



# **INSTALLATION, MAINTENANCE AND USE INSTRUCTIONS FOR FREE-STANDING COOKERS**

**HER  
PRO**

APPLY DATA LABELS

## READ THE INSTRUCTION BOOKLET BEFORE INSTALLING AND USING THE APPLIANCE.

It is important that you retain these instructions, proof of purchase as well as other important documents about this product for future reference.

The manufacturer will not be responsible for any damage to property or to persons caused by incorrect installation or improper use of the appliance.

Due to continual product development, Bertazzoni Group reserves the right to alter specifications and appearances without notice.

**THIS APPLIANCE HAS BEEN DESIGNED FOR DOMESTIC USE ONLY TO BE  
INSTALLED BY AN AUTHORISED PERSON**



**DO NOT OPERATE THIS APPLIANCE BEFORE READING THE INSTRUCTION BOOK  
DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE  
DO NOT STORE CHEMICALS OR FLAMMABLE MATERIALS OR SPRAY AEROSOLS NEAR THIS**

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**THIS APPLIANCE HAS BEEN DESIGNED FOR NON-PROFESSIONAL DOMESTIC USE.**

## WARNINGS

1. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
2. DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER OR NEAR THIS APPLIANCE. DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
3. DO NOT MODIFY THIS APPLIANCE. This appliance is not suitable for use with aftermarket lids or covers.
4. DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE.
5. DO NOT USE THIS APPLIANCE AS A SPACE HEATER
6. WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR IN CARAVANS, IT SHALL NOT BE USED AS A SPACE HEATER.
7. After removing the packaging, make sure to check if there is any damage to the appliance. If there is any damage, never attempt to use the appliance and immediately contact your authorised Service Centre. As packaging materials can be dangerous to children, they need to be collected immediately and put out of reach.
8. In certain circumstances electrical appliances may be a safety hazard. The unit MUST be connected to the electrical supply before operation to enable the electronic ignition to work. The electrical connection must be accessible after installation. The appliance must be electrically isolated before any maintenance can be performed.
9. Do not place heavy objects on this appliance (cooktop or door), use for storage or as a cutting surface, as sharp edges can damage the surface. This appliance is designed for cooking only. If any damage such as chips or cracks are seen in the glass, turn off all control knobs and do not use until the appliance has been inspected by an authorised service person or replaced.
10. This appliance is designed for domestic household use only and for the cooking of domestic food products. Use as a commercial appliance will void the warranty. It must not be used outdoors and must be fully installed. Do not use the appliance until fully installed. If this appliance is installed on a base, measures must be taken to prevent the appliance from slipping from the base.
11. Damage can occur to bench tops if pots and pans are able to overlap the bench top. This can result in heat being transferred to the bench top. Ensure that correct sized pots & pans are used. Refer to guide in instructions.
12. Do not allow pot handles or utensils to be placed near gas burners in operation, as they can cause the handles to become hot to touch. Always turn handles away when small children are nearby. It is recommended that children are kept away from the cooktop at all times.
13. Do not leave the cooktop while cooking with solid or liquid oils. There may be flaming up in conditions of extreme heating. Never pour water onto the flames occurring from oil. Immediately turn the cooktop off and cover the pan with a lid or fire blanket in order to smother the flame.
14. If the electrical supply cord is damaged, either when being installed or after installation, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to prevent a hazard.
15. The appliance is not intended to be operated by means of an external timer or separate remote control system.
16. Electrical connection must be made as per local wiring rules and regulations.. Do not disconnect the appliance with wet hands or bare feet, and do not disconnect the power cord with extreme force. If the electrical supply is restricted, means of all-pole disconnection must be accessible and incorporated in the fixed wiring in accordance with the wiring rules.
17. Ensure that the kitchen is well ventilated or mechanical ventilation is in use while cooking on the appliance.
18. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

**WARNING:** Accessible parts may become hot during use. Young children should be kept away.

19. Cleaning may only be commenced on the appliance once it has cooled down and is turned off. Failure to clean properly can damage the unit. Do not use a steam jet or any other high pressure cleaning equipment to clean the appliance.
20. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass surface as they can scratch the surface, which may result in the glass shattering. Clean the glass using a warm damp cloth (e.g. dishcloth).
21. When the appliance is not being used, the knobs must be kept in the 'OFF' position.
22. The appliance must be installed and put into operation by an authorised person under the conditions provided by the manufacturer in this manual. The manufacturer cannot be held responsible for any damage that might occur due to faulty installation. Do not modify this appliance.
23. Use the anti-tilt kit to prevent the appliance from accidentally falling over.
24. Only use the temperature probe recommended for this oven.
25. Danger of fire: Do not store items on the cooking surface

**CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

**WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.

26. - The oven must not be installed behind a decorative door in order to avoid overheating.

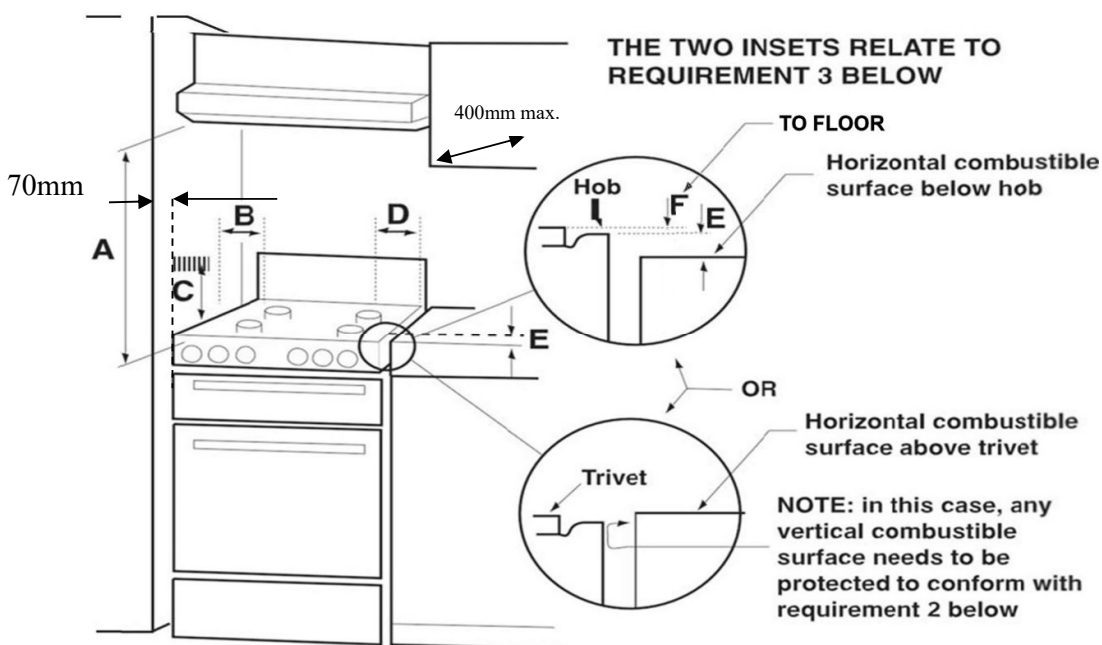
## LOCAL AUTHORITY REQUIREMENTS

Before installation, unpack all parts from carton, remove all internal packaging and transit protection where present and check for damage. Check Gas Type and specifications plate placed on the rear of the unit, alternatively there is a second label supplied. All gas fitting work, service and repairs can only be performed by an authorised person in accordance with AS/NZS 5601 and local gas regulations. Failure to comply with this condition will void the warranty. Always unplug the appliance before carrying out any maintenance operations or repairs. The walls of the units must not be higher than worktop and must be capable of resisting temperatures of 65° K ( 65°C Above Amb.Temp. ) or if this appliance is installed near vinyl wrapped surfaces, use an installation kit available from the vinyl-wrap supplier. Bertazzoni cannot accept any responsibility for damage caused due to installation into cabinets with low temperature tolerances. Do not install the appliance near flammable materials (eg. curtains). The final act of any installation or gas type conversion must be the full testing of this appliance, which includes leak testing, ignition of each burner and the functionality of the burners separately and together.

Keep all the dangerous packing parts (polystyrene foam, bags, cardboard, staples, etc.) away from children.

Any walls of the adjacent furniture pieces and the wall behind the cooker must be made of heat-resistant material that can withstand a minimum temperature of 65° K ( 65°C Above Amb.Temp. )

## Clearance above and around domestic cookers



### REQUIREMENTS

#### 1. **Overhead clearances – (Measurement A)**

Range hoods and exhaust fans shall be installed in accordance with the manufacturer's instructions. However, in no case shall the clearance between the highest part of the hob of the cooking appliance and a range hood or an overhead exhaust fan be less than 700 mm .

Any other downward facing combustible surface less than 700 mm above the highest part of the hob shall be protected for the full width and depth of the cooking surface area in accordance with clause 5.12.1.2. However, in no case shall the clearance to any surface be less than 450mm.

The maximum depth of wall cabinet above the cooking shall be 400 mm.

#### 2. **Side clearances – (Measurements B & C)**

Where B, measured 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 Clause 5.12.1.2 to a height C of not less than 200 mm above the level of the backguard for the full width of the cooking surface area. Where the cooking appliance is fitted with a "splash back", protection of the rear wall is not required.

The appliance can be installed between two walls. A single sidewall that exceeds the height of the work surface is possible. This must be at a minimum distance of 70 mm from the edge of the cooker.

#### 3. **Additional requirements for Freestanding and Elevated Cooking Appliances – (Measurements D, E & F)**

Where D, the distance from the periphery of the nearest burner to a horizontal combustible surface is less than 200 mm, then E shall be 10 mm or more, F distance from pan supports level to floor shall be from 908 mm MIN to 933 mm max, or the horizontal surface shall be above the trivet. See inserts above.

## IMPORTANT INFORMATION FOR INSTALLING AND SERVICING THE APPLIANCE

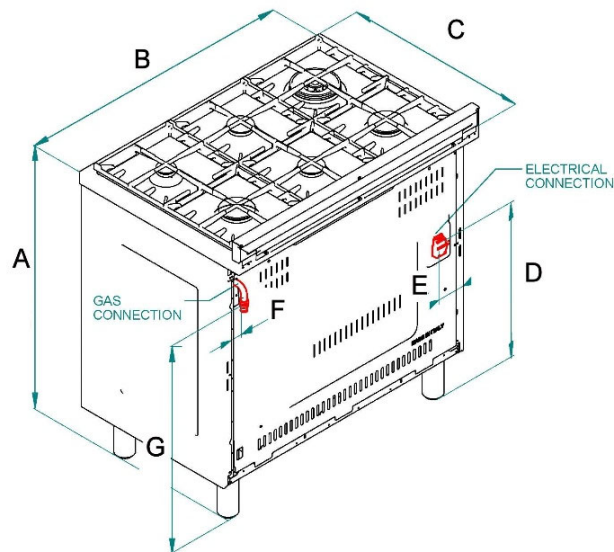
The cooker can be installed separately, as a freestanding unit, or between kitchen units or between a kitchen unit and the wall.

This appliance is not connected to devices which exhaust combustion products.

Special attention must be focused on the prescriptions described below regarding room aeration and ventilation.

The dimensions of the appliance are listed below:

| Cooker model   | A (mm)  | B (mm) | C (mm) | D (mm)  | E (mm) | F (mm) | G (mm)  |
|----------------|---------|--------|--------|---------|--------|--------|---------|
| 90 single oven | 892-917 | 895    | 600    | 188-213 | 333    | 35     | 681-706 |
| 120 twin oven  | 892-917 | 1195   | 600    | 188-213 | 63     | 35     | 681-706 |



## APPLIANCE SERVICING

### **IMPORTANT!**

**ALL SERVICING AND MAINTENANCE ARE TO BE COMPLETED BY THE MANUFACTURER'S AUTHORISED PERSONNEL ONLY.**

Before carrying any servicing operation disconnect the appliance from gas and electric supply and extra appliance from final installation place in order to have access to the appliance for proper servicing intervention.

### **STEP 1: PRESSURE REGULATOR.**

For NG or ULPG installation ref. to fig. 7 and chapter '**Appliance gas connection**' 7

### **STEP 2: SURFACE BURNERS**

For surface burners conversion ref to table 1 chapter '**Adaption to various types of gas**' and chapter '**Conversion to different types of gas**'

### **STEP 3: VISUAL CHECKS**

The following visual check must be performed to ensure that the conversion has been carried out properly and without damage to other components of the range. Verify that the flame of the oven burner be completely blue and with regular aspect as shown below.

### **CONNECTION OF THERMOCOUPLE TO THERMOSTAT**

The thermocouple for oven burner is connected to the magnet. Tight gently the connection.

The tip of the spark plug or thermocouple must fully overlap at least the first gas emission hole of the burner.

After performing all these visual checks, reinstall the bottom panel of the oven compartment and proceed to setting the minimum for each burner.

### **STEP 4: MINIMUM FLAME ADJUSTMENT**

#### **WARNING!**

These adjustments should be made only for use of the appliance with Natural gas. For use with ULPG, the bypass screw must be fully turned in a clockwise direction.

#### **Surface burners**

Light one burner at a time and set the knob to the MINIMUM position (small flame). Remove the knob.

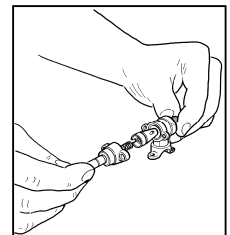
The range is equipped with a safety valve. Using a small-size slotted screwdriver, locate the choke valve on the valve body and turn the choke screw to the right or left until the burner flame is adjusted to desired minimum.

Make sure that the flame does not go out when switching quickly from the MAXIMUM to the MINIMUM position.

#### **Greasing the valves**

If it becomes difficult to operate the valve, it should be greased immediately by following the instructions listed below:

- 1) Disassemble the valve body by loosening the two screws located on the body of valve.
- 2) Extract and clean the seal cone and its housing with a cloth.
- 3) Lightly grease the cone with special grease.
- 4) Insert the cone, moving it several times, remove it again, remove the excess grease and make sure that the gas passage ways are unobstructed.
- 5) Replace all the pieces by reversing the order in which they were disassembled and check that the valve operates correctly.



### **Room Ventilation**

To ensure that the appliance operates correctly, the room where it is installed must be continuously ventilated. The room volume should not be less than 25m<sup>3</sup> and the quantity of air should be based on the regular combustion of gas and on the ventilation of the room. Natural air will flow through permanent openings in the

walls of the room to be ventilated. These openings will be connected with the outside environment and should have a minimum cross-section defined by current national standards regarding room ventilation (Fig. 04). These openings should be built so that they cannot be clogged. Indirect ventilation is also permitted by taking air from the rooms adjacent to the one to be ventilated

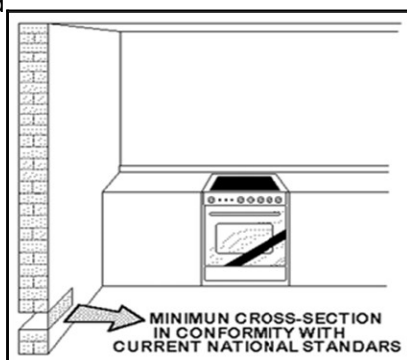


Fig.04

### Location and Aeration

Gas cooking appliances must always evacuate the combustion products by means of hoods connected to chimneys, flues or directly outside (Fig. 05). If a hood cannot be installed It is possible to use a fan installed on a window or directly facing outdoors, to be operated together with the appliance ( Fig. 06), provided that there is strict compliance with the ventilation regulations.

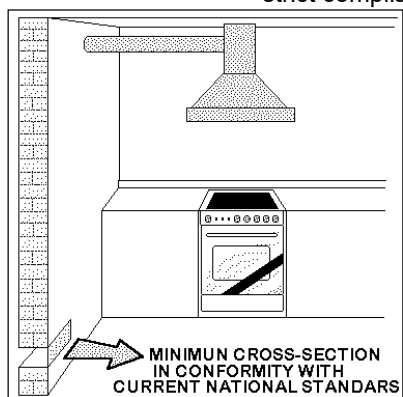


Fig. 05

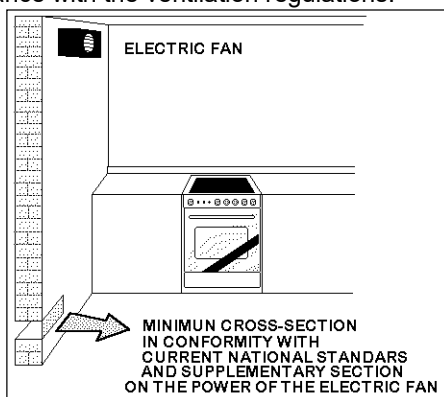


Fig. 06



## APPLIANCE GAS CONNECTION

**IMPORTANT:** This appliance must be installed by an authorised person.

**WARNING: DO NOT MODIFY THIS APPLIANCE**

If the appliance cannot be adjusted to perform correctly, contact the service department.

This appliance utilises a threaded 1/2" gas male fitting.

To connect the appliance to the gas network with a **flexible hose**, a supplemental hose nipple fitting is needed which is supplied with the appliance. (Fig. 07)

### Gas inlet (mm) Nat gas

From RH rear side: 35 mm

Up from floor: 596 mm (model 90 and 120)

Up from floor: 617 mm (model 100 and 110)

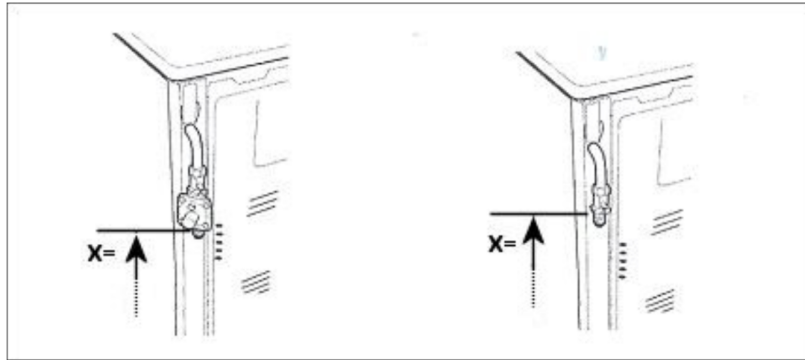
### Gas inlet (mm) LPG

From RH rear side: 35mm

Up from floor: 681 mm (model 90 and 120)

Up from floor: 702 mm (model 100 and 110)

Fig. 07



### Gas Regulator

The gas connection is via 1/2" tapered thread. Connect the cooker to the gas supply and test for leaks. NEVER use a naked flame to check for gas leaks.

Natural Gas: Gas regulator supplied with the appliance must be installed. ULPG: Test point adaptor to be fitted and checked at time of installation.

### Using a flexible connection

This appliance is approved for connection with a flexible hose, which complies with the AS/NZS 1869 (AGA Approved), 10mm ID, class B or D, between 1-1.2m long. Connection shall be in compliance with AS/NZS 5601.

When installing the hose restraint device, the appliance anchor point is the rear panel.

### Using a Copper Pipe connection

We recommend that the isolation valve be fitted prior to the cooker to enable isolation of the cooker from the gas supply. The valve must be easily accessible at all times.

To find out the gas type factory settings, see label on the rear of the appliance.

### Adaption to various types of gas

| Burners  | Gas type | Pressure (kPa) | Injector (mm)             | Mj/hr | By-pass size (mm)                |
|----------|----------|----------------|---------------------------|-------|----------------------------------|
| Small    | Natural  | 1.00           | 0.92                      | 4.20  | 0.34 regulated                   |
| Small    | ULPG     | 2.75           | 0.56                      | 4.00  | 0.34                             |
| Medium   | Natural  | 1.00           | 1.17                      | 6.60  | 0.36 regulated                   |
| Medium   | ULPG     | 2.75           | 0.73                      | 6.90  | 0.36                             |
| Large    | Natural  | 1.00           | 1.55                      | 11.50 | 0.52 regulated                   |
| Large    | ULPG     | 2.75           | 0.98                      | 12.30 | 0.52                             |
| Wok 2way | Natural  | 1.00           | Ex. 2 x 1.14<br>int. 0.80 | 15.60 | Ext. 0.65 reg. int.<br>0.34 reg. |
| Wok 2way | ULPG     | 2.75           | Ex. 2 x 0.73<br>int. 0.50 | 17.00 | Ext. 0.65<br>int. 0.34 reg.      |

**Test the operation of the cooker before leaving**

Note: These burners have no aeration adjustment.

Check correct operation of the ignitions system and operation of the regulator and operation of the burners individually and in combination. Burner flames should be clear blue, with no yellow tipping. If the burners show any abnormality check that the burners are correctly located. If satisfactory performance cannot be obtained, contact Bertazzoni Group service.

**Important**

Before leaving instruct the owner in the use of the cooker it should be expressly noted that we cannot accept any liability for direct or indirect damage caused by wrong connection or improper installation. When being repaired, the appliance must always be disconnected from the mains supply; if required, notify our customer service.

GAS BURNER DIMENSION

| Burner     | Dimension (mm) |
|------------|----------------|
| Auxiliary  | Ø 50           |
| Semi-rapid | Ø 70           |
| Rapid      | Ø 95           |
| Wok 2 ways | Ø 135          |

## SUPPORT LEGS AND BACKGUARD INSTALLATION

The cookers are supplied with four transit supports (one for each corner).

Four support legs are supplied separately and are fitted on location to the four corners of the lower support frame. Each support leg is pushed over the relevant transit support until flush with the support frame.

Each leg is adjusted by screwing the lower section in or out as required for fitting to a 900mm bench height. For lower bench tops adjust the height of the legs to 180mm so the hob is located 10mm above the horizontal combustible surface, ref. AS/NZS 5601.

cooker to keep undue strain from the legs. It is recommended to use a lifting device instead of tilting the unit.

Transit supports are left in situ. Each leg is firmly pushed over one of the transit supports. If the legs are not used and the cooker is mounted onto a plinth, leave transit legs in position to allow for clearance.

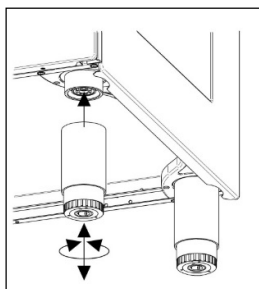


Fig 8

### Up-stand Installation

The up-stand is packaged at the bottom rear of the cooker. The up-stand is fixed along the rear of the cooker hob. Screw fixing points for locating the up-stand are at either end.

1. Place the up-stand on the rear of the hob, line up locating holes and secure with the screws supplied.

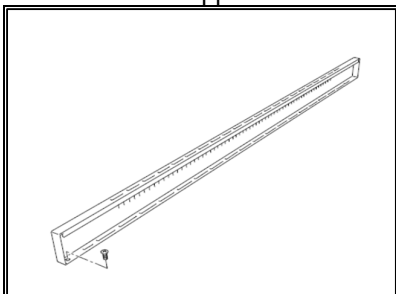


Fig 9

# ANTI-TILT DEVICE AND STRAIN RELIEF FLEXIBLE HOSE DEVICE

## ANTI-TILTING CHAIN/HOSE RESTRAINING CHAIN

A chain must be fitted by the installer within 50mm of the hose connection point to prevent strain on the hose when the cooker is pulled forward. The chain should restrict the appliance movement to no more than 80% of the hose length. After the chain is installed, check that there is no strain on the hose or gas connections when the cooker is pulled as far forward as the chain allows.

The cooker is also supplied with two chains which are connected to the rear left and right of the appliance.

The chains should be connected to the wall directly behind the chains as low as possible to prevent the appliance from tilting forward. If the appliance is installed between two cupboards, drill a hole on each side of the cupboards, pass the chains through the holes and anchor the chains within each cupboard. Ensure the chain connections are strong enough to support the weight of the appliance and taught to prevent it from tilting forward.

**WARNING!** In order to prevent accidental tipping of the appliance, for example a child climbing onto the open oven door, the stabilising means must be installed. Ensure the chains are correctly anchored to prevent the appliance from tilting forward and to prevent strain on the hose when the cooker is pulled forward.

**MAKE SURE THE ANTI-TILTING CHAINS ARE TAUGHT WHEN ANCHORED AND ANTI TILT RESTRAINT IS INSTALLED TO PREVENT THE APPLIANCE TILTING**

Please refer to the next two pages for examples of incorrect and correct chain installation.

### Accidental tipping

Chains are provided as a preventative measure against accidental tipping.

These chains must be fitted as part of the installers compliance. Failure for your installer to fit chains in accordance with the relevant installation code will make the installation of your upright cooker non-compliant and class an illegal installation.

### Incorrect installation

The photographs on this page are of one single kind of incorrect installation (although there are many) which does not have the chains sufficiently secured, figure 1. Shows an example of how far forward an oven can tip when not secured properly. Note: Correct installation is part of the installer compliance.



Left Side of oven,  
chain not attached

Unfortunately the example on this page is the way many installers are installing uprights. This may believe that they are using the correct method by putting the chain through a hole into the adjacent cabinet and screwing the chain to the back wall but it will not work if not properly.

Putting the chain into the adjacent cabinet is the preferred method, provided there is no slackness in the chain.

Some installations only have a single chain affixed. Both chains must be fixed as part of the installers compliance. Failure to fix both chains will make the installation non compliant

### Left Side



In order to prevent the oven from tipping forward as shown on the previous page, we need to make sure both chains provided with the oven are used.

On the left side of the oven a 16mm drill bit was used to drill through the cabinetry into the adjacent cabinet, as you can see the hole has not been drilled hard up against the wall because there is a 16 mm board at the rear of the cabinet. The height of the hole from the floor is level with where the chain attaches to the oven.

The right side has been drilled much the same, a new hole has been drilled below the gas and power supply hole



Once the holes have been drilled the chains can be fed through and the upright can be fitted into position.

The chains then need to be pulled as tight as possible from inside the cabinet using a self drilling wood screw. It is better to have the screw fixed closer to the hole for better support. The left and right side examples shown have two extra screws attached to the chain which makes the installation neater by keeping the chain off the shelf away from the gas and electricity supply, they will also provide added support.

At this point the oven will be secured in location and will not move forward at all, it is recommended that all upright oven chains be fitted in this way.

Installation forms part of the installer compliance and that in line with AGA regulations chains are designed to be installed to prevent cooker from tilting. They are not designed to replace parental supervision when the cooker is in use.

**WARNING:** In order to prevent accidental tipping of the appliance, for example a child climbing onto the open oven door, the stabilising means must be installed. Ensure the chains are correctly anchored to prevent the appliance from tilting forward and to prevent strain on the hose when the cooker is pulled forward.

**MAKE SURE THE ANTI-TILTING CHAINS ARE TAUGHT WHEN ANCHORED TO PREVENT THE APPLIANCE TILTING.**

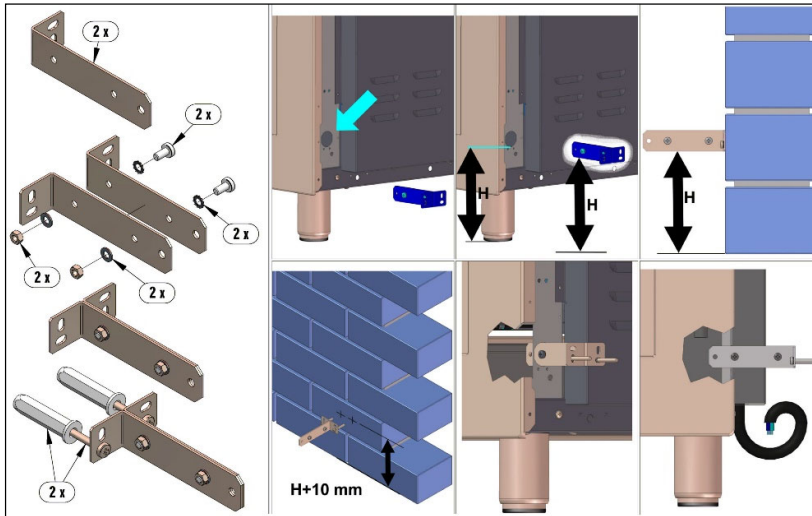


FIG 15

## CONVERSION TO DIFFERENT TYPES OF GAS

Before performing any maintenance operation, disconnect the appliance from the gas supply and electricity network.

### **REPLACING THE NOZZLES TO OPERATE WITH ANOTHER TYPE OF GAS**

When converting to ULPG remove the NG gas regulator (if fitted) and fit ULPG test point adaptor.

If converting to Natural Gas, fit gas regulator

Follow the instructions below to change the burner nozzles on the work surface:

- 1) Pull out the plug from the electric outlet to avoid any type of electric contact.
- 2) Remove the grids from the work surface.
- 3) Remove the burners.

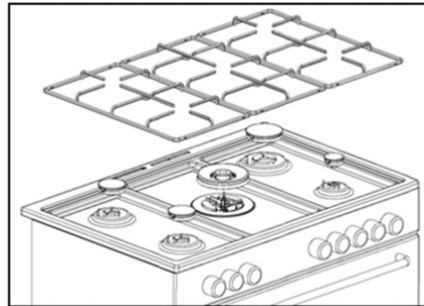


FIG 16

- 4) Unscrew the nozzles using a 7 mm spanner, and replace them with those needed for the new type of gas according to what is indicated in the Energy Consumption Table.

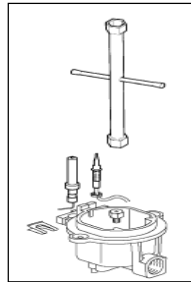


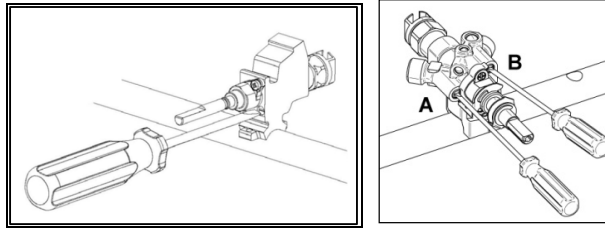
FIG 17

- 5) Burner "MINIMUM" adjustment:

**Work surface burner adjustment:** follow the instructions below to adjust the work surface burner minimum:

- Light the burner and set the knob to the MINIMUM position (small flame).
- Remove the knob of the valve that is press fit on the rod of that valve.
- For all burners except for the wok burner, insert a small slotted screwdriver into the hole on the valve rod and turn the choke screw to the right or left until the burner flame is adjusted to minimum.
- The wok burner has 2 adjustment screws on either side of the body of the valve. Screw A is for the outer ring and screw B is for the inner ring. Turn the choke screw to the right or left until the burner flame is adjusted to minimum.
- Ensure sure that the flame does not go out when switching quickly from the MAXIMUM to the MINIMUM position.

**WARNING:** The above-mentioned adjustment should be made only with natural gas burners, while for those operating with liquid gas the screw must be locked at the end in a clockwise direction.



## APPLIANCE ELECTRICAL CONNECTION


The electric connection must comply with the current legal standards and regulations.

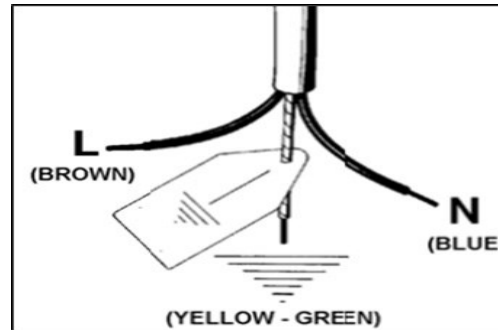
Before making the connection, check that:

- The system electrical rating and the current outlet are adequate for the maximum power output of the appliance (see the label applied to the bottom of the casing).
- The outlet or the system is equipped with an efficient ground connection in accordance with the current legal standards and regulations. The manufacturer will not be responsible for the non-compliance with these instructions.

Letter L (phase) = brown wire

Letter N (neutral) = blue wire

Ground symbol  = green-yellow wire



- The power cord must be positioned so that a temperature of 75°C will not be reached at any point.
- Do not use reductions, adapters or splitters since they might cause false contacts and lead to dangerous overheating.

### **When the connection is made directly to the electric network:**

- Use a device that ensures disconnection from the mains in which the contacts are opened to a distance that permits complete disconnection according to the conditions for over-voltage category III.
- The ground wire must not be interrupted by the circuit-breaker.
- As an alternative, the electric connection can also be protected by a high-sensitivity residual current circuit-breaker but this may be subject to nuisance tripping due to residual humidity in heating elements.
- It is highly recommended to attach the special green-yellow ground wire to an efficient ground system.

**WARNING:** If the power cord is replaced, the ground wire (yellow-green) connected to the terminal, should be longer than the other wires by about 2cm.

**WARNING:** if the supply cord is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified person in order to avoid a hazard.

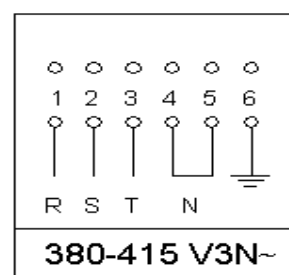
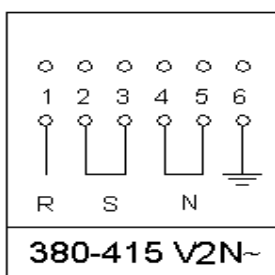
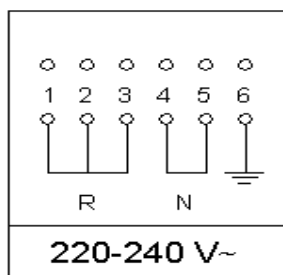


## TYPES OF POWER CORDS

| Cooker model                     | Type                  | 220-240 V~                                  | 380-415 V2N~                  | 380-415 V3N~                  |
|----------------------------------|-----------------------|---|-------------------------------|-------------------------------|
| **90 cm single oven              | Gas hob top           | H05RR-F or H05VV-F<br>3X1,5 mm <sup>2</sup> | -                             | -                             |
| *90 cm single oven               | Induction hob top     | H07RN-F 3X4 mm <sup>2</sup>                 | H07RN-F 4X2,5 mm <sup>2</sup> | H07RN-F 5X1,5 mm <sup>2</sup> |
| 100 cm XG (3 oven compartments)  | Gas hob top           | H07RN-F 3X4 mm <sup>2</sup>                 | H07RN-F 4X2,5 mm <sup>2</sup> | H07RN-F 5X1,5 mm <sup>2</sup> |
| *100 cm XG (3 oven compartments) | Induction hob top     | H07RN-F 3X6 mm <sup>2</sup>                 | H07RN-F 4X4 mm <sup>2</sup>   | H07RN-F 5X2,5 mm <sup>2</sup> |
| 120cm twin oven                  | Gas hob top + griddle | H07RN-F 3X4 mm <sup>2</sup>                 | H07RN-F 4X1,5 mm <sup>2</sup> | H07RN-F 5X1,5 mm <sup>2</sup> |

\* With diversity factor applied

\*\* Supplied with power cord with moulded Australian 3-pin grounded plug rated 15A



The appliance conforms to the regulation AS/NZS 5263.1.1 regarding gas appliance for domestic use and AS/NZS60335.2.6 regarding safety and CSPR 14 regarding electromagnetic compatibility.

## INSTALLATION CHECKLIST

1. Is the range mounted on its legs?
2. Is the backguard securely connected?
3. Has the anti-tip device been properly installed?
4. Does the clearance from the side cabinets comply with the manufacturers directions?
5. Is the electricity properly grounded?
6. Is the gas service line connected following the directions of the manufacturer?
7. Have all the proper valves, stoppers and gasket been installed between the range and the service line?
8. Has the gas connection been checked for leaks?
9. Has the range been set for the type of gas available in the household?
10. Is the ignition of all oven burners functioning properly?
11. Does the flame appear sharp blue, with no yellow tipping, sooting or flame lifting?
12. Has the minimum setting for all burners been adjusted?
13. Does the oven light work properly?

## FINAL PREPARATION

Before using the oven, remove any protective wrap from the stainless steel.

All stainless steel body parts should be wiped with hot, soapy water and with a liquid stainless steel cleanser.

If buildup occurs, do not use steel wool, abrasive cloths, cleaners, or powders! If it is necessary to scrape stainless steel to remove encrusted materials, soak with hot, wet cloths to loosen the material, then use a wood or nylon scraper. Do not use a metal knife, spatula, or any other metal tool to scrape stainless steel! Scratches are almost impossible to remove.

Before using the oven for food preparation, wash the cavity thoroughly with a warm soap and water solution to remove film residues and any dust or debris from installation, then rinse and wiped dry.

## APPLIANCE USE AND MAINTENANCE

### ATTENTION: Important Warnings.

- **For cookers resting on base**

**ATTENTION:** if the cooker rest on a base, take the measures necessary to prevent the cooker from sliding along the support base.

- **For cookers with electric ovens**

**ATTENTION:** The unit becomes hot during use. Do not touch the heating elements inside the oven.

**ATTENTION:** The accessible parts can become hot during use. Keep children away from the appliance.

- **For glass doors**

**ATTENTION:** Do not use harsh abrasive cleaning products or metal spatulas with sharp edges to clean the oven door's glass since this could scratch the surface and the glass could break.

- **For gas cooktops**

**ATTENTION:** Clean burner tops and trivets at least once a week, or after any spillage. Gas inlet pipes should be checked periodically for leakages (see section on leak testing), at intervals not exceeding 12 months. Lubrication of valves should only be performed by an authorised person, and is required if the gas control knobs become stiff and difficult to turn.

**Do not use steam cleaner to clean the appliance.**

**WARNING: DO NOT MODIFY THIS APPLIANCE** Please maintain your appliance regularly.

### REPLACING PARTS

Before performing any maintenance operations, disconnect the appliance from the gas supply and electricity network.

To replace parts such as knobs and burners, just remove them from the seats without disassembling any part of the cooker.

To replace parts such as nozzle supports, valves and electric components follow the procedure described in the burner adjustment paragraph. To replace the valve or the gas thermostat, it is also necessary to disassemble the two rear gas train brackets, loosening the 4 screws (2 per bracket) that attach it to the rest of the cooker and, unscrew the nuts that attach the front burner valves to the control support, after removing all the knobs. To replace the gas or electric thermostat, also disassemble the rear cooker guard, loosening the relative screws, to be able to pull down and reposition the thermostat bulb.

To replace the oven bulb, just unscrew the protection cap that projects out inside the oven (Fig.22)

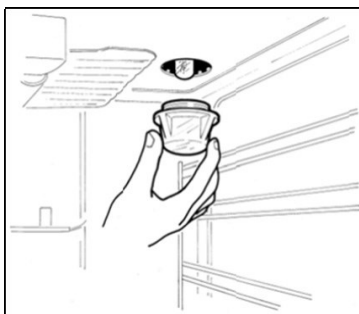


Fig.22

**WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.**

**WARNING:** The power cord supplied with the appliance is connected to the appliance with an X type connection (in compliance with standards AS/NZS 60335-1, AS/NZS 60335-2-6 and subsequent amendments) for which it can be installed without the use of special tools, with the same type of cord as the one installed.

If the power cord becomes worn or damaged, replace it based on the information reported in table 2. To replace the power cable, lift the terminal board's cover and replace the cable.

# GAS HOB

## Using the gas hob

As the following points:

- To light a burner, press in the control knob (Fig.23-24) and turn it anti-clockwise, to the large flame position.
- Continue to hold the knob in until the burner lights. Adjust the flame as required, continue to hold the knob in for 5 to 10 seconds before releasing
- The Griddle (optional) is powered by the gas burners.
- See next page for usage instructions.

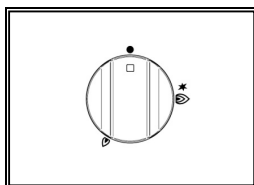


Fig 23

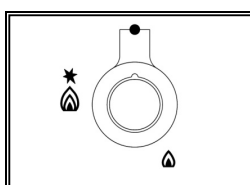


Fig 24

## The dual wok burner

The central burner of the dual wok burner can be used independently of the outer burner to give further flexibility.

- To light the central burner, press in the control knob (Fig.25-26) and turn it anti-clockwise to the bold single ring position
- Continue to hold the knob in until the burner lights. Adjust the flame as required. The minimum setting is the lighter single ring position.
- To light the outer burner as well as the central burner, turn the knob to the bold double ring. Adjust the flame as required. The minimum setting for the central and outer burner is the lighter double ring position.

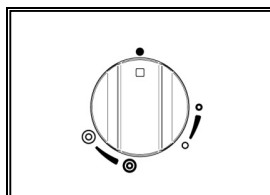


Fig 25

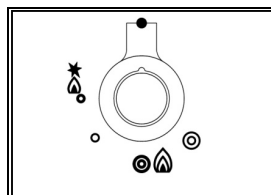


Fig 26

## Lighting the burners

The symbol above each knob indicates which burner that knob controls.

- A flame failure (thermocouple) device on each burner acts as a safety gas cut-off in case the flame is accidentally blown out.
- A thermocouple detects the absence of a flame and stops the supply of gas.
- The thermocouple must be heated for a few seconds when the burner is ignited before the knob is released.

### To light a burner:

- 1 Push and turn the control knob anti-clockwise to the large flame position. The ignition candle will spark and ignite the gas.
- 2 Keep the control knob pressed in for 5-10 seconds to activate the flame failure device, then release the knob. Adjust the flame between the large and small flame symbols as required.

In the event of a power failure the burners can be lit with a match or gas lighter. The flame failure devices will continue to function normally.

## GAS BURNER DIMENSION

| Burner                   | Diam (mm)   | Utilization  |
|--------------------------|-------------|--|
| Auxiliary                | Ø 50 mm     | Use with smaller pans for boiling and simmering and the preparation of sauces. |
| Semi-rapid (and Griddle) | Ø 70 mm     | Use for normal frying and boiling in medium and small pans.                    |
| Rapid                    | Ø 95 mm     | Use with large and medium pans of water for frying and rapid boiling.          |
| Dual inner/outer         | Ø 43/140 mm | Use with woks, griddles and frying pans or for large pans and rapid boiling.   |

# THE GRIDDLE

## Using the Griddle

The Griddle is manufactured from 5mm thick stainless steel designed for a high heat retention across the plate. The very high cooking temperature makes the Griddle ideal for searing meats and vegetables and for oriental style recipes. Some suggested uses include: steaks, burgers, chicken, fish and other meats, vegetables such as peppers, mushrooms and aubergines, stir fries, kebabs, toasted sandwiches, naan and pitta breads, fried and scrambled eggs, griddle cakes, crumpets, English muffins and drop scones.

### **To assemble the Griddle:**

- 1 Remove the pan supports that cover the 2 central burners.
- 2 Screw the feet to the underside of the Griddle. The two longest feet go to the rear and the two shortest go to the front (towards the drip tray).
- 3 Carefully position the Griddle onto the hob, ensuring that it is seated correctly and resting on the stainless hob.

Care must be taken when handling the Griddle. It's heavy!  
Please do not use over dual wok burner

### **To use the Griddle:**

For instructions on how to season the Griddle, see next section. The Griddle can smoke during use so always turn your extractor hood on before you start cooking.

- 1 To light the burner. push in and turn the control knob to the large flame position. Hold the control knob in for 5-10 seconds after the flame has lit to activate the flame failure device, before releasing. If the flame extinguishes wait one minute before attempting to re-ignite.
- 2 Pre-heat on full power for 5 minutes.
- 3 Add a small amount of oil and then the food.
- 4 Adjust the front and back flames as required.

The Griddle is hottest in the central front and back areas and cooler at the outer edges. You can control the cooking temperature by moving the food to the outer edges after the initial searing, similar to the way you would use a barbecue. To avoid excess spitting use the minimum amount of oil when cooking on the Griddle.

Use a spatula for turning and serving food. You can also remove any food residues at the end of cooking using a spatula. The high temperature of the Griddle makes plastic tools unsuitable for use with it. Do not be tempted to move or turn the food too quickly or often. Wait until the food sears and is released from the cooking surface before turning.

### **The following table gives a guide to cooking temperatures and times:**

- These times are purely advisory and will depend on the size and cut of the food
- Always ensure that food (poultry and fish in particular) is cooked through before serving.

| Food  | Flame                | Cooking  |
|---|----------------------|--|
| Fried egg   | Low                  | 3 minutes  |
| Aubergine, onions and courgettes (sliced 5mm thick) | Medium               | 10 minutes   |
| Whole prawns (shell on)                             | Medium               | 5 minutes  |
| Chicken breast                                      | Low                  | 17 minutes   |
| Fish (200g)   | Low                  | 15 minutes   |
| Steak (2,5cm thick)                                 | High<br>High<br>High | Rare 2 minutes per side<br>Medium 4 minutes per side<br>Well done 6 minutes per side |
| Sauté potatoes                                      | Medium               | 5-7 minutes  |
| Burgers, beef, lamb and vegetables                  | Medium               | 10 minutes   |

### Using the electric griddle **Seasoning the griddle** (and Griddle)

(120cm models only)

Before using the griddle for the first time. It must be seasoned.

If the griddle has not been used for a period of time, it should be re-seasoned.

- 1 Clean the griddle thoroughly with hot, soapy water to remove any protective coating.
- 2 Rinse with a mixture 1 litre of water and 1 cup white vinegar. Dry thoroughly.
- 3 Pour 1 tsp vegetable oil into the centre of the griddle. Rub the oil over the entire surface of the griddle using a heavy cloth.
- 4 Turn the control knob to a maximum setting. Turn the heat off when the oil begins to smoke. Allow the griddle to cool.
- 5 Repeat step 3. Be sure to cover the entire surface with the oil.
- 6 Repeat step 4. Allow the griddle to cool. Wipe the entire surface of the griddle using a heavy cloth. Apply a very thin layer of vegetable oil. The griddle is now ready to use.

### **Using the electric griddle**

- Press and turn the knob (Fig.27) anti-clockwise to the selected position.
- Pre-heat at the maximum temperature for 15 minutes, then place the food on the griddle and cook to the desired temperature.
- The activation of the griddle is shown by the indicator light which is also found on the front panel of the appliance.
- 

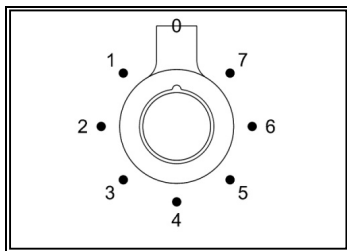


Fig 27

### **Griddle cooking recommendations**

| Food                             | knob position | Setting        |
|----------------------------------|---------------|----------------|
| Eggs                             | 5 – 6         | 150°C to 160°C |
| Bacon; Breakfast Sausage         | 6             | 177°C to 190°C |
| Toasted Sandwiches               | 5 – 6         | 160°C to 177°C |
| Boneless Chicken Breasts         | 6             | 177°C to 190°C |
| Boneless Pork Chops (15mm thick) | 6             | 177°C to 190°C |
| Ham Slices (15mm thick)          | 6             | 177°C to 190°C |
| Pancakes; French Toast           | 6             | 177°C to 190°C |
| Potatoes; Hash Browns            | 7             | 190°C to 205°C |

### Cast iron griddle

A griddle is available as an optional accessory.

#### **To use a griddle:**

- 1 Place the griddle on top of the pan support.
- 2 Pre-heat the griddle on full power for 4-5 minutes before adding the food. Most foods (eggs in particular) will require a small amount of oil to help prevent sticking. Turn the food half-way through the cooking time to sear both sides. The more the griddle is used, the better the cast iron will absorb oils, giving it a natural non-stick finish.

# INDUCTION

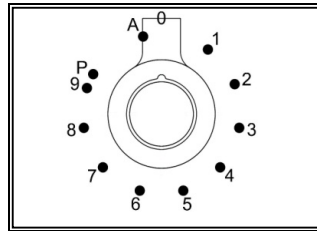


Fig 28

## Functions

- 1...9 :** Power Level
- P :** Booster
- A :** Heating Accelerator

### Hob control knob

These knobs provide control of the ceramic hob's cooking zones.

The zone it controls is shown above each knob. Turn the knob to the right to set the zone's operating power; the settings range from a minimum of 1 to a maximum of 9. The working power is shown by a display on the hob.

### Heating accelerator

Each cooking zone is equipped with a heating accelerator.

This system allows the zone to be operated at peak power for a time proportional to the heating power selected.

To start the heating accelerator, turn the knob to the left, select setting "A" and then release. The letter "A" will appear on the display on the hob.

You now have 3 seconds to select the heating setting of your choice. Once a setting between 1 and 9 has been selected, "A" and the chosen setting will flash in alternation on the display. '

While the heating accelerator is in operation, the heating level can be increased at any time. The "full power" time will be modified accordingly. If the power is reduced by turning the knob anticlockwise, option "A" is automatically deactivated.

### Power Function

The power function allows the user to operate each heating zone continuously at the maximum power for a time of no more than 10 minutes. This function can be used, for example, to bring a large amount of water to the boil in a hurry, or to turn up the heat under meat.

Turn the knob clockwise and set heating level 9, then use the knob to set the "P" position and release it. "P" appears on the corresponding zone display.

After 10 minutes, the power is reduced automatically, the knob returns to the 9 setting and the "P" disappears.

However, the power function can be turned off at any time by reducing the heating level.

When the power function is selected for one heating zone (e.g. the left front zone), the power absorbed by the second zone (left rear zone) might be reduced to supply the maximum available energy to the first zone.

Consequently, the power function takes priority over the heating accelerator.

If a pan is removed from the cooking zone while the power function is on, the function is switched off.

## HOB

### ATTENTION:

Metal items such as cutlery or lids must never be placed on the surface of the hob since they may become hot.

### Cooking zones

The appliance is equipped with 5 cooking zones having different diameters and powers. Their positions are clearly marked by rings, while the heating power is only released in the area shown on the ceramic hob. The 5 cooking zones are of HIGH-LIGHT type and start to heat up a few seconds after they are switched on. The heat level of each zone can be regulated from the minimum to the maximum setting using the knobs on the front panel.

Underneath each cooking zone there is a coil called an inductor, supplied with power by an electronic system, which generates a variable magnetic field. When a pan is placed inside this magnetic field, the highfrequency currents concentrate directly on the bottom of the pan and produce the heat needed to cook the foods.

The 5 lights between the cooking zones come on when the temperature of one or more cooking zones exceeds 60° C.. The lights go out when the temperature drops to below about 60° C.

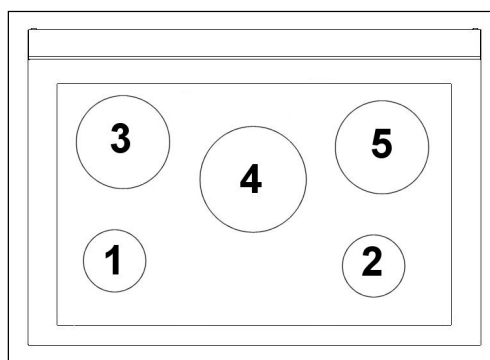


FIG. 29

90x60 model

### Power rating (5 zones model)

| Zone number: | Power absorption  |                      | Diameter |
|--------------|-------------------|----------------------|----------|
|              | Normal operation: | With power function: |          |
| 1            | 1100 W            | 1400 W               | 160 mm   |
| 2            | 1100 W            | 1400 W               | 160 mm   |
| 3            | 1400 W            | 2000 W               | 200 mm   |
| 4            | 2300 W            | 3000 W               | 250 mm   |
| 5            | 2300 W            | 3000 W               | 200 mm   |

When the hob is used for the first time, it should be heated to its maximum temperature for long enough to bum off any oily residues left by the manufacturing process, which might contaminate foods with unpleasant smells.

### Types of pans

This type of appliance can only operate with pans of special kinds.

The bottom of the pan must be iron or steel/iron to generate the magnetic field necessary for the heating process.

Vessels made from the following materials are not suitable:

glass;

porcelain;

pottery;

steel, aluminium or copper without magnetic bottom;

To check that a pan is suitable, simply place a magnet close to its bottom:

if the magnet is attracted, the pan is suitable for induction cooking. If no magnet is to hand, put a little water in the pan, place it on a cooking zone and switch it on. If the symbol appears on the display instead of the power, the pan is not suitable.

The pans used for cooking must have certain minimum diameters to ensure satisfactory operation.

Pans larger than the cooking zones can also be used, but it is important to ensure that the bottom of the pan does not touch other cooking zones, and that it is always centred over the perimeter of the cooking zone (Fig.30-31).

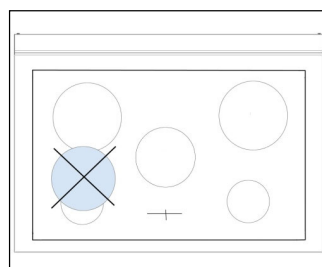


Fig 30

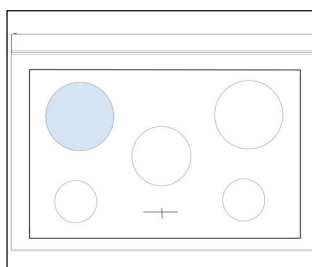


Fig 31

Use only vessels specially designed for induction cooking, with thick, completely flat bottom; if these are not available, the pans used must not have crowned (concave or convex) bottom (Fig.32).

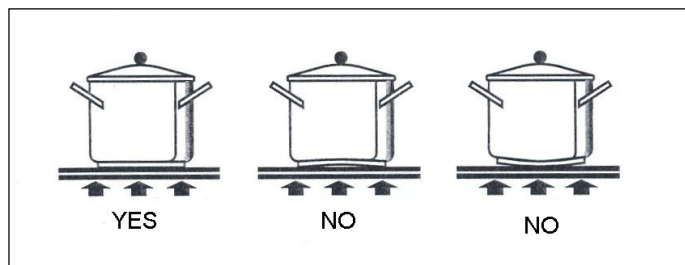



Fig 32

### Pan present device

Each cooking zone is equipped with a "pan present" device, which ensures that cooking cannot start unless a suitable pan is present on the cooking zone and properly positioned.

If the user attempts to switch on the cooking zone with the pan not positioned properly or with a pan which is not of suitable material, a few seconds after the zone is switched on the  symbol will appear to warn the user that an error has been made.

### Residual heat

Each cooking zone is equipped with a device which warns of residual heat. After any cooking zone is switched off, a flashing 'H' may appear on the display. This warns that the cooking zone concerned is still very hot.

### Locking-out the hob

When not in use, the hob can be "locked out" to prevent children from accidentally switching it on.

With the cooking zones off, turn the knobs of zones 1 and 2 to the left simultaneously until "L" appear on the power display and then release the knobs.

To deactivate it, repeat the same procedure: the cooking zone displays will stop displaying the "L", indicating that the cooking zone lock-out function has been deactivated.



**Attention:**

Take care not to spill sugar or sweet mixtures onto the hob during cooking, or to place materials or substances which might melt (plastic or aluminium foil) on it; if this should occur, to avoid damage to the surface, turn the heating off immediately and clean with the scraper supplied while the cooking zone is still warm. If the ceramic hob is not cleaned immediately, residues may form which cannot be removed once the hob has cooled.

Important!

Keep a close eye on children because they are unlikely to see the residual heat warming lights. The cooking zones are still very hot for some time after use, even if they are switched off. Make sure that children never touch them.

**WARNING:** Under no circumstance use aluminium foil or plastic containers to hold the food while cooking on a glass-ceramic hob.

**WARNING:** Do not touch the cooking area as long as the light indicating residual heat on the glass-ceramic hob, is "on"; this indicates that the temperature in the relative area is still high.

**WARNING:** Never place pan with bottoms which are not perfectly flat and smooth on the hob

**WARNING:** If you notice a crack in the ceramic hob, disconnect the appliance from the electricity supply and contact a service centre

**WARNING:** Your glass-ceramic hob is thermal shock resistant and resistant to both heat and cold.

If you drop a heavy pot on your hob it will not break.

On the contrary, if a hard object, such as the salt shaker or the spice bottle strikes the edge or the corner of the hob, the hob may break.

**WARNING:** never use the glass-ceramic hob as support surface.

## SEPARATE GRILL COMPARTMENT (triple oven cavity models only)

The powerful 2.4kW grill can be used for short periods of time (e.g. toast/muffins) with the door open, however for better efficiency it is recommended that the door is closed. A cooling fan situated behind the control panel switches on to keep the control knobs at a comfortable temperature when the grill is in use.

The grill pan assembly The grill compartment is fitted with telescopic runners to make it easier to access your food. To fix the grill pan onto the runners, simply extend both runners, then lower the grill pan into place, ensuring the back corners of the grill pan rest against the vertical pins. The wire trivet that fits into the grill pan is reversible to provide two grilling heights.

### To use the grill:

- 1 Use the reversible trivet to select the correct height for the food you wish to grill. Using the trivet at the lowest height will help to slow down the cooking process.
- 2 Turn the grill control knob (Fig.33-34) clockwise to the maximum setting 7. The adjacent red thermostat light will illuminate. For best results you should preheat the grill for 3-5 minutes.
- 3 Once preheated, adjust the grill control knob clockwise to the desired setting 1 to 7.
- 4 To turn off the grill, turn the control knob anti-clockwise to the "O" position.

At the end of cooking remove the grill pan for cleaning. If high fat content foods have been prepared with the door closed, leave the grill turned on at maximum temperature for 5 minutes. This will burn off any fatty residue on the elements.

Always use oven gloves when handling the grill pan and turning food. Do not line the grill pan with aluminium foil, this can cause damage to the enamel coating and the grill elements.

It is recommended to use fan assisted grilling at 200°C with the door closed in the main oven for foods that need grilling for longer than 10 minutes (e.g. meat, fish). See page 30 for more info.

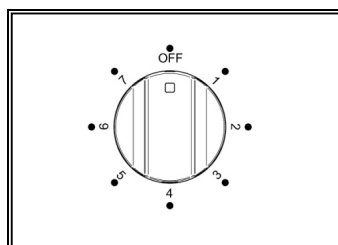


Fig 33

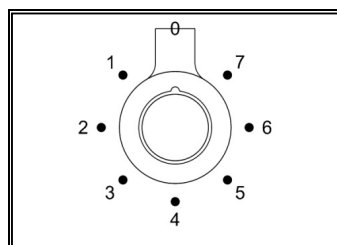


Fig 34

Most foods such as bread products and bacon are grilled on the higher settings. For thicker cuts of meat, chicken pieces etc. you should use fan assisted grilling in the main oven. See page 30.

### Suggested cooking times

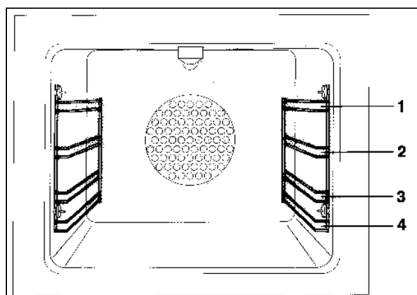
(turn the food halfway through the cooking time):

| Food                     | Grill setting | Cooking time  |
|--------------------------|---------------|---------------|
| Bacon                    | High 7        | 4 – 6 minutes |
| Toasted bread or muffins | High 7        | 4 – 6 minutes |
| Crème brûlée             | High 7        | 3 – 5 minutes |
| Crumpets                 | High 7        | 4 – 6 minutes |

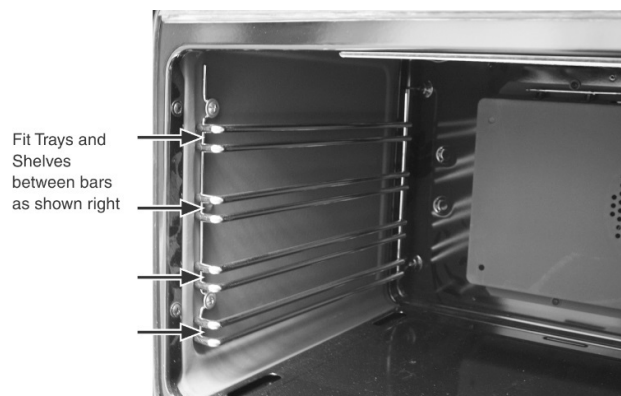
## OVEN

### POSITIONING THE OVEN TRAYS & SHELVES

The Grill Tray or Oven Shelf can be located in any of the four height positions in the oven (see image below).



Refer to the 'Oven Cooking Tables' for the recommended shelf position. When fitting the trays or shelves, ensure they are fitted between the two wires that are closest together (see image below).



Oven Shelves have a stop so that they are not fully withdrawn by accident. To fully remove the Oven Shelves, lift the front of the shelf slightly and withdraw fully from the oven. (see image below) Note that the Grill Tray does not have a stop position and can be fully withdrawn without interruption, so be careful not to accidentally fully withdraw the tray.



To remove the Oven Shelf Support, remove the top and bottom screws shown below and then pull the support from the holes in the rear oven wall. Repeat for opposite side. Replace in reverse procedure.



### Using the electric thermostat

The maximum oven temperature can vary according to the tolerances of the different materials and installation conditions between 220-250°C.

The thermostat supplied with the relative models maintains a constant temperature inside the oven at a specific temperature setting ranging from 50°C to 250°C (Fig. 39-40 and Fig.41 for pro t version only ) or 50°C to T max°C for hybrid version only (Fig.42-43). Turn the knob clockwise and align the selected temperature indicated on the ring with the index etched on the control panel. Thermostat operation is indicated by an orange light which will turn off when the temperature inside the oven is 10°C greater than the temperature setting, and will turn on when the oven is 10°C less than the temperature setting. The thermostat can control the oven elements only if the relative switch is in one of the possible oven element operating modes: if the switch is in position 0, the thermostat has not effect on the oven elements, which remain off.

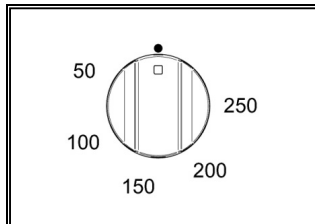


Fig 39

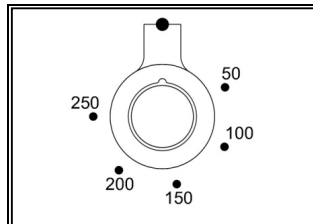


Fig 40

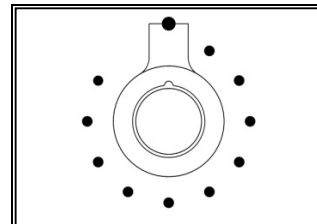


Fig 41

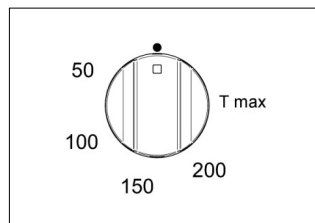


Fig.42

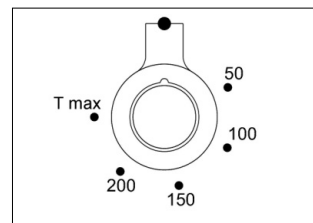


Fig.43

### Using the electric oven

#### **Before using the ovens for the first time:**

- Remove all packaging and accessories from inside the ovens.
- Heat the ovens to 200°C for ½ hour to burn off manufacturing residues.
- The automatic programmer must be set to Manual mode for ordinary cooking.
- The oven will not function when set in Automatic mode. See page 32.

#### **To use the ovens:**

**1** Turn the function selector knob (Fig.44 -45 and Fig.46-47) clockwise to the desired function.

The orange light will illuminate, indicating that the element is on.

**2** Turn the temperature selector knob (Fig.48-49 and Fig.52 for PRO T version Only or Fig.50 -51 for hybrid version only) clockwise to the desired temperature. The orange light will go out once the oven has reached temperature and is ready for use. It is normal for this light to go on and off during cooking as the elements maintain the temperature (The operation of the oven is indicated by the display of the programmer for PRO T version only).

**3** To turn the oven off, turn the function selector and temperature knobs anti-clockwise back to •.

Steam may be generated when cooking. As a precaution, always open the door in two stages. First, partially open the door by 100mm for a few seconds to allow the steam to escape, then open the door fully. Keep your face and head away from the door when opening.

Never line the oven interior with foil as this can cause overheating and damage the enamel. Never cook on the oven base. Always place dishes and trays onto an oven shelf. Do not leave the grill pan or other dishes on the oven base as damage to the oven may occur.

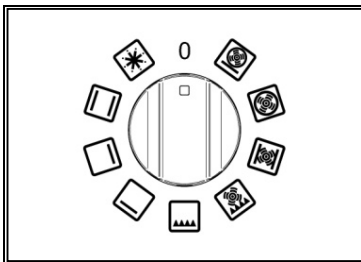


Fig 44

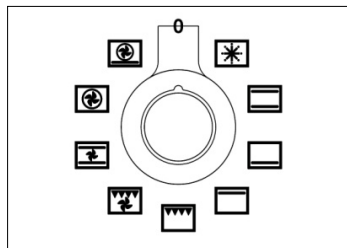


Fig 45

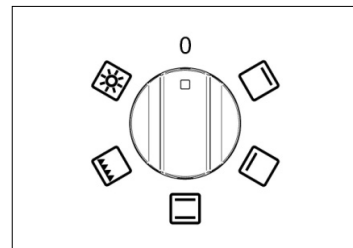


Fig 46

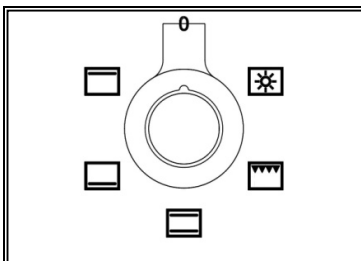


Fig 47

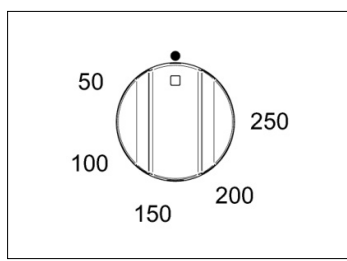


Fig 48

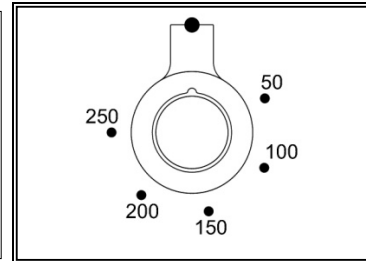


Fig 49

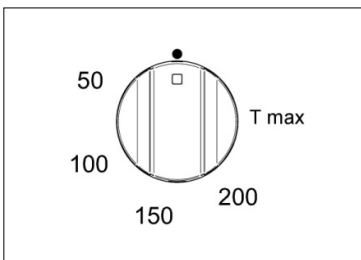


Fig 50

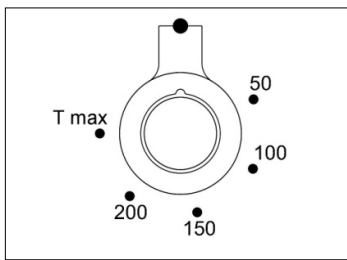


Fig 51

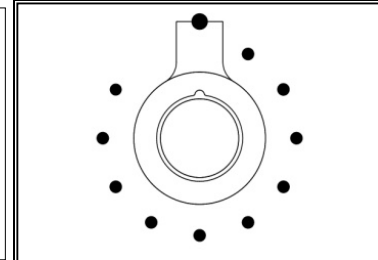


Fig 52

### Preheating the oven:

'Fast preheat' provides the most efficient and fastest way to preheat the main oven (left hand oven). It will also ensure your oven cooks evenly. Use 'Fast preheat' as follows (☼):

- 1 Select 'Fast preheat' (using the oven function selector) and the required cooking temperature (using the temperature selector). Allow the orange thermostat light to come on and off several times. This allows the temperature to stabilize before introducing food (The operation of the oven is indicated by the display of the programmer for PRO T version only).
- 2 Select the preferred cooking function and place the food in the oven.
- 3 When preparing heat sensitive foods such as cakes or meringues using the 'True Fan' function, allow the orange light to come on and off again several times to allow the top element to cool slightly.

'Fast preheat' is unsuitable for use as a cooking function. It is a quick pre-heat

## Oven functions

system.

When using any of the functions in the multifunction oven (except grilling and defrosting) it is always recommended that you pre-heat the oven using the 'Fast preheat' function, before switching over to your desired cooking function.

When using the Fan Assisted or True Fan oven function, it is advisable to reduce the oven temperature by 20°C if following a recipe written for a conventional oven.

Check the food often through the latter stages of cooking until you are used to the cooking times and temperatures.

The ovens have a range of cooking functions providing different heat zones. The 'True Fan' function for instance, is most suitable for cakes, desserts and batch baking. The 'Fan Assisted' function gives more browning so is more suitable for roasting meats and vegetables or frozen potato products.

### Example: To cook a turkey:

When cooking a turkey, the grill pan can be used as a roasting tin. Line the pan with a double layer of extra wide foil, allowing enough foil to wrap the turkey loosely. It is important to allow enough space around the sides and top of the oven for the hot air to circulate. Make sure that the foil is not touching the sides or top of the oven. In a 60cm oven a turkey of 9 to 11 kg can be cooked. In a 40cm oven a turkey of 6 – 9 kg can be cooked.

The oven light operates on selection of any oven function

The oven and grill functions are both contained within the one oven compartment and can be used in conventional mode or with the fan for fan assisted mode. The functions are as follow :

| Symbol | Function           | Ovens found in | Elements used             | What to use it for  |
|--------|--------------------|----------------|---------------------------|---|
|        | Fast preheat       | 60cm and 90cm  | Top plus fan              | It is recommended that the oven is always pre-heated before use, whatever the cooking temperature. Fast preheat is not suitable for cooking - once the oven has reached temperature, switch to one of the oven functions below.   |
|        | Defrost            | 60cm and 90cm  | None                      | Place small frozen items on an oven tray at the lowest shelf position, and set the temperature selector knob to 0°C. Never use heat to defrost as this can pose a health risk. Larger items such as joints, or a whole chicken or turkey, should be defrosted in the refrigerator.  |
|        | Conventional oven  | All ovens      | Top and bottom            | Ideal for roasting and for baking items such as bread or rich fruit cakes on a single shelf.  |
|        | Lower element      | All ovens      | bottom                    | Use at low temperatures for slow-cooking casseroles, custard or for warming plates. Use at high temperatures for cooking sweet and savoury pastry tarts.  |
|        | Upper element      | All ovens      | Top                       | Use for browning and reheating dishes such as lasagne, moussaka and cauliflower cheese.   |
|        | Conventional grill | All ovens      | Grill                     | Ideal for crumpets, muffins and Welsh rarebit. Use when grilling for less than 15mins. For foods needing a longer time use fan assisted grilling.   |
|        | Rotisserie         | 30cm and 40cm  | Grill                     | The rotisserie motor rotates food under the grill for succulent results. Suitable for poultry, game birds and rolled and tied joints of pork or lamb.   |
|        | Fan assisted grill | 60cm and 90cm  | Grill plus fan            | The fan circulates hot air around the food helping to cook it all the way through. Ideal for cooking meat such as sausages and chicken portions. Cooking high water content foods such as bacon and chops with this function helps to reduce condensation. (Recommended: Door closed 200°C, 2nd from top shelf, turn the food over halfway through. |
|        | Fan assisted oven  | 60cm and 90cm  | Top and bottom plus fan   | The fan circulates the hot air around the oven for uniform cooking of larger quantities of food. Use for roasting vegetables, meat and poultry, or baked fish. This function is the best one for cooking frozen potato products and breaded/battered chicken or fish.   |
|        | True fan oven      | 60cm and 90cm  | Circular fan element only | This function is suitable for most recipes and is an efficient way to cook. The temperature is kept uniform throughout the oven and is particularly suitable for baking on several shelves or for batch cooking.  |
|        | Pizza              | 60cm and 90cm  | Bottom plus others        | Use for cooking pizza, pastry or flat breads to get a perfectly cooked base.  |

### Using the grill

The grill pan consists of a wire trivet and enamel tray. Place food on the wire trivet. A lower shelf position can be used to slow cooking down, or the temperature can be reduced. A detachable grill pan handle is supplied for removing the hot tray.

Both the Fan Assisted Grill and Conventional Grill functions are designed to be used with the oven door closed. This ensures efficient preheating and even cooking. Use conventional grill at 150°C max setting and or fan forced grill at 175°C max setting.

When grilling, always pre-heat the grill element for 5 minutes before introducing food. It is recommended that the grill pan is always removed from the oven when not in use, as air flow around the oven can be impaired. The grill should be used with the oven door closed. Use the Fan Assisted Grill function for thicker pieces of meat and when cooking high water content foods to reduce condensation.

Always use oven gloves when handling the grill pan and turning food. Do not line the grill pan with aluminium foil, this can cause damage to the enamel coating and the grill elements.

At the end of cooking remove the grill pan for cleaning. If high fat content foods have been prepared, leave the grill turned on at a maximum temperature for 5 minutes to clean the grill element.

### Grill Pan

The grill pan should be removed from the oven when not required. If left in the oven it will block the flow of hot air. This can cause hot spots and could damage the grill pan and the oven interior. When using in 60cm and 90cm ovens the grill pan can be used in the top two shelf positions for grilling, or in the bottom two shelf positions for roasting. When using the grill pan for roasting, the 'True Fan' function should be used.

When using in 30cm or 40cm ovens the grill pan should only be used in conjunction with the grill (in the top two shelf positions) or for the rotisserie (in the bottom shelf position).

### Fan assisted grilling

| Food            | Grill setting | Cooking time  |
|-----------------|---------------|---------------|
| Chicken places  | 175°C         | 30 minutes    |
| Burgers         | 175°C         | 18 minutes    |
| Fish fillets    | 175°C         | 10-15 minutes |
| Lamb chops      | 175°C         | 15 minutes    |
| Gammon steaks   | 175°C         | 15 minutes    |
| Chicken breasta | 175°C         | 30 minutes    |
| Pork chops      | 175°C         | 25 minutes    |

These times are purely advisory and will depend on the size and cut of the food. Please ensure foods are cooked through before serving (pork, fish and chicken in particular).


### Using the grill or fan grill functions

For even grilling it is important to preheat the grill before introducing the food. This will ensure good sealing and even browning of the food. It is recommended that the door remain closed for safety and efficiency when using this function. The separate grill compartment can be used with the door open if preferred, for short grilling periods (e.g. up to 15 minutes).

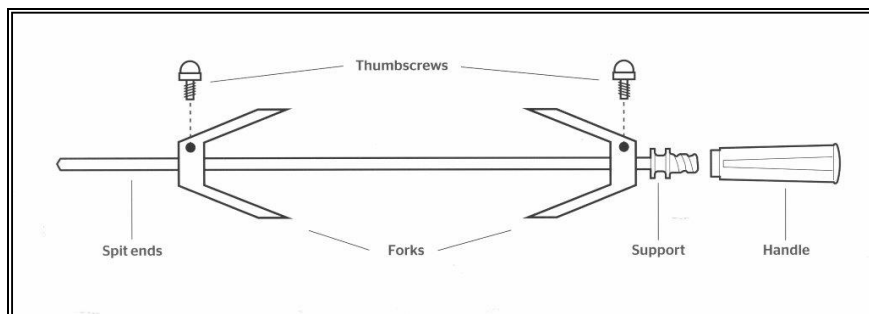
Aluminium foil should not be used to line the oven cavity or grill pan. This can cause overheating, buckling and cracking of the enamel surfaces.

Using the rotisserie  
(secondary oven  
TOP model)

Warning: The maximum weight for the rotisserie is 3.5 kg.

- 1 Place the grill pan in the bottom shelf position to catch any drips.
- 2 Place the wire support shelf into the oven so that it sits level with the hole at the back of the oven.
- 3 Pre-heat the oven. A temperature of 220° C is recommended.
- 4 Place one of the forks onto the spit and tighten the thumbscrew.
- 5 Skewer the meat with the spit, ensuring that the fork firmly pierces and holds the meat. When cooking poultry, aim for the bone area under the breast.
- 6 Fit the second fork, again ensuring that the meat is firmly pierced. For poultry, the fork should enter just below the thighs. Tighten the thumbscrew into place. Ensure that the food is well balanced to avoid stress on the motor drive. The maximum weight bearing of the spit is 3.5kg.
- 7 Turn off the oven. Fit the handle to the spit assembly, then place the spit over the wire support shelf and place the spit end into the hole in the rear oven wall. Locate the spit support onto the wire shelf. Remove the handle (the handle is used solely for moving the spit) and close the oven door.
- 8 Turn the oven back on to the rotisserie/grill function (  ).

As a guide, most meats will require about 15 minutes per 450g at 220°C. Always check that food is thoroughly cooked and that the juices of poultry run clear when pierced.



Operating the oven  
light in the 60cm and  
90cm ovens

Turn the function selector control knob to switch the light on. The light will remain on while the oven is in use. In the 30cm and 40cm ovens, turn the function control to the light icon. The light will also operate once a function has been selected for cooking.

Cooling fan

The range cooker is fitted with a thermostatically controlled cooling fan designed to prevent the control panel and knobs from overheating. The fan will operate when a certain temperature is reached. It will turn off when the temperature decreases.



## USING THE AUTOMATIC PROGRAMMER (PRO T model only)

The programmer with touch controls allows to program the cooking cycle with the following cooking tools:

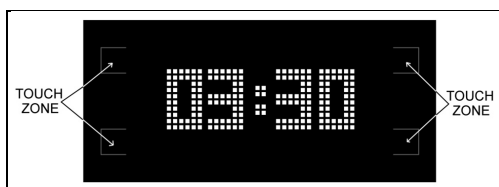
- Delay;
- Cooking time;
- Probe
- Clock or Time

### Icons legend

|  |   |
|--|---|
|  | Remove selection or leave menu  |
|  | Confirm selection   |
|  | Scroll left/right and up/down (keep press the button to increase the speed) |
|  | Settings menu   |
|  | System Settings   |
|  | Timer   |
|  | Delay   |
|  | Cooking time  |
|  | Food probe  |
|  | Level indicator of temperature  |

### Home screen

- To active timer/set up menu touch control zones.
- In this screen the temperature knob is not active.
- To switch directly to the functions cooking selection screen turn the function knob and the icon of the selected function will appear on the display.



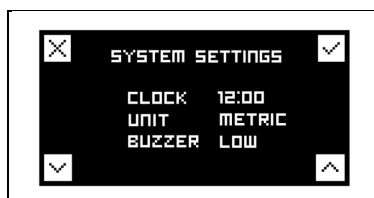
### Timer/set up menu

- To advance to the system settings select the set-up icon.  
In this screen it is possible to set the time (12 or 24h), the type of degrees (metric °C or imperial °F) and the intensity of the buzzer.



### Set up

- Select field with and confirm
- Set the desired values and confirm
- Leave menu .



### Timer

This function is simply a minute minder: the timer can be used independently from cooking and it will not turn off the oven at the end of the set time. To shut off automatically the oven, select COOKING TIME (see below).

Set the desired values and confirm

Leave menu .



### Functions cooking selection

The display will show the desired function icon turning the function knob. In this setting the touch controls are not active.

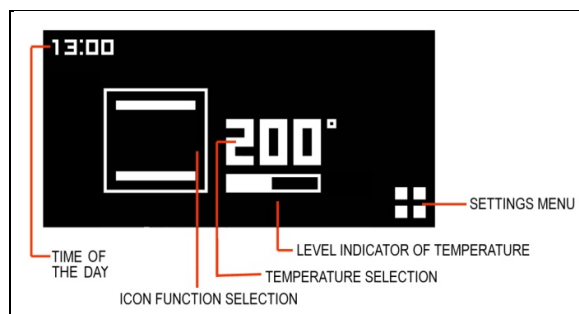
N.B. the function knob has the priority and the display will always show the choice of the function.



Choose the desired temperature turning thermostat knob to move to the cooking tools menu. Wait to 3/4 seconds confirm the selected value and the display will show the status screen.

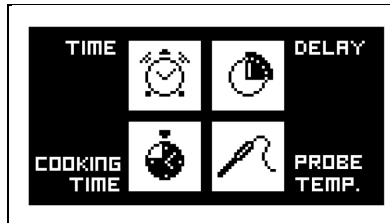


### Status screen




### Cooking tools menu

If not selected any cooking instrument after inactivity of 3/5 seconds the screen returns to the initial state or to status screen in case the oven is in operation.



### Time


Press the touch zone next to  (settings menu) to enter the cooking tools menu screen and select time touching the corresponding touch control zone.




Set the desired values   and confirm .

Leave menu .




### Delay

Press the touch zone next to  (settings menu) to enter the cooking tools menu screen and select delay touching the corresponding touch control zone.

Set desired time before oven will turn on   and confirm .

The oven will turn on at the set time and it will be confirmed with a repeating tone. Touch any touch control area to stop tone.


Leave menu .



After 3/5 seconds of inactivity the screen returns to the status screen.




### Cooking time

Press the touch zone next to  (settings menu) to enter the cooking tools menu screen and select cooking time touching the corresponding touch control zone.

Set the desired duration   and confirm .

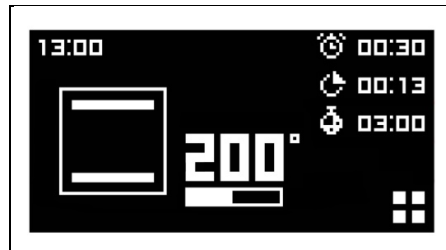
The display will show the countdown.

The oven will turn off at the end of the countdown and it will be confirmed with a repeating tone. Touch any touch control area to stop tone.


Leave menu .






After 3/5 seconds of inactivity the screen returns to the status screen.



### Probe (PRO T model only)

Press the touch zone next to  (settings menu) to enter the cooking tools menu screen and select probe touching the corresponding touch control zone.

Set the desired food temperature with   and confirm .

The display will show the set temperature and the actual temperature measured by the probe. The oven will turn off when the desired food temperature is reached. End of cooking will be confirmed with a tone. To stop tone touch any touch control area.

Leave menu .



After 3/5 seconds of inactivity the screen returns to the status screen.



The probe works by measuring the temperature inside a joint of meat. There are no set cooking times as the cooking time depends on how long it takes for the internal temperature of the meat to reach the set care temperature. This can vary depending on the weight and type of meat. For this reason it is not recommended that the probe is used with the automatic timer.

The meat is ready when the temperature set on the right hand side of the clock fascia is reached and the oven then switches off.

Foods suitable for use with the probe are large joints of boneless meat or joints that have been deboned & stuffed eg. topside of beef, pork fillet, deboned leg of lamb/pork.

**It is important that:**

- Meat should be as close to room temperature as possible.
- The probe is inserted into the centre of the joint of meat to give accurate results. Once in the centre of the meat it is cooked to the temperature selected on the clock fascia panel.

If the probe is not fully inserted to the centre of the meat, the desired cooking temperature may not be reached.

**To use:**

**1** Remove the probe part cover on the left hand side of the oven and insert the short metal end of the probe.

**2** Then place the meat in the roasting tin on the 2nd shelf from the base of the oven and insert the long end of the probe into the thickest part of the meat towards the centre. Make sure the rubber probe cable is not trapped in the door, or touching the oven shelf as this could affect the results. Any slack in the cable should rest in the roasting tin.

**3** When both temperatures on the display reach the temperature set, the oven will switch off.

Below there is a chart to be used as a guideline. Meat cooked this way must not exceed 2.5kg in weight and should be left at room temperature for a couple of hours before cooking.

The probe is best used for red meats and pork, as suggested by the guideline temperatures below. It is not recommended to cook poultry using the probe.

| Cut of meat         | Preferred result        | Suggested core temp |
|---------------------|-------------------------|---------------------|
| Topside of beef     | Medium rare             | 63°C                |
| Topside of beef     | Medium                  | 70°C                |
| Deboned leg of lamb | Medium pink             | 69°C                |
| Deboned leg of pork | Cooked through not pink | 85°C minimum temp   |

- The meat does not need to rest before carving as it is cooked at a lower temperature than roasting.

**Important**

DO NOT LEAVE THE PROBE IN THE OVEN CAVITY WHEN NOT IN USE.

**Reset**


To reset the cooking tools (delay / cooking time and probe) bring both knobs on the zero position "0".


## OVEN TEMPERATURE GUIDE

**Selecting the correct cooking temperature**

The centre of each number should be in line with the central dot icon on the fascia. When using the 'True Fan' or the 'Pizza' function, select a temperature 20°C lower than your recipe states. Most recipes are written for the conventional, but, more recently, magazines, food packaging and cook books have started to add the required Fan temperature, usually in brackets. There are 4 shelf positions – 1 is the lowest and 4 is the highest near to the grill.

If cooking one dish use shelf position 2, if cooking more than one tray depending on the height of the tray or food it is suggested to cook on shelf positions 1 & 3.

| NATURAL CONVENTIONAL ELECTRIC OVEN COOKING TABLE  |         |        |         |
|---|---------|--------|---------|
|   | TEMP °C | HEIGHT | MINUTES |
| <b>MEAT</b>   |         |        |         |
| PORK ROAST  | 225     | 3/4    | 60-80   |
| BEEF ROAST (YOUNG STEER)  | 225     | 3/4    | 60-80   |
| BEEF ROAST  | 250     | 3/4    | 50-60   |
| VEAL ROAST  | 225     | 3/4    | 60-80   |
| LAMB ROAST  | 225     | 3      | 40-50   |
| ROAST BEEF  | 230     | 3/4    | 50-60   |
| ROAST HARE  | 250     | 3/4    | 40-50   |
| ROAST RABBIT  | 250     | 3      | 60-80   |
| ROAST TURKEY  | 250     | 3      | 50-60   |
| ROAST GOOSE   | 225     | 3      | 60-70   |
| ROAST DUCK  | 250     | 3/4    | 45-60   |
| ROAST CHICKEN   | 250     | 3/4    | 40-45   |
| <b>FISH</b>   |         |        |         |
|   | 200-225 | 2      | 15-25   |
| <b>PASTRY</b>   |         |        |         |
| FRUIT PIE   | 225     | 2      | 35-40   |
| TEA CAKE  | 175-200 | 2      | 50-55   |
| BRIOCES   | 175-200 | 2      | 25-30   |
| SPONGE CAKE   | 220-250 | 2      | 20-30   |
| RING CAKE   | 180-200 | 2      | 30-40   |
| SWEET PUFF PASTRIES   | 200-220 | 2      | 15-20   |
| RAISIN LOAF   | 250     | 2      | 25-35   |
| STRUDEL   | 180     | 2      | 20-30   |
| SAVOIA COOKIES  | 180-200 | 2      | 40-50   |
| APPLE FRITTERS  | 200-220 | 2      | 15-20   |
| SAZOIARDI SANDWICH  | 200-220 | 2      | 20-30   |
| TOAST SANDWICH  | 250     | 3      | 5       |
| BREAD   | 220     | 3      | 30      |
| PIZZA   | 220     | 2      | 20      |

| VENTILATED ELECTRIC OVEN COOKING TABLE  |         |        |         |
|--|---------|--------|---------|
|  | TEMP °C | HEIGHT | MINUTES |
| <b>MEAT</b>  |         |        |         |
| PORK ROAST   | 160-170 | 2      | 70-100  |
| BEEF ROAST (YOUNG STEER)   | 170-180 | 2      | 65-90   |
| BEEF ROAST   | 170-190 | 2      | 40-60   |
| VEAL ROAST   | 160-180 | 2      | 65-90   |
| LAMB ROAST   | 140-160 | 2      | 100-130 |
| ROAST BEEF   | 180-190 | 2      | 40-45   |
| ROAST HARE   | 170-180 | 2      | 30-50   |
| ROAST RABBIT   | 160-170 | 3      | 80-100  |
| ROAST TURKEY   | 160-170 | 3      | 160-240 |
| ROAST GOOSE  | 160-180 | 3      | 120-160 |
| ROAST DUCK   | 170-180 | 2      | 100-160 |
| ROAST CHICKEN  | 180     | 2      | 70-90   |
| <b>FISH</b>  |         |        |         |
|  | 160-180 | 2-3    |         |
| <b>PASTRY</b>  |         |        |         |
| FRUIT PIE  | 180-200 | 2      | 40-50   |
| TEA CAKE   | 200-220 | 2      | 40-45   |
| BRIOCES  | 170-180 | 2      | 40-60   |
| SPONGE CAKE  | 200-230 | 2      | 25-35   |
| RING CAKE  | 160-180 | 2      | 35-45   |
| SWEET PUFF PASTRIES  | 180-200 | 2      | 20-30   |
| RAISIN LOAF  | 230-250 | 2      | 30-40   |
| STRUDEL  | 160     | 2      | 25-35   |
| SAVOIA COOKIES   | 150-180 | 2      | 50-60   |
| APPLE FRITTERS   | 180-200 | 2      | 18-25   |
| SAZOIARDI SANDWICH   | 170-180 | 2      | 30-40   |
| TOAST SANDWICH   | 230-250 | 3      | 7       |
| BREAD  | 200-220 | 3      | 40      |
| PIZZA  | 200-220 | 2      | 20      |

When cooking a Dundee cake or rich fruit cake, always wrap 2 layers of brown paper around the sides and check after each hour.

A piece of brown paper may need to be put over the top. Always ensure foods are cooked through before serving, pork, poultry and fish in particular . \* See page 28 for more information on cooking a turkey.

## USING THE THERMOMETER

The cooker is fitted with a device to measure the temperature in the middle of the oven.

This lets you check the temperature inside the oven and adjust food cooking temperatures more accurately.

### Electric oven

When you turn on the oven, the orange light comes on to indicate that the heating elements are working: The thermometer dial will start to move towards the set temperature.

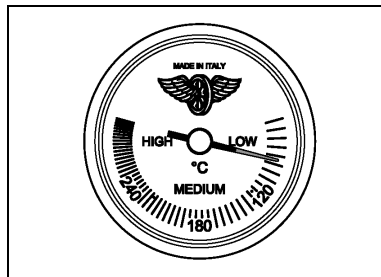
The orange light will keep going on and off, indicating that the heating elements are working to maintain the temperature inside the oven.

The light may go off for a few minutes before the thermometer has reached the temperature required. This is normal, because operation of the heating elements is regulated so that heat is distributed properly inside the oven.

Heat is optimally distributed inside the oven when the thermometer dial has stopped.

If the oven temperature drops or goes up, the thermometer dial will follow these variations in the same way.

When the oven is turned off, the temperature on the thermometer will slowly drop until it reaches room temperature.



## CLEANING YOUR COOKER

A false reading of the temperature may be caused by heavy food soiling, residual oven cleaner on the thermostat and/or the roof elements, or a dislodged thermostat phial. Cleaning should be carried out regularly and with care. Always disconnect the electricity supply to the appliance before any cleaning takes place. Never allow fat or oil to build up on any surface, particularly on oven bases and oven trays, as this can lead to permanent staining or the risk of fat fires.

### Cleaning your gas hob **Stainless steel hob**

- Do not use any abrasive cleaners on the stainless steel hotplate.
- Wipe with a soft cloth using warm water and washing-up liquid. Whilst still damp polish dry with an microfibre cloth.
- For stubborn cooked-on stains use a non-abrasive stainless steel cleaner.
- Always work in the same direction as the grain of the stainless steel, rinse well and polish dry.

### **Pan supports**

Pan supports and burner caps are made from cast iron with a protective coating of acid resistant enamel, and must not be put in a dishwasher.

- Always allow pan supports and burner caps to cool completely before immersing in water.
- Wipe with a soft cloth using warm water and washing-up liquid.
- For stubborn marks use a cream cleaner applied with a nylon scourer. Rinse well and dry, before replacing on the hotplate.
- When placing the pan supports on the hotplate, the widest edge of the cast iron faces to the outside left or right.

### **Burner rings**

- Use a cream cleaner and a nylon scourer. Rinse well and dry.
- After cleaning, ensure that the burner slots are dry and not blocked.

### **Alloy burner bases**

- Never put the alloy bases in a dishwasher as the salt may damage the alloy.
- Always ensure that no other metals are in the same water as the alloy bases as electrolysis may occur, blackening the alloy. Wipe clean with a soft cloth, warm water and washing-up liquid.
- For stubborn marks use a cream cleaner on a soft damp cloth.
- Rinse and dry before replacing on the hotplate.

When re-assembling the burners, always ensure that the notches on the burner ring are seated firmly into the base for the gas to ignite and the flame to be stable. (See burner assembly instructions)

### **Assembly of the burners (Fig.32)**

The circular burners have two notches, which fit around the thermocouple and the ignition candle (on the dual wok burner these notches are located on the inner ring). Once the burner is securely in place, the black burner cap(s) should sit on top. The burner caps must be in the correct position for operation.

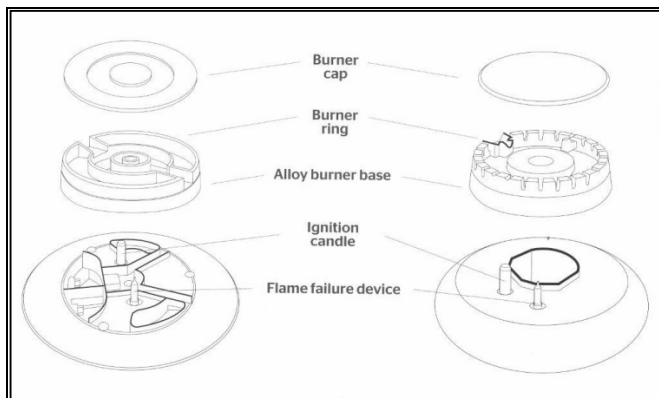


Fig 32



### Cleaning your induction hob

#### **Griddle**

- As the Griddle is heavy we recommend that you clean it on the hob without moving it.
- After cooking, allow the Griddle to cool until just warm.
- Use a spatula to remove any cooking residue.
- Wipe away any fat in the drip tray with kitchen towel.
- Clean the whole surface with warm water and washing-up liquid, using a stainless steel scourer. Always work with the grain of the stainless steel.
- Some foods with a high salt content (such as bacon) may leave white marks. For these and other stubborn marks use a cream cleaner suitable for stainless steel surfaces.

#### **Cast iron griddle**

- The cast iron griddle will absorb oils as it is used. Over time it will develop a natural non-stick finish.
- After cooking, scour the griddle whilst still warm with warm water, and dry immediately.
- Rub a little olive oil into the cooking surface to protect the cast iron while not in use.
- Avoid using detergents as this will remove the natural non-stick coating. Do not clean in a dishwasher.

Allow the hotplate to cool down until the residual heat indicator is extinguished before commencing any cleaning. Never use scouring powders or paste, metal scourers, oven cleaners or any abrasive cleaning products on the hotplate. It is important that any spillage is cleaned from the hotplate before it is used again.

- For light soiling, wipe with a soft cloth, warm water and washing-up liquid. For a streak free finish, polish dry with an microfibre cloth.
- For more stubborn marks and to condition the surface, use a good quality hob cleaner/conditioner, following the manufacturer's instructions.
- For spillages with a high sugar content (such as jam) or the accidental melting of plastic or alloy materials, turn off the hotplate and remove the spillage immediately. Take care as the hotplate and the spillage will be very hot.

#### **Fascia, controls and external surfaces**

Do not use strong or abrasive cleaning agents or materials on the controls, fascia panel or coloured cooker surfaces. This can cause damage to the calibrations and icons and permanently scratch the surfaces.

#### **Coloured surfaces:**

Clean with a soft cloth, warm water and washing-up liquid. Whilst still damp, polish dry with an microfibre cloth.

#### **Stainless steel:**

For stubborn marks use a reputable non-abrasive stainless steel cleaner. Always work with the grain of the stainless steel, rinse well and polish dry with an microfibre cloth.

#### **Glass:**

Clean with a soft cloth, warm water and washing-up liquid. Difficult marks on the glass can be removed using a cream cleaner. Never use sharp implements to remove marks as this could scratch the glass.

#### **Ovens:**

Always allow the oven interior to cool before cleaning.

#### **Interior oven door enamel and glass**

Never use sharp implements to remove stains as this could scratch the surface. The door enamel and glass surfaces can be cleaned with a soft cloth, warm water and washing-up liquid. Polish dry with an microfibre cloth. For more stubborn marks and to protect the glass surface use a good quality glass cleaner/conditioner, following the manufacturer's instructions.

Please do not use steam cleaners on the oven interiors as this may damage electronic parts.

Ensure the cooker is cold before cleaning.

#### **Removal of the oven door (without soft close hinges)**

To allow full access to the inside of the oven for thorough cleaning, the oven door can be removed.

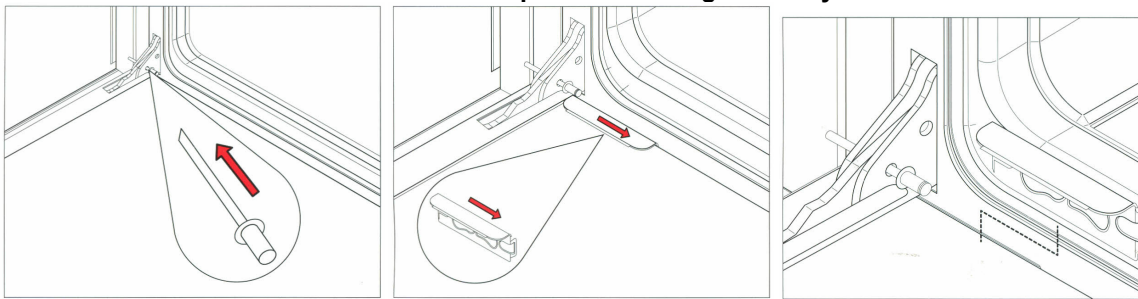
- Fully open the door and insert the pins supplied into each hinge.
- While closing the door to an angle of about 30°, lift and pull so that the door leaves the mounting. Leave pins in place.

**The rivet needs to be put into the hinge before you can remove the door.**

#### **Removal of the oven door (with soft close hinges )**

- Close the door to an angle of about 30°
- Lift, then close the door to an angle of about 70°
- Pull so that the door leaves the mounting.

**The rivet needs to be put into the hinge before you can remove the door.**

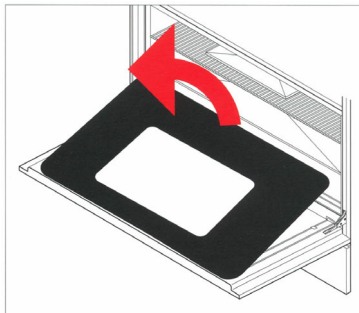


#### **Removal of the inner glass door panes**

To assist with cleaning, the inner glass door panes are removable.

- Open the door fully and insert the pins supplied into each hinge to secure the door in an open position.
- Locate the stainless steel clips at the base of the door.
- Slide the clips towards the centre of the door.
- Holding the glass, lift slightly and pull towards the oven, the glass pane will release.
- The central glass pane is revealed. This can be cleaned in situ or removed.
- To remove the central pane, remove the 4 screws and brackets.
- It is important to remember when replacing the central pane that the rubber spacing must be replaced first.
- When replacing the inner pane, ensure the glass is print side up and the widest border is nearest the cooker.

It is not necessary to remove the door in order to clean the glass panes.



#### **Oven interior**

To tell whether your oven has stay clean liners look at the oven walls. If the surface is grey in colour and rough in texture then this is a stay clean liner. If the surface is smooth and black, this is an enamelled surface.

#### **Fitting the stay clean liners**

If you have purchased stay clean liners as an accessory, they are easy to fit.

### **Sideliners**

- Remove all shelving from the oven
- Remove side shelf runners by pulling away using the centre of the bottom runner .
- Place the holes in the side of the liner over the holes in the side of the oven.
- Insert the side shelf runner into the holes starting with the top first, and then pushing in the bottom.

### **Back liners (60cm and 90cm ovens only)**

- Place hole in centre, bottom of the liner over the hole below the fan at the Back of the oven.
- Screw into position.

### Cleaning stay clean liners

We recommend that side shelf runners, telescopic runners and shelves are removed prior to cleaning, the stay clean liners and the door and floor are cleaned by hand.

- After cooking (especially after roasting) remove all trays and shelves. Heat the oven to maximum temperature for 15 - 20 minutes to allow the stains to catalyse (true fan or fan assisted functions).
- If the oven is heavily soiled, allow the oven to cool before cleaning the splashes with a damp sponge. Then heat the oven for two hours at maximum temperature.
- Repeat the cycle if difficult marks have not been removed.
- Periodically, the side panels can be removed from the oven and washed with lukewarm soapy water before drying with a soft cloth. Before refitting the panels, clean the enamel interior.

### **Enamelled surfaces**

Do not allow vinegar, wine, coffee, milk, salt water or fruit juices to remain in contact with enamelled surfaces for prolonged periods as they may stain or discolour the surface.

For light soiling wipe with a soft cloth, using warm water and washing up liquid. For heavier soiling use a cream cleaner and a nylon scourer.

Oven cleaning products can be used according to the manufacturer's directions but care should be taken that they do not come in contact with any stainless steel, chrome, coloured or alloy parts of the cooker or the door seals and elements.

### **Side shelf runners, shelves, telescopic runners**

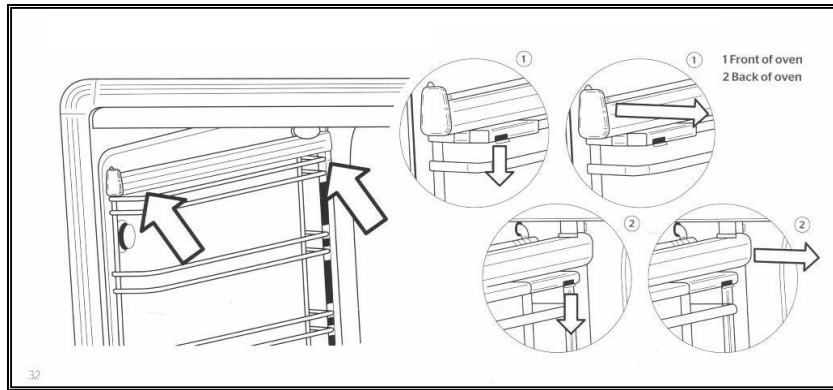
If lightly soiled, wipe with a soft cloth, warm water and washing up liquid. For more stubborn marks soak in warm water and washing up liquid and clean with a nylon scourer.

The side shelf runners and shelves can be cleaned In a dishwasher.

This is not advisable with the telescopic runners as the detergent may remove the lubrication on the runners.

### **Removing and refitting the telescopic runners**

- The telescopic runners fit any shelf level, and work with both the grill tray and wire shelves.
- Locate the two spring clips at the front and back of the runners.
- Gently pull down the front spring clip.
- Pull the runner away from the oven side - be careful not to strain the clip.
- Repeat steps 2 - 3 on rear spring clip to remove runner.
- To replace, hold runner level with front section of side support and clip in place. Repeat with rear section.



### Removal of roof tray

The roof tray above the grill element can be removed for cleaning.

- Support the grill element with one hand while removing the 2 wing nuts that hold the element in place.
- The element position will drop slightly allowing removal of the top liner.
- Once cleaned and dried, the top liner can be placed back into position, above the element, and re-secured with the two wing nuts.
- The liner will only fit into one position so care must be taken to locate it on the rear lugs and the front large lip must be facing downwards.
- Do not use the oven unless the liner is fitted and the element has been re-secured with the wing nuts.

### Removal of the soft close drawer

- Pull the drawer forward.
- Locate the grey clips behind the runners at the front of the drawer.
- Push in the clips and the drawer will release.

### Replacing the soft close drawer

- Replace the drawer on to runners and close.

## ACCESSORIES

### Plinth kits

The three-sided plinth can be screwed to the underside of your cooker to conceal the adjustable legs. The plinth is 9,3cm in height (cannot be used with extra high legs, and is not suitable for 100X60 triple oven).

### Griddle

Half flat, half ribbed griddle is perfect for searing meat, chicken and fish. Rests on pan supports of all cookers.

### Stay clean liners

These liners are easily fitted into the back and sides of all ovens (sides only in 30cm and 40cm ovens). They are treated with a special material that absorbs grease splashes during cooking. By heating the oven periodically to maximum temperature, the splashes are burnt off to keep the oven interior like new..

### Telescopic sliding shelves

Even when fully extended the telescopic system offers a safe and convenient way to grill, baste and check food without removing the trays or dishes from the oven. One set is included in the main oven of T version. Fits all ovens and works with the grill tray and shelves.

### Cast iron wok support

This accessory is placed over the pan support to use with round-bottomed woks and balti pans

### Extra high adjustable legs

These stainless steel legs increase the height of your cooker to accommodate kitchen units 91cm - 94.5cm high. (not suitable for 100X60 triple oven)

## **TROUBLESHOOTING**

### **The oven will not operate**

- Is there power to the cooker?
- Is the automatic programmer set to manual?
- The main oven will not operate manually if the programmer is set to automatic mode. (See page 32)
- Confirm that power is on by checking that the clock is functioning
- Check the switch fuse or circuit breaker.

### **The burners will not ignite**

- Is there power to the cooker?
- Are the ignition candles or burner holes blocked? Are the burner rings and burner caps seated firmly?
- Confirm that power IS on by checking that the clock is functioning.
- Check the switch fuse or circuit breaker.
- Check that the ignition candle is clean and the burner slots are dry and free of debris.
- The burner rings should engage in the burner support. (See page 39)

### **The burner ignites but goes out when the knob is released**

- The burners have flame failure devices fitted as standard. Therefore, after lighting the burner, keep the knob pressed in for 5-10 seconds to activate the flame failure device.

### **The ignition candles are sparking continuously**

- Is the hob wet from cleaning or a boil over?
- Turn off the electricity supply and thoroughly dry the burner components and ignition candles.

### **The control knob are getting too hot**

- Are you cooking with the oven door open?
- Keep the oven door shut when not in use or when grilling (the 100X60 triple oven separate grill compartment can be used for open door grilling for short periods only - max 15 min).

### **A control knob is loose on its shaft**

- The knob retaining spring clip may have come out.
- Call our service and spares department for advice and a replacement if necessary.

### **Food is cooking too quickly**

- Are you using a fan function?
- Are you using the Fast preheat function?
- When using a fan function you should reduce the cooking temperature by 20°C when compared to conventional cooking. Please see the cooking charts on page 37 for temperatures.

'Fast preheat' is not suitable as a cooking function; it is only for pre-heating the oven. Once the oven has reached temperature you should change over to your required cooking function. Fast preheat should not be operated for long time.

### **Food is not cooking evenly**

- Are you cooking large volumes of food or using large trays?
- Air needs to circulate through the oven for even cooking. Remove the grill pan from the oven when not in use and always allow a gap on all four sides of dishes. If cooking large quantities you may need to turn your trays during the cooking time. Oversized baking sheets, roasting pans and cake tins will act as a baffle and prevent hot air from travelling around the oven.
- Choose cooking equipment that allows a minimum of 2cm space on all sides to allow the free movement of hot air.

**The grill in the oven is slow**

- Have you selected the correct function?
- Check that you have selected the grill function and not the top element. See page 30.

**The main oven takes a long time to preheat**

- Have you tried using the Fast preheat function?
- Pre-heat with the Fast preheat function until the temperature has been reached, then switch to your required cooking function.
- 'Fast preheat' should not be operated for long time.
- To order spare parts or accessories, please call our service & spares department.

**The fan continues after the oven is turned off**

- The cooling fan will run on and off intermittently for approximately 30 minutes after the oven is switched off to keep the controls cool, this is normal.

**Condensation forms in the oven**

- Have you pre-heated the oven?
- Condensation is less likely to form when the oven or grill is pre-heated before use.

**Smoke is generated in the oven**

- Have you selected the right cooking temperature?
- Are you cooking high fat content foods? Do you rarely use the grill?
- Have you cooked fatty foods under the grill? Does the oven interior, stay clean liners or roof tray need to be cleaned?
- Remember to reduce the oven temperature by 20°C if using a fan function with a recipe designed for conventional cooking.
- Use high sided dishes to contain fats and splashes.
- Clean the oven interior if necessary.
- Remember to remove and clean the grill pan after use.
- Leave the grill on for a few minutes after grilling or roasting to burn off fatty deposits from the oven roof.
- Oven surfaces should be cleaned regularly to prevent build-up of cooking residues. See page 41.

**The door seal has split or perished**

- Are you leaving the grill pan or foil at the bottom of the oven?
- Have you used caustic oven cleaners on or near the door seal?
- Always remove the grill pan when not in use as it can restrict airflow around the oven.
- Caustic cleaners should not be used near the door seal area. Contact our service & spares department for advice and a replacement seal if necessary

## **USEFUL TIPS**

**Cookshop thermometers**

- These are often slow to react and they should only be used as a guide. You should also keep in mind that oven temperatures can fluctuate between 10% and 15% during any cooking period. This is normal on any oven and is caused by the elements 'cycling' on and off.

**Correct cooking time**

- In most cases, the cooking times stated in recipes should be used. However, the cooking period should be reduced for dishes that require very long cooking time (such as rich fruit cakes). As a guide, reduce the cooking time by 10 minutes for each hour after the first hour of cooking, or after three quarters of the way through the cooking period. This also applies to very large joints of meat or turkey where a meat thermometer is recommended. Always check that the food is hot and cooked before serving.

**Using foil**

- Foil can be used to cover food in the oven but this should not come into close proximity with the oven elements. Foil should not be used to line the oven cavity or grill pan. This can cause overheating, buckling and cracking of the enamel surfaces.

- Silicon oven mats (sometimes used to reduce cleaning) must not be placed on the floor of the oven when the base element is in use (e.g. when using Bottom Element only or Conventional Cooking). The silicon oven mats will damage the enamel interior.

#### **Doors and door seals**

- The fit and general state of the oven doors and seals can affect temperatures in the oven. Clean the oven seals regularly and check them for splits and tears. Do not leave oven cleaning materials in prolonged contact with the seals as this will shorten their life span.
- Doors and their handles should not be used to move the cooker. This can pull the door and its hinges out of position and cause heat loss or uneven heating of the ovens.

#### **Induction cookers**

The induction hob uses a sophisticated zone management system which controls the level of power available to each of the zones to prevent over loading of the circuits and the power supply to the appliance.

The system automatically reduces the maximum power available to any one zone when the other zones are being used at the same time at a high power setting. If the power level is reduced on one zone, the power can be increased on other zones.

If several zones are used on maximum power at the same time, it is possible that another zone may not operate. This can be managed by reducing the power level on one of the other zones.

As an example, using the front left and back left zones on level 9, would not allow the middle zone to operate; this would register as an inactive zone with a line in the middle of the display. Turning the back left zone down to level 8 would allow the middle zone to operate up to level 7.

#### **100x60 triple oven levelling feet**

The cooker is equipped with 4 leveling feet that can be adjusted up or down using the Allen key supplied through the centre of the foot.

To level the cooker

Start by adjusting the rear left foot to the height of the worktop (or the final required height of the cooker) as this foot is not accessible from the front of the appliance.

Place the cooker in position. The other 3 legs are accessible from the front of the appliance. Remove the front plinth and storage drawer to access the 3 adjustable legs; use the Allen key tool through the middle of the leg to make the required height and leveling adjustments.

#### **ABNORMAL OPERATION**

Any of the following are considered to be abnormal operation and may require servicing:

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

In case the appliance fails to operate correctly, contact Bertazzoni.

#### **AFTER-SALES TECHNICAL SERVICE AND SPARE PARTS TECHNICAL SERVICE AND SPARE PARTS**

Before leaving the factory, this appliance was tested and adjusted by specialist skilled staff to give the best operating results. Any subsequent necessary repairs or adjustments must be carried out with the greatest care and attention by authorised personnel. For this reason, we strongly advise you contact the Bertazzoni Service Centre, specifying the nature of the problem, the model of the equipment and the serial number. This data is provided on the data label adhered to the base of the appliance and on the duplicate data label.

Always use original Bertazzoni spare parts.

## APPLY WIRING DIAGRAM LABELS

BERTAZZONI AUSTRALIA Pty Ltd  
ABN 91 623 588 027  
PO Box 5317 South Melbourne, Victoria 3205  
Contact number 1800 65 42 65  
Email: [customercare.au@bertazzoni.com](mailto:customercare.au@bertazzoni.com)