



GF993IX

Dear Customer,

We thank you & congratulate you on your choice.

This new carefully designed product, manufactured with the highest quality materials, has been carefully tested to satisfy all your cooking demands

We would therefore request you to read and follow these easy instructions which will allow you to obtain excellent results right from the start.

Important:

The oven's data plate is accessible even with the oven fully installed. The plate is visible simply by opening the door. Always quote the details from it to identify the appliance when ordering spares. The appliance becomes very hot during use. Take care not to touch the heating elements inside the oven.

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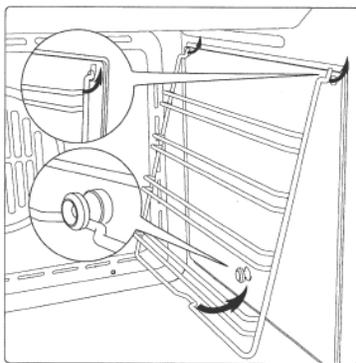
Technical features

Dimensions

The first time you're using the oven:

Clean the oven thoroughly with soapy water and rinse well. To remove the lateral frames from smooth-walled ovens, proceed as shown in the figure.

Operate the oven for about 30 minutes at maximum temperature to burn off all traces of grease which might otherwise create unpleasant smells when cooking.



Important:

As a safety precaution, before cleaning the oven, always disconnect the plug from the power socket for power cable from the oven. Do not use acid or alkaline substances to clean the oven

(lemon juice, vinegar, salt, tomatoes etc). Do not use chlorine based products, acids or abrasive products to clean the painted surfaces of the oven.

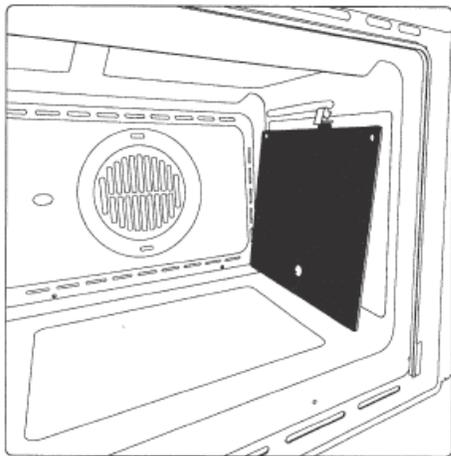
Do not use steam cleaners to clean the oven.

Self cleaning catalytic panels:

Our smooth walled oven can be fitted with self cleaning panels to cover the inside walls. These special panels are simply hooked on to the walls before the side frames are fitted. They are coated in a special, micro-porous catalytic enamel which oxidizes and gradually vaporizes splashes of grease and oil at cooking temperatures above 200 degrees Cel.

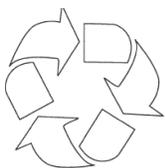
If the oven is not clean after cooking fatty foods, operate the empty oven for 60 minutes (max.) at maximum temperature.

Never wash or clean self cleaning panels with abrasive, acid or alkaline products.



Respect for the environment:

The documentation provided with this oven has been printed on chlorine free bleached paper or recycled paper to show respect for the environment. The packaging has also been designed to avoid environmental impact. Packaging material is ecological and can be re-used or recycled. By recycling the packaging, you will help save raw materials as well as reducing the bulk of domestic and industrial waste.



Control panel functions:

Function symbols on the selector



Oven light (stays on while oven is in use)



Top and bottom heating elements. Thermostat setting from 50deg C to MAX



Top & bottom heating elements with fan. Thermostat setting from 50deg C to MAX



Bottom heating element, Thermostat setting from 50deg C to MAX



Top heating element (small, lower power grill.) Thermostat setting from 50deg C to 200deg C



Double top heating element (large area grill) Thermostat setting from 50deg C to 200deg C



Double top heating element with fan (large area grill). Thermostat setting from 50deg C to 200deg C



Circular heating element with fan. Thermostat setting from 50deg C to MAX



Bottom heating element and circular heating element with fan. Thermostat setting 50deg C to MAX



Fan for defrosting. Thermostat setting at 0deg C

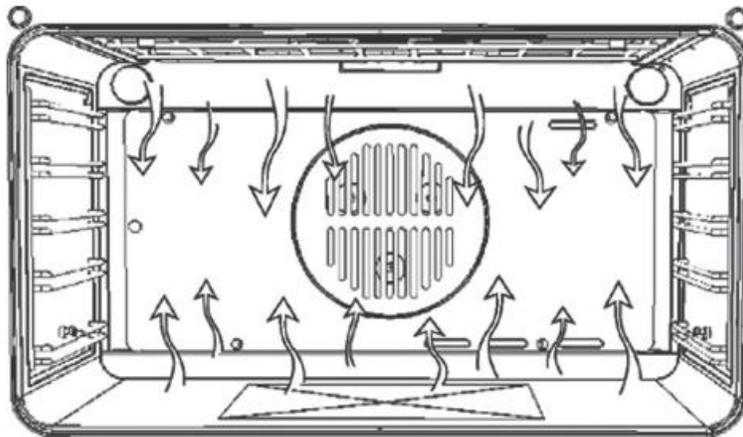


Bottom heating element with fan. Thermostat setting from 50deg C to MAX

Instruction for use:

Conventional cooking:   

Conventional cooking uses top and bottom heat to cook a single dish. Place the food in the oven only once cooking temperature has been reached, i.e. when the heating indicator goes out. If you want to increase top or bottom temperature towards the end of the cooking cycle, set the temperature control to the right position. It is advisable to open the oven door as little as possible during cooking.

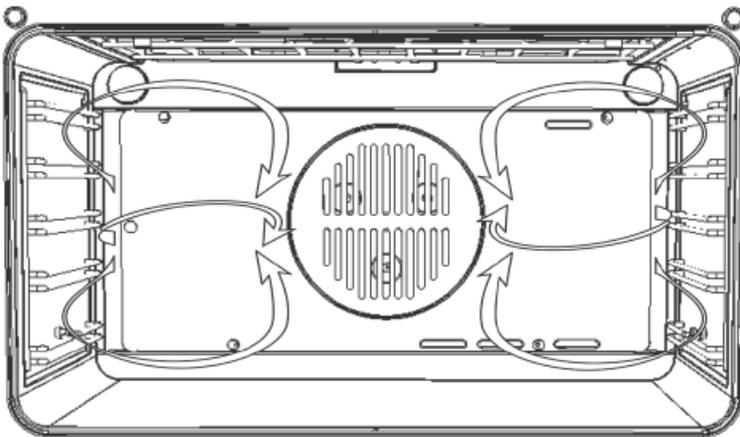


Fan cooking:     

For this type of cooking a fan positioned at the back allows the circulation of hot air inside the oven, creating uniform heat. In this way cooking is more rapid than conventional cooking. It is a suitable method for cooking dishes on more than one shelf, especially when the food is of different types. (Fish, meat etc)

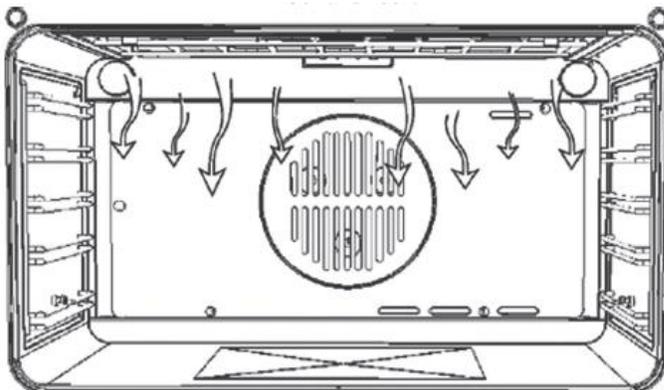
Defrosting  :

By selecting one of the fan cooking functions and setting the thermostat to zero, the fan allows cold air to circulate inside the oven. In this way frozen food can be rapidly defrosted. It is not essential to preheat the oven, by you are advised to do so when cooking pastries.



Grill cooking  

Use the grill to grill or brown foods. Some ovens may be equipped with an electric motor, spit and skewers for turning on the spit. Place the shelf with the food to be cooked in the 1st or 2nd position from the top. Pre-heat the oven for 5 minutes. Turn the thermostat to a temperature between 50deg and 200deg.



Cooling fan

The fan is positioned on the upper part of the oven and creates a circle of cooling air on the inside of the furniture and through the door of the oven. It is turned on when the temperature of the outer shell of the oven reaches 60degC. By switching on the oven with the thermostat at 200degC the fan starts working after approx 10 min. it is turned off when the temperature of the outer shell of the oven descends under 60deg C. By switching off the oven with the thermostat at 200deg C the fan stops working after approx 30 min.

Thermostat

Use the thermostat to set the cooking temperature you need. The thermostat can be adjusted from 50deg to 250deg C.

Alarm timer:

You can set this timer to sound a buzzer after 0 to 60 minutes of cooking. First turn the knob fully clockwise, then turn it back to the desired alarm time.

Cooking timer:

First turn the cooking selector to the required cooking function, and the thermostat to the desired cooking temperature. Then to set **end of cooking time**, turn the cooking timer to the right and to the desired time. First turn the knob fully clockwise, then turn it back to the desired alarm time. A buzzer sounds at the end of the time cooking period, and the oven switches itself off. To set only the **start of cooking**, turn the cooking timer to the left of the  symbol.

Key electronic timer:

Setting the clock: press the duration  key and the end of cooking  key simultaneously, then press the +/- keys to set the time.

Manual operation: to start cooking without setting the **end of cooking time** press the manual key .

Setting only the duration of cooking in semi-automatic mode: to set the **duration of cooking**, press the duration key and press the +/- keys to set the duration of cooking. A buzzer sounds when the cooking period finishes, and the oven switches itself off. Turn the thermostat and selector knobs back to 0 position and press the manual key.

Setting only the end of cooking time in semi-automatic mode: to set the **end of cooking time**,

press the end cooking key  and press the +/- keys to set the time at which you want the oven to switch off. A buzzer sounds when the clock reaches the set time, and the oven switches itself off. Turn the thermostat and selector knobs back to 0 position and press the manual key.



Fully automatic operation:

To set the **end cooking time**, press the duration key  and press the +/- keys to set the duration of cooking. Press the end of cooking key  and press the +/-keys to set the time at which you want the oven to switch off. When you finish setting these times, the AUTO symbol flashes and the buzzer sounds. Press any key to silence it.

Alarm timer:

Press the alarm timer key and press the +/- keys to set the required duration of cooking. The **buzzer** sounds when the cooking time ends. Press any key to silence it.

Programming errors:

You cannot program in a cooking period which starts earlier than the time displayed on the clock. If you try to do so, the buzzer sounds and the AUTO symbol flashes. Simply change the duration or cooking time to correct the error.

Cancelling a cooking programme:

To cancel a cooking programme, simply press the manual key.

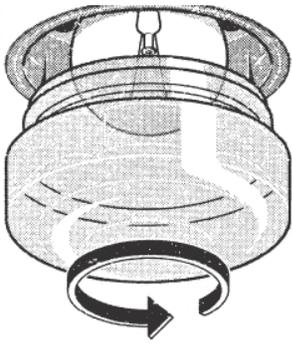
Replacing the oven light:

Important: the oven must have these precise features:

- a) It must be able to resist high temperatures (up to 300deg C)
- b) Power supply: see V/Hz indicated on data plate.
- c) Power 25W
- d) E 14 connection

Before proceeding, disconnect the appliance from the main electricity supply.

- To prevent damage, place a tea cloth in the oven.
- Unscrew the glass cover of the light
- Unscrew the old light bulb and replace it with the new one
- Put back the glass cover and remove the tea cloth.
- Connect the appliance to the main electricity supply.

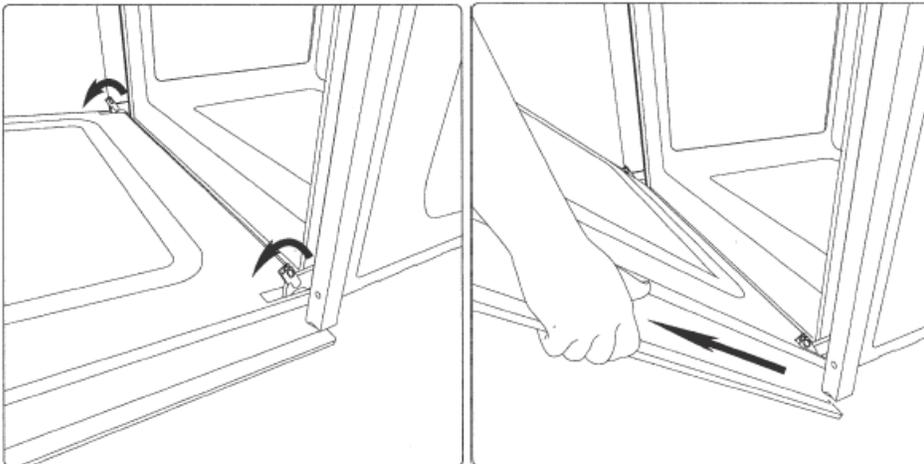


Removing the oven door:

The oven door can be removed quickly and easily. To do so, proceed as follows:

- Open the door fully
- Lift the two levers shown in fig
- Close the door as far as the first stop (caused by the raised levers)
- Lift the door upwards and outwards to remove it from its mountings

To replace fit the door, fit the hinges in their mountings and lower the two levers.



Installation instructions:

Flush fitting: the oven can be installed under a work top or in a cooking column. Figure shows the installation dimensions.

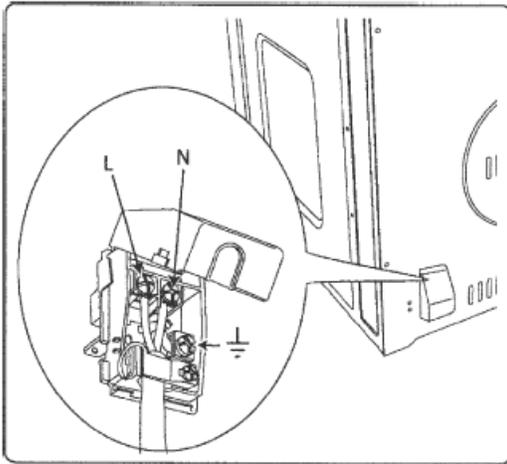
Make sure that surrounding materials are heat resistant. Align the oven centrally with respect to the side walls of the unit surrounding it and fix it in place with screws and Allen screws provided.

Electronic connections:

Before connecting the oven to the mains power supply, make sure that:

- The supply voltage corresponds to the specifications on the data plate on the front of the oven.
- The mains supply has efficient earth (ground) connection complying with all applicable laws and regulations. Correct earthing (grounding) is a legal requirement.
- The power cable should never reach a temperature 50deg C above ambient temperature at any point along its length. If a fixed appliance is not provided with a power cable and a plug, or some other device permitting it to be disconnected from the main electricity supply, with a gap between the contacts big enough to guarantee class III overvoltage protection, then such a device must be fitted to the power supply in compliance with the regulations governing electrical installations. The socket or switch must be easily reachable with the oven fully installed.

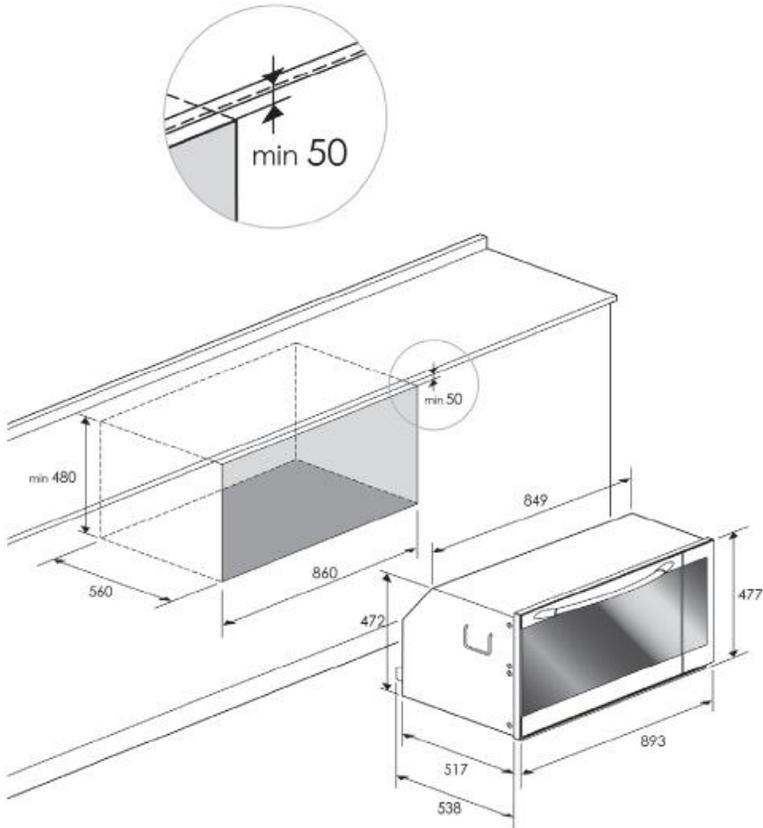
TIPI E DIAMETRO MINIMO DEI CAVI CABLE TYPES AND MINIMAL DIAMETERS TYPES ET DIAMÈTRE MINIMAUX DES CÂBLES	
SASO	
H05RR-F 3x1,5 mm ²	H05RR-F 3x2,5 mm ²
H05VV-F 3x1,5 mm ²	H05VV-F 3x2,5 mm ²
H05RN-F 3x1,5 mm ²	H05RN-F 3x2,5 mm ²
H05V2V2-F 3x1,5 mm ²	H05V2V2-F 3x2,5 mm ²



NB the manufacturer declines all responsibility for damage or injury in the above instructions and normal safety precautions are not respected.

CARATTERISTICHE TECNICHE - TECHNICAL FEATURES CARACTÉRISTIQUES TECHNIQUES TECHNISCHE DATEN - CARACTERÍSTICAS TÉCNICAS مواصفات فنية - CHARACTERÍSTICAS TÉCNICAS		
DIMENSIONI MUFFOLA	Larghezza (mm) Altezza (mm) Profondità (mm)	607 335 390
MUFFLE SIZE	Length (mm) Height (mm) Depth (mm)	607 335 390
DIMENSIONS MOUFLE	Longueur (mm) Hauteur (mm) Profondeur (mm)	607 335 390
ABMESSUNGEN MUFFEL	Länge (mm) Höhe (mm) Tiefe (mm)	607 335 390
DIMENSIONES CÁMARA	Longitud (mm) Altura (mm) Profundidad (mm)	607 335 390
أبعاد الجهاز	العرض (مليمتراً) 607 الإرتفاع (مليمتراً) 335 العمق (مليمتراً) 390	
DIMENSÕES DA MUFLA	Comprimento (mm) Altura (mm) Profundidade (mm)	607 335 390
ASSORBIMENTI ELEMENTI RISCALDANTI - HEATING ELEMENT POWER RATING CONSOMMATION ÉLÉMENTS CHAUFFANTS STROMAUFNAHME HEIZELEMENTE - ABSORCIÓN ELEMENTOS DE CALDEO قوة إمتصاص عناصر التسخين للتيار - CONSUMO DOS ELEMENTOS DE AQUECIMENTO		
	Elemento esterno resistenza cielo Roof element, external Élément extérieur résistance ciel Oberes äußeres Heizelement Elemento exterior resistencia techo وحدة التسخين الخارجية للسقف 1100 وات Elemento externo da resistência superior	1100 W
	Elemento interno resistenza cielo Roof element, internal Élément intérieur résistance ciel Oberes inneres Heizelement Elemento interior resistencia techo وحدة التسخين الداخلية للسقف 1750 وات Elemento interno da resistência superior	1750 W
	Elemento circolare Circular element Élément circulaire Rundes Heizelement Elemento circular وحدة التسخين الدائرية 2300 وات Elemento circular	2300 W
	Elemento suola Bottom element Élément sole Unteres Heizelement Elemento suelo وحدة التسخين في القاع 1300 وات Elemento inferior	1300 W

Built under counter:



Built eye level:

