*INSTALLATION and SERVICE INSTRUCTIONS*
*USE and CARE INSTRUCTIONS*

# DE 91 GW

## COOKER

DēLonghi
*Living innovation*

*distributed by*
**DèLonghi**
*Pty Ltd*

***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 keep this booklet in a safe place. 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 or be faulty installation.***

***Important:***

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

***PRODUCT LABEL***

## *USING THE OVEN FOR THE FIRST TIME*

*You are advised to carry out the following operations:*

- *Furnish the interior of the oven.*
- *Switch the empty oven ON at maximum temperature for about two hours to eliminate traces of grease and smell from the components.*
- *Disconnect the appliance from the electric power supply and clean the interior of the oven with a cloth soaked in water and neutral detergent and dry thoroughly.*

## *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;*
- *The appliance is not intended for use by young children or infirm persons without supervision;*
- *Young children should be supervised to ensure they do not play with the appliance.*

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

*This cooker has been designed and constructed in accordance with the following codes and specifications:*

| | |
|---|---|
| *AGA101 (AS 4551)* | *Approval Requirements for Domestic Gas cooking appliances* |
| *AS/NZS 60335-1* | *General Requirements for Domestic electrical appliances* |
| *AS/NZS 60335-2-6* | *Particular Requirements for Domestic electrical cooking appliances* |
| *AS/NSZ 1044* | *Electromagnetic Compatibility Requirements.* |

**WARNING:**
**Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.**

## *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.*

- *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 the off position.*
- *The appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure that they can use the appliance safely.*
- *During and after use of the appliance, certain parts will become very hot. Do not touch hot parts. Care should be taken to avoid touching heating elements inside the oven.*
- *Keep children away from the appliance when it is in use.*
- *Young children should be supervised to ensure that they do not play with the appliance.*
- *Some appliances are supplied with a protective film on steel and aluminium parts. This film must be removed before using the appliance.*
- *Make sure that electrical cables connecting other appliances in the proximity of the cooker 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 baking trays or the drip tray on the base of the oven chamber.*
- ***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.*
- ***Fire risk!** Do not store flammable material in the oven and in the storage compartment.*
- *Always use oven gloves when removing the shelves and food trays from the oven whilst hot.*
- *Do not hang towels, dishcloths or other items on the appliance or its handle – as this could be a fire hazard.*
- *Clean the oven regularly and do not allow fat or oils to build up in the oven base or tray. Remove spillages as soon as they occur.*
- *Do not stand on the open oven door.*
- *Always stand back from the appliance when opening the oven door to allow steam and hot air to escape before removing the food.*
- *This appliance is for domestic use only.*
- *Safe food handling: leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.*
- *The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.*
- ***WARNING: Taking care NOT to lift the oven by the door handle.***
- ***IMPORTANT NOTE: This appliance shall not be used as a space heater, especially if installed in marine craft or caravans.***

# INSTALLATION

## CAUTION:

- ***This appliance must be installed in accordance with these installation instructions.***
- ***This appliance shall only be serviced by authorized personnel.***
- ***This appliance is to be installed only by an authorised person.***
- ***Incorrect installation, for which the manufacturer accepts no responsibility, may cause personal injury of damage.***
- ***Always disconnect the cooker from mains power supply before carrying out any maintenance operations or repairs.***
- ***In the room where the cooker is installed, there must be enough air to allow the gas to burn correctly, according to the current local regulations.***

## ELECTRICAL REQUIREMENTS

- *The appliance must be connected to the mains checking that the voltage corresponds to the value given in the rating plate and that the electrical cable sections can withstand the load specified on the plate.*
- *The plug must be connected to an earthed socket in compliance with safety standards.*
- *If the appliance is supplied without plug, fit a standard plug which is suitable for the power consumed by the appliance.*
- *The appliance must be connected directly to the mains placing a two pole switch with minimum opening between the contacts of 3 mm between the appliance and the mains.*
- *The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 50°C above ambient.*
- *Once the appliance has been installed, the switch or socket must always be accessible.*
- ***If the supply cord is damaged it must be replaced by the manufacturer or it's Service Agent or a similarly qualified person in order to avoid a hazard.***

***WARNING: This cooker must be connected to electrical supply using V105 insulated cable.***

***N.B. The connection of the appliance to earth is mandatory.***

*If the installation requires alterations to the domestic electrical system call a qualified electrician.*
*He should also check that the socket cable section is suitable for the power drawn by the appliance.*

*Appliance power rating:* *230 V~ 3345 W (14.5 A)*
*240 V~ 3640 W (15.1 A)*

***Replacing the power cord must be done by a qualified electrician in accordance with the instructions supplied by the manufacturer and in compliance with established electrical regulations.***

## *CLEARANCES*

*Installation clearances and protection of combustible surfaces shall comply with the current local regulations eg. AG 601 (AS 5601) Gas Installations code. Installation shall comply with the dimension in Fig. 1a bearing in mind that.*

***Overhead Clearances***

*In no case shall the clearances between the highest part of the cooker be less than 600 mm or for an overhead exhaust fan 750 mm. All other downward facing combustible surfaces less than 600 mm above the cooker surface shall be protected for the full width of the cooking surface in accordance with the standards noted above. In no case shall the clearance be less than 450 mm.*

***Rear and Side Clearances***

*Where the dimensions from the periphery of the nearest burner to any vertical combustible surface is less than 200 mm the surface shall be protected in accordance with the standards to a height of not less than 150 mm above the cooking surface for the full width or depth of the cooking surface*

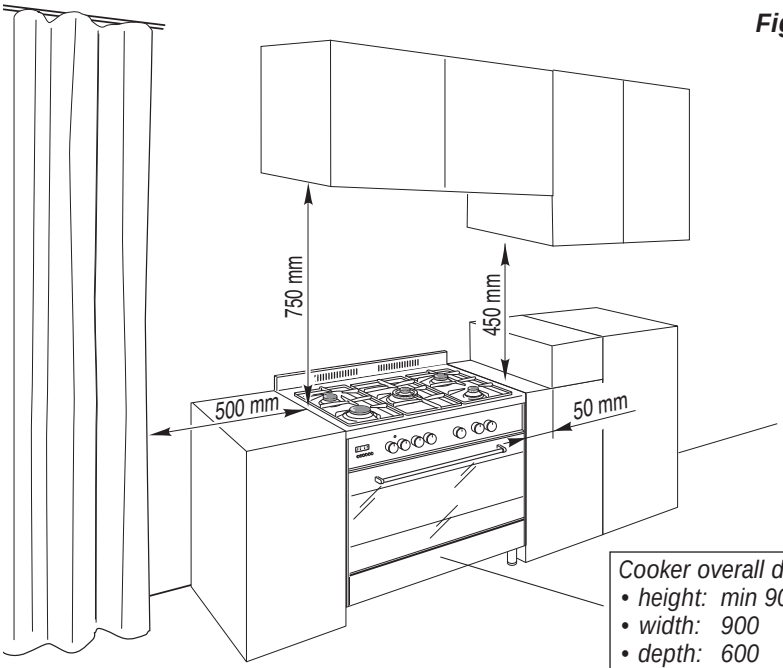
*Where the dimensions from the periphery of the nearest burner to any horizontal combustible surface is less than 200 mm, the horizontal surface shall be greater than 10 mm below the surface of the hob, or the horizontal surface requirement above.*

***Protection of combustible surfaces.***

*The standards above specify that where required protection shall ensure that the surface temperature of the combustible surface does not exceed 65 °C above room temperature.*

***If the cooker is located on a pedestal it is necessary to provide safety measures to prevent falling out.***

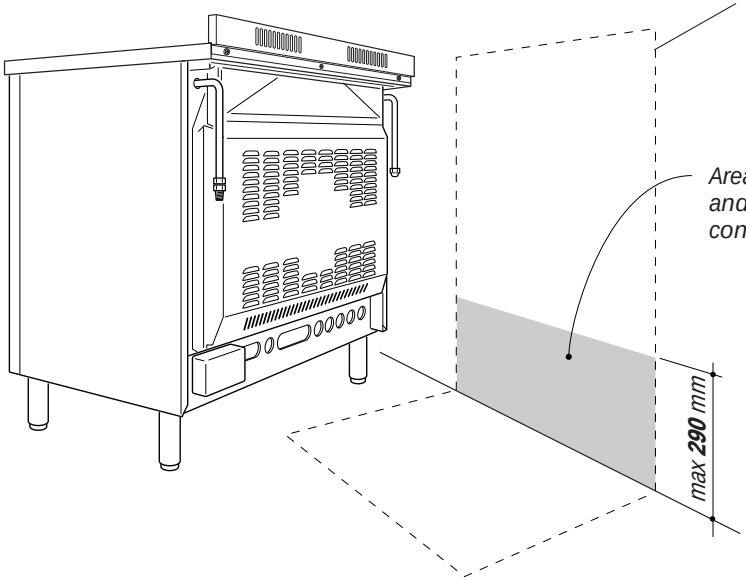
***Figure 1a***




*Cooker overall dimensions [mm]*
- *height: min 900 - max 925*
- *width: 900*
- *depth: 600*

## *GAS AND ELECTRIC CONNECTION*

***Figure 1b***



## *FITTING THE ADJUSTABLE FEET*

*The adjustable feet must be fitted to the base of the cooker before use.*

*Rest the rear of the cooker an a piece of the polystyrene packaging exposing the base for the fitting of the feet.*

*Fit the 4 legs by screwing them tight into the support base as shown in figure 3.*

***Figure 2***

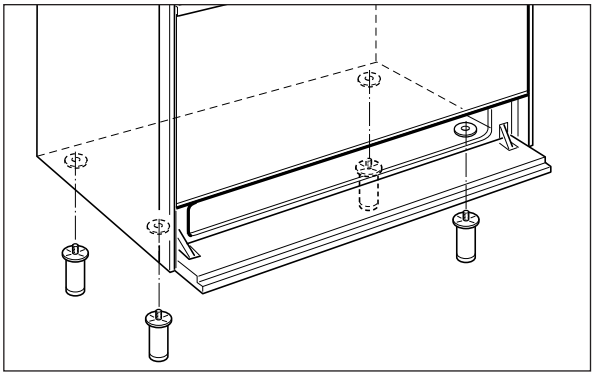
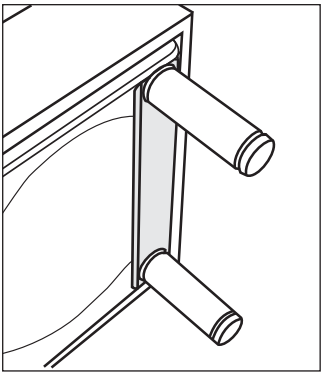


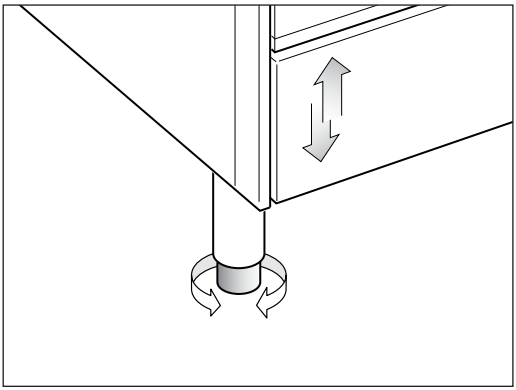
***Figure 3***



## *LEVELLING THE COOKER*

*The cooker may be levelled by screwing the lower ends of the feet IN or OUT (fig. 4).*

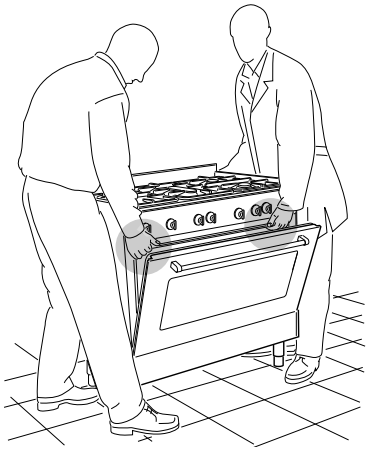
***Figure 4***



## *MOVING THE COOKER*

***WARNING***
***When raising cooker to upright position always ensure two people carry out this manoeuvre to prevent damage to the adjustable feet (fig. 5).***

***Figure 5***



***WARNING***
***Be carefull: do not lift the cooker by the door handle when raising to the upright position (fig. 6).***

***WARNING***
*When moving cooker to its final position* ***DO NOT DRAG*** *(fig. 7).*
*Lift feet clear of floor (fig. 5).*

***Figure 6***

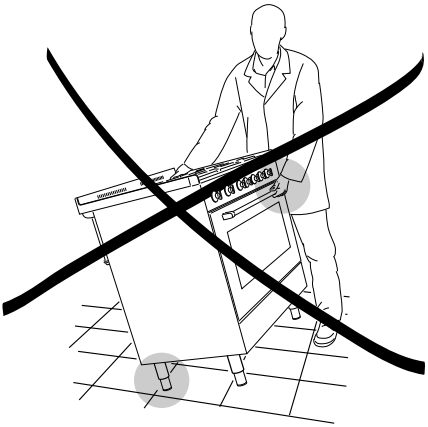
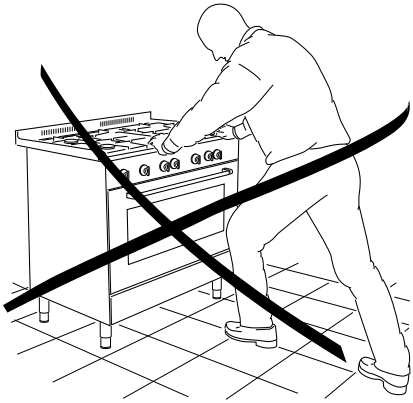


***Figure 7***



## *ANTI-TILT BRACKET*

***Important!***
***To restrain the appliance and prevent it tipping accidentally, fit a bracket to its rear to fix it securely to the wall. Make sure you also fit the supplied lock pin to the anti-tilt bracket.***

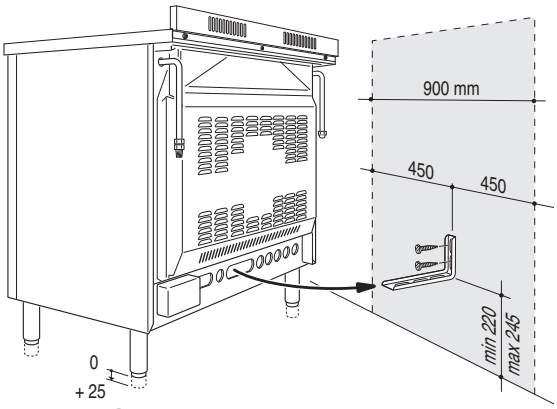



**Figure 8a** *Fitting the anti-tilt bracket*

*To fit the anti-tilt bracket:*

1. *After you have located where the cooker is to be positioned, mark on the wall the place where the two screws of the anti-tilt bracket have to be fitted. Please follow the indications given in Fig. 8a.*
2. *Drill two 8 mm diameter holes in the wall and insert the plastic plugs supplied.*

   ***Important!***
   ***Before drilling the holes, check that you will not damage any pipes or electrical wires.***
3. *Loosely attach the anti-tilt bracket with the two screws supplied.*
4. *Move the cooker to the wall and adjust the height of the anti-tilt bracket so that it can engage in the slot on the cooker's back, as shown in Fig. 8a.*
5. *Tighten the screws attaching the anti-tilt bracket.*
6. *Push the cooker against the wall so that the anti-tilt bracket is fully inserted in the slot on the cooker's back.*
7. *Access the bracket and fit the lock pin:*
   - *Open the pivoting panel (Fig. 8b).*
   - *Fit the lock pin through the bracket, as shown (Fig. 8c).*
   - *Close the pivoting panel.*

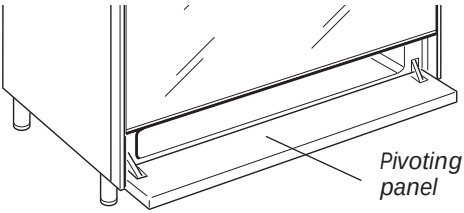



**Figure 8b** *Opening the pivoting panel*

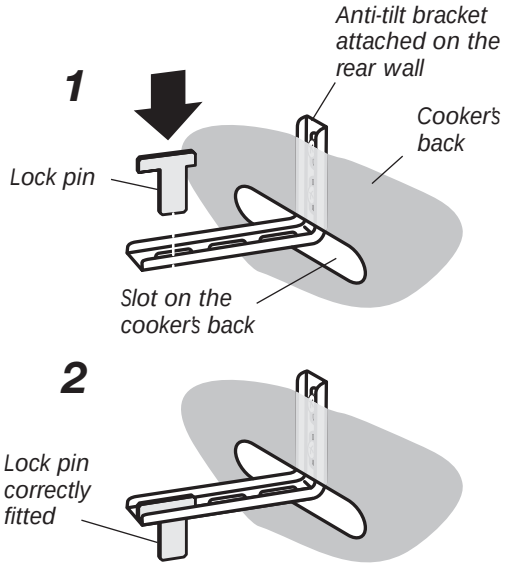


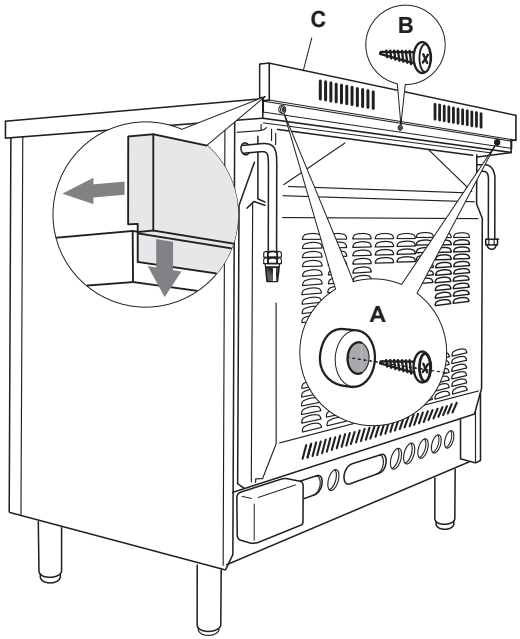

**Figure 8c** *Fitting the lock pin through the bracket*

## *BACKGUARD*

*Before installing the cooker, assemble the backguard "C" (fig. 9).*

- *The backguard "C" can be found packed at the rear of the cooker.*
- *Before assembling remove any protective film/adhesive tape.*
- *Remove the two spacers "A" and the screw "B" from the rear of the cooktop.*
- *Assemble the backguard as shown in figure 9 and fix it by screwing the central screw "B" and the spacers "A".*

***Figure 9***



## *GAS SUPPLY:*

- *The connection must be executed by an authorised person according to the relevant standards.*
- *Before connecting the appliance to the gas main, mount the brass conical adaptor onto the gas inlet pipe, upon which the gasket has been placed (figures 10-11). Conical adaptor and gasket are supplied with the appliance (packed with conversion kit for use with Natural gas or ULPG).*
- *This appliance is suitable for use with Natural Gas or ULPG. (Check the "gas type" sticker attached to the appliance).*
- *For Natural Gas models the gas supply is connected to the pressure regulator which is supplied with the appliance (fig. 11). Adjust the regulator to obtain a test point pressure of 1 kPa with the two semi-rapid (SR) burners operating at the maximum.*
- *For ULPG models the gas supply is connected to the test point adaptor which is supplied with the appliance (fig. 10) and ensure that the supply pressure is regulated to 2.75 kPa.*
- *The connection must be made at the rear of appliance (left or right); the pipe do not cross the cooker.*
- *The inlet not used must be closed off with the cap and sealing gasket supplied.*
- *IMPORTANT: Use two spanners to tighten or loosen the connecting pipe (fig. 13)*

***Figure 10***

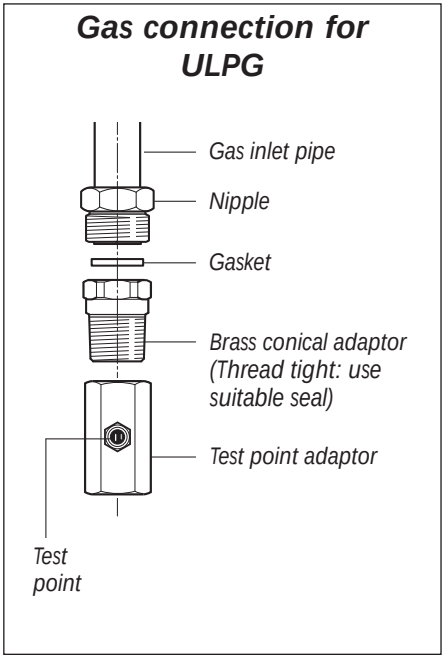
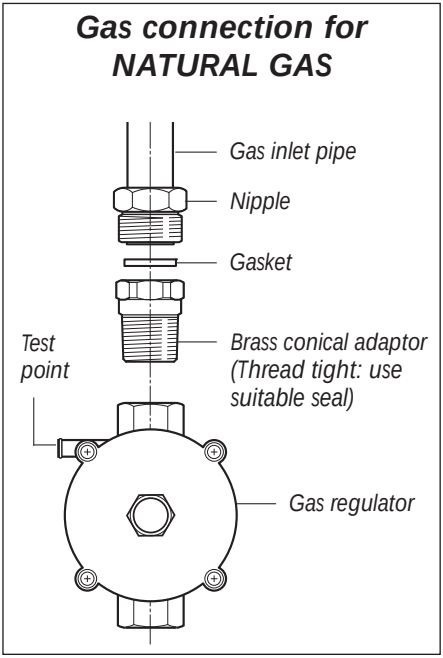



***Figure 11***



1. *After connecting the gas supply, check the piping and connections for leaks using a soap and water solution. The presence of bubbles indicates a leak, tighten or replace connections as appropriate.*
   ***Warning:** Do not use any naked flame to check for leaks.*
2. *Adjust the test point pressure or supply pressure to the value which is appropriate for the gas type.*
3. *The operation of the appliance must be tested when installation is completed.*
4. *Turn on the appliance gas controls and light each burner individually and in combination. Check for a well defined blue flame without any yellow tipping. If any abnormality is evident then check that the burner cap is located properly and the injector nipple is aligned correctly.*
5. *Check the minimum burner setting by quickly rotating the gas control knob from the maximum to the minimum position, the flame must not go out. If adjustment is required carry out the "minimum burner setting adjustment" procedure described*
6. *If satisfacfory performance cannot be obtained, the installer shall check the installation and notify the local gas supply authority for a gas supply problem, or if it is an appliance problem, our Customer Service Centre should be called to obtain the nearest authorized Delonghi Service Agent.*

***WARNING,** This appliance **IS NOT SUITABLE** for installation with a hose assembly.*

***Figure 12***

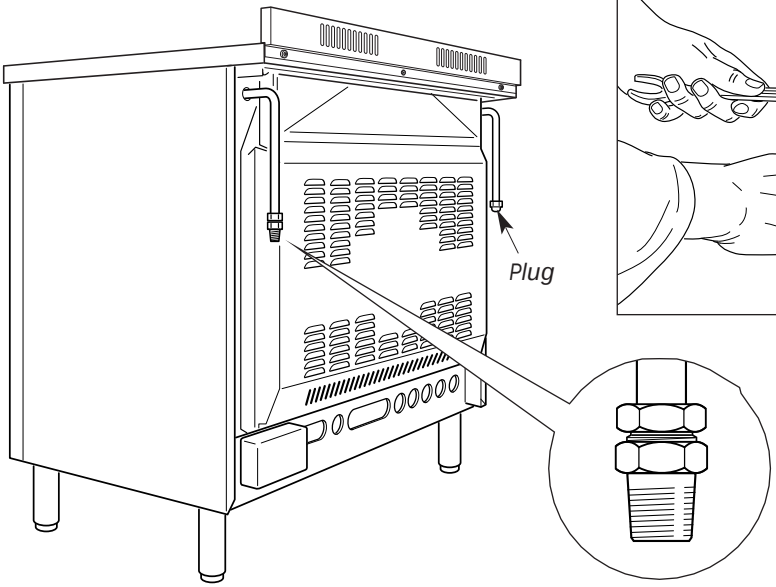
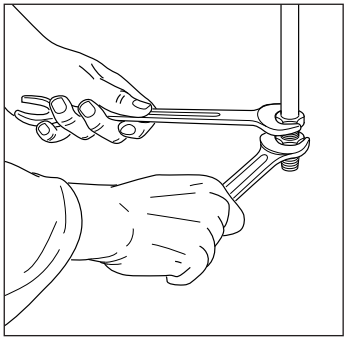



***Figure 13***



## *CONVERSION PROCEDURE (to convert to Natural gas or to ULPG)*
### *REPLACING THE INJECTORS*

*This appliance is suitable for use with Natural gas or ULPG (check the "gas type" sticker attached to the appliance). A label stating the type of gas used after replacing the injectors must be attached at the rear of the appliance, in proximity of the gas inlet connection. The nominal gas consumption and injector size details are provided in table at page* 16.

*To replace the injectors proceed as follows:*

- *Remove pan supports and burners from the cooktop.*
- *Using a spanner, remove the injector J (figs. 14a, 14b) and replace it with one according to the gas type (see following tables - page* 16*).*
- *Affix to the rear of the appliance, in proximity of the gas inlet connections, the warning label (supplied with the conversion kit) stating that the cooker has been converted for use with ULPG / Natural gas.*

***IMPORTANT***

- *If the cooker is suitable for use with Natural gas and must be converted for use with ULPG, before connecting to gas main remove the appliance gas regulator and replace with test point adaptor (see figs. 10-11)*
- *If the cooker is suitable for use with ULPG and must be converted for use with Natural gas, before connecting to the gas main remove the appliance test point adaptor and replace with gas regulator (see figs. 10-11).*

***NOTE:***
*Gas regulator and test point adaptor are supplied with the appliance (packed with conversion kit)*

***The burners are designed so that regulation of primary air is not required.***

***Figure 14a***

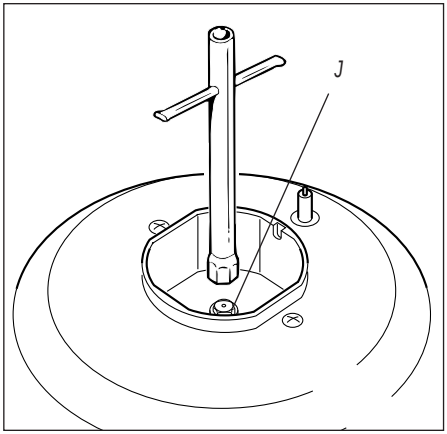
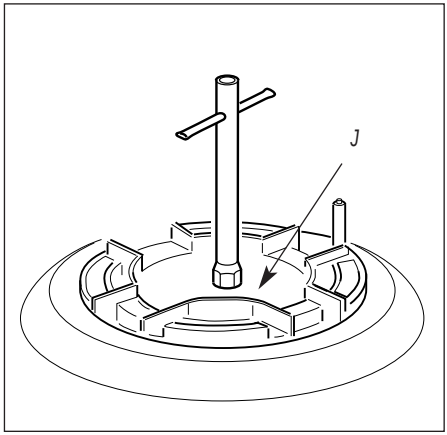



***Figure 14b***



## *MINIMUM BURNER SETTING ADJUSTMENT*

*Check whether the flame spreads to all burner ports when the burner is lit with the gas tap set to the minimum position. If some ports do not light, increase the minimum gas rate setting.*

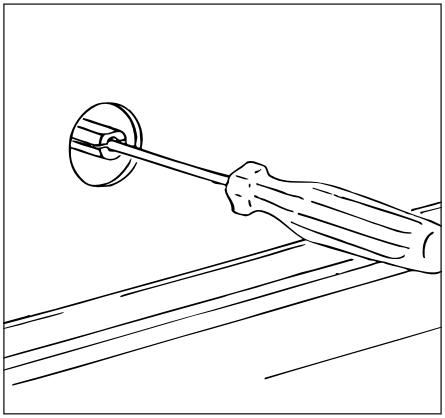
*Check whether the burner remains lit even when the gas tap is turned quickly from the maximum to the minimum position. If the burner does not remain lit, increase the minimum gas rate setting.*

*The procedure for adjusting the minimum gas rate setting is described below.*

- *Turn on the burner*
- *Turn the tap to the MINIMUM position*
- *Take off the knob*
- *With a small flat screwdriver turn the screw inside the tap rod to the correct regulation (fig. 15).*

*Normally for ULPG, the regulation screw is tightened up.*

***Figure 15***



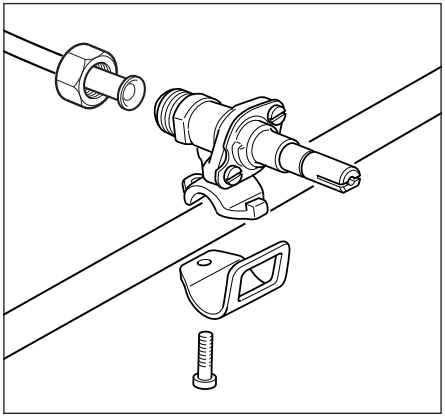
## TABLE FOR THE CHOICE OF THE INJECTORS

| | Natural gas | | ULPG | |
|---|---|---|---|---|
| Test Point Pressure [kPa] | 1.0 | | 2.75 | |
| BURNER | Injector Orifice Dia. [mm] | Gas Consumption [MJ/h] | Injector Orifice Dia. [mm] | Gas Consumption [MJ/h] |
| Auxiliary (A) | 0.85 | 3.60 | 0.53 | 3.60 |
| Semi-rapid (SR) | 1.12 | 6.30 | 0.70 | 6.30 |
| Rapid (R) | 1.45 | 10.30 | 0.91 | 10.80 |
| Triple ring (TC) | 1.65 | 13.30 | 0.95 | 11.90 |

## LUBRICATION OF THE GAS TAPS

*If the gas tap becomes stiff, it is necessary to dismantle it carefully and clean it with petroleum spirit. Specialist high temperature resistant grease should be used to lubricate the tap before replacing.*
*The operations must be carried out by an authorised person/service agent.*

***Figure 16***



## CAUTION:

- *This appliance must be used only for the task it has explicitly been designed for, that is for domestic cooking of foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.*
- *Do NOT place combustible materials or products on this appliance at any time.*
- *Do NOT spray aerosols in the vicinity of this appliance while it is in use.*

## USING THE OVEN FOR THE FIRST TIME

- *Clean the inside of the oven with a cloth soaked in water and neutral detergent and dry thoroughly.*
- *Slide in the wire racks on the oven walls as in Fig. 17.*
- *Slide in the grease filter on the back of the oven as in Fig. 19.*
- *Position the shelf and tray as per Fig. 18. The shelf must be fitted so that the safety catch, which stops it sliding out, faces the inside of the oven.*
  The tray must be positioned on its wire support as indicated at page 37.
- *To eliminate traces of grease in manufacture it is necessary to pre-heat the oven at the maximum temperature.*
  - *For 60 minutes in the position, and for another 15 minutes in the position.*

***Figure 17***

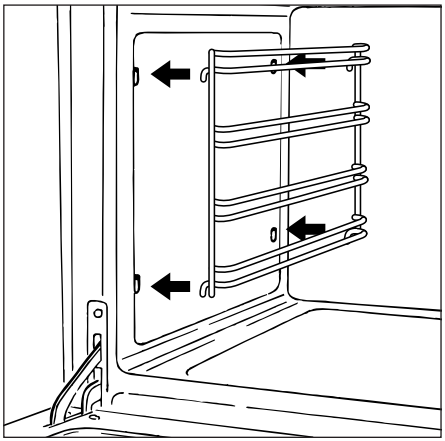
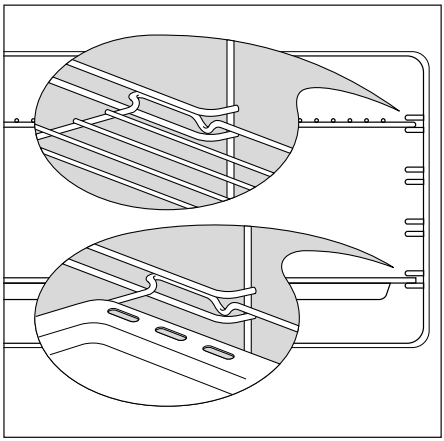


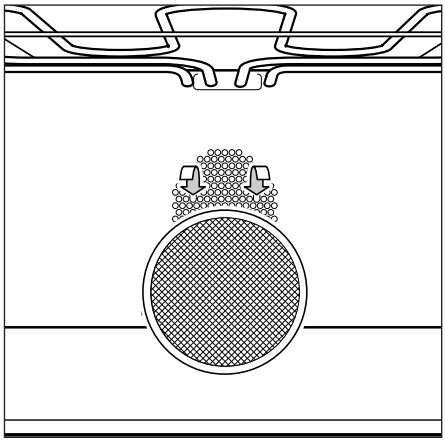
***Figure 18***



## *GREASE FILTER*

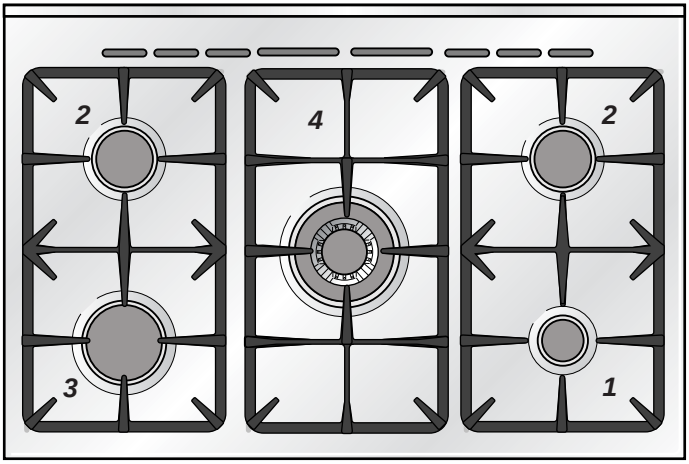
- *A special screen is provided at the back of the oven to catch grease particles, mainly when meat is being roasted (fig. 19).*
- *When backing pastry etc. this filter should be removed.*
- *Always clean the filter after cooking as any solid residues on it might adversely affect the oven performance.*

***Figure 19***



# GAS HOB

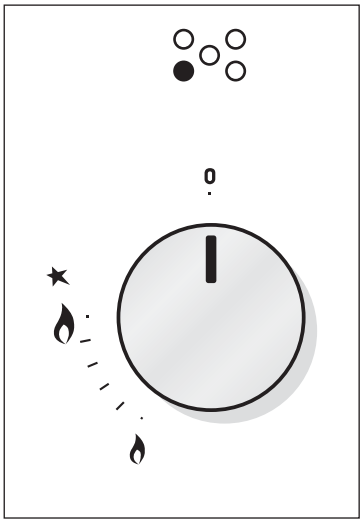
***Figure 20***




| ***GAS BURNERS*** | *Natural Gas MJ/h* | *ULPG MJ/h* |
|---|---|---|
| *1. Auxiliary burner (A)* | *3.6* | *3.6* |
| *2. Semi-rapid burner (SR)* | *6.3* | *6.3* |
| *3. Rapid (R)* | *10.3* | *10.8* |
| *4. Triple ring burner (TC)* | *13.3* | *11.9* |

## *LIGHTING GAS BURNERS*

**Figure 21**




- *Check that the electricity is switched on to allow spark ignition.*
- *Make sure that all controls are turned to zero.*
- *The gas flow to the burners is controlled by taps. The switch for the electric ignition is incorporated in the knobs.*
- *You control the flow by turning the knob indicator to line up with the following symbols:*

  – *Symbol* **0** *: tap closed (burner off)*

  – *Symbol* ★ *: High (maximum)*

  – *Symbol* *: Low (minimum)*

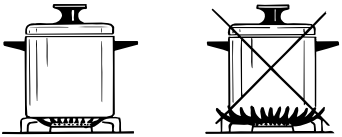
- *To ignite automatically, push the required knob down and turn it to maximum, keeping the knob down until the burner lights.*
- *You can control the temperature by the knob to "High" (maximum) from "Low" (minimum).*
- *To switch off, turn the knob clockwise until you hear the safety click.*
- *Note that, if you are using a burner at the minimum setting, you turn the knob clockwise past the maximum setting before reaching the off position.*
- *Whenever the lighting of the burners is difficult due to peculiar conditions of the gas features or supply, it is advised to repeat the ignition with the knob on "minimum" position.*
- *If when lighting any of the burners an abnormal flame appears, switch the burner off and relight using the minimum setting.*
- *If the flame is still not correct, turn the burner off and call our Customer Service center for your nearest Authorized Delonghi Service Agent.*
- *In the case of a mains failure light the burner with a match or lighted taper.*

## *CHOICE OF BURNER*

*The burner must be chosen according to the diameter of the pans and energy required.*

*For optimum efficiency use a wok or pan no smaller than 230 mm diameter.*

***Figure 22***



***do not use pans with concave or convex bases***

| ***Burners*** | ***Pan diameter*** |
|---|---|
| *Auxiliary* | *******12 - 14 cm* |
| *Semi-rapid* | *16 - 24 cm* |
| *Rapid* | *24 - 26 cm* |
| *Triple ring* | *26 - 28 cm* |
| *Wok* | *max 36 cm* |

*(*) with grill for small cookware: minimum diameter 6 cm.*

*Saucepans with handles which are excessively heavy, in relationship to the weight of the pan, are safer as they are less likely to tip.*
*Pans which are positioned centrally on burners are more stable than those which are offset.*
*It is far safer to position the pan handles in such a way that they cannot be accidentally knocked.*

*When deep fat frying fill the pan only one third full of oil.*
***DO NOT** cover the pan with a lid and **DO NOT** leave the pan unattended.*
*In the unfortunate event of a fire, leave the pan where it is and turn off all controls.*
*Place a damp cloth or correct fitting lid over the pan to smother the flames.*
***DO NOT** use water on the fire.*
*Leave the pan to cool for at least 30 minutes.*

## *CORRECT USE OF TRIPLE-RING BURNER*

- *The flat-bottomed pans are to be placed directly onto the pan-support.*
- *To use the WOK, you must place the wok stand in the **CORRECT** position as shown in Fig. 23a - 23b.*

*IMPORTANT:*
*The special grille for wok pans (fig. 23b) MUST BE PLACED ONLY over the pan-rest for the triple-ring burner.*

***Figure 23a***

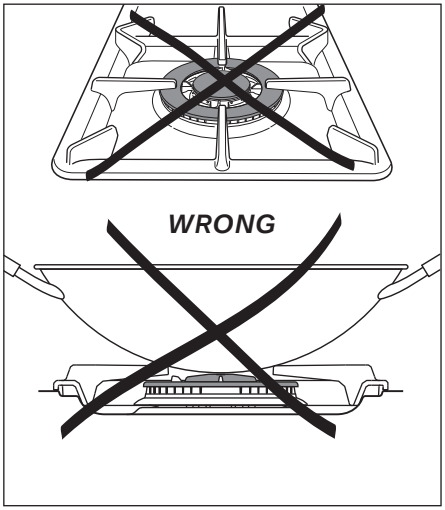
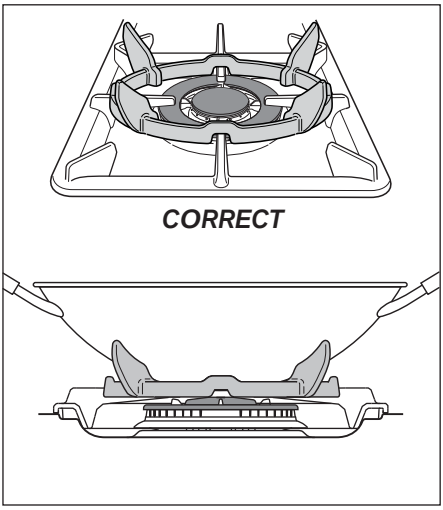



***Figure 23b***

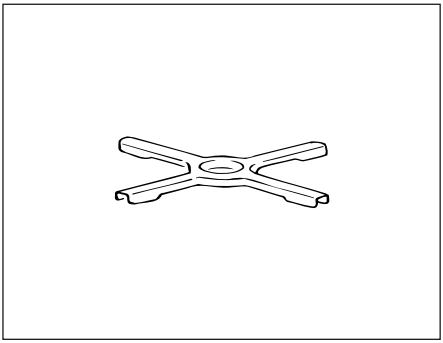



## *GRATE FOR SMALL PANS*

*(fig. 24)*

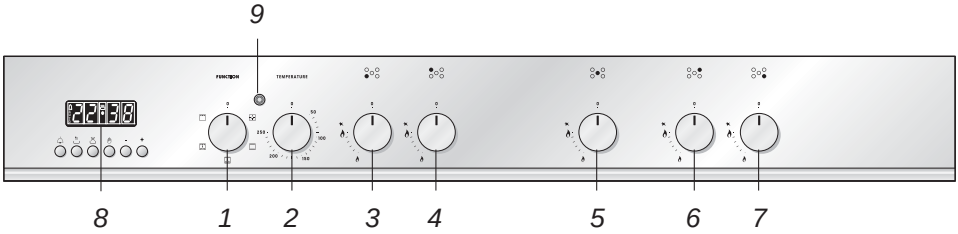
*This grate is to be placed on top of the (smaller) auxiliary burner when using small diameter pans, in order to prevent them from tipping over.*

***Figure 24***



# FAN ASSISTED OVEN

***Figure 25***




## *CONTROL PANEL*

### *Controls description*

1. *Oven switch knob*
2. *Oven thermostat knob*
3. *Front left burner control knob*
4. *Rear left burner control knob*
5. *Central burner control knob*
6. *Rear right burner control knob*
7. *Front right burner control knob*
8. *Electronic programmer*

### *Pilot lamp:*

9. *Oven thermostat indicator light*

## *GENERAL FEATURES*

*As its name indicates, this oven presents particular features from an operational point of view. In fact, it is possible to insert 4 different programs to satisfy every cooking need, plus a defrost function using the fan only.*

***Please note**: This appliance incorporates a safety cooling fan which you will hear operating whenever the oven or grill are in use. This fan is to reduce the external temperature of the appliance and cool the internal components.*

## *OPERATING PRINCIPLES*

*Heating and cooking in the fan assisted oven are obtained in the following ways:*

***a. by normal convection***
*The heat is produced by the upper and lower heating elements.*

***b. by forced semi-convection***
*The heat produced by the top and bottom heating elements is distributed throughout the oven by the fan.*

***c. by radiant heat***
*The food is grilled by the infra red grill element.*

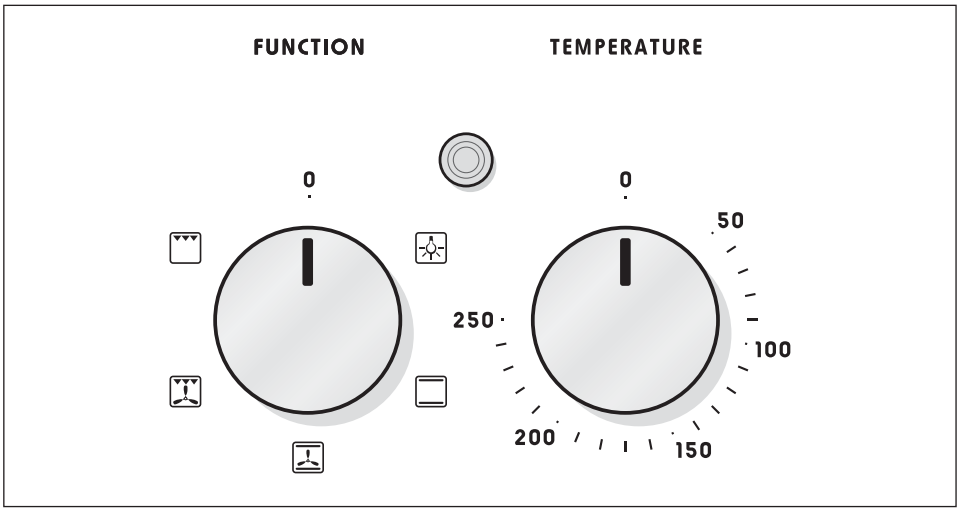
***d. by radiant heat and ventilation***
*The food is grilled by the grill element is distributed throughout the oven.*

***e. by ventilation***
*The food is defrosted by using the fan only function without heat.*

***WARNING:***
***The door is hot, use the handle.***

***ATTENTION - MOST IMPORTANT***
***Pay special attention not to touch the hot heating element inside the oven cavity.***

***Figure 26***




### *THERMOSTAT KNOB*

*This only sets the cooking temperature and does not switch the oven on. Rotate clockwise until the required temperature is reached (from 50 to 250°C).*

***FUNCTION SELECTOR KNOB***

*Rotate the knob clockwise to set the oven for one of the following functions.*

## *OVEN LIGHT*

*By setting the knob to this position, only the oven light comes on.*
*It remains on in all the cooking modes.*

## *TRADITIONAL BAKE*

*The upper and lower heating elements come on. The heat being dispersed by natural convection. The temperature range must be set between 50 °C and 250 °C using the thermostat.*
*The oven must be preheated before cooking.*

*Ideal for:*
*Food that requires the same degree of cooking both inside and out, for example roasts, spare pork ribs, meringues etc.*

## *FAN ASSISTED BAKE*

*The upper and lower heating elements come on and the fan come on - the heat from the element being circulated by the fan.*
*The temperature range can be set to between 50 °C and 250 °C using the thermostat.*

*Idea for:*
*Large bulky quantities of food that require even cooking throughout for example large roasts, turkey, roast turkey, cakes etc.*

## *DEFROST*

***With the thermostat knob on "0" only the oven fan is on.***
*The food is thawed by ventilation without heating.*

*Ideal for:*
*Quick thawing of frozen foods; one kg requires approximately 1 hour.*
*Thawing times vary according to the quantity and type of food to be thawed.*

## *FAN GRILL*

*Both the grill and the fan come on. Most of the cooking is done by grilling and then the hot air circulated around the oven. The oven door should be kept* ***closed****.*
*The temperature can be set between 50 °C and 200 °C maximum.*
*The oven should be preheated for 5 minutes before cooking. For further cooking hints see "GRILLING AND COOKING AU GRATIN".*

*Ideal for:*
*Quick sealing in of food juices for example such as hamburger, chicken pieces, chops.*

***It is recommended that you do not grill for longer than 30 minutes at any one time.***
***Attention: the oven door becomes very hot during operation.***
***Keep children away.***

## *GRILLING*

*The infrared grill element at the top of the oven comes on. The heat is dispersed by radiation.*
*Use with the* ***oven door closed*** *and the thermostat knob to position* ***225 °C*** *for max 15 minutes, then to position* ***175 °C****.*
*For cooking hints, see the chapter "USE OF THE GRILL".*

*Ideal for:*
*Intense grilling, browning, cooking au gratin and toasting etc.*

***It is recommended that you do not grill for longer than 30 minutes at any one time.***
***Attention: the oven door becomes very hot during operation.***
***Keep children away.***

# *COOKING ADVICE*

### *STERILIZATION*

*Sterilization of foods to be conserved, in full and hermetically sealed jars, is done in the following way:*

*a. Set the switch to position* .

*b. Set the thermostat knob to position 185 °C and preheat the oven.*

*c. Fill the dripping pan with hot water.*

*d. Set the jars onto the dripping pan making sure they do not touch each other and the door and set the thermostat knob to position 135 °C.*

*When sterilization has begun, that is, when the contents of the jars start to bubble, turn off the oven and let cool.*
*Check your recycle book for full instructions.*

### *SIMULTANEOUS COOKING OF DIFFERENT FOODS*

*The oven set on position* *can cook several different foods together. Foods as diverse as fish and cakes can be cooked together without the cross transference of flavours. This is because the fats and cooking smell that would normally be deposited on the different foods are oxidised and are not absorbed by the foods. The cooking temperature of the foods, however must be within 20 - 25°C of each other. The food with the longest cooking time will be put into the oven first and the other foods are added as necessary according to their cooking times.*

### *GRILLING AND COOKING AU GRATIN*

*As the hot air completely covers the food to be cooked, grilling may be done with the food on rack in the oven. The knob should be switched to position* .
*The thermostat should be set to* ***200 °C*** *and the oven pre-heated.*
*The food should be placed on a rack in the oven for the required cooking time.*
*Adding a few dabs of butter before the end of the cooking time gives the golden "au gratin" effect.*
***It is recommended that you do not grill for longer than 30 minutes at any one time.***

### *ROASTING*

*To obtain classical roasting, it is necessary to remember:*

- *that it is advisable to maintain a temperature between 180 °C and 200 °C.*
- *that the cooking time depends on the quantity and the type of foods.*

### *USE OF THE GRILL*

*Preheat the oven for about 5 minutes with the door closed.*

*Introduce the food to be cooked, positioning the rack as close to the grill as possible.*
*The dripping pan should be placed under the rack to catch the cooking juices and fats.*
***Do not grill for longer than 30 minutes at any one time.***

## RECOMMENDED COOKING TEMPERATURE

| Food | °C | °F | Gas Mark | Shelf Position * | Cooking Time (approx) |
|---|---|---|---|---|---|
| **CAKES** | | | | | |
| Victoria sandwich | 190 | 375 | 5 | 2 or 3 | 20-25 mins |
| Small cakes/buns | 190 | 375 | 5 | 1 and 2 | 15-20 mins |
| Maidera cake | 180 | 350 | 4 | 2 or 3 | 20 mins |
| Fruit cake | 170 | 325 | 3 | 3 | $1\frac{3}{4}$ hours |
| Rich fruit cake | 150 | 300 | 2 | 3 or 4 | $2\frac{1}{2}$ hours |
| Scones | 225 | 425 | 8-9 | 2 | 8-10 mins |
| **PASTRY** | | | | | |
| Puff | 225 | 425 | 8-9 | 2 | 10-20 mins |
| Short crust | 200 | 400 | 6 | 2 | 20-30 mins |
| Plate tarts | 200-210 | 400-410 | 6 | 1 or 2 | 30-35 mins |
| Quiches and flans | 200-210 | 400-410 | 6 | 1 or 2 | 40-45 mins |
| **YEAST** | | | | | |
| Bread loaf | 225 | 425 | 7-8 | 2 | 35-55 mins |
| Bread rolls | 220 | 425 | 7 | 1 or 2 | 15-20 mins |
| Pizza dough | 230 | 450 | 8 | 2 | 20 mins |
| **ROAST MEAT** | | | | | |
| Beef – Medium | 190 | 375 | 5 | 2 or 3 | 20 mins/lb + 20 mins |
| Lamb | 190 | 375 | 5 | 2 or 3 | 25-30 mins/b + 25 mins |
| Pork | 190-200 | 375-400 | 5-7 | 2 or 3 | 30 mins/lb + 30 mins |
| Veal | 190 | 375 | 5 | 2 or 3 | 30 mins/b + 30 mins |
| Chicken | 190 | 375 | 5 | 2 or 3 | 30 mins/b + 30 mins |
| Turkey up to 10lb | 180 | 350 | 4 | 2 or 3 | 18-20 mins/b + 20 mins |
| Stews/casseroles | 150-170 | 300-325 | 2-3 | 2 or 3 | $1\frac{1}{2}$ 2 hours |

***N.B.*** *For fan ovens reduce the temperature by 10-20 °C. For any dish taking one hour or over to cook, reduce the cooking time by 10 minutes per hour.*

* *Shelf positions have been counted from the top of the oven to the base.*
*A fan oven creates more even temperature throughout, therefore the shelf positions are not as critical.*

# *ELECTRONIC PROGRAMMER*

*The electronic programmer is a device that groups together the following functions:*
*– 24 hour clock with illuminated display*
*– Timer (up to 23 hours and 59 minutes)*
*– Programme for automatic oven cooking*
*– Programme for semi-automatic oven cooking.*

***Description of the buttons:***

*Timer*

*Cooking time*

*End of cooking time*

*Manual position and cancellation of the inserted cooking programme*

*Advancement of the numbers of all programmes*

*Turning back of the numbers of all programmes and changing the frequency of the audible signal.*

***Description of the lighted symbols:***

***AUTO** - flashing - Programmer in automatic position but not programmed*

***AUTO** - always lighted - Programmer in automatic position with programme inserted.*

*Automatic cooking taking place*

*Timer in operation*

*and **AUTO** - flashing - Programme error.*
*(The time of day lies between the calculated cooking start and end time).*

***Note:** Select a function by the respective button and, in 5 seconds, set the required time with the + / - buttons ("one-hand" operation).*
*A power cut zeroes the clock and cancels the set programmes.*

***Figure 27***

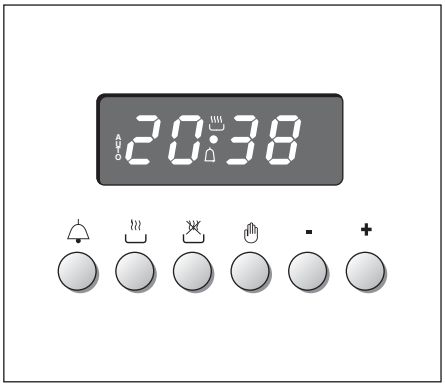
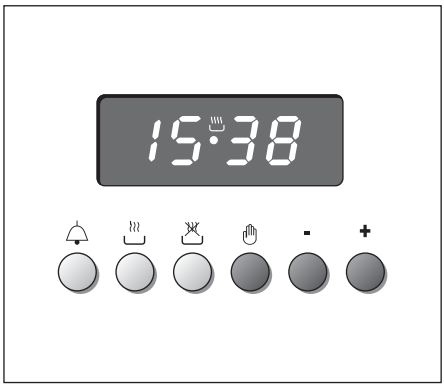



***Figure 28***



## Electronic clock *(fig. 28)*

*The programmer is equipped with an electronic clock with lighted numbers which indicate hours and minutes.*
*Upon immediate connection of the oven or after a blackout, three zeroes will flash on the programmer panel.*
*To set the hour it is necessary to push the button and then the + or - button until you have set the exact hour (fig. 28).*
*Alternatively, simultaneously push the two buttons and at the same time push the + or - button.*
*Note: Setting the clock deletes any programme.*

## Normal cooking without the use of the programmer

*To manually use the oven, that is, without the aid of the programmer, it is necessary to cancel the flashing **AUTO** by pushing the button (AUTO will be switched off and the symbol will go on - Fig.29).*

*Attention: If the AUTO is not flashing (which means a cooking programme has already been inserted), by pushing the button you have cancelled the programme and switched to manual.*

## Electronic timer

*The timer programme consists only of a buzzer which may be set for a maximum period of 23 hours and 59 minutes.*
*If the **AUTO** is flashing push the button.*
*To set the time, push the button and the + or - until you obtain the desired time (fig. 30).*
*Having finished the setting, the normal time will appear on the panel and the symbol will appear.*
*The countdown will start immediately and may be seen at any moment on the panel by simply pressing the button .*
*At the end of the time, the symbol will be switched off and an intermittent buzzer will go off; this can be stopped by pressing any one of the buttons.*

## Altering the audible signal

*By pressing the - button you can choose from three variations.*

***Figure 29***

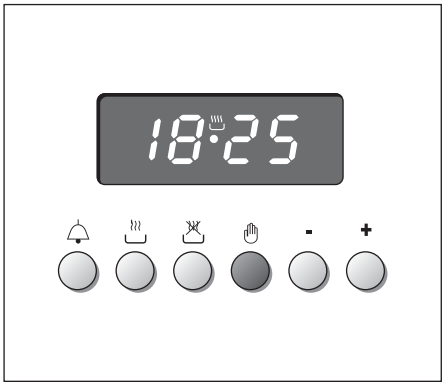
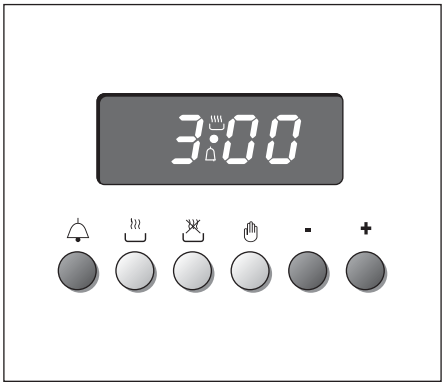



***Figure 30***



## Automatic oven cooking

*To cook food automatically in the oven, it is necessary to:*

1. *Set the length of the cooking time*
2. *Set the end of the cooking time*
3. *Set the temperature and the oven cooking programme.*

*These operations are done in the following way:*

1. *Set the length of the cooking time by pushing the button and the + button to - advance, or to go back if you have passed the desired time (fig. 31). The **AUTO** and the symbol will be on.*
2. *Set the end of the cooking time by pressing the button (the cooking time already added to the clock time will appear), and the + button (fig. 32); if you pass the desired time you may get back by pushing the - button.*
   *After this setting, the symbol will go off. If after this setting, the **AUTO** flashes on the panel and a buzzer goes off, it means there was an error in the programming.*
   *In this case, modify the end of cooking time or the cooking time itself by following the above instructions again.*
3. *Set the temperature and the cooking programme by using the switch and thermostat knobs of the oven (see specific chapters).*

*Now the oven is programmed and everything will work automatically, that is the oven will turn on at the right moment to end the cooking at the established time.*
*During cooking, the symbol remains on.*
*By pushing the button you can see the time that remains until the end of cooking.*

*The cooking programme may be cancelled in any moment by pushing .*
*At the end of the cooking time the oven will turn off automatically, the symbol will turn off, **AUTO** will flash and a buzzer will sound, which can be turned off by pushing any of the buttons.*

*Turn the switch and thermostat knobs to zero and put the programmer onto "manual" by pressing the button.*

***Attention:** A power cut makes the clock go to zero and cancels the set programmes.*
*After a power cut three zeroes will flash on the panel.*

***Figure 31***

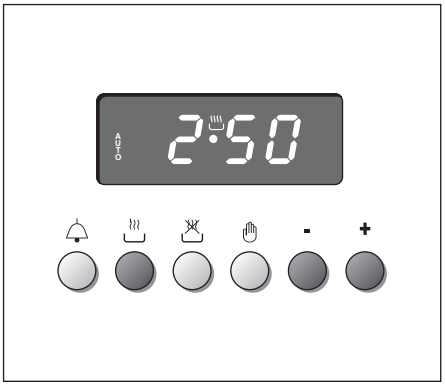
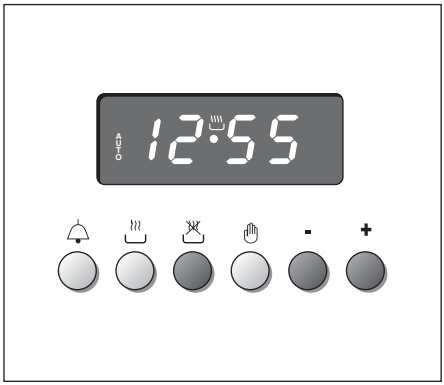



***Figure 32***



## *Semi-automatic cooking*

*This is used to automatically switch off the oven after the desired cooking time has elapsed.*

*There are two ways to set your oven:*

1. *Set the length of the cooking time by pushing the button and the + button to advance, or - to go backwards if you have passed the desired time (Fig.33).*

*or*

2. *Set the end of the cooking time by pushing the button and the + button to advance, or - to go backwards if you have passed the desired time (Fig.34).*

   ***AUTO** and the symbol will be on.*

   *Then set the temperature and the cooking programme using the oven switch and thermostat knobs (see specific chapters).*

   *The oven is switched on and it will be switched off automatically at the end of the desired time.*

   *During cooking, the symbol remains on and by pressing the button you can see the time that remains till the end of the cooking.*

   *The cooking programme can be cancelled at any moment by pushing the button.*

*At the end of cooking, the oven and the symbol will turn off, the **AUTO** will flash and a buzzer will sound; that can be stopped by pushing any of the buttons.*

*Turn the switch and thermostat knobs to zero and put the programmer onto "manual" by pressing the button.*

***Figure 33***

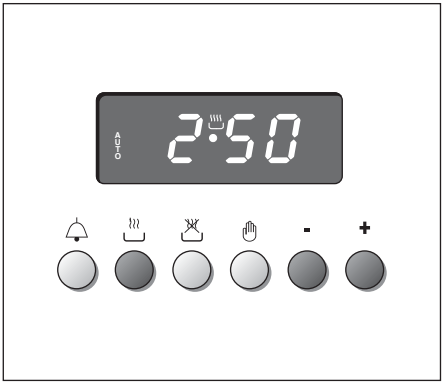
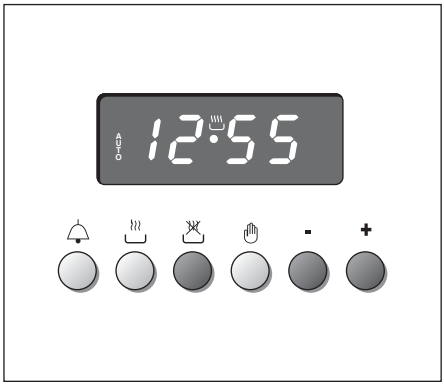



***Figure 34***



# Cleaning and Maintenance

| Maintenance Period | Description |
|---|---|
| Daily | • Clean gas cooktop as per instructions below |
| Monthly | • Remove burner caps, burner rings & base and clean using non abrasive detergent & rinse in cold water & dry thoroughly before replacing back on hob<br>• Clean ignitor tip using damp soapy cloth and dry thoroughly |
| 3 - 4 Yearly | • Contact your local authorized gas Service Agent to perform a thorough check on all gas components on the gas cooker |

## GENERAL ADVICE

- **Before you begin cleaning, you must ensure that the appliance is switched off.**
- *It is advisable to clean when the appliance is cold and especially when 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.*
- **Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.**

### 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 of the enamelled parts must be washed only with a sponge and soapy water or with non-abrasive products.*
*Dry preferably with a microfibre or soft cloth.*

## *STAINLESS STEEL SURFACES*

*The stainless steel front panels on this cooker (facia, storage compartment) are protected by a finger-print proof lacquer. To avoid damaging this lacquer, do not clean the stainless steel with abrasive cleaners or abrasive cloths or scouring pads.*
***ONLY SOAP/WARM WATER MUST BE USED TO CLEAN THE STAINLESS STEEL SURFACES.***

## *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.***

## *GAS TAPS*

*If the gas taps are not working properly, call our Customer Service Centre to obtain the nearest Authorized DeLonghi Service Agent.*

## *GREASE FILTER*

- *Clean the filter after any cooking! The grease filter can be removed for cleaning and should be washed regularly in hot soapy water (fig. 19).*
- *Always dry the filter properly before fitting it back into the oven.*

## *BURNERS*

*They can be removed and washed only with soapy water. Detergents can be used but must not be abrasive or corrosive.*
*Do not use abrasive sponges or pads.*
*Do not put in dishwasher.*
*After each cleaning, make sure that the burner-caps, as well as the burners, have been well wiped off and* ***CORRECTLY POSITIONED****.*

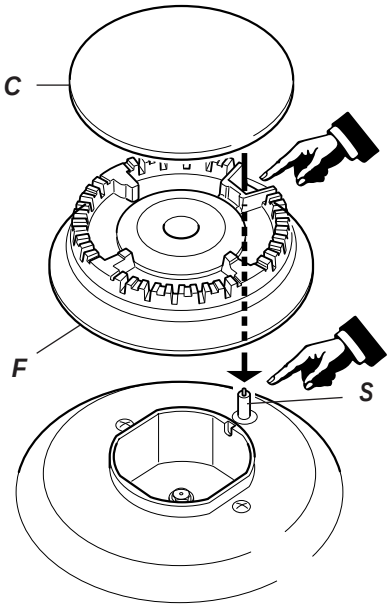
*It is essential to check that the burner flame distributor* ***F*** *and the cap* ***C*** *has been correctly positioned (see fig. 35) - failure to do so can cause serious problems.*

*Check that the electrode* ***S*** *(fig. 35) is always clean to ensure trouble-free sparking.*

***Note:***

***The electrode S must be very carefully cleaned. To avoid damage to the electric ignition do not use it when the burners are not in place.***

***Figure 35***




## *TRIPLE RING BURNER*

*The triple ring burner must be correctly positioned (see fig. 36); the burner rib must be located in position as shown by the arrow.*
*The burner correctly positioned must not rotate (fig. 37).*
*Then position the cap* ***A*** *and the ring* ***B*** *(fig. 37).*

***Figure 36***

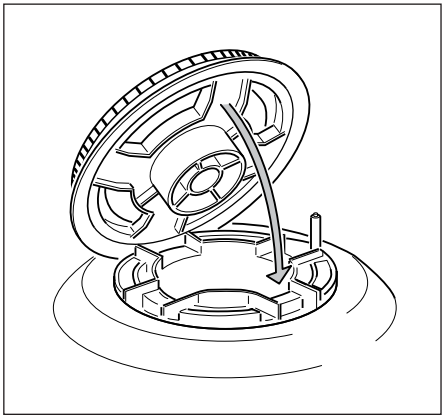
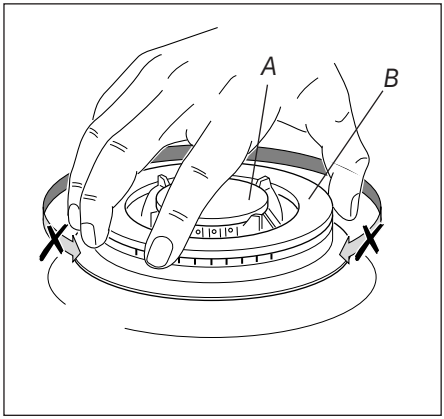


***Figure 37***

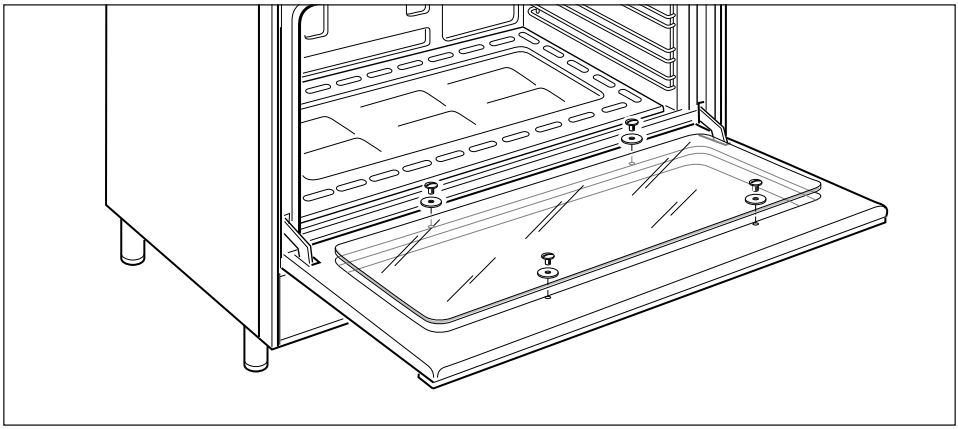


## *REMOVAL OF THE INNER GLASS DOOR PANEL*

- *The inner glass door panel can easily be removed for cleaning by unscrewing the four screws (fig. 38).*
- *When re-assembly ensure that the inner glass is correctly positioned and do not over tighten the screws.*

***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.***

***Figure 38***

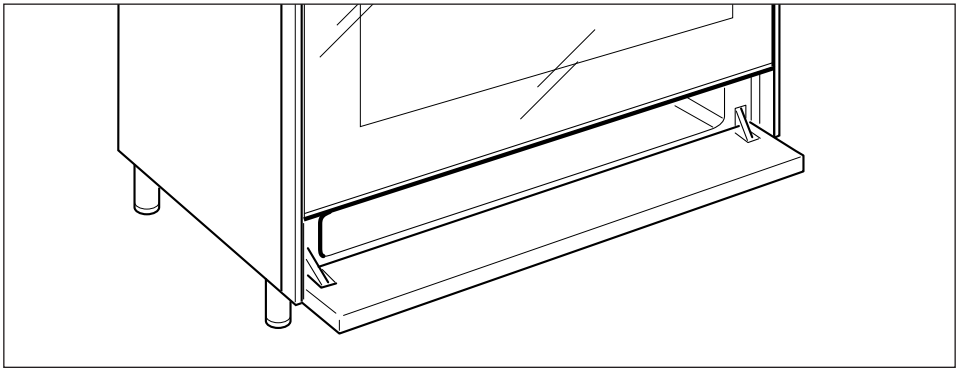


## *STORAGE COMPARTMENT*

- *The storage compartment is accessible through the pivoting panel.*

***Attention: Do not store flammable material in the oven, or the storage compartment.***

***Figure 39***



## GRILL HEATING ELEMENT

*The heating element is self-cleaning and does not require maintenance.*

## REPLACING THE OVEN LIGHT BULB

***Switch the cooker off at the mains.***

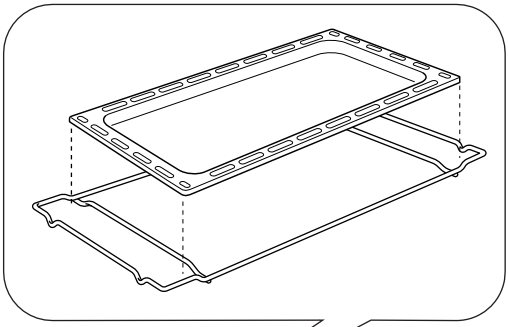
*When the oven is cool, unscrew and replace the bulb with another one resistant to high temperatures (300°C), voltage 230-240 V~ (50 Hz), E14 and same power (check watt power as stamped in the bulb itself) of the replaced bulb.*

***Note:** Oven bulb replacement is not covered by your guarantee.*

## OVEN TRAY

*The oven tray must be correctly placed on its wire shelf support (fig. 40) then inserted into the side runners (fig. 41).*

***Figure 40***

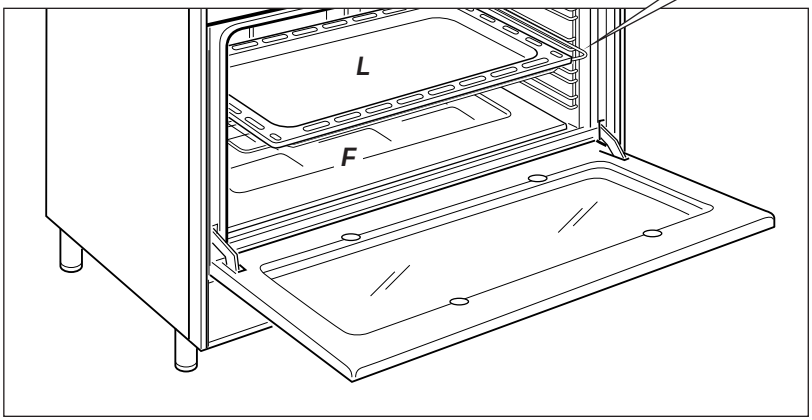


## OVEN FLOOR

*The oven floor "**F**" (fig. 41) can be easily removed to facilitate cleaning.*
*Remember to replace the floor correctly afterwards.*

*Be careful not to confuse the tray "**L**" with the oven floor "**F**".*

***Figure 41***



## DISMANTLING THE DOOR

*Please operate as follows:*

- *Open the door completely.*
- *The swivel retainers of the rh and lh hinges (fig. 42a) are hooked onto the metal bar above them (fig. 42b).*
- *Lift the oven door slightly. The notch on the bottom of the hinge will disengage (fig. 42c).*
- *Now pull the oven door forwards off the appliance. Release both hinge sections from the slots (fig. 42d).*

## DOOR ASSEMBLY

- *Grip the door (as indicated in figure 42) and refit it in reverse order of removal procedure.*

***Figure 42***

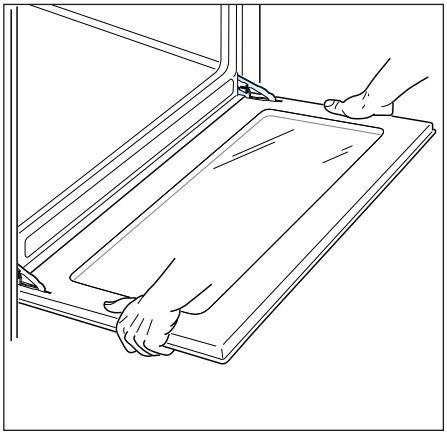


***Figure 42a***

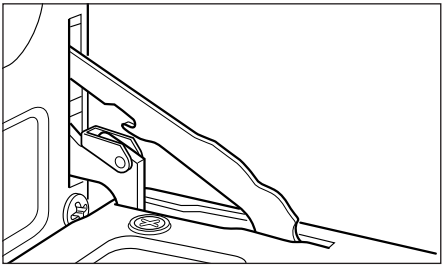


***Figure 42b***

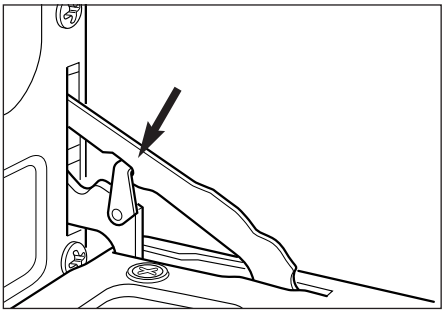


***Figure 42c***

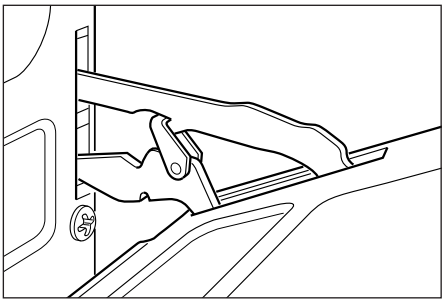
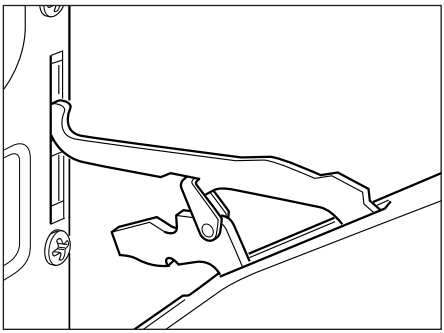


***Figure 42d***



# Service and Maintenance

*If the ignition spark fails to ignite or does not light the gas, check the following items before calling our Customer Service Centre to obtain the nearest Authorised Service Agent:*

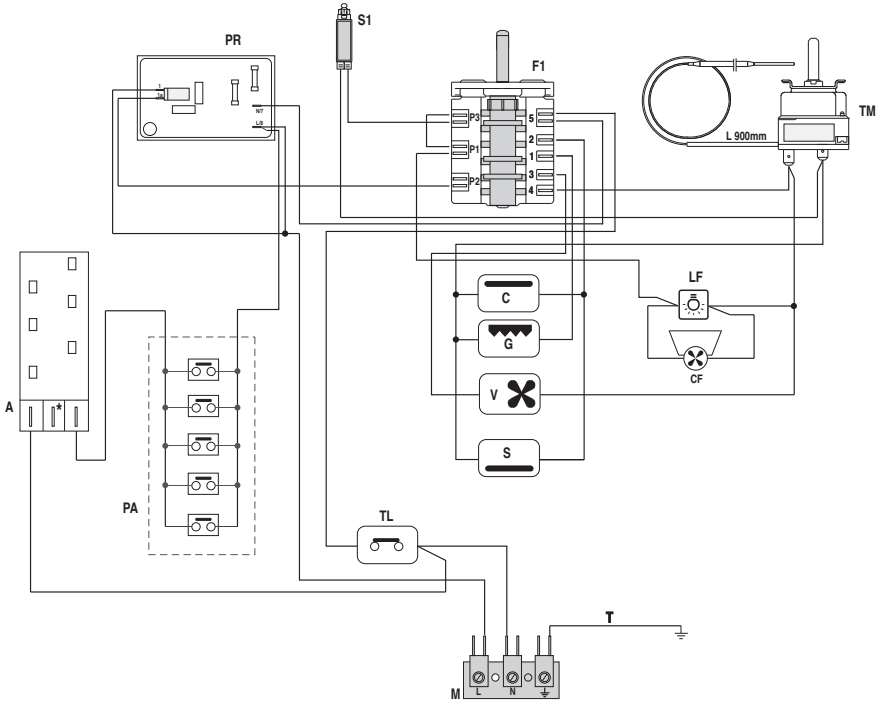
- *Burner is reassembled and located correctly.*
- *Spark electrode and white ceramic are clean and dry.*
- *240 VAC power supply is connected.*

*Contact the local gas utility or our Customer Service Centre to obtain the nearest Authorized Service Agent.*

- *You can smell gas when all burners are turned on.*
- *The burners do not remain alight at the minimum marked setting.*
- *The burner flame is yellow or emits an unusual odour.*

*Note that a bi-annual inspection of the appliance by an authorized service agent or your locate gas utility will ensure many years of trouble free operation of your appliance.*

## *WIRING DIAGRAM*




### *ELECTRIC DIAGRAM KEY*

| | |
|---|---|
| *F1* | *Oven switch* |
| *TM* | *Oven thermostat* |
| *TL* | *Thermal overload* |
| *PR* | *Oven programmer* |
| *LF* | *Oven lamp* |
| *C* | *Top element* |
| *G* | *Grill element* |
| *S* | *Bottom element* |
| *V* | *Fan* |
| *CF* | *Cooling fan* |
| *S1* | *Thermostat pilot lamp* |
| *PA* | *Ignition switches group* |
| *A* | *Ignition coil* |
| *M* | *Terminal block* |
| *T* | *Earth connection* |

*Descriptions and illustrations in this booklet are given as simply indicative. The manufacturer reserves the right, considering the characteristics of the models described here, at any time and without notice, to make eventual necessary modifications for their construction or for commercial needs.*

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