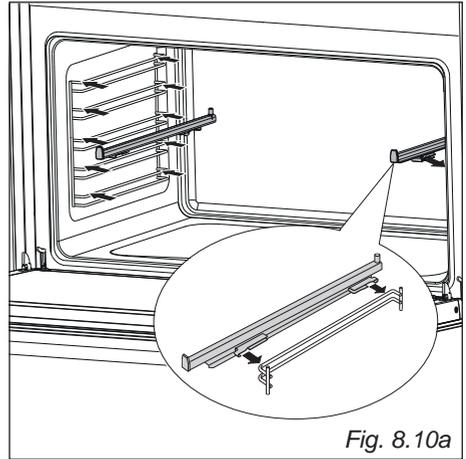
IMPORTANT NOTE: When cooking with the rotisserie **DO NOT** position the grill tray on the sliding shelf supports.

To remove the telescopic sliding shelf supports:

- Remove the side racks (and the catalytic liners if supplied) by unscrewing the fixing screws (fig. 8.10a).
- Lay down the sliding shelf support and side racks, with the telescopic sliding shelf support underneath.
- Find the safety locks. These are the tabs that clip over the wire of the side rack (arrow "1" in fig. 8.10b).
- Pull the safety locks away from the wire to release the wire (arrow "2" in fig. 8.11b).

CLEANING THE SLIDING SHELF SUPPORTS:

- Wipe the supports with a damp cloth and a mild detergent only.
- Do not wash them in the dishwasher, immerse them in soapy water, or use oven cleaner on them.



REPLACING THE OVEN LIGHTS

(NOTE: DEPENDING ON YOUR MODEL, YOUR OVEN MAY ONLY HAVE SOME OF THESE LIGHTS)

WARNING: Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

- Let the oven cavity and the heating elements to cool down.
- Switch off the electrical supply.
- Remove the protective cover (fig. 8.11 - 8.12).
- Replace the halogen lamp with a new one suitable for high temperatures having the following specifications: 220 - 240 V ac, 50 - 60 Hz and same power (check watt power as stamped in the bulb itself) of the replaced lamp.

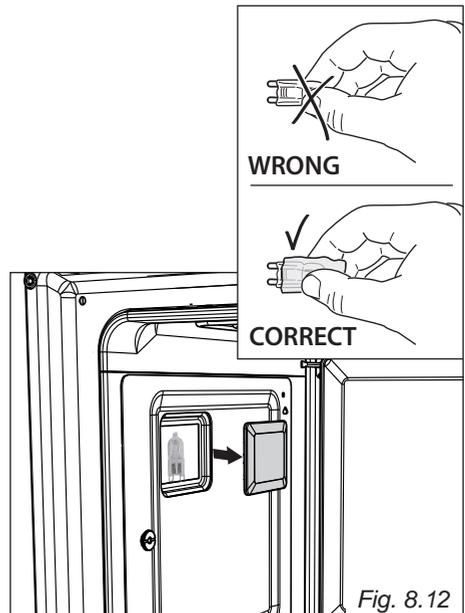
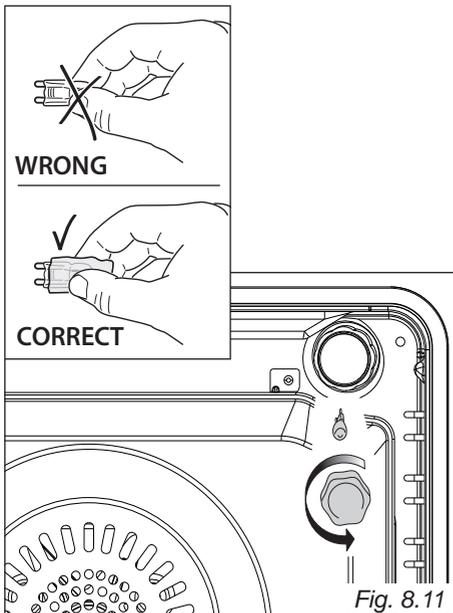
IMPORTANT WARNING: Never replace the lamp with bare hands; contamination from your fingers can cause premature failure. Always use a clean cloth or gloves.

- Refit the protective cover.

NOTE: Oven bulb replacement is not covered by your guarantee.

The intended purpose of the lamp, fitted on this appliance, is to illuminate the oven cavity and thus help the user to better monitor the food while cooking. This lamp is not suitable for other usage (e.g. environments lighting).

This product contains a light source of energy efficiency class G.



REMOVING AND REPLACING THE INNER AND MIDDLE DOOR GLASS PANES FOR CLEANING

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

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

IMPORTANT!

- Take care, the oven door is heavy. If you have any doubts, do not attempt to remove the door.
- Make sure the oven and all its parts have cooled down. Do not attempt to handle the parts of a hot oven.
- Take extreme care when handling the glass pane. Avoid the edges of the glass bumping against any surface. This may result in the glass shattering.

CAUTION:

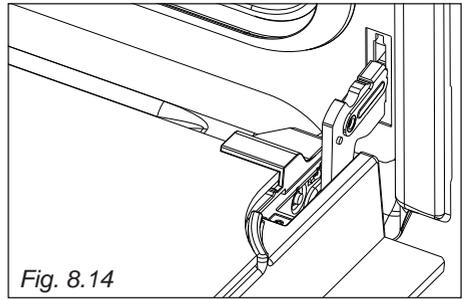
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door panes of glass since they can scratch the surface, which may result in shattering of the glass.
- If you notice any sign of damage on any of the glass panes (such as chipping, or cracks), do not use the oven. Call your Authorised Service Centre or Customer Care.
- Make sure you replace the glass pane correctly. Do not use the oven without glass pane correctly in place.
- If the glass pane feels difficult to remove or replace, do not force it. Call your Authorised Repairer or Customer Care for help.

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

REMOVING THE OVEN DOOR

The oven door can easily be removed as follows:

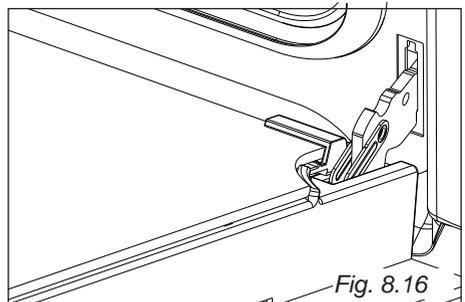
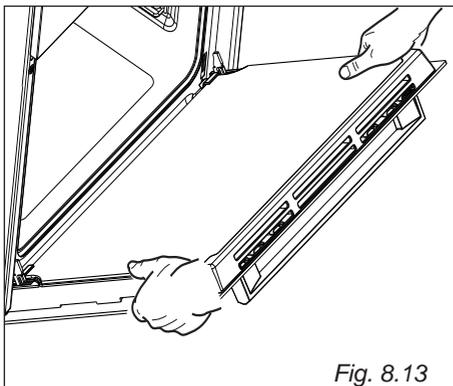
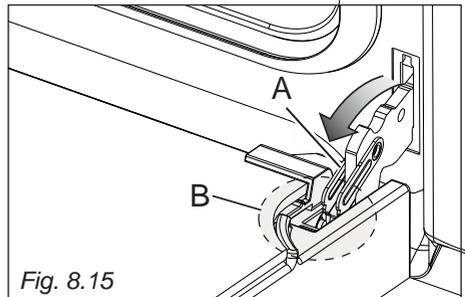
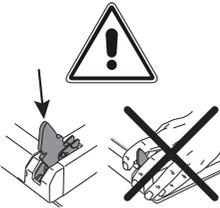
- Open the door to the full extent (fig. 8.14).
- Open the lever "A" completely on the left and right hinges (fig. 8.15).
- Hold the door as shown in fig. 8.13.
- Gently close the door (fig. 8.9) until left and right hinge levers "A" are hooked to part "B" of the door (fig. 8.16).
- Withdraw the hinge hooks from their location following arrow "C" (fig. 8.17).
- Rest the door on a soft surface.



Important!

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

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



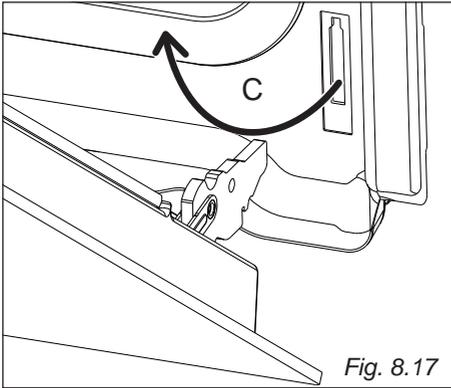


Fig. 8.17

To remove the inner pane

- Touch the glass retainer tabs in on both sides of the door and remove the glass retainer (fig. 8.18, 8.19).
- Gently lift and pull out the inner pane of glass by releasing it from the bottom retainers. Do not angle the pane too much as you may damage the glass (fig. 8.20).

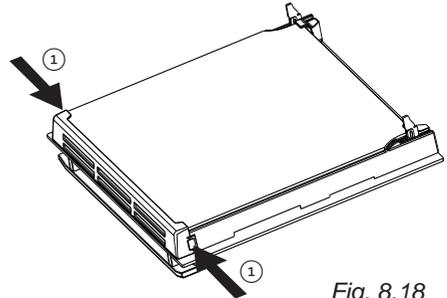


Fig. 8.18

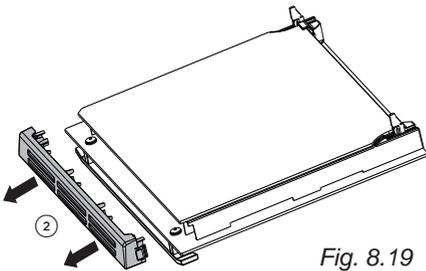


Fig. 8.19

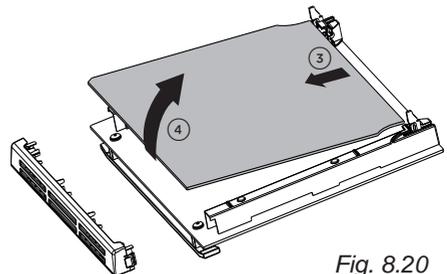


Fig. 8.20

To remove the middle pane (some models only)

- Gently lift and pull out the middle pane of glass by releasing it from the bottom retaining notches (fig. 8.21).

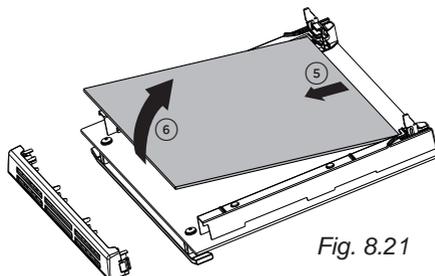


Fig. 8.21

After cleaning replace the door glass panes

When replacing the glass panes make sure that:

- you replace the inner pane correctly as shown. The pane must be in the position described below in order to fit into the door and to ensure that the oven operates safely and correctly;
- you take extra care not to bump the edges of the glass against any object or surface
- you do not force any of the panes into place. If you are experiencing difficulties replacing the panes, remove them and start the process again from the beginning. If this still does not help, call Customer Care.

Replace the middle pane (some models only)

Ensure the pane is the right way up (the warning text should be readable back to front when the pane is fitted correctly).

- Slot the bottom of the pane into the lower notch at the bottom of the door.
- Position the pane by gently lowering it.

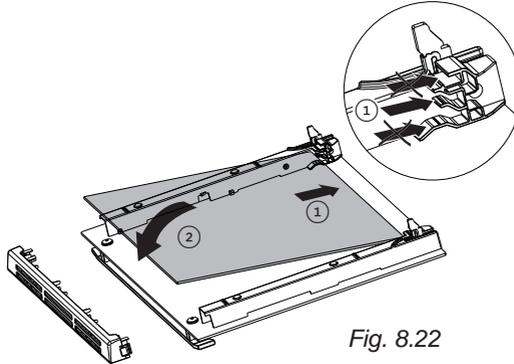


Fig. 8.22

Replace the inner pane

Make sure you fit the glass the right way up, with the bevelled top corner in the correct position.

- Slot the bottom of the pane into the lower notch at the bottom of the door.
- Position the pane by gently lowering it.
- Slide the glass retainer back into place and ensure it is fully clipped securely in place.

IMPORTANT!

Make sure the glass retainer is correctly and firmly in place and the glass pane is secure.

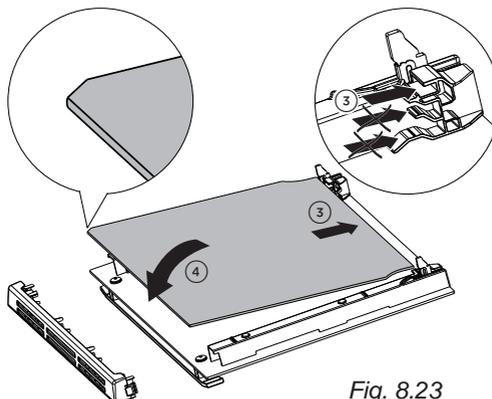


Fig. 8.23

9 GUARANTEE

Your new “KENWOOD” product comes with 12-month guarantee covering all parts and labour.

If your appliance proves to be defective as a result of faulty materials or workmanship during the guarantee period, these parts will be repaired or replaced free of charge.

AFTER SALES SERVICE

Should you require service, spares or product information and advice:

- Please Telephone 0121 817 3628 (UK).
 - Details of your purchase receipt will be required if you require service within the first 12-month of purchase.
1. The rights and benefits under this guarantee are additional to your statutory rights, which are not affected by this guarantee.
 2. The manufacturer undertakes within the specified period, to repair or replace free of charge any parts of the appliance found to be defective provided that:
 - We are promptly informed of the defect.
 - The appliance is installed and used in accordance with the written instructions enclosed with the appliance.
 - The appliance is used only on an electrical supply as indicated on the rating label fixed to the appliance.
 - The appliance has not been altered in any way or subject to misuse or repaired by a person other than an authorised service agent.
 3. No rights are given under this guarantee to a person acquiring the appliance second hand or for commercial, semi-commercial or communal use.
 4. This guarantee applies throughout the UK and Channel Islands.
 5. Any repaired or replacement appliances will be guaranteed on these terms for the unexpired portion of the guarantee.

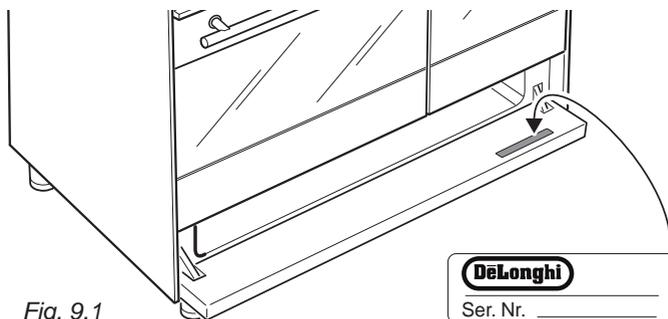


Fig. 9.1

DeLonghi

Ser. Nr. _____

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

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

www.delonghi-cookers.co.uk