



ELBA

PROF. RANGE COOKER MODEL: EPRC-A6456GE(SS)

Owner's Manual

Please read this manual carefully before operating your set.

Retain it for future reference.

Record model number and serial number of the set.

See the label attached on the set and quote this information to your dealer when you require service.

For The Warranty Terms & Conditions, Please Refer To Warranty Certificate

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Please read this instruction carefully. It is advisable to keep this instruction manual in a safe place for future reference.

SAFETY PRECAUTIONS

- 1.** Keep electrical appliances out of reach from children. Do not let them to operate the appliances without supervision.
- 2.** This product is for household and indoor use only.
- 3.** This product is not intended for use by person (including children) with reduced physical, sensory or mental capabilities unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- 4.** If the power cord or plug is damaged, it must be replaced by the service centre or a qualified service technician to avoid hazard.
- 5.** Before installation, check if the mains supply voltage is matched with the voltage stated on the rating plate of the hood.
- 6.** There must be adequate air ventilation of the room when the product is used.
- 7.** There is a risk of fire if cleaning is not carried out in accordance with this instruction.
- 8.** Do not touch the heating elements inside the oven.

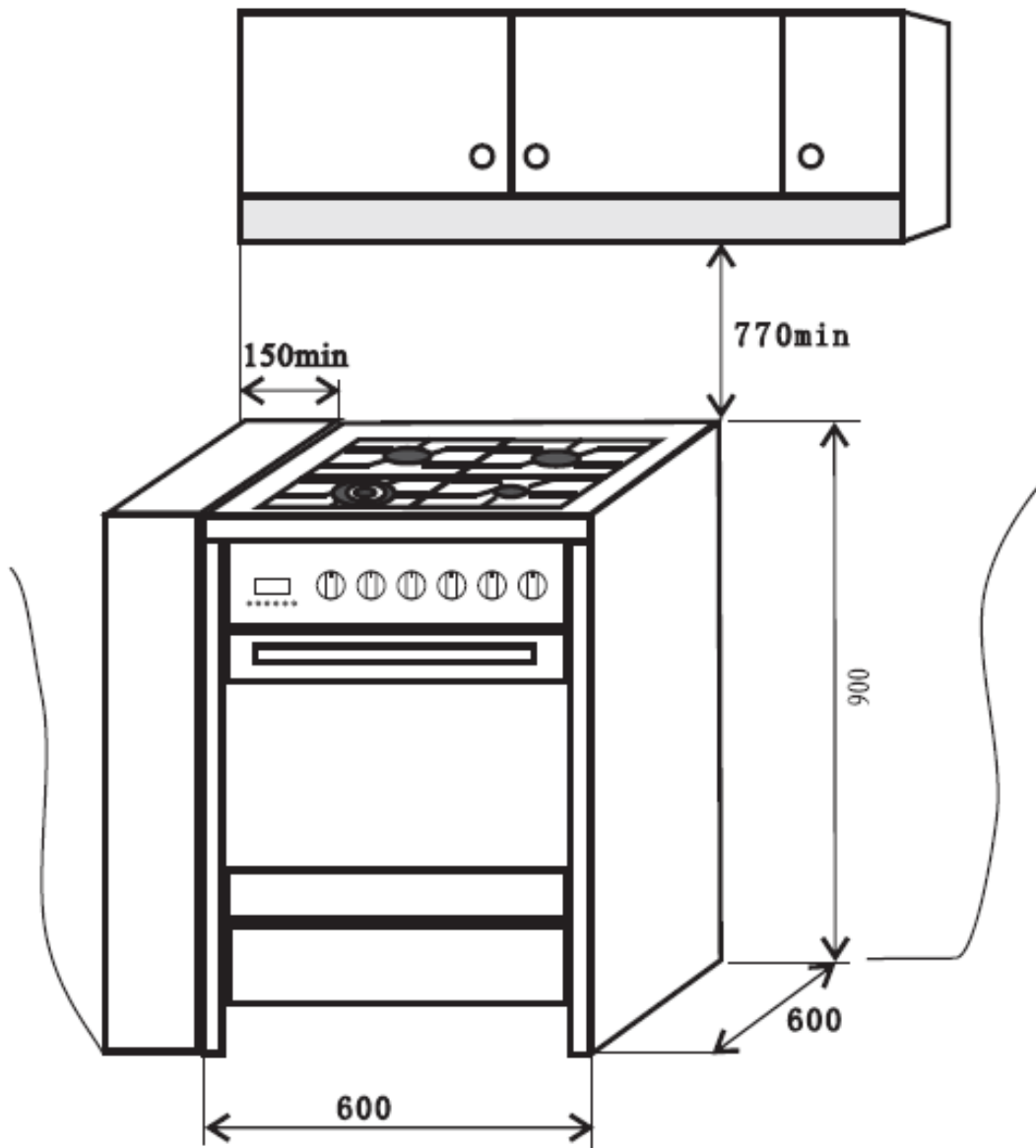
- 9.** Before maintenance or cleaning, disconnect the appliance from the mains and wait for it to cool down.
- 10.** Always use oven gloves to remove and replace food in the oven.
- 11.** Do not remove the plug by pulling the cable.
- 12.** Do not store or place flammable liquids or items in the vicinity of this appliance.
- 13.** Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

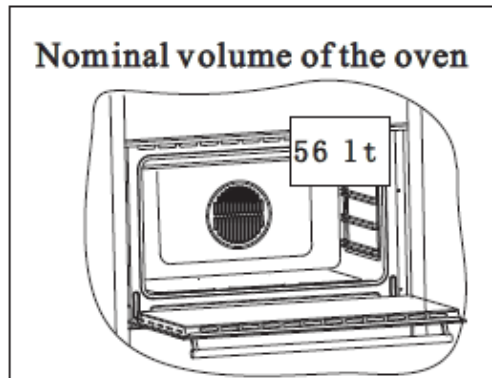
INSTRUCTIONS FOR INSTALLATION

DIMENSIONS AND INSTALLATION FEATURES

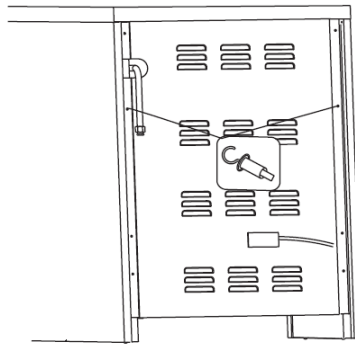
WARNING:

- Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible;
 - The adjustment conditions for this appliance are stated on marking plate;
 - This appliance is not connected to a combustion products evacuation device.
- It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.





The cooker is supplied with an anti-tilting chain to prevent the appliance from tilting forward and accidental damage to the gas pipe. Take the expansion with hook and make an adequate hole in the wall behind, at the same height as the chain fixing area. Insert the plug into the hole in the wall and then screw in the hook until it is firmly fixed to the wall. Fix the chain to the hook. Adjust to level of the cooker inserting the feet provided.



ELECTRICAL CONNECTION

The appliance is fitted with an approved 15 Amp flexible cord which must be connected to a correctly earthed socket outlet. The manufacturer is not liable for any direct or indirect damage caused by faulty installation or connection. It is therefore necessary that all installation and connection operations are carried out by qualified personnel complying with the local and general regulations in force.

The wire section on the cable must not be less than 1.5mm (3x1.5cable).

CONNECTION OF THE FEEDING CABLE TO THE MAINS

Connect the feeding cable to a plug suitable for the load indicated on the rating plate of the product. In case of a direct connection to the mains (cable without plug), it is necessary to insert a suitable omnipolar switch before the appliance, with minimum opening between contacts of 3 mm (the grounding wire should not be interrupted by the switch).

Before connecting to the mains, make sure that:

- 1) The electrical counter, the safety valve, the feeding line and the socket are adequate to withstand the maximum load required (see rating plate).
- 2) The supply system is regularly grounded, according to the regulations in force.
- 3) The socket or the omnipolar switch can easily be reached after the installation of the oven. After carrying out the connection to the mains, check that the supplying cable does not come into contact with parts subject to heating.
- 4) Never use reductions, shunts, adaptors which can cause overheating or burning.
- 5) The manufacturer is not liable for any direct or indirect damage caused by faulty installation or connection. It is therefore necessary that all installation and connection operations are carried out by qualified personnel complying with the local and general regulations in force.

ELECTRICAL FEATURES

Oven light	25W
Upper heating element	1950W
Bottom heating element	1800W
Grill heating element	2250W
Circular heating element	1800W
Ventilator motor	30W
Cooling fan	11W

VENTILATION

In general, the appliance should have adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surroundings within safe limits.

GAS CONNECTION

The appliance must be connected to the gas supply or the cylinder according to the specifications of the standards and after checking that it is adjusted for the type of gas available. Once the appliance has been installed, make sure that the gas pipe is neither squashed nor damaged by moving parts. Before Leaving, check all connections for gas leaks with soap and water. DO NOT use a naked flame for detecting leaks. Ignite all burners both individually and separately to ensure correct operation of gas valves, burners and ignition.

ABNORMAL OPERATION

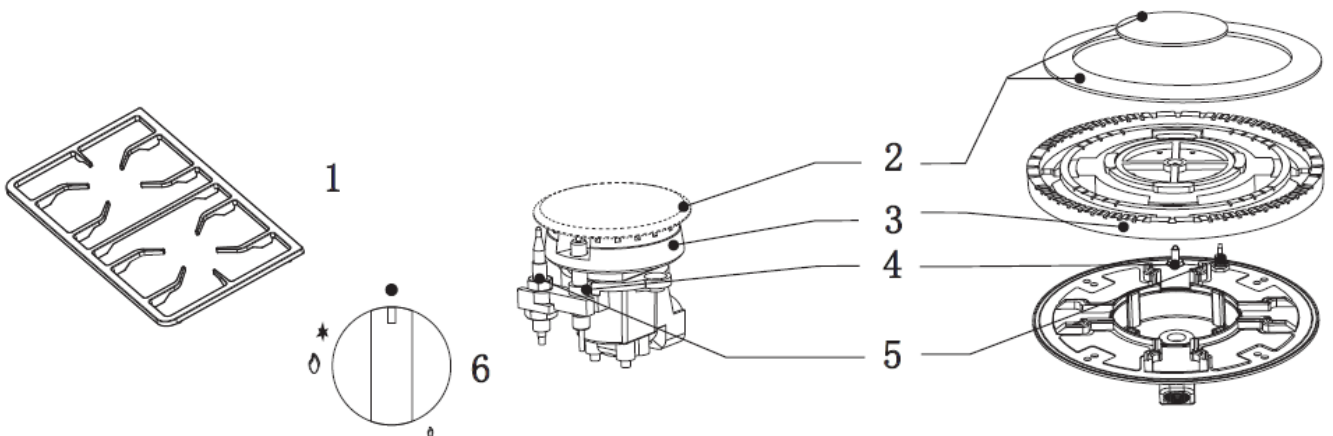
ANY OF THE FOLLOWING ARE CONSIDERED TO BE ABNORMAL OPERATION AND MAY REQUIRE IMMEDIATE SERVICING:

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

INSTRUCTIONS FOR USE - GAS HOB

WARNING:

- 1) This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated space (Read the instructions before installing or using this appliance.)
- 2) The use of a gas cooking appliance might result the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated.
- 3) Keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).
- 4) Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window for more effective ventilation.



- 1 = Grid
- 2 = Burner Cap
- 3 = Burner Head
- 4 = Spark Plug
- 5 = Safety Valve

DESCRIPTIONS OF SYMBOLS



FRONT LEFT BURNER



FRONT RIGHT BURNER



REAR LEFT BURNER



REAR RIGHT BURNER

IGNITION AND OPERATION OF THE BURNERS

In order to ignite a burner, it is necessary to depress the knob while rotating it anti-clockwise, until the index is aligned with the position corresponding to the maximum gas delivery (i.e. the large flame symbol).

As far as the models equipped with a safety valve are concerned, once the flame is lit hold the knob depressed for about 3-4 seconds till the device keeps the burner automatically lit. If the burner fails to ignite, wait one minute for the gas to dissipate before attempting to reignite. At this moment it is possible to adjust the flame intensity by rotating the knob anticlockwise from maximum position to the minimum one (i.e. the small flame symbol).

In order to turn the burner off, rotate the knob clockwise bringing the index back to the position corresponding to the closure symbol (●).

IN CASE THE APPLIANCE FAILS TO OPERATE CORRECTLY, CONTACT THE AUTHORISED SERVICE CENTRE.

RECOMMENDATIONS

In case of electric power failure, it is necessary to carry out the above-described operations by putting a gas lighter or a flame near the burner (in such an event, pay the utmost attention not to burn yourself).

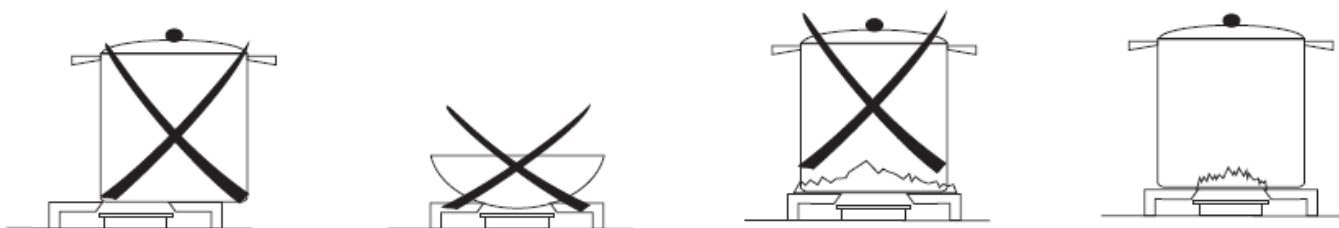
The safety valve (for models where such item is provided) intervenes in case of accidental flame failure, blocking the gas delivery (e.g. air draughts, spillage of liquids, etc.). In any case, the ignition device must not be actuated for longer than 15 seconds. Should the ignition manoeuvre fail, or should the burner be accidentally turned off, immediately close the actuation knob and repeat the ignition after one minute at least.

Once the ignition has taken place, adjust the flame according to your needs.

ADVICE ON THE USE OF GAS BURNERS

For lower gas consumption and a better yield, use saucepans with diameter suitable for the burners, avoiding the flame coming up round the side of the saucepan (see the Container Table). Use only flatbottomed pans.

As soon as a liquid starts to boil, turn the flame down to a level sufficient to maintain boiling. During cooking, when using fats and oils, be very careful because if they overheat they could catch fire.



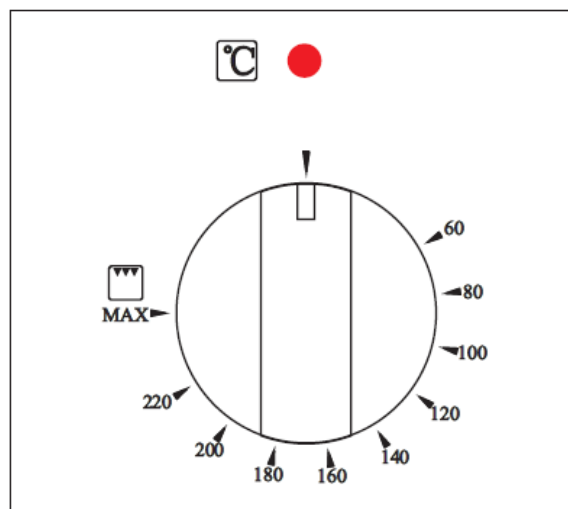
CONTAINER TABLE (USE FLAT-BOTTOMED SAUCEPANS)

Burner	ϕ min Saucepan (mm)	ϕ max Saucepan (mm)
Auxiliary	90	160
Semi-rapid	130	180
Rapid	150	260
Triple Ring	210	240

INSTRUCTIONS FOR USE - OVEN

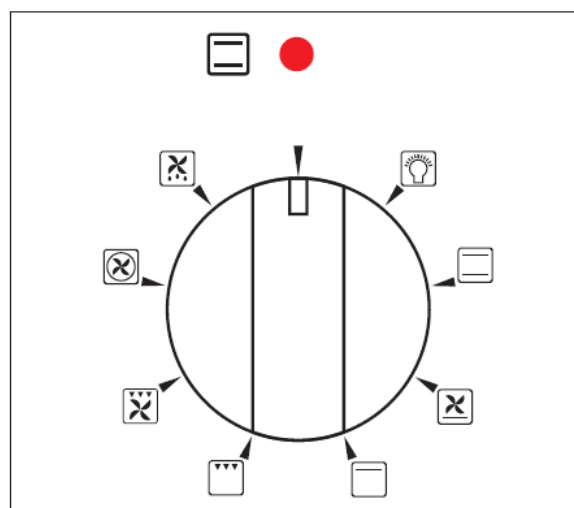
ELECTRIC OVEN THERMOSTAT KNOB

Selection of cooking temperature is carried out by turning the knob clockwise to the required temperature, between 60° to MAX. If the appliance is operating with an electric oven, the warning light will come on when the oven is heating up. When it goes out it means that it reaches the required temperature. Regular flashing means that oven temperature is being constantly maintained at the programmed level.



ELECTRIC OVEN CONTROL KNOB

Each of the functions listed below can be used only together with the correct temperature. The programme selector and thermostat control is used to select various oven functions and to choose the cooking temperatures best corresponding to the food to be cooked. During oven operation the lamp will always remain on.



OVEN FUNCTIONS

The oven door must be closed for all cooking methods.



LAMP

The lamp of the oven is on, with no heating elements operated (electrical resistances). During oven operation the lamp will always remain on.



TRADITIONAL COOKING

THERMOSTAT SELECTOR SWITCH FROM 60° TO MAX

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



DELICATE COOKING

THERMOSTAT SELECTOR SWITCH FROM 60° TO MAX

Ideal for pastries and cakes with wet covering and damp desserts in moulds. Excellent results can also be achieved in cooking at the bottom.



TOP OVEN COOKING

THERMOSTAT SELECTOR SWITCH FROM 60° TO MAX

Ideal to use for browning food at the end of cooking.



GRILL COOKING

THERMOSTAT SELECTOR SWITCH FROM 60° TO MAX

Grill Element is ideal to use for toasting and melting cheese. The cooking time should be no longer than 5 minutes.



FAN ASSISTED GRILL COOKING

THERMOSTAT SELECTOR SWITCH FROM 60° TO 200°C

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



FAN FORCED COOKING

THERMOSTAT SELECTOR SWITCH FROM 60° TO MAX

Use with heating element and fan. The heat is spread evenly to all shelf positions. Food can be cooked on different shelves with the appropriate cooking times. The oven must be preheated before cooking.



DEFROSTING

THERMOSTAT SELECTOR SWITCH ANY

The fan located on the bottom of the oven makes the air circulate at room temperature around the food. This is recommended for the defrosting of all types of food. By using the fan, the defrosting time is approximately halved. In the case of meat, fish and bread, it is possible to accelerate the process using the "Fan forced" and setting the temperature to 80°C to 100°C.

ELECTRONIC PROGRAMMER

Showing time (0:00-24:00).

The screen shows 3 flashing number and "AUTO" if the power is on.

In order to set correct time, press the button (🕒) first, then + or - button to carry forward backward the figure until the exact time shows.

MANUAL OPERATION SETTING

- Press the button (🕒) to remove the flashing of "AUTO"
- If "AUTO" is glittering (automatic or semi automatic program has been set), press button (🕒) to remove "AUTO" and to operate manually.

AUTO OPERATION SETTING

- This will set the full automatic starting and ending timer.
- Press button (🕒) to set roast time.
- Press button (🕒) to set roast ending time.
- Set temperatures and roast modes by turning the thermostat knob and function knob.
- After the setting above, "AUTO" will be flashing, which means the roast process of the oven is set.

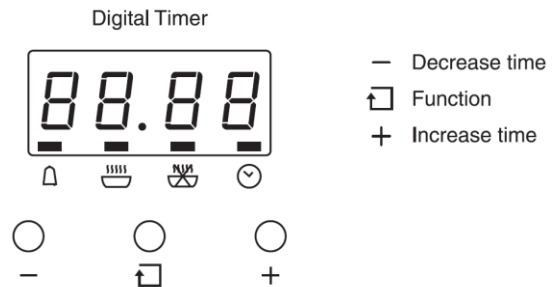
Timer: 23hours 59minutes can be set as maximum.

3 BUTTON DIGITAL CLOCK

This model has a digital display, 24hr clock with 3 control buttons. When the power is connected, the screen displays '12:00' and the bar above the (🕒) symbol.

Adjusting the digital clock

To set the correct time, press the + or - button to advance forward or backward until the correct time is displayed. After 5 seconds it will start automatically or you can press the function button to make it work.



Automatic setting

Automatic setting of the oven allows you to select the end time, cooking time, temperature and cooking mode. The oven will switch on, cook according to the selected cooking mode and temperature and then switch off automatically.

1. Press the function button repeatedly until the bar above (🕒) flashes, then press + or - button to set the time frame for baking.
2. Press the function button repeatedly until the bar above (🕒) flashes and then press + or - button to set the time to switch off.
3. Set cooking temperature and cooking mode by turning the thermostat knob and selector knob.

After these settings, the bars above (🕒) and (🕒) will flash, indicating that the automatic cooking feature of the oven is set.

For example: if cooking time takes 45 minutes and you want it to finish at 14:00:




1. Press the function button repeatedly until the bar above (🕒) flashes and set the cooking time 45 minutes.
2. Press the function button repeatedly until the bar above (🕒) flashes and set the finish time to 14:00.

After the above setting, the current time is displayed and the bars above (🕒) and (🕒) will flash indicating that the automatic cooking feature is set. When the clock displays 13:15, the oven will start cooking automatically.


While cooking the bar will flash.

Timer

The digital countdown timer can be set up to 23 hours and 59 minutes maximum.

To set the timer, press the function button repeatedly until the bar above  is displayed. Once the function button is released, the current time is displayed and the bar above  flashes. When the function button is pressed the remaining time is displayed. When the set time is reached,  disappears and the alarm will ring. To stop the alarm, press any button.

Note: After pressing the function button, timer settings should be done within 5 seconds.

In case of a power failure, all settings including the time display will be lost. When the power is returned, the bar above  and '12:00' will be displayed.

INSTRUCTIONS FOR COOKING

OVEN COOKINGS

For a perfect cooking, it is necessary to pre-heat the oven to the preset cooking temperature. Only very fat meat can be placed into a cold oven. To minimise food splashes into the oven (which can produce smoke sometimes) deep baking dishes are recommended. Use instead high-sided containers, preferably terracotta containers, put on the grate at about half the height of the oven. The table shows some examples of how to set the thermostat and the cooking time. The cooking times vary according to the type of food, its homogeneity and volume. We are sure that, after a few endeavours, the experience will suggest possible variations to the values shown on the table.

Practical hints to save energy

The oven can be switched off some minutes before cooking end; the residual temperature is enough to complete cooking. Open the oven door only when it is absolutely necessary; to check the cooking phase, look through the glass (the oven lamp is always on).

General Advice


The oven offers various kinds of heating:

- the traditional heating for the cooking of special roasts
- the fan forced heating for the cooking of cakes, biscuits and similar.

If the fan forced cooking is chosen, it is recommended to take advantage of it. Hence, cooking or roasts on more shelves is recommended to save time and energy.

Fan Assisted  

A continuous circulation of warm air is created, which allows food to be placed and cooked on different shelves at the same time. The oven will reach the preset temperature in a very short time.

Traditional cooking 

This is especially suitable for the cooking of meats/poultry that requires long, slow cooking as well as for the cooking of bread and sponge cakes. It is advisable to place the food to be cooked into the oven when the right cooking temperature is reached, that is to say when the pilot light of the thermostat extinguishes.

Grill cooking  

Delete, pre-heat the oven for about 5 minutes. During grill operation the heat comes from above; it is based on the infrared radiation and is fit for low thickness meat and for toasts. The meat and the fish to be grilled are to be slightly oiled and always placed on the grate; this is to be arranged on the nearest or on the farthest guide from

the grill element, according to the thickness of the meat to be cooked. The table shows some examples of cooking times and food positions. The cooking times vary according to the type of food, its homogeneity and volume.

Cooking pastry

The air circulation of the oven assures an instantaneous and uniform heat distribution. The pre-warmed of the oven is no longer necessary. However for specially delicate pastry the oven can be pre-warmed. More trays can be inserted into the oven together with the pastries, taking care not to use the first grid starting from above.

Gratinating

By this term is meant the surface alteration of food, often pre-cooked, when, after being introduced into the oven, it takes a golden-brown and crisp aspect. Gnocchi alla romana, polenta pasticciata, rice, lasagnas, noodles and vegetables dressed with bechamel are typical preparation for this type of cooking.

Cooking times







The table shows some examples for the adjustment of the thermostat and of the cooking time. The cooking times can vary according to the type of food, and volume. We are sure that, after a few endeavours, the experience will suggest possible variations to the values shown on the table.

REMARK:

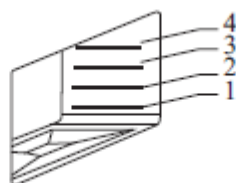
- The times indicated in the table refer to the cooking of one portion only; for more than one portion, the cooking times should be increased by 5 -10 minutes.

TABLE OF COOKING TIMES

The table below provides indicative shelf positions for use with your oven. Please note, the temperature and cooking times are indicative only. According to different cooking habits, it may be necessary to make further modifications. Please add to The 15 minutes to the times indicated for preheating.

Selector knob setting	Food to be cooked	Weight (in kg)	Level from below	Preheating time (Minutes)	Temperature (°C)	Time in minutes(*)	
Traditional cooking 	Duck	1	3	15	200	65-75	
	Roast veal or beef	1	3	15	200	70-75	
	Pork roast	1	3	15	200	70-80	
	Biscuits(short pastry)	-	3	15	180	15-20	
	Tarts	1	3	15	180	30-35	
Top oven 	Browning food to perfect cooking	-	3-4		220	15	
Grilling 	Soles and cuttlefish	1	4	5	Max	8-10	
	Squid and prawn kebabs	1	4	5	Max	6-8	
	Cod filet	1	4	5	Max	10	
	Grilled vegetables	1	3/4	5	Max	10-15	
	Veal steal	1	4	5	Max	15-20	
	Cutlets	1	4	5	Max	15-20	
	Hamburgers	1	4	5	Max	7-10	
	Mackerels	1	4	5	Max	15-20	
	Toasted sandwiches	-	4	5	Max	2-3	
	With rotisserie (where prevent)					Max	
	Veal on the spit					Max	80-90
	Chicken on the spit	1.0	-	5	Max	70-80	
Lamb on the spit	1.5	-	5	Max	70-80		
		1.0	-	5	Max	70-80	
Fan Assisted Grill 	Grilled chicken	1.5	3	5	200	55-60	
	Cuttlefish	1.5	3	5	200	30-35	
	With rotisserie (where prevent)						
	Veal on the spit	1.5	-	5	200	70-80	
	Chicken on the spit	2.0	-	5	200	70-80	
	Chicken (on the spit)+ potatoes (roasted)	1.5	-	5	200	70-75	
	Lamb on the spit	1.5	2	5	200	70-75	
		1.5	-	5	200	70-80	
Baking 	Tarts	0.5	3	15	180	20-30	
	Fruit cakes	1	2/3	15	180	40-45	
	Fruitcake	0.7	3	15	180	40-50	
	Sponge cake	0.5	3	15	160	25-30	
	Stuffed pancakes(on 2 racks)	1.2	2-4	15	200	30-35	
	Small cakes(on 2 rakes)	0.6	2-4	15	190	20-25	
	Cheese puffs(on 2cakes)	0.4	2-4	15	210	15-20	
	Cream puffs(on 3 cakes)	0.7	1-3-5	15	180	20-25	
	Biscuits(on 3 racks)	0.7	1-3-5	15	180	20-25	
	Meringues(on 3 racks)	0.5	1-3-5	15	90	180	
Defrosting 	All frozen food						

FAN OVEN



SHELF POSITIONS

MAINTENANCE AND CLEANING

Do not use jet of steam for cleaning.

Before any operation disconnect the appliance electrically. Wash the enamel parts with lukewarm water and detergent.

Do not use abrasive products. Wash the burner spreader frequently with hot water and detergent. Make sure to remove any deposits which could block the flame outlet.

Rinse the stainless steel parts with water and dry them with a soft cloth.

To clean the hob use slightly damp sponges and wiping cloths. Avoid using too much water which could penetrate the internal parts and damage electrical parts.

The grids of the hob can be washed in the dishwasher.

For persistent stains use normal non-abrasive detergents, specific products commonly available on the market or a little vinegar.

Clean the glass parts with hot water, avoiding the use of rough cloths.

Do not use stainless steel pads or acids for cleaning. To prevent difficulties in ignition, carefully clean the lighting spark plugs regularly.

Periodically check if the knobs become difficult to turn. Contact a qualified engineer to lubricate the taps. Contact a qualified engineer to deal with any other problems which may arise during use.

To keep the characteristics of brightness of the enamelled parts for a long time it is necessary to clean the oven after each cooking.

Once the oven is cold, you will be able to easily remove the fat deposits by means of a sponge or a cloth damp with warm soapy water.

Never use abrasive cloths or sponges that could irreparably damage the enamel.

TO MAINTAIN SAFE OPERATION, IT IS RECOMMENDED THAT THE PRODUCT TO BE INSPECTED EVERY FIVE YEARS BY AN AUTHORISED SERVICE TECHNICIAN.

CLEANING THE OVEN

WARNING: Ensure that all controls are in the "OFF" position and wait for the grill element to cool down.

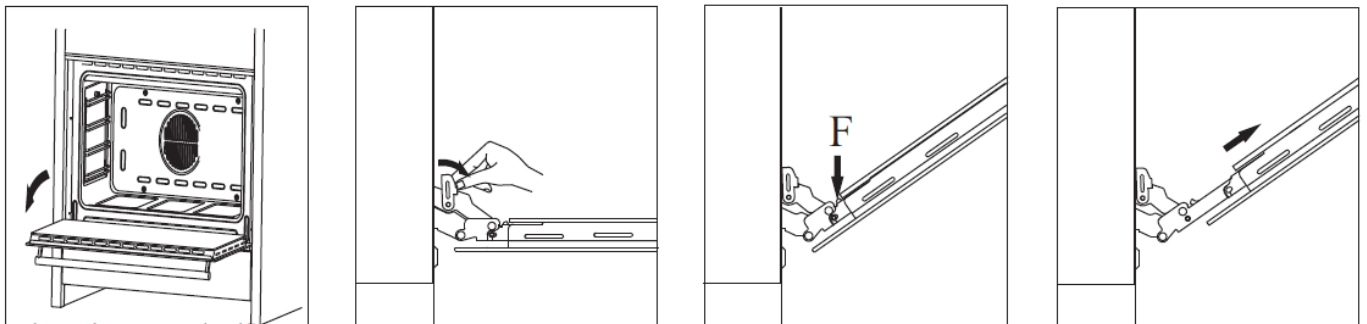
- 1) Support the front of the grill element while you remove the knurled screw retaining the element.
- 2) Lower the front of the element carefully to the rest position.
- 3) When cleaning the oven make sure do not apply any forces to the grill element
- 4) When the cleaning is completed, carefully remove any cleaning chemicals and water from the grill element.
- 5) Carefully raise the front of the element into position and secure with the knurled screw.

NEVER USE THE OVEN WITH THE GRILL ELEMENT HANGING DOWN.

CLEANING THE OVEN DOOR

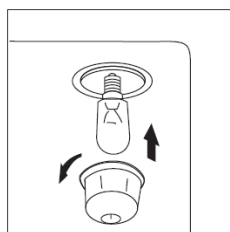
Unhook the doors. For a more thorough clean, you have to remove the oven door. Procedures as follows:

- 1) Open the door fully;
- 2) Lift up and turn the small levers located on the two hinges;
- 3) Grip the door on the two external sides and close it approximately half way. Unlock the door by pressing on the clamps F, then pull the door towards you lifting it out of its seat. To replace the door, reverse this sequence.



REPLACING THE OVEN BULB

Once the oven has been electrically disconnected, unscrew the glass protection cap and the bulb, Always remember to use high temperatures (300/ E14) bulb for the oven. Reassemble the glass cap and reconnect the oven after replacing the bulb.



MAIN SPECIFICATION

Rated Voltage : 220-240V/50Hz
Oven Light : 300/E14 x 1
Oven Capacity : 56 Litres
Rated Power : 2 x Semi Rapid Burner (1.75kW x 2)
 1 Triple Ring Burner (3.50kW x 1)
 1 Auxiliary burner (1.00kW x 1)
Product Dimension : 600mm (W) x 910mm (H) x 600mm (D)

NOTICE

This product must not be disposed together with domestic waste. It has to be disposed at an authorized place for recycling of electrical and electronic appliances. By collecting and recycling waste, you help to save natural resources and make sure the product is disposed in an environmental friendly and healthy way.



ELBA