

DUAL FUEL 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.***

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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.

## 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.

## IMPORTANT PRECAUTIONS AND RECOMMENDATIONS

After having unpacked the appliance, check to ensure that it is not damaged and that the oven door closes correctly. In case of doubt, do not use it and consult your supplier or a professionally qualified technician.

Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.

- Do not attempt to modify the technical characteristics of the appliance as this may cause danger to users.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- Do not touch the appliance with wet or damp hands (or feet).
- Do not use the appliance whilst in bare feet.
- If you should decide not to use this appliance any longer (or decide to substitute another model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with unused appliances.
- After use, ensure that the knobs are in the off position.
- Household appliances are not intended to be played with by children.
- Keep children away from the cooker during use.
- Children, or persons with a disability which limits their ability to use the appliance, should have a responsible person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.
- During and after use of the appliance, certain parts will become very hot. Do not touch hot parts. Care should be taken to avoid touching heating elements inside the oven.
- 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 or in the storage compartment (some models only).
- Make sure that electrical cables connecting other appliances in the proximity of the cooker cannot come into contact with the hob or become entrapped in the oven door.
- 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.
- 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.
- **Safe food handling:** Leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.
- **This appliance is for domestic use only.**
- Do not operate your appliance by means of an external timer or separate remote-control system.

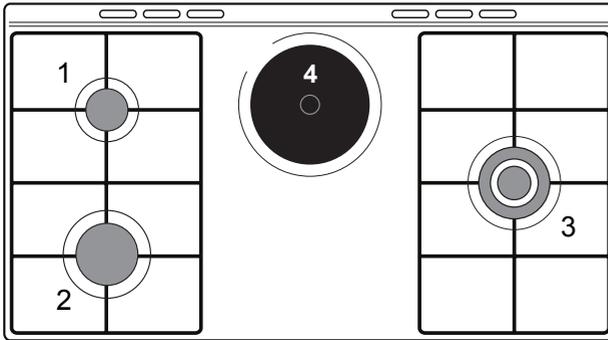
### **Important:**

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.

# 1 COOKING HOB

Fig. 1.1



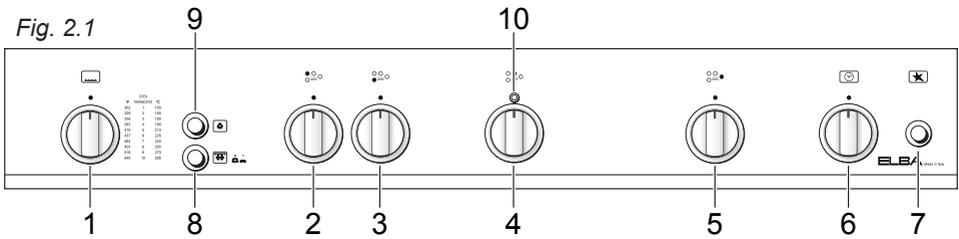
## GAS BURNERS AND ELECTRICAL PLATE

1. Semi-rapid burner (SR)	1,75 kW
2. Rapid burner (R)	3,00 kW
3. Triple-ring burner (TR)	3,50 kW
4. Electrical plate - Ø 180 mm, Rapid	2000 W

# 2

## CONTROL PANEL

Fig. 2.1



### CONTROLS DESCRIPTION

1. Gas oven control knob
2. Rear left burner control knob
3. Front left burner control knob
4. Rear central electrical plate control knob
5. Central right burner control knob
6. 60 minutes alarm control knob
7. Gas burners electronic igniter pushbutton
8. Electric grill / rotisserie control button
9. Oven light control button
10. Electrical plate indicator light

# 3

## USE OF THE HOB BURNERS

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.

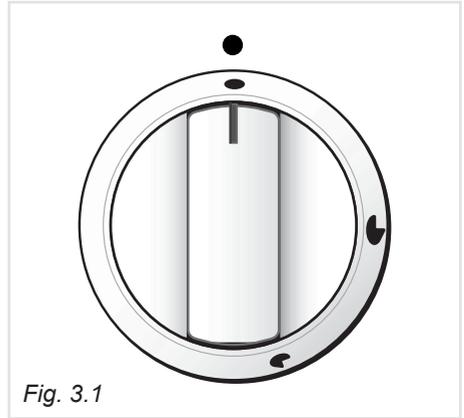


Fig. 3.1

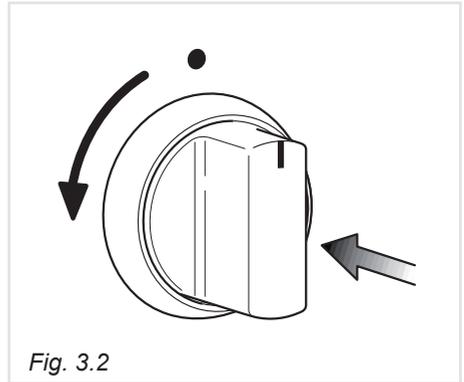


Fig. 3.2

**In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least 1 min.**

**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.

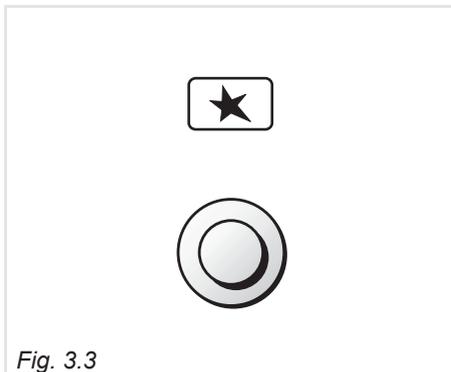
## LIGHTING THE BURNERS

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  (full on) 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 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.



## 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:

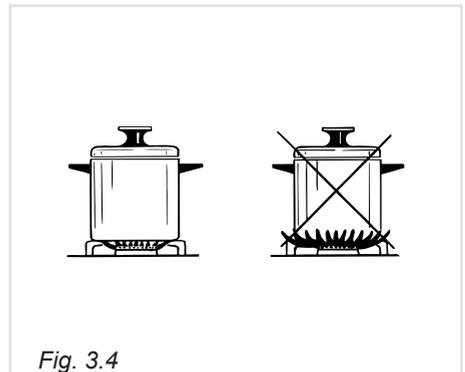
### DIAMETERS OF PANS WHICH MAY BE USED ON THE BURNERS

BURNERS	MINIMUM	MAXIMUM
Semi-rapid	16 cm	24 cm
Rapid	24 cm	26 cm
Triple-ring	26 cm	28 cm
Wok pan	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.

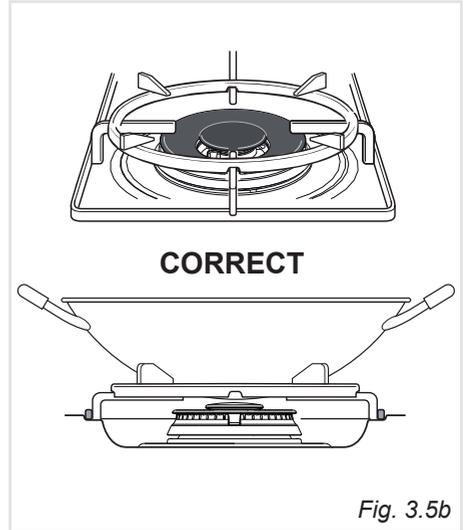
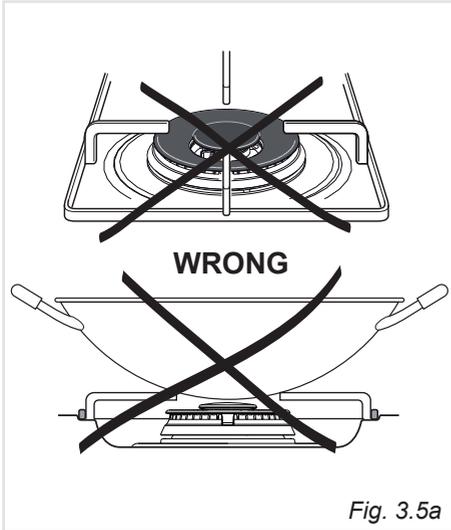


## CORRECT USE OF THE TRIPLE-RING BURNER

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 triple-ring burner (Figs. 3.5a - 3.5b).

### IMPORTANT:

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



## ELECTRIC HOTPLATE

### RAPID HOTPLATE

To switch on the rapid 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.

The features of this plate, which is equipped with a heat limiter, allow:

- reaching the temperature rapidly;
- maximum exploitation of the input with flat bottom pots;
- the limitation of input in the case of unsuitable pots.

### 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 above the knob signals that the hotplate is operating

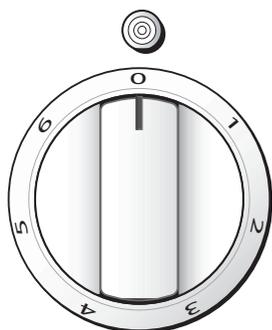


Fig. 3.6

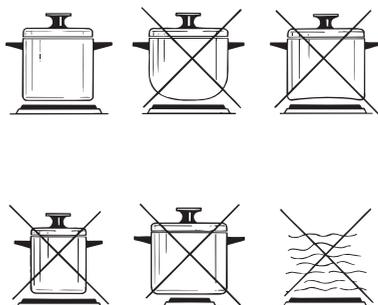
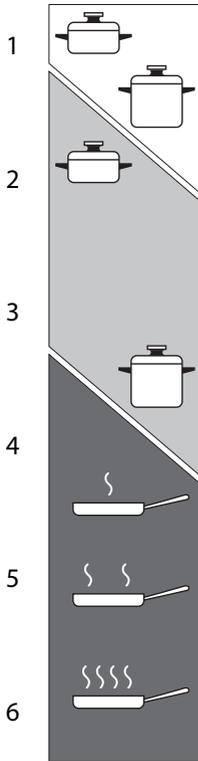


Fig. 3.7

## ELECTRIC HOTPLATE USAGE TABLE



 Heating

 Cooking

 Roasting-frying

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.

Fig. 3.8

# 4 GAS OVEN / ELECTRIC GRILL

The glass on the oven door reaches high temperatures during operation. 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 (position **10**) to eliminate possible traces of grease from the oven burner.

The same operation should be followed for electric grill.

The gas oven is provided with:

- One gas burner (wattage: 3,20 kW) located at the bottom providing safety device and electric ignition.
- One infrared rays electric grill (1900W), placed on the top.

## OVEN BURNER

It carries out normal "oven cooking".

The gas flow to the burner is regulated by a thermostat which allow to maintain the oven temperature constant.

The control of the temperature is assured by a thermostatic probe positioned inside the oven.

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

### 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.

## THERMOSTAT

The numbers **1** to **10** printed on the knob (fig. 4.1) indicate the increasing oven temperature value (see table 4.2).

To regulate the temperature, make the chosen number of the knob match with the indicator on the control panel (fig. 4.1).

The temperature is kept constant on the regulated value.

The thermostat which regulates the flow of gas to the oven burner has a safety valve which automatically shuts off the gas supply when the flame goes out.

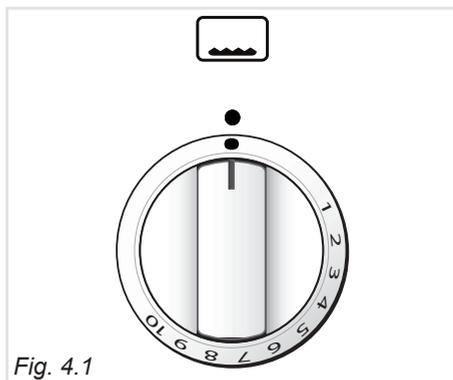


Fig. 4.1

## OVEN

Table. 4.2

°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

## IGNITION OF THE OVEN BURNER

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

To ignite the oven burner:

1. **Open the oven door to the full extent. WARNING: Risk of explosion! The oven door must be open during this operation.**
2. Press the button marked with a star symbol (fig. 4.3) and keep pressed until the oven burner ignites.  
Press in the oven control knob and turn counter-clockwise to position **10** (figs. 4.1, 4.4). Keep the knob pressed.  
In case of mains failure, to light the burner manually, approach a flame to the hole 'A' of the oven floor (fig. 4.5). **Never turn the gas thermostat before approaching a flame to the hole "A" of the floor.**
3. **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. After lighting the burner, wait a few seconds before releasing the knob (until the safety valve stays open).
5. Check the oven burner has lit; if not, turn the knob clockwise back to "●" (OFF) and repeat the procedure from step 1.
6. Gently close the oven door and set the oven control knob to the required temperature.

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

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

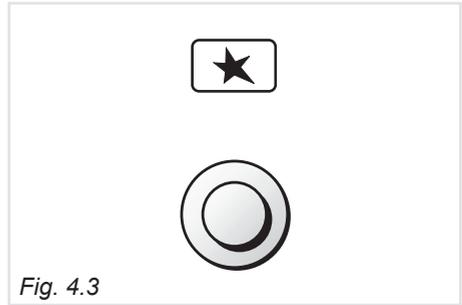


Fig. 4.3

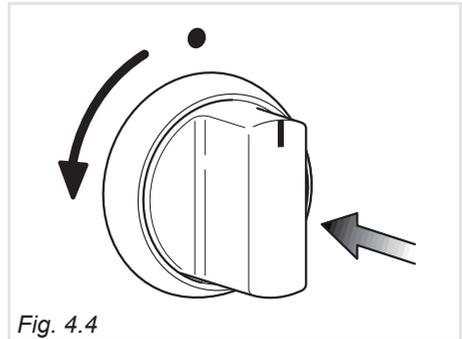


Fig. 4.4

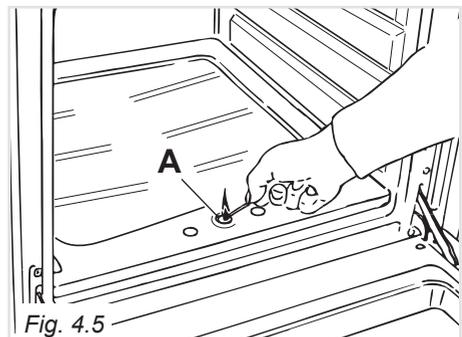


Fig. 4.5

## 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.

## COOKING EXAMPLES

Temperatures are approximate as they vary depending on the quality and amount of food.

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

DISHES	TEMPERATURE
Lasagne	190°C
Baked pasta	190°C
Pizza	220°C
Creole rice	190°C
Baked onions	190°C
Spinach crêpes	185°C
Potatoes baked in milk	185°C
Stuffed tomatoes	180°C
Cheese soufflé	170°C
Roast veal	180°C
Grilled veal chops	210°C
Chicken breasts with tomato	180°C
Grilled chicken - roast chicken	190°C
Veal loaf	175°C
Roast beef	170°C
Fillet of sole	175°C
Aromatic hake	170°C
Beignets	160°C
Ring cake	150°C
Plum tart	170°C
Jam tartlets	160°C
Sponge cake	170°C
Sweet dough	160°C
Sweet puffs	170°C
Plain sponge cake	170°C

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

## OVEN LIGHT

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

The light switches on by pressing the pushbutton indicated in fig. 4.6.

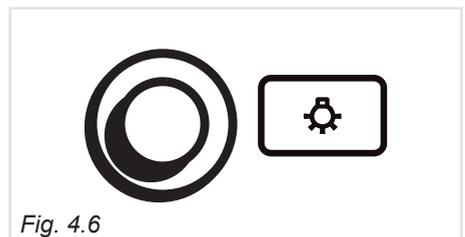


Fig. 4.6

## ELECTRIC GRILL

**Very important:** The cooker lid must be kept open when the grill is in use.

**Safety device:** For safety reasons, it is not allowed to use the oven burner and the electric grill together, at the same time.

**The electric grill only operates when the oven burner thermostat knob is on position “●” (burner off), as:**

- when the oven burner is alight a safety device stops the ignition of the electric grill;
- if the electric grill is on, the same safety device cuts off the element if the thermostat knob is turned on.

## OPERATING THE ELECTRIC GRILL

To light the electric grill, you need to:

- **Check that the oven burner is not working otherwise the grill will not operate.**
- Open the oven door to the first position.
- Fit the heat deflector “A” (fig. 4.8).
- Switch on the grill by pressing the pushbutton indicated in fig. 4.7; also the rotisserie motor switches on.

See specific instructions in the section “USE OF THE GRILL”, “ROTISSERIE” and “USE OF THE ROTISSERIE”.

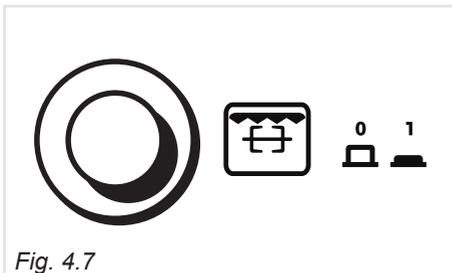


Fig. 4.7

## USE OF THE GRILL

**Very important:** The grill must always be used with the oven door slightly open and with shield “A” mounted (Fig. 4.8).

Mount shield “A” (fig. 4.8) which serves to protect the control panel from the heat.

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

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.

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

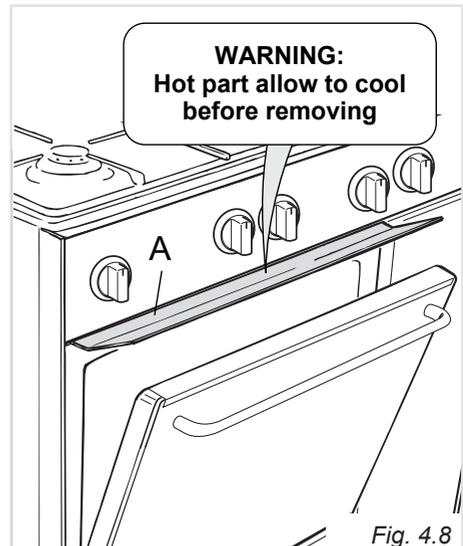


Fig. 4.8

## ROTISSERIE

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 pressing the pushbutton indicated by the symbol   on the control panel (fig. 4.7).

## USE OF THE ROTISSERIE

**Very important: The rotisserie must always be used with the oven door slightly open and with shield "A" mounted (Fig. 4.8).**

- 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.

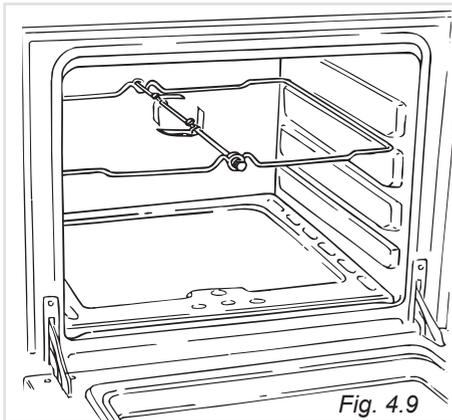


Fig. 4.9

- 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.
- Turn on the grill and the rotisserie. The rotation direction of the rotisserie can be either clockwise or counter-clockwise.

## 5 60' ALARM

### 60 MINUTES 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.

### IMPORTANT WARNING:

**This is only a mechanical timer.**

**Remember to turn off the oven/grill manually.**

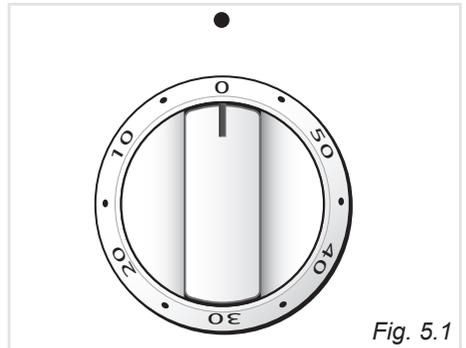


Fig. 5.1

# 6

## CLEANING AND MAINTENANCE

### GENERAL ADVICE

- **Before you begin cleaning, you must ensure that the appliance is disconnected from the electrical power supply.**
- 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.

### HOT PLATE

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.

## GAS TAPS

Periodic lubrication of the gas taps must be carried out by specialist personnel only. 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 elements inside the oven cavity.**

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

## OVEN DOOR

The internal glass of the oven door can be easily removed for cleaning by unscrewing the two lateral fixing screws (fig. 6.1).

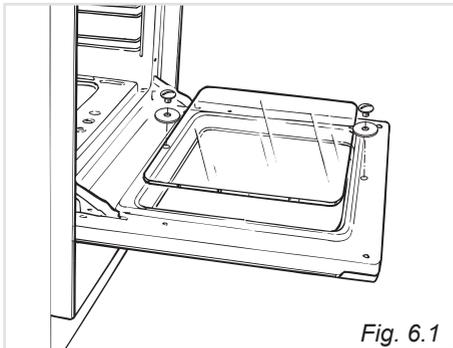


Fig. 6.1

## 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" (figs. 6.2, 6.4) 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 SEMI-RAPID AND RAPID BURNERS

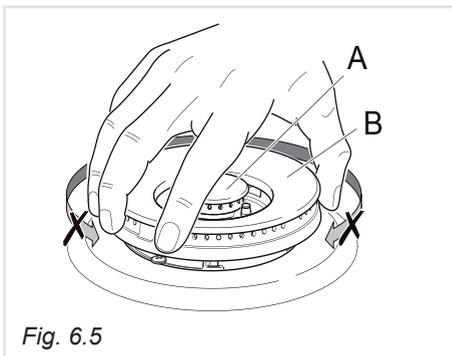
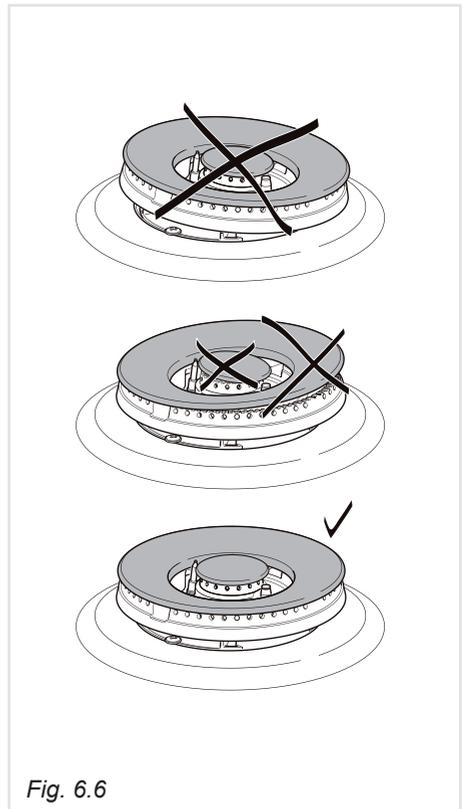
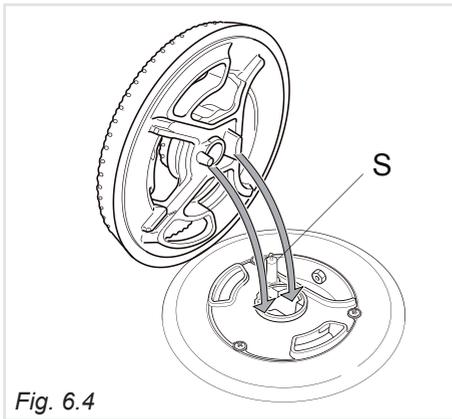
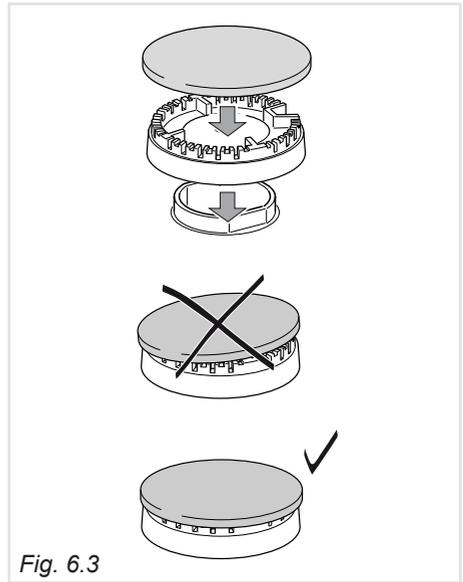
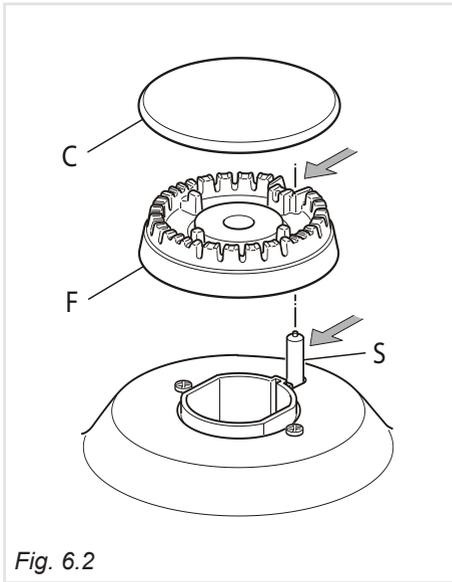
It is very important to check that the burner flame distributor "F" and the cap "C" has been correctly positioned (see figs. 6.2-6.3) - failure to do so can cause serious problems.

## CORRECT REPLACEMENT OF THE TRIPLE RING BURNER

The triple ring burner must be correctly positioned (see fig. 6.6); the burner rib must be enter in their logement as shown by the arrow (see fig. 6.4).

The burner correctly positioned must not rotate (fig. 6.5).

Then position the cap A and the ring B (figs. 6.5 - 6.6).



## GLASS LID (only for 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. 6.7)

## 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. 6.7).

## SUBSTITUTION OF THE OVEN LIGHT

**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:

230V or 220-240V, 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.

### 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 spilled on the cover before opening it.

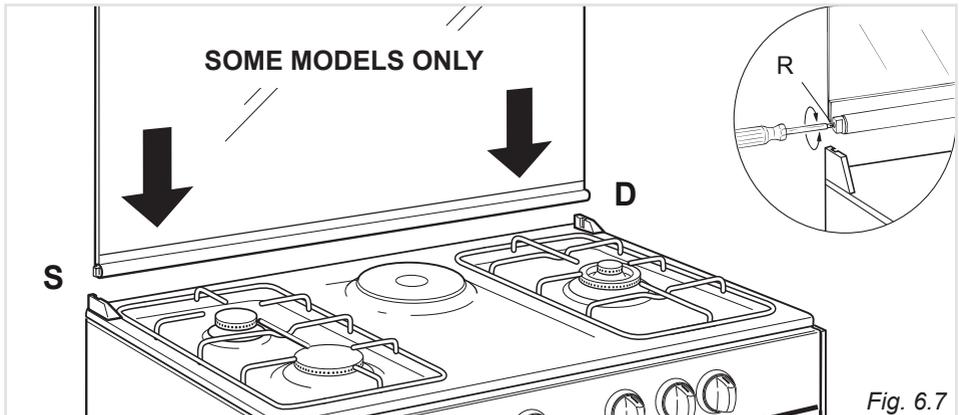


Fig. 6.7

# 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.
- Always disconnect the appliance from the power supply before carrying out any maintenance operations or repairs.
- Some appliances are supplied with a protective film on steel and aluminium parts. **This film must be removed before using the cooker.**

# 7

## INSTALLATION

The cooker affords class “1” protection against overheating of surrounding surfaces. The installation conditions, concerning protection against overheating of the surfaces adjacent to the cooker, must conform to Figs. 7.1 and 7.2.

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 30 cm 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).**

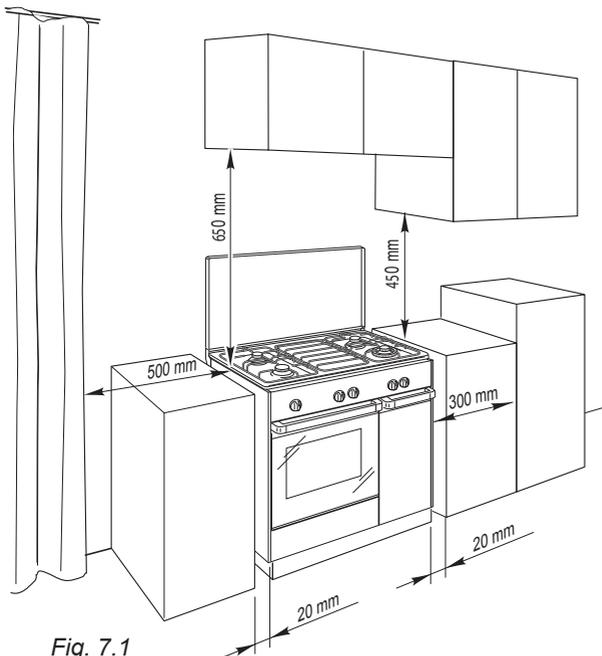


Fig. 7.1

### ■ Class 1

Gas connection made using rubber hose which must be visible and easily inspected or using rigid or flexible metal pipe.

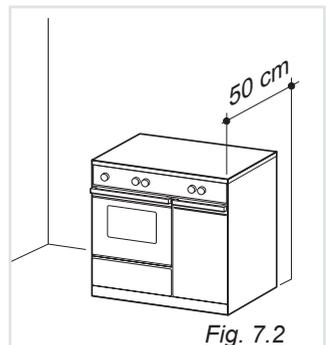


Fig. 7.2

## 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 cm<sup>2</sup> (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).

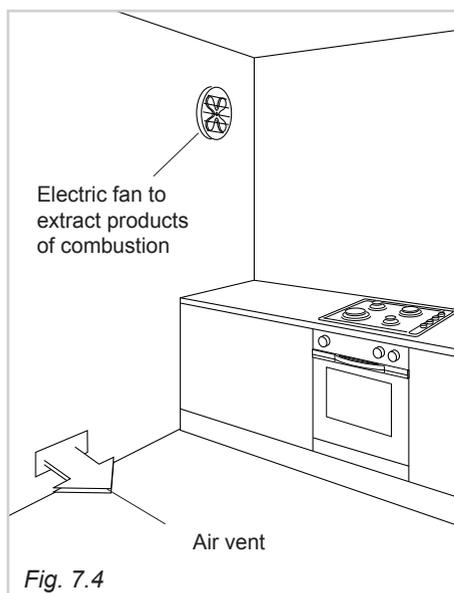
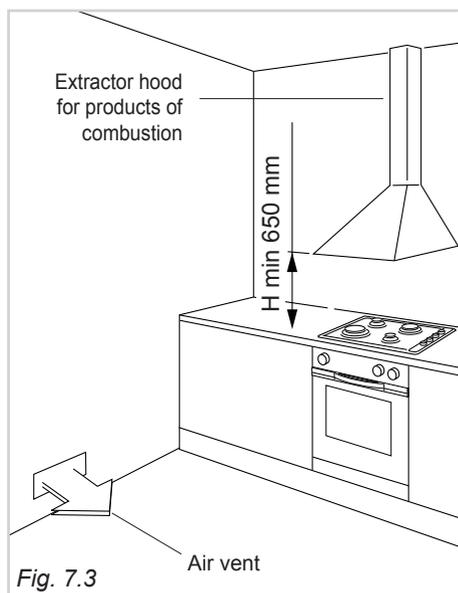
In this case, the kitchen door must allow the passage of the air.

## 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. 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.

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).

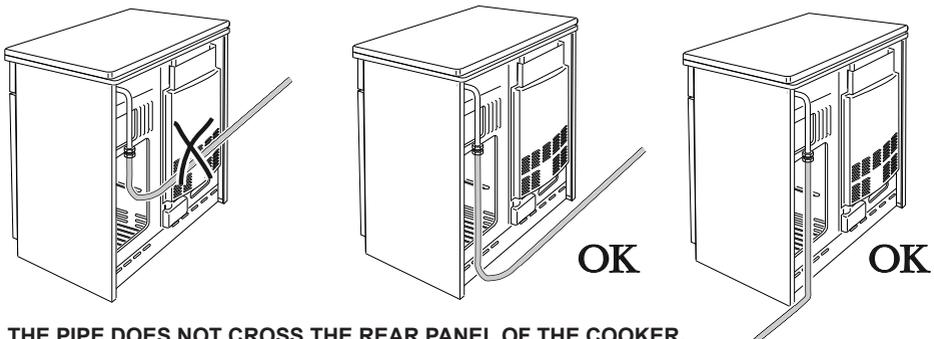
## CONNECTING THE APPLIANCE TO THE GAS SUPPLY

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. 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. 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. 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; 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)**

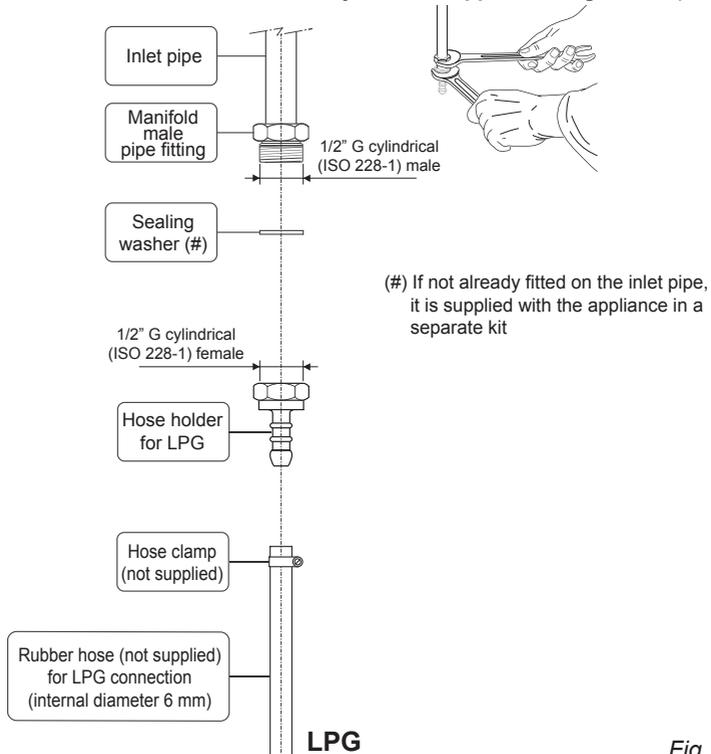


Fig. 8.2

## 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.**

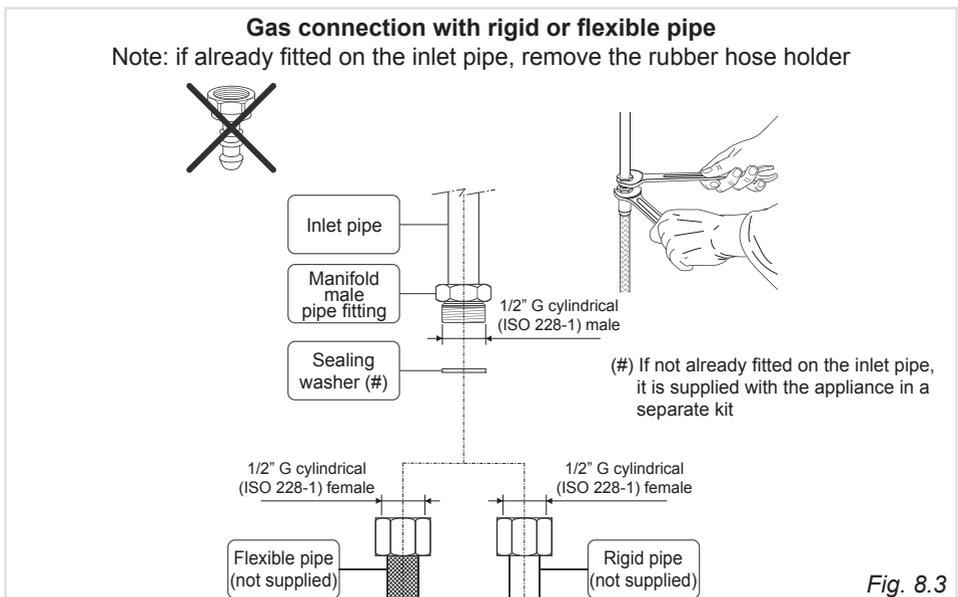
**When connecting the cooker to the gas supply with rigid pipes or a flexible pipe, make sure that**

- 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).



## 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.

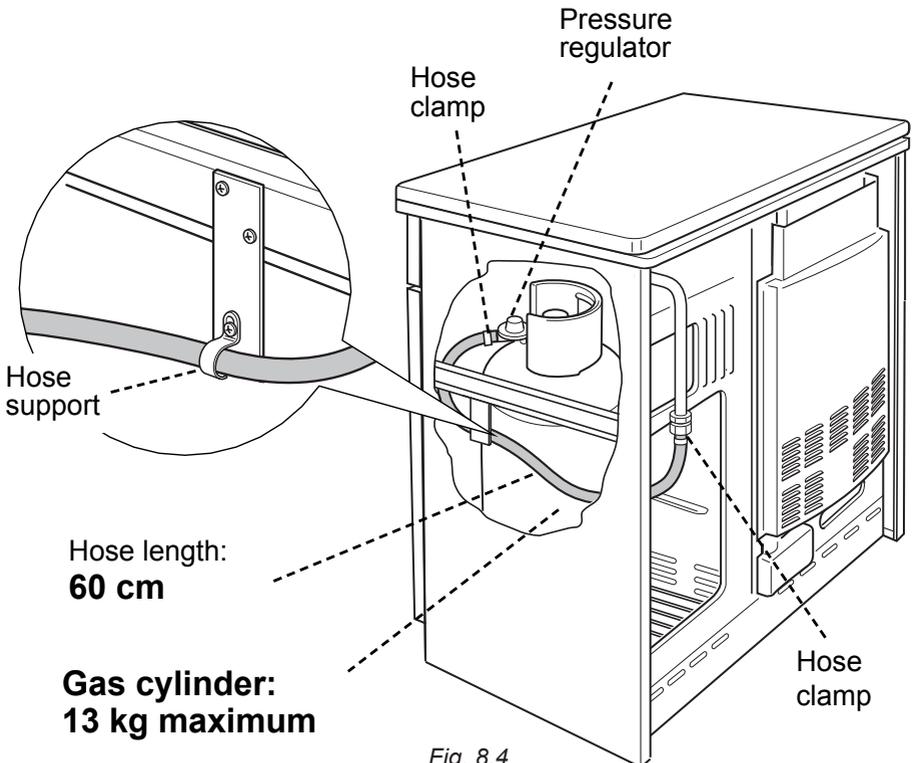
The connection hose must be inserted in the hose support (fig. 8.4) and pushed over the hose connectors to the full depth.

## 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.**



## 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]
Semi-rapid (SR)	1,75	0,45	66	-
Rapid (R)	3,00	0,75	87	-
Triple-ring (TR)	3,50	1,50	93	-
Oven	3,20	0,85	86	Fully open (*)

(\*) Reference value

**AIR VENT NECESSARY FOR GAS COMBUSTION = (2 m<sup>3</sup>/h x kW)**

BURNERS	Air necessary for combustion [m <sup>3</sup> /h]
Semi-rapid (SR)	3,50
Rapid (R)	6,00
Triple-ring (TR)	7,00
Oven	6,40

### 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”.

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

## REPLACEMENT OF THE INJECTORS OF THE COOKTOP BURNERS

To replace the injectors proceed as follows:

- Remove pan supports and burners from the cooktop.
- Using a wrench, substitute the nozzle injectors “J” (figs. 8.5a - 8.5b) 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. 8.6).

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

Semi-rapid and rapid burners

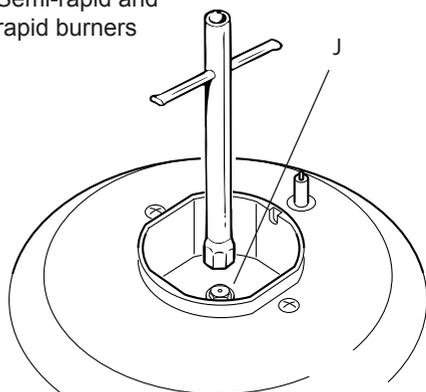


Fig. 8.5a

Triple-ring burner

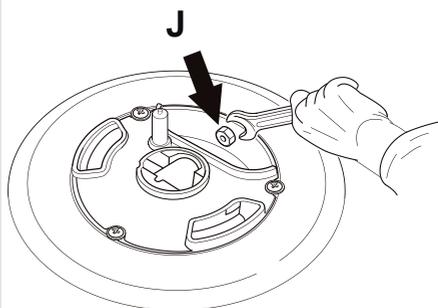


Fig. 8.5b

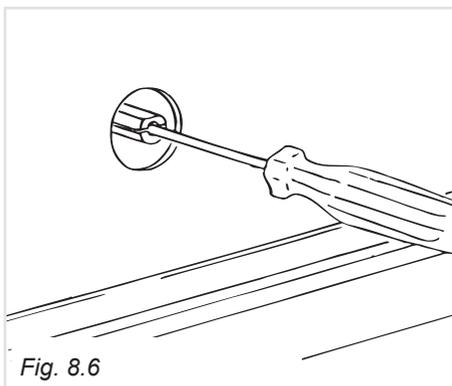
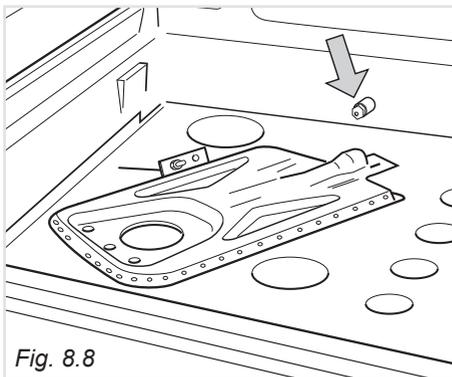
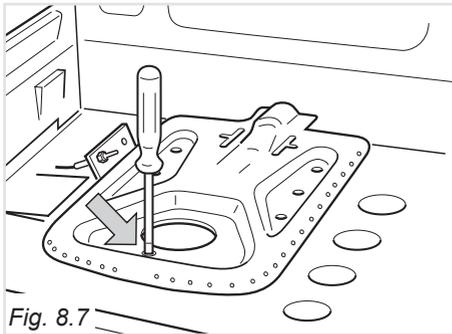


Fig. 8.6

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

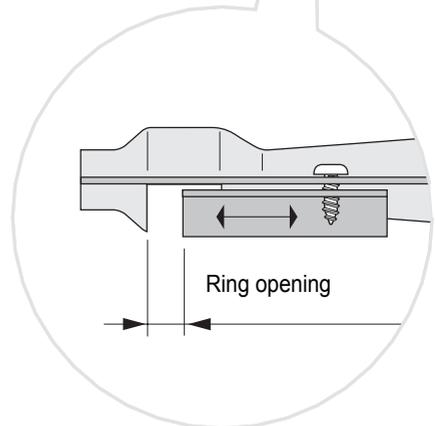
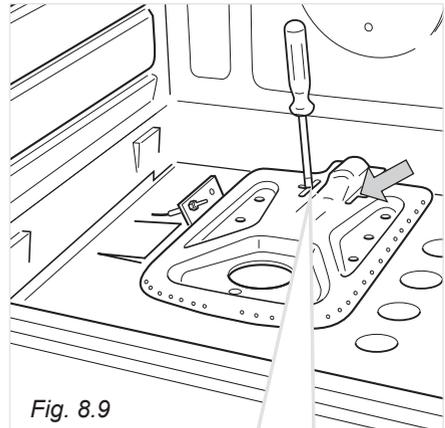
- Lift and remove the lower panel inside the oven.
- Remove the burner securing screw (fig. 8.7).
- Withdraw the burner as shown in figure 8.8 and rest it inside the oven. Take care not to damage the wire to the ignition electrode and the safety valve probe.
- Using a 7 mm box spanner, unscrew the injector (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.



## PRIMARY AIR OF THE OVEN BURNER

With a screwdriver untighten the two screws (fig. 8.9) 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".

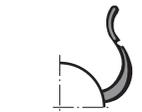
Light the burner and check the flames.



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 by setting the thermostat knob on position “10” (maximum);
- remove the knob and unscrew the by-pass screw “G” (fig. 8.10) about three times by passing a small flat screwdriver (Ø 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. 8.10) until you obtain a flame of 3-4 mm in height.

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

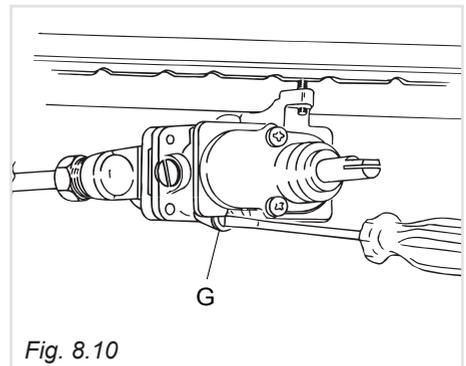


Fig. 8.10

**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 can be connected directly to the mains placing 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 any 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 must always be accessible.

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

**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, call an expert. He should also check that the domestic electrical system is suitable for the power absorbed by the appliance.

**IMPORTANT:** This cooker must be connected to a suitable double pole control unit adjacent to the cooker.

### **WARNING!**

**This appliance must be earthed.**

**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:

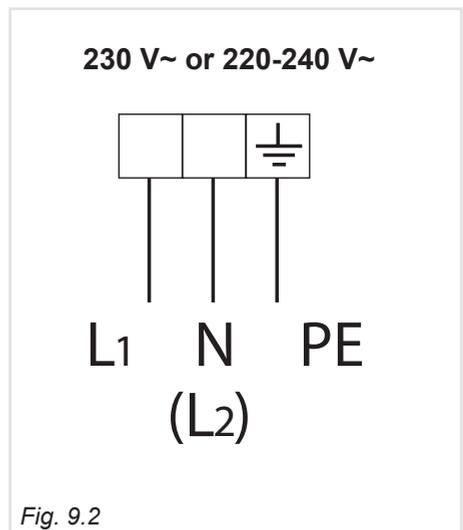
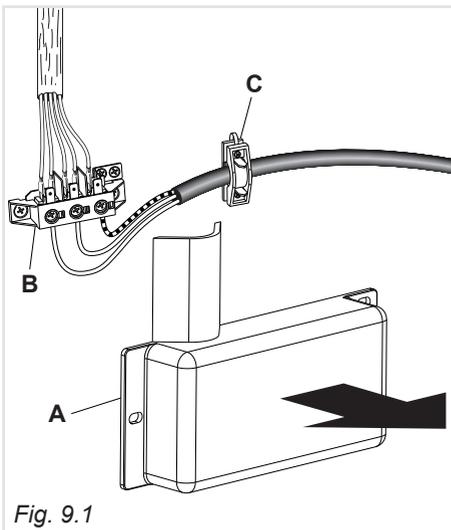
- Remove the screws securing the cover “A” on the rear of the cooker (fig. 9.1).
- Feed the supply cable through the cable clamp “C” (fig. 9.1). The supply cable must be of a suitable size for the current requirements of the appliance; see the section “Feeder cable specifications”.
- Connect the wires to the terminal block “B” as shown in the diagram in figure 9.2.
- 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 SPECIFICATIONS TYPE H05RR-F

230 V~ or 220-240 V~     3 x 2,5 mm<sup>2</sup> (\*\*)

(\*\*) Connection with wall box connection



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.

