



ELBA

PROF. RANGE COOKER **MODEL: EPRC-H9880ST(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

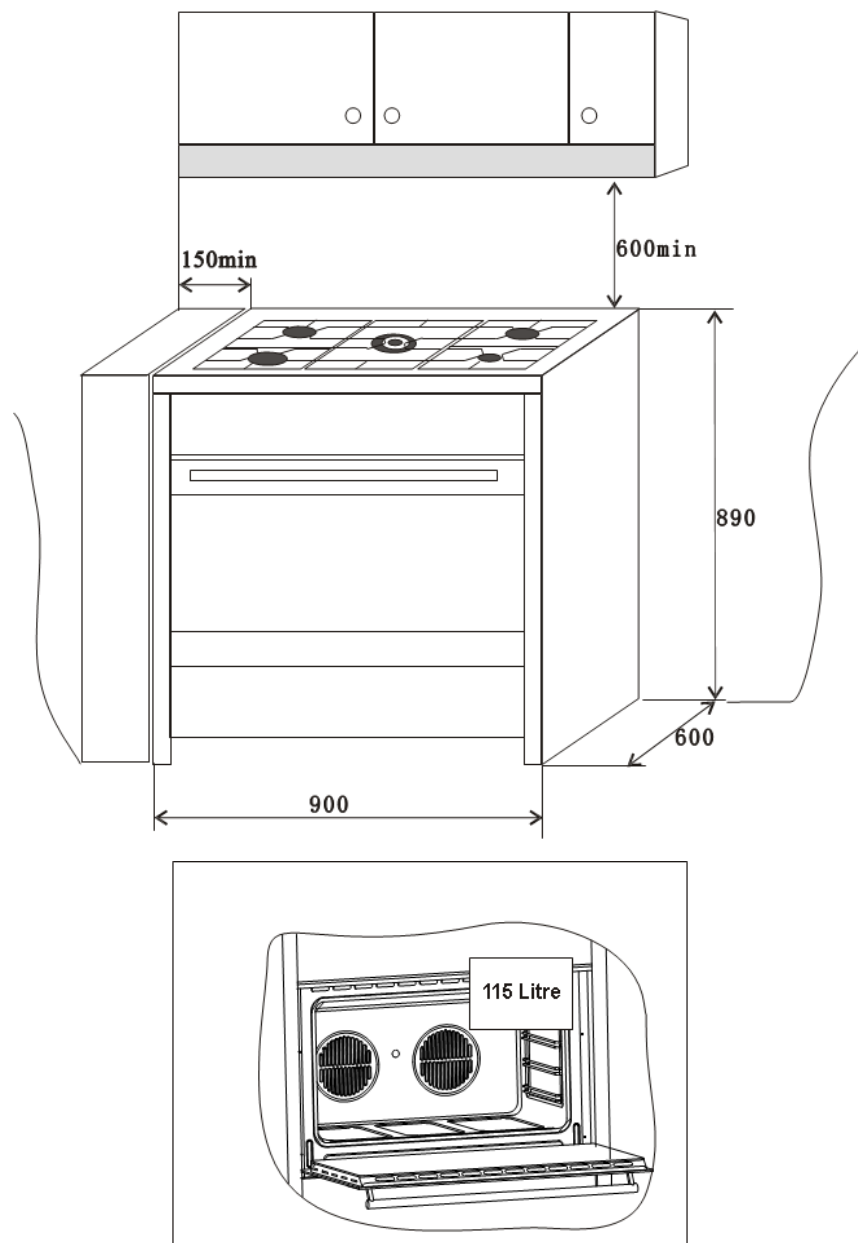
1. Keep electrical appliances out of reach from children. Do not let them to operate the appliances without supervision.
2. This product is for household and indoor use only.
3. This product is not intended for use by person (including children) with reduced physical, sensory or mental capabilities unless 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

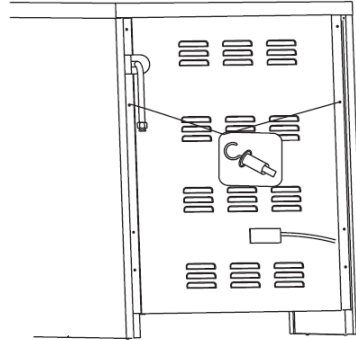
DIMENSIONS AND INSTALLATION

WARNING:

- a) Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible;
- b) The adjustment conditions for the appliance are stated on marking plate;
- c) Make sure the appliance is not connected to the 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 appliance 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 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 (not included). 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.

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	2 x 25W
Upper heating element	2200W
Bottom heating element	1800W
Grill heating element	2900W
Circular heating element	2 x 1250W
Ventilator motor	2 x 20W

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.

COMBUSTIBLE SURFACE

Any adjoining wall surface situated within 200mm from the edge of any hob burner must be a suitable non-combustible material with a height of 150mm for the entire width of the burner.

Any combustible construction above the cooking zone must be at least 600mm above the top of the burner and no construction shall be within 450mm above the top of the burner.

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.

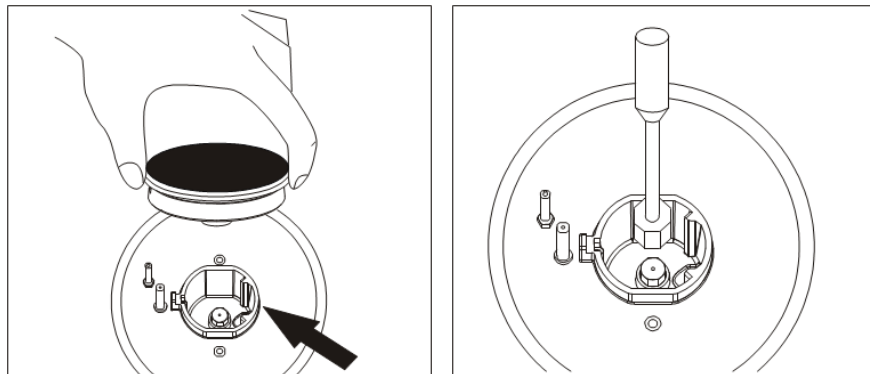
Before Leaving, check all connections for gas leaks with soap and water.

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.

ADAPTATION TO DIFFERENT TYPE OF GAS (NATURAL GAS)

To adapt the appliance to a gas different from LPG, kindly please contact the authorized service centre for service.

- 1) Remove the grids
- 2) Remove the burner caps and burner heads. Unscrew and remove the nozzles. Replace the nozzles with the correct size according to the type of gas to be used (sold separately). See burner and nozzle characteristics table.
- 3) When converting from Natural Gas to LPG ensure that the NG regulator is removed and replaced with the Test Point Assembly.
- 4) A gas regulator suitable for a supply pressure of 2.75kPa required to be installed at the gas cylinder and the test point pressure should be adjusted to 2.75kPa.



ABNORMAL OPERATION

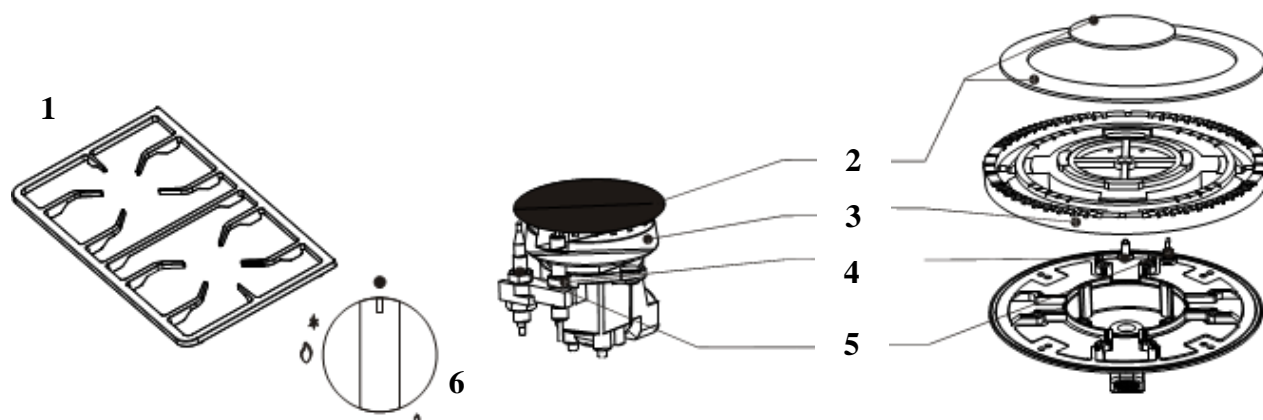
ANY OF THE FOLLOWING ARE CONSIDERED TO BE ABNORMAL OPERATION AND MAY REQUIRE IMMEDIATE SERVICING:

- 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.

If the above symptom is found, please contact the authorized service centre for servicing.








INSTRUCTION FOR USE (HOB)

DESCRIPTION OF THE MAIN PARTS OF THE APPLIANCE



- 1 – Cast Iron Trivet
- 2 – Burner Cap
- 3 – Burner Base
- 4 – Ignition
- 5 – Safety Valve (Flame Failure Device)
- 6 – Knob

DESCRIPTION OF SYMBOLS

-  Bottom Left Burner
-  Top Left Burner
-  Center Burner
-  Top Right Burner
-  Bottom Right Burner
-  Electric Oven Thermostat
-  Electric Oven Function Knob

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 flame required. (i.e. the large flame symbol).

Once the flame is lit, hold the knob depressed for about 3-4 seconds until the burner lit automatically. 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.

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. If the ignition manoeuvre fails, 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.

For lower gas consumption and a better yield, use saucepans with diameter suitable for the burners. Avoid having the flame coming up from the side of the saucepan (see the container table). Use only flat-bottomed 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.



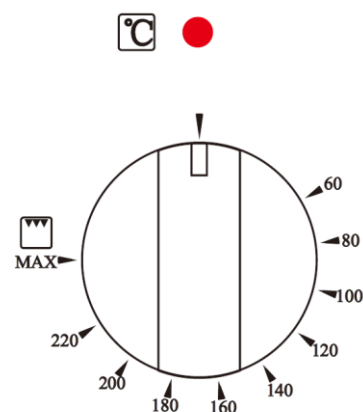
CONTAINER TABLE

Burner	Saucepan Diameter (Min)	Saucepan Diameter (Max)
Auxiliary	90	160
Semi-Rapid	130	180
Fish Pan	310 x 410	460 x 230
Rapid	150	260
Wok	210	270

INSTRUCTION FOR USE (OVEN)

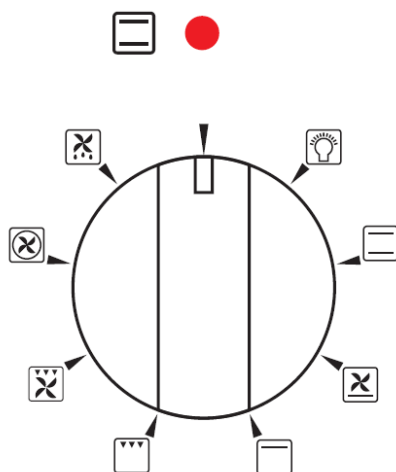
ELECTRIC OVEN THERMOSTAT KNOB

Selection of cooking temperature is carried out by turning the knob clockwise to the required temperature, between 60°C and MAX. 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 FUNCTION KNOB

Each of the functions listed on the knob can be used only together with the correct temperature.



The function selector knob and thermostat knob are used to select various oven functions and to choose the cooking temperatures best corresponding to the food to be cooked. During the oven operation the lamp will always remain on. The oven door must be closed for all types of cooking.



LAMP

The lamp of the oven is on, with no heating elements operated (electrical resistances). This function is to display the food inside the oven until the function is switched off.



CONVENTIONAL HEATING

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



DELICATE COOKING

Ideal for pastries and cakes with wet covering and little sugar and damp desserts in moulds. Excellent results can also be achieved in completing cooking at the bottom and with dishes requiring heat in the lower area in particular. The baking tray is best inserted at bottom level.



TOP ELEMENT COOKING

Ideal for browning food at the end of cooking.



TOP GRILLING

Use for toasting and melting cheese or browning. The cooking time should be no longer than 5 minutes.



FAN ASSISTED GRILLING

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



FAN FORCED COOKING


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



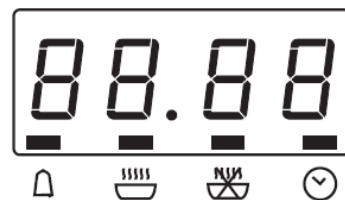
DEFROSTING


The fan makes the air circulate at room temperature around the food. This is recommended for the defrosting of all types of food, but in particular for delicate types of food which do not require heat such as ice cream cakes, cream or custard desserts, fruit cakes and etc. 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 set the temperature to 80°C TO 100°C.

ELECTRONIC TIMER

When the power is on, the bar of  will on and the digital display will show "12:00".


To set the current time, press + or – button to set the minute and hour. After 5 seconds without any selection will automatically save the last modify time.









- Decrease time
-  Function
- + Increase time

–  +

MANUAL OPERATION SETTING



Press the  button to select manual operation



AUTOMATIC OPERATION SETTING

Press the  button repeatedly until the bar of the  flashes, then press + or – button to set the cooking time. Press the  button repeatedly until the bar of the  flashes, then press + or – button to set cooking end time. Set the temperature and cooking function by turning the thermostat knob and function knob. After the setting completed, the bar of  and  will be flash and the cooking process of the oven is set.

For example:

If cooking time takes 45 minutes and expecting to end at 14:00.





Set the cooking time  at 45 minutes. Set the cooking end time  at 14:00.

After the above setting, the current time is displayed and the bar of  and  will be flash indicate that the automatic cooking setting is set. When the clock turns

to be 13:15, the oven will start automatically. When the clock turns to be 14:00, the cooking process is done.

BUZZER

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

To set the Buzzer, press the  button repeatedly until the bar of the  flashes. Press the + or - button to set countdown timer. After that press the  button to confirm and countdown timer will start. When the countdown time reaches, the  icon will be disappears and the alarm beeps. To stop the buzzer, press any button will stop.



COOLING VENTILATION






In order to cool down the oven, the appliance has a cooling fan equipped which will come on automatically when the oven is hot. When the fan is operating, a normal flow of air can be heard exiting between the door and the control panel. After the cooking process, the fan will continue running until the oven is cool down.

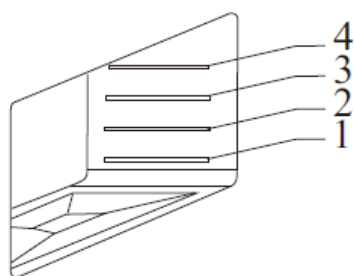
TABLE OF COOKING TIME

The table shows some examples for the adjustment of the thermostat and cooking time. The cooking time can vary according to the type and volume of the food. The time indicated in the table refers to the cooking of one portion only. For more than one portion, the cooking time should be increased by 5 -10 minutes.

The table below shows indicative shelf positions for use with your oven. Please note that the temperature and cooking time are for reference purposes only. According to different cooking method, it may be necessary to make further modifications. Please add 15 minutes to the time indicated if preheating is required.

Function Knob Setting	Food to be cooked	Weight (kg)	Level from Bottom	Preheating Time (Minutes)	Temperature (°C)	Cooking Time (Minutes)
Conventional Top and Bottom Element 	Duck	1	3	15	200	65-75
	Roast veal or beef	1	3	15	200	70-75
	Biscuits	1	3	15	200	70-80
	Tarts	-	3	15	180	15-20
		1	3	15	180	30-35
Delicate Cooking 	Pizza	0.5	3	15	220	15-20
	Roast Veal	1	2	10	220	25-30
	Beef	1	2	10	220	25-30
	Chicken	1	2/3	10	180	60-70

Function Knob Setting	Food to be cooked	Weight (kg)	Level from Bottom	Preheating Time (Minutes)	Temperature (°C)	Cooking Time (Minutes)
Top Element Cooking 	Browning food to perfect cooking	-	3/4	15	220	-
Top Grilling 	Soles and cuttlefish	1	4	5	Max	8-10
	Squid and prawn	1	4	5	Max	6-8
	Kebabs	1		5	Max	-
	Cod filet	1		5	Max	10
	Grilled vegetables	1	4	5	Max	10-15
	Veal steak	1	3/4	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	1	4	5	Max	2-3
Fan Assisted Grilling 	Grill Chicken	1.5	3	5	Max	80-90
	Cuttlefish	1.5	3	5	Max	70-80
	Veal	1.5	-	5	200	70-80
	Chicken	2.0	-	5	200	70-75
	Lamb	1.5	-	5	200	70-80
Fan Forced Cooking 	Tarts	0.5	3	15	180	20-30
	Fruit cake	1	2/3	15	180	40-45
	Sponge cake	0.5	3	15	160	25-30
	Stuffed pancakes	1.2	2/3/4	15	200	30-35
	Small cakes	0.6	2/3/4	15	190	20-25
	Cheese puffs	0.4	1/3/5	15	210	15-20
	Cream puffs	0.7	1/3/5	15	180	20-25
	Biscuits	0.7	1/3/5	15	180	20-25
Defrost 	All frozen food	1	3	-	-	15



SHELF POSITIONS

MAINTENANCE AND CLEANING

Do not use jet steam cleaner for cleaning.

Before any operation disconnect the appliance from the power supply. Wash the enamel parts with lukewarm water and mild detergent. Do not use abrasive detergent to clean the appliance.

Wash the burner spreader frequently with boiling water and detergent to make sure remove any deposits after cooking which could block the flame outlet. Clean the stainless steel parts well with soapy water and dry them with a soft cloth.

To clean the hob use slightly damp sponges and wiping cloths. Do not use too much water as it will damage the internal electrical components. The grids of the hob can be washed in the dishwasher.

For persistent stains use non-abrasive detergents or a little vinegar. Clean the glass parts with soapy water, avoiding the use of rough cloths. Do not use stainless steel pads or acids for cleaning.

To prevent difficulty of flame ignition, carefully clean the ignition regularly. Carefully clean and make sure the ignition is not dislocated during cleaning.

Contact the authorized service centre if any other problems which may arise during use.

To keep the brightness of the enamelled parts it is necessary to clean the oven after every cooking. Once the oven is cold, you will be able to easily remove the fat deposits by means of sponge or a cloth damp with warm soapy water or a common detergent. Never use abrasive cloths or sponges that could irreparably damage the enamel.

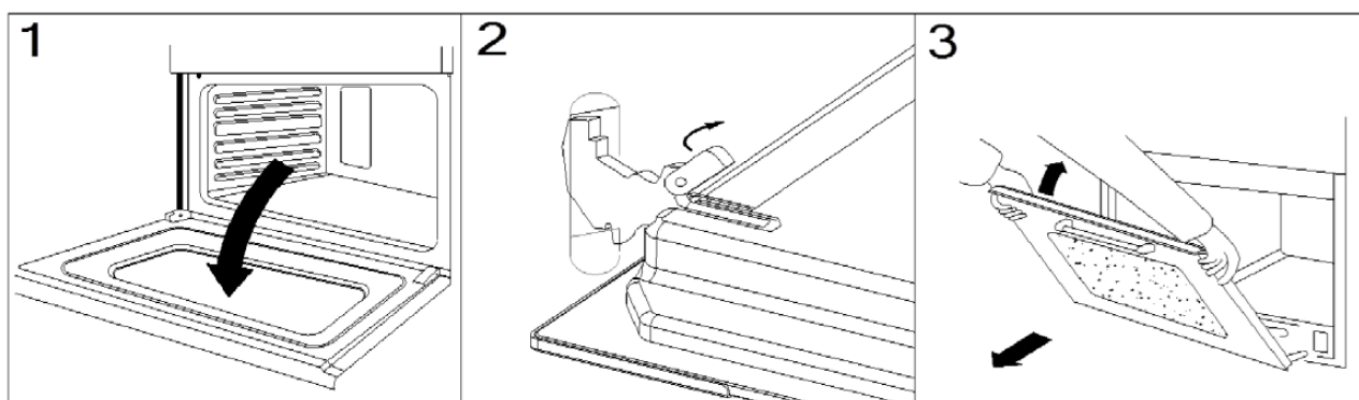
ALWAYS CLEAN THE APPLIANCE AFTER ANY FOOD SPILLAGE AFTER COOKING. TO MAINTAIN SAFE OPERATION, IT IS RECOMMENDED THAT THE PRODUCT TO BE INSPECTED BY AN AUTHORISED SERVICE TECHNICIAN AFTER A LONG USAGE.

CLEANING THE OVEN DOOR

In any case that you need to remove the oven door for better and thorough cleaning, you are required to disassemble the oven door from the appliance.

Open the door completely. Lift up and turn the small levers located on the two hinges of the oven door. Grip the door on the two external sides and close it approximately half way. Unlock the door by pushing on the clamps. Pull the doors towards you by lifting it out from the hinge.

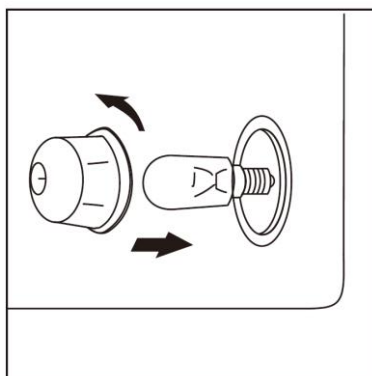
To replace the door after cleaning, simply reverse the sequence.



REPLACING THE OVEN BULB

Always disconnect the electrical source of the appliance before carry out any repairs. Unscrew the glass protection cap and the bulb from the oven. Only use the high temperature resistant bulb for replacement. Assemble the glass protection cap and reconnect the appliance after replacing the bulb.

Contact authorized service centre to the purchase of the correct oven bulb.



TECHNICAL SPECIFICATIONS

PRODUCT	FREESTANDING COOKER	
MODEL NO	EPRC-H9880ST(SS)	
GAS CATEGORY	<input type="checkbox"/> I3B/P(30)	
TYPES OF GAS	G30, G31 OR THEIR MIXTURES/ LPG	
GAS PRESSURE	2800Pa	
TOTAL HEAT INPUT $\sum Q_n$	14.0 kW(1060g/h)	
BURNER SIZE	Triple Ring Burner 135mm x 3	Semi-Rapid Burner 70mm x 2
GAS CONSUMPTION(kW)	3.7kW x 3(806g/h)	1.75kW x 2(254g/h)
COUNTRY OF DESTINATION	MALAYSIA	
ELECTRIC POWER	2,880 - 3,428W	
WARNING: This appliance must 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. Forbid to place on the surface of combustible objects.		

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