



APPLIANCES FOR LIVING

 **ARTUSI**
THE ART OF LIVING

AO650GG
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.

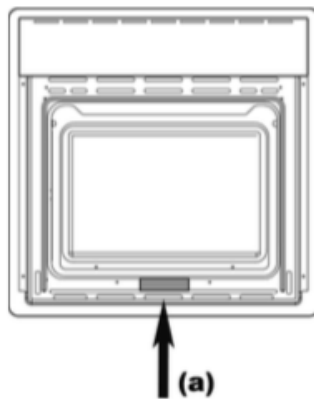
We present detailed information on each of the features your ARTUSI appliance consists of. Once you have read this section you will be able to choose the most appropriate settings for your appliance when cooking different types of food.

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 Customer,

We thank you and congratulate you on your choice of appliance.



IMPORTANT

The appliance must be connected by qualified technician in accordance with the applicable regulations. The data plate (a) of the oven is still visible after the appliance has been installed. This plate, which is visible when the oven door is open, contains all the identification data of the appliance, as well the type of gas and service pressure for which it has been calibrated. Since the appliance is built-in, it belongs to class III. Follow the instructions and suggestions carefully to ensure the safe and proper use of this product.



THIS APPLIANCE IS CONCEIVED FOR DOMESTIC USE ONLY. THE MANUFACTURER SHALL NOT IN ANY WAY BE HELD RESPONSIBLE FOR WHATEVER INJURIES OR DAMAGES ARE CAUSED BY INCORRECT INSTALLATION OR BY UNSUITABLE, WRONG OR ABSURD USE.



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 INSTRUCTION CONCERNING USE OF THE APPLIANCE BY A PERSON RESPONSIBLE FOR THEIR SAFETY. CHILDREN SHOULD BE SUPERVISED TO ENSURE THAT THEY DO NOT PLAY WITH THE APPLIANCE.

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INSTRUCTIONS FOR THE INSTALLER

INSTRUCTIONS FOR INSTALLATION OF THE APPLIANCE

(positioning and ventilation requirements)

The regulations covering the installation, maintenance and operation of gas appliances for domestic use are applicable regulations. An extract of these regulations appears below. For all indications not covered, refer to the above mentioned regulations.

POSITIONING:

(Fig. 2) the products of combustion from cooking appliances must always be discharged into suitable extractor hoods, which must be connected to a chimney, flue or vented directly to outside the building. In situations where it is not possible to install an extractor hood, an electric extractor fan installed in a window or external wall may be used, provided that all requirements of the ventilation regulations are satisfied; the fan should switch on when ever the appliance is in operation. **VENTILATION:**(Fig. 2) it is essential that the room in which gas appliances are installed is adequately ventilated to ensure that all the appliances receive the required quantity of fresh air for combustion. To ensure an adequate airflow, it may be necessary to create apertures in accordance with the following requirements:

a) with cross-sectional area of 6 cm² per kW with a minimum cross sectional area of 100 cm² (these apertures may also be created by increasing the gap between the bottom of doors and the floor);

b) situated at the bottom of an external wall, preferably opposite the wall on which combustion products are extracted ;

c) the positions of the apertures should be selected so as to avoid the possibility of their being obstructed and, if made in external walls, they must be protected with grilles, metal meshes, etc. installed on the outside face of the wall. If an electric extractor fan for the removal of foul air is installed in the room, the apertures provided for air changes must allow a ventilation rate of at least 35m³/h per kW of power installed.

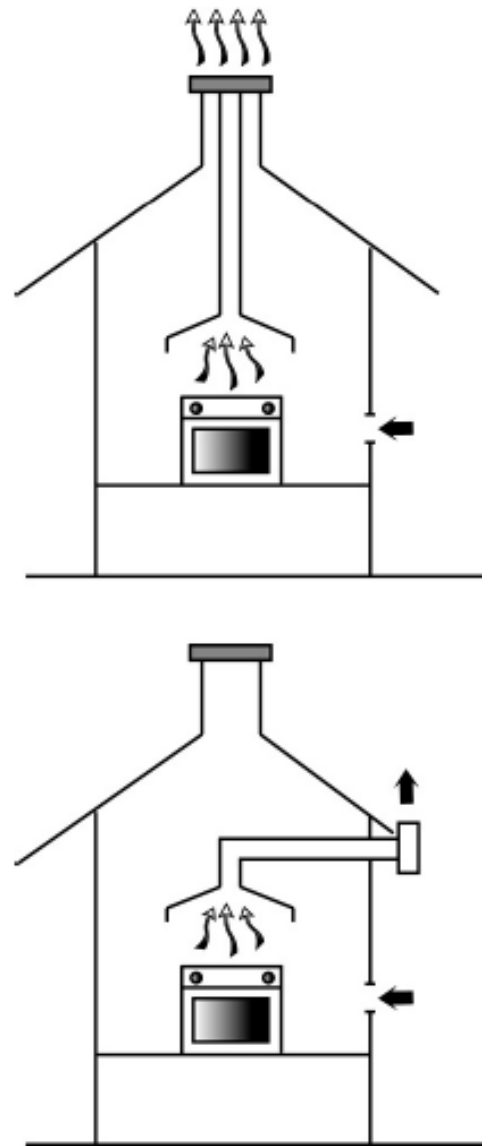


Fig. 2 - Abb. 2 - Afb. 2

GAS CONNECTION

The oven is designed to operate with both natural gas (methane) and liquid gas (LPG), and can be easily converted from one type to another following the instructions given in the relative section of this booklet. Connection to the gas supply must be carried out by qualified technicians and in conformance with the requirements. If the appliance is to operate with gas bottles (LPG), a pressure regulator conforming to the requirements.

RIGID PIPE CONNECTION

Connection to the mains gas supply may be made via a rigid pipe firmly attached to the fitting "G" (Fig. 3), or via a flexible stainless steel continuous wall hose, conforming with a maximum length of 2 metres. The fitting "G" and seal "C" are supplied with the appliance, and comply with standards.

Important: Use two wrenches to turn the fitting "G" to the required position. When the fitting is in the desired position, firmly tighten nut "A" (Fig. 3).

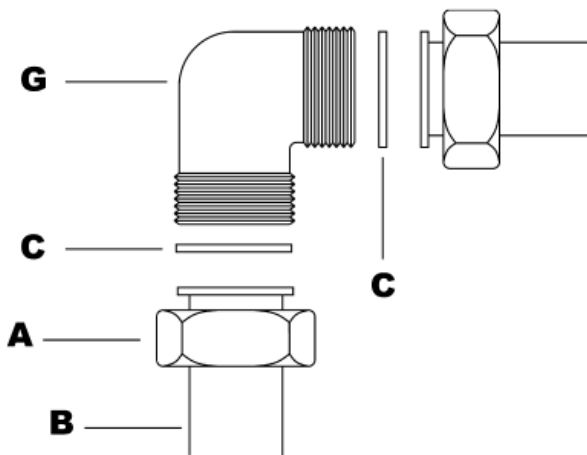


Fig. 3 - Abb. 3 - Afb. 3

WARNING - IMPORTANT:

after connecting the appliance to the gas supply (or to the liquid gas bottles) CHECK FOR LEAKS at the union using a solution of soapy water (never use a naked flame).

CONVERSION TO A DIFFERENT TYPE OF GAS

Before converting the appliance for operation with a different gas type, check which type of gas it is currently set to operate with (adhesive label (Figure 1) on appliance). Disconnect the electrical power supply to the appliance; For the correct nozzle diameter, refer to the relative table in this booklet.

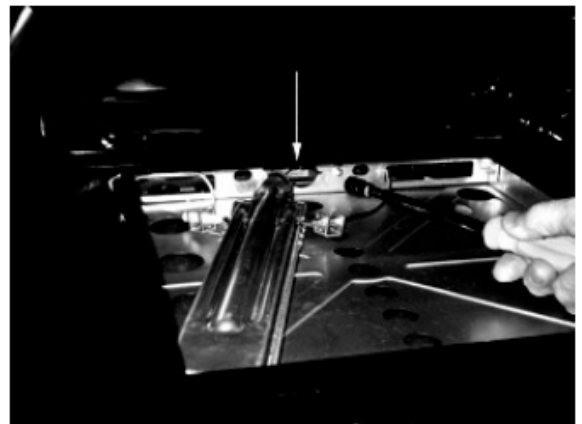
Replacing the lower burner nozzle

- 1) Remove the burner cover plate (see REMOVAL OF THE BURNER COVER PLATE page 42).
- 2) Remove the screw securing the oven burner and withdraw the burner from the support together with the heat sensor and the ignition spark plug. (Figure 5)
- 3) Remove the nozzle using a 7 mm box wrench (Figure 6)
- 4) Screw the new nozzle in fully (diameter in hundredths of millimetre stamped on the nozzle), taking care not to cross the thread.
- 5) Replace the burner reversing the operations in step 2 above.
- 6) Replace the cover plate.
- 7) Adjusting the minimum flame (see instructions on page 16)

Fig. 5 - Abb. 5 - Afb. 5



Fig. 6 - Abb. 6 - Afb. 6



Injectors Table

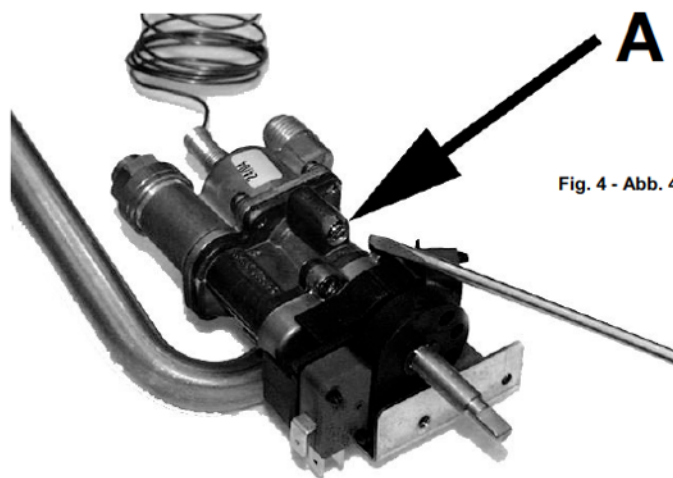
The diameters in hundredths of millimetre are stamped on the nozzle.

	Burner	Type of gas	Pressure mbar	P.min/P.max mbar	Eat Input kW	Consumption	Ø injectors 1/100mm
GB IE	Oven	G20	20	17/25	2,5	238 l/h	113
		G30/G31	28-30/37	25/45	2,5	182 g/h	76
	Grill	G20	20	17/25	2,2	210 l/h	112
		G30/G31	28-30/37	25/45	2,2	160 g/h	75

Adjustment of the Minimum Setting Following Conversion to a different Gas Type

Proceed to disassemble the front panel: - for the front panel, unscrew the two rear fixing screws- for glass fronts, unscrew the two lock rings under the knob.

Conversion from natural gas to liquid gas After removing the front panel, insert the screwdriver in the hole in the front wall of the instrument panel and turn regulation screw A (fig. A) clockwise. Conversion from liquid gas to natural gas After removing the front panel, light the oven with thermostat set to 250 °C for at least 10-15 minutes. Then, turn the thermostat to the minimum position. Then turn the bypass screw A counterclockwise until you see a reduced by stable flame. Check that the flame does not go out when the door of the oven is opened and closed repeatedly. If the flame goes out, slight increase the minimum regulation setting.



After converting the appliance to a different type of gas, remember to change the data plate to one with the new data (gas type and pressure). (Fig. 1).

REPLACING THE GAS GRILL NOZZLE

- 1) Remove the burner screw located at the top front of the oven cavity
- 2) Remove the burner together with its heat elements
- 3) Remove the nozzle using the 7mm socket wrench
- 4) Fully tighten the new nozzle which must be if the diameter indicated in the table above
- 5) Put back the burner and secure it with the screw

FLUSH FITTING

The oven can be installed under a work top or in a cooking column. The dimensions of the housing for the oven are given in figure 7. Make sure that surrounding materials are heat resistant. Align the oven centrally with respect to the side walls of the units surrounding it and fix it in place with the screws and Allen screws provided. If a gas hob is to be installed in combination with the oven refer to the instructions supplied with the hob (figure 8).

Fig. 7 - Abb. 7 - Afb. 7

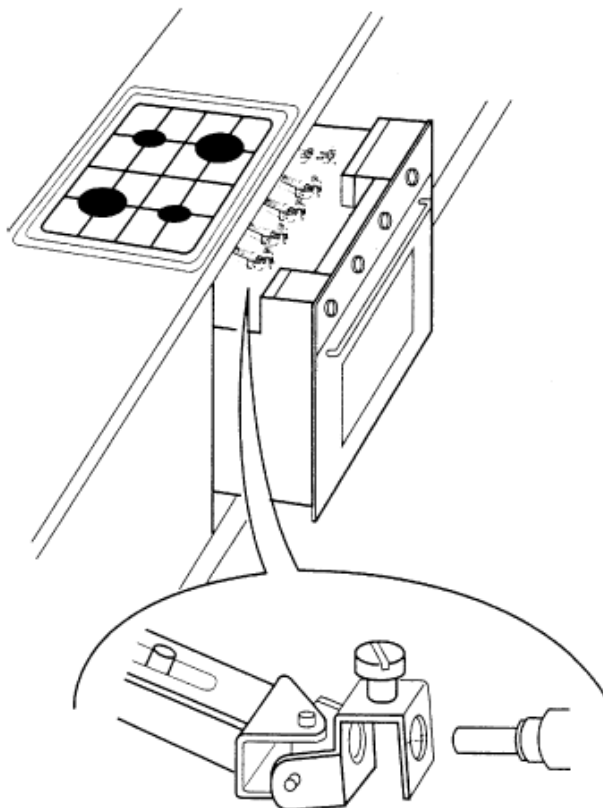
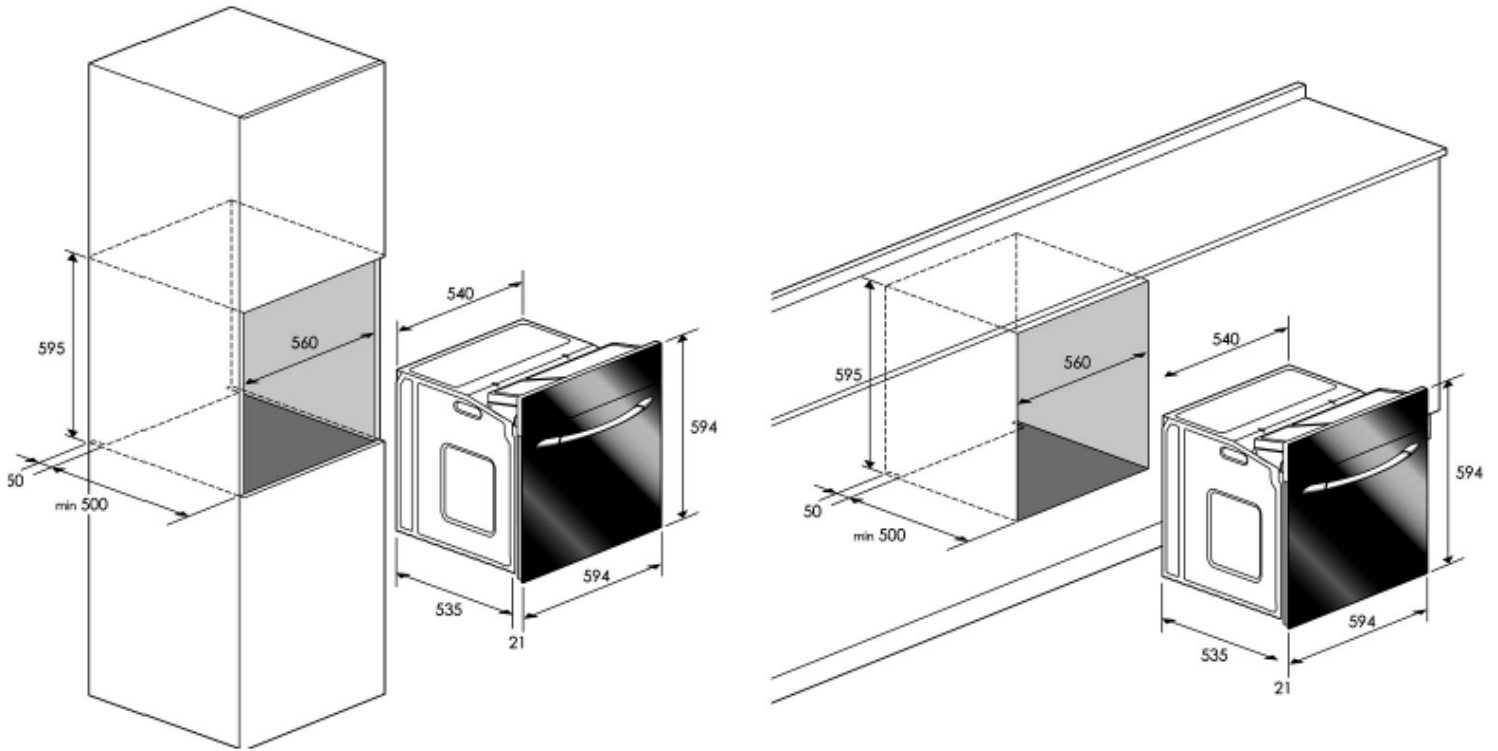


Fig. 8 - Abb. 8 - Afb. 8

ELECTRICAL CONNECTIONS

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

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

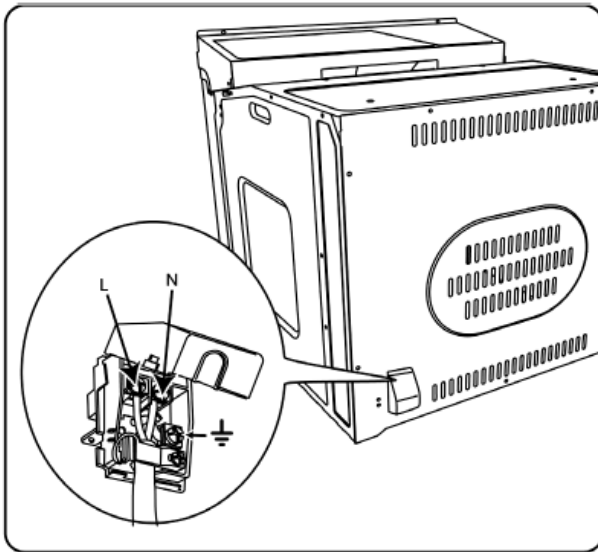


Fig. 9 - Abb. 9 - Afb. 9

**TIPI E DIAMETRO MINIMO DEI CAVI
CABLE TYPES AND MINIMAL DIAMETERS
TYPES ET DIAMÈTRE MINIMAUX DES CÂBLES
KABELTYPEN UND MINIMALE DURCHMESSER
TIPOS Y DIÁMETRO MÍNIMO DE LOS CABLES
KABELTYPES EN MINIMALE DOORSNEDEN
TIPOS E DIÁMETRO MÍNIMO DOS CABOS**

H05RR-F 3x1 mm²

H05VV-F 3x1 mm²

H05RN-F 3x1 mm²

H05V2V2-F 3x1 mm²

N.B. The manufacturer declines all responsibility for damage or injury if the above instructions and normal safety precautions are not respected.

INSTRUCTIONS FOR THE USER

THE FIRST TIME YOU USE THE OVEN

Clean the oven thoroughly with soapy water and rinse well. To remove the lateral frames from smooth walled ovens, proceed as shown in the figure. Operate the oven for about 20 minutes at maximum temperature to burn off all traces of grease which might otherwise create unpleasant smells when cooking.

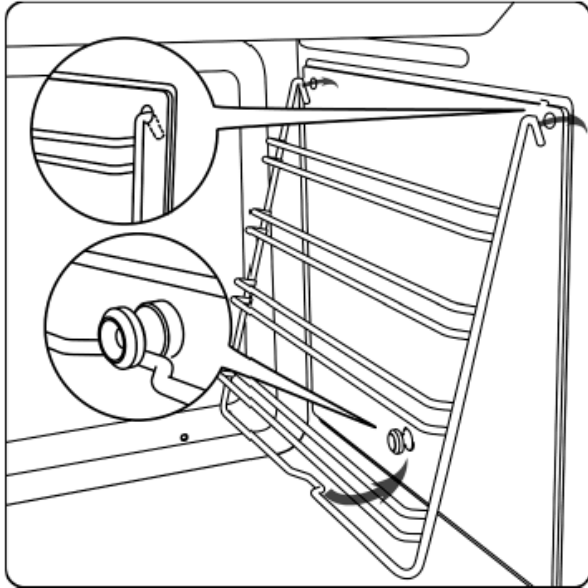


Fig. 10 - Abb. 10 - Afb. 10

IMPORTANT:

As a safety precaution, before cleaning the oven, always disconnect the plug from the power socket or the power cable from the oven. Do not use acid or alkaline substances to clean the oven (lemon juice, vinegar, salt, tomatoes etc.). Do not use chlorine based products, acids or abrasive products to clean the painted surfaces of the oven.

SELF CLEANING CATALYTIC PANELS

Our smooth walled ovens can be fitted with self-cleaning panels to cover the inside walls. These special panels are simply hooked on to the walls before the side frames are fitted. They are coated in a special, micro-porous catalytic enamel which oxidises and gradually vaporises splashes of grease and oil at cooking temperatures above 200° C. If the oven is not clean after cooking fatty foods, operate the empty oven for 60 minutes (max.) at maximum temperature. Never wash or clean self-cleaning panels with abrasive, acid, or alkaline products.

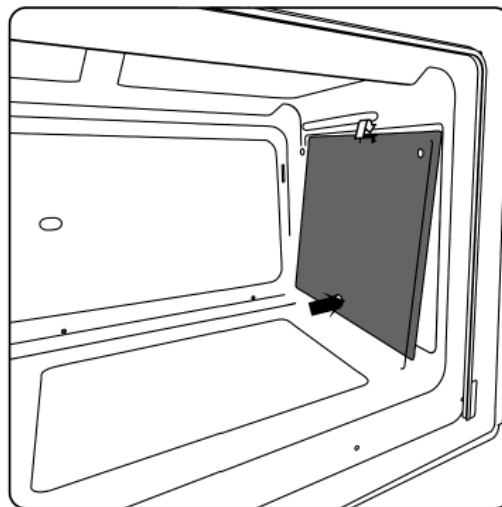


Fig. 11 - Abb. 11 - Afb. 11

DESCRIPTION OF THE FRONT CONTROL PANEL

GAS OVEN WITH ELECTRIC GRILL

CONTROLS (Fig. 12)

1. Gas oven temperature control
2. Grill, spit roaster and oven light knob
3. Gas oven indicator light
4. Mechanical timer
5. Grill indicator light



Fig. 12 - Abb. 12 - Afb. 12

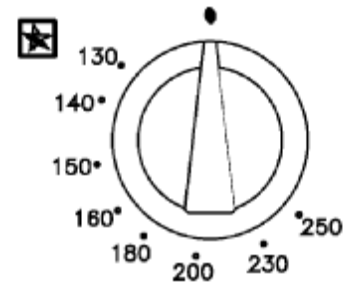


Fig. 13 - Abb. 13 - Afb. 13

OVEN TEMPERATURE CONTROL


The temperature control knob serves to set the desired oven temperature and is equipped with a safety valve. When the oven is in operation the green light is illuminated. The minimum position corresponds to an oven temperature of 130°C. The control knob has stop in the minimum position. The “max” position corresponds to an oven temperature of 250°C, and is obtained when the knob is turned fully anti-clockwise. To light the burner, push in the temperature control knob and turn it anticlockwise to the desired temperature. Hold the knob pressed in for 5-10 seconds. The burner will be ignited electrically, and the safety valve temperature sensor will heat up there by allowing gas to continue to flow to the burner. Do not operate the ignition for longer than 15 seconds. If the burner fails to ignite, leave the door open for at least one minute, then try again. If the electrical ignition fails to produce a spark, hold a lit taper or match near the burner inspection hole and press and hold the temperature control knob to ‘max’ position for 5 to 10 seconds.

WARNING

If you notice that the thermostat is behaving abnormally when you turn the knob, close the tap that sends the gas to the oven and call nearest service centre.

ELECTRIC GRILL

Infrared Grill: Equipped with an energy regulator. The heat intensity of the grill can be set from 1 to MAX using the relative control knob (Fig. 14). When the grill is in operation, the grill indicator light will be illuminated.

To operate the spit roaster motor, turn the knob to the symbol  until you feel a click. Then turn the knob to the desired power setting from 0 - 8.

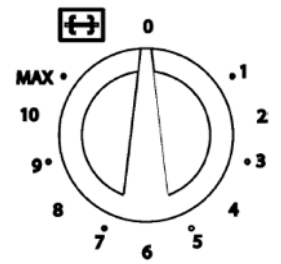


Fig. 14 - Abb. 14 - Afb. 14

WARNING

The grill will not operate when the oven burner is on.

MECHANICAL MINUTE MINDER

The minute timer can be set to a maximum time of 60 minutes; it emits an alarm tone when the set time period has elapsed. The minute timer operates independently of the oven.

The timer knob (Fig. 15) must first be turned clockwise to the 60 minute position and then turned anti-clockwise to the desired time setting. When the set time has elapsed, the alarm will sound. The alarm tone will stop automatically after a certain period of time.

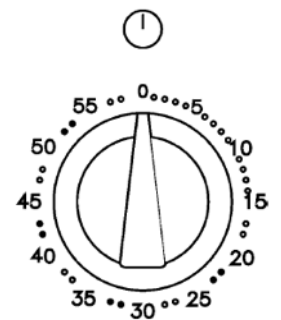


Fig. 15 - Abb. 15 - Afb. 15

DESCRIPTION OF THE FRONT CONTROL PANEL

GAS OVEN WITH GAS GRILL

CONTROLS (Fig. 16)

1. Lower burner and gas grills temperature control knob
2. Oven and spit roaster control knob light
3. Gas oven indicator light
4. Mechanical timer
5. Electrical indicator light



Fig. 16 - Abb. 16 - Afb. 16

OVEN TEMPERATURE CONTROL

The temperature control knob serves to set the desired oven temperature and is equipped with a safety valve. When the oven is in operation the green light is illuminated. To turn on the bottom burner, push in the temperature control knob and turn it anti-clockwise to the desired temperature. The minimum position corresponds to an oven temperature of 130°C. The control knob has stop in the minimum position. The maximum position corresponds to an oven temperature of 250°C, and is obtained when the knob is turned fully anticlockwise. Hold the knob pressed in for 5-10 seconds. The burner will be ignited electrically, and the safety valve temperature sensor will heat up there by allowing gas to continue to flow to the burner.

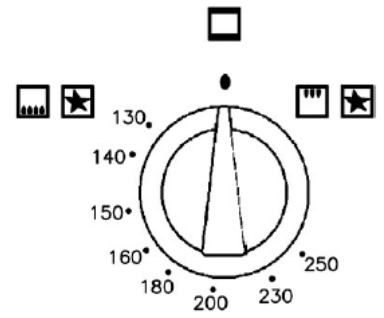


Fig. 17 - Abb. 17 - Afb. 17

GAS GRILL

The gas grill **MUST** only be operated when the oven door is kept open slightly and with the heat shield supplied inserted in the slots under the control panel.

To turn on the grill, turn the knob clockwise to the position



and hold it pressed in for 5-10 seconds

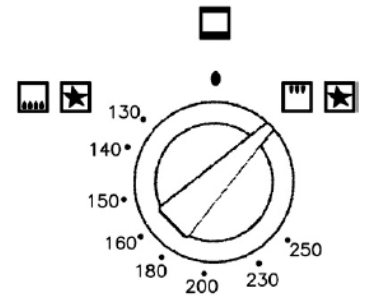
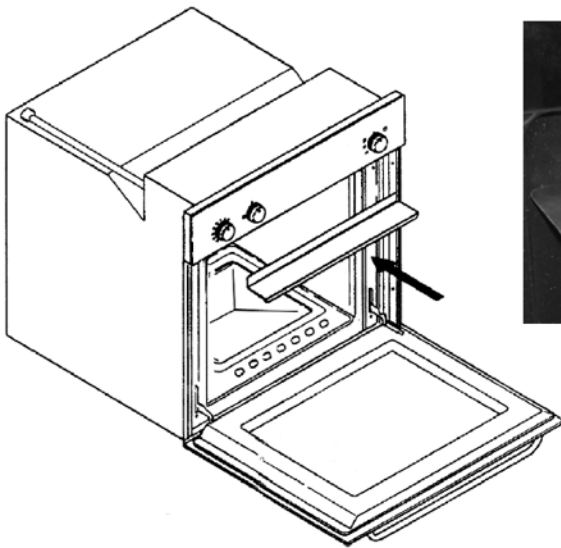


Fig. 18 - Abb. 18 - Afb. 18



WARNING:

When using the grill, accessible parts may become hot, keep children at a safe distance.

OVEN LIGHT - SPIT ROASTER

This knob is used to switch on the oven interior light and the spit roaster (on models so equipped).

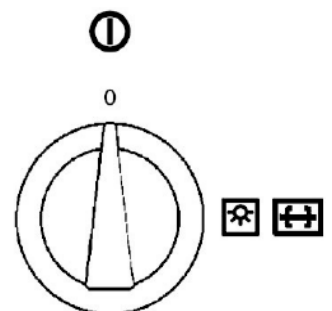
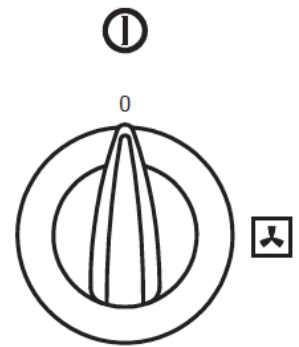


Fig. 19 - Abb. 19 - Afb. 19

VENTILATED VERSION

Our 60cm gas ovens, also have the various functions in the ventilated version. By turning on the ventilator alone, cold air (room temperature) circulates inside the oven thus helping to rapidly thaw frozen foods. The ventilator function turned on together with the strong heat coming from the bottom burner makes it possible to cook foods more evenly and delicately than with the bottom burner alone. Cooking is faster than in a traditional oven. The system is suitable for cooking foods of different types (fish, meat etc) on a number of levels. Pre-heating is not needed with this function, but for cakes it is in any case preferable.



DEFROSTING

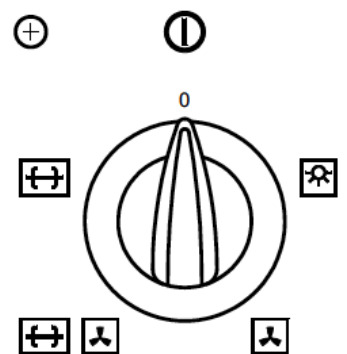


By selecting one of the fan cooking functions and setting the thermostat to zero, the fan allows cold air to circulate inside the oven. In this way frozen food can be rapidly defrosted.

GRILL COOKING

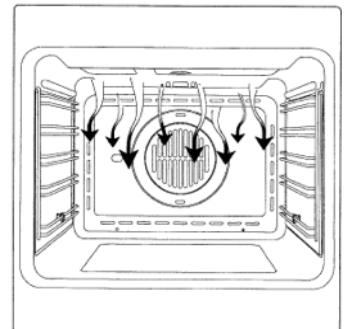


Use the grill to grill or brown foods. Some ovens may be equipped with an electric motor, spit and skewers for turning on the spit. Place the shelf with the food to be cooked in the 1st or 2nd position from the top. Pre-heat the oven for 5 minutes. Turn the thermostat to a temperature between 1 and 8.



COOLING FAN

The fan is on top of the oven and circulates cooling air inside the cabinet, which exits from the slots under the control panel of the oven. It turns on every time you turn on the oven in all functions. If this does not happen, do not turn the oven on and call the nearest service centre.



COOKING IN THE OVEN

With this cooking method, you can operate the oven in the normal way and follow the instructions in recipe books. The food to be cooked should preferably be placed on the middle shelf of the oven.

WARNING:

Prolonged use of the gas appliance produces heat and humidity in the kitchen. This may require additional ventilation such as opening a window or more effective ventilation such as by increasing the level of mechanical ventilation where present (extraction hood).

PIETANZA MAIN COURSE ALIMENTS	TEMPERATURA (°C) TEMPERATURE (°C) TEMPÉRATURE (°C)	TEMPO DI COTTURA (min) COOKING TIME (min) TEMPS DE CUISSON (min)	PRERISCALDARE PREHEAT PRÉCHAUFFER
PASTA BISCOTTO (ROTOLO) GENOEVSE SPONGE (SWISS ROLL) PÂTE BISCUITS (ROULÉS)	210	15 - 20	si - Yes - OUI
PASTA FROLLA (BISCOTTI) SHORT PASTRY (BISCUITS) PÂTE BRISÉE (BISCUIT)	200	10 - 12	si - Yes - OUI
PASTA CON LIEVITO ARTIFICIALE (SCHIACCIATA) DOUGH WITH RAISING AGENT (SCHIACCIATA) PÂTE À LEVAIN ARTIFICIEL	200	25 - 30	si - Yes - OUI
PAN DI SPAGNA (PICCOLO FORME DI CARTA) SPONGE CAKE (SMALL PAPER PASTRY CASES) PAIN D'ESPAGNE	190	20 - 25	si - Yes - OUI
PASTA LIEVITATA (STRUDEL DI PAPAVERO) LEAVENED DOUGH (STRUDEL) PÂTE LEVÉE (STRUDEL)	180	40 - 50	si - Yes - OUI
PASTA SFOGLIA (SFOGLIATINE) PUFF PASTRY (TARTLETS) PÂTE FEUILLETÉE	190	20 - 30	si - Yes - OUI
SOUFFLÉ SOUFFLÉ SOUFFLÉ	180	35 - 40	si - Yes - OUI
SACHERTORTE SACHERTORTE SACHER TORTE	180	55 - 60	si - Yes - OUI
TORTA DI FRUTTA FRUIT PIE TARTE AUX FRUITS	160	160 - 180	si - Yes - OUI
PASTA PER BIGNÉ CHOUX PASTRY PÂTE À BEIGNETS	200	35 - 40	si - Yes - OUI
ARROSTO DI MANZO (CIRCA 1,5 KG) ROAST BEEF (APPROX. 1.5 KG) RÔTI DE BOEUF (ENV. 1,5 KG)	200	90 - 120	si - Yes - OUI
PIZZA PIZZA PIZZA	200	20 - 25	si - Yes - OUI
SFORMATO DI PESCE BAKED FISH QUICHE DE POISSON	180	50 - 60	si - Yes - OUI
SFORMATO DI VERDURE BAKED VEGETABLES GÂTEAU DE LÉGUMES	170	30 - 40	si - Yes - OUI
POLLAME POULTRY VOLAILLE	190 - 200	60 - 70	si - Yes - OUI

GERICHT ALIMENTOS GERECHT PRATO	TEMPERATUR (°C) TEMPERATURA (°C) TEMPERATUUR (°C) TEMPERATURA (°C)	KOCHZEIT (min) TIEMPO DE COCCIÓN (min) BEREIDINGSTIJD (min) TEMPO DE COZEDURA (min)	VORHEIZEN PRECALENTAMIENTO VOORVERWARMEN PRÉ-AQUECER
BISKUITTEIG (BISKUITROULADE) PASTA PARA BIZCOCHO (BRAZO) KOEKJESDEEG (ROL) MASSA DE BISCOITO (ROLO)	210	15 - 20	Ja - Sí - Ja - SIM
MÜRBEITIG (KEKSE) PASTAFLORA (GALLETAS) KRUIMELDEEG (KOEKJES) MASSA TENRA (BISCOITOS)	200	10 - 12	Ja - Sí - Ja - SIM
TEIG MIT KÜNSTL. HEFE (FLADEN, BLECHKUCHEN) PASTA CON LEVADURA ARTIFICIAL (HOGAZA) DEEG MET BAKPOEDER (SAMENGEDRUKT) MASSA COM FERMENTO ARTIFICIAL (ESMAGADA)	200	25 - 30	Ja - Sí - Ja - SIM
BISKUITTEIG, SANDKUCHEN (IN KLEINEN PAPIERFORMEN) BIZCOCHO (PEQUEÑOS MOLDES DE PAPEL) BISCUITGEBAK (KLEINE PAPIERVORMEN) PÃO DE ESPANHA (PEQUENAS FORMAS DE PAPEL)	190	20 - 25	Ja - Sí - Ja - SIM
HEFETEIG (MOHNSTRUDEL) PASTA FERMENTADA (STRUDEL CON SEMILLAS DE ADORMIDERA) VOORDEEG (PAPAVERSTRUDEL) MASSA LEVEDADA (STRUDEL DE PAPOILA)	180	40 - 50	Ja - Sí - Ja - SIM
BLÄTTERTEIG (GEFÜLLTE TASCHEN) PASTA DE HOJALDRE (PASTELILLOS DE HOJALDRE) BLADERDEEG (PLAKJES) MASSA FOLHADA (PASTÉIS FOLHADOS)	190	20 - 30	Ja - Sí - Ja - SIM
SOUFFLÉ SOUFFLÉ SOUFFLÉ SOUFFLÉ	180	35 - 40	Ja - Sí - Ja - SIM
SACHERTORTE SACHER SACHERTORTE SACHERTORTE	180	55 - 60	Ja - Sí - Ja - SIM
OBSTTORTE PASTEL DE FRUTAS VRUCHTENTAART TORTA DE FRUTA	160	160 - 180	Ja - Sí - Ja - SIM
BEIGNETTEIG PASTA PARA LIONESAS DEEG VOOR SOESJES MASSA PARA CHOUX	200	35 - 40	Ja - Sí - Ja - SIM
RINDSBRATEN (CA. 1,5 KG) ASADO DE VACA (APROX. 1,5 kg) GEBRADEN RUNDVLEES (ONGEVEER 1,5 KG) CARNE DE VACA (CERCA DE 1,5 KG)	200	90 - 120	Ja - Sí - Ja - SIM
SCHWEINSBRATEN (CA. 1,5 KG) ASADO DE CERDO (APROX. 1,5 kg) GEBRADEN VARKENSVLEES (ONGEVEER 1,5 KG) CARNE DE PORCO (CERCA DE 1,5 KG)	200	100 - 120	Ja - Sí - Ja - SIM
PIZZA PIZZA PIZZA PIZZA	200	20 - 25	Ja - Sí - Ja - SIM
FISCHAUFLAUF PUDÍN DE PESCADO VISSCHOTEL GALANTINA DE PEIXE	180	50 - 60	Ja - Sí - Ja - SIM
GEMÜSEAUFLAUF PUDÍN DE VERDURAS GROENTENSCHOTEL GALANTINA DE VERDURAS	170	30 - 40	Ja - Sí - Ja - SIM
GEFLÜGEL AVES GEVOGELTE AVES	190 - 200	60 - 70	Ja - Sí - Ja - SIM

Guideline values for cooking with the grill:

PIETANZA MAIN COURSE ALIMENTS	POSIZIONE POSITION POSITION	TEMPO DI COTTURA (min) COOKING TIME (min) TEMPS DE CUISSON (min)	PRERISCALDARE PREHEAT PRÉCHAUFFER
BISTECCA STEAKS STEACK	10	10 - 15	---
COTOLETTA CUTLET CÔTELETTE	10	15 - 25	---

Fig. 20 - Abb. 20 - Afb. 20

REMOVAL OF THE BURNER COVER PLATE:

(see fig. 20)

The burner cover plate is secured at the front by two tabs inserted in two slots; to remove the cover plate, raise the rear of the plate so that it pivots at the front and withdraw the tabs from the slots.

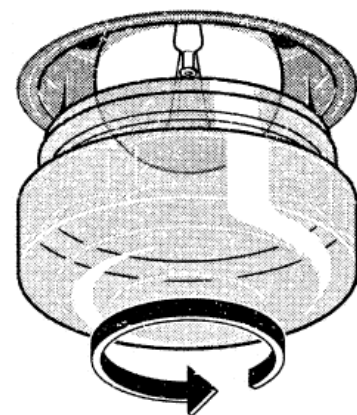


REPLACING THE OVEN LIGHT

IMPORTANT:

The oven light must have these precise features:

- it must be able to resist high temperatures (upto 300°C)
- power supply: see V/Hz indicated on data plate.
- power 25W.
- E 14 connection. Before proceeding, disconnect the appliance from the main electricity supply. - to prevent damage, place a tea cloth in the oven
-unscrew the glass cover of the light
-unscrew the old light bulb band replace it with the new one
-put back the glass cover and remove the tea cloth
-connect the appliance to the main electricity supply.



REMOVING THE OVEN DOOR

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

- Open the door fully.
- Lift the two levers shown in fig. 21.
- Close the door as far as the first stop (caused by the raised levers).
- Lift the door upwards and outwards to remove it from its mountings.

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

Fig. 21 - Abb. 21 - Afb. 21

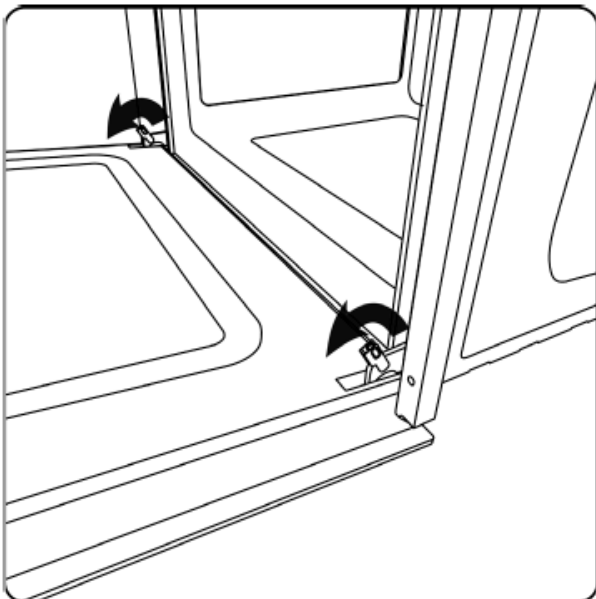
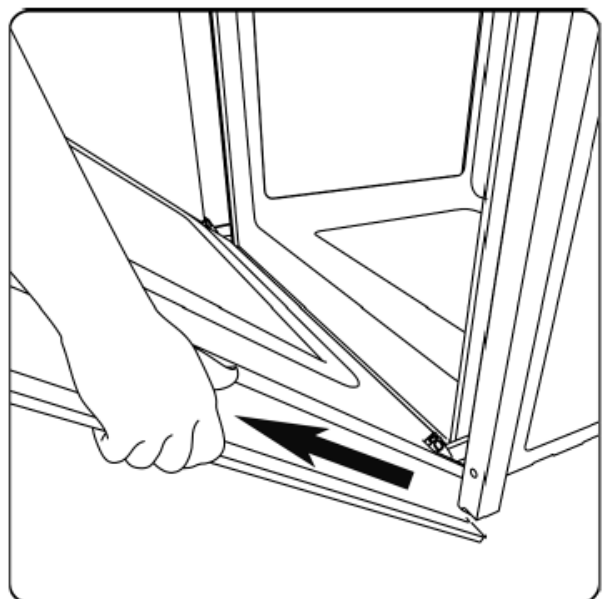
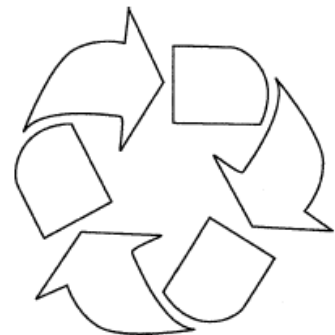


Fig. 22 - Abb. 22 - Afb. 22



RESPECT FOR THE ENVIRONMENT

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



The manufacturer declines all responsibility for possible inaccuracies contained in this pamphlet, due to printing or copying errors. We reserve the right to make on our own products those changes to be considered necessary or useful, without jeopardising the essential characteristics.

Setting the clock



Figure 1

“Auto” and “0:00” will start flashing when the unit is switched on for the first time. To set the clock, press the central button; when ● appears, press “+” or “-” to set the correct time.

After 5 seconds the symbol ● stop lighting and the hour is set (figure 1).

To set the time at a later stage, press the central button and then adjust the clock as described above.

Minute counter



Figure 2

As this minute counter does not control the oven, when it finishes counting the oven will continue to work.

To set, press the “+” button until  appears (figure 2). Press “+” and “-” to set the required time.

To set the minute counter at a later stage, press the “+” button and adjust as described above.

The minute counter beeps when it finishes counting. To disable it, press any button.



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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

12 months warranty products:

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.

*To locate your closest artusi authorised service agent please contact us on 1300 652 100 or visit www.artusi.com.au

ALL SERVICE CALLS MUST BE BOOKED THROUGH AN AUTHORISED DEALER OR WARRANTY DEPARTMENT ON 1300 652 100 OR stokesaps.com.au/artusi-service

01032014



Warranty Card tear off

WARRANTY REGISTRATION CARD
01052013

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 (if you cannot locate the serial number please call ARTUSI on 1300 694 583)
1	
2	
3	
4	

01032014



DISCLAIMER

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