

GAS COOKERS

100% ELBA QUALITY
MADE IN ITALY



ELBA
HOME APPLIANCES



Made in Italy

Dear Customer,

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

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

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

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

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

FIRST USE OF THE OVEN

It is advised to follow these instructions:

- Furnish the interior of the oven as described at chapter "Cleaning and maintenance".
- Insert shelf and tray.
- Switch on the empty oven on max to eliminate grease from the heating elements.
- Let the oven cool down and clean the interior of the oven with a cloth soaked in water and neutral detergent, then dry carefully.

Read the instructions carefully before installing and using the appliance.

CAUTION: this apparatus must only be installed in a permanently ventilated room in compliance with the applicable regulations.

IMPORTANT SAFEGUARDS AND RECOMMENDATIONS

After unpacking the appliance, check to ensure that it is not damaged and that the oven door closes correctly. If in doubt, do not use and consult your supplier or a professionally qualified technician.

Packing materials (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.

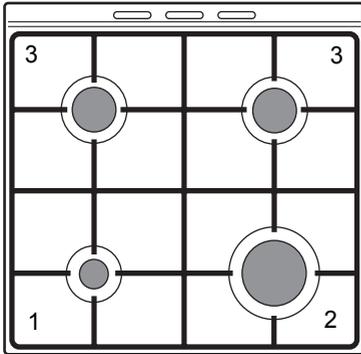
- Do not attempt to modify the technical characteristics of the appliance as this may cause danger to users.
- If you should decide not to use this appliance any longer (or decide to substitute an older model), before disposing of it, it is recommended that it is made inoperative in an appropriate manner 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.
- After use, always ensure that the control knobs are in the “●” off position.
- Do not allow young children or infirm persons to use the appliance without your supervision.
- During and after use of the cooker, certain parts will become very hot. Do not touch hot parts.
- Keep children away from the cooker when it is in use.
- Some appliances are supplied with a protective film on steel and aluminium parts. This film must be removed before using the appliance.
- **WARNING:** When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas

are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

- **Fire risk! Do not store flammable material in the oven.**
- **Do not line the oven walls with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.**
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
- The various components of the appliance are recyclable. Dispose of them in accordance with the regulations in force in your country.
- 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 cooker 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 trays. Remove spillages as soon as they occur.
- Do not stand on the cooker or on the open oven door.
- Always stand back from the cooker when opening the oven door to allow steam and hot air to escape before removing the food.
- This appliance is for domestic use only.

1 COOKING HOB

Fig. 1.1

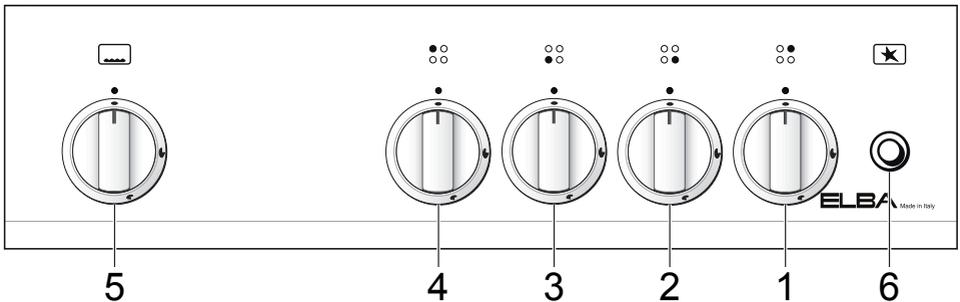


GAS BURNERS

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

2 CONTROL PANEL

Fig. 2.1



CONTROLS DESCRIPTION

1. Rear right burner control knob
2. Front right burner control knob
3. Front left burner control knob
4. Rear left burner control knob
5. Gas oven control knob
6. Gas burners electronic igniter pushbutton (cooktop burners only)

3 USE OF COOKING HOB

Each burner is controlled by a gas tap (fig. 3.1) assuring the opening and the closing of the gas supply.

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

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

√ 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.

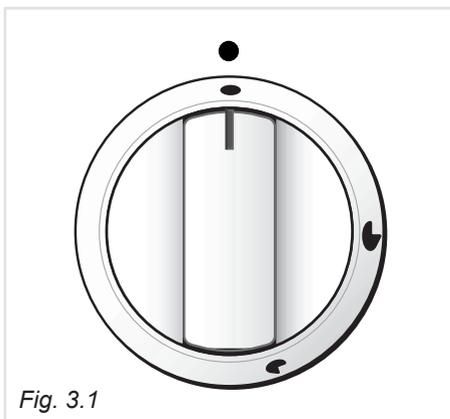


Fig. 3.1

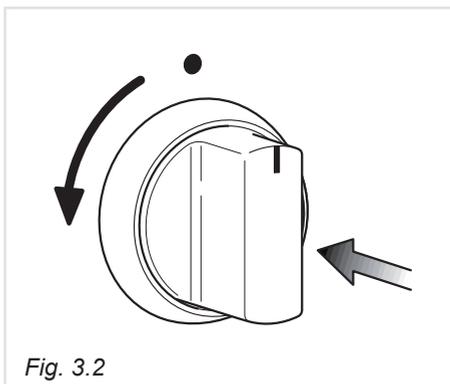


Fig. 3.2

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

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

LIGHTING THE BURNERS

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

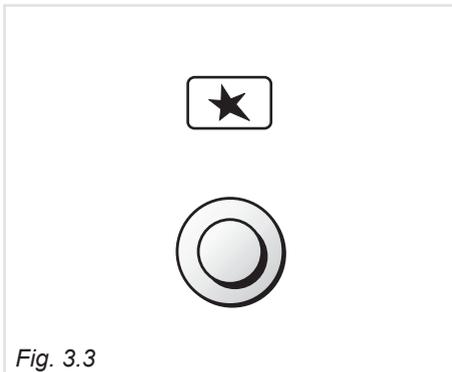
1. Press in the corresponding knob and turn counter-clockwise (fig. 3.2) to the full flame position marked by the  symbol (fig. 3.1).
2. Press the ignition button marked by the symbol  (full on - fig. 3.3).
The sparks produced by the electrodes situated next to the burner will light the selected burner.
In the case of a mains failure light the burner with a match or lighted taper.
3. Adjust the gas valve to the desired position.

To turn it off, turn the knob towards the right, up to the safety click.

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.

MODELS WITH BATTERY IGNITION

If the electronic ignition does not work make sure that the battery, installed on the back of the cooker, is not flat and has been installed correctly (see the chapter "Battery installation", page 23).



CHOICE OF THE BURNER

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

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

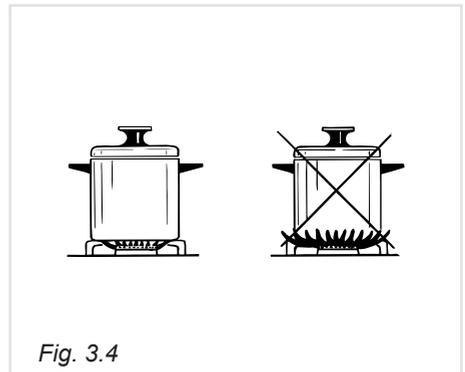
As an indication, the burners and the pots must be used in the following way:

DIAMETERS OF PANS WHICH MAY BE USED ON THE BURNERS		
BURNERS	MINIMUM	MAXIMUM
Auxiliary	12 cm	14 cm
Semi-rapid	16 cm	24 cm
Rapid	24 cm	26 cm

do not use pans with concave or convex bases

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

A small pot on a large burner does not give you a boiling point in a shorten amount of time since the capacity of heat absorption of a liquid mass depends on the volume and the surface of the pot.



4 GAS OVEN

The glass of the oven door reaches high temperatures during operation. Keep children away.

The cooker lid must be kept open when the oven is in use.

GENERAL 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 gas oven is provided:

- Oven burner, mounted on the lower part of the oven (wattage: 2,75 kW).

OVEN BURNER

It carries out normal "oven cooking".

The gas delivery to the oven burner is controlled by a tap.

The adjustments are the same as described for the cooktop burner (see page 5).

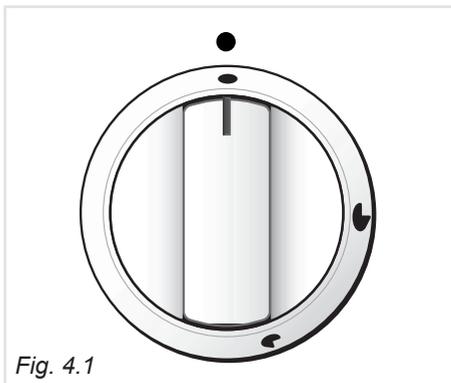


Fig. 4.1

IGNITION OF THE OVEN BURNER

ATTENTION: Never turn the gas tap before approaching a flame to the hole "A" of the floor.

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

To ignite the burner:

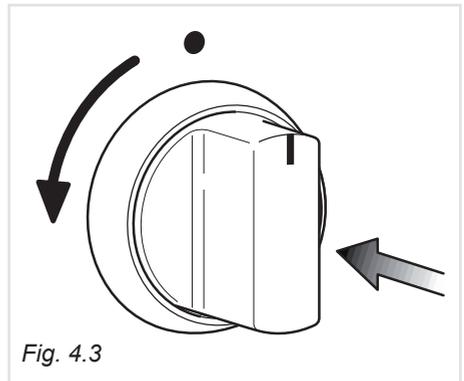
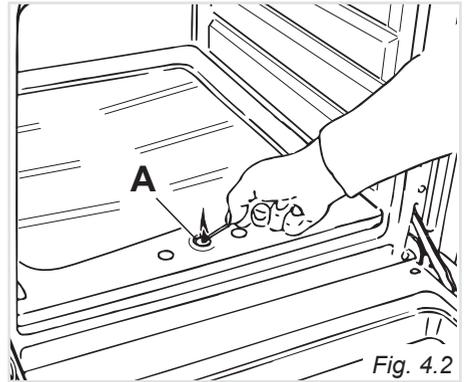
1. Open the oven door to the full extent.
2. Approach a flame to the burner. You must be careful to approach the flame to the hole "A" (fig. 4.2) before turning the tap on (fig. 4.3), never viceversa.
3. Press the knob thoroughly and turn it anti-clockwise of 90° (fig. 4.3).

Visually check that the burner has lit.

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.

4. Gently close the oven door and adjust the burner according to the power required.

To turn it off, turn the knob towards the right, up to the safety click.



OVEN COOKING

To cook, before introducing the food, preheat the oven to the desired temperature.

When the oven has reached the desired temperature, introduce the food, control the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.

For efficient oven preheating, we recommend that grill tray and rack are removed from the oven and replaced after about 15 minutes.

GENERAL ADVICE

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

WARNING

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

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

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

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

ENAMELLED PARTS

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

Dry preferably with a microfibre or soft cloth.

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

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

Clean using an appropriate product.

Always dry thoroughly.

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

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

GAS TAPS

In the event of operating faults in the gas taps, call the Service Department.

INSIDE OF OVEN

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

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

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

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

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

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

BURNERS

They can be removed and washed with soapy water only.

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

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

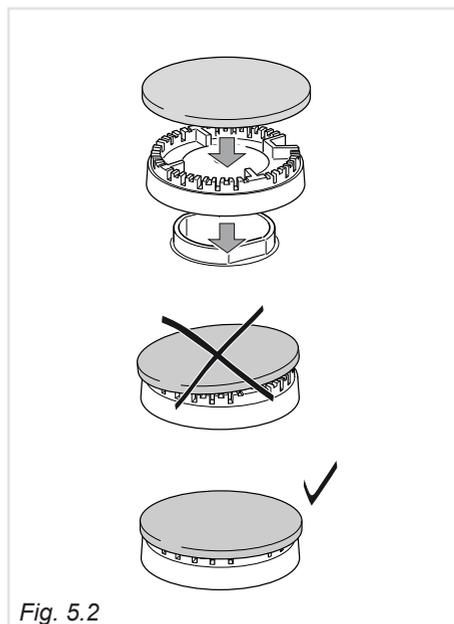
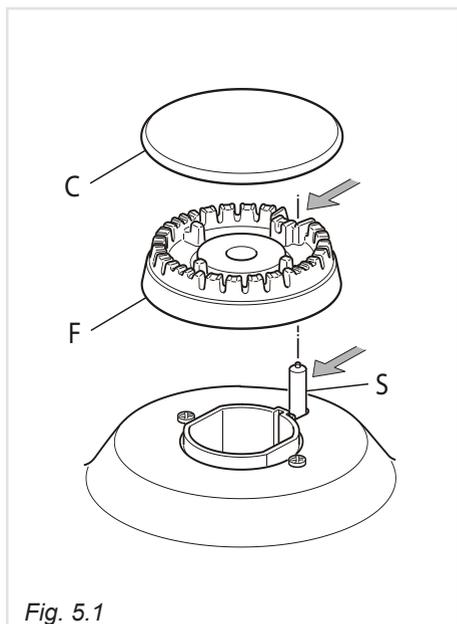
Check that the electrode **S** (fig. 5.1) next to each burner is always clean to ensure trouble-free sparking.

Note: The electrode "S" must be very carefully cleaned.

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

CORRECT REPLACEMENT OF THE BURNERS

It is very important to check that the burner flame distributor "**F**" and the cap "**C**" has been correctly positioned (see figs. 5.1-5.2) - failure to do so can cause serious problems.



GLASS LID

(models with glass lid only)

For cleaning purposes, the lid can be easily removed upwards once taken to the upright position.

Should the hinges slip off, replace them in their housing being careful that:

- The right housing must receive the hinge marked "D" while the left housing must receive the hinge marked "S" (Fig. 5.3)

REGULATING OF THE BALANCE

Lower the lid and check the correct balance.

While opened at 45° it should hang up.

If necessary, register the calibration of the hinge springs using the screws "R" (fig. 5.3).

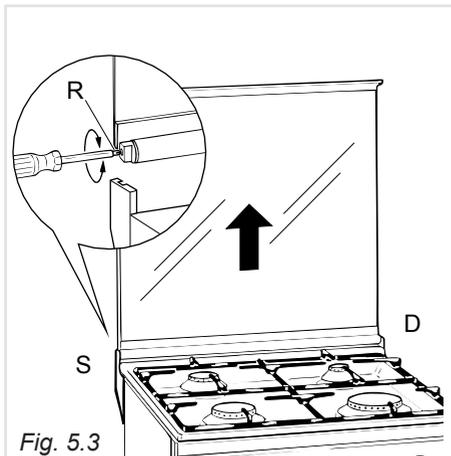


Fig. 5.3

Models with glass lid



Do not shut lid when burner alight.

ATTENTION

- ✓ Do not lower the glass lid when the gas burners are still hot or when the oven is working or still hot.
- ✓ Do not lay on the glass lid hot pans and heavy kitchen utensils.
- ✓ Dry off any liquid which may have spilt on the cover before opening it.

Advice for the installer

IMPORTANT

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

6 INSTALLATION

The installation conditions, concerning protection against overheating of the surfaces adjacent to the cooker, must conform to Figs. 6.1, 6.2.

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

If the cooker is installed adjacent to furniture which is higher than the gas hob cooktop, a gap of at least 300 mm must be left between the side of the cooker and the furniture.

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

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

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

The appliance must be housed in heat resistant units.

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

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

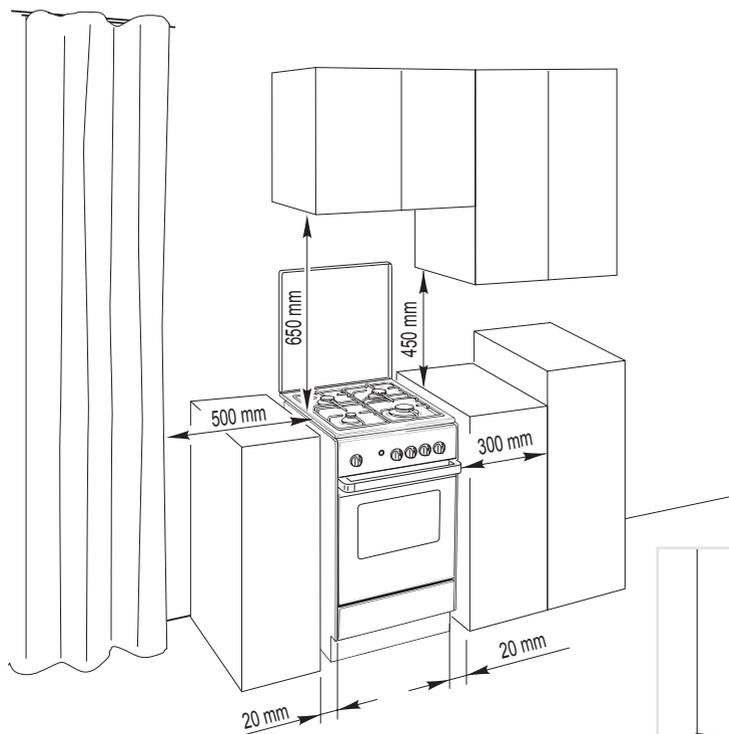


Fig. 6.1

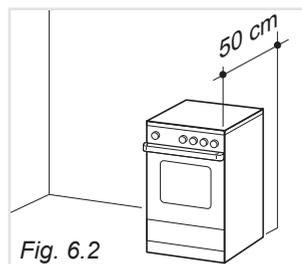


Fig. 6.2

VENTILATION REQUIREMENTS

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

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

CHOOSING SUITABLE SURROUNDINGS

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

The flow of air must come directly from one or more openings made in the outside walls with a free area of at least 200 cm² (or refer to applicable local regulations).

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

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

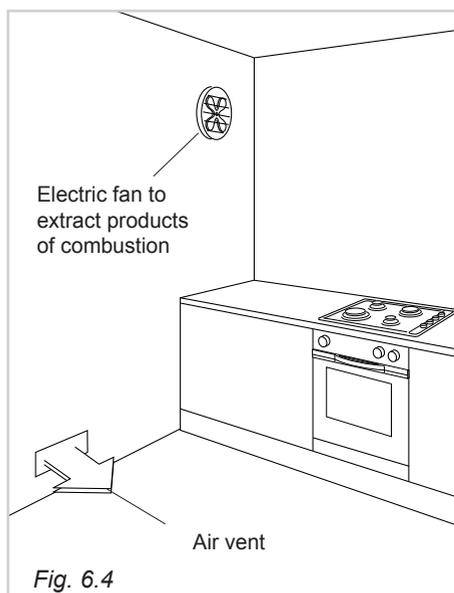
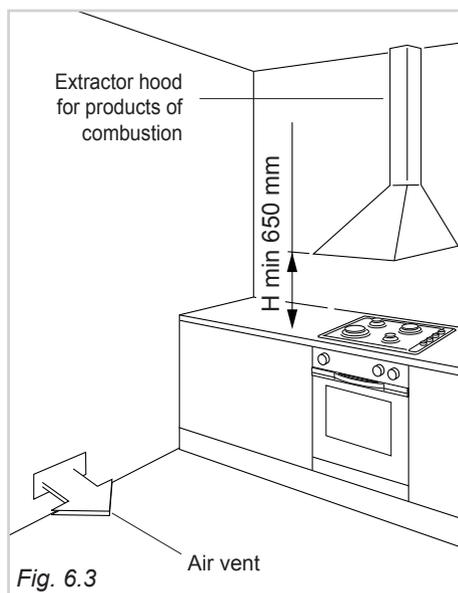
In this case, the kitchen door must allow the passage of the air.

DISCHARGING PRODUCTS OF COMBUSTION

Extractor hoods connected directly to the outside must be provided, to allow the products of combustion of the gas appliance to be discharged (Fig. 6.3).

If this is not possible, an electric fan may be used, attached to the external wall or the window; the fan should have a capacity to circulate air at an hourly rate of 3-5 times the total volume of the kitchen (Fig. 6.4).

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



7 GAS SECTION

GAS INSTALLATION REQUIREMENTS

Important !

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

This appliance is supplied for use on LPG (Cat. I 3+, G30/G31, 28-30/37 mbar; check the gas regulation label attached on the appliance).

CONNECTING THE APPLIANCE TO THE GAS SUPPLY

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

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

- Connect the cooker to the gas mains utilizing rigid or flexible pipes.
- The connection must be executed to the rear of appliance (fig. 7.1); the pipe does not cross the cooker.

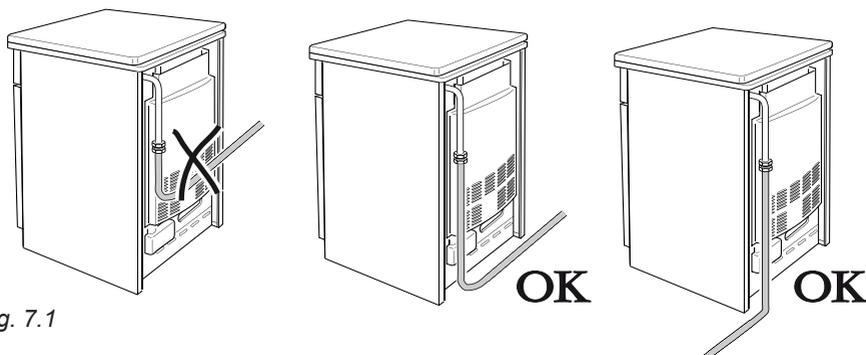


Fig. 7.1

**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.**

GAS CONNECTION WITH A RUBBER HOSE

Important!

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

The gas connection is made up of:

- the terminal fitting of the inlet pipe;
- sealing washer;
- the appropriate hose holder. If not supplied with the appliance it can be purchased by contacting the After-Sales Service.

Connecting the cooker to LPG

1. If not already fitted, fit the LPG hose holder on the inlet pipe, making sure that you place the sealing washer between them (as shown in Fig. 7.2).
2. Connect the cooker to the gas supply using a suitable rubber hose (internal diameter 6 mm).

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

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

Important!

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

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

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

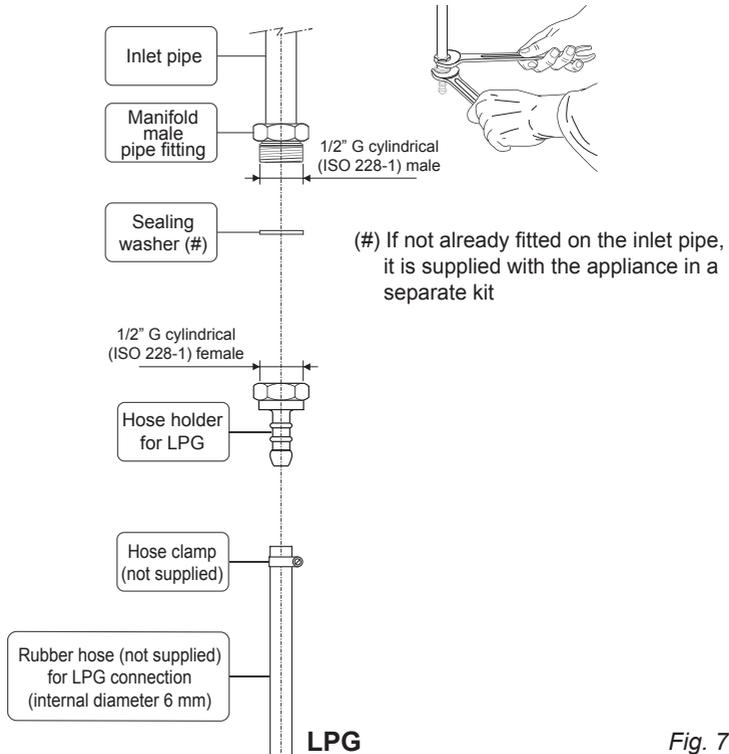
After connecting the cooker to the gas supply, make sure that you

- check that the connections are correctly sealed using a soapy solution, but never a naked flame.
- check whether the injectors are correct for the type of gas being used.
- replace the sealing washer on the slightest sign of deformation or imperfection. The sealing washer is the part which guarantees a good seal in the gas connection.
- use two spanners when fitting the hose holder (Fig. 7.2).

Gas connection with rubber hose holder

Note: if not already fitted on the inlet pipe, the hose holder is supplied with the product in a separate kit; if not supplied with the appliance it can be purchased by contacting the After-Sales Service.

(Important: to be used ONLY IF PERMITTED by the local applicable regulations)



GAS CONNECTION WITH RIGID PIPES OR A FLEXIBLE PIPE

The gas connection is made up of:

- the terminal fitting of the inlet pipe;
- sealing washer.

Important!

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

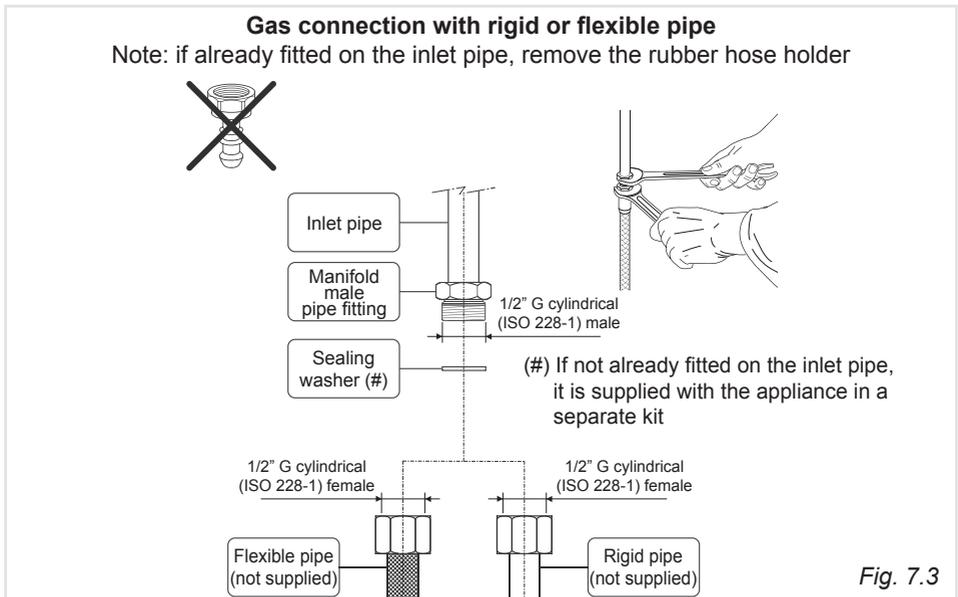
When connecting the cooker to the gas supply with rigid pipes or a flexible pipe, make sure that

- you use rigid pipes or a flexible pipe complying with applicable local regulations. The flexible pipe shall be of the correct construction for the type of gas being used.
- if compression fittings are used, you tighten them firmly using two spanners (Fig. 7.3).
- the connection with rigid metal pipes does not cause stress or pressure to the gas piping.
- the flexible pipe is not under tension, twisted, kinked or too tightly bent, neither while the appliance is in use nor while it is being connected or disconnected.

- the flexible pipe does not exceed 2000 mm in length (or refer to applicable local regulations) and does not come into contact with sharp edges, corners or moving parts. Use a single flexible pipe only; never connect the cooker with more than one flexible pipe.
- the flexible pipe can easily be inspected along its entire length to check its condition; if it has an expiry date, it should be replaced before that date.
- if using a flexible pipe which is not entirely made of metal, make sure that it does not come into contact with any part of the cooker with a surface temperature of 70°C or above (or refer to applicable local regulations).
- the hose is not subject to excessive heat by direct exposure to flue products or by contact with hot surfaces.
- the rigid or flexible pipe is replaced if it shows signs of wear or damage.
- a gas pressure regulator, in compliance with the applicable local regulations, is installed when connecting to an LPG cylinder.
- you inform the customer that the cylinder valve or the supply valve immediately by the appliance should be closed when the cooker is not in use.
- you inform the customer that the rigid or flexible pipe should not be subjected to corrosion by acidic cleaning agents.

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

- check that the connections are correctly sealed using a soapy solution, but never a naked flame.
- check whether the injectors are correct for the type of gas being used.
- replace the sealing washer on the slightest sign of deformation or imperfection. The sealing washer is the part which guarantees a good seal in the gas connection.
- use two spanners when connecting the rigid or flexible pipe (Fig. 7.3).



GAS MAINTENANCE

TABLE FOR THE CHOICE OF THE INJECTORS - Cat: I 3+

BURNERS	Nominal Power [kW]	Reduced Power [kW]	LPG	
			G30 28-30 mbar G31 37 mbar	
			Ø injector [1/100 mm]	Ring opening [mm]
Auxiliary (A)	1,00	0,30	50	-
Semi-rapid (SR)	1,75	0,45	66	-
Rapid (R)	3,00	0,75	87	-
Oven	2,75	0,85	80	Fully open (*)

(*) Reference value

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

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

LUBRICATION OF THE GAS TAPS

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

IMPORTANT

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

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

REPLACEMENT OF THE INJECTORS

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

REPLACEMENT OF THE INJECTORS OF THE COOKTOP BURNERS

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

To replace the injectors proceed as follows:

- Remove pan supports and burners from the cooktop.
- Using a wrench, substitute the nozzle injectors "J" (fig. 7.5) with those most suitable for the kind of gas for which it is to be used.

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

ADJUSTING OF THE MINIMUM OF THE TOP BURNERS

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

The flame adjustment is done in the following way:

- Turn on the burner.
- Turn the tap to the MINIMUM position.
- Take off the knob.
- With a small flat screwdriver turn the screw inside the tap rod to the correct regulation (fig. 7.5).

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

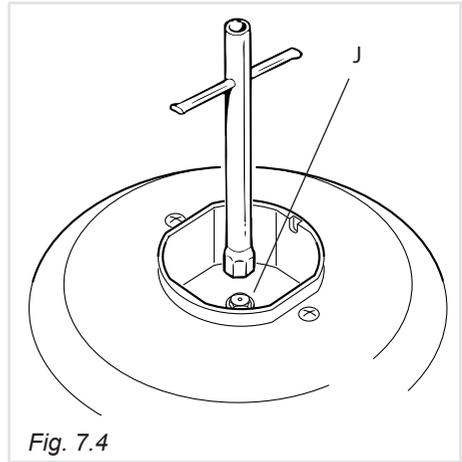


Fig. 7.4

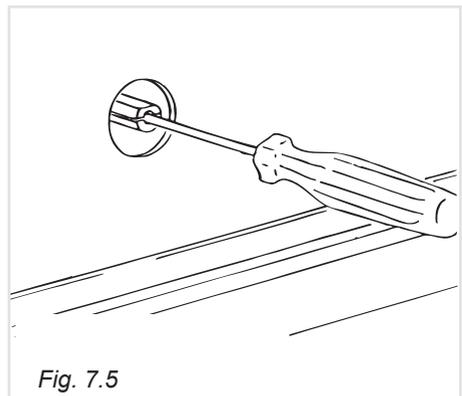


Fig. 7.5

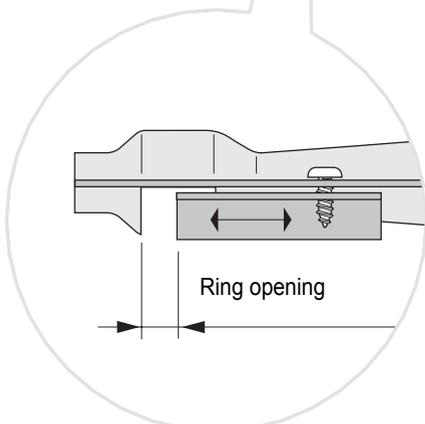
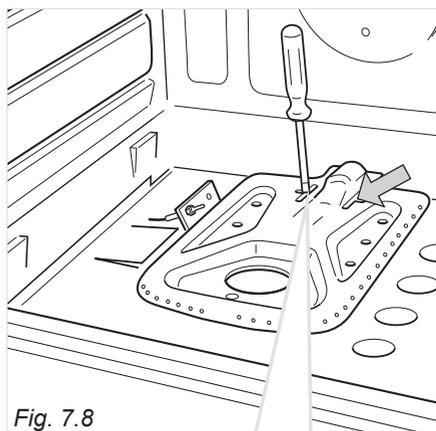
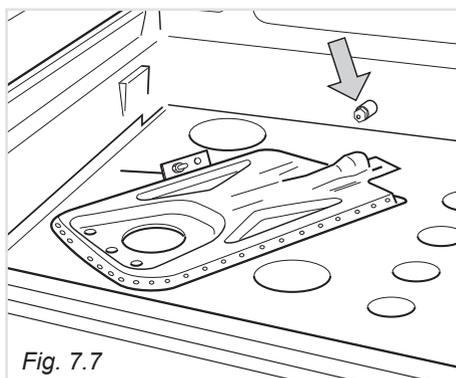
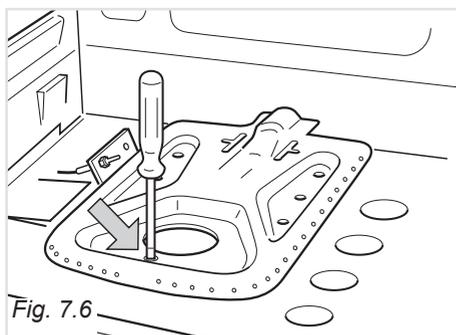
OPERATIONS TO BE EXECUTED FOR THE REPLACEMENT OF THE INJECTOR OF THE OVEN BURNER

- Lift and remove the lower panel inside the oven.
- Remove the burner securing screw (fig. 7.6).
- Withdraw the burner as shown in figure 7.7 and rest it inside the oven.
- Using a 7 mm box spanner, unscrew the injector (indicated by the arrow in fig. 7.7) and replace it by the proper one according to the kind of gas. Then replace the burner repeating the above steps in reverse order.

PRIMARY AIR OF THE OVEN BURNER

With a screwdriver untighten the two screws (fig. 7.8) and move forward or backward the air ring to close or open the air flow, according to the “Table for the choice of the injectors”.

Light the burner and check the flames.



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



Flame correct



Flame faulty in primary air



Flame with excess primary air

ADJUSTMENT OF THE OVEN BURNER MINIMUM

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.
- Turn the tap to the MINIMUM position.
- Take off the knob.
- With a small flat screwdriver turn the screw inside the tap rod to the correct regulation (fig. 7.9).

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

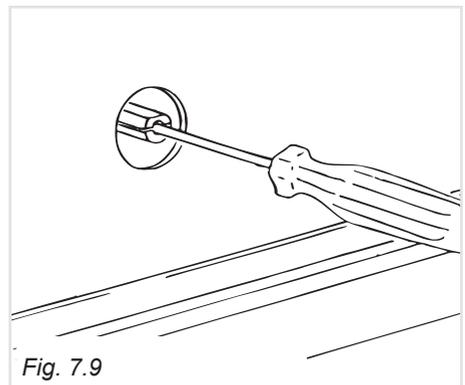


Fig. 7.9

8

BATTERY INSTALLATION

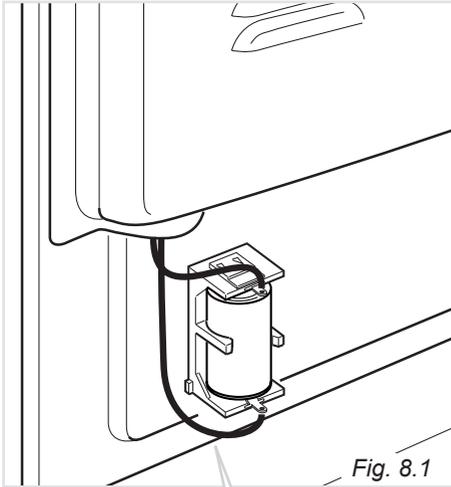


Fig. 8.1

INSTALLING THE BATTERY

Insert a type **C** battery (1.5 Volt) into the battery compartment on the back of the cooker (fig. 8.1).

This battery is the power supply for the electronic ignition of gas burners (cooktop burners only).

Batteries last on average for about two years (alkaline battery) depending on how often the electronic ignition is used.

Notes for battery installation or replacement:

- Only use a type **C** 1.5 Volt battery.
- Check for correct polarity (fig. 8.2 and label to the side of the battery compartment).

Important notes:

- Remove the battery if the cooker is not going to be used for a long time.
- If the battery leaks, replace it immediately. Avoid touching the leaked liquid and make sure it does not come into contact with clothes or other items.
- Clean the battery compartment carefully before installing the new one.
- Note: The battery is a potential source of danger for children. Keep them away.
- Dispose of flat batteries properly.

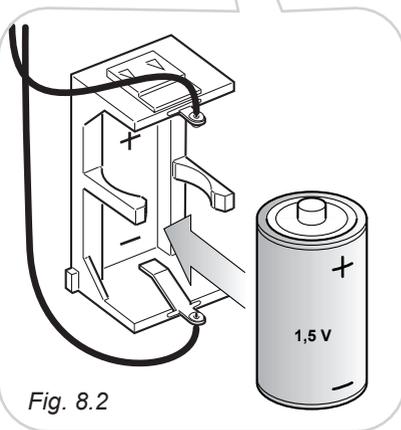


Fig. 8.2

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.

