

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.

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 INSTRUCTIONS AND ADVICE FOR THE USE OF ELECTRICAL APPLIANCES (only for models with electrical components)

The use of any electrical appliance requires the compliance with some basic rules, namely:

- do not touch the appliance with wet or damp hands (or feet);
- do not use the appliance whilst in bare feet;
- do not allow the appliance to be operated by children or unqualified persons without supervision.

The manufacturer cannot be deemed responsible for damages caused by wrong or incorrect use.

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”.
- 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.

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.

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

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.
- Do not carry out any cleaning or maintenance operations on the appliance without first disconnecting it from the electric power supply (only for models with electrical components).
- 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 “●”, “●” or “0” (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.**
- Make sure that electrical cords connecting other appliances in the proximity of the cooker cannot come into contact with the hob or become entrapped in the oven door.
- **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. If the appliance is to be scrapped, remove the power cord (only for models with electrical components).
- 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 HOBS

Fig. 1.1

Mod. E 8410..

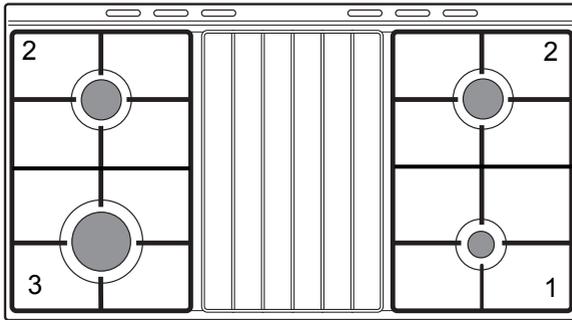
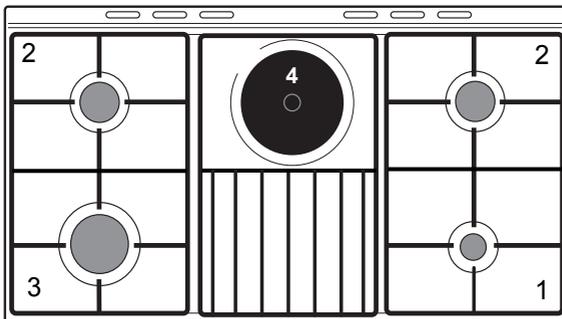


Fig. 1.2

Mod. E 8950FG2-..



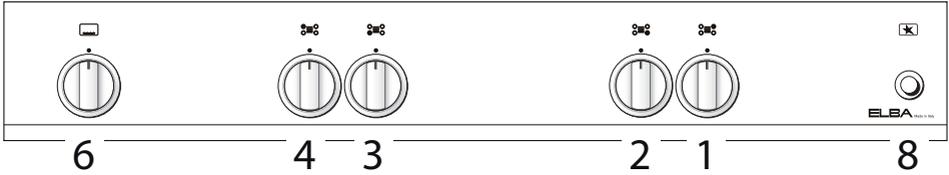
GAS BURNERS AND ELECTRIC HOTPLATE

- | | |
|---|------------------|
| 1. Auxiliary burner (A) | 1,00 kW |
| 2. Semi-rapid burner (SR) | 1,75 kW |
| 3. Rapid burner (R) | 3,00 kW |
| 4. Electrical plate - Ø 180 mm (Normal) | 1500 W (at 230V) |

2 CONTROL PANELS

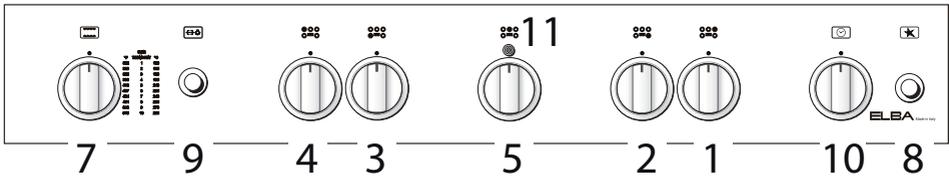
Mod. E 8410..

Fig. 2.1



Mod. E 8950FG2..

Fig. 2.2



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. Rear central electrical plate control knob
6. Gas oven control knob (gas tap)
7. Gas oven/grill control knob (gas thermostat)
8. Gas burners electronic igniter control button (cooktop burners only)
9. Oven light / Rotisserie control button
10. 60 minutes alarm control knob
11. Electrical plate indicator light

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.

√ 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.

√ To reduce the gas flow to minimum, rotate the knob further anti-clockwise to point the indicator towards the small flame symbol.

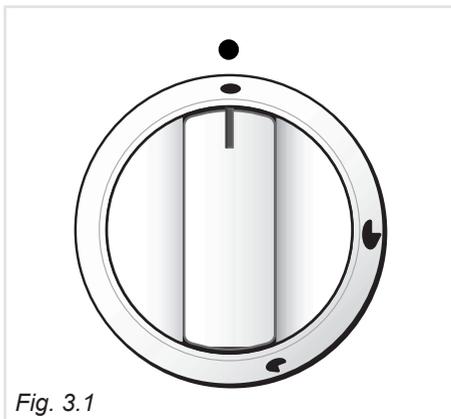


Fig. 3.1

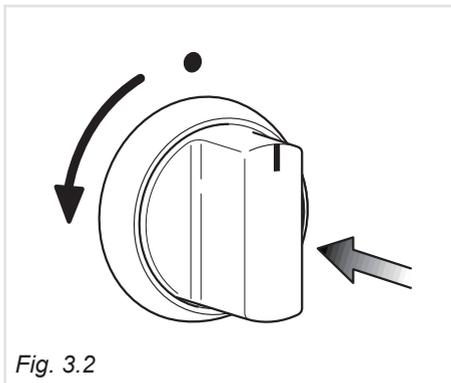


Fig. 3.2

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  (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 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 (Mod. E 8410..)

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 33).

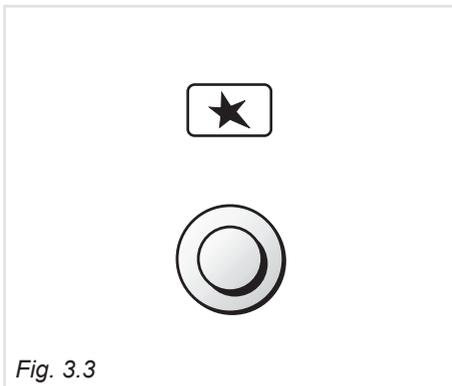


Fig. 3.3

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
Wok	max 36 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.

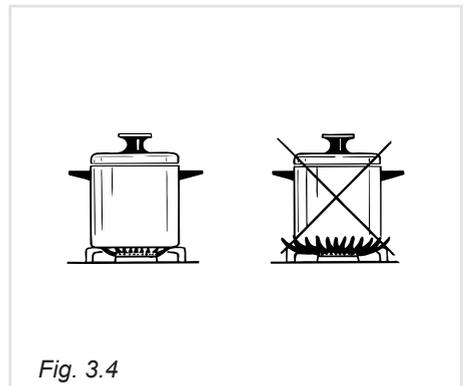


Fig. 3.4

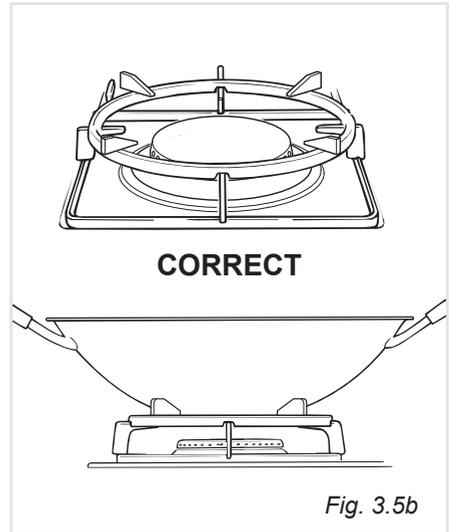
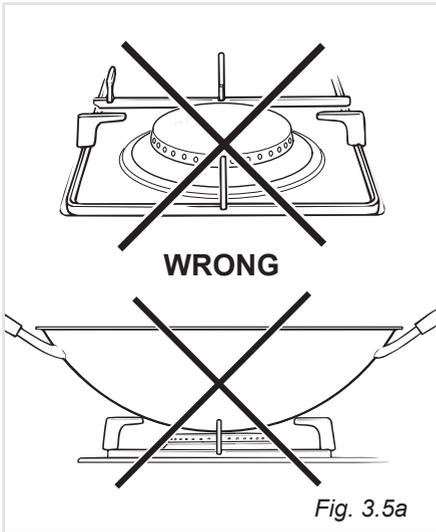
CORRECT USE OF RAPID BURNER

The flat-bottomed pans are to be placed directly onto the pan-support.

When using a WOK you need to place the supplied stand in the burner to avoid any faulty operation of the rapid burner (Fig. 3.5a - 3.5b).

IMPORTANT:

The special grille for wok pans (fig. 3.5b) **MUST BE PLACED ONLY** over the pan-rest for the rapid burner.



NORMAL HOTPLATE

To switch on the normal hotplate, turn the knob (Fig. 3.6) onto the desired position; the numbers “1” to “6” indicate the working positions with the increase of temperature according to the number.

Once boiling point has been reached, reduce the input according to the heating intensity desired, keeping in mind that the plate will continue to heat for 5 minutes after having been turned off.

PROPER USE OF THE ELECTRIC HOTPLATE (fig. 3.7)

When the pan comes to the boil, turn the heat down to the level desired.

Remember that the hotplate will continue to produce heat for about five minutes after it has been turned off.

While using the electric hotplate, you must:

- avoid keeping it on without something on it;
- avoid pouring liquids on it while it is hot;
- use flat-bottomed (electric hotplate type) pots and pans only
- use cooking receptacles which cover as much of the surface of the hotplate as possible.
- to save electricity, use lids whenever possible.
- never cook food directly on the hotplate: always use a pan or suitable container.

An indicator light located close to the knob signals that the hotplate is operating

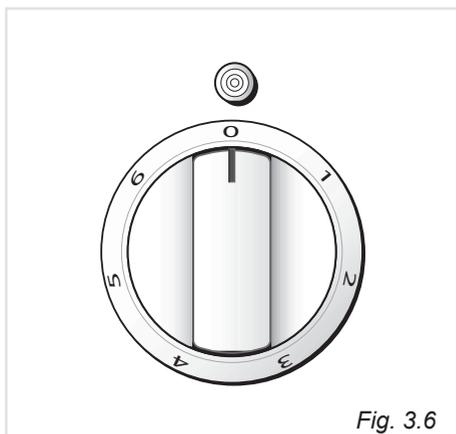


Fig. 3.6

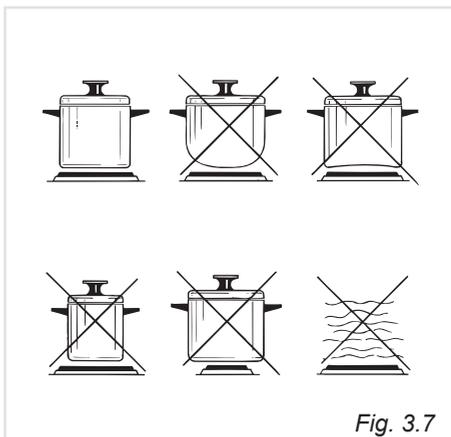
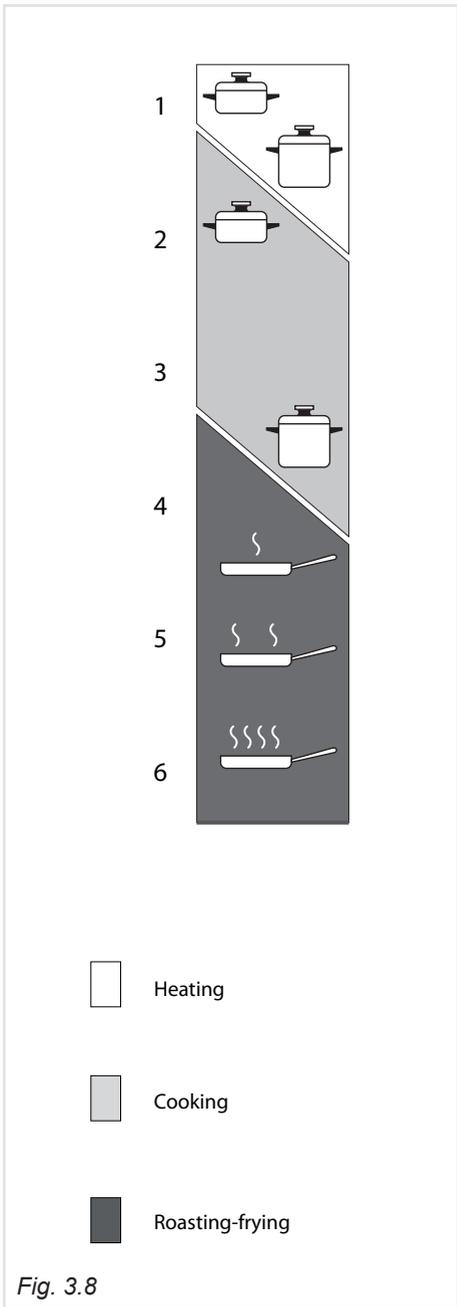


Fig. 3.7

ELECTRIC HOTPLATE USAGE TABLE



Position of switch	TYPE OF COOKING
0	Switched OFF
1 2	For melting operations (butter, chocolate).
2	To maintain food hot and to heat small quantities of liquid (sauces, eggs).
3	To heat bigger quantities; to whip creams and sauces. (vegetables, fruits, soups).
3 4	Slow boiling, i.e.: boiled meats, spaghetti, soups, continuations of steam, cooking of roasts, stews, potatoes.
4	For every kind of frying, cutlets, uncovered cooking, i.e.: risotto.
4 5	Browning of meats, roasted potatoes, fried fish, omelettes, and for boiling large quantities of water.
6	Fast frying, grilled steaks, etc.

After a short period of use, experience will teach you which setting is the right one for your needs.

4 USE OF THE GAS OVEN

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

Keep children away.

The cooker lid must be kept open when the gas oven or grill 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 same operation should be followed for grill burner (only for models with gas grill).

The gas oven is provided:

Models with gas tap (Mod. E 8410..)

- One gas burner (wattage: 2,75 kW) located at the bottom.

Models with gas thermostat (Mod. E 8950FG2-..)

- One gas burner (wattage: 3,20 kW) located at the bottom.
- One gas grill (wattage: 2,00 kW), placed on the top

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.

OVEN BURNER

It carries out normal “oven cooking”.

The gas delivery to the oven burner may be controlled, according to the models, by a tap or by a thermostat.

Models with gas tap (fig. 4.1)

The adjustments are the same as described for the top burner (see page 7).

Models with gas thermostat (fig. 4.2)

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.

The numbers “1” to “10” printed on the knob indicate the increasing oven temperature value (see table 4.5).

To regulate the temperature, make the chosen number of the knob (fig. 4.2) match with the indicator on the control panel.

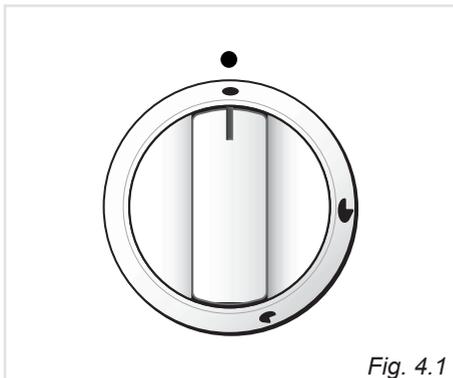


Fig. 4.1

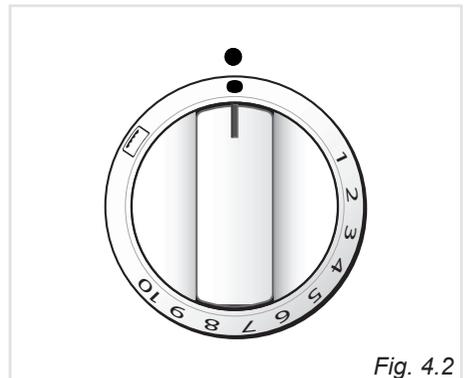


Fig. 4.2

IGNITION OF THE OVEN BURNER

Models with gas tap

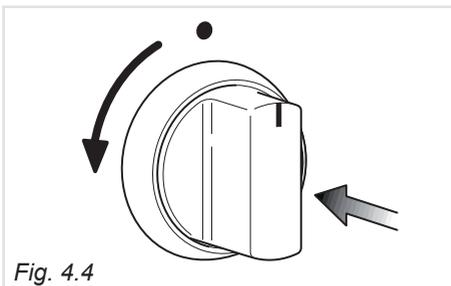
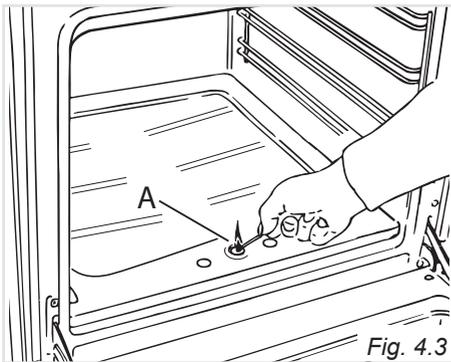
ATTENTION: Never turn the gas tap before approaching a flame to the hole “A” of the floor.

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. 4.3) before turning the tap on (fig. 4.4), never viceversa.
3. Press the knob thoroughly and turn it anti-clockwise of 90° (fig. 4.4). **Visually check that the burner has lit.**
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.



Models with gas thermostat

ATTENTION: Never turn the gas thermostat 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 oven 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. 4.3) before turning the thermostat on (fig. 4.4), never viceversa.
3. Press thoroughly the knob and turn it anti-clockwise; the indicator should match with the number “10”. **Visually check that the burner has lit.**
4. Gently close the oven door and set the oven control knob to the required temperature (see table 4.5).

To turn it off, turn the knob to the “●” (off) position.

Table 4.5

OVEN		
°F	THERMOSTAT	°C
302	1	150
329	2	165
356	3	180
383	4	195
410	5	210
437	6	225
464	7	240
491	8	255
518	9	270
545	10	285

OVEN COOKING

To cook, before introducing the food, pre-heat 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.

COOKING EXAMPLES (Models with gas thermostat)

For orientative purposes only, some oven cooking indications are shown on the following table:

THERMOSTAT POSITION	DISHES
1	Heating of foods
1	Meringue - Fruit pies Cooked fruit
1 - 2	Cakes - Amaretti Vegetables
2 - 3	Lasagna - Cakes
3 - 4	Roast veal - Pie crusts
5 - 6	Wild game - Birds Small fish - Roast pork
6 - 7	Large fish - Roast beef
7 - 8	Pizza - Red meats
8 - 9	Toasted sandwiches
10	Oven cleaning

IGNITION OF THE GRILL BURNER (only for Mod. E 8950FG2-..)

ATTENTION: Never turn the gas thermostat before approaching a flame to the pipe of the burner.

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

To ignite the grill burner:

1. Open the oven door to the full extent.
2. Apply a flame to pipe of the grill burner as shown in fig. 4.6
3. Press in the grill control knob (fig. 4.7) and turn clockwise to the position marked by the symbol . **Visually check that the burner has lit.**

The oven door must always be kept half-open and with shield "A" mounted when the grill is in operation (fig. 4.9).

See specific instructions in the section 'USE OF THE GRILL'.

To turn it off, turn the knob to the "●" (off) position.

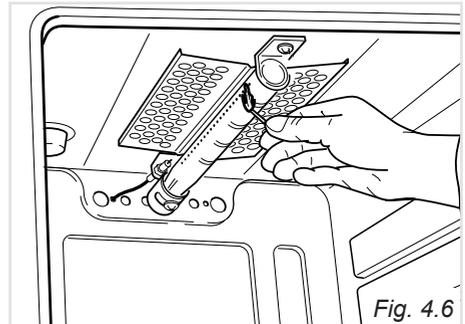


Fig. 4.6

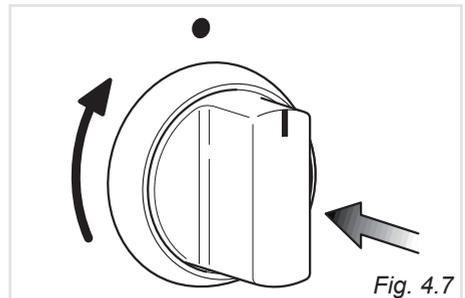


Fig. 4.7

USE OF THE GRILL

Very important: The grill must always be used with the oven door slightly open and with shield “A” mounted (Fig. 4.9) The oven door becomes very hot during operation. Keep children away.

Mount shield “A” which permits to protect the control panel from the heat (fig. 4.9).

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

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 30 minutes at any one time.

ROTISSERIE (only for Mod. E 8950FG2-..)

The oven is equipped with a rotisserie for cooking on the spit using the grill.

This device is made up of:

- 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 rack holders of the oven.

The rotisserie motor is operated by the switch indicated by the symbol  on the control panel (fig. 4.8).

USE OF THE ROTISSERIE

Very important: The rotisserie must always be used with the oven door slightly open and with shield “A” mounted (Fig. 4.9).

- Insert the dripping pan into the lowest rack holders of the oven and insert the rod support into the intermediate rack holders.
- Put the meat to be cooked onto the rod, being careful to secure it in the center with the special forks.
- Insert the rod into the motor opening and rest it onto the support of the spit

collar; then remove the grip by turning it to the left.

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

OVEN LIGHT (only for Mod. E 8950FG2-..)

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

This light is controlled by a switch on the control panel (fig. 4.8)

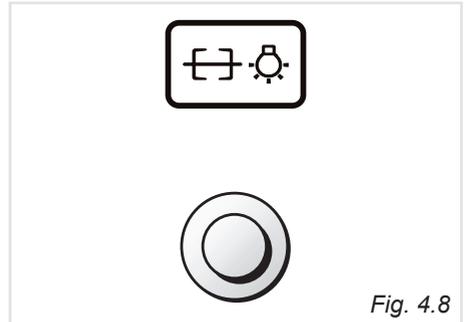


Fig. 4.8

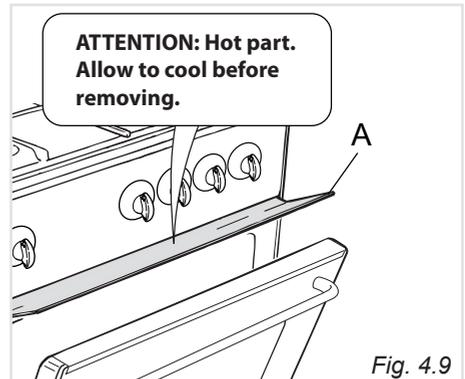


Fig. 4.9

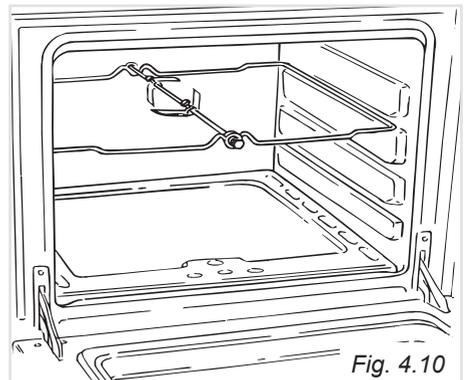


Fig. 4.10

5

60' ALARM - ONLY FOR MOD. E 8950FG2-..

60' ALARM (Fig. 5.1)

The minute counter is a timed acoustic warning device which can be set for a maximum of 60 minutes.

The knob must be rotated clockwise as far as the 60 minute position and then set to the required time by rotating it anticlockwise.

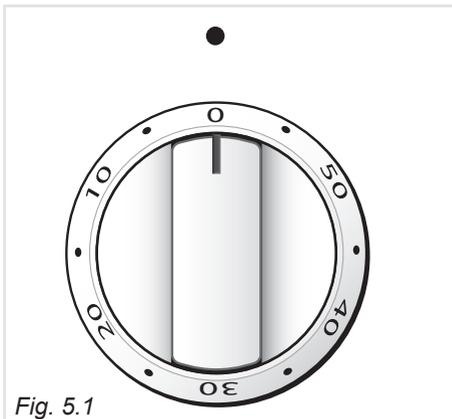


Fig. 5.1

GENERAL ADVICE

- **Important: Before any operation of cleaning and maintenance disconnect the appliance from the electrical network (only for models with electrical components).**
- When the appliance is not being used, it is advisable to keep the gas tap closed.
- Every now and then check to make sure that the flexible tube that connects the gas line or the gas cylinder to the appliance is in perfect condition and eventually substitute it if it shows signs of wearing or damage.
- 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 Service Centre.
- Do not use cleaning products with a chlorine or acidic base.

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 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.

HOT PLATE (Mod. E 8950FG2-..)

Foods burned on the hot plates must always be cleaned dry.

Do not use water to avoid the forming of rust.

After its use, pour a bit of oil onto the warm plate and rub with a cloth.

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.

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

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

GAS TAPS

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

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. 6.1) 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.6.1-6.2) - failure to do so can cause serious problems.

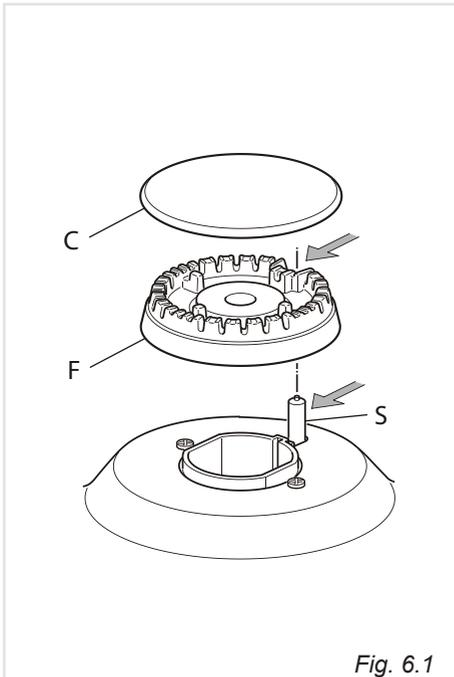


Fig. 6.1

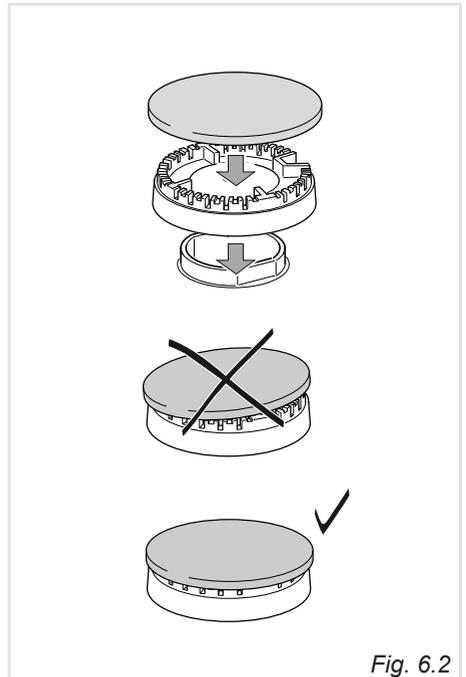


Fig. 6.2

SUBSTITUTION OF THE OVEN LIGHT (Mod. E 8950FG2-..)

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.
- Unscrew and replace the bulb with a new one suitable for high temperatures (300°C) having the following specifications: 220V, E14 and same power (check watt power as stamped in the bulb itself) of the replaced bulb.
- Refit the protective cover.

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

GLASS LID (models with glass lid)

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. 6.3)

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. 6.3).

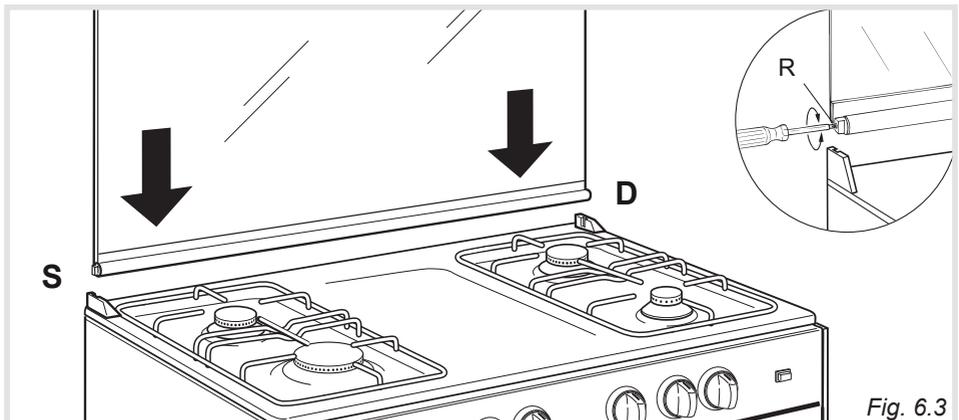
Models with glass lid



Do not shut lid when burner alight.

ATTENTION

- ✓ Do not lower the glass lid when the gas burner or electrical plates 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.
- The appliance must be installed in compliance with regulations in force in your country and in observation of the manufacturer's instructions.
- This appliance is not connected to a device to evacuate the combustion products. This must be installed and connected in conformity with the installation rules in force. Pay special care to room ventilation as well.
- Always disconnect the appliance from the electrical supply before carrying out any maintenance operations or repairs (models with electrical components).
- The surfaces of adjacent furniture and walls must be capable of withstanding temperatures in excess of 75°C.
- Some appliances are supplied with a protective film on steel and aluminium parts. **This film must be removed before using the cooker.**

7 INSTALLATION

INSTALLATION

The cookers afford class '1' protection against overheating of surrounding surfaces. 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 (fig. 7.1).

If the cooker is installed adjacent to furniture which is higher than the gas hob cooktop, a gap of at least 30 cm must be left between the side of the cooker and the furniture.

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

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)

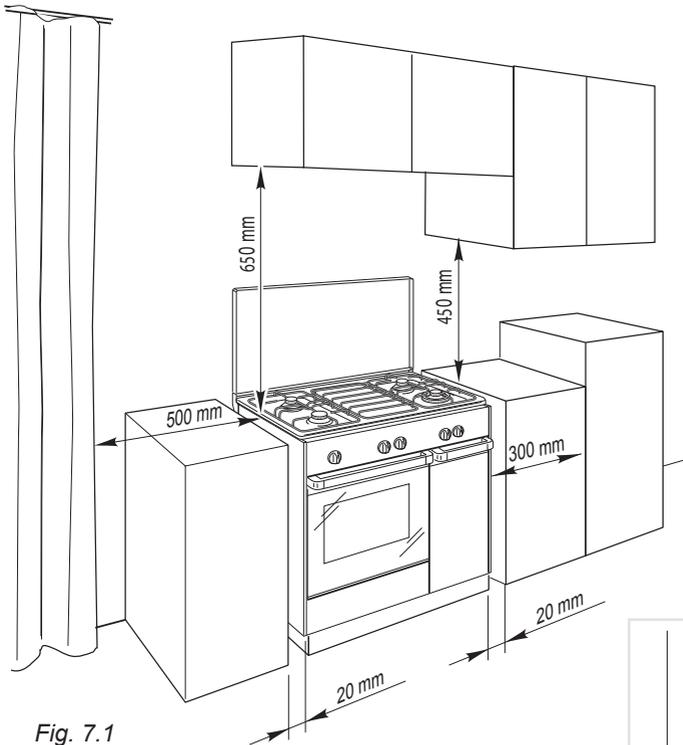


Fig. 7.1

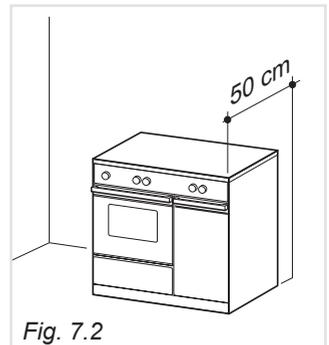


Fig. 7.2

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 outside.

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).

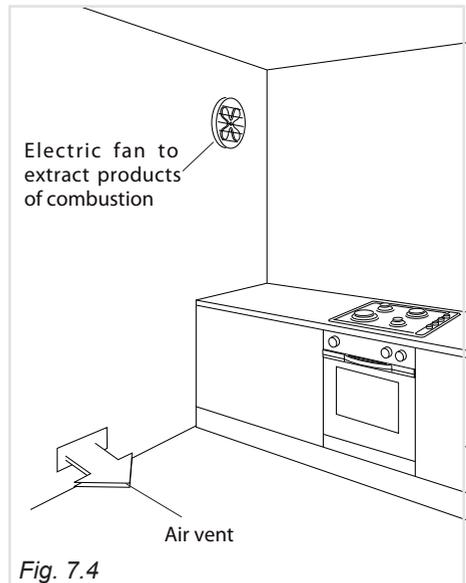
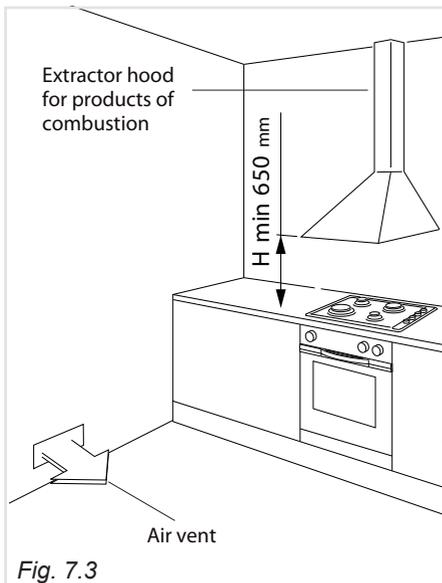
In this case, the kitchen door must allow the passage of the air.

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. 7.3).

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. 7.4).

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".



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.

CONNECTING THE APPLIANCE TO THE GAS SUPPLY

Cat: I 3+

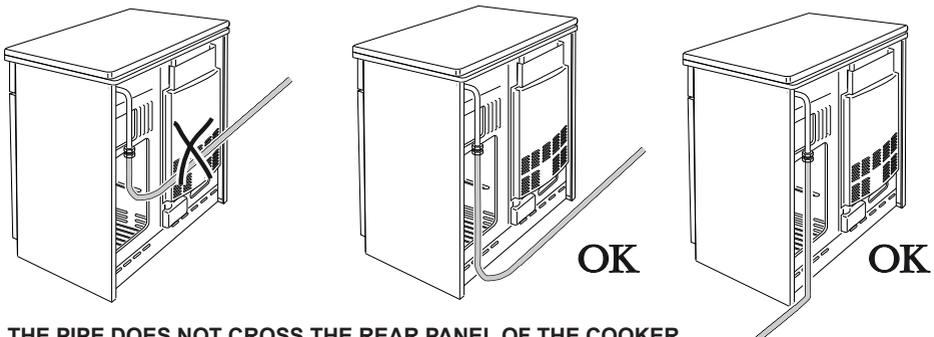
The appliance is predisposed and adjusted to operate with the gas G30/G31 (LPG).

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. 8.1); the pipe does not cross the cooker.

IF CONNECTING THE APPLIANCE TO A GAS CYLINDER POSITIONED INSIDE THE GAS COMPARTMENT, FOLLOW ALSO THE INFORMATION AS PER CHAPTER "GAS CYLINDER CONNECTION" AND FIGURE 8.4.



**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.**

Fig. 8.1

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.

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. 8.2).
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. 8.2).

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

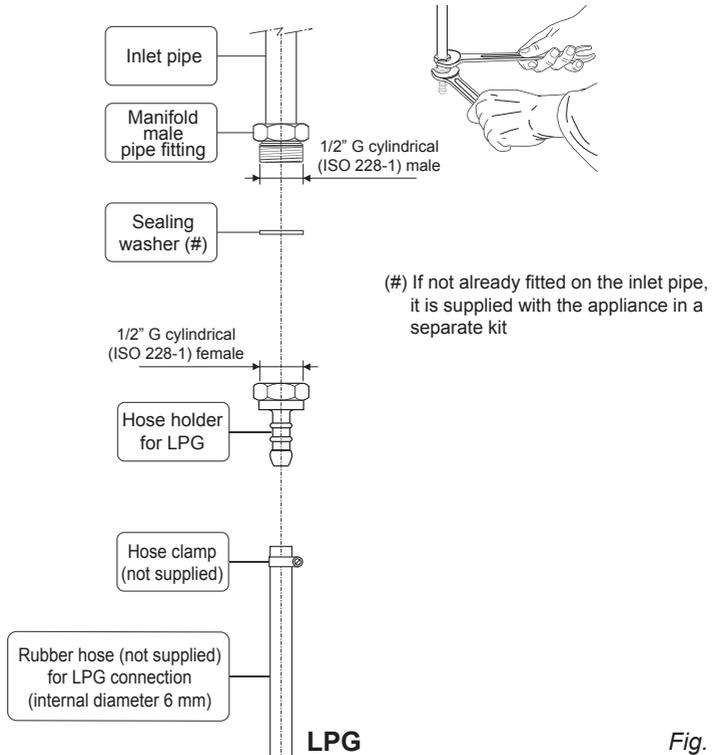


Fig. 8.2

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. 8.3).
- 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. 8.3).

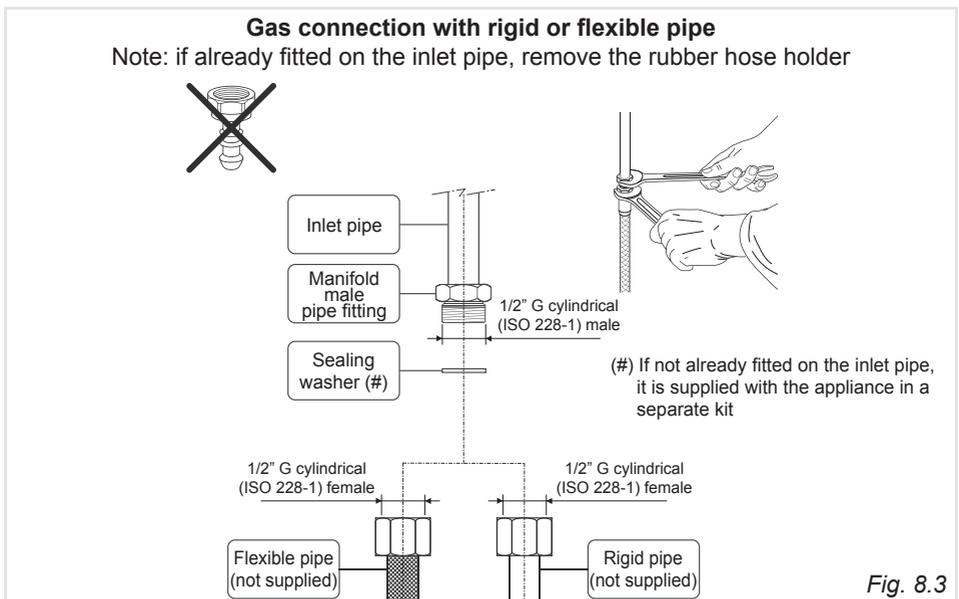


Fig. 8.3

GAS CYLINDER CONNECTION

The connection between the hose connector on the cooker and the regulator of the gas cylinder must be made using a 60 cm long flexible hose conforming to applicable standards, and hose clamps.

The connection hose must be inserted in the hose support (fig. 8.4) and pushed over the hose connectors to the full depth.

IMPORTANT:

Only 13 kg maximum cylinders may be used in the cylinder compartment, and they must be positioned in such a way that the regulator and shut-off cock are easily accessible.

When changing the gas cylinder, do not withdraw the hose from the support.

Installation and replacement of gas cylinders must only be carried out by qualified persons.

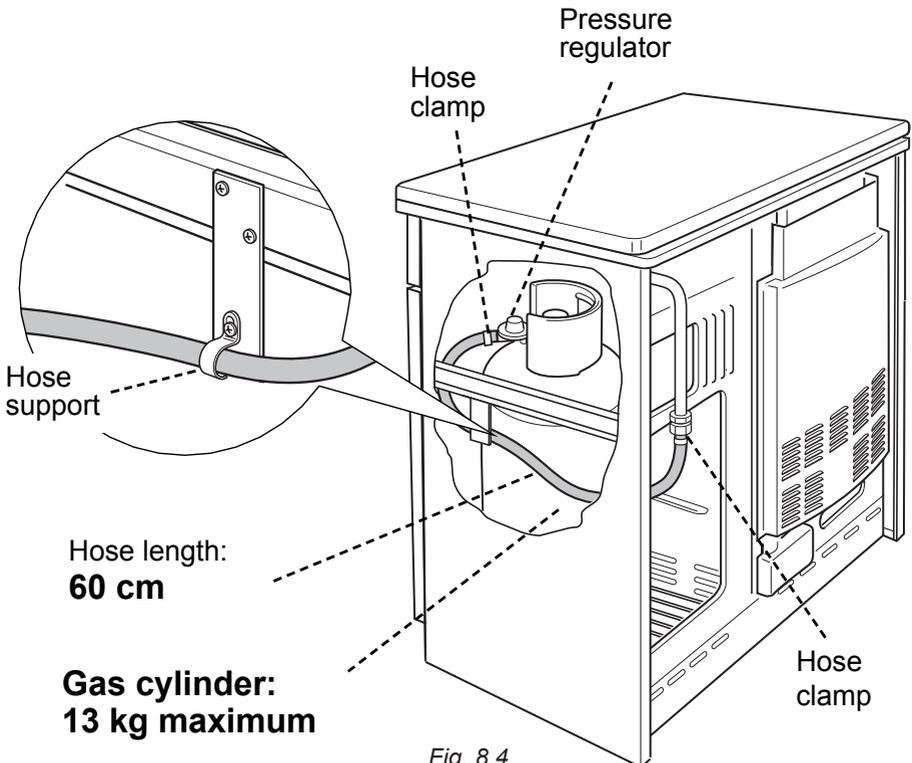


Fig. 8.4

REPLACEMENT OF COOKTOP BURNERS INJECTORS

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".

To replace the injectors proceed as follows:

- Remove pan supports and burners from the cooktop.
- Using a wrench, substitute the nozzle injectors "J" (fig. 8.5) with those most suitable for the kind of gas for which it is to be used.

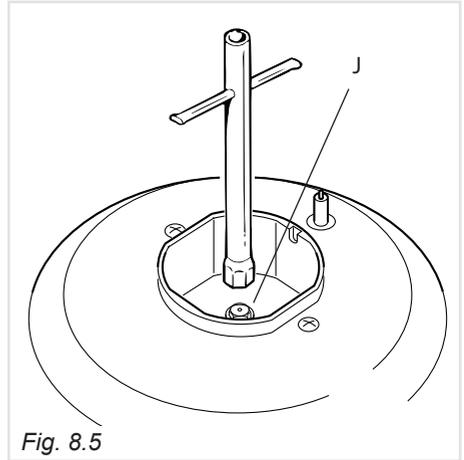


Fig. 8.5

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. 8.6).

Normally for LPG, tighten up the regulation screw.

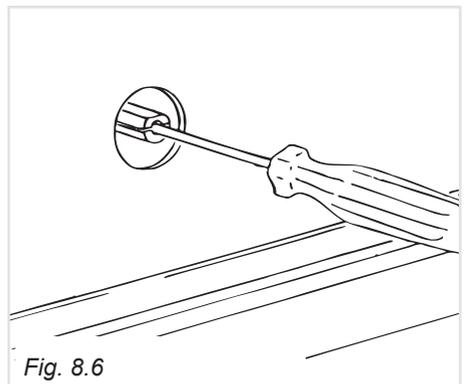


Fig. 8.6

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 (gas tap)	2,75	0,85	80	Fully open (*)
Oven (thermostat)	3,20	0,85	86	Fully open (*)
Grill (some models only)	2,00	-	72	Fully open (*)

(*) Reference value

AIR VENT NECESSARY FOR GAS COMBUSTION = (2 m ³ /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 (gas tap)	5.50
Oven (thermostat)	6,40
Grill (some models only)	4,00

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.

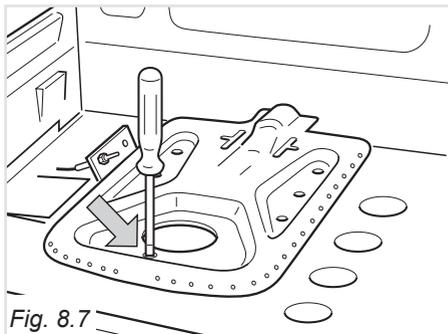


Fig. 8.7

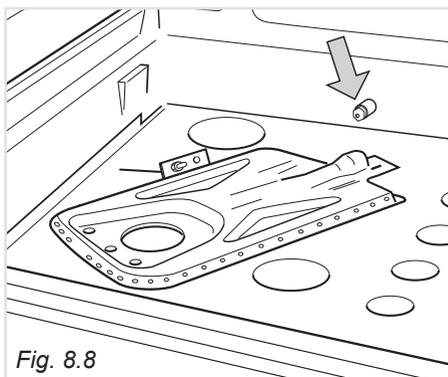


Fig. 8.8

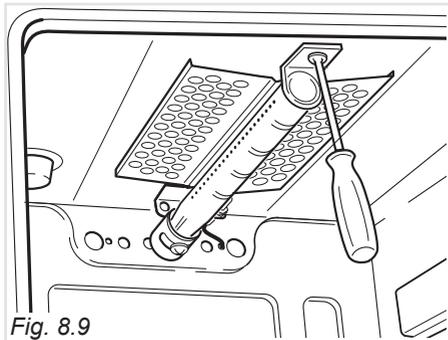


Fig. 8.9

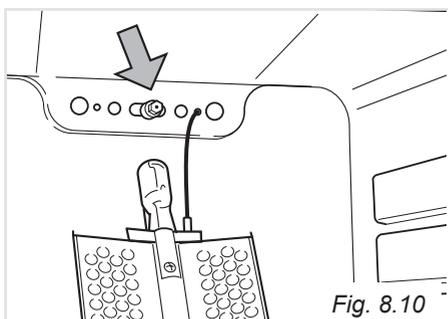


Fig. 8.10

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

a) oven burner

- Lift and remove the lower panel inside the oven.
- Remove the burner securing screw (fig. 8.7)
- Withdraw the burner as shown in figure 8.8 and rest it inside the oven.
- Using a 7 mm box spanner, unscrew the injector (indicated by the arrow in fig. 8.8) and replace it by the proper one according to the kind of gas. Then replace the burner repeating the above steps in reverse order.

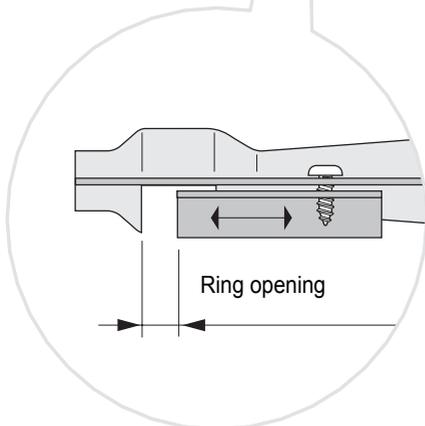
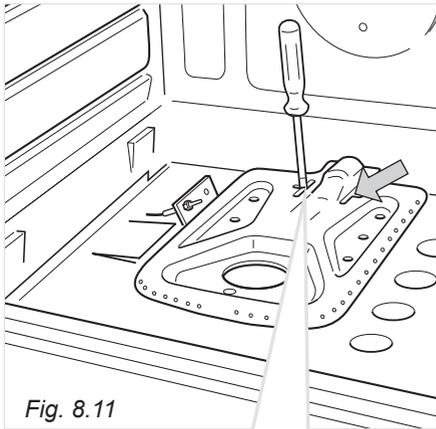
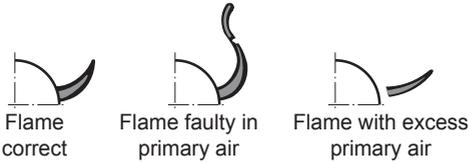
b) grill burner (Mod. E 8950FG2-..)

- Remove the burner by unscrewing the front screw (fig. 8.9). Gently suspend the burner as shown in figure 8.10.
- Using a 7 mm box spanner, replace the injector (indicated by the arrow in fig. 8.10) by the proper one according to the kind of gas.
- Replace the burner repeating the above steps in reverse order.

PRIMARY AIR OF THE OVEN BURNER

With a screwdriver untighten the two screws (fig. 8.11) 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.

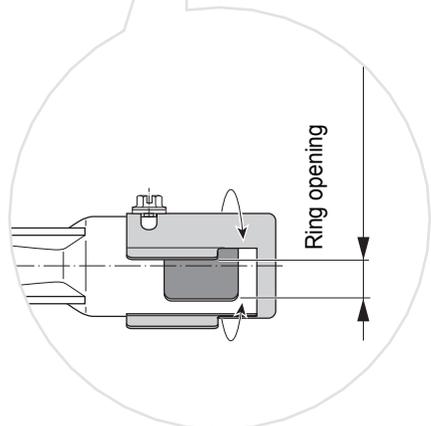
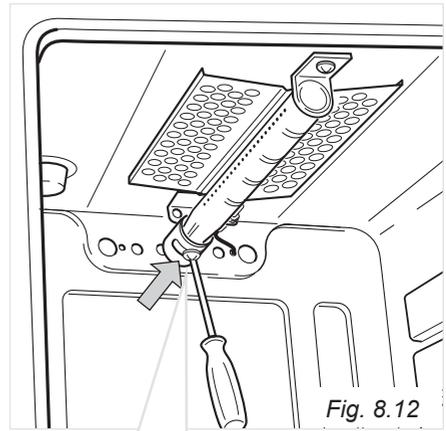


PRIMARY AIR OF THE GRILL BURNER (Mod. E 8950FG2-..)

With a screwdriver untighten the screw (fig. 8.12) and turn 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



ADJUSTMENT OF THE OVEN BURNER MINIMUM - Models with gas tap (Mod. E 8410..)

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. 8.13).

Normally for LPG, tighten up the regulation screw.

ADJUSTMENT OF THE OVEN BURNER MINIMUM - Models with gas thermostat (Mod. E 8950FG2-..)

This needs to be done only for the oven burner (the grill is a fixed capacity) by acting on the thermostat.

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" (maximum);
- remove the knob and unscrew the bypass screw "G" (fig. 8.14) about three times by passing a small flat screwdriver (\varnothing 3 mm blade, 100 mm length) through the panel opening;
- re-mount the knob and let the oven heat up for about 10 minutes, then bring the knob to position "1" (minimum) to operate the thermostat bypass;
- after having removed the knob again and being very careful not to turn the tap rod, slowly screw the by-pass screws "G" (fig. 8.14) until you obtain a flame of 3-4 mm in height.

Normally for LPG, tighten up the regulation screw.

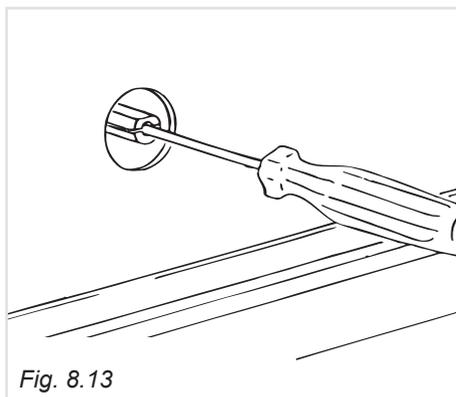


Fig. 8.13

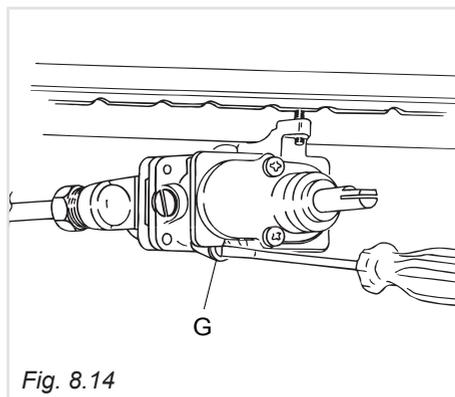


Fig. 8.14

9 BATTERY INSTALLATION - MOD. E 8410 ..

INSTALLING THE BATTERY

Insert a type C battery (1.5 Volt) into the battery compartment on the back of the cooker (fig. 9.1).

This battery is the power supply for the electronic ignition of gas burners (cooktop 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. 9.2 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.

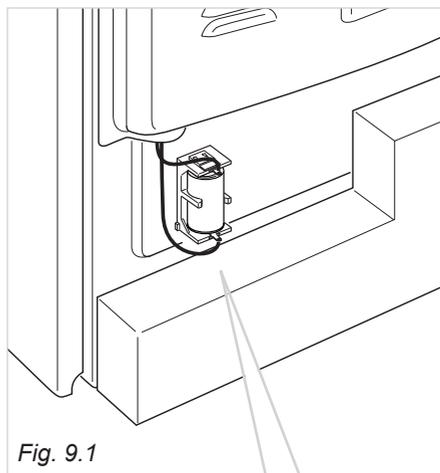


Fig. 9.1

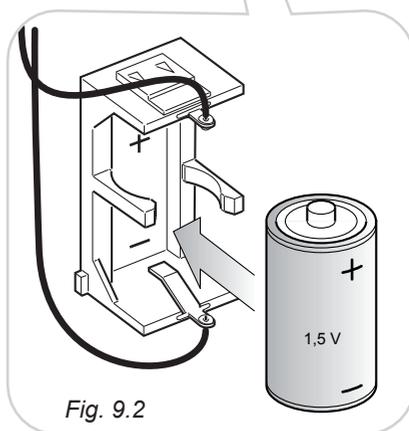


Fig. 9.2

IMPORTANT: The cooker 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 things.

GENERAL

- Connection to the mains must be carried out by qualified personnel in accordance with current regulations.
- The appliance must be connected to the mains checking that the voltage corresponds to the value given in the rating plate and that the electrical cable sections can withstand the load specified on the plate.
- The cooker is supplied with a power supply plug: the plug must be connected to an earthed socket in compliance with safety standards.
- If the cooker is to be connected directly to the mains, it must be placed with an omnipolar switch with minimum opening between the contacts of 3 mm between the appliance and the mains.
- The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 75°C at any point.
- Once the cooker has been installed, the switch or socket must always be accessible.
- If the power supply cable is damaged it must be substituted by a suitable cable available in the after sales service.

N.B. For connection to the mains, do not use adapters, reducers or branching devices as they can cause overheating and burning.

If the installation requires alterations to the domestic electrical system or if the socket and appliance plug are incompatible, call an expert. He should also check that the socket cable section is suitable for the power absorbed by the appliance.

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

ELECTRICAL FEEDER CABLE CONNECTION

The operations must be executed by a qualified technician.

To connect the supply cable:

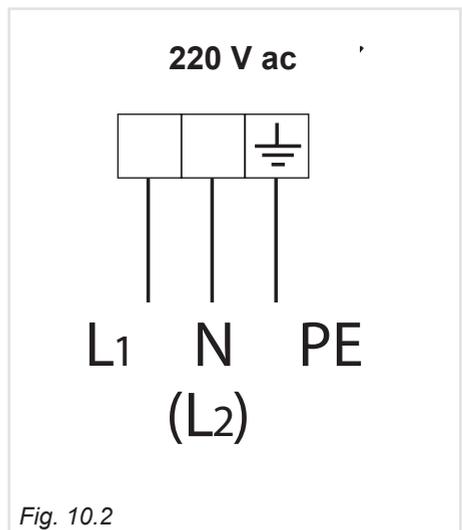
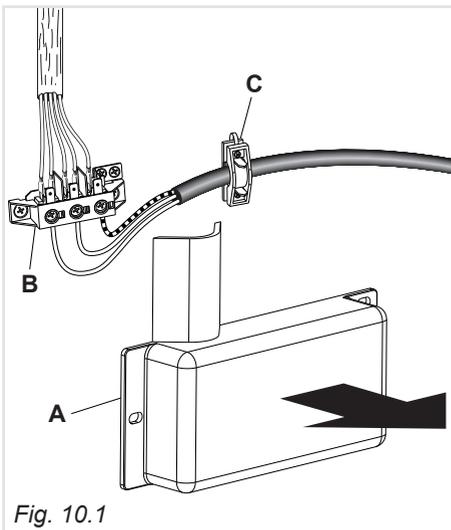
- Remove the screws securing the cover “A” on the rear of the cooker (fig. 10.1).
- Feed the supply cable through the cable clamp “C” (fig. 10.1). The supply cable must be of a suitable size for the current requirements of the appliance; see the section “Feeder cable specifications”.
- Connect the wires to the terminal block “B” as shown in the diagram in figure 10.2.
- Take up any slack in the cable and secure with the cable clamp “C”.
- Replace the cover “A”.

Note: The earth conductor must be left about 3 cm longer than the others.

FEEDER CABLE SECTION

220 V ac 60 Hz AWG 14/3

Before effecting any intervention on the electrical parts of the appliance, the connection to the network must be interrupted.



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.

