



APPLIANCES FOR LIVING

 **ARTUSI**
THE ART OF LIVING

AFGR1047B
OPERATION MANUAL

Congratulations, you are now the proud owner of an ARTUSI cooking appliance. Thank you for purchasing ARTUSI and welcome to the ARTUSI Family.

This instruction manual has been specially created to inform you of the full range of features your ARTUSI appliance has to offer and serves as an introduction to getting the very best out of your ARTUSI appliance.

We present detailed information on each of the features your ARTUSI appliance consists of. Once you have read this section you will be able to choose the most appropriate settings for your appliance when cooking different types of food.

We ask you to read the instructions in this booklet very carefully as this will allow you to get the best results from using your appliance. KEEP THE DOCUMENTATION OF THIS PRODUCT FOR FUTURE REFERENCE.

TO REGISTER YOUR PRODUCT WITH ARTUSI, PLEASE FILL OUT THE WARRANTY CARD AT THE END OF THIS BOOKLET AND POST IT TO: **REPLY PAID 83617**
LEICHHARDT NSW 2040

Dear Artusi Customer, please read this user manual carefully before using the product and, keep it permanently at your disposal.

Note: This user manual is prepared for more than one model. Some of the features specified in this Manual may not be available on your appliance.

All our appliances are only for domestic use, not for commercial use. Products marked with (*) are optional.

“THIS APPLIANCE SHALL BE INSTALLED IN ACCORDANCE WITH THE REGULATIONS FORCE AND ONLY USED IN A WELL VENTILATED SPACE. READ THE INSTRUCTIONS BEFORE INSTALLING OR USING THIS APPLIANCE”

“Conforms with the WEEE Regulations.”



Dear User,

Our objective is to make this product provide you with the best output which is manufactured in our modern facilities in a careful working environment, in compliance with total quality concept.

Therefore, we suggest you to read the user manual carefully before using the product and, keep it permanently at your disposal.

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IMPORTANT WARNINGS

1. Installation and repair should always be performed by **“AUTHORIZED SERVICE”**. Manufacturer shall not be held responsible for operations performed by unauthorized persons.
2. Please read this operating instructions carefully. Only by this way you can use the appliance safely and in a correct manner.
3. The oven should be used according to operating instructions.
4. Keep children below the age of 8 and pets away when operating.
5. **WARNING: The accessible parts may be hot while using the grill. Keep away from children.**
6. **WARNING: Fire hazard; do not store the materials on the cooking surface.**
7. **WARNING: The appliance and its accessible parts are hot during operation.**
8. Setting conditions of this device are specified on the label. (Or on the data plate)
9. The accessible parts may be hot when the grill is used. Small children should be kept away.
10. **WARNING: This appliance is intended for cooking. It should not be used for other purposes like heating a room.**
11. To clean the appliance, do not use steam cleaners.
12. Ensure that the oven door is completely closed after putting food inside the oven.



13. NEVER try to put out the fire with water. Only shut down the device circuit and then cover the flame with a cover or a fire blanket.

14. Children under 8 years of age should be kept away, if they cannot be monitored continuously.

15. Touching the heating elements should be avoided.

16. CAUTION: Cooking process shall be supervised. Cooking process shall always be supervised.

17. This device can be used by children over 8 years of age, people with physical, hearing or mental challenges or people with lack of experience or knowledge; as long as control is ensured or information is provided regarding the dangers.

18. This device has been designed for household use only.

19. Children must not play with the appliance. Cleaning or user maintenance of the appliance shall not be performed by children unless they are older than 8 years and supervised by adults.

20. Keep the appliance and its power cord away from children less than 8 years old.

21. Put curtains, tulle, paper or any flammable (ignitable) material away from the appliance before starting to use the appliance. Do not put ignitable or flammable materials on or in the appliance.

22. Keep the ventilation channels open.

23. The appliance is not suitable for use with an external timer or a separate remote control system.

24. Do not heat closed cans and glass jars. The pressure may lead jars to explode.

25. Oven handle is not a towel drier. Do not hang towels, etc. on the oven handle.

26. Do not place the oven trays, plates or aluminium foils directly on the oven base. The accumulated heat may damage the base of the oven.

27. While placing food to or removing food from the oven, etc., always use heat resistant oven gloves.

28. Do not use the product in states like medicated and/or under influence of alcohol which may affect your ability of judgement.

29. Be careful when using alcohol in your foods. Alcohol will evaporate at high temperatures and may catch fire to cause a fire if it comes in contact with hot surfaces.


30. After each use, check if the unit is turned off.

31. If the appliance is faulty or has a visible damage, do not operate the appliance.

32. Do not touch the plug with wet hands. Do not pull the cord to plug off, always hold the plug.

33. Do not use the appliance with its front door glass removed or broken.

34. Place the baking paper together with the food into a pre-heated oven by putting it inside a cooker or on an oven accessory (tray, wire grill etc.).



35. Do not put objects that children may reach on the appliance.

36. It is important to place the wire grill and tray properly on the wire racks and/or correctly place the tray on the rack. Place the grill or tray between two rails and make sure it is balanced before putting food on it.

37. Against the risk of touching the oven heater elements, remove excess parts of the baking paper that hang over from the accessory or container.

38. Never use it at higher oven temperatures than the maximum usage temperature indicated on your baking paper. Do not place the baking paper on the base of the oven.

39. When the door is open, do not place any heavy object on the door or allow children to sit on it. You may cause the oven to overturn or the door hinges to be damaged.

40. The packaging materials are dangerous for children. Keep packaging materials away from the reach of children.

41. Do not use abrasive cleaners or sharp metal scrapers to clean the glass as the scratches that may occur on the surface of the door glass may cause the glass to break.

42. Do not place the appliance on a surface covered with carpets. Electric parts gets overheated since there will be no ventilation from below. This will cause failure of the appliance.

43. Do not hit glass surfaces of vitro-ceramic cookers with a hard metal, resistance can get damaged. It may cause an electric shock.

44. User should not handle the oven by himself.

45. Use shall be careful when cleaning gas burners. It may cause personal injuries.

46. Food can spill when foot of oven is dismantled or gets broken, be careful. It may cause personal injuries.

47. During usage, the internal and external surfaces of the oven get hot. As you open the oven door, step back to avoid the hot vapour coming out from the interior. There is risk of burning.

48. Upper cover of the oven can be closed for a reason, than cookware can trip over. Step back to avoid the hot food coming on you. There is risk of burning.

49. Do not place heavy objects when oven door is open, risk of toppling.

50. User should not dislocate the resistance during cleaning. It may cause an electric shock.

51. Do not remove ignition switches from the appliance. Otherwise, live electric cables can be accessed. It may cause an electric shock.

52. Oven supply can be disconnected during any construction work at home. After completing the work, re-connecting the oven shall be done by authorized service.

53. Do not place metal utensils such as knife, fork, spoon on the surface of the appliance, since they will get hot.

54. To prevent overheating, the appliance should not be installed behind of a decorative cover.

55. Turn off the appliance before removing the safeguards. After cleaning, install the safeguards according to instructions.

56. Cable fixing point shall be protected.
57. **WARNING: Don't use oven and grill burners at same time.**
58. Please don't cook the food directly on the tray / grid. Please put the food into or on appropriate tools before putting them in the oven.
59. Hot surface, leave for cooling before closing the cover.
60. A flueless appliance shall not be installed in a bedroom, bathroom, toilet or sauna.
61. An appliance shall not be installed outdoor.
62. A gas appliance connected to the electricity supply shall have a suitable means of electrical isolation, which is adjacent to the appliance location and is accessible with the appliance installed.
63. The means of isolation is to be a plug to a switched general purpose outlet or a double-pole isolating switch or a plug to a fixed socket outlet.
64. An appliance shall be supported on or secured to a durable structure that is appropriate for the use and location of the appliance.
65. The means of securing shall be suitable for the conditions of use. Wooden plugs shall not be used.
66. Do not use or store flammable materials in the appliance drawer or within 200 mm of this appliance.
67. Do not spray aerosols in the vicinity of this appliance while it is in operation.
68. Do not modify this appliance.
69. Do not use this appliance as a space heater.
70. The gas and electricity installation must follow AS/NZS 5601 the local fitting regulations by authorised persons.



Electrical Safety

1. Plug the appliance in a grounded socket protected by a fuse conforming to the values specified in the technical specifications chart.

2. Have an authorized electrician set grounding equipment. Our company shall not be responsible for the damages that shall be incurred due to using the product without grounding according to local regulations.

3. The circuit breaker switches of the oven shall be placed so that end user can reach them when the oven is installed.

4. The power supply cord (the cord with plug) shall not contact the hot parts of the appliance.

5. If the power supply cord (the cord with plug) is damaged, this cord shall be replaced by the manufacturer or its service agent or an equally qualified personnel to prevent a hazardous situation.

6. Never wash the product by spraying or pouring water on it! There is a risk of electrocution.

7. **WARNING: To avoid electric shock, ensure that the device circuit is open before changing the lamp.**

8. **WARNING: Cut off all supply circuit connections before accessing the terminals.**

9. **WARNING: If the surface is cracked, turn off the appliance to avoid risk of electric shock.**

10. Do not use cut or damaged cords or extension cords other than the original cord.

11. Make sure that there is no liquid or humidity in the outlet where the product plug is installed.

12. The rear surface of the oven also heats up when the oven is operated. Electrical connections shall not touch the rear surface, otherwise the connections may be damaged.

13. Do not tighten the connecting cables to the oven door and do not run them over hot surfaces. If the cord melts, this may cause the oven to short circuit and even a fire.

14. Unplug the unit during installation, maintenance, cleaning and repair.

15. If the power supply cable is damaged, it must be replaced by its manufacturer or authorized technical service or any other personnel qualified at the same level, in order to avoid any dangerous situation.

16. Make sure the plug is inserted firmly into wall socket to avoid sparks.

17. Do not use steam cleaners for cleaning the appliance, otherwise electric shock may occur.

18. An omnipolar switch capable to disconnect power supply is required for installation. Disconnection from power supply shall be provided with a switch or an integrated fuse installed on fixed power supply according to building code.

19. Appliance is equipped with a **type “Y”** cord cable.

20. Fixed connections shall be connected to a power supply enabling omnipolar disconnection. For appliances with over voltage category below III, disconnection device shall be connected to fixed power supply according to wiring code.

Gas Safety


1. This appliance is not connected to burning products evacuation apparatus. This appliance must be connected and installed according to the installation regulations in force. Conditions regarding ventilation must be considered.

2. When a gas cooking appliance is used; humidity, heat and burning products are generated in the room. First of all, make sure the kitchen is well ventilated when operating the appliance and maintain natural ventilation openings or install a mechanical ventilation equipment.

3. After using the appliance heavily for an extended period of time, additional ventilation may be required. For example open a window or adjust a higher speed for mechanical ventilation, if any.

4. An appliance shall be adequately ventilated to ensure safe operation.

5. This appliance must be used only in well ventilated locations in accordance with the regulations in force. Please read the manual before installing or using this product.



6. Before positioning the appliance, make sure local network conditions (gas type and gas pressure) meets appliance requirements.

7. The mechanism cannot be run for longer than 15 seconds. If the burner is not on after 15 seconds, stop the mechanism and wait for at least one minute before trying to ignite the burner again.

8. All kinds of operations to be performed on gas installation must be performed by authorized and competent people.

9. For proper operation, hood, gas pipe and clamp should be replaced periodically according to manufacturer recommendations and when required.

10. Gas should burn well in gas products. Well burning gas can be understood from blue flame and continuous burning. If gas does not burn sufficiently, carbon monoxide (CO) can be generated. Carbon monoxide is a colourless, odourless and very toxic gas; even small amounts have lethal effect.

11. Ask your local gas supplies about the phone numbers for emergencies related to gas and the measures to be taken upon gas odour is detected.

12. An appliance shall be supported and secured so that the strain on any pipe connection is minimized.



What To Do When Gas Odour Is Detected

- 1.** Do not use naked flame, and do not smoke.
- 2.** Do not operate any electrical switch. (For example: lamp switch or doorbell)
- 3.** Do not use telephone or mobile phone.
- 4.** Open the doors and windows.
- 5.** Close all valves on the appliances that utilize gas and the gas counters.
- 6.** Call fire brigade from a telephone outside the home.
- 7.** Check all hoses and their connections against leaks. If you still smell gas, leave the house and warn your neighbours.
- 8.** Do not enter into the house until authorities clarify it is safe.



Intended Use

- 1.** This product is designed for home use. Commercial use of the appliance is not permitted.
- 2.** This appliance may only be used for cooking purposes. It shall not be used for other purposes like heating a room.
- 3.** This appliance shall not be used to heat plates under the grill, drying clothes or towels by hanging them on the handle or for heating purposes.
- 4.** The manufacturer assumes no responsibility for any damage due to misuse or mishandling.
- 5.** Oven part of the unit may be used for thawing, roasting, frying and grilling food.
- 6.** Operational life of the product you have purchased is 10 years. This is the period for which the spare parts required for the operation of this product as defined is provided by the manufacturer.

Electrical Connection

1. Your oven requires 16 or 32 Ampere fuse according to the appliance's power. If necessary, installation by a qualified electrician is recommended.

2. Your oven is adjusted in compliance with 220-240V AC/380-415V AC 50/60Hz electric supply. If the mains are different from this specified value, contact your authorized service.

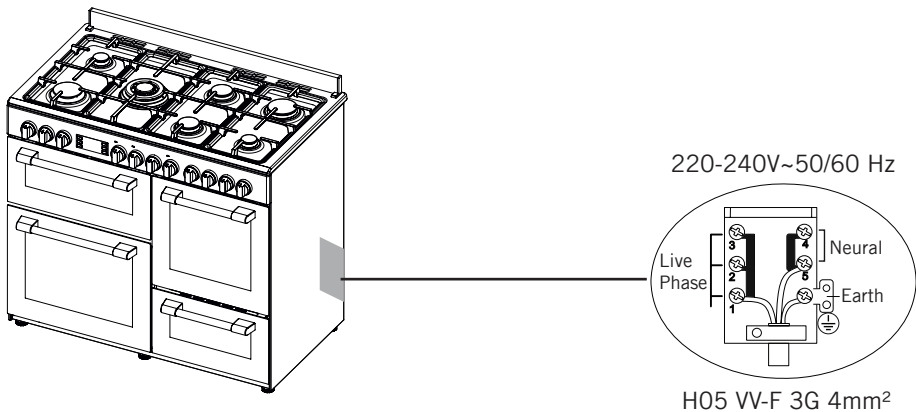
3. Electrical connection of the oven should only be made by the sockets with earth system installed in compliance with the regulations. If there is no proper socket with earth system in the place where the oven will be placed, immediately contact a qualified electrician. Manufacturer shall never be responsible from the damages that will arise because of the sockets connected to the appliance with no earth system. If the ends of the electrical connection cable are open, according to the appliance type, make a proper switch installed in the mains by which all ends can be disconnected in case of connecting / disconnecting from / to the mains.

4. If your electric supply cable gets defective, it should definitely be replaced by the authorized service or qualified electricians in order to avoid from the dangers.

5. Electrical cable should not touch the hot parts of the appliance.

6. Please operate your oven in dry atmosphere.

Electrical connection scheme



GAS CONNECTION

The connection must be performed by an authorised person according to the relevant standards.

This appliance is suitable for use with Natural Gas or ULPG.

Before commencing an installation it should be verified that the gas supply of the appropriate type and pressure is available. If you have to use your product with a different gas type, you have to apply to authorized service for the conversion. The connection must be made at the rear of appliance. Ensure the pipe does not cross the cooker.

The inlet not used must be closed off with the cap and sealing gasket supplied.

In order to carry on a tightness and sealing safety check ensure that the knobs on the control panel are closed and the gas cylinder is open.

WARNING: While performing a gas leakage check, never use any kind of lighter, match, cigarette or similar burning substance.

For the sealing control; ensure that the buttons in the control panel are closed, but the gas cylinder is open. Apply some soap bubbles to the connection. If there is gas leakage, there will be foaming in the soaped area.

WARNING: Test for gas leaks with soapy water solution only.

While inserting the appliance in place ensure that it is on the same level with the worktop. If required adjust the legs in order to make level with the worktop.

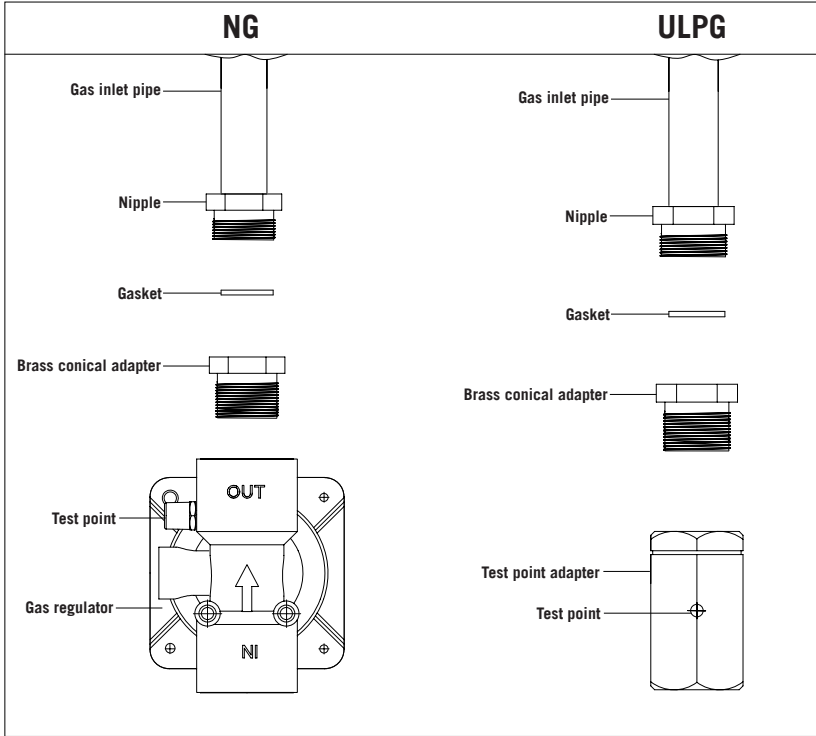
Do not make gas hose and electrical cable of your oven go through the heated areas, especially through the rear side of the oven. Do not move gas connected oven. Since the forcing shall loosen the hose, gas leakage may occur.

WARNING: Please use flexible hose for gas connection.

WARNING: Use the appliance on a level surface and in a well ventilated environment.

WARNING: Before placing the appliance, check that the local distribution conditions (gas type and pressure) conform to the product settings.

Gas Connection Specification



WARNING: Check the correct positioning of the gas regulator. The arrow on the back of the gas regulator must be oriented toward the connector.

Adjustment To Different Gas Types

To perform the adjustments to different types of gas, the qualified installer shall follow the instructions given on this section.

Natural Gas

Make sure that the Natural Gas regulator supplied with the appliance is installed and, with the triple ring burner operating at its maximum, adjust the test point pressure to 1.00 kPa.

Universal ULPG

To convert from Natural Gas to Universal LPG, ensure that the Natural Gas regulator is replaced by the Test Point Assembly supplied with the appliance. Adjust the test point pressure to 2.75 kPa.

To adapt the appliance to a gas different from that for which it was set up proceed as follows:

1. Remove the trivets
2. Remove the burners caps and diffusers
3. With a 7 mm socket spanner unscrew and remove the injectors.
4. Replace the injectors with those supplied corresponding to the gas available (see burner and injector characteristics table)
5. Replace the various parts proceeding in reverse.

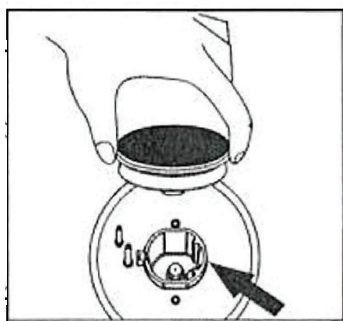


Figure 1

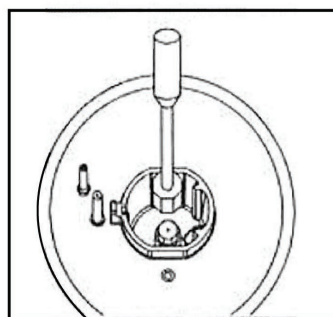


Figure 2

Setting The Minimum Flame

The flame on the small output is regulated by the factory.

When the injectors have been replaced or there are special mains pressure conditions, it may be necessary to regulate the minimum flame again. The operations necessary to set the minimum flame are as follows:

1. Light the burner.
2. Turn the knob to the minimum position.
3. Take out the knob (and gasket if there is one).
4. **ULPG to NG:** use a thin blade screwdriver to turn the bypass screw located above gas valve shaft as shown on the image. Turn gently the bypass screw clockwise to the end completely then turn it anti-clockwise 1 turn for the triple ring, 3/4 turn for the rapid, 1/2 turn for the semi-rapid and 3/8 turn for the auxiliary.
5. **NG to ULPG:** use a thin blade screwdriver to turn the bypass screw located above gas valve shaft as shown on the image. Turn gently the bypass screw clockwise to the end.
6. Put the knob back on and turn it quickly from the maximum position to the minimum position, checking that the flame does not go out.

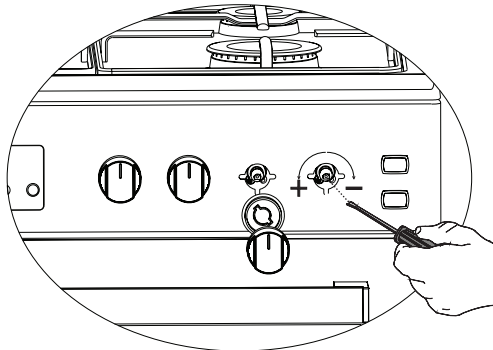


Figure 3



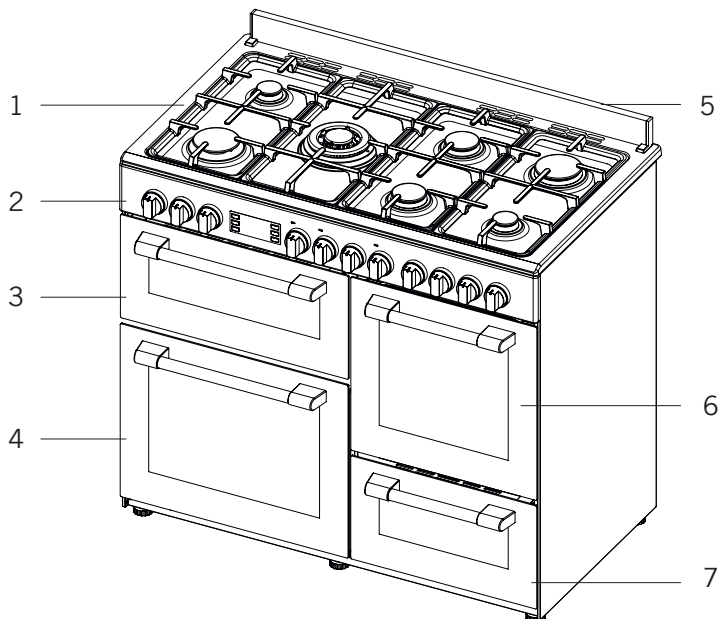
Abnormal Operation

If the appliance cannot be adjusted to perform correctly, it is an abnormal situation and you should contact the authorised service provider.

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

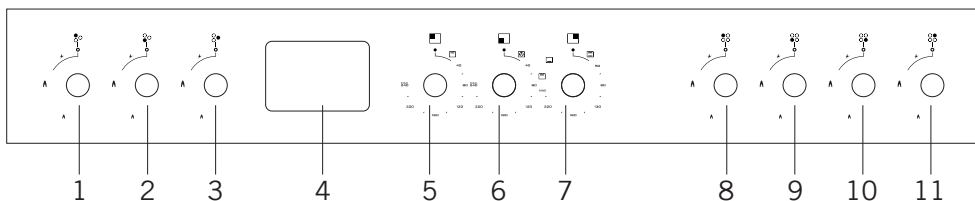
- Yellow tipping of the burner flame.
- Sooting up of utensils.
- Burners not igniting properly.
- Burners failing to remain alight.
- Burners being extinguished by oven door.
- Gas valves which are difficult to turn.

INTRODUCTION OF THE APPLIANCE



- | | |
|------------------|------------------|
| 1. Burner plate | 5. Splash back * |
| 2. Control panel | 6. RHS oven |
| 3. LHS grill | 7. Lower part |
| 4. LHS main oven | |

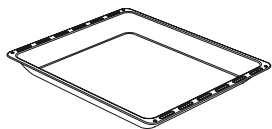
Control panel



- | | | |
|---------------------|------------------|----------------------|
| 1. Auxiliary burner | 5. LHS grill | 9. Normal burner |
| 2. Rapid burner | 6. LHS main oven | 10. Auxiliary burner |
| 3. Wok burner | 7. RHS oven | 11. Rapid burner |
| 4. Digital timer * | 8. Normal burner | |

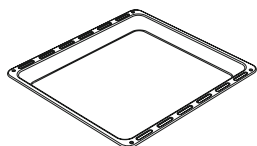
Note: Not every symbol is on every model; only take notice of the symbols on your device.

Accessories *



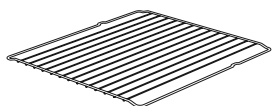
Deep tray *

Used for pastries, deep fried foods and stew recipes. In case of frying directly on the grill for cakes, frozen foods and meat dishes, it can be used of oil pick-up tray.



Tray

Used for pastries (cookies, biscuits etc.) and frozen foods.



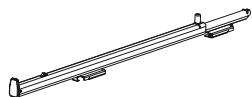
Wire grill

Used for frying and/or placing the foods to be baked, fried and frozen foods on the desired rack.



In tray wire grill *

Foods that can stick while cooking such as beef are placed on in tray grill. Thus, the contact and sticking of the food is prevented.



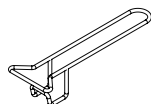
Telescopic rail *

With the help of telescopic rails, the trays and/or wire racks can be easily placed and removed.



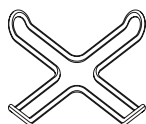
Splash back *

The resulting temperature of the oven chimney avoid contact with the wall.



Tray handle

Use for hot tray.



Coffee pot support unit *

Can be used for coffee pot.

Technical Features Of Your Oven

| | | | | |
|------------------------------|---------------------|-------------------|-------------------|-------------------|
| Outer width | 1000 mm | | | |
| Outer depth | 600 mm | | | |
| Outer height | 900 mm | | | |
| Lamp power | 15-25 W | | | |
| | Main Oven | Grill Oven | Top RHS | Bottom RHS |
| Bottom heating element | 1200 W | --- | 1000 W | 600 W |
| Top heating element | 1000 W | --- | 800 W | 500 W |
| Turbo heating element | 1800 W | --- | 1800 W | --- |
| Grill heating element | --- | 1400 W | --- | --- |
| Supply voltage | 220-240V AC 50/60Hz | | | |
| Total electrical consumption | Type code | MFRO/1702102E | 5520 W | |
| | Type code | MFRO/1512122E | 8320 W | |
| Total gas consumption | Type code | MFRO/1701201G | 20,1 kW, 1461 g/h | |
| | Type code | MFRO/1512122E | 10,75 kW, 782 g/h | |

WARNING: For the modification to be done by authorized service, this table should be considered. Manufacturer may not be held responsible for any problems rising because of any faulty modification.

WARNING: In order to increase the product quality, the technical specifications may be changed without prior notice.

WARNING: The values provided with the appliance or its accompanying documents are laboratory readings in accordance with the respective standards. These values may differ depending on the use and ambient conditions.

Burner And Injector Characteristics Table

| Burner | 1.00 kPa | | | 2,75 kPa | | |
|-------------------|-------------|-------|------|----------|-------|------|
| | Natural Gas | | | ULPG | | |
| Wok Burner | Injector | 1.60 | mm | Injector | 0.92 | mm |
| | N.G.C | 12.00 | MJ/h | N.G.C | 12.00 | MJ/h |
| Rapid Burner | Injector | 1.55 | mm | Injector | 0.90 | mm |
| | N.G.C | 11.00 | MJ/h | N.G.C | 11.00 | MJ/h |
| Semi-Rapid Burner | Injector | 1.20 | mm | Injector | 0.70 | mm |
| | N.G.C | 6.50 | MJ/h | N.G.C | 7.00 | MJ/h |
| Auxiliary Burner | Injector | 0.90 | mm | Injector | 0.50 | mm |
| | N.G.C | 3.80 | MJ/h | N.G.C | 3.30 | MJ/h |

WARNING: Diameter values written on the injector are specified without a comma. For example; The diameter of 1.60 mm is specified as 160 on the injector.



INSTALLATION OF YOUR OVEN

Check if the electrical installation is proper to bring the appliance in operating condition. If electricity installation is not suitable, call an electrician and plumber to arrange the utilities as necessary. Manufacturer shall not be held responsible for damages caused by operations performed by unauthorized persons.

WARNING: It is customer's responsibility to prepare the location the product shall be placed on and also to have the electrical installation prepared.

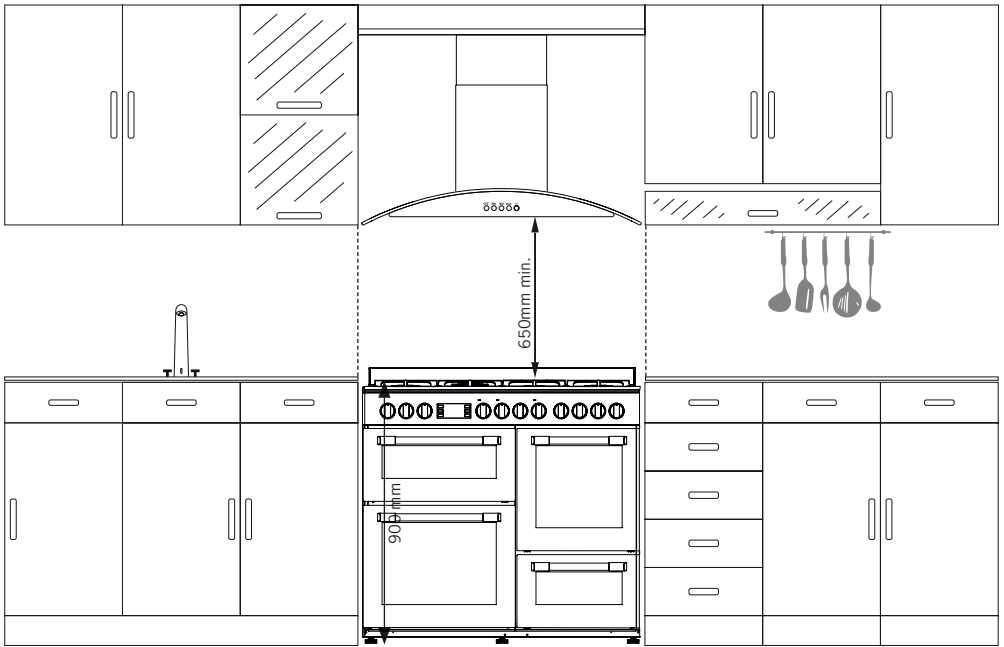
WARNING: The rules in local standards about electrical installations shall be followed during product installation.

WARNING: Check for any damage on the appliance before installing it. Do not have the product installed if it is damaged. Damaged products cause a risk for your safety.

Right Place for Installation and Important Warnings

Appliance feet should not stay on soft surfaces such as carpets. The kitchen floor shall be durable to carry the unit weight and any other kitchenware that may be used on the oven.

The appliance is suitable for use on both side walls, without any support, or without being installed in a cabinet. If a hood or aspirator will be installed above the cooker, follow the instructions of the manufacturer for height of mounting. (min. 650 mm)



WARNING: The kitchen furniture near the appliance must be heat resistant.

WARNING: An appliance shall be installed such that the surface temperature of any nearby combustible surface will not exceed 65°C above ambient.

WARNING: Do not use the door and/or handle to carry or move the appliance.

WARNING: Do not install the appliance beside refrigerators or coolers. Heat radiated by the appliance increases the energy consumption of cooling devices.

WARNING: Use non-combustible material within 200 mm from the edge of any hob burner and height of 150 mm for the entire length of the hob backside.

Chain Lashing Illustration

Before using the appliance, in order to ensure safe use, be sure to fix the appliance to the wall using the chain and hooked screw supplied. Ensure that the hook is screwed into the wall securely.

WARNING: Be sure that the chain is in the most possible tightness.

USING OVEN SECTION

1. When your oven is operated first time, an odor will be spread out which will be sourced from using the heating elements. In order to get rid of this, operate it for 45 minutes while it is empty. In order to make cooking in your oven; oven switch must have been rotated and ignition must have been made. Otherwise, your oven will not run.

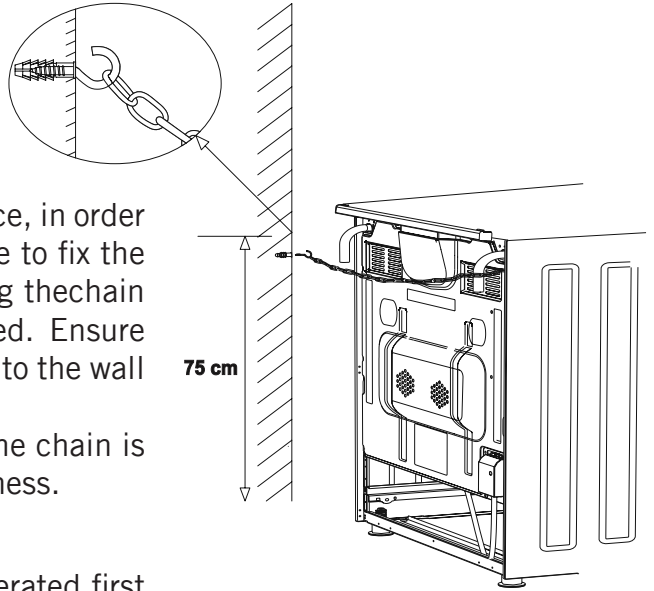
2. Kinds of meals you will cook, cooking times and Thermostat positions (Optional) were given in cooking table. The values given in the cooking table are characteristic values and were obtained as a result of the tests performed in our laboratory. You can find different flavors suitable for your taste depending on your cooking and using habits.

3. Open the oven cover when grilling on your oven.

4. Cooking times: The results may change according to the local voltage and material having different quality, amount, and temperatures.

5. During the time when cooking is being performed in the oven, the lid of the oven shouldn't be opened frequently. Otherwise circulation of the heat may be imbalanced and the results may change.

6. You can make chicken revolving in your oven by means of the accessories.



Using The Grill *

1. When you place the grill on the top rack, the food on the grill shall not touch the grill.
2. You can preheat for 5 minutes while grilling. If necessary, you may turn the food upside down.
3. Food shall be in the center of the grill to provide maximum air flow through the oven.

To turn on the grill;

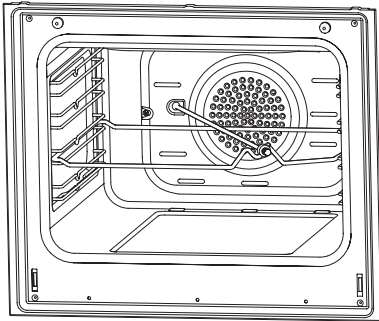
1. Place the function button over the grill symbol.
2. Then, set it to the desired grill temperature.

To turn the grill off;

Set the function button to the off position.

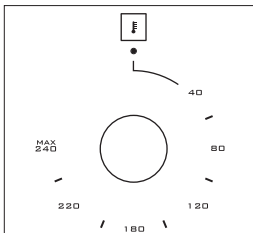
WARNING: Keep the oven door closed while grilling. (electrical grill)

Using The Chicken Roasting *



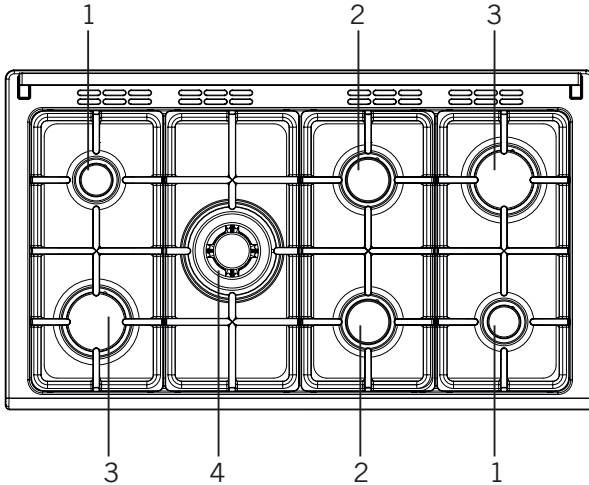
Place the spit on the frame. Slide turn spit frame into the oven at the desired level. Locate a dripping pan through the bottom in order to collect the fat. Add some water in dripping pan for easy cleaning. Do not forget to remove plastic part from spit. After grilling, screw the plastic handle to the skewer and take out the food from oven.

Thermostat



Used for determining the cooking temperature of the dish to be cooked in the oven. After placing the food inside the oven, turn the switch to adjust desired temperature setting between 40-240 °C. For cooking temperatures of different food, see cooking table.

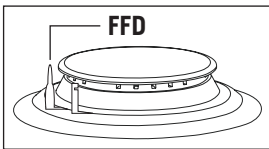
Using Cooker Section



1. Auxiliary Burner
2. Normal Burner
3. Rapid Burner
4. Wok Burner

Large flame symbol indicates the highest cooking power and small flame symbol indicates the lowest cooking power. In turned off position, gas is not supplied to the burners.

- Closed
- 🔥 Fully open
- 🔥 Half open



Flame cut-off safety device (FFD) *; operates instantly when safety mechanism activates due to overflow liquid over upper hobs.

1. If your oven has ignition system from push button switch please press and turn gas valve open position and same time press ignition button.

2. Our gas ovens top and bottom burner working system is one by one. When you want use your preference burner, before you must make press the tap knob and wait nearly 5-10 second. Then you can to inflame through with automatic ignition system (optional) or match. You must wait 10-15 second after inflame to have press by tap knob and after you can make allow the knob. If you can not made this operation you must try again.

3. The cocks controlling the gas cookers have special mechanism. Always press on the switch forward and bring it to flame symbol by turning anticlockwise (left). All of the lighters shall operate and the cooker you controlled shall light only. Keep the switch pressed until ignition is performed.

4. In models with security system, when flame of the cooker is extinguished, control valve cuts off the gas automatically. For operate the burners with gas security system you must make press the knob and turn antilock wise. After the ignition (with optional automatic ignition system or match) you must wait nearly 5-10 second for gas security systems activation.

5. Do not continuously operate the igniter for more than 15 seconds. After 15 seconds, if the burner does not ignite, then stop and if you are trying to ignite the oven then open the door and wait a minimum of one minute before trying again. If the burner is extinguished for of the any reason, close the gas control valve and wait a minimum of one minute before trying again.

6. Before operating your hob please make sure that the burner caps are well positioned. The right placement of the burner caps are shown as below.

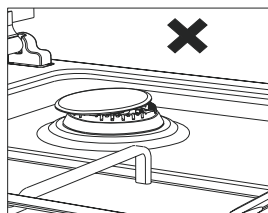


Figure 4

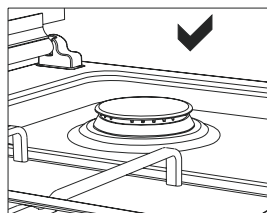
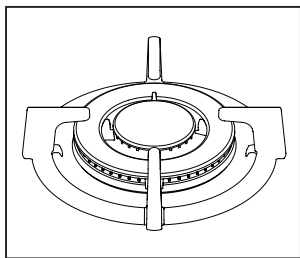


Figure 5

Wok Burner *



As it possesses double ring flame system, it gives homogenous heat distribution at the bottom of cooking pot at high temperature. It is ideal for short term and high temperature cooking. When you want to use regular cooking pot on wok burner, it is necessary that you remove wok cooking pot carrier from oven.

Pot Sizes

| | |
|----------------------|----------|
| Wok burner | 26-32 cm |
| Big burner | 22-26 cm |
| Normal burner | 18-22 cm |
| Small burner | 12-18 cm |

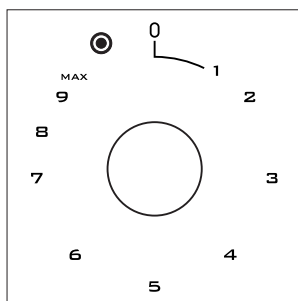


Using Ceramic Plates *

The hob control knobs are used for operating the plates. To obtain the desired cooking power, turn the hob control knobs to the corresponding level.

| | Level 1 | Level 2 | Level 3 | Level 4 | Level 5 | Level 6 | Level 7 | Level 8 | Level 9 | Max. |
|------------|---------|---------|---------|---------|---------|---------|---------|---------|---------|--------|
| 140/250 mm | 1000 W | 1000 W | 1000 W | 1000 W | 1000 W | 1000 W | 1000 W | 1000 W | 1000 W | 1800 W |

Using multi-segmented cooking zones *

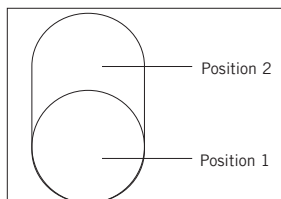


Multi segmented cooking zones allows to cook with different size of saucepans on the same cooking zone. When these cooking zones are activated, first the inward cooking zone turns on.

1. To change the active cooking zone diameter, turn the control knob clockwise.

2. A “click” will be heard as soon as the hotplate radius changes.










Turning off multi-segmented cooking zones *



Turn the knob counter clockwise to off position to turn off the oven. All segments cooking zone are turned off.

Warning: Position 2 of the multi-segment cooking zones do not operate independently.

DESCRIPTION OF OVEN

| | | | |
|---|--------------------------------------|---|-------------------------------------|
|  | Top + Bottom heating element |  | Turbo heating + Fan |
|  | Bottom heating element + Fan |  | Bottom + Top heating elements + Fan |
|  | Grill burner / Grill heating element |  | Top heating element |
|  | Oven burner / Bottom heating element |  | Flame |
|  | Ignition Lighter | | |

WARNING: All heater types and program types consisting of these heaters may not be available at all models.

COOKING TIME TABLE

WARNING: Oven must be preheated for 7-10 minutes before placing the food in it.

| Foods | Oven cavity | Rack position | Cooking function | Temperature (°C) | Cooking duration (min.) |
|-----------------|---------------------------|---------------|--------------------|------------------|-------------------------|
| Cookie | Left bottom- Top right | 2 | Static-Turbo | 170-180 | 30-35 |
| Pizza | Left bottom | 2 | Turbo Fan | 200-240 | 20-25 |
| Tray cake | Left bottom | 2 | Static | 170-180 | 35-40 |
| Pastry | Left bottom | 2 | Static | 170-180 | 30-35 |
| Steak * | Top left | 2 | Grill | Max. | 30-35 |
| Quiche lorraine | Top right | 2 | Turbo fan | 170-180 | 30-35 |
| Tray patty | Left bottom- Top right | 2 | Static-Turbo | 180-200 | 30-35 |
| Apple pie | Top right | 2 | Top Bottom- Fan | 180-190 | 60-65 |
| Small cake | Left bottom | 2 | Static | 170-180 | 25-30 |

* Food must be turned after half of the cooking time.

MAINTENANCE AND CLEANING

1. Disconnect the plug supplying electricity for the oven from the socket.
2. While oven is operating or shortly after it starts operating, it is extremely hot. You must avoid touching from heating elements.
3. Never clean the interior part, panel, lid, trays and all other parts of the oven by the tools like hard brush, cleaning mesh or knife. Do not use abrasive, scratching agents and detergents.
4. After cleaning the interior parts of the oven with a soapy cloth, rinse it and then dry thoroughly with a soft cloth.
5. Clean the glass surfaces with special glass cleaning agents.
6. Do not clean your oven with steam cleaners.
7. Before opening the upper lid of the oven, clean spilled liquid off the lid. Also, before closing the lid, ensure that the cooker table is cooled enough.
8. Never use inflammable agents like acid, thinner and gasoline when cleaning your oven.
9. Do not wash any part of your oven in dishwasher.
10. In order to clean the front glass lid of the oven; remove the fixing screws fixing the handle by means of a screwdriver and remove the oven door. Then clean and rinse it thoroughly. After drying, place the oven glass properly and re-install the handle.

WARNING: Daily cleaning and maintenance is required for product and user safety.

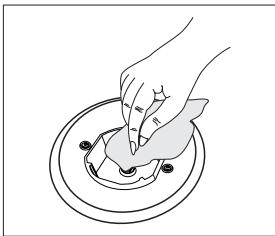


Figure 10

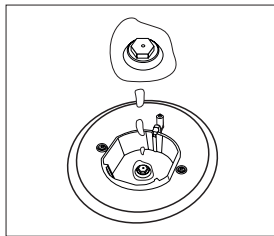


Figure 11

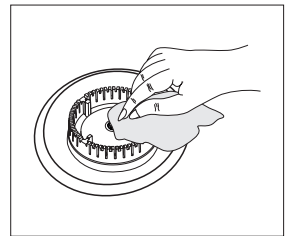


Figure 12

INSTALLATION OF THE OVEN DOOR

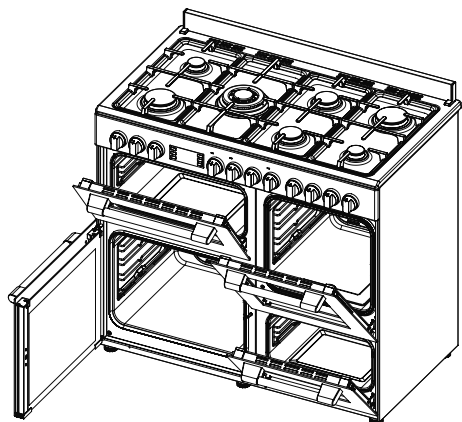


Figure 9

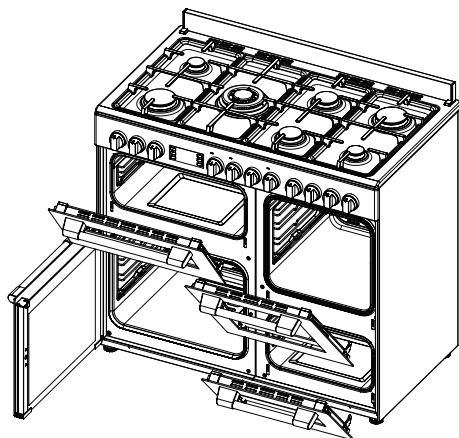


Figure 10

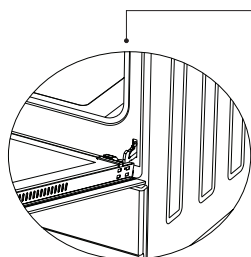


Figure 9.1

Completely open the oven door by pulling it to yourself. Afterwards, perform the unlocking process by pulling the hinge lock upwards with the help of a screw driver as shown in **figure 9.1**.

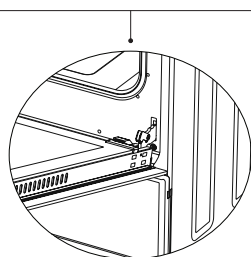


Figure 9.2

Bring the hinge lock to the widest angle as shown in **figure 9.2**. Bring both hinges connecting the oven door to the oven to the same position.

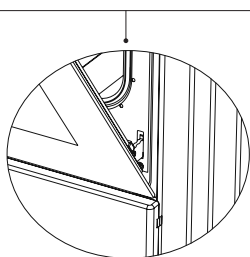


Figure 10.1

Afterwards, close the oven door as to lean on the hinge lock as shown in **figure 10.1**.

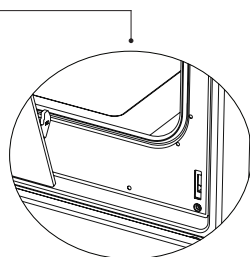


Figure 10.2

To remove the oven door, pull it upwards by holding it with both hands when close to the closed position as shown in **figure 10.2**.

In order to re-place the oven door, perform the abovementioned steps in reverse.

CLEANING AND MAINTENANCE OF THE OVEN'S DOOR

Drop-Down Door Glass

Remove the profile by pressing the plastic latches on both left and right sides as shown in figure 11 and pulling the profile towards yourself as shown in figure 12. Then remove the inner-glass as shown in figure 13. If required, middle glass can be removed in the same way. After cleaning and maintenance are done, remount the glasses and the profile in reverse order. Make sure the profile is properly seated in its place.

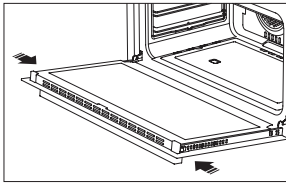


Figure 11

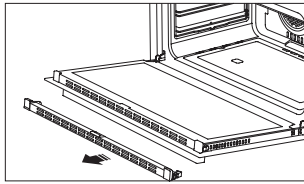


Figure 12

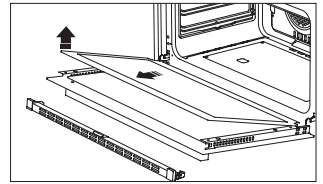


Figure 13

Side Opening Door Glass

Open the door glass. Remove the glass by pulling upward. The outer glass is fixed to the oven door profile. After removing the glass, cleaning can be done easily. After determining procedures for cleaning and maintenance, please put the glass by pushing down. Make sure the glass is well installed.

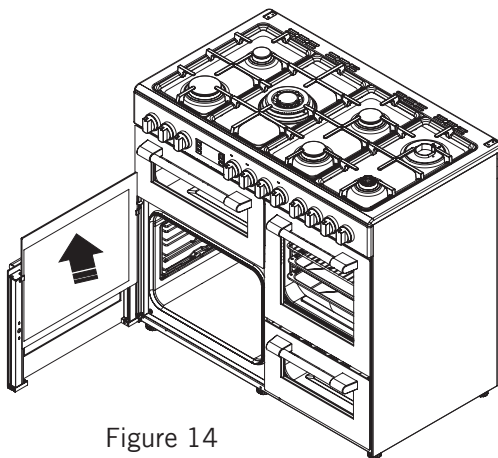


Figure 14

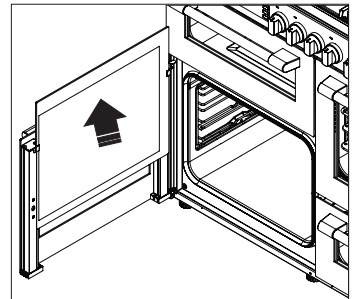


Figure 14.1

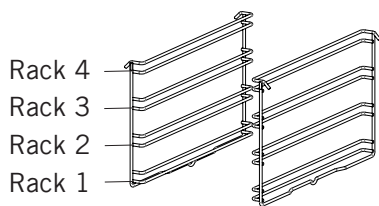
Catalytic walls *

Catalytic walls are located on the left and the right side of cavity under the guides. Catalytic walls banish the bad smell and obtain the best performance from the cooker. Catalytic walls also absorb oil residue and clean your oven while it's operating.

Removing the catalytic walls

In order to remove the catalytic walls; the guides must be pulled out. As soon as the guides are pulled out, the catalytic walls will be released automatically. The catalytic walls must be changed after 2-3 years.

Rack positions



It is important to place the wire grill into the oven properly. Do not allow wire rack to touch rear wall of the oven. Rack positions are shown in the next figure. You may place a deep tray or a standard tray in the lower and upper wire racks.

Installing and removing wire racks

To remove wire racks, press the clips shown with arrows in the figure, first remove the lower, and then the upper side from installation location. To install wire racks; reverse the procedure for removing wire rack.

Changing The Oven Lamp

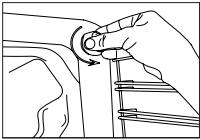
WARNING: To avoid electric shock, ensure that the appliance circuit is open before changing the lamp. (having circuit open means power is off) First disconnect the power of appliance and ensure that appliance is cold.

Remove the glass protection by turning as indicated in the figure on the left side. If you have difficulty in turning, then using plastic gloves will help you in turning.

Then remove the lamp by turning, install the new lamp with same specifications.

Reinstall glass protection, plug the power cable of appliance into electrical socket and complete replacement. Now you can use your oven.

Type G9 Lamp



220-240 V, AC
15-25 W

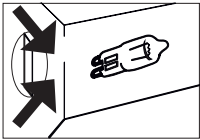
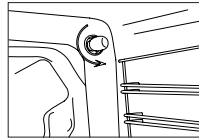


Figure 15

Type E14 Lamp



220-240 V, AC
15 W

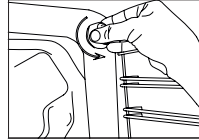


Figure 16

Using The Grill Deflector Sheet *

1. A safety panel is designed to protect control panel and the buttons when the oven is in grill mode. (figure 17)

2. Please use this safety panel in order to avoid the heat to damage control panel and the buttons when the oven is grill mode.

WARNING: Accessible parts may be hot when the grill in use. Young children should be kept away.

3. Place the safety panel under control panel by opening the oven front cover glass. (figure 18)

4. And then secure the safety panel in between oven and front cover by gently closing the cover. (figure 19)

5. It is important for cooking to keep the cover open in specified distance when cooking in grill mode.

6. Safety panel will provide an ideal cooking circumstance while protecting control panel and buttons.

WARNING: If the cooker has the “**closed grill functioned**” option with thermostat, you can keep the oven door closed during operation; in this case the grill deflector sheet will be unnecessary.

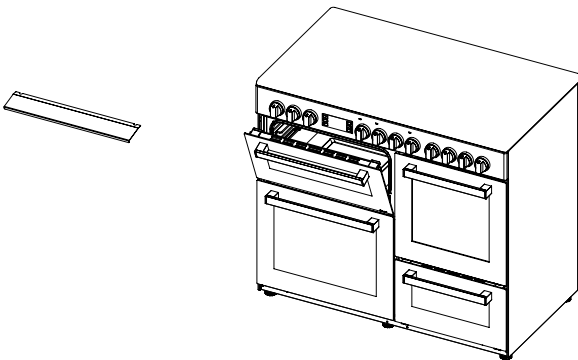


Figure 17

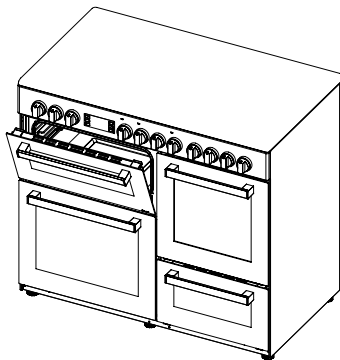


Figure 18

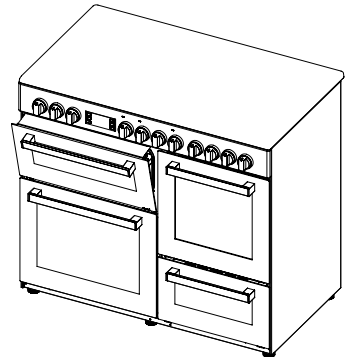


Figure 19

TROUBLESHOOTING

You may solve the problems you may encounter with your product by checking the following points before calling the technical service.

Check Points

In case you experience a problem about the oven, first check the table below and try out the suggestions.

| Problem | Possible Cause | What to Do |
|---|--|--|
| Oven does not operate. | Power supply not available. | Check for power supply. |
| | Gas supply not available. | Check if main gas valve is open. |
| | | Check if gas pipe is bent or kinked. |
| | | Make sure gas hose is connected to the oven. |
| | | Check if suitable gas valve is being used. |
| Oven stops during cooking. | Plug comes out from the wall socket. | Re-install the plug into wall socket. |
| Turns off during cooking. | Too long continuous operation. | Let the oven cool down after long cooking cycles. |
| | More than one plugs in a wall socket. | Use only one plug for each wall socket. |
| Oven door is not opening properly. | Food residues jammed between the door and internal cavity. | Clean the oven well and try to re-open the door. |
| Lighter not operating. | Tips or body of ignition plugs are clogged. | Clean tips or body of ignition plugs of gas burners. |
| | Gas burner pipes are clogged. | Clean gas burner pipes. |
| Electric shock when touching the oven. | No proper grounding. | Make sure power supply is grounded properly. |
| | Ungrounded wall socket is used. | |

| Problem | Possible Cause | What to Do |
|---|--|---|
| Water dripping. | Water or steam may generate under certain conditions depending on the food being cooked. This is not a fault of the appliance. | Let the oven cool down and than wipe dry with a dishcloth. |
| Steam coming out from a crack on oven door. | | |
| Water remaining inside the oven. | | |
| Oven does not heat. | Oven door is open. | Close the door and restart. |
| | Oven controls not correctly adjusted. | Read the section regarding operation of the oven and reset the oven. |
| | Fuse tripped or circuit breaker turned off. | Replace the fuse or reset the circuit breaker. If this is repeating frequently, call an electrician. |
| Smoke coming out during operation. | When operating the oven for the first time. | Smoke comes out from the heaters. This is not a fault. After 2-3 cycles, there will be no more smoke. |
| | Food on heater. | Let the oven to cool down and clean food residues from the heater. |
| When operating the oven burnt or plastic odour coming out. | Plastic or other not heat resistant accessories are being used inside the oven. | At high temperatures, use suitable glassware accessories. |
| Oven does not cook well. | Oven door is opened frequently during cooking. | Do not open oven door frequently, if the food you are cooking does not require turning. If you open the door frequently internal temperature drops and therefore cooking result will be influenced. |
| Internal light is dim or does not operate. | Foreign object covering the lamp during cooking. | Clean internal surface of the oven and check again. |
| | Lamp might be failed. | Replace with a lamp with same specifications. |

HANDLING RULES

1. Do not use the door and/or handle to carry or move the appliance.
2. Carry out the movement and transportation in the original packaging.
3. Pay maximum attention to the appliance while loading/unloading and handling.
4. Make sure that the packaging is securely closed during handling and transportation.
5. Protect from external factors (such as humidity, water, etc.) that may damage the packaging.
6. Be careful not to damage the appliance due to bumps, crashes, drops, etc. while handling and transporting and not to break or deform it during operation.

RECOMMENDATIONS FOR ENERGY SAVING

Following details will help you use your product ecologically and economically.

1. Use dark coloured and enamel containers that conduct the heat better in the oven.
2. As you cook your food, if the recipe or the user manual indicates that pre-heating is required, pre-heat the oven.
3. Do not open the oven door frequently while cooking.
4. Try not to cook multiple dishes simultaneously in the oven. You may cook at the same time by placing two cookers on the wire rack.
5. Cook multiple dishes successively. The oven will not lose heat.
6. Turn off the oven a few minutes before the expiration time of cooking. In this case, do not open the oven door.
7. Defrost the frozen food before cooking.

PACKAGE INFORMATION

Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.



Worldwide Appliances Pty Limited

A.B.N. 45868077422

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Post:

Locked Bag 3000, Annandale, N.S.W 2038

P: 1300 694 583

WARRANTY REGISTRATION

Your ongoing satisfaction with your artusi product is important to us. We ask that you complete the enclosed Warranty Registration Card and return it to us so that we have a record of the artusi product purchased by you.

PRIVACY

Worldwide Appliances respects your privacy and is committed to handling your personal information in accordance with the National Privacy Principles and the Privacy Act 1988 (Cth). A copy of the Worldwide Appliances Privacy Policy is available at www.artusi.com.au. Worldwide Appliances will not disclose any personal information set out in the Warranty Registration Card ("Personal Information") without your consent unless required by:

1. law;
2. any Worldwide Appliances related company;
3. any service provider which provide services to artusi or assist artusi in providing services (including repair and warranty services) to customers. Our purpose in collecting the Personal Information is

to keep a record of the artusi product purchased by you, in order to provide a better warranty service to you in the unlikely event that there is a problem with your artusi product. Worldwide Appliances may contact you at any one or more of the address, email address or telephone numbers set out in the Warranty Registration Card. Please contact artusi on 1300 694 583 should you not wish to be contacted by Worldwide Appliances.

WARRANTY

1. Warranty

Worldwide Appliances warrants that each artusi product will remain, for a period of either 12 months or 24 months of warranty. All Warranties are valid from the original date of purchase, And warranty claims must be accompanied by the proof of purchase.

24 months warranty products:

All Built-in Appliances – Limited to Ovens, Gas, Induction and Electric Cooktops, and All Rangehoods. Freestanding Cookers - Gas and Electric Models (900mm Width).

Dishwashers - Freestanding, Fully Integrated, Semi Integrated and built-in. All Wine coolers. All Dryers. Freestanding Cookers - Gas and Electric Models in 50cm, 54cm and 60cm Widths
Portable Appliances* – Benchtop Models and Portable Gas Models

2. What is not Covered by the Warranty.

The Warranty does not apply if an artusi product is defective by a factor other than a defect arising in the manufacture of the artusi product, including but not limited to:

- (a) damage through misuse (including failure to maintain, service or use with proper care), neglect, accident or ordinary wear and tear (including deterioration of parts and accessories and glass breakage);
- (b) use for purpose for which the artusi product was not sold or designed;
- (c) use or installation which is not in accordance with any specified instructions for use or installation;
- (d) use or operation after a defect has occurred or been discovered;
- (e) damage through freight, transportation or handling in transit (other than when Worldwide Appliances is responsible);
- (f) damage through exposure to chemicals, dusts, residues, excessive voltage, heat, atmospheric conditions or other forces or environmental factors outside the control of Worldwide Appliances;
- (g) repair, modification or tampering by the purchaser or any person other than Worldwide Appliances, an employee of Worldwide Appliances or an authorised artusi service contractor*;
- (h) use of parts, components or accessories which have not been supplied or specifically approved by artusi.
- (i) damage to surface coatings caused by cleaning or maintenance using products not recommended in the artusi product handbook provided to the purchaser upon purchase of the artusi product;
- (j) damage to the base of an electric oven due to items having been placed on the base of the oven cavity or covering the base, such as aluminium foil (this impedes the transfer of heat from the element to the oven cavity and can result in irreparable damage); or
- (k) damages, dents or other cosmetic imperfections not affecting the performance of the artusi in respect of an artusi product purchased as a "factory second" or from display

The Warranty does not extend to light globes used in artusi products.

3. Domestic Use

Each artusi product is made for domestic use. This Warranty may not extend to artusi products used for commercial purposes.

Continued over...

4. Time for Claim under the Warranty

You must make any claim under this Warranty within twenty eight (28) days after the occurrence of an event which gives rise to a claim pursuant to the Warranty, by booking a service call on the telephone number below.

5. Proof of Purchase

Customers must retain proof of purchase in order to be eligible to make a warranty claim in respect of an artusi product.

6. Claiming under the Warranty

Customers will bear the cost of claiming under this Warranty unless Worldwide Appliances determines the expenses are reasonable, in which case the customer must claim those expenses by providing written evidence of each expense to Worldwide Appliances at the address on the Warranty Registration Card.

7. Statutory Rights

(a) These terms and conditions do not affect your statutory rights.

(b) The limitations on the Warranty set out in this document do not exclude or limit the application of the consumer guarantees set out in the Act or any other equivalent or corresponding legislation in the relevant jurisdiction where to do so would:

(i) contravene the law of the relevant jurisdiction; or

(ii) cause any part of the Warranty to be void.

(c) Worldwide Appliances excludes indirect or consequential loss of any kind (including, without limitation, loss of use of the artusi product) and (other than expressly provided for in these terms and conditions) subject to all terms, conditions and warranties implied by custom, the general law, the Act or other statute.

(d) The liability of Worldwide Appliances to you

for a breach of any express or non-excludable implied term, condition or warranty is limited at the option of Worldwide Appliances to:

(i) replacing or repairing the defective part of the artusi product;

(ii) paying the cost of replacing or repairing the defective part of the artusi product;

(iii) replacing the artusi product; or

(iv) paying the cost of replacing the artusi product.

(e) Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

8. Defects

Any part of an artusi product deemed to be defective and replaced by Worldwide Appliances is the property of Worldwide Appliances. Worldwide Appliances reserves the right to inspect and test artusi products in order to determine the extent of any defect and the validity of a claim under the Warranty.

All warranty service calls must be booked via the customer care department. The team can be contacted on 1 300 85 64 11 option 1 or customercare@eurolinx.com.au

01082016



Warranty Card tear off

WARRANTY REGISTRATION CARD
01052016

Please complete and send to ARTUSI at: REPLY PAID 83617
LEICHHARDT NSW 2040

| | | | |
|--------------------|-----------|--|--|
| Last Name: | | First Name: | |
| Address: | | | |
| State: | Postcode: | Email: | |
| Home Phone: | | Mobile: | |
| Purchase Date: / / | | (Please attach proof of purchase to validate warranty) | |

| MODEL NUMBER | SERIAL NUMBER <small>(if you cannot locate the serial number please call ARTUSI on 1300 856 411)</small> |
|--------------|---|
| 1 | |
| 2 | |
| 3 | |
| 4 | |



DISCLAIMER

Worldwide Appliances PTY LTD, trading as ARTUSI, is continually seeking ways to improve the design specifications, aesthetics and production techniques of its products. As a result alterations to our products and designs take place continually. Whilst every effort is made to produce information and literature that is up to date, this brochure should not be regarded as an infallible guide to the current specifications, nor does it constitute an offer for the sale of any particular product. Product dimensions indicated in our literature is indicative only. Actual product only should be used to define dimension cutouts. Distributors, and retailers are not agents of ARTUSI and are not authorised to bind ARTUSI by any express or implied undertaking or representation.

ARTUSI OFFICES ARE OPEN DAILY FROM 9AM-5PM AND SATURDAYS 10AM-4PM

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