



OWNER'S MANUAL

FREE STANDING GAS COOKER

Please read this manual carefully before operating your set and retain it for future reference.

LF98105SB
LF98110SB

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These instructions are valid only for the end user countries whose identification symbols appear on the cover of this manual.

INSTRUCTIONS FOR THE INSTALLER: these are for the **authorised person** who must carry out a suitable check of the gas system, install the appliance, set it functioning and carry out an inspection test.

INSTRUCTIONS FOR THE USER: these contain user advice, description of the commands and the correct procedures for cleaning and maintenance of the appliance.

Introduction

1. Instructions for safe and proper use

This manual is an integral part of the appliance and therefore must be kept in its entirety and in an accessible place for the whole working life of the cooker. We advise reading this manual and all the instructions therein before using the cooker. Also keep the series of nozzles supplied. Installation must be carried out by qualified personnel in accordance with the regulations in force. This appliance is intended for domestic uses and conforms to current **regulations in force**. The appliance has been built to carry out the following functions: **Cooking and heating-up of food**. All other uses are considered improper.

The manufacturer declines all responsibility for improper use.

Do not leave the packing in the home environment. Separate the various waste materials and take them to the nearest special garbage collection centre.

It is compulsory that the appliance be grounded according to the methods required by safety rules.

The plug to be connected to the power cable and the socket must be the same type and must conform to current regulations.

The socket must be accessible after the appliance has been built in.

Never unplug by pulling out the cable.

 Immediately after installation carry out a brief inspection test of the appliance, following the instructions below. Should the appliance not function, disconnect it from the supply and call the nearest technical assistance centre.

Never attempt to repair the appliance.

 **DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER OR NEAR THIS APPLIANCE.**

Introduction

DO NOT MODIFY THIS APPLIANCE

When not in use, make sure that the control knobs are in the correct (OFF) position ●.

Never put inflammable objects in the oven: They could be accidentally catch fire and burn.

The I.D plate with technical date, serial number and brand name is positioned visibly in the storage compartment.

The plate must not be removed.

Do not put pans without perfectly smooth and flat bottoms on the hob grids.

During use the appliance becomes very hot. Take care not to touch the heating elements inside the oven.

Do not use containers or broilers that extend beyond the outer perimeter of the hob.

The appliance is designed for use by adults. Do not allow children to go near or play with it.

When operating the grill all accessible parts could become very hot: **keep out of the way of children.**

If the appliance is to be positioned on a platform it must be installed in such a way as to prevent it from tilting off it.

This appliance is designed for cooking food and it shall not be used as a space heater.

Do not spray aerosols in the vicinity of this appliance while it is in operation.

Do not apply decorative panels to the lower part of the cooker as they may prevent correct air circulation and cause overheating.

Before the appliance is put into operation, all the labels and protective films applied inside or outside must be removed.

Lower the glass cover slowly and by hand.

 **Warning:** The glass cover may shatter if it overheats. Switch off all rings and wait for them to cool down before closing the cover.

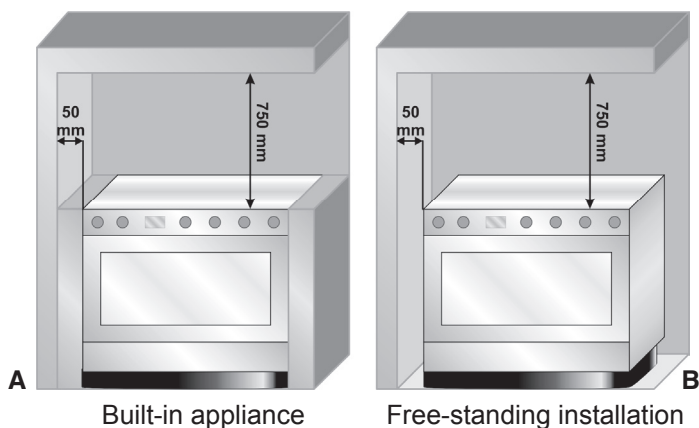
 **The manufacturer declines all responsibility** for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spares.

Instructions for the installer

2. Installation of the appliance

The appliance must be installed by a qualified technician and according to the regulations in force.

This appliance may be installed next to a wall which is higher than the appliance, with a minimum distance of 50 mm from the side of the appliance, as shown in drawings A and B showing the correct installation conditions. Any wall cupboards or shelves must be at a distance of at least 75 cm above the work surface.



2.1 Electrical connection

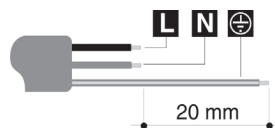
Make sure that the power line voltage matches the specifications indicated on the rating plate located inside the storage compartment.

This rating plate must never be removed.

If the appliance is hooked-up to the supply by means of a fixed connection, install a multipolar cut-out device on the line, with contact opening distance equal to or greater than **3 mm**, located near the appliance and in an easily reachable position.

Hook-up to the supply may be fixed or with plug and socket. In the latter case the plug and socket must be suitable for the cable employed and conform with the regulations in force. Regardless of the type of connection, earthing of the appliance is absolutely obligatory. Before connection make sure that the supply line is suitably earthed. Avoid the use of reducers, adapters or shunts.¹

Tip If the power cable is replaced, the wire section on the new cable must not be less than 1.5 mm² (3 x 1.5 cable), keeping in mind that the end to be connected to the hob must have the ground wire (yellow-green) longer by at least 20 mm. Use only H05V2V2-F cable or similar which has a maximum temperature of 90°C. This must be done by a specialised technician, who must connect the cooker to the electricity supply according to the diagram shown here.



L = brown

N = blue

 = yellow-green.

Warning: The values indicated above refer to the cross-section of the internal conductor.

Instructions for the installer

2.2 Ventilation requirements

2.2.1 Room ventilation

The room containing the appliance should have an air supply in accordance with the standards in force.

The room where the appliance is installed must have enough air flow as required for the regular combustion of gas and by the necessary air exchange of the same room. The air vent, protected by grills, must be suitably dimensioned in compliance with the current regulations and positioned so that no part of it is obstructed. The cooker must be kept adequately ventilated in order to eliminate the heat and humidity produced by cooking: in particular, after prolonged use, it is recommended to open a window or to increase the speed of any ventilators.

2.2.2 Extraction of the products of combustion

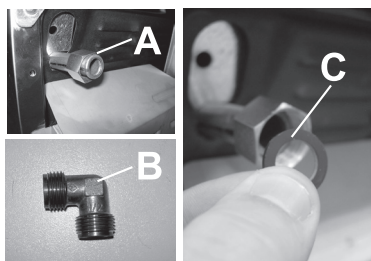
Extraction of the products of combustion must be ensured by means of hoods connected to a natural draught chimney whose efficiency is assured or via forced extraction. An efficient extraction system requires precision planning by a specialist qualified in this area and must comply with the positions and distances indicated by the regulations. When the job is complete, the installer must issue a certificate of conformity.

2.3 Connection to gas

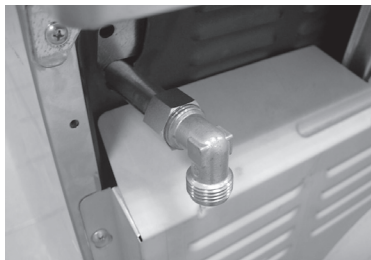
 At the end of the installation, check for any leaks with a soapy solution, never with a naked flame.

2.3.1 Connector installation

Carefully screw the connector B to the gas outlet A of the appliance, placing the seal C between them.



The connector must be screwed so that it remains vertical as shown in the adjacent figure.



2.3.2 Connection with a rubber hose

Installation of the standards-compliant rubber hose must be carried out so that the hose length is no greater than 1.5 metres. Make sure that the hose does not come into contact with moving parts or is squashed. The inside diameter of the hose must be 8 mm for LIQUID GAS and 13 mm for NATURAL GAS.

Verify that all the following conditions are met:

- the hose is fixed to the hose connection with safety clamps;
- no part of the hose is in contact with the hot walls (max. 50 °C);
- the hose is not under traction or tension and has no tight curves or twists;
- the hose is not in contact with sharp objects or sharp corners;
- if the hose is not perfectly airtight and leaks gas, **do not try and repair it**: replace it with a new hose;
- verify that the hose is not beyond its life cycle (serigraphed on the hose itself).

⚠ Connection using rubber hoses complying with the current regulations is only permitted if the hose can be inspected along its entire length.

⚠ Tighten securely all the connections, ensuring the connection incorporating the seal is at least 15 Nm and does not exceed 20 Nm.

Instructions for the installer

2.3.3 Connection to liquid gas

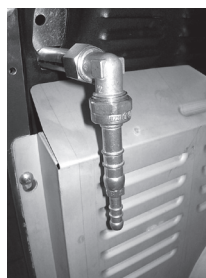
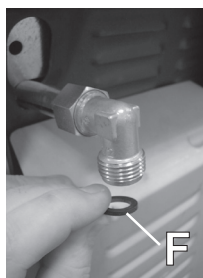
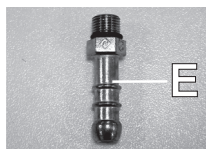
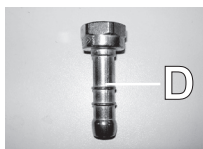
Both the pressure regulator and the connection to the cylinder must be standards-compliant.

Make the connection to the gas mains using a rubber hose whose specifications comply with the current regulations (verify that the reference standard is stamped on the hose).

After having installed the connector as indicated in “2.4.1 Connector installation”, fit the small hose connector E to the large hose connector D.

Place the seal F between the lock just obtained and the previously installed connector.

Then, push the rubber hose onto the hose connector E and secure it with a clamp that is compliant with the current standard.

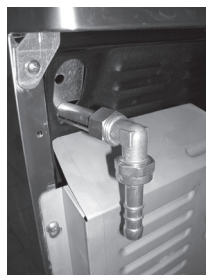
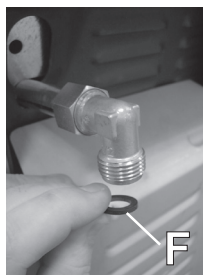
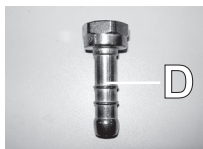


2.3.4 Connection to natural gas

After having installed the connector as indicated in “2.4.1 Connector installation”,

Fit the large hose connector D by placing the seal F between the previously installed connector.

Push the rubber hose D onto the hose connector A and secure it with the clamp E that is compliant with the current standard.



2.3.5 Connection with a flexible steel hose (for all types of gas)

This type of connection can be made on both built-in and free-standing appliances. Only use standards-compliant steel hoses whose length is not greater than 2 metres.

After having installed the connector as indicated in “2.4.1 Connector installation”, screw the end of the flexible hose to the threaded $\frac{1}{2}$ external gas connector (ISO 228-1), placing the seal in between.

At the end of the installation, check for any leaks with a soapy solution, never with a flame.

Tip For the connection between the cooker and the gas cylinder use a portion of standards-compliant hose not less than 1.4 m in length.

Instructions for the installer

3. Adaptation to different types of gas

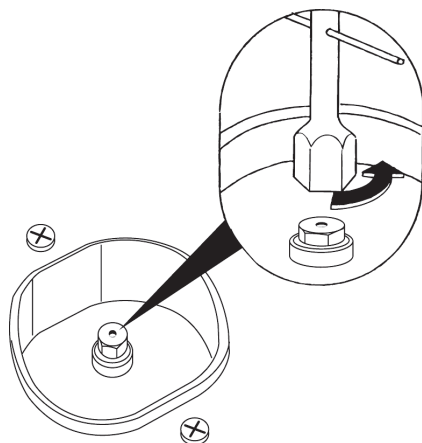
Before performing any cleaning or maintenance work, detach the appliance from the electrical socket.

The cooker hob is set for **LPG G30/G31** at a pressure of 28-37 mbar for cookers with maxi oven. In the case of functioning with other types of gas the burner nozzles must be changed and the minimum flame adjusted on the gas taps. To change the nozzles, proceed as described below.

3.1 Replacement of nozzles on the hob

This operation requires no primary air regulation.

1. Extract the grids and remove all the caps and flame-spreader crowns;
2. unscrew the burner nozzles with a 7 mm socket wrench;
3. replace the nozzles according to the type of gas to be used and the description in paragraph “3.2 Burner and nozzle characteristics table”.
4. Replace the burners in the correct position.



3.2 Burner and nozzle characteristics table

Burner	Rated heating capacity (kW)	LPG – G30/G31 28-37 mbar			
		Nozzle diameter 1/100 mm	Reduced flowrate (W)	Flowrate g/h G30	Flowrate g/h G31
Auxiliary	1	50	350	73	71
Semi-rapid	1.8	65	450	131	129
Rapid	3	85	800	218	214
Triple crown	3.5	91	1500	254	250
Maxi oven	4.2	100	1200	378	371
Grand grill	3.7	95	1700	269	264

Burner	Rated heating capacity (kW)	NATURAL GAS – G20 20 mbar	
		Nozzle diameter 1/100 mm	Reduced Flowrate (W)
Auxiliary	1	72	350
Semi-rapid	1.8	97	450
Rapid	3	115	800
Triple crown	3.5	133	1500
Maxi oven	4.2	150	1200
Grand Grill	3.7	140	1700

Instructions for the installer

3.3 Arrangement of the burners on the hob



BURNERS

1. Auxiliary
2. Semi rapid
3. Rapid
4. Triple crown

3.4 Adjustment of the oven burner

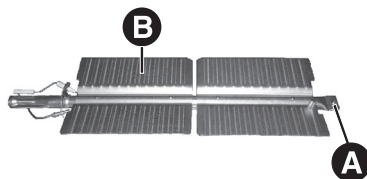
To adjust the oven burners follow the procedure described below from inside the oven:

- Open the oven door;
- Remove the oven dish and shelf.
- Lift up the oven floor and remove.



3.4.1 Replacement of the oven and grill burner nozzles

- Loosen the fixing screws **A** on the oven burner.
- Push the burner **B** towards the right to get to the nozzle.
- Use a 7 socket wrench to change the nozzle, fitting the one for the type of gas to be used (see point "3.2/3.3 Table of burner and nozzle characteristics").



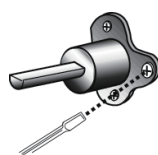
4. Final operations

After replacing the nozzles, reposition the flame-spreader crowns, the burner caps and the grids.

Following adjustment to a gas other than the preset one, replace the gas adjustment label fixed to the appliance with the one corresponding to the new gas. This label is in the packet together with the nozzles.

4.1 Regulation of the hob burner minimum level for natural gas

Light the burner and turn it to the minimum position . Extract the gas tap knob and turn the adjustment screw at the side of the tap rod until the correct minimum flame is achieved.



Replace the knob and check burner flame stability: (rapidly turning knob from maximum to minimum position, the flame should not go out). Repeat the operation on all the gas taps.

Tip For models with valves, keep the knob at minimum level for about 1 minute to keep the flame lit and to activate the safety device.

4.2 Regulation of the hob burner minimum level for LPG

For regulating the minimum with LPG, the screw at the side of the tap rod must be turned clockwise all the way.

Once the regulation has been completed, replace the seal on the by-passes using paint or similar materials.

4.3 Regulation of the oven burner minimum level

The oven thermostat is equipped with a by-pass to regulate the minimum level, which is visible underneath the thermostat knob. When the gas type is changed, the by-pass should be regulated as follows:

1. Turn on the oven burner to maximum for 10/15 minutes with the door closed and without the floor. Turn the knob to the minimum temperature, remove the knob and regulate using a flat screwdriver.

Instructions for the installer

2. For LPG turn the by-pass screw clockwise as far as it will go.
3. For natural gas, regulate the by-pass so that turning the thermostat knob from minimum to maximum the flame remains stable and constant. Once the regulation has been completed, replace the seal on the by-pass using paint or similar materials. Close the oven door and make sure that the burner stays on minimum.

4.4 Regulation of the grill burner minimum level

The grill burner tap is equipped with a by-pass to regulate the minimum level, which is visible at the side of the tap rod.

When the gas type is changed, the by-pass should be regulated as follows:

1. Turn on the grill burner to maximum for 10/15 minutes with the door closed.
Turn the knob to the minimum temperature, remove the knob and regulate using a flat screwdriver.
2. For LPG turn the by-pass screw clockwise as far as it will go. The by-pass diameter is shown in the paragraph “3.2 / 3.3 Burner and nozzle characteristics table”.
3. For natural gas, regulate the by-pass so that turning the knob from minimum to maximum the flame remains stable and constant. Once the regulation has been completed, replace the seal on the by-pass using paint or similar materials. Close the oven door and make sure that the burner stays on minimum.

4.5 Positioning and levelling of the appliance (Depending on models)

Having carried out the electricity and gas hook-up, level the appliance using the four adjustable legs. For best cooking the appliance must be perfectly level.

Depending on the model you have purchased, the foot height adjustment range may vary from 70 to 95 mm and from 110 to 160 mm. These heights refer to the distance between the highest point of the foot (fixed part) and the lowest point (movable part which rests on the floor).

Instructions for the user

5. Description of controls

5.1 Front control panel

All the cooker controls and commands are on the front panel.

DESCRIPTION OF SYMBOLS



Front right burner



Back right burner



Back left burner



Front left burner



Central burner



Gas oven thermostat knob



Gas Grill Knob



Oven light / Rotisserie



Oven light switch

HOB BURNER COMMAND KNOB

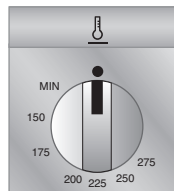
The flame is lit by pressing the knob and turning it anticlockwise to minimum flame . To adjust the flame turn the knob between maximum () and minimum (). The burner goes out when the knob is returned to the position .



GAS OVEN THERMOSTAT KNOB

This knob is used to ignite the gas burner inside the oven. The cooking temperature is selected by turning the knob anticlockwise to the desired setting, between Min. and 275°C.

For information on how to ignite the gas oven, see point “7.2 Use of the gas oven”.



Instructions for the user

GAS GRILL KNOB

This knob is used to ignite the grill gas burner inside the oven.

The flame is lit by turning the knob anticlockwise to the minimum flame setting, while simultaneously pressing the burner ignition button. In the models not equipped with the burner ignition button to light the burner just press and turn the knob.

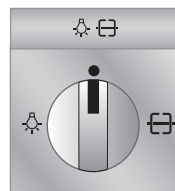
To adjust the flame, turn the knob to the zone between the maximum and the minimum settings. To turn out the burner, return the knob to the ● position.

For information on how to ignite the gas oven, see point “7.3 Use of the gas grill”.



OVEN LIGHT / ROTISSERIE

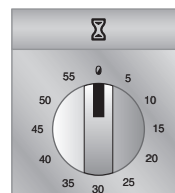
This knob allows the user to activate the Rotisserie function or to switch on the light inside the oven to check the point reached in cooking the food.



MINUTE COUNTER KNOB (CERTAIN MODELS ONLY)

Turn clockwise to wind up the alarm and set to the desired time.

Time is expressed in minutes (maximum 55 minutes). Adjustment is continuous so that intermediate times between markings can also be set. Alarm activation at end of pre-set time does not turn off the oven (no end of cooking).



6. Use of the hob

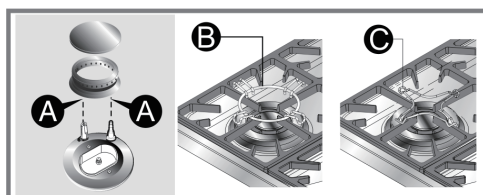
6.1 Lighting of the hob burners

Before lighting the hob burners check that the flame caps are in the correct position and that their burner caps are in place, making sure that the holes **A** in the flame caps correspond to the spark plugs and thermocouples.

The optional grid **B** is for use with “woks” (Chinese pans).

To prevent deterioration of the hob we have equipped the cooker with a raised pan stand **C** to be placed underneath pans more than 26 cm in diameter.

The supplied reduction rest **C** is used also for small pans.



The drawing next to each knob shows the corresponding burner. The appliance has an electronic lighting device. Simply press and turn the knob anticlockwise to the minimum flame symbol , until the flame is lit. Hold the knob down for a few seconds to allow the thermocouples to heat up. The burner may go out when the knob is released: this is because the thermocouple has not been sufficiently heated. Repeat the operation holding down the knob a little longer. This operation is not necessary for burners without thermocouples.



Tip For models with thermocouples, should the burner accidentally go out, a safety device will be activated which stops the gas flow even if the tap is open.

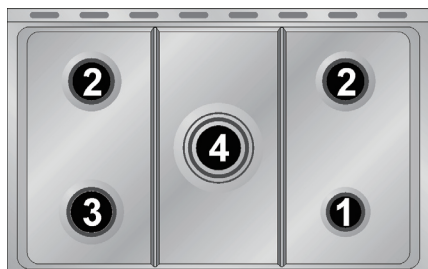
Instructions for the user

6.2 Practical advice for using the hob burners

For better use of the burners and lower gas consumption, use covered vessel that are proportional in size to the burner to prevent the flame from heating the sides (see paragraph “6.3 Diameter of the vessels to be used on each burner”). When water reaches the boiling point, lower the flame so that it doesn’t overflow. To avoid burns or damage to the hob, all vessels or griddle plates must be placed within the perimeter of the hob. All vessels must have a flat and smooth bottom. When using fats or oils, be extremely careful that they don’t overheat and catch fire.

If the flame accidentally goes out, turn off the control knob and wait at least 1 minute before trying to re-light the burner.

6.3 Diameter of the vessels to be used on each burner



BURNERS

Ø min. and max.
(in cm)

1. Auxiliary	12-14
2. Semi rapid	16-22
3. Rapid	18-26
4. Triple crown	18-26

7. Use of the oven

7.1 Warnings and general advice

Using the oven and the grill for the first time, heat them to the maximum temperature for as long as it takes to burn off any production oil residues which could give a nasty flavour to the food. After a power cut, the oven display will flash intermittently and show **0:00**. To adjust refer to paragraph "8 ELECTRONIC PROGRAMMER(ONLY ON EQUIPPED MODELS)".

T_{ip} It is not advisable to use the oven and grill burners simultaneously for more than 40 minutes.

T_{ip} During cooking, do not cover the bottom of the oven with aluminium or tin foil and do not place pans or oven trays on it as this may damage the enamel coating. If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.

T_{ip} The oven accessories which may come into contact with food are made from materials which conform to the standing directives.

! WARNING: the gas "oven/grill" is lit with the door open. The oven is equipped with a safety system which stops the burners being lit when the door is closed. If this is done wrongly, open the door and wait for a few moments before lighting once more.



To prevent any steam in the oven creating problems, open the door in two stages: half open (5 cm approx.) for 4-5 seconds and then fully open. To access food, always leave the door open as short a time as possible to prevent the temperature in the oven from falling and ruining the food.

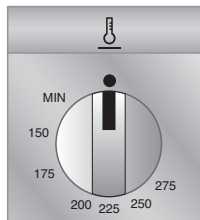
Instructions for the user

7.2 Use of the gas oven

7.2.1 Electronic spark lighting

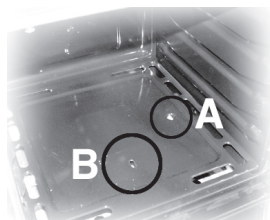
Open the oven door completely, press the thermostat knob and turn it anticlockwise to max. temperature. The electronic spark lighting device will be enabled automatically. Once the oven is lit, hold the knob down for a few seconds to allow the thermocouple to heat up.

This device should not be enabled for more than 15 seconds; if after this time the burner has not come on, stop, fully open the oven door and try again after one minute.



7.2.2 Manual lighting

Open the oven door completely and turn the thermostat knob. Place a lit match to the mouth of the flame pipe **A** in the centre of the oven floor and press the thermostat knob. Once the oven is lit, hold the knob down for a few seconds to allow the thermocouple to heat up and check that the oven is lit through the inspection hole **B**. Choose the cooking temperature by turning the knob clockwise to the desired temperature, between 50° and 275°C.



 If the burner is accidentally switched off, turn the knob to the off position (●) and wait for one minute before lighting again.

7.3 Use of the gas grill

Tip While using the oven burner at the same time as the grill, turn on the latter at least 10-15 minutes after the oven.

7.3.1 Manual lighting of the gas grill burner

Having opened the oven door, press the knob and turn it anticlockwise to the grill MIN position.

Once the burner is lit, hold the knob down for about 10 seconds. If the burner does not stay lit after this time, release the knob and wait for at least one minute before trying again. If the burner accidentally goes out, turn the knob to the off position (●) and wait at least one minute before lighting again.

7.3.2 Electric lighting of the gas grill burner

Having opened the oven door, press the knob and turn it anticlockwise to the grill MIN position.

Once the burner is lit, hold the knob down for about 10 seconds. If the burner has not come on by this time, release the knob and wait for at least one minute before trying again. If the burner accidentally goes out, turn the knob to the off position (●) and wait at least one minute before lighting again.

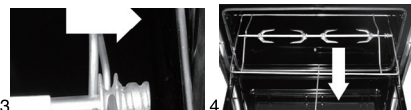
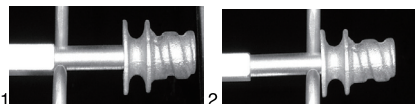
During a power cut the burner can always be lit with a match.

Instructions for the user

7.4 Use of the rotisserie

7.4.1 Using the rotisserie in cookers with maxi oven

Fit the supporting frame onto the second runner up from the bottom so that the seat to take the rod projects outside the oven. Place the rod as shown in the diagram (1) and push the frame into the oven until the end of the rod reaches the hole in the rotisserie motor. Now push the rotisserie rod to the left until it reaches the position shown in the diagram (2). To activate this function, turn the switch to ().

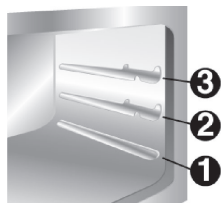


These operations must be carried out with the oven switched off and cold.

When cooking is over, use the tool provided to extract the rod from the hole (3) and remove the frame (4) to bring the rotisserie rod out of the oven cavity.

How to use the grill

Once the grill is lit, the red warning light will come on. Leave the oven to heat up for five minutes before placing the food inside. Food should be flavoured and basted with oil or melted butter before cooking. An oven dish should be used to contain the sauces. The food should be placed on the oven shelf which is positioned on one of the guides supplied with the different ovens, following the instructions below:



FOOD	GRILLE ON THE SHELF
Flat or thin meat	3
Rolled roast joints	2 – 3
Poultry	2 – 3



- Cooking procedures in this mode must never last more than 60 minutes.
- In models with gas oven, the door must be half-open on the first catch during grilling and grill-rotisserie cooking.
- In models with gas grill, the door must be close during grilling cooking.
- To avoid dangerous overheating when the oven or the grill is used, the glass cover must always be up.
- During and after use the accessible parts of the oven may be very hot, and children must always be kept at a distance.
- During cooking with the rotisserie, one of the oven trays provided with the cooker should be placed in the bottom of the oven, inserting it on the bottom runners, in order to collect the grease and fats which may be formed.
- When using the oven, remove all unused baking sheets and shelves from the interior.

Instructions for the user

8. Digital timer (certain models only)

This component allows an on-off beeper to be set to indicate the end of the cooking time. It is therefore just a timer, with no programming functions.



LIST OF FUNCTIONS

-  TIME-SETTING BUTTON
-  VALUE DECREASE BUTTON
-  VALUE INCREASE BUTTON

8.1 Setting the time

When the oven is used for the first time, or after a power blackout, the display flashes on and off at regular intervals showing  . Press the  key and use the  or  keys to set the current time.

8.2 Setting the timer

To set the timer, press the  key and keep it pressed until the required number of minutes is shown. When the  key is released, after 5 seconds the countdown will start; once this finishes, an acoustic device will sound.

During the countdown the display will show the  symbol; pressing the  key displays the current time for 5 seconds.

8.3 Deactivating the acoustic device

The acoustic device stops sounding automatically after seven minutes. It can be deactivated in manual mode by pressing the **+** key.

8.4 Adjusting the volume of the acoustic device

The volume can be adjusted (3 settings) while it is in operation by pressing the **—** key.

8.5 Modifying the data set

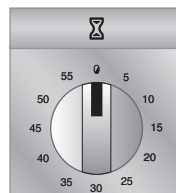
The timer data set can be modified at any moment by pressing the **—** or **+** keys.

9. Analogue clock (Only on equipped models)

The mechanical timer is set by turning the knob clockwise.

The timer can be set from **0** to **55** minutes. At the end of the cooking time, an alarm signal will be heard: to stop the alarm turn the external part of the knob to position **0**.

The clock is set by pulling the knob and turning it clockwise.



Instructions for the user

10. Available accessories

The oven has 4 support for positioning plates and racks at various heights.

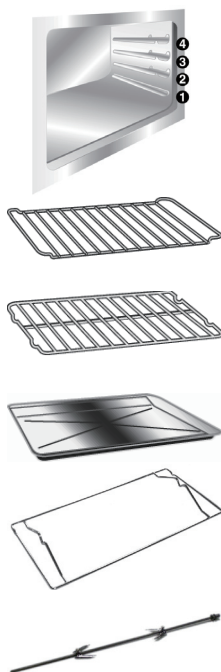
Oven grill: for cooking food on plates, small cakes, roasts or food requiring light grilling.

Plate grill: for placing above plate for cooking foods that might drip.

Oven plate: useful for catching fat from foods on the grill above.

Spit support (certain models only): to be inserted in the 2nd guides of the oven before using the spit.

Roasting spit (certain models only): useful for cooking chicken, sausages and anything else requiring uniform cooking over the whole surface.



11. Cleaning and maintenance

11.1 Cleaning stainless steel and enamelled versions

To maintain stainless steel in good condition clean it regularly after each use, once it has cooled down.

11.1.1 Ordinary daily cleaning

To clean and preserve the stainless steel surfaces, always use only specific products that do not contain abrasives or chlorine-based acids.

How to use: pour the product on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or deerskin.

11.1.2 Food stains or residues

Do not use metallic sponges or sharp scrapers: they will damage the surface.

Use normal non-abrasive products for steel, and a wooden or plastic tool if necessary.

Rinse thoroughly and dry with a soft cloth or deerskin.

Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.



11.2 Cleaning of cooking hob components

11.2.1 The glass cover

The cover can be removed from the hinges by lifting it upwards when it is open. This makes cleaning easier.

 If liquids are spilt on the closed lid, remove them thoroughly with a rag before opening it.



Instructions for the user

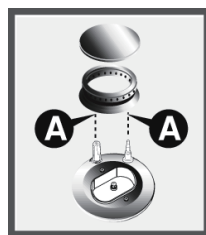
11.2.2 Grids

Remove the grids and clean them in warm water with a non-abrasive detergent, taking care to remove any incrustations. Replace them on the cooking hob.

Continuous contact of the grids with the flame can cause the paint near the hot areas to be altered. This is completely natural and does not compromise the functionality of the component.

11.2.3 Burner caps and flame cap crowns

The caps and flame-spreader crowns are extractable to facilitate cleaning. Wash them in hot water with non-abrasive detergent, taking care to remove any encrustations, and wait until they are **perfectly dry**.



⚠ WARNING: do not wash these components in the dishwasher.

Replace the flame-spreader crowns, checking that they are positioned in their housing with their respective caps, taking care that flame-spreader holes **A** correspond to the spark plugs and the thermocouples.

11.2.4 The spark plugs and thermocouples

To function properly the spark plugs and thermocouples must always be clean (on the models which are equipped with them). Check them regularly and clean with a damp cloth if necessary. Any dry residues can be removed with a toothpick or a needle.

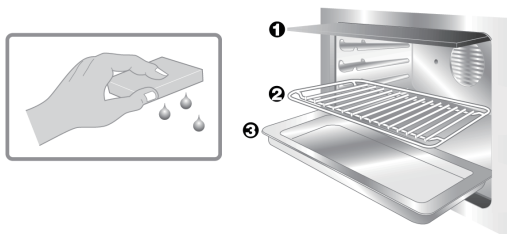


11.2.5 The burners

The burners can be left to soak in hot water and detergent.

11.3 Cleaning of oven

For best oven upkeep clean regularly after having allowed to cool. Take out all removable parts.



- Clean the oven grill with hot water and non-abrasive detergent. Rinse and dry.
- Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

11.4 Door glass

The door glass should always be kept clean. Use absorbent kitchen paper to clean. In case of tough spots, clean with a damp sponge using regular detergent.

Tip When cleaning, the appliance must be dried thoroughly since detergent and water drips might damage its operation and appearance.

Instructions for the user

12. Extraordinary maintenance

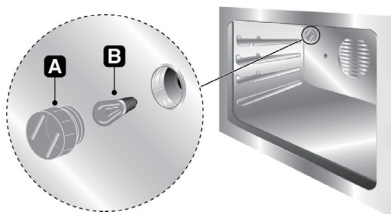
The oven may require extraordinary maintenance or replacement of parts subject to wear such as seals, bulbs, and so on. The following instructions describe how to carry out these minor maintenance operations.

Before any intervention, disconnect the power supply of the device.

12.1 Replacement of light bulb

Remove cover **A** by twisting anticlockwise, replace bulb **B** with another similar bulb (25 W).

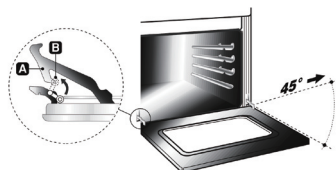
Refit the cover **A**.



Only use oven bulbs (T 300°C).

12.2 Removing the door

Hold the door on both sides with both hands near hinges **A** and raise levers **B**. Lift up the door forming an angle of about 45° and remove. To refit, slide the hinges **A** in the grooves, drop the door and release levers **B**.



12.3 Oven door seal

To permit thorough cleaning of the oven, the seal may be removed. Before removing the seal, take off the door as described above. Once the door has been taken off, lift the tabs at the corners as shown in the figure.



12.4 Lubrication of the taps and gas oven thermostat

In time the taps may be difficult to turn or may be blocked. Clean them inside and replace the lubrication grease. **This operation should be carried out by a specialised technician.**

