

RANGECOOKER USER MANUAL 2019

ROMA - MILANO - TORINO

MAJESTIC ROMA - MAJESTIC MILANO

06 - 07 - 08 - 09 - 10 - 12 - 15

INSTALLATION AND MAINTENANCE

Appliance details Make a note of these important details here, you will need them for your warranty

Serial number	
Date of purchase	Retailer

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IMPORTANT SAFETY WARNINGS



Appliances' data

As well as being shown on the packaging, the data plate is applied to the oven door frame and is visible with the door open.

CAUTION

These warnings refer to different types of appliances. Pay attention in properly identifying the type you own (see the data plate).

These warnings are valid for the countries mentioned in the plate.

- 1** Before using the cooker, read the instructions booklet carefully. This contains very important information concerning safety during installation, use and maintenance. The instructions booklet must be kept with care for later consultation.
- 2** The electrical safety of this cooker is guaranteed only if it is correctly earthed and installed by a qualified installer. The manufacturer is not responsible for damage caused by an incorrect installation.
- 3** **Before powering the appliance, check that the technical features shown on the data plate match those of the electrical system perfectly. Installation / regulation must be carried out by qualified personnel.**
- 4** **All gas appliances must conform to current gas safe regulations.**

IMPORTANT SAFETY WARNINGS



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- 5** When using a gas appliance, heat and dampness are generated inside the kitchen. A good aeration of the kitchen must be guaranteed by keeping the natural aeration vents open or by installing a cooker hood. An intensive and prolonged use of the appliance may result in the need of supplementary aeration, such as opening a window or increasing the power of the hood. An intensive and prolonged use of the appliance may result in the need of supplementary aeration, such as opening a window or increasing the power of the hood (if present).

 - 6** The installation cable is supplied without a plug and needs to be installed to a suitable termination block (cooker outlet) in accordance with IE regulations.

 - 7** When the appliance is not in use for a prolonged time, disconnect the electric power, switch off the main switch and turn off the gas.

 - 8** Do not block ventilation or heat dissipation slits.

 - 9** If the power cable is damaged it must be replaced exclusively by a service center approved by the manufacturer.

 - 10** The appliance must be used only for the purposes for which it was intended. Any other use (for example, heating a room) is incorrect and therefore dangerous. The manufacturer declines all responsibilities for damage caused by similar incorrect uses.

 - 11** The appliance is not destined to be activated by means of an external timer or a remote control.

IMPORTANT SAFETY WARNINGS



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- 12 The use of any electrical appliances requires that a number of fundamental rules must be respected:**
- A. Never touch the appliance when you have wet or damp hands or feet;
 - B. Never use the appliance barefoot;
 - C. The installation cable is supplied without a plug and needs to be installed to a suitable termination block (cooker outlet) in accordance with IE regulations;
 - D. Do not expose the appliance to atmospheric agents (rain, sun, etc...);
 - E. Be careful: accessible parts can become very hot during the use.**
Keep children less than 8 years old far from the cooker if it is not continuously watched. This appliance may be used by children of 8 years of age or older, by people with reduced physical, sensory or mental abilities, or with lack of experience and knowledge only if they are under adequate surveillance or if they have been adequately instructed about the use of the cooker and if they are aware of the possible dangers. Children must not play with the cooker. The operations of cleaning and of maintenance must not be made by children without surveillance.
-
- 13 CAUTION: During the use of the appliance some parts may become very hot. Keep out of reach of children.**
-
- 14 Absolutely do not touch the elements inside the oven during the use.**

IMPORTANT SAFETY WARNINGS



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- 15** Before cleaning the appliance or carrying out maintenance, disconnect the power supply by switching off the cooker control switch.
-
- 16** In case of breakdown or malfunction, switch off the appliance and do not attempt any repairs. Repairs must only be performed by an authorized service center. Always request original parts. Failure to comply with these instructions may compromise the appliance's safety.
-
- 17** Never place unstable or deformed pans on the burners or on the electric hotplates as they could topple accidentally.
-
- 18** When the appliance is not being used, make sure the knobs are exactly in the “●”/“○”/ position.
-
- 19** Don't leave the hotplate on with no pans on it, as it would reach the temperature fast and possibly damage the appliance and your countertops.
-
- 20** The electric plates remain hot after using them. Be careful not to touch them.
-
- 21** Inflammable liquids, like alcohol or gasoline, must be kept away from the appliance.
-
- 22** Should you use small household appliances near the cooking top, please make sure that the electrical cable is not in contact with hot parts of the appliance.
-
- 23** To ensure correct function of gas appliances, make sure that the room is correctly ventilated and installation is carried out by qualified gas safe technicians in accordance with current regulations.

IMPORTANT SAFETY WARNINGS



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- 24** The materials used in producing our appliance are compatible with the environment and therefore recyclable. The packaging waste must not be left within reach of children, and must be disposed by using the appropriate recycling channels. To scrap your appliance, use your retailer and/or your local council's facilities; remember to make your appliance unusable before scrapping it.
-
- 25** If the rotation of the gas knobs is difficult, don't do anything. Close off the gas and call the After Sales Service for advice.
-
- 26** Do not use a steam cleaner to clean the inside parts of the oven.
-
- 27** Don't use any abrasive detergent or sharp device to clean the oven glass door. This may cause damage or breakage.
-
- 28** Don't modify the appliance.
-
- 29** **Be careful:** fat spillage, objects or oils on the appliance may cause a fire.
-
- 30** The appliance must be used by responsible people
-
- 31** **Be careful: the use of inappropriate or unsuitable protections such as tin foil can cause fires and/or damage.**
-
- 32** **Be careful: cooking with fat or oil can be dangerous or cause fires.**
-
- 33** **Fire danger:** do not store items on the cooking surfaces.
-
- 34** **Be careful: in the case of fire never attempt to extinguish a flame/ fire with water, but turn the appliance off and cover the flame with a lid or with a fireproof cover.**

IMPORTANT SAFETY WARNINGS



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- 35** Be careful: do not use gas burners if the flame is unstable.
-
- 36** Ensure that the flame diffusers are properly positioned in their seats with their respective caps.
-
- 37** Do not leave the cooker unguarded during any cooking that can spit fats or oils.
-
- 38** Do not touch the heating elements while the appliance is on. Let it cool down before cleaning.
-
- 39** Do not use plastic or foil on the hot cooking zones.
-
- 40** Do not cover the burners or the hob with tinfoil.
-
- 41** Do not use the appliance's surface as a work top, sharp objects might scratch it.
-
- 42** Be careful: do not use frying pans, saucepans, grills or stones for grilling of a greater size than the maximum ones indicated for each single burner; above all they must not cover more than one burner at the same time.
The heat accumulation might damage the cooker.
-
- 43** In case of liquid spilling over, remove it from the hob.
-
- 44** Do not place empty saucepans on the cooking areas.
-
- 45** The cooking areas, must not work empty, without saucepans.

IMPORTANT SAFETY WARNINGS



First system startup of the oven

When using the oven for the first time, let it work empty for about 1 hour (200 °C on the Roasting Oven setting), possibly leaving the kitchen windows open and with the range hood on.

When you first turn the oven on, a bad smell is emitted due to production residues such as grease, oils or resins.

When the oven has cooled clean it following the instructions in the «Cleaning and care section».

After the indicated time the oven is ready to perform its first cooking.



IMPORTANT SAFETY WARNINGS

Models with Induction

**Read
carefully
before using**

- Only qualified technicians should install the appliance. The technician will not be held responsible for any damages caused by electrical malfunctions.
- The hob must be installed in the appropriate inset.
- The appliance should be used solely for cooking foods, excluding any other domestic or industrial uses.
- Remove the adhesive labels from the glass on the hob.
- Do not modify or alter the appliance.
- Do not use the hob as a worktop.
- The appliance must be connected and installed in compliance with current local regulations.
- Do not use extension cables for connections.
- 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.
- **WARNING:** Accessible parts may become hot during use. To avoid burns young children should be kept away.

IMPORTANT SAFETY WARNINGS



Models with Induction

Using the appliance

- After use, turn off the cooking zone.
- Make sure that fatty substances and oil do not dirty the appliance's surfaces.
- **WARNING:** during and after use, the hob's surface will be very hot.
- Make sure that the power cable does not come into contact with the glass or a pot.
- Magnetized objects such as credit cards, floppy disks, and calculators should not be placed near the appliance when it is being used.
- Do not use any type of metallic object except the pots used for induction.
- Do not cover the cooking zone with inflammable materials.
- The appliance should only be used by capable personnel.
- Keep children away from the appliance.
- Metallic objects such as knives, spoons, forks or lids should not be placed on the hob as they can become overheated.
- **Caution:** The appliance is not designed to operate with an external timer or a remote control system
- **Warning:** Do not use steam appliances to clean the hob



IMPORTANT SAFETY WARNINGS

Models with Induction

- Unsuitable pots could ruin the surface of the hob.
 - Do not use abrasive substances to clean the appliance.
 - Avoid dropping heavy objects on the hob.
 - Place pots on the hob delicately.
-

Precautions

Make sure that the appliance's ventilation complies with the instruction manual.

IMPORTANT SAFETY WARNINGS



Models with Induction

In case of malfunction

- When a malfunction occurs turn off and disconnect the appliance.
 - If cracks appear on the hob top glass or it is broken, disconnect the appliance and contact your authorized service centre.
 - Any repairs should be made by authorized personnel.
-

Suggestions

- Make sure that the pot is in the middle of the cooking zone. Ideally, the bottom of the pot should cover the entire cooking zone.
- The magnetic field produced by the induction hob could affect the proper working of pacemakers. Detailed information should be obtained from your doctor.
- Avoid placing synthetic materials or aluminium objects in contact with the cooking zone.

INSTRUCTIONS FOR USE

First system startup of the hob

BE CAREFUL

Keep children away during the operation of the gas hob. Do not use the appliance as a heating source.

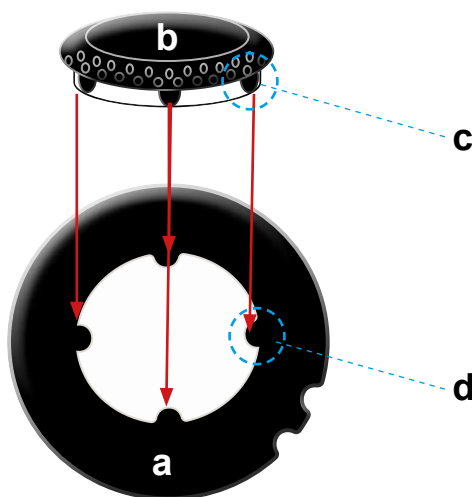
General notes

To keep the appliance efficient and safe, maintenance must be entrusted to specialized technicians or to the after-sales service staff.

Choose pans with lids to increase energy efficiency and use the correct sized pan based on the quantity of food to cook.

IMPORTANT





Position the flame divider "b" correctly. To do this, align the 4 teeth "c" of the flame divider with the recess "d" of the aluminium Cup "a".

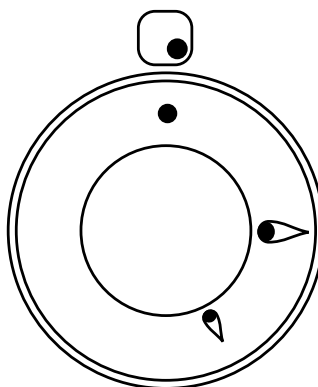


Lighting the burners

The index above the knobs will help you to find the corresponding burner. Press the knob by turning it anti- clockwise and bring it to the ignition position; keep the knob pressed for about 5 seconds so that upon its release the flame remains alight (in case of unsuccessful ignition repeat the operation).

Symbol Function

-  off
-  maximum
-  minimum
-  index



INSTRUCTIONS FOR USE

First system startup of the hob

Recommended pans according to burner size:



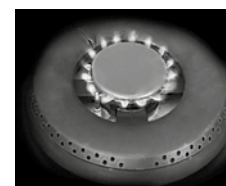
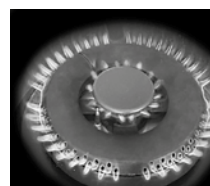
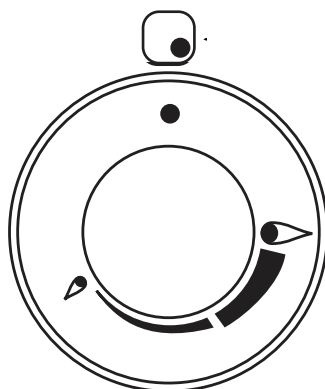
Burners	ID	Diameter of pan Ø (cm)
Medium	SR	10/20
Large	R	20/24
Fish Burner	P	Oval pans (380 x 185)
Wok	TC/DCC	22/28
Dual Ring	DUAL	24/30

Burner ignition of Triple Ring DUAL burners.

Identify the knob with the help of the index near the knobs. Press and turn the knob to the symbol (maximum) for 5 seconds. Once the burner is on, by turning the knob counterclockwise it gets to its first block that corresponds to the middle middle ring. By applying a bit of force, the first block is exceeded and the outer ring goes out leaving only the little central burner turned on called AUXILIARY. To adjust the auxiliary burner on minimum, rotate the knob counterclockwise until it stops. At this point, to turn the burner back on, rotate the knob clockwise up to the desired value.

Symbol Function

	off
	maximum
	minimum
	index



INSTRUCTIONS FOR USE

Use of a griddle pan

Griddle pan

If you want to use a griddle pan a few things must be taken into account:

- it is possible to preheat the grid on the burner's maximum power for no more than 10 minutes;
- we recommend cooking foods with reduced power;
- keep at least a distance of 150 mm from the side wall to the griddle pan's rim;
- do not position the griddle pan on more than one burner at the same time.

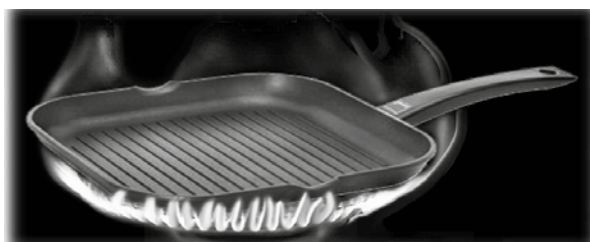
Correct



Be careful: wrong



Be careful: wrong



INSTRUCTIONS FOR USE

Positioning placement of the burners

Positioning of the burners



BE CAREFUL: always check that the burners are properly positioned, with a uniform flame that is not noisy.

BURNERS	RIGHT	WRONG
Medium		
Large		
Dual Ring		
Fish burner		

Always check that the screws below the burner are fixed

INSTRUCTIONS FOR USE

Use of the Coup de Feu

COUP DE FEU

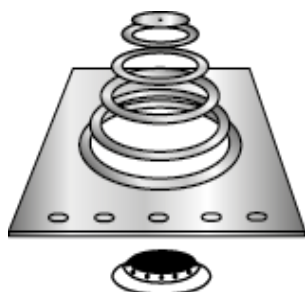


Fig. A



Fig. B



Fig. C

Operation of the appliance

The large “Coup de Feu” solid cast iron plate made of concentric rings allows you to rest the pan (or even several pans) directly on the surface (fig. B, C). It is heated by means of a gas burner (fig. A). The plate is designed to provide a moderately intense heat which is well distributed over the surface.

This is ideal for slow cooking and particularly for sauces, browning and grilling, heating dishes or keeping them warm. Switch the burner on 15/20 minutes before use to allow the cast iron plate to accumulate heat.

You will then be able to use the plate even when switched off for a further 10/15 minutes. The middle of the plate is the area where the highest temperatures are reached whereas the outer part is cooler. By simply moving the pan from the middle to the outside of the plate, you can obtain different cooking intensities without regulating the flame. Pan dimensions permitting, several dishes can be cooked at the same time (fig. C). If necessary it can be used as a handy top, providing ample space for resting pots and pans.

Cleaning the Coup de Feu plate

The hotplate should be cleaned while still warm using the products normally used in the kitchen for metal surfaces. Rub with a wire pad, following the direction of the satin finish. Dry well immediately. If you want to give the plate a better appearance, after cleaning, apply a coat of a specialist cleaning paste / cream.

The hotplate may sometimes present phenomena of surface oxidation due to the presence of humidity, but above all due to lack of use. You are therefore advised to use it frequently to prevent any oxidation. Never leave the hotplate damp. If the oxidation phenomenon still appears, use lightly abrasive paper to remove the oxidation, taking care to rub gently, always in the direction of the plate satin finish.

Do not cook food directly on the plate surface. Always use suitable containers.

INSTRUCTIONS FOR USE

Use of the gas Fry-Top

FRY-TOP A GAS

A = cooking area

B = drip tray

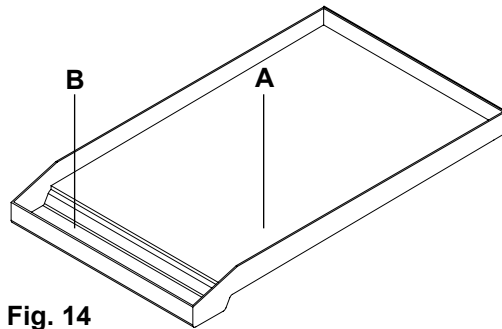


Fig. 14



Fig. 15

Using of the Fry-Top

The fry-top (fig. 14) consists of a stainless-steel plate, suitable for contact with food [] with a uniformity of temperature on the cooking surface and with a very low heat loss. To use the appliance, light the flames of the two burners below the plate by means of the corresponding knobs (see “Lighting the burners”) and ensure that there is a flame. Ensure both burners underneath are lit for a consistent heat distribution. Turn the knob to maximum for about 10 minutes and wait for the plate to heat up. Once this time has elapsed, the plate is ready to start cooking.

By adjusting the flame, there is no limit to your culinary imagination. If you turn the control knob to the low setting, this allows slow cooking. Higher temperatures are suitable for cooking meat, fish and vegetables. The Fry-Top plate is ideal for Oriental cooking with an optional accessory (cloche) needed for this type of cooking.

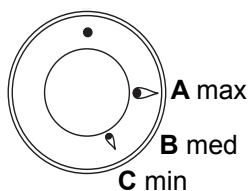
Some models are supplied with the spatula shown in figure 15, which is useful both for cooking and for cleaning the plate.

Cleaning and care

It is recommended to clean the plate thoroughly at the end of each cooking session. With the plate hot and the flame at minimum, remove the cooking residue using the scraper provided (fig. 15). Pour a little water onto the plate and, still using the scraper, continue cleaning the plate. Once the water has completely evaporated, repeat the same operation even several times until the desired result is obtained. It is extremely important to clean the plate when it is quite hot.

The black enamel flue may be cleaned with a soft cloth soaked with a solution of lukewarm water and ammonia. Rinse and dry after cleaning.

Adjuster (Knob)

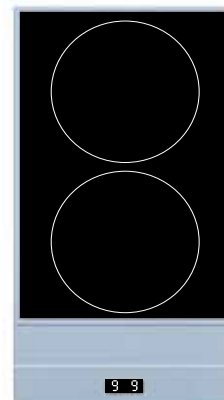


Type of cooking	Knob position	Time min.
Egg	B	2
Sliced aubergines (0.5 cm thick)	B	9/13
Sliced potatoes	B	5/73
Sliced courgettes	B	3/5
Fish (sea bream weighing about 200 g)	B	15
Burgers	B	10
Beef steak	B	3
Porterhouse (2 cm thick)	A	5

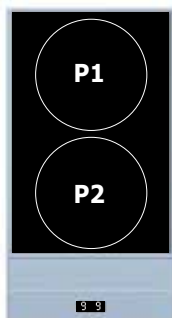
INSTRUCTIONS FOR USE

Use of the 2 Zone Induction

2 ZONE INDUCTION



ATTENTION!

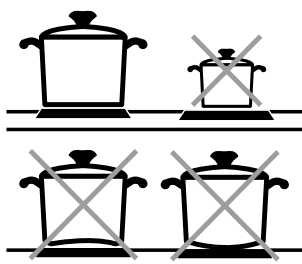


The induction hob may remain hot for a long time after use due to heat transferred from the pans. Do not touch the hob with your hands or let children near it. The residual heat indicator will remain on until the hob has cooled down. If any cracks appear in the ceramic induction hob, disconnect the appliance immediately from the mains and call an authorized technical service centre.

The positions are clearly indicated by the rings.

Area	Diameter Ø	Power
P1	180 mm	1800 W
P2	180 mm	1800 W

Precautions to avoid damaging the appliance



Heat zones are clearly indicated by these circular areas. When one or more cooking areas are being used, the remaining surface stays cold. Each cooking area is designed to work with the cookware specific for induction cooking, with a diameter just less than the diameter of the selected cooking area.

The bottom of the pan must be thick and flat. Its diameter must be as similar as possible to that of the cooking ring. The surface of the hob and the bottom of the pan must be kept clean.

- Do not wet or overheat the heating plates.
- Avoid sudden changes in temperature on the ceramic hob. For example, do not pour cold water onto the hot hob.
- Do not leave the pan handles sticking out as they could be spilled accidentally.
- Do not to cook on the ceramic hob with pans that have been used on gas burners. The flames may have deformed the bottom of the pans and could damage the induction hob.

Ventilation

The cooling fan is completely automatic. When the hob is used for long periods the speed of the cooling fan increases. When the electronics are cool the cooling fan stops.

INSTRUCTIONS FOR USE

Use of the 2 Zone Induction

Before switching on

Clean the hob's surfaces with a damp cloth and dry thoroughly .

Switching on one cooking area

A cooking area is turned on by turning the relative knob clockwise. On the hob's display the set power level (from 1 to 9) appears.

Switching off a cooking area

A cooking area is turned off by turning the relative knob anti-clockwise. On the hob's display a [0] appears for 3 seconds, after which it disappears from the display

Automatic switching off

The appliance switches off automatically when there are overheating or supply error conditions.

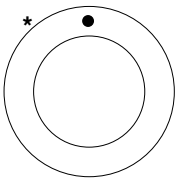
Cookware presence recognition

Each cooking area is designed to work with specific pots for induction cooking with a diameter just less than the diameter of the selected cooking area.
If the pot is unsuitable, the display shows the symbol for the area without a pot (U) and the appliance will not operate. This prevents the switching on until a pan is placed on the cooking area or until a suitable pot for induction is used. If you remove the pot during operation, the area is switched off.
Pot recognition lasts 9 minutes, if after this time no suitable pot is used, the area is switched off. The area's display changes from "absent pot" to [-].

Afterheat indication

If the cooking area, when turned off, is still very hot, the display shows the symbol H.

"Heat-up" function



The heat-up, or quick heat function, is available on each cooking area. This means that for a well defined time, the cooking area operates at maximum power and at the end of this time the power is automatically adjusted to the set level. The duration is, in this case, according to the set power level. The heat-up function starts by turning the knob anti-clockwise, from 0 up to its end [*] (Fig. 10). Once the control is turned left, an [A] appears on the relative area's display. After initiation a power level must be set within 3 seconds by turning the knob clockwise for the cooking's duration; if this does not happen, the heat-up function is interrupted.

INSTRUCTIONS FOR USE

Use of the 2 Zone Induction

Key-lock function

The key-lock function is useful where children are present. However, the presence of an adult is advisable when the appliance is working. Activating the Key-lock function, all cooking areas are off and cannot be accidentally turned on. The Key-lock function is activated, with the knobs at 0, by rotating one of the two induction area's controls anticlockwise for 3 seconds. [L][L] appears on the display. By repeating this operation the Key-lock function is deactivated. [0] appears on the display. If a control is turned with the key-lock on, [L][L] appears on the display.

Display



The display shows information of the two cooking areas (Fig. 11).

Value	Value
1-9	1-9
A	A
H	H
<u>U</u>	U
E	E

Limitation of the duration of operation

Each cooking area has its own maximum continuous working time. This depends on the set power level. In case the limitation of the duration of operation is reached, the relative area is switched off.

Limitation Level approximate duration of operating power (hours)

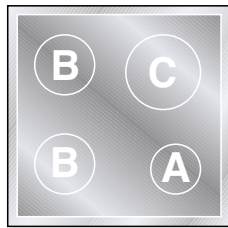
Level	Duration (hours)1-9
1	8.5
2	6.5
3	5
4	4
5	3.5
6	2.5
7	2
8	1.5
9	1.5

INSTRUCTIONS FOR USE

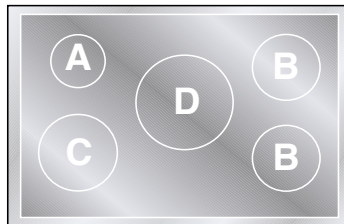
Use of the induction hob

INDUCTION HOB

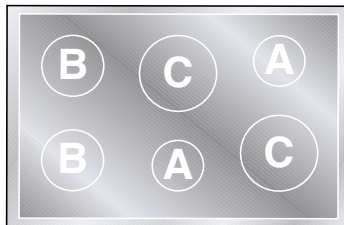
Mod. PI06....



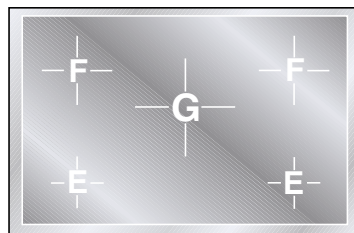
Mod. PI09 - MI09 - PDI09



Mod. PDI10 - MDI10...



Mod. LBI09 -
LDBI09...



Key

A - ø145 - Cooking area ø 145mm
(1400W / Booster 2200W)

B - ø180 - Cooking area ø 180mm
(1850W / Booster 3000W)

C - ø210 - Cooking area ø 210mm
(2300W / Booster 3700W)

D - ø260 - Cooking area ø 260mm
(2600W / Booster 3700W)

E - ø175 - Cooking area ø 175mm
(1400W / Booster 2000W)

F - ø215 - Cooking area ø 215mm
(2300W / Booster 3000W)

G - ø265 - Cooking area ø 265mm
(2300W / Booster 3000W)

Mod.	A ø145	B ø180	C ø210	D ø260	E ø175	F ø215	G ø265	E03E	E03	E04E	M06E3	M06MP	M09E3	M09MP	kW (230V)	kW QuickSart
PI06 - MI06	1	2	1	-	-	-	-	-	-	-	1	-	-	-	9,85	10,60
PI09 - MI09	1	2	1	1	-	-	-	-	-	-	-	-	1	-	13,85	14,50
PBI09 - MBI09	-	-	-	-	2	2	1	-	-	-	-	-	1	-	13,85	14,50
LBI09...	-	-	-	-	2	2	1	-	-	-	-	-	-	1	13,85	14,50
PDI09 ...	1	2	1	1	-	-	-	1	-	-	1	-	-	-	15,85	16,60
PDBI09...	-	-	-	-	2	2	1	1	-	-	1	-	-	-	15,85	16,60
LDBI09...	-	-	-	-	2	2	1	-	1	-	-	1	-	-	15,15	15,90
PDI10...	2	2	2	-	-	-	-	-	-	1	1	-	-	-	16,10	16,85
MDI10 ...	2	2	2	-	-	-	-	1	-	-	1	-	-	-	15,85	16,60

INSTRUCTIONS FOR USE

Use of the induction hob

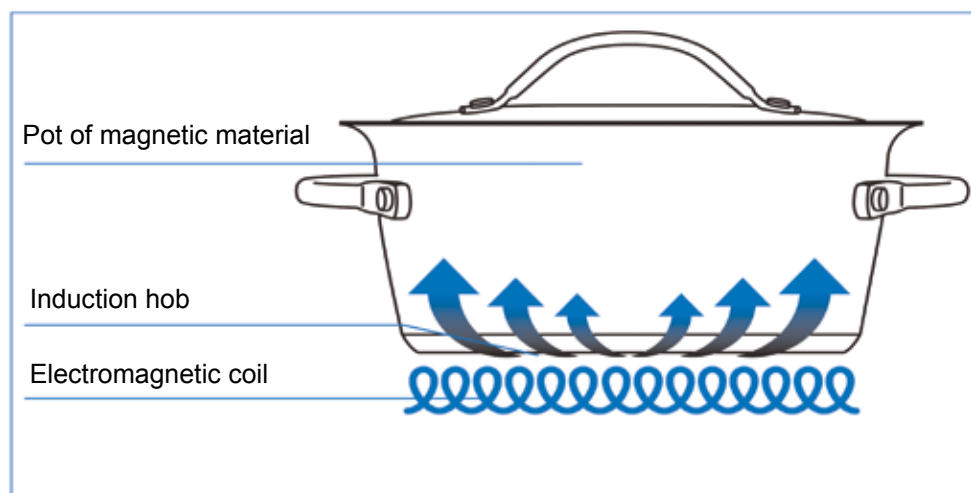
Before the first use

Clean your hob with a damp cloth, and then dry the surface thoroughly.

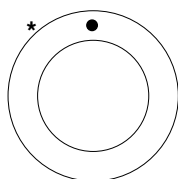
Induction

There is a coil underneath each cooking zone which, when a pot is placed on it, generates a variable electromagnetic field, producing inductive power of a ferromagnetic substance on the bottom of the pot. The end result is that the bottom of the pot placed above the cooking zone is heated. The type of material constituting the pot is fundamental:

- All pots with a ferromagnetic bottom are suitable (this can be verified with a magnet)
- The following pots should not be used: copper, stainless steel, aluminum, glass, wood, ceramics



Adjuster (Knob)



The knob does not show any numbers, the power level will be visible on the display.

Switching on a cooking area

Turn the relevant knob clockwise. On the hob display the set power level will appear (from 1 to 9)

Switching off a cooking area

A cooking area is switched off by turning the respective knob counterclockwise. The symbol [0] appears on the hob display for 15 seconds, then it disappears from the display or changes to the symbol [H] if the cooking area is still hot.

Automatic switching off of the device

The device switches off automatically if any conditions of excess temperature or errors in the power supply occur.

INSTRUCTIONS FOR USE

Use of the induction hob

Booster function

The purpose of the booster function is to give more power to a determined area in order to reduce the necessary cooking time. This function is activated by turning the knob clockwise from position 0 (off) to the final position (* fig. A). After short acoustic signal, the symbol [P] appears on the display, meaning that the booster function is activated. The Booster function has a maximum duration of 1 minute. The area concerned then returns to level [9]. The Booster function ends before this time when:

- a lower power level is set;
- the pan is removed;
- there is overheating of the appliance or of the heating area.

The Booster function has precedence over the “Heat-up” function. This means that, if the heat-up function has been activated in an area at the time of activating the Booster function, the heat-up function will be interrupted.

Recognizing the presence of a pan

Each cooking area is designed to operate with specific pans for induction cooking, having a diameter just smaller than the diameter of the chosen cooking area. If the pan is not suitable, the display for the area shows the symbol indicating absence of the pan (U) and the appliance does not start up. This prevents the appliance from being switched on until a container is placed on the cooking area, or until a container suitable for induction is used. If the container is removed during the operation, the area is switched off. The duration of pan recognition is 10 minutes; if no suitable container is used on the cooking area during this time, the area is switched off. The indication on the display changes from the “pan absent” symbol to [-].

Residual heat indication

If the cooking area is still very hot, even though it is switched off, the symbol H appears on the display.

“HEAT-UP” function

The Heat-up function, or quick heating, is available on each cooking area. This means that for a well-defined time the cooking area works at maximum power and at the end of this time the power is automatically brought to the set level. In this case the duration depends on the selected power level. The Heat-up function is activated by turning the knob counterclockwise from position 0 to the final position (* fig. A) for 2 seconds. After short acoustic signal, a letter [A] is shown on the display for the correspondent area. After it has been activated you must set a power level to continue cooking within 10 seconds; if this is not done, the Heat-up function is interrupted.

KEY-LOCK function

The Key-lock function is useful if there are children at home. However, it is always advisable for an adult to be present when the appliance is in operation. When the Key-lock function is activated all the cooking areas are switched off and they cannot be switched on accidentally

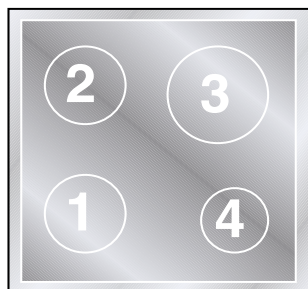
INSTRUCTIONS FOR USE

Use of the induction hob

4 zones models only

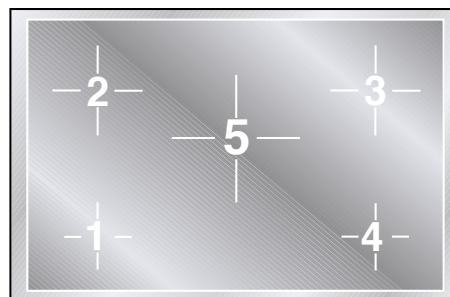
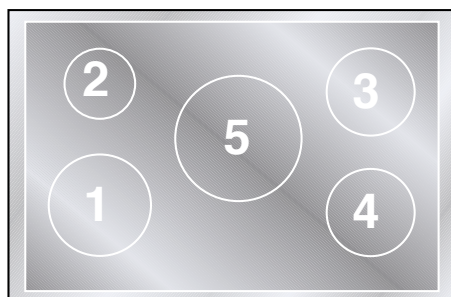
The Key-lock function is activated, with the knobs in position 0, by turning the control knobs for zones 2 and 3 in a counterclockwise direction.

The letters [L][L][L][L] appear on the display. The Key-lock function is deactivated by repeating the same operation. The letters [O][F] appear on the display. If a knob is turned when the key-lock function is active, the letters [L][L][L][L] appear on the display.



5 or 6 zones models only

The Key-lock function is activated, with the knobs in position 0, by turning the control knobs for zones 1 and 2 simultaneously in an counterclockwise direction.



INSTRUCTIONS FOR USE

Use of the induction hob

Heating function 42° AND 65°

Turn the knob (A) clockwise. Between the off position (0) and the power position (1) there is the position (u) which identifies the function for heating food at 42°. Only for 5 and 6-zone models: turn the knob (A) clockwise again. Between the (u) position and the power position (1) there is the position (U) which identifies the function for heating food at 65°. The maximum time of use for both functions is limited to 120 minutes. Both functions are prioritized over the 'HEAT-UP' mode.

Display

A display is associated with each cooking area.

- Set power level: (1-9)
 - Food heating 42°-65° (U)
 - Booster: (P)
 - Heat-up: (A)
 - Residual heat: (H)
 - Pan absent or not suitable: (U)
 - External error: (E)
 - Fault: (F)
 - Knob permanent rotation: (Γ)
-

Limit of the duration of operation

A maximum time of continuous operation is associated with each cooking area. This depends on the selected power level. If the limit of the duration of operation is reached, the respective area is switched off.

POWER LEVEL	APPROXIMATE LIMIT OF THE DURATION OF OPERATION (HOURS)
U	2
1	6
2	6
3	5
4	5
5	4
6	1,5
7	1,5
8	1,5
9	1,5
P	(1 min. [P], later 80 min. [9])

INSTRUCTIONS FOR USE

Use of the induction hob

Power management

The induction hob has a power management function that does not allow all induction zones to be used on full power at the same time. The more zones in use, the greater management of the power reduction.

The booster function may not operate if there is already too much power being used - the cooking levels on other zones will need to be decreased before normal functionality can return.

Overheating of cooking zone

During operation, if a cooking zone overheats too much, the power is reduced automatically and the display shows the new level just edited. At this point it is only possible to decrease the power level. As soon as the temperature of the cooking zone falls below the critical value it will be possible to restart the cooking normally.

Suggested cooking functions (purely indicative)

KNOB POSITION	TYPE OF COOKING
1-2	Melting butter, chocolate, etc.
2-3	Heating small amounts of liquids, keeping food warm, preparing sauces.
4-5	Heating small amounts of liquids, keeping food warm, preparing sauces.
5-6	Cooking meat and fish, pulses in sauces, dishes with water, making jam.
6-7	Roasting meat or fish, steaks, liver, eggs.
8-9	Boiling large amounts of water, frying chips, etc.

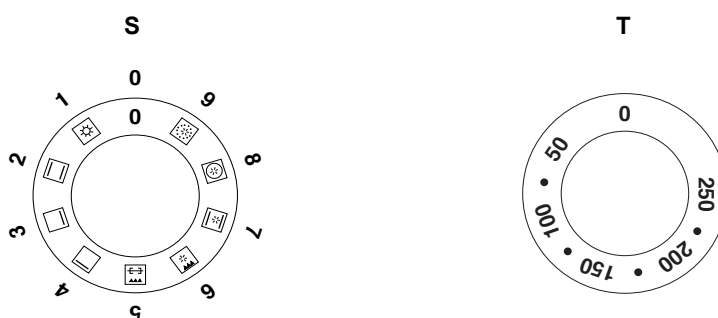
INSTRUCTIONS FOR USE

– Use of the electric oven multifunction (Torino)

Description

S. Selector

T. Thermostat



Command of the oven multifunction

S. Multifunction electric oven selector

T. Temperatures, from 50°C to 250°C, can be selected by using this knob.

Turning on and off

Choose one of the cooking operations by turning the selector (S) and adjust the temperature (from 50° C to 250° C) with the thermostat (T).

We recommend putting into the oven after preheating.

Safety thermostat

The oven is equipped with a safety thermostat, which switches off the electric power. The resetting of the thermostat, according to the decrease in the temperature of the oven, is automatic. The oven can be used again when cooled down. In case the safety thermostat acts because of a defect of the components, you are requested to call the After Sales Service.

Function oven

Choose one of the cooking functions by turning the selector (S) and adjust the temperature (from 50 ° C to 250 ° C) with the thermostat (T). If your model is equipped with a programmer, prepare it for cooking.










Oven light

To turn the light off or on gently press the selector knob (S). The light does not work if the selector is set to (0).

INSTRUCTIONS FOR USE

– Use of the electric oven multifunction (Torino)

– Functions list

Pos.	Symbol	Function
1		<p>Pizza cooking This function is particularly suitable for cooking pizza, focaccia and bread. The main source of heat is from the bottom heating element that works in combination with the oven's other resistances.</p>
2		<p>Normal static cooking It is the oven's classic function particularly suited to cooking the following foods: pork chops, sausages, cod, braised beef, game, roast veal, meringues and biscuits, baked fruit, etc.</p>
3		<p>Cooking from underneath This is the most suitable mode to finish the food cooking, in particular confectionery (biscuits, meringues, leavened cakes, fruit desserts, etc.) and other foods.</p>
4		<p>Cooking from above Especially suitable for browning and to give the final touch of colour to many foods; it is recommended for ham-burgers, pork chops, veal steaks, sole, cuttlefish, etc.</p>
5		<p>Closed door grill cooking The suitable function for fast and deep grilling, to brown and roast meats in general, fillet steaks, Florentine steaks, grilled fish and also grilled vegetables. Cooking with the electric grill must be made with the thermostat at 180 °C.</p>
6		<p>Fan grill cooking Particularly fast and deep with significant energy savings, this function is suitable for many foods such as pork chops, sausages, pork or mixed spits, game, gnocchi alla romana, etc. Cooking with the electric grill must be made with the thermostat at 180 °C.</p>
7		<p>Intensive cooking Is the quick and intense cooking function for various dishes; best for: baked fish, braised vegetables, spits, duck, chicken, etc.</p>
8		<p>Multiple fan cooking It is the function that allows simultaneous cooking of different dishes without the smells blending; you can cook lasagne, pizza, croissants and brioches, tarts, cakes, etc.</p>
9		<p>Quick Start (only available for some models) This function is used to speed up the preheating of your oven. We suggest you use this function when setting a cooking temperature between 200 and 250° C. Using the QuickStart function for temperatures below 200° C does not offer particular advantages. To use the Quick Start function, turn the selector knob (S) until it is positioned on the symbol (9), then set the desired temperature with the thermostat knob (T). Once the oven has reached the temperature, the orange thermostat light goes off and the oven is ready to receive the food to be cooked. At this point, set the desired cooking function. CAUTION: the Quick Start function is not suited to cooking food, it only serves to preheat the oven more quickly. DO NOT USE THE QUICK START FUNCTION FOR MORE THAN 20 MINUTES.</p>

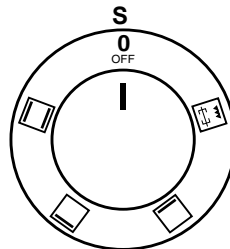
INSTRUCTIONS FOR USE

– Use of the conventional electric oven (Torino)

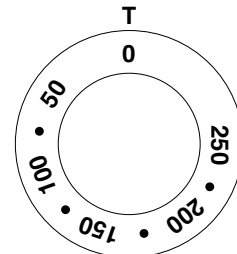
Description

Choose one of the 4 cooking functions by turning the selector (S) and adjust the temperature (from 50°C to 250°C) with the thermostat (T). If your model has a programmer, set it for cooking.

S. Selector



T. Thermostat



Functions list

Pos.	Symbol	
1		Upper & lower elements Is the classical function of the electric oven and particularly adapted for cooking: pork chops, sausages, dried salt-cured cod, pot roast, game, roast veal, meringues and biscuits, baked fruit, etc.
2		Lower element This setting is most suitable for finishing cooking, particularly pastries (biscuits, meringues, desserts, puff pastry, fruit cakes, etc.) and other foods.
3		Upper element Especially suitable for browning and to add the finishing touches of colour to different dishes. We suggest this setting when cooking hamburgers, pork cutlets, steaks, sole, cuttlefish, etc.
4		Grill-baking A suitable setting for grilling au gratin and roasting quickly and well, meat in general, fillet, T-bone steak, grilled fish and vegetables too. Cooking by electric grill must be done with the thermostat set at 180°C.

INSTRUCTIONS FOR USE

– 5-button electronic programmer MP (Torino)

Functions

Cooking time • end of cooking • clock • timer • manual function

Display



Symbols indicating functions in progress:



Timer



Duration and manual function

A

Automatic program

Button legend



Button for timer and buzzer



Automatic cooking duration



End of cooking time

[-]/[+]



Setting time and cooking time.

With the “+” button, the time increases, with the “-” button the time decreases at a speed directly proportional to the length of time the button is pressed.



Setting a function

Select the desired function by pressing the corresponding button and set the time using the +/- buttons.



Appliance operation

At first control turning on, the display shows the flashing clock that increases by one unit every minute. Follow the “Setting the clock” procedure in the next paragraph. By pressing the  and  buttons simultaneously you enter the “Manual operation”. You can set the temperature using the thermostat knob (T) and select the function using the selector (S).

Setting the clock

The clock function is activated by simultaneously pressing  cooking duration  and end buttons. The time is then set by adjusting the +/- keys. Any previously set programs are automatically deleted.




Manual operation

To set this function simultaneously press the  cooking duration and  end buttons. The “A” symbol goes out and the pan symbol appears. The previously set programs are deleted.


INSTRUCTIONS FOR USE

– 5-button electronic programmer MP (Torino)




Semiautomatic operation with cooking duration

Select the duration function (button ) and set the time with the +/- buttons. The "A" symbol and the symbol  appear. The oven switches on. When the hour of the day coincides with the final time, viewable through the end of cooking button , the oven will turn off and the pan symbol will disappear. The buzzer will sound. The "A" symbol will flash.



Semiautomatic operation with end of cooking

Select the duration function (button ) and set the end time with the +/- buttons. The "A" symbol and the pan symbol appear. The oven switches on. When the hour of the day coincides with the final time the oven will turn off and the pan symbol will disappear. The buzzer will sound. The "A" symbol will flash.




Automatic operation with duration and end of cooking

Select the duration function , and set the end time with the +/- buttons. The "A" symbol appears. The oven switches on and the pan symbol  appears. Wait a few seconds until the current time appears. Set the end time by pressing the end of cooking button. The display shows an approximate end time. Use the +/- buttons to set the end time actually required. The oven switches off and the pan symbol  disappears. The pan symbol will appear again when the time of day coincides with the end time less the cooking time. At the end of the automatic program, the "A" symbol will flash. The buzzer will sound, the oven and the pan symbol will turn off.

Timer

Select the timer function (button ) and set the desired time with the +/- buttons. The bell  symbol will stay on while the set time is counting down. When the time comes to an end, the buzzer will sound.

Buzzer

The buzzer operates at the end of the cooking duration and timer function, and remains active for 7 minutes. The buzzer can be stopped by pressing any button   . The intensity of the buzzer can be changed by pressing the "-" button without selecting a function. You can choose from 3 different sound intensities and duration depends on the time pressure is exerted on the button "-".

Starting a program and control

The selected program starts after the time has been set. The time remaining can be displayed at any time by selecting the corresponding function again.

Identifying a programming error

There is a programming error if the time shown by the clock is between the cooking start time and the cooking end time. The error is signaled by the buzzer sounding and by the intermittent flashing of the symbol "A".

Cancellation of a program




The cancellation of a program is done by selecting the manual mode. At the end of the selected program, this will automatically cancel.

INSTRUCTIONS FOR USE

5-button electronic programmer E3/H3

Button legend



-  Set minute minder
-  Setting the cooking start time
-  Set end time cooking
- [-] Decreases the selected parameter
- [+] Increases the selected parameter

Display

F4-digit format, shows:

2



1

3

- In stand-by: the actual time.
- During manual cooking: the set temperature.
- During timed automatic cooking: remaining time to end of cooking.
- During meat probe cooking: the probe's temperature.
- With timer on and oven in stand-by: the remaining time.

Icons

1



Main oven icon [1]. If flashing the display shows the temperature and cooking duration settings of the main oven (only in the double oven)*

2 / 3



Secondary oven icon [3]. If flashing the display shows the temperature and cooking duration settings of the secondary oven (only in the double oven).*



If lit the timer is on. If flashing it is over. Flashes while the timer is being set.



If lit, the oven is working in delayed start mode. During the delayed start, it stays on.



If lit, the oven is working in automatic end of cooking mode. It flashes during the delayed start mode, and then stays on when cooking is over.



If lit, the clock is in 12-hour a.m. mode.








If lit, the clock is in 12-hour p.m. mode.

(*) In the case of simultaneous use of ovens and to display the temperature and cooking time settings of the primary or secondary oven, press the corresponding thermostat knob.




INSTRUCTIONS FOR USE

5-button electronic programmer E3/H3

Appliance operation

At first control turning on, the display shows the flashing clock that increases by one unit every minute. The oven cannot operate and the possible operations to release it are: "Setting the clock" procedure through the [+] and [-] buttons or alternatively directly turning on the oven which involves the acceptance of the current clock value whatever it is. Detailed clock setting, timer, duration and end of cooking operations are indicated in the respective para-graphs below. Through the various setting buttons ( ,  , ) you enter the display and changing mode (indicated by a flashing display), in which [+] and [-] buttons are enabled to adjust the value shown on the display. This value is still accepted after 4 seconds from the last press of a button (the display remains lit). All settings are can be cancelled by pressing keys  and .




Setting the clock

Simultaneously press buttons  and  for 5" (the display flashes) and alter the time using the keys [+] and [-]. The clock can only be set with the oven on stand-by. The time display mode can be altered: during time setting by pressing the  button for 4 seconds; with the [+] button you can choose the 24 hours or 12 hours AM/PM option.

Turning the oven on and off

Turn selector [S]. The display shows "On". The light inside the oven comes on after two seconds and the display shows the default temperature expected from the selected cooking mode. To turn off during cooking, turn back the selector to [0], the display shows "OFF".



Timer

The function does not interact with the loads, and is available regardless of the oven's status. Press the button  : the bell symbol lights up and the display shows "0' 00". Set the time with [+] and [-], up to a maximum of 180 minutes, after 4 seconds without any increase or decrease the information is accepted, the bell remains on. By pressing the button  after changing the timer value it reverts to clock mode, having accepted the just altered value. Upon expiry of the set time a buzzer sounds together with the symbol  flashing. To stop the buzzer and the flashing, simply press any button.



Indefinite manual operation

Turn the oven on. Select a cooking function from those available. With knob [T] select the desired temperature. After 4 seconds after the last setting the oven operates for an indefinite time and the selected temperature remains on the display.

Semi-automatic end of cooking operation

Turn the oven on. Press button , the display shows "End". Set the end of cooking time with [+] and [-] buttons (the maximum cooking time is 10 hours). By pressing the button  after changing the duration value it reverts to clock mode, having accepted the just altered value. After 4 seconds from the last setting the oven is on for the set time. Having reached the programmed time you enter cooking finished mode.

Automatic operation

Turn the oven on. Press button  and select the cooking start time with [+] and [-] buttons. Press button , the display shows "End". Set the end of cooking time with [+] and [-] buttons. If no cooking time is selected, the oven remains in manual cooking mode indefinitely. After 4 seconds from the last setting the oven is on up to the specified time. You can always select a cooking function from those available and the temperature can be changed. Having reached the programmed time you enter cooking finished mode.

INSTRUCTIONS FOR USE

5-button electronic programmer E3/H3

Cooking over mode

At the end of the cooking time, the oven switches off all the loads, a triple signal is activated intermittent acoustic signal of average intensity, the display shows the time, the cavity symbol flashes. To unlock the oven, simply press any key on the programmer: the acoustic signal ends and the oven is ready to receive new commands.

Oven light control

The oven light remains on for 1 minute when the oven is turned on, and again for 1 minute at the end of preheating. Whilst waiting for a delayed start, the oven light is off. The oven light can always be turned on by pressing knob [T] and turns off automatically after 1 minute.










During cooking, you can always leave the light on by pressing the thermostat knob [T] for 3 seconds.

Child safety lock

The oven is equipped with a safety device that prevents unwanted or accidental starting. To activate the safety: with oven off press and hold knob [T] for 3 seconds. A short beep sounds and the screen displays the symbol "n-0". In this situation it is impossible to start the oven. To remove the previously activated safety, keep knob [T] pressed for 3 seconds.

INSTRUCTIONS FOR USE

5-button electronic programmer E3 - Functions list

Pos.	Symbol	Function
1		Pizza Oven This function is particularly suitable for cooking pizza, focaccia and bread. The main source of heat is from the bottom heating element that works in combination with the oven's other elements. Cook on the middle shelf.
2		Conventional Oven. Ideal temperature setting 180°C. Good for cooking on one shelf. This function imitates an old-fashioned range, except it is more efficient. The elements get hot at the top and bottom of the oven to create the correct temperature in the centre. This function is ideal for fruit cakes and larger items such as turkey where the meat needs to cook for a longer time than usual. This function prevents the meat drying out over its prolonged cooking time.
3		Slow Cooker. Default temperature setting 140°C. This function is a slow cooker or cool oven up to 140°C. It is heated by the lower element only. The Slow Cooker function is ideal for cooking casseroles, slow roasts and meringues or for proving bread at 30°C.
4		Browning Oven. Default temperature setting 140°C. The oven is heated by the upper element and is used for light grilling or browning. Ideal for melting cheese on cottage pies or pasta dishes.
5		Standard Grill. Default temperature setting 180°C. Use with a closed door. The grill uses radiant heat to get to temperature. When the pilot light is on it is grilling. Set the temperature to warm the element on a low setting then prepare your food. Then start grilling. Turn the control gradually up as the light goes out. By the time you have reached the highest setting most foods will be cooked. The only time you let the light go out is when you want to slow grill your food.
6		Fan grill Default temperature setting 180°C. This function makes a standard grill twice as quick by spinning the heated air all around your food. Unlike the standard grill you do not need to keep adjusting the temperature to maintain grilling. For it to work correctly, grill on the second runner down. Or grill on an oven shelf with the grill pan underneath. The food will grill both sides, no need to turn the food hence a quicker cooking time. Sausages will be ready by the time you would normally turn them. Note 1. Be careful not to over grill your food as this function is deceptively fast form of grilling. Note 2. You can place the food in the oven without the need to pre-heat the oven.
7		Roasting oven Default temperature setting 180°C. A quick and intense cooking function for various dishes. Best for: baked fish, braised vegetables, roast joints, duck, chicken, etc. This function is also called a Fan Assisted Oven
8		Baking Oven Default temperature setting 180°C. This function is also called a True Fan Oven. This setting uses an element hidden behind the rear panel. It works best when at least two shelves are used or one shelf with an empty tin on the shelf not being used. This is the only function that you can open the door and check or adjust food when baking, due to a fast regain heat in the oven. Ideal for bread, cakes, pastry and baked potatoes. Also allows simultaneous cooking of different dishes without the smells blending.
9		Quick Start This function speeds up your oven's pre-heating. We suggest you use this function when you set a cooking temperature from between 200 and 250 ° C. Use of the QuickStart function for temperatures under 200 ° C is not advantageous. To use QuickStart, rotate the selector knob (S) until it is positioned on the symbol (9), then set the desired temperature with the thermostat knob (T). Once the oven has reached the temperature, the thermostat's orange light will turn off and the oven is ready for accepting the food to be cooked. At this point set the desired cooking function with selector knob (S). WARNING: the Quick Start function is not suitable for cooking foods, it is only for quickly pre-heating the oven. DO NOT USE THE QUICK START FUNCTION FOR MORE THAN TWENTY MINUTES.

INSTRUCTIONS FOR USE

Use of the conventional electric oven - E3 Models - Functions list

Description

Choose one of the 4 cooking functions by turning the selector (S) and adjust the temperature (from 50°C to 250°C) with the thermostat (T). If your model has a programmer, set it for cooking.

S. Selector
T. Thermostat



Pos.	Symbol	Function
1		<p>Conventional Oven. Default temperature setting 180°C. Ideal for cooking on one shelf. This function imitates an old-fashioned range, except it is more efficient. The elements get hot at the top and bottom of the oven to create the correct temperature in the centre. This function is ideal for fruit cakes and larger items such as turkey where the meat needs to cook for a longer time than usual. This function prevents the meat drying out over its prolonged cooking time.</p>
2		<p>Slow Cooker. Default temperature setting 140°C. This function is a slow cooker or cool oven up to 140°C. It is heated by the lower element only. The Slow Cooker function is ideal for cooking casseroles, slow roasts and meringues or for proving bread at 30°C.</p>
3		<p>Browning Oven. Default temperature setting 140°C. The oven is heated by the upper element and is used for light grilling or browning. Ideal for melting cheese on cottage pies or pasta dishes.</p>
4		<p>Standard Grill. Default temperature setting 180°C. Use with a closed door. The grill uses radiant heat to get to temperature. When the pilot light is on it is grilling. Set the temperature to warm the element on a low setting then prepare your food. Then start grilling. Turn the control gradually up as the light goes out. By the time you have reached the highest setting most foods will be cooked. The only time you let the light go out is when you want to slow grill your food.</p>
4		<p>Rotisserie This function works similar to traditional grilling, It is one of the best ways to cook meat and poultry. Contrary to what people expect it does not make a mess of the oven. It self-bastes the meat dropping the fat into the meat tin below. This makes it a very healthy way to cook. Place the oven tray in the bottom shelf position to catch any drips.</p>

- Place the wire support shelf into the oven so that it sits level with the hole at the back of the oven (see diagram 1).
- Fit one of the forks onto the spit and tighten the thumbscrew.
- Skewer the meat with the spit, ensuring that the fork firmly pierces and holds the meat. When cooking poultry, aim for the bone area under the breast.
- Fit the second fork, again ensuring that the meat is firmly pierced. For poultry, the fork should enter just below the thighs. Tighten the thumbscrew into place. Ensure that the food is well balanced to avoid stress on the motor drive.
- Place the spit over the wire support shelf and place the spit end into the hole in the rear oven wall. Locate the spit support onto the wire shelf. Remove the handle. (the handle is used solely for moving the spit) and close the oven door. 6. Set the oven temperature, as the grill uses radiant heat you can cook from cold. The glowing of the element creates the crisp skin on poultry. It also seals joints of meat.

INSTRUCTIONS FOR USE

5-button electronic programmer E3

Cooking inspection

If you need to inspect the food being cooked, you can switch on the oven light briefly or you can open the oven door. When the door is opened, the lights come on and the cooking process stops (fan stops, elements stop and rotisserie ceases to turn). Closing the door reactivates the previously set function. This is an energy saving feature that stops the oven temperatures dropping when the door is opened and cold, external air is introduced to the oven cavity. This function dramatically reduces loss of heat in the oven when the door is opened.

Wet/Dry cooking

The oven has an automatic device which allows steam from cooking, in some functions, to be expelled from the oven: this is dry cooking (dry). If the cooking requires that the moisture remains inside the oven, moist cooking (wet), the automatic device can be switched off as follows:

after selecting the desired cooking function, when [ON] appears on the display hold down the “-” programmer button for about 2 seconds until [HUM] appears on the display. This involves a choice that allows you to modify dry cooking with moist cooking to your liking.

The functions concerned are:



Cooking with probe (only available on some models)

N.B. Cooking with probe cannot be used in the “DEFROST”, “QUICK START”, “PIZZA” and “ECO” functions. When the oven is in stand-by insert the meat probe into the connecting socket on the right-hand wall of the oven: the clock displays “MEAT” for 2 seconds and the “probe” symbol flashes. Next the probe’s default temperature (75°C) appears on the display. By turning and then pressing the adjustment button, select the end of cooking temperature from the 2 limit values of 40° and 100°C (the food’s internal temperature). After 4 seconds from the last setting, the set value is memorized and the probe symbol stays on. Turn on the oven, select the cooking function and the desired temperature using the appropriate knobs. The display will show the probe’s temperature reading. Upon reaching the programmed temperature the oven will turn off, a buzzer sounds and the display shows the message “End” and you enter the cooking over mode. During cooking it is always possible to change the probe’s temperature by pressing and then turning the adjustment knob 3 times.

NOTE: If you insert the probe into the special socket during cooking, the oven will turn off and “Off” appears on the display.

If, during cooking, the probe is removed from the special socket, the oven will turn off and “Off” appears on the display.

Eco cooking

This function allows you to cook with considerable energy savings. To take advantage of this feature, place the dish in the centre of the oven before starting the ECO function. With the ECO function, cooking times can be adapted to slow cooking as: braised meats, white meats, baked pasta, delicate pastry.

This cooking cycle is not recommended for frozen food. To select Eco cooking turn selector knob “S” to 8 and, when “ON” appears on the display, hold down the programmer’s “+” key for about 2 seconds until “ECO” appears on the display. With Eco cooking the temperature that can be programmed goes from a minimum of 30° C up to a maximum of 300° C.

NOTE: Eco cooking cannot be selected with the meat probe inserted.

INSTRUCTIONS FOR USE

5-button electronic programmer E3/H3

Internal food temperature with Probe °C

COOKING CHART	Food	Temperature (°C)
	Beef	
	• Roastbeef / beef fillet	
	- rare	40-45
	- medium	50-55
	- well done	60-65
	• Roast meat	80-85
	Pork	
	• Loin	65-70
	• Roast / bacon	80-85
	• Neck / trotter	80-85
	• Cutlet without bone	75-80
	• Cutlet	70
	• Marinated cutlet	65-70
	• Meat loaf	70-75
	Veal	
	• Roast veal	70-75
	• Roast veal with kidney	75-80
	• Veal feet	80-85
	Game	
	• Game meat	75-80
	• Back	60-70
	• Rare fillet	40-45
	• Medium	50-55
	• Welldone fillet	60-65
	Lamb	80-85
	Stuffed roasts	70-75
	Poultry	85-90
	Fish	85-90

Remark

Probe must be in the middle of the roast and not close to the bone or to any fat part

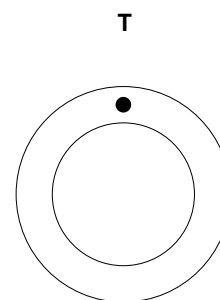
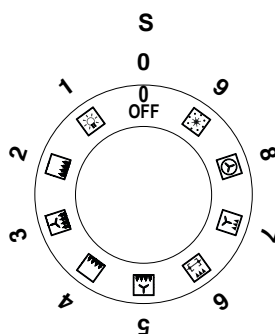
INSTRUCTIONS FOR USE

– 5-button electronic programmer H3

– Functions list gas oven H3

S. Selector

T. Thermostat



Pos./Pr.	Symbol	Function
1/PR1		<p>Light oven With this function it comes only turned on the inside light of the oven in permanent way without activating any other load. The light of the oven remains turned on for 1 minute when:</p> <ul style="list-style-type: none"> • the desired function is selected; • when the oven reaches the temperature previously planned; • when the handle grip of the thermostat is pressed; • when the key is pressed + (full touch); • when, to out frono, you/he/she is opened the door; After 1 minute the light automatically extinguishes him.
2/PR2		<p>Cooking from under (burner gas) It is the function of the rapid and intense cooking of various dishes; it is suitable for: fish to the bag, braised vegetables, skewers, duck, chicken, etc. You programmable maximum temperature is of 300 °Cs. To optimize the cooking he advises to position the dish in the center of the oven (third position). Note: when the oven is switched on for the first time, it starts for 10 seconds, remains off for the next 15 seconds and then re-starts up to the set temperature.</p>
3/PR3		<p>Ventilated (burner gas + radial ventilation) cooking It is the function that allows the simultaneous cooking of different dishes without the odors mix him among them. The forced circulation of the warm air inside the room of cooking assures a uniform division of the heat. Lasagnas can be cooked to the oven, pizza, croissant and brioches, tarts, cakes, etc. You programmable maximum temperature is of 250° Cs. Note: when the oven is switched on for the first time, it starts for 10 seconds, remains off for the next 15 seconds and then re-starts up to the set temperature.</p>
4/PR4		<p>Cooking from under SOFT (burner gas) It is the particularly suitable function for the cooking of delicate foods as sweets and confectionery. The correct combining between programmed temperature and time of cooking avoids with this function to burn the foods. And' fundamental, before beginning the cooking to preheat the oven to the desired temperature. The programmable maximum temperature is of 200 °Cs. To optimize the cooking he advises to position the dish in the center of the oven (third position). Note: when the oven is switched on for the first time, it starts for 10 seconds, remains off for the next 15 seconds and then re-starts up to the set temperature.</p>
5/PR5		<p>Ventilated cooking SOFT (burner gas + radial ventilation) It is the particularly suitable function for the simultaneous cooking of particularly delicate foods without the odors mix him among them. The correct combining between programmed temperature and time of cooking avoids with this function to burn the foods. The forced circulation of the warm air inside the room of cooking assures an uniform division of the heat it is' fundamental, before beginning the cooking to preheat the oven to the desired temperature. The programmable maximum temperature is of 200 °Cs. Note: when the oven is switched on for the first time, it starts for 10 seconds, remains off for the next 15 seconds and then re-starts up to the set temperature</p>
6/PR6		<p>Cooking grill to closed door It is the suitable function for the cooking to the fast and deep grate, for gratinare and to generally roast the meats, read fi, tart to the fi orientina, fish to the grate and also vegetables to the grate. The maximum programmable temperature is 230° C.</p>

IINSTRUCTIONS FOR USE

– 5-button electronic programmer H3

– Functions list gas oven H3



Cooking ventilated grill

Particularly fast and deep with notable energy saving, this function is suitable for many foods what: cutlet of pig, sausages, skewers of pig or mixed, game, potato dumplings to the Roman, etc.
The maximum programmable temperature is 230° C.



Cooking ventilated multiple

And' the function that allows to contemporarily perform different cookings without the odors mix him among them maintaining unchanged the taste of every dish. The forced circulation of the warm air inside the room of cooking assures an uniform division of the heat. Lasagnas can be cooked to the oven, pizza, croissant and brioches, tarts, cakes, etc. You programmable maximum temperature is of 250 °Cs.



Unfreezing

It allows the rapid defrosting of all the foods generally frozen that you/they are quickly brought environment to the temperature. The programmable maximum temperature is of 60° Cs.

Indicator lights

There are 2 indicator lights on the panel:

- **orange indicator light:** if lit, it indicates the presence of a flame on the gas burner of the oven. It switches off when the oven centre's temperature reaches the programmed temperature value.
- **green indicator light:** if lit, it indicates that the electric heaters are on. It switches off when the oven centre's temperature reaches the programmed temperature value.

INSTRUCTIONS FOR USE

– Gas oven H3

Safety



Keep children far from the appliance during the operation. The safety norms are not always able to cover every type of accident. Don't use the appliance as a source of heating.

General notes

To maintain the appliance efficient and sure, maintenance must be submitted to specialized technicians or to the personnel of the service assistance in guarantee. Clean the oven after every use. Dirt is easily cleaned to avoid that it burns to higher temperatures. Choose based on the quantity of food to cook some containers resistant to heat.

First use

Remove all the removable parts from the oven, wash them with some cleanser, therefore reassemble them. Turn on the oven for about 30 minutes bringing the thermostat to 230°C leaving the exchange of air opened. The unpleasant odor that derives is inevitable. After the oven cooled down, clean it following the instructions of the paragraph "Cleaning and care."

Recommendations on the gas cooking

The cooking performed with the gas oven, compared to a traditional electric oven, has the property to maintain the dish softer. During the combustion, in fact, it is emitted some aqueous vapor. The same vapor passes through the cooking room before being expelled together with the gases of combustion, making the cooking environment damp, and avoiding that inside the dishes water evaporates too much. The formation of condenses on the inside glass of the door after the lighting of the oven confirms the phenomenon just described (with the increase in temperature the inside glass of the door cleans from the condenses). For cooking at lower temperatures than 200°C, it is recommended to always use the functions "Cooking from under SOFT" and "ventilated Cooking SOFT".

How to use the gas oven

Choose one of the 9 cooking functions rotating the selector (S) and select the temperature (from 30°C to 300 °C) with the thermostat (T).

Attention: before beginning to cook it is recommended to always preheat the oven: after having selected the function and the desired temperature before baking the dish attend the turning off of the spy of the thermostat accompanied by the lighting of the light inside the oven.

Function



In all the functions (gas and electric) it is anticipated the contemporary starting of the motor of tangential cooling, useful to cool the components and to avoid that the vapor, during the cooking, is deposited on the glass of the door. With the oven turned off, if the internal temperature is still high, the motor of tangential cooling will continue to work automatically.

















Attention



The burner flame lights automatically through a particular electronic flame control device. If the flame does not remain on after the 5" light-up time, the system stops and the orange light starts to flash. To reset the system, simply turn off the oven and repeat the light-up procedure.

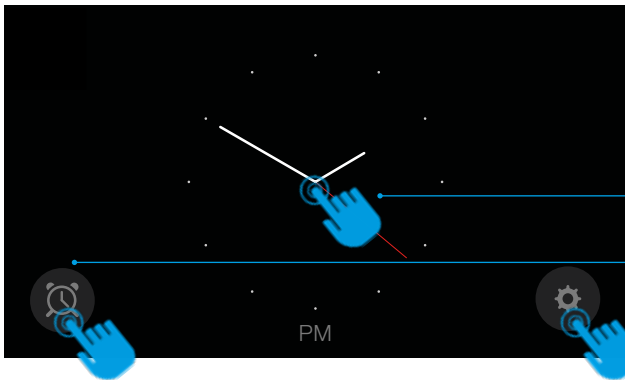
INSTRUCTIONS FOR USE

Display TFT touch - Icons legend

	Break		Home
	Start		Light
	°C - °F		Timer
	Screen lock		Exit - Terminate
	Settings		Clock
	Settings		Confirm Settings
	Meat probe		Switch off
	Flame presence		Knob present in some models. (It allows to set and confirm the functions of the TFT in addition to the Touch display)

INSTRUCTIONS FOR USE

Display TFT touch - Settings



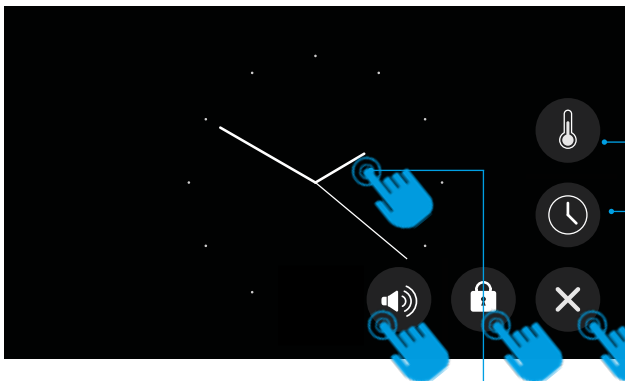
Home: display homepage.

3 options

Allows you to proceed to the screen setting of the cavity

Allows you to set the timer

Gives you direct access to the settings



Settings

Choice of degree scale (°C or °F).

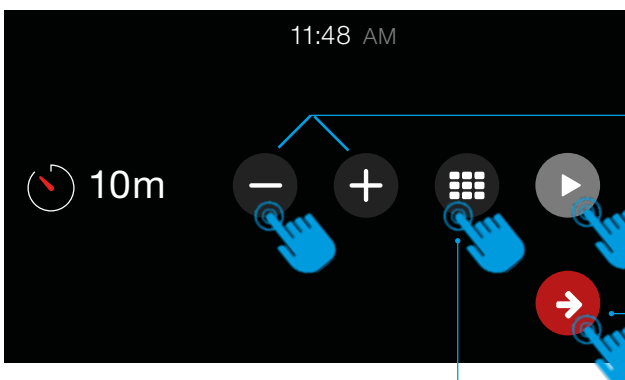
Time settings.

Exit the settings page.

Allows you to lock the screen.

Allows you to set the volume of the beep and choose a sound when touching the display

To unlock touch on the display for 10 seconds



Setting a timer

Increase or decrease the time.

Confirm once you have set the desired time. An audible signal will indicate the end.

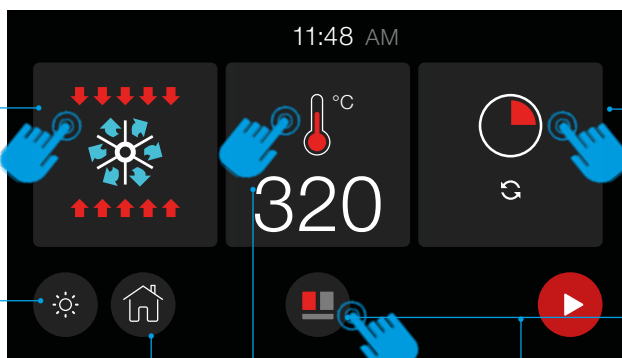
Confirm and return to the home page.

Numeric keyboard

INSTRUCTIONS FOR USE

Mod. multifunction oven E3/H3 with TFT touch - Cooking function setting

1- Choose the cooking function



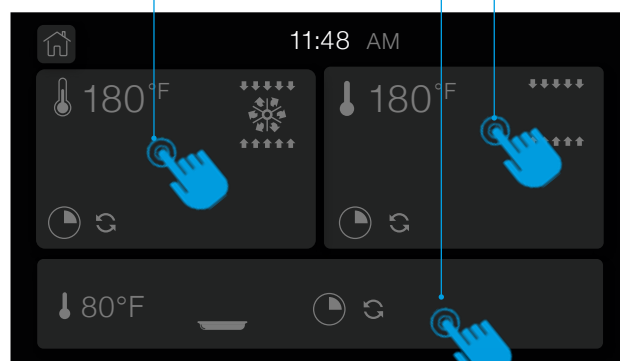
3- 3- Set the cooking time and the programmed start

Light (on or off)

Home (Return to home page)

4- Cavity selection (only for multiple cavity models)

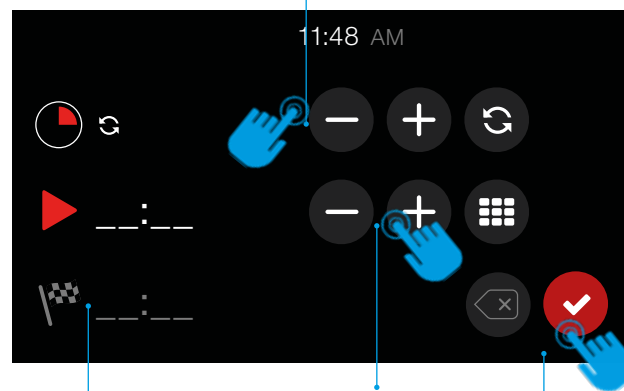
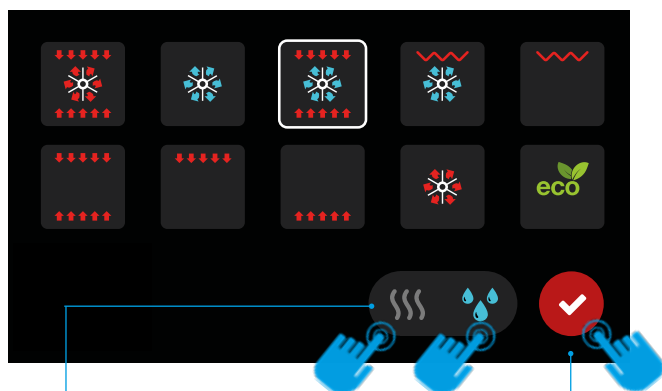
2- Set the cooking temperature



2a - There are two options for setting the temperature:
- Scrolling the bar
- With + or -

2b - Cooking function setting

3a - Set the cooking time



1a - Choose dry/wet cooking

1b - Confirm the cooking function

3b - Shows the time of the cooking time

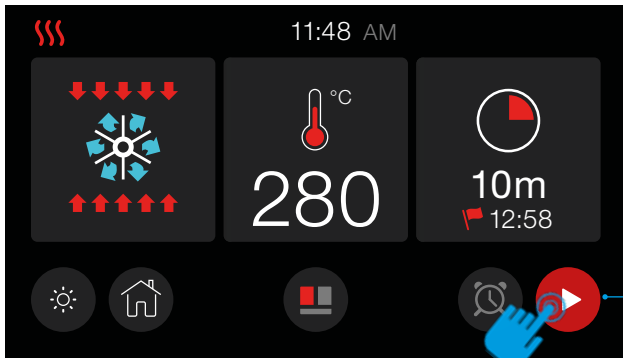
3d - Confirm the cooking function

NOTA: Possible only in certain cooking modes

INSTRUCTIONS FOR USE

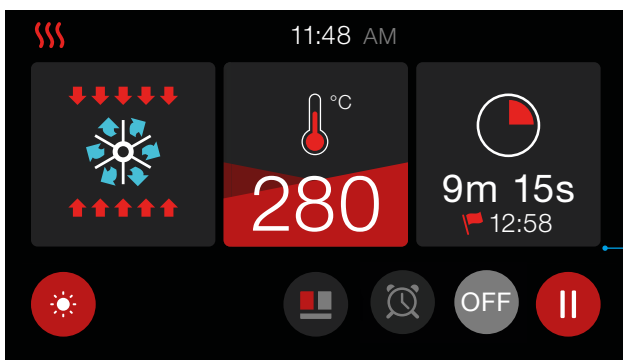
Mod. multifunction oven E3/H3 with TFT touch -

Cooking process



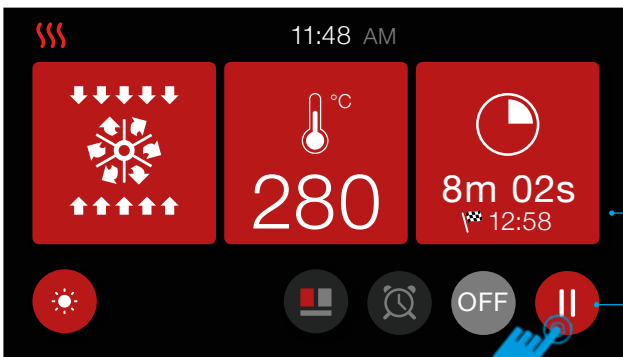
CAVITY SET

Once the cavity has been set (cooking function, temperature and timer), confirm to start the preheating. At this point the display will switch to the preheating mode



PREHEATING PHASE

There are four levels that allow you to monitor the preheating process. The red part will gradually increase to fill the display.



PREHEATING TERMINATED

When the set temperature is reached, the display will turn red to indicate the end of the preheating phase, and the start of the cooking phase.

If a cooking time has been set, the oven will automatically switch off at the end of the time.

In case of no set cooking time it is possible to suspend the cooking

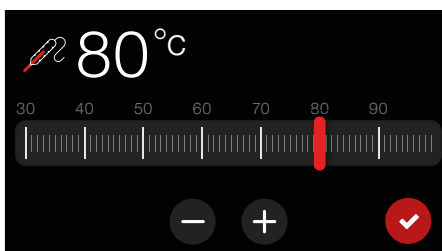


and then finish it

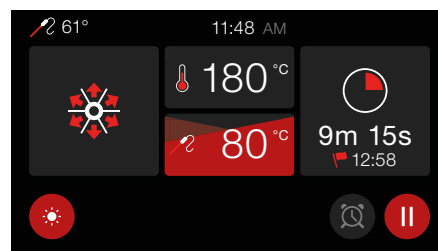
AND THEN FINISH IT

N.B. Cooking with probe cannot be used in the "DEFROST", "QUICK START", "PIZZA" and "ECO" functions. When the oven is in stand-by insert the meat probe into the connecting socket on the left hand wall of the oven

PROBE TEMPERATURE SELECTOR



PREHEATING MODE WITH MEAT PROBE



ATTENTION: if the display does not respond to the commands (touch locked), simply open and close the oven door

INSTRUCTIONS FOR USE

Mod. multifunction oven E3 with TFT touch - Functions list



Pizza Oven

This function is particularly suitable for cooking pizza, focaccia and bread. The main source of heat is from the bottom heating element that works in combination with the oven's other elements. Cook on the middle shelf.



Conventional Oven.

Ideal temperature setting 180°C. Good for cooking on one shelf. This function imitates an old-fashioned range, except it is more efficient. The elements get hot at the top and bottom of the oven to create the correct temperature in the centre. This function is ideal for fruit cakes and larger items such as turkey where the meat needs to cook for a longer time than usual. This function prevents the meat drying out over its prolonged cooking time.



Slow Cooker.

Default temperature setting 140°C. This function is a slow cooker or cool oven up to 140°C. It is heated by the lower element only. The Slow Cooker function is ideal for cooking casseroles, slow roasts and meringues or for proving bread at 30°C.



Browning Oven.

Default temperature setting 140°C. The oven is heated by the upper element and is used for light grilling or browning to give colour to food. Ideal for melting cheese on cottage pies or pasta dishes.



Standard Grill.

Default temperature setting 180°C. Use with a closed door. The grill uses radiant heat to get to temperature. When the pilot light is on it is grilling. Set the temperature to warm the element on a low setting then prepare your food. Then start grilling. Turn the control gradually up as the light goes out. By the time you have reached the highest setting most foods will be cooked. The only time you let the light go out is when you want to slow grill your food. This is also the correct setting to cook using the Rotisserie spit.



Fan Grill.

Default temperature setting 180°C. This function makes a standard grill twice as quick by spinning the heated air all around your food. Unlike the standard grill you do not need to keep adjusting the temperature to maintain grilling. For it to work correctly, grill on the second runner down. Or grill on an oven shelf with the grill pan underneath. The food will grill both sides, no need to turn the food hence a quicker cooking time. Sausages will be ready by the time you would normally turn them.

Note 1. Be careful not to over grill your food as this function is deceptively fast form of grilling.

Note 2. You can place the food in the oven without the need to pre-heat the oven.



Roasting oven.

Default temperature setting 180°C. A quick and intense cooking function for various dishes. Best for: baked fish, braised vegetables, roast joints, duck, chicken, etc. This function is also called a Fan Assisted Oven.



Baking Oven.

Default temperature setting 180°C. This function is also called a True Fan Oven. This setting uses an element hidden behind the rear panel. It works best when at least two shelves are used or one shelf with an empty tin on the shelf not being used. This is the only function that you can open the door and check or adjust food when baking, due to a fast regain heat in the oven. Ideal for bread, cakes, pastry and baked potatoes. Also allows simultaneous cooking of different dishes without the smells blending.



Eco cooking:

Is the function that allows you to cook with considerable energy savings. To take advantage of this feature, place the dish in the centre of the oven before starting the ECO function. With the ECO function, cooking times can be adapted to slow cooking as: braised meats, white meats, baked pasta, delicate pastry.

This cooking cycle is not recommended for frozen food.

Note: Eco cooking cannot be selected with the meat probe inserted.



Quick Start (only available on some models)

This function speeds up your oven's pre-heating. We suggest you use this function when you set a cooking temperature from between 200 and 250 ° C. Use of the QuickStart function for temperatures under 200 ° C is not advantageous. Once the oven is up to temperature, it is necessary to change to the desired cooking function.

WARNING: the Quick Start function is not suitable for cooking foods, it is only for quickly pre-heating the oven.

DO NOT USE THE QUICK START FUNCTION FOR MORE THAN TWENTY MINUTES.



Dry/wet Cooking

The oven has an automatic device which allows steam from cooking, in some functions, to be expelled from the oven: this is dry cooking (dry). If the cooking requires that the moisture remains inside the oven, moist cooking (wet), the automatic device can be switched off.

Cooking

If you need to inspect the food in cooking you can open the oven door. In this case the lights are lit and the forced ventilation is stopped, in the case of ventilated cooking, and the rotation of the spit, in the case of grill cooking with closed door. Closing the door reactivates the previously set function.

INSTRUCTION FOR USE

– Mod. oven H3 with TFT touch

– Functions list



Cooking from under (burner gas)

It is the function of the rapid and intense cooking of various dishes; it is suitable for: fish to the bag, braised vegetables, skewers, duck, chicken, etc. You programmable maximum temperature is of 300 °Cs. **To optimize the cooking he advises to position the dish in the center of the oven (third position). Note: when the oven is switched on for the first time, it starts for 10 seconds, remains off for the next 15 seconds and then re-starts up to the set temperature.**



Ventilated (burner gas + radial ventilation) cooking

It is the function that allows the simultaneous cooking of different dishes without the odors mix him among them. The forced circulation of the warm air inside the room of cooking assures an uniform division of the heat. Lasagnas can be cooked to the oven, pizza, croissant and brioches, tarts, cakes, etc. You programmable maximum temperature is of 250° Cs. **Note: when the oven is switched on for the first time, it starts for 10 seconds, remains off for the next 15 seconds and then re-starts up to the set temperature.**



Cooking from under SOFT (burner gas)

It is the particularly suitable function for the cooking of delicate foods as sweets and confectionery. The correct combining between programmed temperature and time of cooking avoids with this function to burn the foods. And' fundamental, before beginning the cooking to preheat the oven to the desired temperature. The programmable maximum temperature is of 200 °Cs. To optimize the cooking he advises to position the dish in the center of the oven (third position). **Note: when the oven is switched on for the first time, it starts for 10 seconds, remains off for the next 15 seconds and then re-starts up to the set temperature.**



Ventilated cooking SOFT (burner gas + radial ventilation)

It is the particularly suitable function for the simultaneous cooking of particularly delicate foods without the odors mix him among them. The correct combining between programmed temperature and time of cooking avoids with this function to burn the foods. The forced circulation of the warm air inside the room of cooking assures an uniform division of the heat it is' fundamental, before beginning the cooking to preheat the oven to the desired temperature. The programmable maximum temperature is of 200 °Cs. **Note: when the oven is switched on for the first time, it starts for 10 seconds, remains off for the next 15 seconds and then re-starts up to the set temperature.**



Cooking grill to closed door

It is the suitable function for the cooking to the fast and deep grate, for gratinare and to generally roast the meats, read fi, tart to the fi orentina, fish to the grate and also vegetables to the grate. Use of the grill and roaster (only on some models): to support the auction of the spit on the special support and infi larla in the moped of the roaster. Ideal for chicken to the spit, skewers, etc. The maximum programmable temperature is 230° C.



Cooking ventilated grill

Particularly fast and deep with notable energy saving, this function is suitable for many foods what: cutlet of pig, sausages, skewers of pig or mixed, game, potato dumplings to the Roman, etc. The maximum programmable temperature is 230° C.



Cooking ventilated multiple

And' the function that allows to contemporarily perform different cookings without the odors mix him among them maintaining unchanged the taste of every dish. The forced circulation of the warm air inside the room of cooking assures an uniform division of the heat. Lasagnas can be cooked to the oven, pizza, croissant and brioches, tarts, cakes, etc. You programmable maximum temperature is of 250 °Cs.



Unfreezing

It allows the rapid defrosting of all the foods generally frozen that you/they are quickly brought environment to the temperature.



Flame presence

When using a gas function, the “flame presence” symbol appears on the display, in particular:



- it indicates the presence of a flame on the oven's GAS burner during cooking or during preheating



- it indicates that the programmed temperature has been reached in the oven's centre



- it indicates that the light-up system is blocked. To reset cooking, simply touch the start button

Cooking

If you need to inspect the food in cooking you can open the oven door. In this case the lights are lit and the forced ventilation is stopped, in the case of ventilated cooking, and the rotation of the spit, in the case of grill cooking with closed door. Closing the door reactivates the previously set function.

INSTRUCTIONS FOR USE

Mod. oven static with TFT touch - Functions list



Upper & lower elements

Is the classical function of the electric oven and particularly adapted for cooking: pork chops, sausages, dried salt-cured cod, pot roast, game, roast veal, meringues and biscuits, baked fruit, etc.



Lower element

This setting is most suitable for finishing cooking, particularly pastries (biscuits, meringues, desserts, puff pastry, fruit cakes, etc.) and other foods.



Upper element

Especially suitable for browning and to add the finishing touches of colour to different dishes. We suggest this setting when cooking hamburgers, pork cutlets, steaks, sole, cuttlefish, etc.



Grill-baking

A suitable setting for grilling au gratin and roasting quickly and well, meat in general, fillet, T-bone steak, grilled fish and vegetables too. Cooking by electric grill must be done with the thermostat set at 180°C.

Optional

Rotisserie spit

(only on some models)

The rotisserie function is an excellent way to cook meat and poultry as the continuous turning of the spit self-bastes the meat and any excess fat drips into the grill pan below. Rotisserie cooking is a very healthy way to cook meat and will also keep the oven cavity clean during cooking as the fat does not spit.

How to use the Rotisserie function

1. Place the wire support shelf into the oven so that it sits level with the whole at the rear (30cm, 40cm ovens) or side of the oven (80/90cm ovens)
2. Fit one of the forks onto the spit and tighten the thumbscrew.
3. Skewer the meat with the spit, ensuring that the fork firmly pierces and holds the meat. When cooking poultry, aim for the bone area under the breast.
4. Fit the second fork, again ensuring that the meat is firmly pierced. For poultry, the fork should enter just below the thighs. Tighten the thumbscrew into place. Ensure that the food is well balanced on the spit to avoid stress on the motor drive as it turns.
5. Place the spit over the wire support shelf and place the spit end into the hole in the oven wall. Position the spit support onto the wire shelf. Remove the plastic spit handle – this is used solely for removing the spit from the hot oven and will be damaged if left in the oven. Close the oven door.
6. Set the oven temperature on the grill setting – as the grill function uses radiant heat you can start cooking from cold. The glowing of the element creates the crisp skin on poultry. It also seals joints of meat.

NOTE: The rotisserie will stop turning automatically when the door is opened.



INSTRUCTIONS FOR USE

Optional

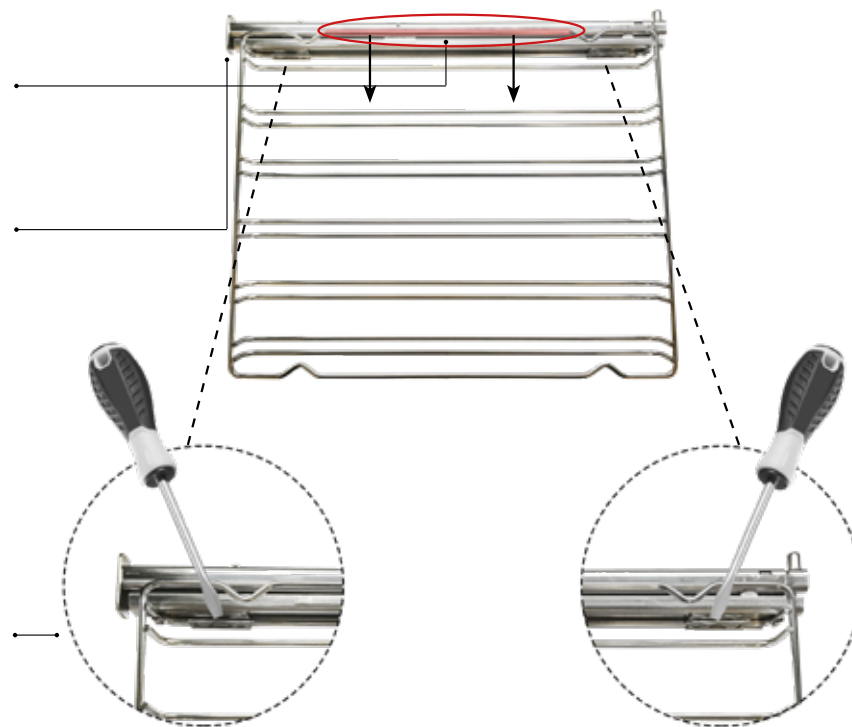
Telescopic runners (accessory)

The telescopic runners' accessory has been developed to increase the ergonomics, the practicality and safety when moving baking trays and dishes in the oven. The kit includes completely extendible lateral runners, which slide on ball bearings to facilitate the easy removal and positioning of the trays. The runners are anti tip-over for better safety and can bear the weight of oven dishes when extended. The telescopic runners are easily fitted to the oven sides and it is possible to remove them to clean them or move them as illustrated in the pictures below.

Pul down the part highlighted in red to remove it from the oven.

Turn over the grill and place it on a flat surface whit the telescopic runner facing down.

To unhook the clip, loosen with a flathead screwdriver



Repeat the operations above in reverse order to reposition the runners.

CLEANING AND MAINTENANCE

Replacing the bulb

Procedure to follow

Should the oven light not work, disconnect the appliance from the mains, remove the lamp protection glass and replace the bulb. The new bulb must, naturally, be suitable for use at high temperatures and has the characteristics for such use.

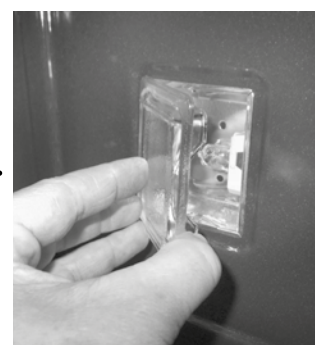
1

Losen with a flathead screwdriver



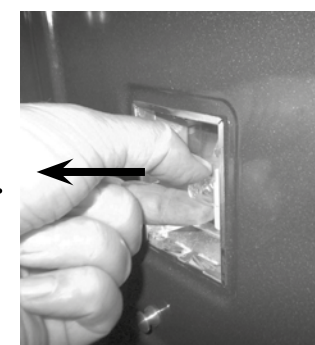
2

Remove the glass cover



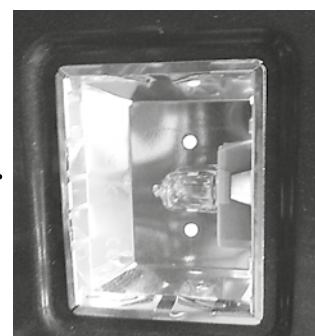
3

Pull out the light



4

Replace and close again



CLEANING AND MAINTENANCE

Door removal

Procedure to follow

For ease of intensive cleaning it is practical to dismantle the door following these instructions:

- open the door
- move the hook C to the hinge zone D, following the steps

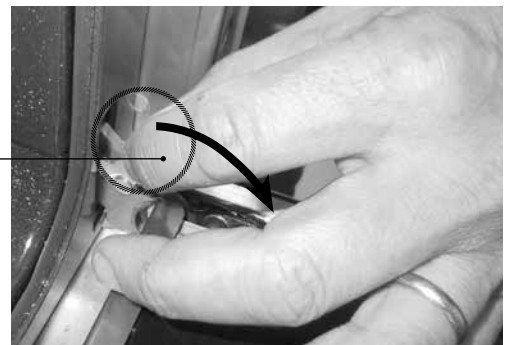
1

Zone C

Zone D



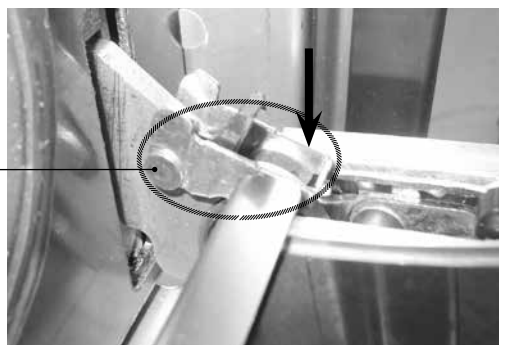
2



3



4



CLEANING AND MAINTENANCE

Cleaning the door and glasses

Procedure to follow

The oven door is composed of 3 sheets of plate glass. The plate glass parts may be cleaned using absorbent kitchen paper and an ordinary non-abrasive detergent such as dish soap. Do not use coarse abrasive cleaning materials or sharp metal scrapers to clean the oven's glass doors since they can scratch the surface and cause the glass to shatter.

The inside glass may be removed to facilitate cleaning. To do this it is necessary to dismantle the oven door or, alternatively, to set it in the intermediate click position.

Sequence for removing the glasses



ATTENTION! Every procedure must be done with the door removed and placed on an adequate, flat surface in order to not damage the door's facade.

1

Unscrew the 2 screw on/the sides in the upper baton.



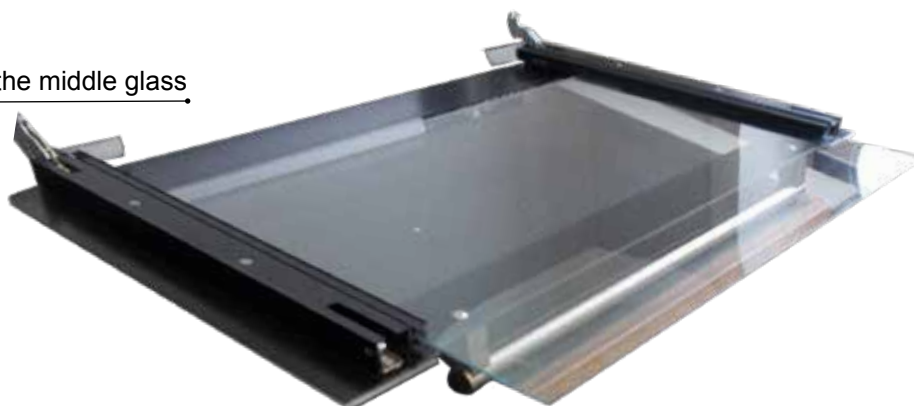
2

Lift the upper glass and pull it out.



3

Pull out the middle glass.



CLEANING AND MAINTENANCE

Recommendations for cleaning the hob top

ATTENTION:



Before carrying out any cleaning operations, disconnect the appliance from the mains and close the gas valve. The hob top must be cleaned after it has cooled down.

COOKTOP

COMPONENT	CLEANING METHOD	WARNINGS
Steel surfaces	Clean the details with warm water and non-abrasive detergent. Dry with a soft microfiber cloth.	Brilliance is maintained through regular cleaning with specific stainless steel cleaning products which can be found in easily on the high street. Never use abrasive powders.
Enameled surfaces	To maintain the characteristics of the enameled surfaces it is necessary to regularly clean them with soapy water.	Avoid leaving acidic or alkaline substances (vinegar, lemon juice, salt, tomato juice, etc.) on enameled parts and washing them when are still hot.
Cast Iron Pan supports / Chrome grills	Remove the pan supports and wash them with warm water and non-abrasive detergent (dish soap). Carefully remove every all dried on dirt. Dry thoroughly before placing them back on the hob top.	Do not wash them in the dish washer.
Spark plugs and thermocouples	Clean with a humid cloth. If necessary, remove dry dirt with a toothpick or a needle.	Spark plugs and thermocouples must be cleaned and checked regularly.
Crowns, gas rings, and caps	Gas rings and caps are removable to allow easy cleaning. Wash them with hot water and non-abrasive detergent.	Carefully remove every encrustation and wait that they are completely dried off. In the case of malfunctioning, make sure that the holes in the external crown are always perfectly cleaned.
Induction or fiberglass	Remove light stains with a humid cloth and dry with a soft cloth.	Don't clean with abrasive products. Don't use any object that could ruin the fiberglass top. Make sure that the bottom of the pan is dry and clean, and that glass surface has no dust. Moving the pan may scratch the glass. Immediately remove residual sugar, jam and jelly to prevent damaging the glass.

CLEANING AND MAINTENANCE

Recommendations for cleaning the oven and the front panel

ATTENTION:


Before carrying out any cleaning operations, disconnect the appliance from the mains and close the gas valve. The cooktop must be cleaned after it has been let cooling down.

OVEN

COMPONENT	CLEANING METHOD	WARNINGS
Oven inside	It is recommended to clean the oven after every use. It is easier to remove dirt and food residue if it has not been burnt on at high temperatures numerous times. Remove every removable part and clean it separately with hot water and non-abrasive detergent. The cavity is cleaned with a soft cloth soaked with hot soap water (neutral, dish soap.)	Do not use steam cleaning to clean the interior of the oven. Do not use abrasive/corrosive detergents or sharp tools to clean the glass of the door as they could damage and break the surface.
Oven Shelves	Immerse in a solution made of water and neutral soap. Dry afterwards.	Remove residual food immediately after use.
Grill Pan	Clean with a NON-acidic detergent.	Acidic substances such as lemon juice or other acidic detergents may permanently damage the enamel of the grill pan. Carefully dry the grills with a cloth after cleaning. It is not recommended to wash them in the dishwasher. DO NOT use aluminum foil to line the base of the grill pan as the high temperatures created can burn food to the pan and damage it.

FRONT PANEL

COMPONENT	CLEANING METHOD	WARNINGS
Steel surfaces	Clean the parts with lukewarm water and non-corrosive liquid detergent and then dry them with a soft cloth or microfiber.	Brilliance is maintained through regular cleaning with specific stainless steel cleaning products which can be found easily on the high street. Never use abrasive powders.
Enamelled surfaces	To maintain the characteristics of the enamelled parts it is necessary to clean frequently with soapy water.	Avoid leaving acidic or alkaline substances (vinegar, lemon juice, salt, tomato juice, etc.) on enameled parts and washing them when are still hot.

CLEANING AND MAINTENANCE

Maintenance and cleaning of total black burners with nanotechnological coating

ATTENTION!



Many ILVE gas burners now have a unique, easy clean nano-technological black coating. The burners are constructed from durable brass to give a consistent flame even after long periods of use and the black coating is designed to repel dirt and grease.

Some cleaning and washing methods are recommended in order to preserve the quality of the coating on the burners:

- Allow the burners to cool to room temperature before cleaning. It is not recommended to immerse the burners in cold water whilst they are still hot.
- Wash with warm water and a small amount of neutral detergent such as washing up liquid. Rub with a cloth or a non-abrasive sponge.
- DO NOT use steel wool, scourers or abrasive sponges and cleaning products on the burners.
- DO NOT let food be charred onto the burner as this may cause stains or discolouration on the surface. These traces do not affect the functionality of the product and may be removed in the following way: wash with warm water and a non-abrasive cloth or sponge. For the most resistant stains it may be advisable to rub the affected areas with warm white vinegar on a soft cloth or sponge.
- AVOID leaving the burners in contact with food for a long time, especially if acidic such as tomato sauce and citrus.
- AVOID contact with metal utensils - use only plastic or wooden objects.
- Do not wash in the dishwasher, a part of the burner is not coated and may be irreparably damaged.
- **ALWAYS make sure that the holes in the outer crown are perfectly clean and free from dirt or grease obstructions.**

PROBLEM SOLVING

Guide for the resolution

ATTENTION:


- During the guarantee period repairs can only be carried out by the authorized after-sales service.
 - Before repairing, disconnect the appliance from the mains, by unplugging it or unscrewing the fuse.
 - Unauthorized interventions and repairs can cause electrocution or short circuit, therefore do not carry them out. Leave these works to authorized technicians.
 - In case of small disturbances, it is possible to solve the problem following the instructions.
 - After-sales service intervention during the guarantee period is not free, if the appliance does not work because of incorrect use.
 - The elimination of the faults or complaints, caused by incorrect use or installation, will not be repaired under guarantee. In such cases, the repair costs will be borne by the user
-

Small solvable problems without the help of an ILVE technician

Problem	Causes	Elimination
The hob flame is uneven / unstable	Wrong gas setting	Have a gas safe technician check the incoming gas pressure
The flame from the hob burners suddenly changes	Incorrectly assembled burner parts	Check hob burner components are assembled correctly. See page 19 for detailed instructions.
The flame from the burners suddenly changes	Wrongly assembled burner parts	Assemble the burner correctly
Burner ignition takes more time	Knob pressed for too short a time or too delicately	Keep the knob pressed in for longer. Before releasing the knob, press it in harder.
The flame is extinguished shortly after ignition	There is a build up of food/ fat particles	Clean the burners with hot soapy water and dry thoroughly
Intermittent ignition	There are food or detergent residues between the ignition electrode and the burner	Carefully clean between the ignition electrode and the burner
The burner covers are dirty	Regular dirt	Clean the burner covers with a metal care detergent.

PROBLEM SOLVING

Induction Hob Malfunction

Anomaly

Causes

The appliance and the hob do not switch on

- The hob has not been properly connected to the electrical network.
- The protection fuse is broken
- The Key-Lock function is activated

The “U” symbol appears on the display

- There is NO pot placed on the cooking zone.
- The pot is not compatible with induction.
- The diameter of the bottom of the pot is too small.

The “E” symbol appears on the display

- The safety system is in operation.
- The pot is not compatible with induction.
- The diameter of the bottom of the pot is too small.

The cooking zones do not work

- The safety system is in operation.
- The pot is empty and the bottom has overheated.

If the cooling fan remains on when the hob is switched off

- This is not a malfunction.
The ventilator continues to function to protect and cool down the electronics.
- The automatic ventilation will stop automatically.

PROBLEM SOLVING

TFT display errors

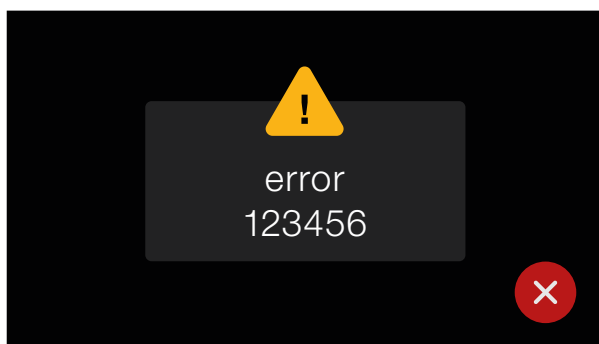
System errors

The following errors are detected:
The error code syntax is: "E YY X", where:

YY = error code
x = cavity number when error occurred or ' 0 ' for general errors

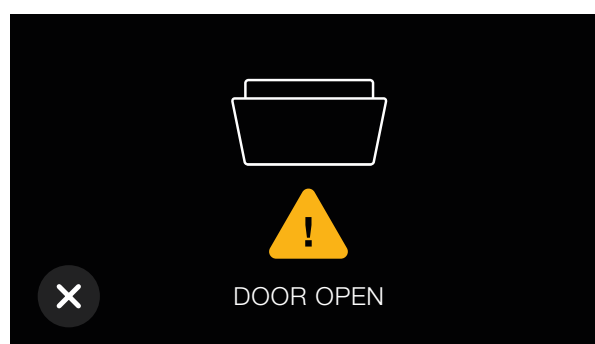
Description	Error ID	Error types(*)
Cavity probe in open circuit	00	WE
Cavity probe in short circuit	01	WE
Meat probe in open circuit	04	WE
Meat probe in short circuit	05	WE
Overheating	08	WE
Tangential fan not working	16	WE
Incorrect mapping card	19	WE
Communication error	20	WE

Attention(*)



**In case of error disconnect and reconnect the appliance.
If the error is present again you will need the intervention of an authorized technician**

Attention(*)



Close the oven door.

PROBLEM SOLVING

Child Lock

How to resolve

Symbol that represents the child lock



ATTENTION:



If this symbol shows up in your oven, do not worry. The child lock may have accidentally been selected.

The oven is equipped with a safety feature which prevents the unwanted startup of the oven.

How to disable

To disable the safety lock, hold the thermostat knob which regulates the temperature for 5". On the display will appear "n—o" followed by "OFF".

How to activate


To activate the safety lock, hold down the thermostat knob for 5", with the oven turned off. You'll hear a short acoustic signal and, on the display, will appear "n—o" followed by "ON".

It will then not be possible to start up the oven.

COOKING CHART

Baking oven (purely indicative values)





DISH	TEMP. C°	SHELF POSITION	MIN.
MEATS			
			
Roast beef	170-180	2/3	40/50
Roast ox	170-190	2/3	40/60
Roast veal	160-180	2/3	65/90
Roast lamb	140-160	2	100/130
Rare roast beef	180-190	2/3	40/45
Roast hare	170-180	2/3	80/100
Roast rabbit	160-170	2	80/100
Roast turkey	160-170	2	160/240
Roast goose	160-180	2/3	120/160
Roast duck	170-180	2/3	100/160
Roast chicken	180	2/3	90/120
FISH	160-180	2/3	15/25
CAKES			
Fruit cake	180-200	2	40/50
Plain square cake	180-190	2	40/45
Brioches	170-180	2	40/60
Sponge cake	190-200	2	25/35
Plain ring cake	160-180	2	35/45
Sweet biscuits	180-200	2	20/30
Yeast cake	190-200	2	30/40
Strudel	160	2	25/35
Savoy biscuits	150-180	2	50/60
Apple fritters	180-200	2	18/25
Biscuits pudding	170-180	2	30/40

COOKING CHART

Pizza oven (purely indicative values)



DISH	TEMP. C°	SHELF POSITION	MIN.
Bread 	180-200	 3	45
Pizza	250	3	10/20
Toast	185-195	2	7

IMPORTANT

Unless a recipe specifically says not to, you should always preheat the oven to the desired temperature before inserting food.


Use of the electric grill

When appliances are equipped with grill, baking can be done by keeping the door closed. By using the grill, you can cook meat, fish and even vegetables. At first, we suggest using the upper runner (4). Position the selector on grill and set the temperature at 180°C.



COOKING CHART


Roasting oven (purely indicative values)

DISH	TEMP. C°		MIN.
MEATS			
Roast beef	225	2/3	60/80
Roast ox	250	2/3	50/60
Roast veal	225	2/3	60/80
Roast lamb	225	2	40/50
Rare roast beef	230	2/3	50/60
Roast hare	250	2/3	40/50
Roast rabbit	250	2	40/50
Roast turkey	250	2	50/60
Roast goose	225	2/3	60/70
Roast duck	250	2/3	45/60
Roast chicken	250	2/3	40/45
FISH			
	200-225	1/2	15/25
CAKES			
Fruit cake	225	2	35/40
Plain square cake	175-200	2	50/60
Brioches	175-200	2	25/30
Sponge cake	220-250	2	20/30
Plain ring cake	180-200	2	30/40
Sweet biscuits	200-220	2	15/20
Yeast cake	250	2	25/35
Strudel	180	2	20/30
Savoy biscuits	180-200	2	40/50
Apple fritters	200-220	2	15/20
Biscuits pudding	200-220	2	20/30

COOKING CHART

Conventional oven (purely indicative values)



DISH	TEMP. C°		MIN.
Bakery			
Bread	220	3	30
Pizza	250	2	15/20
Pizza	250	3	10/20
Toast	250	3	5

IMPORTANT

Insert foods when the oven is hot.

IMPORTER

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