

COOKERS - LINE 55/60

INSTRUCTIONS MANUAL

Installation - Use - Maintenance

GB

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1 INTRODUCTION

Dear customer,

You just purchased one product of our wide range. We thank you for your choice, expressing trust and deference for our mark.

We are convinced that, as time goes by, you will agree your trust was motivated.

The rigour we ask for the materials, manufacture and control, results in a quality product that will satisfy your requirements completely.

ATTENTION: Installation, regulation or maintenance, both gas and electric, should be executed only by qualified and authorised personnel who are aware of installation regulations in force.

Please make sure to read this booklet carefully, containing general instructions for the installation, Use and Maintenance of your cooker, before installing and using it.

It will be extremely useful to know detailed the way of operating and maintaining this appliance so that you will enjoy the benefits of it and assure best results.

Keep this instruction booklet with the appliance in case you pass it on to someone else.

GENERAL WARNINGS

Read the following carefully to avoid an electric shock or fire.

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred, always ensure that the book is left with the appliance in order that the new owner can get to know the functions of the appliance and the relevant warnings. These warnings are provided in the interest of safety. You MUST read them carefully before installing or using the appliance.

- The appliance is not intended for use by young children or infirmed persons without supervision.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instructions concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with appliance.
- Young children should be supervised to ensure that they do not play with the appliance.
- **WARNING:** Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- **WARNING** - In order to prevent accidental tipping of the appliance, for example by a child climbing onto the open oven door, the stabilizing means must be installed. Please refer to instructions for installation.
- **WARNING** - Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.
- **WARNING** - If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- **WARNING** - Accessible parts may become hot during use. To avoid burns young children should be kept away.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

• **WARNING** - Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

The appliance is not intended to be operated by means of an external liner or separate remote-control system. The appliance is not intended to be operated by means of an external timer or separate remote-control system. Details indicating the correct installation of the shelves.

The instructions shall state that means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

- Do not spray aerosols in the vicinity of the appliance when it is in operation.
- Do not store or use flammable liquids or items in the vicinity of this appliance, eg aerosols.
- Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.
- Do not modify this appliance.
- Always turn the grill off immediately after use as fat left there may catch fire.
- Do not cover the insert with foil, as fat left there may catch fire.
- Always keep the grill dish clean as any fat left there may catch fire.
- Do not leave the grill on unattended.
- To avoid a fire, ensure that grill trays and fillings are always inserted into the appliance in accordance with the instructions.
- Switch the appliance off before removing the oven light glass for globe replacement.
- To avoid an accident, ensure that oven shelves and fillings are always inserted into the appliance in accordance with the instructions.
- Do not use the door as a shelf.
- Do not push down on the open oven door.
- Do not allow large cookware to overhang the hob onto the adjacent benchtop. This will cause scorching to the benchtop surface.
- An authorized person must install this appliance.
- Before using the appliance, ensure that all packing materials are removed from the appliance.
- In order to avoid any potential hazard, the installation instructions must be followed.
- Ensure that all specified vents, openings and airspaces are not blocked.
- Only authorized personnel should carry out servicing.
- Always ensure the appliance is switched off before cleaning or replacing parts.
- Always clean the appliance immediately after any food spillage.
- To maintain safe operation, it is recommended that the product be inspected every five years by an authorized service person.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified person in order to avoid a hazard.

Warning: Where this appliance is installed in marine craft or in caravans, it shall not be used as a space heater. **Warning:** Never use the food-warmer drawer set at bottom of the range to store flammable substances or matters that cannot withstand heat such as wood, paper, spray cans, rags, etc.

This appliance is unsuitable for use in marine craft, caravans or mobile homes, unless each burner is fitted with a flame safeguard.

2

INSTALLER'S GUIDE

2.1 COOKER INSTALLATION

The Manufacturer declines any all responsibilities for damages to things or injuries to persons or animals deriving from incorrect installation or use of equipment.

This appliance is class 1: isolated kitchen appliance, free-standing installation, and is designed for use by private non-professional, and adults inside the home.

The gas and electricity conditions are indicated in labels near the gas / electricity inlets.

The cooker installation should be executed only by qualified and authorised personnel.

The walls of the sided furniture must resist to a temperature 75°C higher than ambient temperature.

The back wall must be of non-combustible material.

Combustible materials, like curtains must be at the minimum distance of 500 mm.

The furniture sided the cooker, if higher than the cooking plan, must be at a minimum distance of 150 mm from the side of the appliance - unless that surface is constructed of a suitable non-combustible material for the entire length of the cooking surface.

Any horizontal surface situated within 200mm from the edge of any hob burner must be a minimum of 10mm below the cooking surface or else comply with the above.

If the cooker is installed under a suspended element, this one must be placed at a minimum 700 mm of distance from the cooking plan.

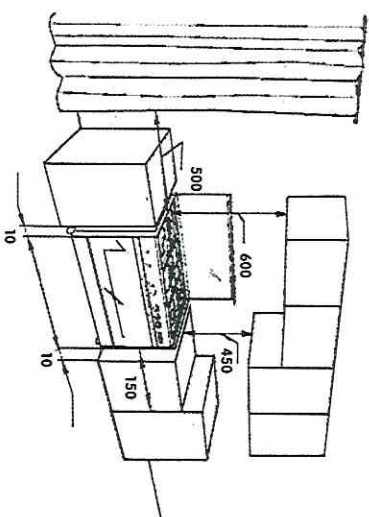
The furniture over and sided the appliance must have a minimum clearance of 450 mm from the cooking surface.

Any rangehood above the cooker must be installed according to the manufacturer's instructions, with a minimum distance of 600 mm from the cooking surface.

The appliance must be installed in places with proper conditions relative to dimensions, ventilation and exhaust of combustion products.

This appliance is not designed to be connected to an exhaust combustion products device.

Before installing the cooker, remove the protective plastic sheathing covering some metal parts.



2.2 GAS CONNECTION

The cooker is provided with a label placed on the rear panel near the gas inlet, showing the type of gas and pressure for which the appliance has been originally adjusted.

Before connecting this appliance check it is prepared for the type of gas and pressure available in your home. If not, it is necessary to convert the appliance to another gas as indicated in section 2.4.

This appliance is suitable for connection to Natural and Propane Gas. Refer to gas pressure shown on the data plate and in the table n° 1.

All possible type of gas and pressures are shown on the data plate, and in the table n° 1.

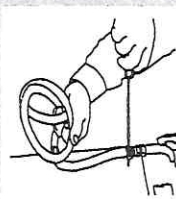
The butane gas bottle are unable to function in places with low temperatures. In this case is recommendable to substitute the Butane for Propane gas (operation to be done by one qualified installer). Never place a propane gas bottle inside the building.

You may connect the appliance to a gas bottle filled with its respective regulator, or to a gas network tap. Since this is a movable unit, the following types of tubes could be used:

- Flexible rubber or elastomer tube, certified according an applicable standard fixed to an adequate inlet gas connection and held tight by a clamp on both ends
- Flexible stainless steel tube, certified according an applicable standard, with threaded connections.
- Flexible rubber or elastomer tube, certified according an applicable standard, with threaded connections.

ATTENTION:

- Ensure the tube is not bent or twisted.
- Ensure the tube is not in contact with the rear panel.
- The tube must be replaced before expire date.
- The tube must be checkable in its whole length.
- The clamps should be adequate for a good tight
- The maximum length of the flexible rubber tube must be 1500 mm.



The connection to the cooker should be done on the same side of the point of feeding, in way that the tube doesn't cross the backs of appliance. If necessary change the gas inlet or request to the services of technical attendance the adaptation tube so that the entrance of gas in the appliance is done on the side correct.

After connecting the unit, check eventual leaks with a frothy product. **NEVER USE A FLAME.**

The connection to the cooker should be done on the same side of the point of feeding, in way that the tube doesn't cross the backs of appliance. If necessary change the gas inlet or request to the services of technical attendance the adaptation tube so that the entrance of gas in the appliance is done on the side correct.

After connecting the unit, check eventual leaks with a frothy product. **NEVER USE A FLAME.**

2.2.1 COOKERS WITH BOTTLE COMPARTMENT

The maximum high of the bottle with reducer must be 610 mm and the maximum width 310 mm.

In this cookers the flexible rubber tube must have minimum 400 mm and maximum 800 mm and never touch the left side of the bottle compartment.

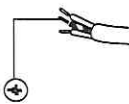
2.3 ELECTRIC CONNECTION

VERY IMPORTANT: The appliance must be always connected to the ground, according to actual regulations. **The electric connection, should be executed only by qualified personnel who are aware of installation regulations in force.**

Before the connection, check if the electric network is prepared for the required power (see the data plate, or table of technical characteristics).

The earth connection conductor is green/ yellow

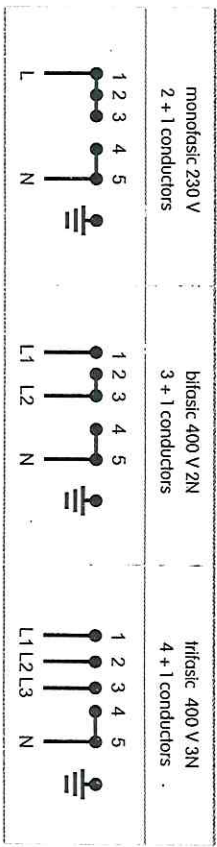
The supply cable must be positioned that no point can reach a temperature 50 ° C higher than ambient temperature.



Verify the type of electric alimentation in the label placed on the back side of the appliance near the cable inlet, in the data plate placed in the dish warmer door, in the package label or in the characteristics table of technical characteristics.

According to the models, see table of technical characteristics. The alimentation could be, 230 V ~, single-phase current (2+1 conductors) or 400V 2N ~, two-phase current (3+1 conductors), or three-phase current 400V 3N ~ (4+1 conductors).

To proceed this transformation see next schemes:



and to substitute the alimentation cable for the adequate.

NOTE: The producer is not responsible for eventual direct or indirect damages owing to a wrong installation, regulations misunderstanding or standards in force not respected.

2.4 CONVERSION TO OTHER TYPE OF GAS

This operation must be executed always by qualified and authorised personnel.

This appliance has been designed to function with Propane or Natural gas.

This appliance is provided with a label on the rear panel, near the gas inlet, indicating the type of gas and pressure for which the cooker has been adjusted.

The indication of the gas and pressure that the cooker has been adjusted to can also be found on the data label or on the package of the appliance.

In order to convert from one type of gas to another, proceed as follows:

1 - Choose inlet gas connection according to the type of gas available in your home.

2 - Cooking top burners:

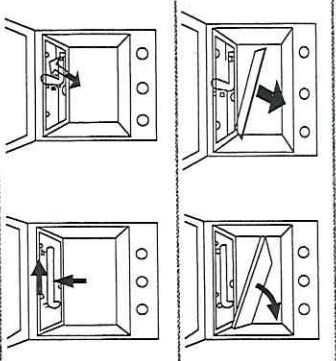
2.1 - Remove the pan supports from the hob, the burner covers, burner speeders and the burner skirts.

2.2 - Unscrew and remove the injectors, and replace them those corresponding to the available gas (see table 1).

2.3 - Replace all burner components and the pan supports.

3 - Oven

3.1 - Open the oven door and remove all internal accessories and oven bottom



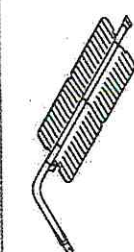
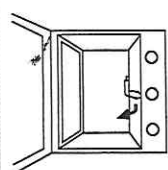
3.2 - Remove the burner by loosening the screw placed in the front and turning it upwards

3.3 - Unscrew and remove the injector and replace them those corresponding to the available gas (see table 1)

3.4 - Screw the burner and put in place the oven bottom and the internal accessories

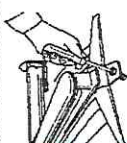
4 - Grill

4.1 - Open the oven door and remove all internal accessories.



4.2 - Remove the burner / reflector unit by loosening the screw fixing the reflector and remove all elements from the injector support by turning downwards

4.3 - Unscrew and remove the injectors and replace them those corresponding to the available gas (see table 1)



4.4 - Screw the burner / reflector and put in place the internal accessories.

5 - Low flow adjustment:

5.1 - Light the burner on and put the knob to the Low Position.

5.2 - In this position, remove the knob of the top.

5.3 - With screw - driver perform on the top screw until the flame is conveniently regulated to the low position and stable



5.4 - Reassemble the knob and pass quickly from the Full On Position to the Low Position, several times, to ensure that the flame remains stable.

6 - After connecting the unit, check for gas leaks with soap and water solution. **NEVER USE A FLAME.**

7 - Place, near the inlet gas connection, a label indicating the type of gas for which the appliance is now prepared. "Appliance prepared for..."

2.5 GAS TAPS / VALVES MAINTENANCE AND CLEANING

If the gas tap / valve is hard to turn, do not force it. It might need lubricating

This operation must be executed always by qualified and authorised personnel

To access the taps / valves, pull burner heads and remove the cooking top

To lubricate the taps/ valves, follow these instructions

- With a screw-driver, remove the cover
- Pull the cone out of its housing
- Clean the cone with a dry lint-free cloth
- Lubricate the cone carefully, with grease recommended (Molykote, Staburags N32, Rocol HT, Optitemp HT2 EP), and take off the excess grease to avoid obstructing the gas passages
- Introduce the cone and the spring and screw the cover
- Turn the cone several times, to ensure it is not hard
- Check for gas leaks, with the top opened and closed. **NEVER USE A FLAME.**

BEFORE LEAVING.

Check all connections for gas leaks with soap and water. DO NOT use a naked flame for detecting leaks. Ignite all burners to ensure correct operation of gas valves, burners and ignition. Turn gas taps to low flame position and observe stability of the flame. When satisfied with the cooker, please instruct the user on the correct method of operation. In case the appliance fails to operate correctly after all checks have been carried out, please call TECHNICAL CENTERS

3 USER'S GUIDE

3.1 PRELIMINARY ADVICES

Attention:

The accessible parts of the cooker could be heated, especially when the oven or the grill is in function. Do not let children close to the appliance.

The cooker should be always installed by qualified and authorised personnel.

The appliance is not intended for use by young children or infirm persons without supervision.

Young children should be supervised to ensure that they do not play with the appliance.

This appliance is class 1 (free installation) and designed for non-professional use by private individuals adults, at home.

This appliance is type X: category for overheating.

Do not allow children to play near the cooker. Supervise children when it is being used so that they do not touch hot surfaces and are not near the appliance while it is in use.

Before switching on the appliance check that it is correctly regulated for the type of gas and electricity available.

When burners are light check the Flame are always regular.

Before removing the saucepans turn off the burners

The user must not change the appliance electricity supply cable. For replacement contact only a qualified person.

The use of a gas appliance requires a regular exchange of air. Make sure that the installation complies with the installation section 2.1.

Before using the oven for the first time pre-heat an empty oven to the maximum temperature for about 30 minutes to remove residual smells and smokes due to the manufacturing process without passing them to the food.

Install the cooker firmly and level it.

Gas appliance produce warm and moist products of combustion. Be sure that the location is well vented. Keep a window open or install a rangehood or exhaust fan which vents to the outside.

In the case of intensive and prolonged use, it may be necessary to increase the ventilation, for example, open more windows or increase the speed setting of the rangehood or exhaust fan, if one is installed.

The materials surrounding this appliance must withstand a temperature of 90° C.

Before installing the cooker, remove the plastic sheathing covering some metal parts.

The glass lid should always be opened when the cooker is operating and also while the burners are hot.

Only use the cover to protect the hob and for no other purpose.

Pay attention if cooking with grease or oil because if overheated, it can ignite.

Use exclusively pots and pans with a flat base.

During cooking the appliance becomes very hot. Never touch any parts on the top or inside the oven without protection from heatproof gloves.

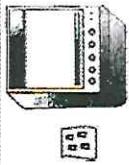
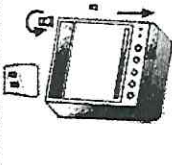
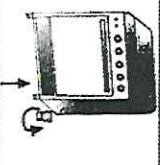
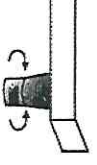
WARNING:

Do not spray aerosols in the vicinity of this appliance while it operation

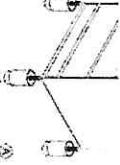
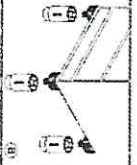

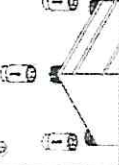
Where this appliance is installed in marine craft or in caravans, it shall not be used as a space heater.

Do not store inflammable materials in the storage drawer.

Install the cooker firmly and level it - some models with a small levelling feet

	Get leg accessories in polybag inside oven
	Ask one person to lift one side of the unit. Never invert unit. Screw leg at corner holes below unit one at a time
	Ask your assistant to lift the other side of the unit. Now, screw the other two legs the same way before at different corners.
	Adjust height of leg by turning lower portion clockwise or counter-clockwise. Note: Unit must be level

Install the cooker firmly and level it - some models with a big levelling feet

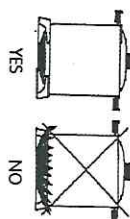
	Tighten the four leveling feet full-footer as shown in fig. A
	Unhook the bodies of leveling feet pulling down as fig. B.
	Tighten the four bases of the leveling feet as fig. C.
	fit the bodies of four leveling feet on the bases as shown in Fig D

3.2 HOW TO USE BURNERS OF THE COOKING TOP

If you use the burners properly, the consequence will be a maximum efficiency, thus saving energy. The power of the burners is shown on table 1.

In order to obtain this, you must choose pans according to the size of the burner see the table 2.

If the flame is wider than the pan you are wasting energy.







Attention:

Use containers that do not exceed the edges of the desk

IGNITION OF THE HOT PLATE BURNERS

To ignite the burners proceed as follows:

- Bring the flame near the burner 
- Selecting the burner to use, push the corresponding knob and turn it counter clockwise to the "full position", indicated by a large flame. .
- To reduce the power to turn the knob to the "low position", indicated by a small flame. .
- To switch off the burner, just turn the knob clockwise to the "off position", indicated by a black circle in the upper position of the panel. .

IMPORTANT:

In the models with triple burner be attention with this point:

Put in the correct position the cover spreader of the middle screw down the cover spreader, to guarantee a good burning.

HOT PLATE BURNERS WITH SECURITY

Some models have a security system in the burners of the cooking top (models with ref° V).

If the gas supply is deficient or if the flame is extinguished accidentally, the gas circuit will be automatically closed. To restart is necessary an user intervention.

In this case and after verify that isn't a gas supply problem, wait at least one minute and repeat the lighting. For ignite this type of burner it's necessary maintaining the knob under pressure for 10 seconds. After this time release the knob of the burner which must be in function.

3.3 THE ELECTRIC PLATES USE

ATTENTION

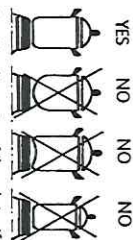
The electric plate is covered by varnish for protection.

Before the first use, the plate must function empty, with the knob placed in position 6 during 3 minutes.

IT IS RECOMMENDABLE:

Never let the plate working empty because this could lead to it's destruction.

If the bottom of the pan you use is plane, you will obtain a complete exploitation of the heat, means saved energy. This is indicated the correct position of the pan on the electric plate.



The pans diameters should be accorded to the diameter of the plate. If the diameter of the recipient is superior, the cooking time will be prolonged.

If the diameter of the recipient is too small you will spend energy, the food could fall and damage the plate.

How to use the electric plates

The functioning of the electric plates is realised turning the knobs in 7 positions, and, put the position selected in the upper position of the panel.

The minimum power corresponds to the Position 1, the maximum power to the Position 6, see table 3.

To switch off the electric plate turn the knob and put the number 0 in the upper position of the panel

A light signal placed in the control panel indicates the working of a electric plate.

3.4 THE VITRO TABLE USE

If the bottom of the pan you use is plane, It's possible user glass recipients or porcelain recipients

The pans diameters should be accorded to the diameter of the work area.



Don't use recipients with a inferior diameter to the work area.



Cover the recipients during the cooking, for economise energy.

How to use the work area:

The functioning of the work area is realised turning the handle in 3 positions, to the selected position (1 - minimum : 3 - maximum).

In the models with double heating (ref° D), this is activated turning the handle clockwise until doing a " click " the double area is activated , put the handle in the position selected (1 - 3).

To switch off the area, just turn the handle for the 0 position.

A light signal placed in the control panel indicates the working of a heating area. some time (if fitted).

A light signal placed in the frontal area of the glass indicates the " residual heat ".

3.5 HOW TO USE THE GAS OVEN AND THE GAS GRILL (G MODELS)

If the gas supply is deficient or if the flame is extinguished accidentally, the gas circuit will be automatically closed.

To restart is necessary an user intervention.

In this case and after verify that isn't a gas supply problem, wait at least one minute and repeat the lighting.

For ignite this type of burner it's necessary maintaining the knob under pressure for 10 seconds.

After this time release the knob of the burner which must be in function.

3.5.1 THERMOSTATIC GAS OVEN

All models have a thermostatic gas valve, which permit choice the temperature in the oven.

In this models the gas consumption reduce automatically since the temperature choised is reached.

To ignite the oven burner proceed as follows:

Press the ignition button  or bring the flame near the burner



Push the oven knob under the symbol  or  and turn it counterclockwise and choose the temperature for the temperature that you need for cooking.

3.5.2 GAS GRILL**To ignite the grill burner, operate as follows:**

Press the ignition button 


Push the grill knob  and turn it clockwise to the Word GRILL

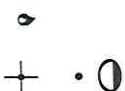
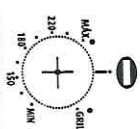
Press the ignition button 

Push the grill knob  and turn it counterclockwise to the "full position", indicated by a large flame in the upper position of the panel .

After this time, release the knob; the grill must be in function.

If not, repeat the operation.

To reduce the power, turn the knob in the clockwise to the position indicated by a small flame in the upper position of the panel .



G 5006

3.6 HOW TO USE THE GAS OVEN AND THE ELECTRIC GRILL (M MODELS)

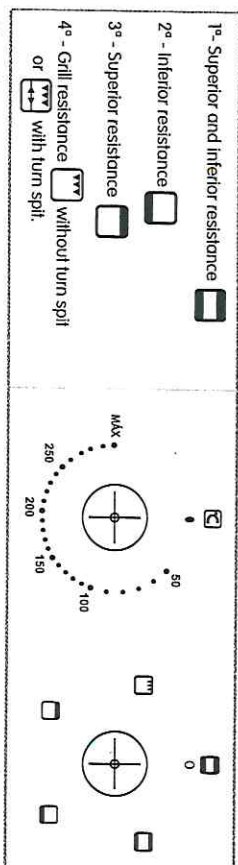
For security reasons the design of the appliance do not permit the work of the gas oven and the electric grill at the same time (if fitted).

For use the gas oven, proceed like 3.4.1

For use the electric grill, turn the knob counterclockwise, until the word grill

3.7 HOW TO USE THE ELECTRIC OVEN AND THE ELECTRIC GRILL (M Models)

Turning the oven knob clockwise, the light signal will switch on indicating the connection of the electric resistance's, and you can choose the position



Choose the temperature you needs.

3.8 HOW TO USE THE MULTIFUNCTION OVEN (EV MODELS)

Various cooking options can be selected by the use of switching of different elements, and temperature that is controlled by a thermostat.

Oven light

In this position only the light is in operation. The light stays on the other seven use positions.

Fan forced

The circular heating element and fan come into operation and the heat is spread evenly to all shelf positions. Various types of food can be cooked on different shelves, naturally with the appropriate cooking times. The oven must be preheated before food is placed inside. Fan mode provides optimum results with: cakes large quantities of foods and cooking various dishes simultaneously.

To operate, select Fan Forced function along with the temperature.

Fan grill

Use of the Grill Element and Fan. Use for grilling meats, vegetables and poultry. Preheat oven, place food on grill rack in baking tray and place in the middle of the oven. Other foods may be cooked underneath whilst grilling.

Grill

Grill Element - Use for toasting and melting cheese or browning. No longer than 5 minutes cooking time. To operate, select Full Grill Function along with the temperature.

Static oven

The heat is provided from the top and bottom element. The oven must be preheated before food is placed inside. Static cooking provides optimum results with: cakes, pizzas, bread and for gentle slow cooking of casseroles.

Characteristics of static cooking: heat provided from above and below, cooking is possible only on middle shelf and should be centrally located in the oven.

Ventilated oven

With this function a continuous circulation of the hot air is provoked, particularly indicated to cook on several levels of the oven. The scheduled temperature will be reached in little time. The resistance inferior and superior of the oven are together in operation with the thermostat. The fan is always in operation.

Defrosting

The defrosting takes place in the same way as at room temperature, but with the advantage that it is much more rapid. In this position only the fan is in operation.

Fan Assisted

The outside ring of the top element and the bottom element and fan come into operation and the heat is spread evenly to all shelf positions. Suitable for cooking pies and single layer baking. The oven must be preheated before food is placed inside. To operate, select Fan Assisted function along with the temperature.

The Oven door must be closed for all cooking functions
The accessible parts of the cooker can become hot, if the oven or the grill is in operation.
Do not let children close to the appliance.

3.9 OVEN LIGHT USE

For your commodity and economy you could watch the cooking through the oven glass window, without open the door if you use the oven light.

To switch on the oven light turn the knob until the symbol

3.10 HOW TO USE THE TURN-SPIT

In this model will turn spit put the elements in the center of the spit

Put the support grill in the two sides of the oven.

Introduce the spit rod in to the motor shaft hole obtained in the back wall and check the rearend is well set.

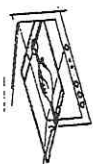
lay everything on the support grid using the spit rod collar placed near handle

In certain models fit the spit in the grill and push it to the interior of the oven, verifying the good fitting of the shaft into the motor hole

Set the basin for collecting drips on the lower guide

The handle is used only to easily remove the food when cooking is over.

To switch on the spit turn the knob which is under the symbol



3.11 MINUTE-COUNTER USE

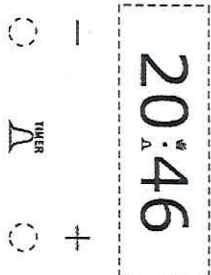
With minute-counter you could selected time, from 0 to 120 minutes.

To use the minute-counter turn the knob which is under the symbol one complete round clockwise; after, you must back in counter clockwise until put the time you want in the upper position of the knob.

When the pre-set time has elapsed, the bell rings.

The bell does not interrupt the working of any element of the cooker.

3.12 DIGITAL TIMER

**Time of Day Adjustment**

Press the + and - buttons together. The point between the hours and minutes will start to flash. Using the + and - buttons, you can adjust the current time of day. Long presses of those buttons fast adjustments.

Pressing the + and - buttons a long time, until the hour and point between the hours and minutes start to flash, will enable you to adjust just the hours portion of the display.

Minute Minder Adjustment

Press the + button. The screen will return to displaying the '00:00' and the bell symbol will start to flash. You can adjust the minute minder using the + or - buttons.

After 6 seconds following the adjustment, the bell symbol will be stabilized. The minute minder will start to countdown. The minute minder time increments are in 10 seconds up to 99 minutes 50 seconds, thereafter the display will show 1 hour and 40 minutes and the adjustment will be in 1 minute steps.

Note: In order to cancel a minute minder program, set the minute minder time down to 0:00

Cancelling the Buzzer Sound

When countdown of the minute minder is completed, the screen will return to displaying the current time of day. The bell symbol will start to flash, a buzzer alarm is heard and will sound, if not stopped, for 7 minutes. Press any button to cancel the sound.

Buzzer Tone Adjustment

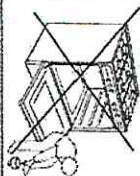
You may adjust the buzzer tone of the timer in following way:

- 1) Pressing the (-) button, you can hear the currently set tone
- 2) Releasing (-) and then pressing again, you can hear the next available (total 3) tone
- 3) The last sound heard will be your adjusted one

Note: Factory setting is the maximum level (highest frequency) a long interrupt of power may result in reloading this setting.

3.13 RECOMMENDATION TO USE THE OVEN AND THE GRILL

The accessible parts of the cooker could be hot, if the oven or the grill is in operation. Do not let children close to the appliance. Don't let children sit down or play with the oven door. Do not use the drop down door as a stool to reach above cabinets

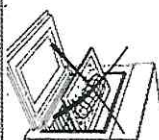
**Warning:**

Never use the food - Warmer drawer set at the bottom of the range to store inflammable substances or waters that cannot withstand heat such as: wood, paper, spray cans, rags, etc. ...

Pre-heat of the oven until it reaches the temperature, before you put the food into the oven.

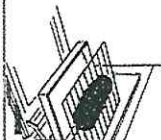
Never use low-edged containers nor trays as baking-pan for roasts in order to soil the minimum possible the walls of the oven, thus preventing fat splashes, sauce burning and smoke production.

If the grease falls down into the oven burner it could inflame.

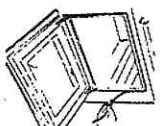


Use instead high-edged containers, preferably terracotta containers, put on the grate at about half the height of the oven.

When the food is directly on the grate, you must put the basin for collecting



Never use the oven without the rubber seal



During the functioning of the oven and of the grill, the oven door must rest completely closed.

It is advisable to:

Place the cooking tray on the middle level of the oven.

Avoid opening the door during the cooking, since the temperature changes will spoil your cooking and increase energy consumption.

The oven can be turned off some minutes before the victuals are completely roasted; the residual temperature will be enough for having just roasted.

4 INSTRUCTIONS FOR MAINTENANCE AND CLEANING

Warning: Servicing should be carried out only by authorised personnel.

Before maintenance or cleaning your cooker, switch off the circuit breaker, turn off the isolating gas valve or the gas mains and allow the cooker to cool down.

GENERAL CLEANING

Adequate maintenance and cleaning will prolong the life of the appliance, as well as ensure trouble-free service.

Before you let down the cover glass it is necessary to decrease the temperature of the burners and electric plate.

The cooker must be washed with warm water, using a damp sponge and ordinary detergent.

Never use scouring powder, steel wool or acids to clean the cooker.

The stainless steel parts should be washed, after the use, with water and dried with a soft cloth. If the spots still persist, it is necessary to use a non-abrasive detergent or warm vinegar.

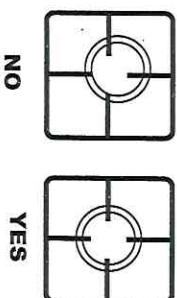
The glass of the oven's door should be washed with warm water and a nylon pad soaked in ordinary detergent.

Avoid scrubbing the front panel, because this will erase the designs stencilled over each knob.

The enamelled grids of the knob can be washed in the dishwasher.

The cooker not must be cleaned with vapour equipments (eg. steam cleaners).

After a possible grid removal for cleaning, we recommend to verify the presence of such rubber pads and to put the grids back in their stable and centred correct position



BURNERS CLEANING

The burners should be cleaned with soapy warm water and well rinsed and dried. Ensure there are completely dry before using.

ELECTRIC PLATE CLEANING

The electric plate should be cleaned with soapy water and never with abrasive objects. Grease slightly with a little oil when the hot plate is still lukewarm.

CLEANING CERAM COOKTOP

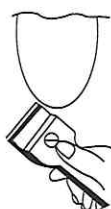
After use, once the cooker has cooled down, clean thoroughly as even small amounts of dirt can become impossible to remove when re-heated.

Do not use abrasive pads, sponges or powders to clean, as these products can scratch the surface of the glass.

Small amounts of dirt can be removed using a damp cloth or hot, soapy water.

Soap stains should be removed with water, and the glass should then thoroughly dried.

For encrusted dirt, it is recommended that you use a glass scraper, with a metal blade, which can easily be found on the market. Only clean when the surfaces is cold.



OVEN CLEANING

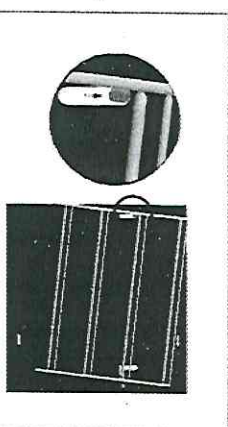
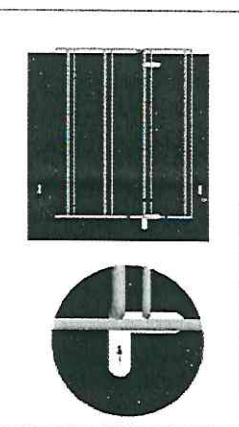
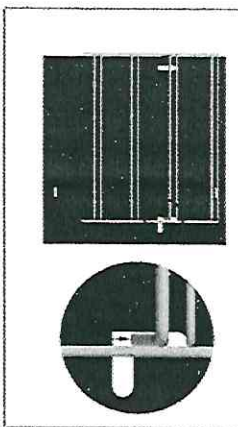
The oven should be washed with warm water and a nylon pad soaked in ordinary detergent. The oven is "Easy to Clean" enamel, don't need abrasive detergent for cleaning.

How to remove the interior glass on the oven's door for cleaning :

	- Press the (A), and remove the superior tops (B)
	- Release the interior glass (C), from the interior tops (D) - Remove the interior glass
	Cleaning the glass with warm water and a nylon pad soaked in ordinary detergent
	- Place the glass in the supports - slide in the guide till engage the groove (D) of the interior tops
	- Introduce the superior tops (B)

REMOVE THE PAN SIDE OF OVEN (LINE SP)

To facilitate cleaning chrome side grills can be removed.
For this follow the instructions 1, for 3, for disassembled oven grill.
To set back, following the instructions of a 3, for 1.

	<p>1. Raise the grill vertically and remove the pin in the groove on the front side of the oven</p>
	<p>2. Move the grid in the direction indicated so that moves into the slot along the coast of the oven</p>
	<p>3. Move the grid in the direction indicated so that moves into the slot along the coast of the oven. Vertical lift and remove the pin in the groove in the back side of the oven</p>

The stainless steel runners that support the enameled pans can be removed and placed in three levels of the side grilles.

REPLACING THE OVEN BULB

Once the appliance has been electrically disconnected, unscrew the glass protection cap and the bulb, replacing it with another one suitable for high temperatures (300°C) having the following characteristics:

Voltage: 220 - 230 V ~ / 110 V
Power: 15 W / 25 W

Socket: E14

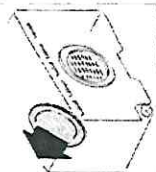
Reassemble the glass cup and reconnect the appliance.

**Protection filter of the Oven Fan**

During the cooking, to minimise fat/debris going on to the fan, install the filter cover.

When cooking is complete, remove the filter and wash it.

To install the filter, mount the filter leaning it against the rear wall at the same level of the fan, then push the "tang" downwards. Reverse this operation to remove the filter.

**The cleaning of the fan must be doing by a technical service****Abnormal Operation**

Any of the following are considered to be abnormal operation and may require servicing :

- Yellow tipping of the hob burner flame.
- Sooting up of cooking utensils.
- Burners not igniting properly.
- Burners failing to remain alight.
- Burners extinguished by oven door.
- Gas valves, which are difficult to turn.

In case the appliance fails to operate correctly, please call a TECHNICAL CENTERS.

5

CONTROL OF THE PRODUCT

The producer certifies that this appliance has undergone the following verifications:

- Electric unit operation
- Dielectric rigidity
- Earthing continuity
- Operation with one type of gas
- Leak control
- Operation of the safety valves
- Aesthetic control

Manufacturer address: Apartado 17 - EC Valongo 4444-909 Valongo Portugal

6 TABLES

TABLE 1 - BURNERS

	GAS					
	BUTANO		PROPANO		NATURAL	
Pressure nominal operation, mbar	28 - 30		37		20	
Pressure nominal operation, mbar	35		45		25	
Pressure nominal operation, mbar	20		25		17	
Power W (PCS)	Normal	Minimum	Rate	Injector	Rate	Injector
Burners	Normal	Minimum	g/h	mm	g/h	mm
Auxiliary	1 000	300	73	0,50	72	0,72
Semi Rapid	1 750	500	127	0,65	125	0,97
Rapid	3 000	700	218	0,85	215	1,15
Triple	3 300	1 500	240	0,93	236	1,26
Oven 61 L	2 750	1 100	200	0,80	197	1,20
Grill 61 L	1 800	---	131	0,65	129	1,02
						172

TABLE 2 - TABLE OF RECIPIENTS (To use pots with the plane fund)

Recommended diameters, cm	
Burners	minimum
Auxiliary Ø 42	10
Semi-rapid Ø 62	15
Rapid Ø 92	22
Triple Ø 130	24
	30





TABLE 3 - ELECTRIC PLATES

POSITION	
0	1
2	3
4	5
6	
TYPE	POWER, W
Ø 145 mm	0 100 165 250 500 750 1 000
Ø 185 mm	0 180 220 300 800 1 100 1 500

7 TECHNICAL CHARACTERISTICS

Burner	Power, W		55X60						90X60		
	GAS	Electricity	N 2402	G 2402	N 3109	G 3109	E 3110	E 420	N 5006	G 5006	G 5006D
Auxiliary	1 000	---	1	1	1	1	1	---	1	1	1
Semi-rapid	1 750	---	2	2	1	1	1	---	2	2	2
Rapid	3 000	---	1	1	1	1	1	---	2	2	1
Triple	3 500	---	---	---	---	---	---	---	---	---	1
Plate 145 mm	---	1 000	---	---	1	1	1	2	---	---	---
Plate 180 mm	---	1 500	---	---	---	---	---	2	---	---	---
Oven	2 750	1100 / 1500	G	G	G	G	E	E	G	G	G
Grill	2 000	1 500	---	G	---	G	E	E	---	G	G
Oven Volume, L			51	45.5	51	45.9	61	61	51	45.9	45.9
Maximum gas power kW (PCS)			10.25	10.25	8.50	8.50	5.75	---	13.25	13.25	13.750
Maximum consumption butane gas - G 30 (g/h)			746	746	618	618	418	---	964	964	1002
Maximum consumption propane gas - G 31 (g/h)			733	733	608	608	412	---	948	948	999
Maximum consumption natural gas - G 20 (L/h - 1013 mbar, 15 °C)			977	977	810	810	548	---	1.263	1.263	1320
Maximum electric power, kW			---	---	1.0	1.0	3.625	7.625	---	---	---
Electric supply A			---	---	230 V ~	230 V ~	230 V ~	230 V ~	---	---	---
						400 V 2N	400 V 2N				
						400 V 3N	400 V 3N				
Maximum intensity, A			---	---	4,4	4,4	11,3/4,4	11,3/10,9	---	---	---
Electric cable (HO5 RR - F)			---	---	3G 1,5	3G 1,5	3G 1,5	4G 4 / 4G	---	---	---
Dimensions: LxFxA mesa(mm) Cocker					565X600X840/880				900X600X846/860		
Dimensions: LxFxA mesa(mm) Package					670X690X900				980X685X900		
Weight: Net / Gross (kg)					40/43				55,5/60		

[illegible]

QUEMADORES	POTENCIA, W	LINHA - SP				
		70X60				
	GAS	ELECT				
			EV8 3640 AIDVXN FF	EV8 3604 VITRO D XN	M 3640 AIDVXN	G 3640 AIDVXN
Auxiliary	1 000	---	1	---	1	1
Semi-rapid	1 750	---	2	---	2	2
Triple	3 500	---	1	---	1	1
Plaque Vitro 145 mm	---	---	---	---	---	---
Plaque Vitro 180 mm	---	---	---	---	---	---
Plaque Vitro 120/210mm	---	---	---	---	---	---
Oven	2 750	1100 / 1500	E	E	G	G
Grill	1 800	1500	E	E	---	G
Grill	---	1600	---	---	E	---
Circular grill	---	2300	E	E	---	---
Oven			54	54	51	54
Maximum gas power kW (PCS)			8.0	---	10.75	10.75
Maximum consumption butane gas - G 30 (g/h)			582	---	782	782
Maximum consumption propane gas - G 31 (g/h)			572	---	769	769
Maximum consumption natural gas - G 20 (l/h - 1013 mbar, 15 °C)			762	---	1 024	1 024
Maximum electric power, kW			2.625	8925	1615	0.029
Electric Supply			230 V ~	230 V ~	230 V ~	230 V ~
			400V 2N			
			400V 3N			
Maximum intensity, A			11,3	13 / 11,4	7,7	0,1
Electric cable - (H05 RR - F)			3G 1,5	3G 4	3G 1,5	3G 1,5
			4G 2,5			
			5G 1,5			
Dimensions: LxPx mesa (mm) cooker			600X600X945			
Dimensions: LxPx mesa (mm) package			690X680X1000			
Weight: net / gross (kg)			54,5 / 57,5			

The Producer is not responsible for spelling mistakes. The Producer has the right to modify the appliance if the alterations will not prejudice the functioning and the safety of the appliance.