

GAS RANGE

for residential use only



Models: **VEFSGG 304 ..**



USERS OPERATING INSTRUCTIONS

IMPORTANT - PLEASE READ AND FOLLOW

- Before beginning, please read these instructions completely and carefully.
- Do not remove permanently affixed labels, warnings, or plates from the product. This may void the warranty.
- Please observe all local and national codes and ordinances.
- Please ensure that this product is properly grounded.
- The electrical plug should always be accessible.
- **The installer should leave these instructions with the consumer who should retain for local inspector's use and for future reference.**

Installation must conform with local codes or in the absence of codes, the National Fuel Gas Code ANSI Z223.1/NFPA 54 - latest edition. Electrical installation must be in accordance with the National Electrical Code, ANSI/NFPA70 - latest edition and/or local codes.

IN CANADA: Installation must be in accordance with the current CAN/CGA-B149.1 National Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code and/or local codes. Electrical installation must be in accordance with the current CSA C22.1 Canadian Electrical Codes Part 1 and/or local codes.

INSTALLATION IN MANUFACTURED (MOBILE) HOME: The installation must conform with the Manufactured Home Construction and Safety Standard, Title 24 CFR, Part 3280 [formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD (Part 280)] or, when such standard is not applicable, the Standard for Manufactured Home Installations, ANSI/NCSBCS A225.1, or with local codes where applicable.

INSTALLATION IN RECREATIONAL PARK TRAILERS: The installation must conform with state or other codes or, in the absence of such codes, with the Standard for Recreational Park Trailers, ANSI A119.5.

Installation of any gas-fired equipment should be made by a licensed plumber. A manual shut-off valve must be installed in an accessible location in the gas line external to the appliance for the purpose of turning on or shutting off gas to the appliance (In Massachusetts such shut-off devices should be approved by the Board of State Examiners of Plumbers & Gas Fitters).

If an external electrical source is utilized, the appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the national Electrical Code, ANSI/NFPA 70.

Some models are supplied with a protective film on steel and aluminium parts. This film must be removed before installing/using the appliance.

THIS RANGE IS FOR RESIDENTIAL USE ONLY



WARNING !

To reduce the risk of tipping the appliance, the appliance must be secured by properly installed anti-tip device packed with the appliance.

- ALL RANGES CAN TIP
- INJURY TO PERSONS COULD RESULT
- INSTALL ANTI-TIP DEVICE PACKED WITH RANGE
- SEE INSTALLATION INSTRUCTIONS



WARNING !

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury, or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance.
- WHAT TO DO IF YOU SMELL GAS:
 - Do not try to light any appliance.
 - Do not touch any electrical switch.
 - Do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency, or the gas supplier.

Dear Customer,

Thank you for having purchased and given your preference to our product.

The safety precautions and recommendations reported below are for your own safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.

Please preserve this booklet carefully. It may be useful in future, either to yourself or to others in the event that doubts should arise relating to its operation.

This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.

The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or illogical use of the appliance.



WARNING!!

The Governor of California is required to publish a list of substances known to the state of California to cause cancer or reproductive harm and requires businesses to warn customers of potential exposures to such substances.

WARNING!: Gas appliances contain or produce substances which can cause death or serious illness and which are known to the State of California to cause cancer, birth defects or other reproductive harm. To reduce the risk from substances in fuel or from fuel combustion, make sure this appliance is installed, operated, and maintained according to the manufacturer's instructions.

This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non-domestic application and therefore should not be used in a commercial environment.

The appliance warranty will be void if the appliance is used within a non-domestic environment i.e. a semi-commercial, commercial or communal environment.

USER INSTRUCTIONS

GENERAL INFORMATION



WARNING!!

1. **This appliance shall not be used for space heating. This information is based on safety considerations.**
2. To eliminate risk of burns or fire by reaching over heated surface units, cabinet storage located above the surface units should be avoided.
3. All openings in the wall behind the appliance and in the floor under the appliance shall be sealed.
4. Keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors.
5. Do not obstruct the flow of combustion and ventilation air.
6. Disconnect the electrical supply to the appliance before servicing.
7. When removing appliance for cleaning and/or service;
 - A. Shut off gas at main supply.
 - B. Disconnect AC power supply.
 - C. Disconnect gas line to the inlet pipe.
 - D. Carefully remove the range by pulling outward.

CAUTION: Range is heavy; use care in handling.
8. **Electrical Requirement**
Electrical installation should comply with national and local codes.
9. **Air Supply and Ventilation**
The installer must refer to local/national codes.
10. **Gas Manifold Pressure**
Natural gas - 4.0" W.C.P.
LP/Propane - 11.0" W.C.P.
11. The misuse of oven door (e.g. stepping, sitting, or leaning on them) can result in potential hazards and/or injuries.
12. When installing or removing the range for service, a rolling lift jack should be used. Do not push against any of the edges of the range in an attempt to slide it into or out of the installation. Pushing or pulling a range (rather than using a lift jack) also increases the possibility of bending the leg spindles or the internal coupling connectors.



WARNING!!

ELECTRICAL GROUNDING INSTRUCTIONS

The range must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA No. 70-latest edition, in Canada Canadian Electrical Code.

Installation should be made by a licensed electrician.

FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY GROUNDED.

If an external electrical source is utilized, the installation must be electrically grounded in accordance with local codes or, in the absence of local codes, with the national Electrical Code, ANSI/NFPA 70.

This appliance is equipped with a three-prong grounding plug (NEMA 5-15P) for your protection against shock hazard and should be plugged directly into a properly grounded socket.

Do not under any circumstances cut or remove the third (ground) prong from the power plug.

REPLACEMENT PARTS

Only authorized replacement parts may be used in performing service on the range. Replacement parts are available from factory authorized parts distributors. Contact the nearest parts distributor in your area.

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS

After having unpacked the appliance, check to ensure that it is not damaged.

In case of doubt, do not use it and consult your supplier or a professionally qualified technician.

Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries. The packaging material is recyclable and is marked with the recycling symbol .

- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- After use, ensure that the knobs are in **OFF** position.
- Do not allow children or other incapable people to use the appliance without supervision.
- During and after use of the range, certain parts will become very hot. Do not touch hot parts.
- Keep children away from the range when it is in use.
- Some models are supplied with a protective film on steel and aluminium parts. This film must be removed before installing/using the appliance.
- Fire risk! Do not store flammable material in the oven and in the storage compartment (accessible through a pivoting panel).
- Make sure that electrical cables connecting other appliances in the proximity of the range cannot come into contact with the hob or become entrapped in the oven door.
- Do not line the oven walls with aluminium foil. Do not place shelves, broiler pan, pans or other cooking utensils on the base of the oven chamber.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
- To avoid any possible hazard, the appliance must be installed by qualified personnel only. Any repairs by unqualified persons may result in electric shock or short circuit. In order to avoid possible injuries to your body or to the appliance, do not attempt any repairs by yourself. Such work should be carried out by qualified service personnel only.
- Danger of burns! The oven and cooking accessories may become very hot during operation. Make sure children are kept out of reach and warn them accordingly. To avoid burns use kitchen clothes and gloves when handling hot parts or utensils.
- Stand away from the range when opening oven door. Hot air or steam which escapes can cause burns to hands, face, and/or eyes.
- Never clean the range and the oven with a high-pressure steam cleaning device, as it may provoke a short circuit.
- In the case of a prolonged power failure:
 - the top burners can be used with no restriction. In that case follow the instructions in the chapter “How to use the top burners”.
 - oven and broil burner: DO NOT attempt to light the oven or broil burner during power failure.
- This appliance is intended for use in your household. Never use the appliance for any other purpose!
- If you should decide not to use this appliance any longer (or decide to substitute an older model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with old appliances. Remove the door before disposal to prevent entrapment.

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS FOR USE OF ELECTRICAL APPLIANCES

Use of any electrical appliance implies the necessity to follow a series of fundamental rules.

In particular:

- Never touch the appliance with wet hands or feet.
- Do not operate the appliance barefooted.
- Do not allow children or disabled people to use the appliance without your supervision.

The manufacturer cannot be held responsible for any damages caused by improper, incorrect or unreasonable use of the appliance.

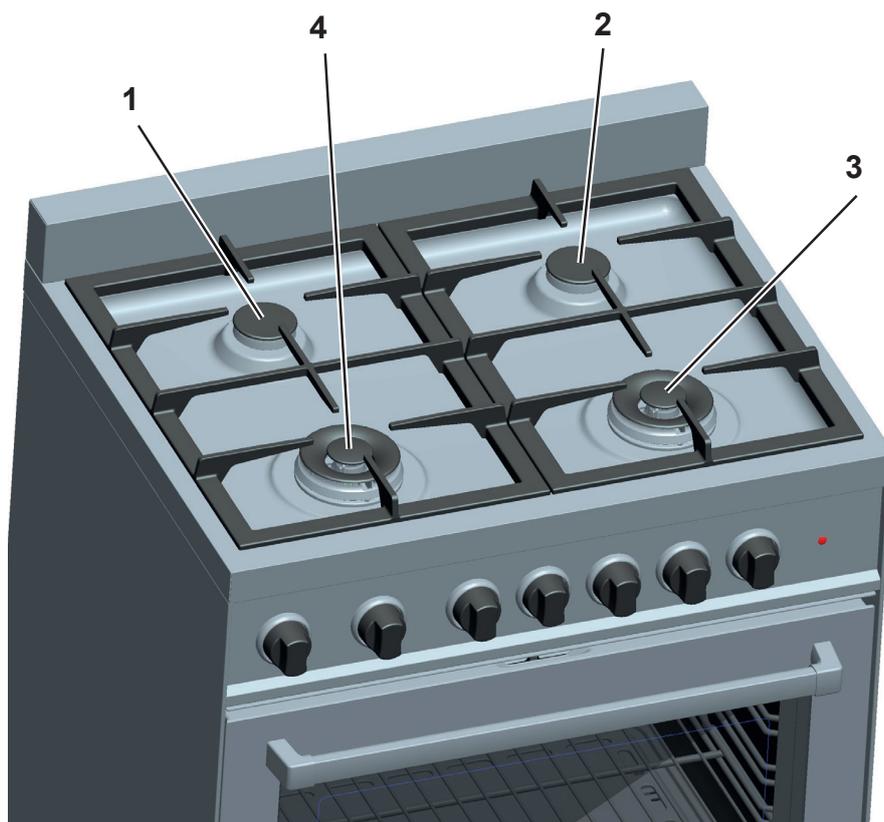


Fig. 1.1

GAS BURNERS

1. Rear left Semi-rapid burner (SR) - 8000 BTU/hr
2. Rear right Semi-rapid burner (SR) - 8000 BTU/hr
3. Front right Dual burner (D) - 17000 BTU/hr
4. Front left Dual burner (D) - 17000 BTU/hr

Note:

- The electric gas-lighting device is incorporated into the knobs.
- The appliance has a safety valve system fitted.
The flow of gas will stop if and when the flame should accidentally go out.

CAUTION:

If the burner is accidentally extinguished, turn the gas off at the control knob and wait at least 1 minute before attempting to relight.

CAUTION:

Gas appliances produce heat and humidity in the environment in which they are installed. Ensure that the cooking area is well ventilated following national/local codes.

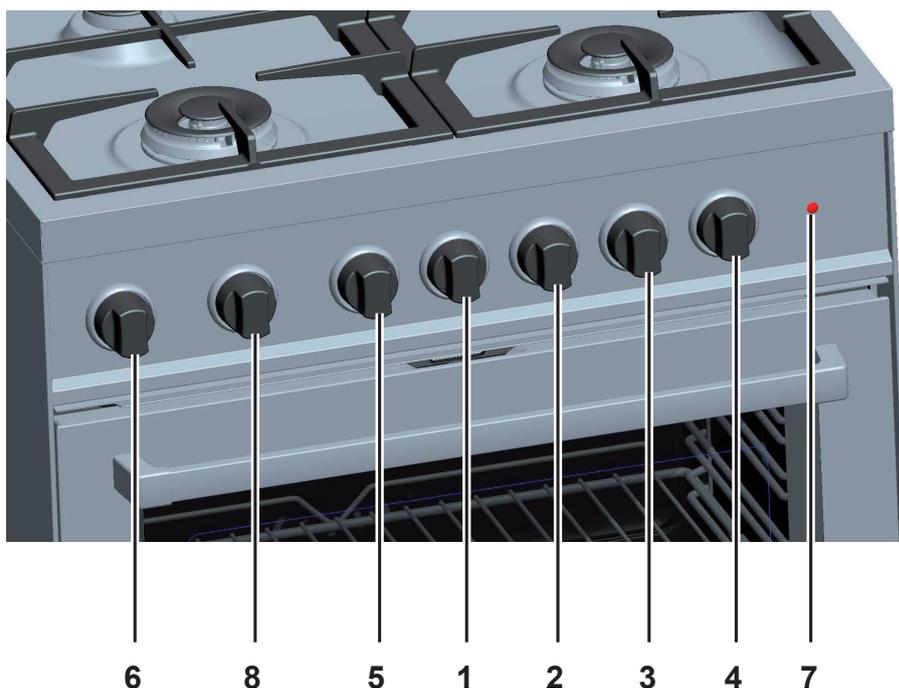


Fig. 1.2

CONTROLS DESCRIPTION

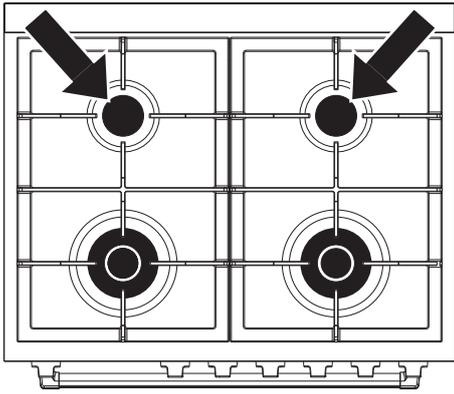
Gas cooking hob controls:

1. Front left burner (4) control knob
2. Rear left burner (1) control knob
3. Rear right burner (2) control knob
4. Front right burner (3) control knob

Oven controls:

5. Oven and broil burner control knob
6. Oven light & fan control knob
7. Cooling fan failure warning light
8. 60 minutes alarm control knob

 WARNING 		<h1>COOLING FAN WARNING LIGHT</h1>	
<p>VERY IMPORTANT NOTICE</p>			
  <p>FAN FAILURE</p>	<p>When the cooling fan failure warning light is OFF the cooling fan motor is correctly operating.</p>	<p>Operate the cooking hob burners and the oven or broil as per instruction manual.</p>	
  <p>FAN FAILURE</p>	<p>When the cooling fan failure warning light is lit this indicates the malfunctioning of the cooling fan motor.</p> <p>You must not use the oven or broil.</p> <p>Only the burners of the cooking hob can be used.</p>	<p>Contact Customer Care to arrange for service.</p>  	



GAS BURNERS (Semi-rapid)

Gas flow to the burners is adjusted by turning the knobs (illustrated in fig. 2.1) which control the valves.

Turning the knob so that the symbols printed on itself point to the symbol printed on the control panel achieves the following functions:

Knob position	Function	SEMI-RAPID burners
OFF	closed valve	
★ HI	maximum rate	
LO	minimum rate	

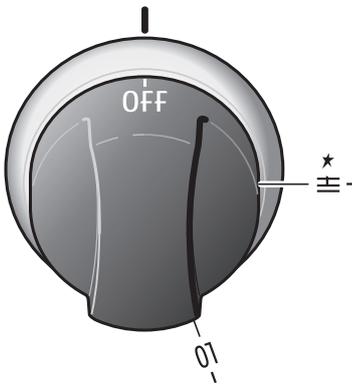


Fig. 2.1

The maximum aperture position permits rapid boiling of liquids, whereas the minimum aperture position allows simmer warming of food or maintaining boiling conditions of liquids.

To reduce the gas flow to minimum, rotate the knob further anti-clockwise to point the indicator towards the **LO** position (minimum rate).

Other intermediate operating adjustments can be achieved by positioning the indicator between the maximum aperture positions, and never between the maximum aperture and **OFF** position.

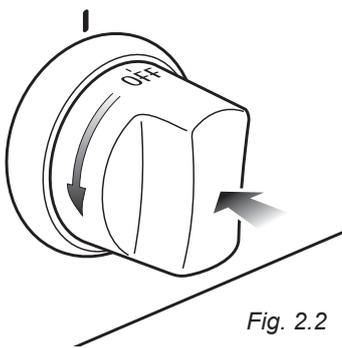


Fig. 2.2

N.B. When the range is not being used, set the gas knobs to their **OFF** positions and also close the gas shut-off valve placed on the main gas supply line.

LIGHTING GAS BURNERS FITTED WITH FLAME FAILURE SAFETY DEVICE (Semi-rapid burners)

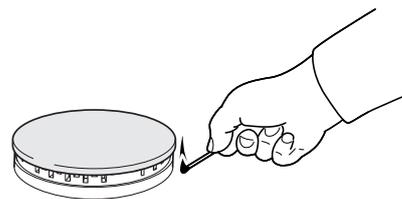
In order to light the burner, you must:

1. Push and turn the knob in an anti-clockwise direction up to the **★ HI** position (maximum rate), push in and hold the knob until the flame has been lit (fig. 2.2).
The sparks produced by the lighter situated inside the relative burner will light the flame.
In the event that the local gas supply conditions makes it difficult to light the burner in **★ HI** position (maximum rate), try again with the knob in **LO** position (minimum rate).
2. Wait for about ten seconds after the gas burner has been lit before letting go the knob (safety device activation delay).
3. Adjust the gas valve to the desired position.

If there is no mains electrical supply, the burners can be used with no restriction.

In that case, in order to light the burner, you must:

1. Bring a lighted match close to the burner (as per side figure) and keep it in place until the burner has been ignited.
2. Push and turn the knob in an anti-clockwise direction up to the **★ HI** position (maximum rate), push in and hold the knob until the flame has been lit (fig. 2.2).
In the event that the local gas supply conditions makes it difficult to light the burner in **★ HI** position (maximum rate), try again with the knob in **LO** position (minimum rate).
3. Wait for about ten seconds after the gas burner has been lit before letting go the knob (safety device activation delay).
4. Adjust the gas valve to the desired position.



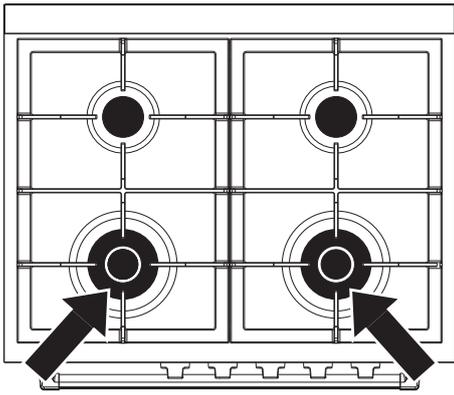
If the burner flame should go out for some reason, the safety valve will automatically stop the gas flow.

To re-light the burner, return the knob to the closed **OFF** position, wait for at least 1 minute and then repeat the lighting procedure.

If your local gas supply makes it difficult to light the burner with the knob set to maximum, set the knob to minimum and repeat the operation.

Caution!

The range becomes very hot during operation.
Keep children well out of reach.



GAS BURNERS (Dual)

The Dual Burner is a very flexible burner which allows different regulations and optimal cooking.

It is composed by one inner and one outer crown; the flame of the inner crown can be regulated separately from the flames of the outer crown.

The Dual Burner can be used:

- As a high-power burner (all flames produced simultaneously by inner and outer crown) which can be adjusted from the maximum (★ HI) to the minimum (LO) position. Intermediate operating adjustments can be achieved by positioning the indicator between the maximum and minimum opening positions, and never between the maximum opening and OFF position.
- As a small burner (flame produced only by the inner crown) which can be adjusted from the maximum (HI) to the minimum (SIM) position.

Gas flow to the burners is adjusted by turning the knobs (illustrated in fig. 2.3) which control the valves.

Turning the knob so that the symbols printed on itself point to the symbol printed on the control panel achieves the following functions:

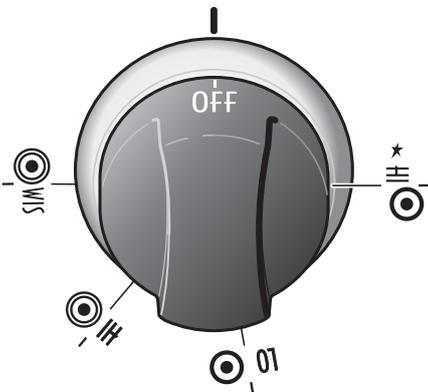


Fig. 2.3

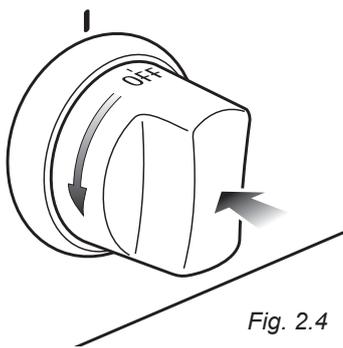


Fig. 2.4

Knob position	Function	DUAL burners
OFF	closed valve	
★ HI	Maximum rate of inner + outer crown (inside and outside flames in simultaneously at the maximum)	
LO	Minimum rate of outer crown and maximum rate of inner crown	
HI	Maximum rate of inner crown (only inner flame at the maximum)	
SIM	Minimum rate of inner crown (only inner flame at the minimum)	

LIGHTING GAS BURNERS FITTED WITH FLAME FAILURE SAFETY DEVICE (Dual burners)

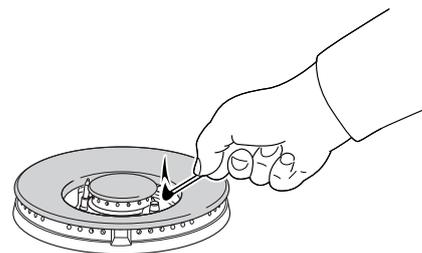
In order to light the burner, you must:

1. Push and turn the knob in an anti-clockwise direction up to the position ★ HI (maximum rate of inner + outer crown); push in and hold the knob until the flame has been lit (fig. 2.4).
The sparks produced by the lighter situated inside the relative burner will light the flame.
In the event that the local gas supply conditions makes it difficult to light the burner in position ★ HI, try again with the knob in position LO.
2. Wait for about ten seconds after the gas burner has been lit before letting go the knob (safety device activation delay).
3. Adjust the gas valve to the desired position.

If there is no mains electrical supply, the burners can be used with no restriction.

In that case, in order to light the burner, you must:

1. Bring a lighted match close to the burner (as per side figure) and keep it in place until the burner has been ignited.
2. Push and turn the knob in an anti-clockwise direction up to the position ★ HI (maximum rate of inner + outer crown); push in and hold the knob until the flame has been lit (fig. 2.4).
In the event that the local gas supply conditions makes it difficult to light the burner in position ★ HI, try again with the knob in position LO.
3. Wait for about ten seconds after the gas burner has been lit before letting go the knob (safety device activation delay).
4. Adjust the gas valve to the desired position.



If the burner flame should go out for some reason, the safety valve will automatically stop the gas flow.

To re-light the burner, return the knob to the closed **OFF** position, wait for at least 1 minute and then repeat the lighting procedure.

If your local gas supply makes it difficult to light the burner with the knob set to maximum, set the knob to minimum and repeat the operation.

N.B. When the range is not being used, set the gas knobs to their **OFF positions and also close the gas shut-off valve placed on the main gas supply line.**

Caution!

**The range becomes very hot during operation.
Keep children well out of reach.**

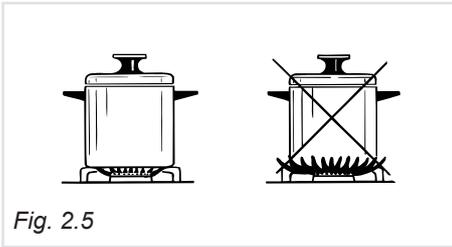


Fig. 2.5

CHOICE OF BURNER (fig. 2.5)

The symbols or wordings printed on the panel above the gas knobs indicate the correspondence between the knob and the burner.

The most suitable burner is to be chosen according to the diameter and volume capacity of the container to be warmed.

It is important that the diameter of the pots or pans suitably match the heating potential of the burners in order not to jeopardise the efficiency of the burners, bringing about a waste of gas fuel.

A small diameter pot or pan placed on a large burner does not necessarily mean that boiling conditions are reached quicker.

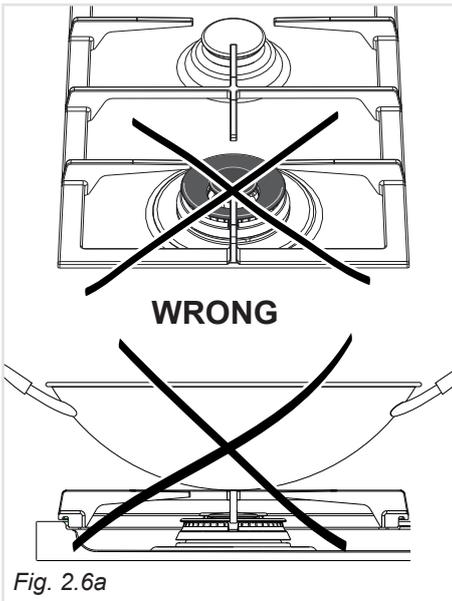


Fig. 2.6a

DIAMETERS OF PANS WHICH MAY BE USED ON THE HOB BURNERS

BURNER	MINIMUM	MAX.
Semi-rapid	16 cm (6" 19/64)	24 cm (9" 7/16)
Dual	26 cm (10" 3/16)	28 cm (11" 1/16)
Wok pans min 36 cm (14" 3/16) - max 40 cm (15" 3/4)		
Do not use pans with concave or convex bases		

CORRECT USE OF DUAL BURNER (Fig. 2.6a - 2.6b)

The flat-bottomed WOK pans are to be placed directly onto the pan-support.

When using a WOK you need to place the supplied stand in the burner to avoid any faulty operation of the Dual burner (Figs. 2.6a - 2.6b).

IMPORTANT:

The special grill for wok pans (fig. 2.6b) **MUST BE PLACED ONLY** over the pan-rest for the Dual burner.

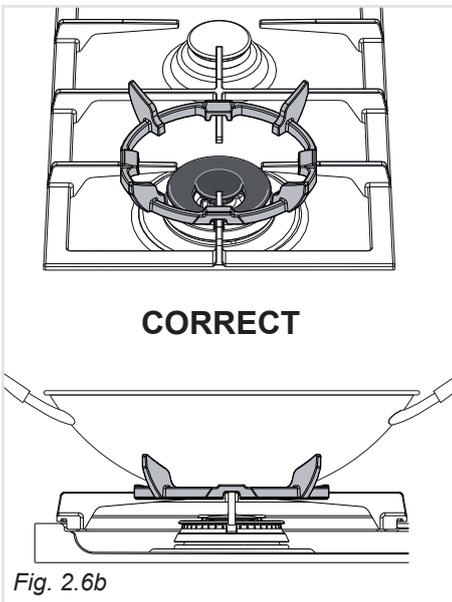
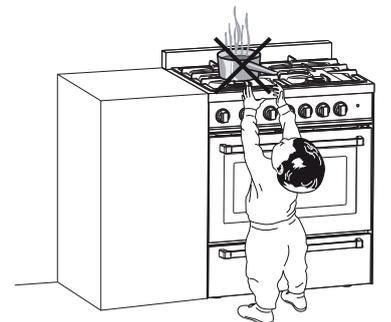


Fig. 2.6b



Ensure that the handles of cookware do not stick out over the edge of the range, to avoid them being knocked over by accident. This also makes it more difficult for children to reach the cooking vessels.



GENERAL FEATURES

The gas oven is provided with:

- Oven burner, mounted on the lower part of the oven (14000 BTU/hr).
- Broil burner, mounted on the upper part of the oven (11000 BTU/hr).
- Fan motor which can be used in combination with the oven burner or separately (without heating).
It is not possible to use the fan motor in combination with the broil burner: a safety device switches off the fan motor when the gas oven/broil control knob is turned on broil position.
- Light that illuminates the oven to enable visually controlling the food that is cooking.

Attention: The range becomes very hot during operation.

Attention: The oven door becomes very hot during operation. Keep children away.

WARNING:
The door is hot, use the handle.

OPERATING PRINCIPLES

Heating and cooking are obtained in the following ways:

- by normal convection**
The heat is produced by the oven burner.
- by forced convection**
The heat produced by the oven burner is distributed throughout the oven by the fan. The hot air envelops the food in the oven, provoking a complete and rapid cooking. It is possible to cook several dishes simultaneously.
- by radiation**
The heat is irradiated by the infra red broil burner.
- by ventilation (this is not a cooking function)**
The food is defrosted by using the fan only without oven burner.

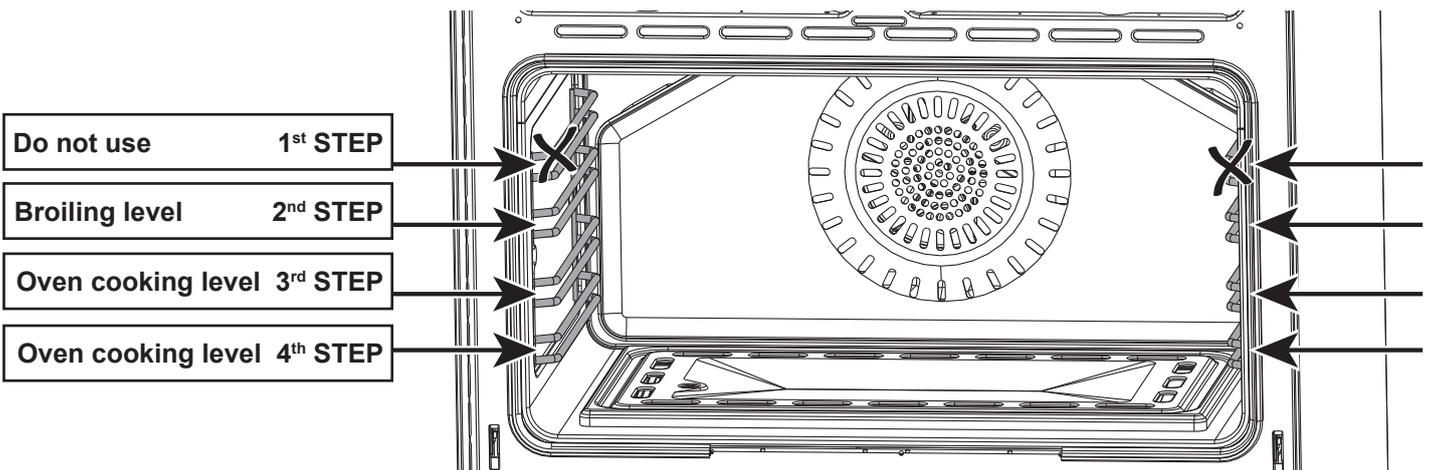
NOTE: When the range is not being used, set the gas knobs to their OFF positions and also close the gas shut-off valve placed on the main gas supply line.

VERY IMPORTANT
The oven/broil shall be used always with the oven door closed.

USING THE OVEN FOR THE FIRST TIME

It is advised to follow these instructions:

- Furnish the interior of the oven as described at chapter "Cleaning and maintenance".
- Turn the oven on to the maximum temperature "8" to eliminate possible traces of grease from the oven burner. The same operation should be followed for broil burner (knob set to "BROIL" position).
- Switch off the electrical supply, let the oven cool down, then clean the interior of the oven with cloth soaked in water and detergent (neutral) then dry carefully.



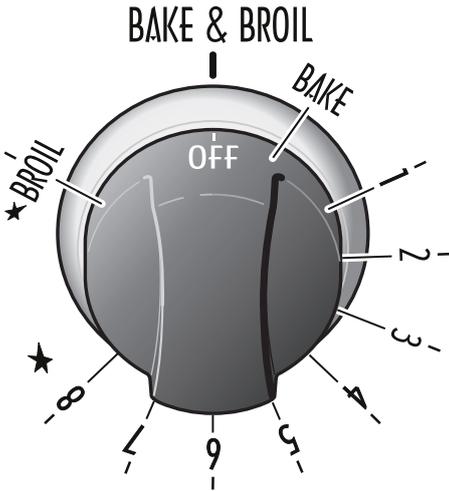


Fig. 3.1

OVEN BURNER

It carries out normal “oven cooking”.

The gas flow to the burner is regulated by a thermostat which allow to maintain the oven temperature constant.

The control of the temperature is assured by a thermostatic probe positioned inside the oven.

The probe must be always kept in its housing, in a clean condition, as an incorrect position or encrustment may cause an alteration in the control of the temperature.

OVEN THERMOSTAT

The numbers printed on the control knob (fig. 3.1) indicate the increasing oven temperature value (see temperature table near the control knob).

Left column of the temperature table refers to oven burner used in combination with the fan motor while right column refers to oven burner used in the normal convection mode (without fan motor).

To regulate the temperature, set the chosen number onto the control panel indicator.

The position “**BROIL**” serves only to turn on the broil burner.

FAN GAS OVEN		KNOB SETTING	GAS OVEN	
°F	°C		°F	°C
200	93	1	200	93
240	116	2	245	118
285	141	3	270	132
330	166	4	345	174
375	191	5	380	193
420	215	6	455	235
475	246	7	505	263
530	277	8	555	291

OVEN LIGHT AND FAN MOTOR

The oven light and the fan motor are controlled by a switch knob on the control panel (fig. 3.2).

To light up the oven lamp turn the knob anti-clockwise to “**LIGHT**” position.

To operate the fan motor turn the knob clockwise to “**LIGHT & FAN**” position. In this setting also the oven lamp is lit.

WARNING: The switch knob can be turned only clockwise from “**OFF**” to “**LIGHT & FAN**” position and anti-clockwise from “**OFF**” to “**LIGHT**” position.

The switch knob **DO NOT TURN** from “**LIGHT & FAN**” to “**LIGHT**” position.

DO NOT FORCE.

IMPORTANT NOTE: The fan motor can be used in combination only with the oven burner. A safety device switches off the fan motor when the gas oven/broil control knob is turned on “**BROIL**” position.

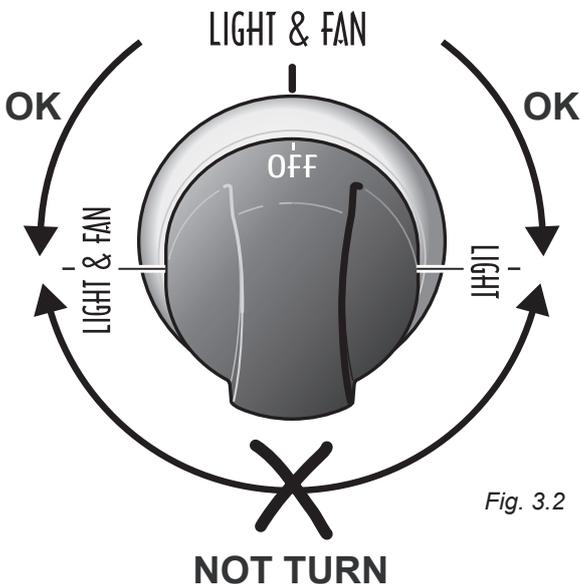


Fig. 3.2

IGNITION OF THE OVEN BURNER

Important!

- During ignition of the oven burner, the fan motor shall be switched off (light and fan control knob in “OFF” position – Fig. 3.2).
- Do not attempt to light the oven burner during power failure.

The thermostat allows the automatic control of the temperature.

The gas delivery to the oven burner is controlled by a two way thermostatic tap (oven and broil burners) with flame-failure device.

To light the oven burner operate as follows:

1. Open the oven door to its full extent.
WARNING: Risk of explosion! The oven door must be open during this operation.
2. Press the oven control knob right down and, keeping it pressed, turn counter-clockwise (fig. 3.3) to max position “8”.
3. Release the knob and check the oven burner has lit; if not, turn the knob clockwise back to “OFF” and repeat the procedure from step 2.
4. Once the oven burner has lit, close the oven door slowly and adjust the burner according to the power required.

If the flame extinguishes for any reason, the safety valve will automatically shut off the gas supply to the burner.

To re-light the burner, first turn the oven control knob to position “OFF”, wait for at least 1 minute and then repeat the lighting procedure.

Attention: The oven door becomes very hot during operation. Keep children away.

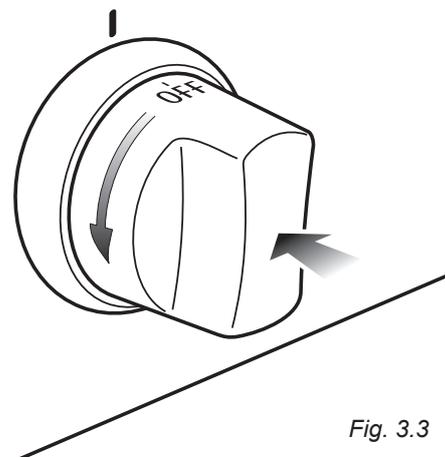


Fig. 3.3

TRADITIONAL BAKING (OVEN BURNER WITHOUT FAN MOTOR)

Before introducing the food, preheat the oven to the desired temperature.

For a correct preheating operation, it is advisable to remove the tray from the oven and introduce it together with the food, when the oven has reached the desired temperature. Check the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.

Recommended for:

For foods which require the same cooking temperature both internally and externally, i.e. roasts, spare ribs, meringue, etc.

CONVECTION BAKING WITH VENTILATION (OVEN BURNER WITH FAN MOTOR)

After lighting the oven burner switch on the fan motor by turning the LIGHT & FAN control knob (fig. 3.2) on "**LIGHT & FAN**" position.

Before introducing the food, preheat the oven to the desired temperature.

For a correct preheating operation, it is advisable to remove the tray from the oven and introduce it together with the food, when the oven has reached the desired temperature.

Check the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.

It is possible to cook various different foods at the same time. Fish, cakes and meat can be cooked together without the smells and flavours mixing.

The only precautions required are the following:

- The cooking temperatures must be as close as possible with a maximum difference of 70-80 °F (20-25 °C) between the different foods.
- Different dishes must be placed in the oven at different times according to the cooking time required for each one. This type of cooking obviously provides a considerable saving on time and energy.

Recommended for:

For foods of large volume and quantity which require the same internal and external degree of cooking; for ex: rolled roasts, turkey, legs, cakes, etc.

DEFROSTING FROZEN FOODS (ONLY FAN MOTOR)

With the oven burner control knob in "**OFF**" position turn the LIGHT & FAN control knob (fig. 3.2) on "**LIGHT & FAN**" position.

Only the fan and the oven lamp switch on. Defrosting takes place by the fan, without heating.

Recommended for:

To rapidly defrost frozen foods; 2.2 lbs (1 kg) requires about one hour.

The defrosting times vary according to the quantity and type of foods to be defrosted.

IGNITION OF THE BROIL BURNER

Important!

- The fan motor cannot be used in combination with the broil burner. A safety device switches off the fan motor when the gas oven/broil control knob is turned on “BROIL” position.
- Do not attempt to light the broil burner during power failure.

The broil burner generates the infra-red rays for broiling.

To light the broil burner operate as follow:

1. Open the oven door to the full extent.
WARNING: Risk of explosion! The oven door must be open during this operation.
2. Press the oven control knob right down and, keeping it pressed, turn clockwise (fig. 3.4) to the “BROIL” position.
3. Release the knob and check the broil burner has lit; if not, turn the knob counter-clockwise back to “OFF” and repeat the procedure from step 2.
4. Once the broil burner has lit, close the oven door slowly.

If the flame extinguishes for any reason, the safety valve will automatically shut off the gas supply to the burner.

To re-light the burner, first turn the oven control knob to position “OFF”, wait for at least 1 minute and then repeat the lighting procedure.

Do always broil with oven door closed.

Attention: The oven door becomes very hot during operation. Keep children away.

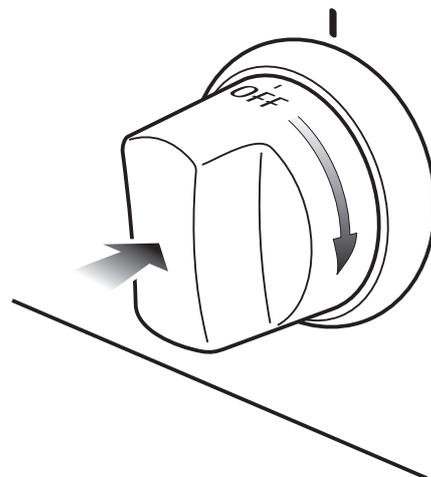


Fig. 3.4

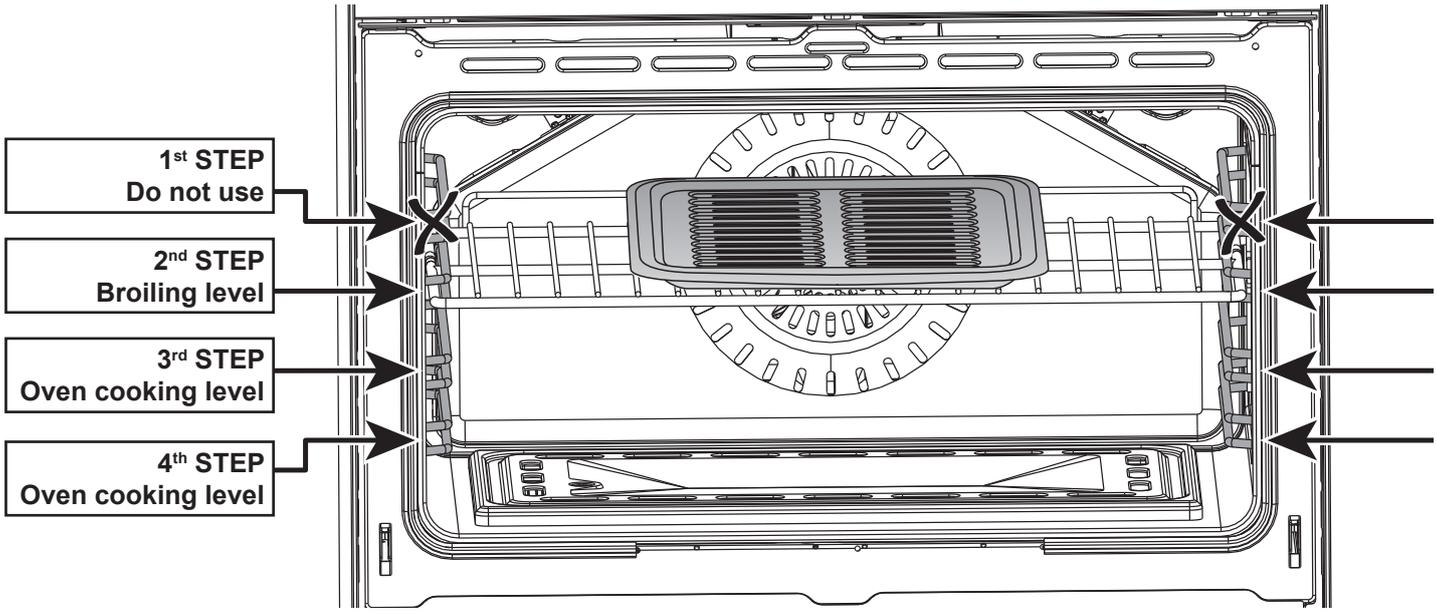


Fig. 3.5

! WARNING!!
 It is advisable to handle the oven accessories using oven gloves.

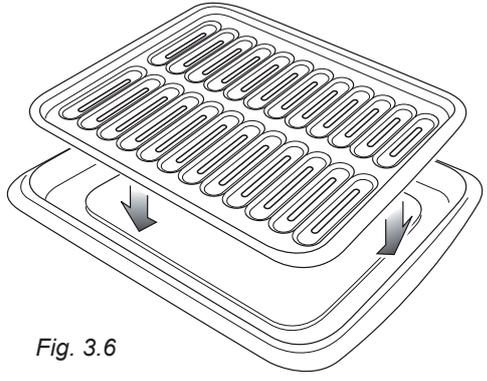


Fig. 3.6

BROILING

Very important: The broil burner must always be used with the oven door closed.

- Position the shelf on the second level from the top (fig. 3.5).
- Turn on the broil burner, as explained in the preceding paragraphs and let the broil burner preheat for about 5 minutes with the door closed.
- Place the food to be cooked above the broiling pan.
- Introduce the broiling pan in the oven (fig. 3.6). The broiling pan should be placed above the shelf and it should be centered with the broil burner (fig. 3.5).

Do not broil without using the broiling pan.

Important: Always use suitable protective gloves when inserting/removing the broiling pan, shelves, pans on other cooking utensils from the oven.

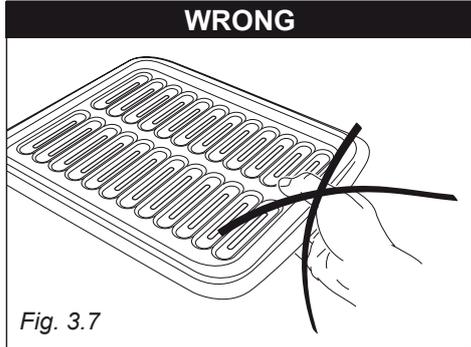


Fig. 3.7

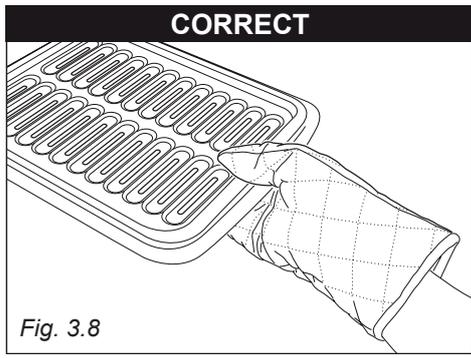


Fig. 3.8

MINUTE COUNTER (fig. 4.1)

The minute counter is a timed acoustic warning device which can be set for a maximum of 60 minutes.

The knob (Fig. 4.1) must be rotated clockwise as far as the 60 minute position and then set to the required time by rotating it anticlockwise.

IMPORTANT WARNING:

**This is only a mechanical timer.
Remember to turn off the oven/broil manually.**

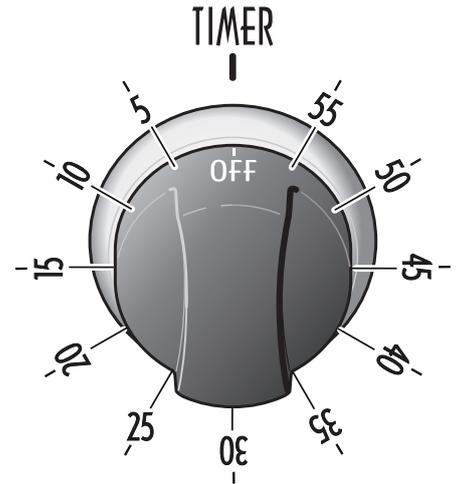
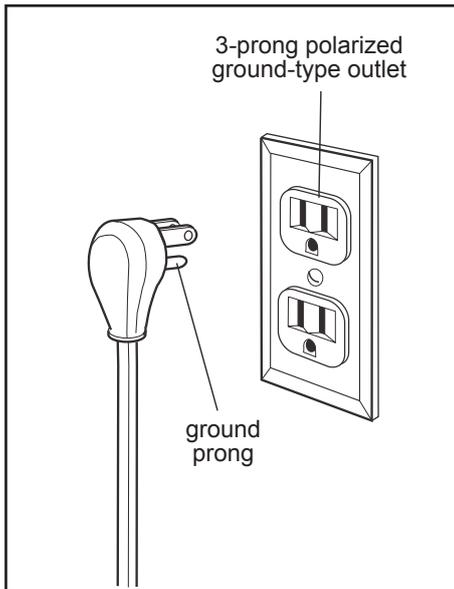


Fig. 4.1

WARNING VERY IMPORTANT

Before any operation of maintenance disconnect the appliance from the electrical main supply.



Do not use steam jet cleaners because the humidity could infiltrate into the appliance making it dangerous.

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.

GENERAL RECOMANDATION

- Important: Before any operation of cleaning and maintenance disconnect the appliance from the electrical supply.
- It is advisable to clean when the appliance is cold and especially for cleaning the enamelled parts.
- Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
- Avoid using cleaning products with a chlorine or acidic base.
- **IMPORTANT: The use of suitable protective clothing/gloves is recommended when cleaning and maintaining the appliance.**
- **WARNING**
When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

ENAMELLED PARTS

- All the enamelled parts must be cleaned with a sponge and soapy water only or other non-abrasive products.
Dry preferably with a microfibre or soft cloth.

PAINTED PARTS AND SILK-SCREEN PRINTED SURFACES

- Clean using an appropriate product. Always dry thoroughly.
- IMPORTANT:** these parts must be cleaned very carefully to avoid scratching and abrasion. You are advised to use a soft cloth and neutral soap.

STAINLESS STEEL ELEMENTS

- Stainless steel parts must be rinsed with water and dried with a soft and clean cloth.
- For difficult dirt, use a specific non-abrasive product available commercially or a little hot vinegar.
- Note: regular use could cause discolouring around the burners, because of the high flame temperature.

INSIDE OF OVEN

The oven should always be cleaned after use when it has cooled down. The cavity should be cleaned using a mild detergent solution and warm water. Suitable proprietary chemical cleaners may be used after first consulting with the manufacturers recommendations and testing a small sample of the oven cavity. Abrasive cleaning agents or scouring pads/cloths should not be used on the cavity surface.

NOTE: The manufacturers of this appliance will accept no responsibility for damage caused by chemical or abrasive cleaning.

Let the oven cool down and pay special attention no to touch the hot heating elements inside the oven cavity.

BURNERS AND GRIDS

- These parts can be removed and cleaned with appropriate products.
- After cleaning, the burners and their flame distributors must be well dried and correctly replaced.
- It is very important to check that the burner flame distributor and the cap has been correctly positioned - failure to do so can cause serious problems.
- Check that the probe "T" (figs. 5.1, 5.3) next to each burner is always clean to ensure correct operation of the safety valves.
- Check that the electrode "S" (figs. 5.1, 5.3) is always clean to ensure trouble-free sparking.
- Note: To avoid damage to the electric ignition do not use it when the burners are not in place.
- **Both the probe and ignition plug must be very carefully cleaned.**

CORRECT POSITION OF THE SEMI-RAPID BURNERS

It is very important to check that the burner flame spreader "B" and the cap "A" have been correctly positioned (see figs. 5.1 and 5.2). Failure to do so can cause serious problems.

CORRECT POSITION OF THE DUAL BURNERS

The Dual burner must be correctly positioned (see fig. 5.3); the flame spreader "E" must be fitted as shown by the arrows (fig. 5.4). Then position the cap "C" and the ring "D" (figs. 5.3 and 5.6). Correctly positioned burner should not rotate (fig. 5.5).

IMPORTANT: NEVER unscrew the burner inner flame spreader fixing screws (fig. 5.7). The inner flame spreader can be removed ONLY by an authorised service agent. Damage to the appliance will occur if not observing this condition and this may result in serious injury to the user. The manufacturer declines every responsibility for any inconvenience resulting from the inobservance of this condition.

CLEANING THE DUAL BURNER

Pay special attention to this burner: the two holes "H" on the inner flame spreader (fig. 5.8) must always be kept clean.

When cleaning, remove the external flame spreader "E" (fig. 5.3) and use a cotton bud, toothbrush, or some other item to clean out any incrustations or dirt from the two holes marked "H" (Fig. 5.8). This procedure is necessary to ensure the burner functions correctly.

If the burner does not function correctly and it is not possible to clean out any incrustations or dirt from the two holes, contact the After-Sales Service.

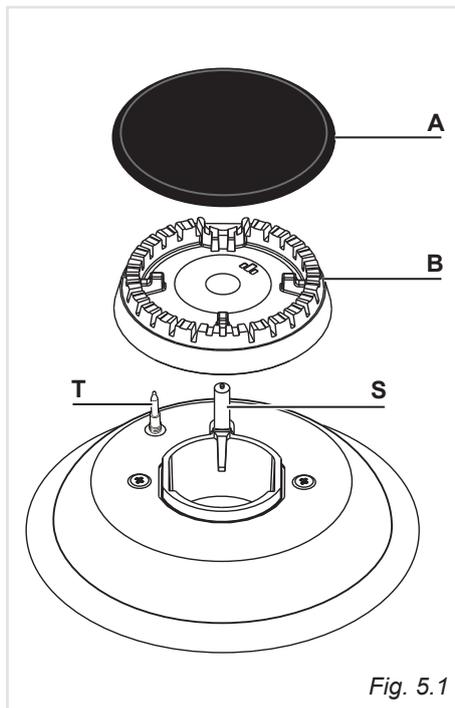


Fig. 5.1

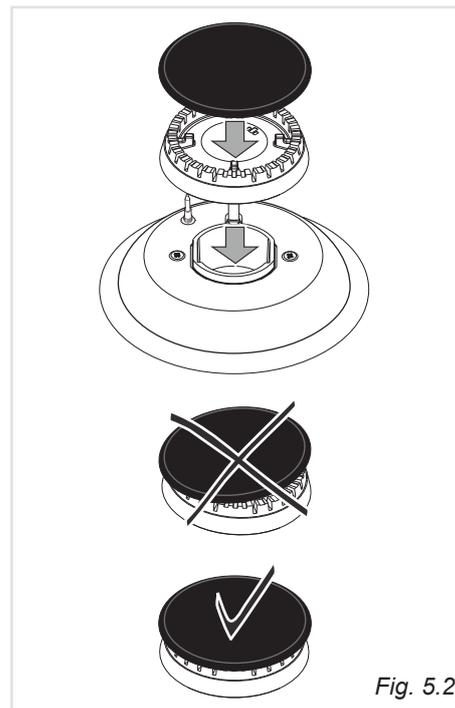


Fig. 5.2

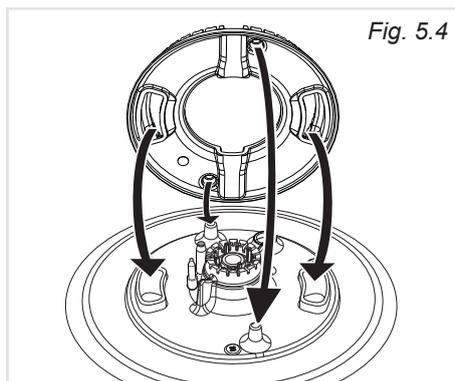


Fig. 5.4

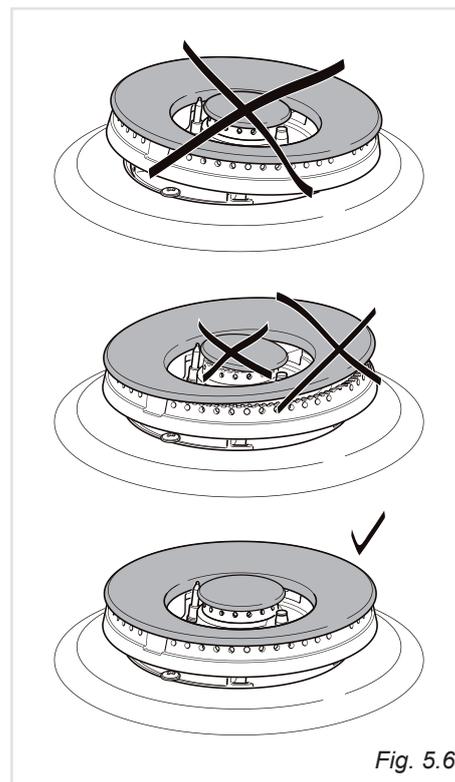


Fig. 5.6

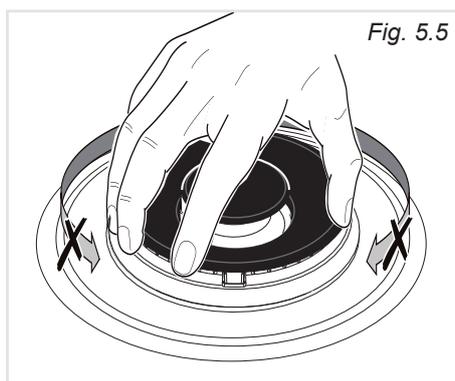


Fig. 5.5

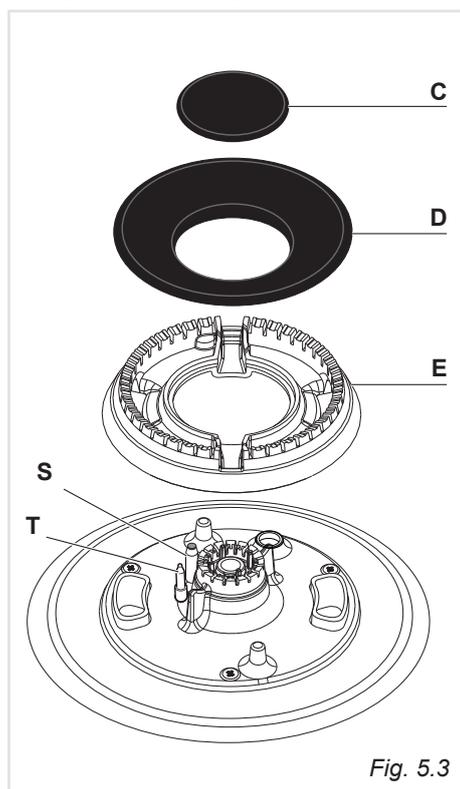


Fig. 5.3

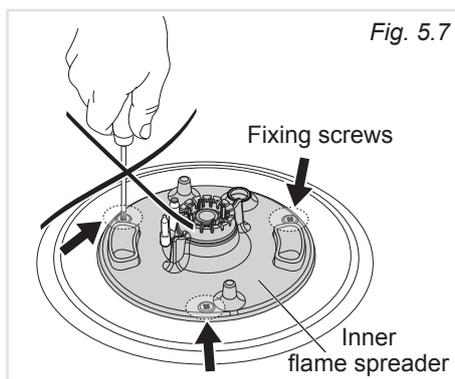


Fig. 5.7

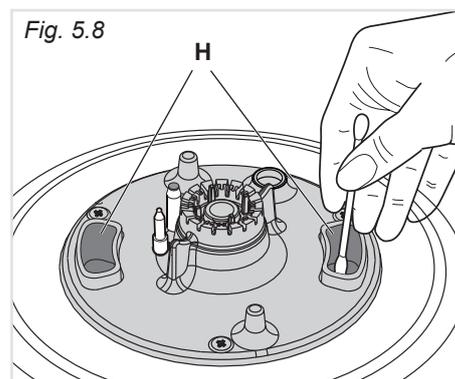


Fig. 5.8

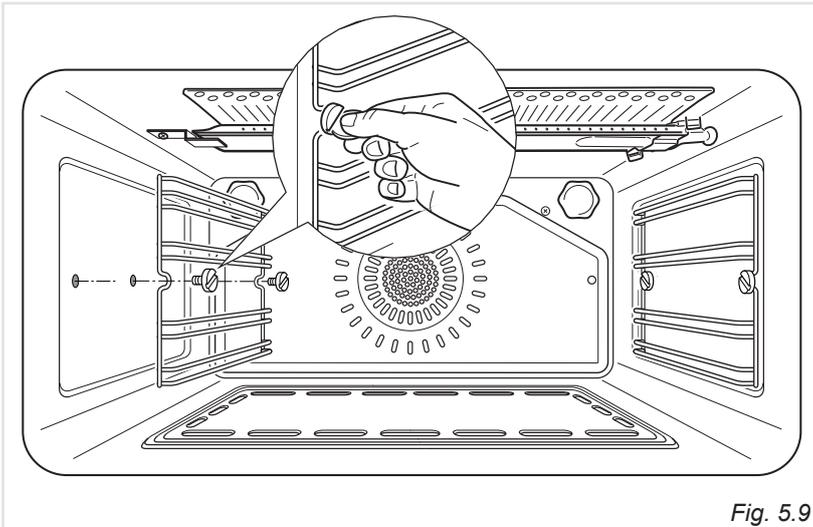


Fig. 5.9

OVEN SHELF INSTALLATION AND REMOVAL

- Assemble the wire racks to the oven walls using the 2 screws (Fig. 5.9).
- Slide in, on the guides, the shelf (fig. 5.10). Do not use the first step from the top. The shelf must be fitted so that the stop notch (which stops it sliding out) and the guard rail face the inside of the oven.
- Position the broiling pan above the oven shelf (see page 18).
- To dismantle, operate in reverse order.

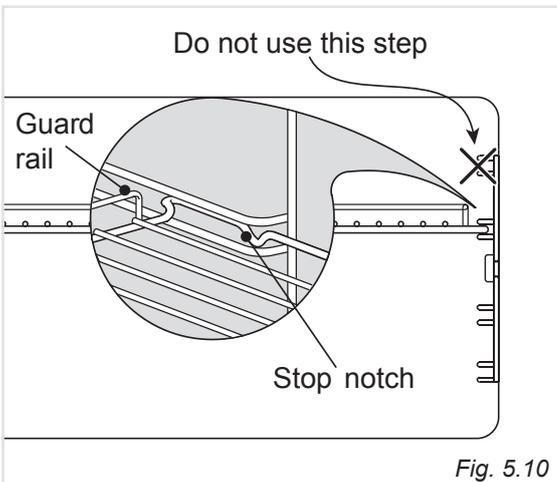


Fig. 5.10

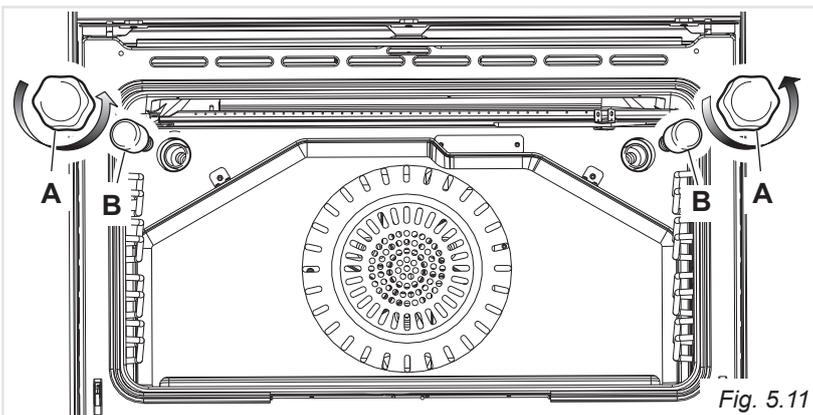


Fig. 5.11

REPLACING THE OVEN LIGHT (fig. 5.11)

Before any maintenance is started involving electrical parts of the appliance, it must be disconnected from the power supply.

- Let the oven cavity and the heating elements cool down.
- Switch off the electrical supply.
- Remove the protective cover "A" (fig. 5.11).
- Unscrew and replace the bulb "B" with a new one suitable for high temperatures (300°C) having the following specifications: 120V, 60 Hz, E14 and same power (check watt power as stamped in the bulb itself) of the replaced bulb.
- Refit the protective cover.

NOTE: Oven bulb replacement is not covered by your warranty.

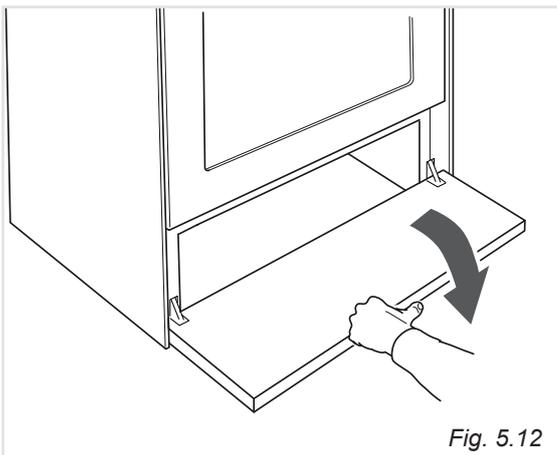


Fig. 5.12

STORAGE COMPARTMENT

The storage compartment is accessible through the pivoting panel (fig. 5.12).

WARNING !!



Do not store flammable material in the oven or in the storage compartment.

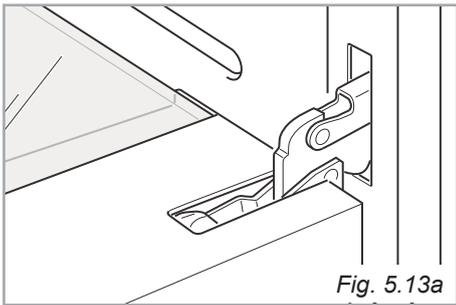


Fig. 5.13a

REMOVING THE OVEN DOOR

The oven door can easily be removed as follows:

- Open the door to the full extent (fig. 5.13a).
- Open the lever "A" completely on the left and right hinges (fig. 5.13b).
- Hold the door as shown in fig. 5.13d.
- Gently close the door until left and right hinge levers "A" (fig. 5.13b) are hooked to part "B" of the door (fig. 5.13c)
- Withdraw the hinge hooks from their location following arrow "C" (fig. 5.13e).
- Rest the door on a soft surface.

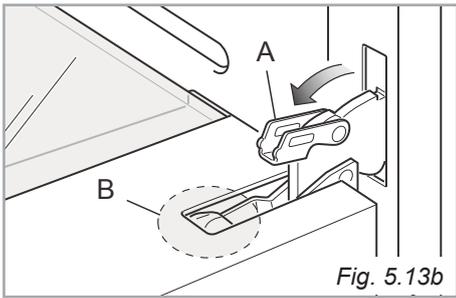


Fig. 5.13b

REFITTING THE OVEN DOOR

- Hold the door firmly (fig. 5.14a).
- Insert the hinge tongues into the slots, making sure that the groove drops into place as shown in the fig. 5.14b.
- Open the door to its full extent.
- Fully close the levers "A" on the left and right hinges, as shown in the figure fig. 5.14c.
- Close the door and check that it is properly in place.

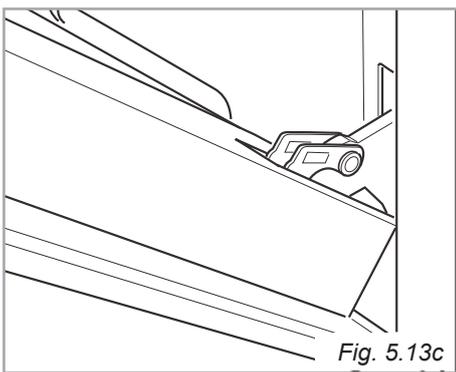


Fig. 5.13c

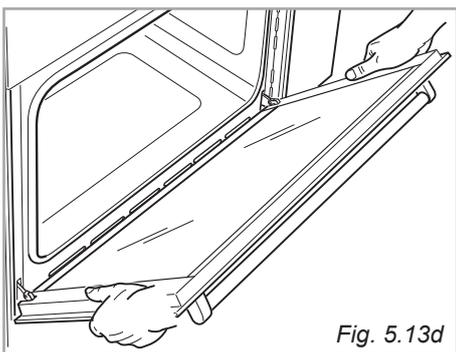


Fig. 5.13d

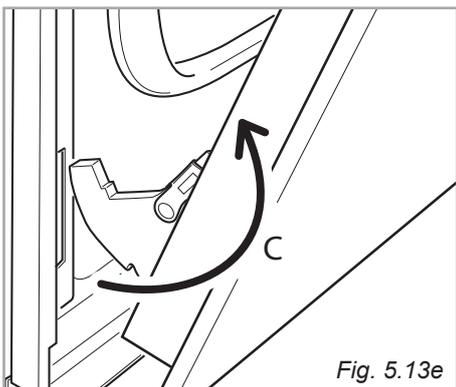


Fig. 5.13e

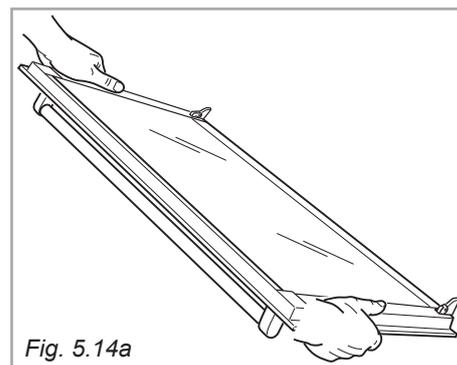


Fig. 5.14a

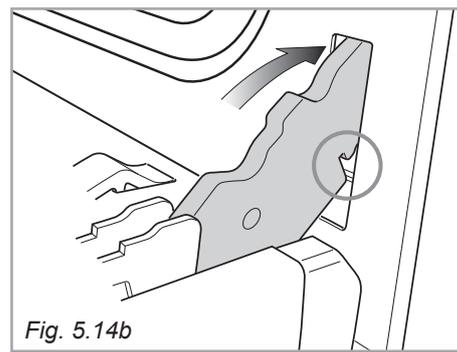


Fig. 5.14b

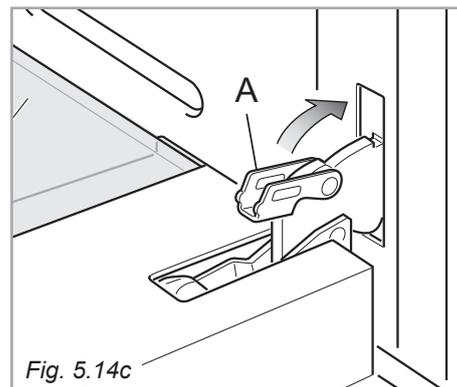


Fig. 5.14c

DO'S AND DO NOT'S

- Do always use the oven with the door closed.
- Do always broil with the door closed.
- Do read the user instructions carefully before using the range for first time.
- Do allow the oven to heat for about two hours, before using for the first time, in order to expel any smell from the new oven insulation, without the introduction of food.
- Do clean your oven regularly.
- Do remove spills as soon as they occur.
- Do always use oven gloves when removing food shelves and trays from the oven.
- Do not allow children near the range when in use.
- Do not allow fat or oils to build up in the oven base, or oven accessories.
- Do not place cooking utensils or plates directly onto the oven base.
- Do not place hot enamel parts in water. Leave them to cool first.
- Do not allow vinegar, coffee, milk, saltwater, lemon or tomato juice to remain in contact with enamel parts (i.e. inside the oven).
- Do not use abrasive cleaners or powders that will scratch the surface of the stainless steel and the enamel.
- Do not attempt to repair the internal workings of your range.
- Do remove the protective film before the first use.
- Fire risk! Do not store flammable material in the oven and in the storage compartment.
- Do not use the oven with the oven door open.
- Do not use the oven to warm or heat a room.

FOR YOUR SAFETY

Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.

The manufacturer cannot be held responsible for possible inaccuracies due to printing or transcription errors in the present booklet.

The manufacturer reserves the right to make all modifications to its products deemed necessary for manufacture or commercial reasons at any moment and without prior notice, without jeopardising the essential functional and safety characteristics of the appliances.