

DOUBLE OVEN DUAL FUEL RANGE

for residential use only



Model: **VEFSGE 365 ND..**

- **USERS OPERATING INSTRUCTIONS**
IMPORTANT - PLEASE READ AND FOLLOW



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

Installation must conform with local codes or in the absence of codes, the National Fuel Gas Code ANSI Z223.1 - latest edition. Electrical installation must be in accordance with the National Electrical Code, ANSI/NFPA 70 - latest edition and/or local codes. IN CANADA: Installation must be in accordance with the current CAN/CGA-B149.1 National Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code and/or local codes. Electrical installation must be in accordance with the current CSA C22.1 Canadian Electrical Codes Part 1 and/or local codes.

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

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

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

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

**This range is supplied with a protective film on steel and aluminium parts.
This film must be removed before installing/using the appliance.**

THIS RANGE IS FOR RESIDENTIAL USE ONLY

	WARNING • ALL RANGES CAN TIP • INJURY TO PERSON COULD RESULT • INSTALL ANTI-TIP DEVICE PACKED WITH RANGE • SEE INSTALLATION INSTRUCTIONS
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WARNING: IF THE INFORMATION IN THIS MANUAL IS NOT FOLLOWED EXACTLY, A FIRE OR EXPLOSION MAY RESULT CAUSING PROPERTY DAMAGE, PERSONAL INJURY, OR DEATH.

- ✓ Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- ✓ **WHAT TO DO IF YOU SMELL GAS:**
 - Do not try to light any appliance.
 - Do not touch any electrical switch; do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- ✓ Installation and service must be performed by a qualified installer, service agency, or the gas supplier.

Dear Customer,

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

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

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

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

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



WARNING!!

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

WARNING!: Gas appliances contain or produce substances which can cause death or serious illness and which are known to the State of California to cause cancer, birth defects or other reproductive harm.

To reduce the risk from substances in fuel or from fuel combustion, make sure this appliance is installed, operated, and maintained according to the manufacturer's instructions.

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

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

USER INSTRUCTIONS

GENERAL INFORMATION



WARNING!!

1. This appliance shall not be used for space heating. This information is based on safety considerations.
2. All openings in the wall behind the appliance and in the floor under the appliance shall be sealed.
3. Keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors.
4. Do not obstruct the flow of combustion and ventilation air.
5. Disconnect the electrical supply to the appliance before servicing.
6. When removing appliance for cleaning and/or service;
 - A. Shut off gas at main supply.
 - B. Disconnect AC power supply.
 - C. Disconnect gas line to the inlet pipe.
 - D. Carefully remove the range by pulling outward.
CAUTION: Range is heavy; use care in handling.
7. **Electrical Requirement**

Electrical installation should comply with national and local codes.
8. **Air Supply and Ventilation**

The installer must refer to local/national codes.
9. **Gas Manifold Pressure**

Natural gas - 4.0" W.C.P.
LP/Propane - 11.0" W.C.P.
10. The misuse of oven door (e.g. stepping, sitting, or leaning on them) can result in potential hazards and/or injuries.
11. When installing or removing the range for service, a rolling lift jack should be used. Do not push against any of the edges of the range in an attempt to slide it into or out of the installation. Pushing or pulling a range (rather than using a lift jack) also increases the possibility of bending the leg spindles or the internal coupling connectors.



WARNING!!

ELECTRICAL GROUNDING INSTRUCTIONS

The range must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA No. 70-latest edition. Installation should be made by a licensed electrician.

FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY GROUNDED.

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

REPLACEMENT PARTS

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

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS

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

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

Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.

The packaging material is recyclable and is marked with the recycling symbol .

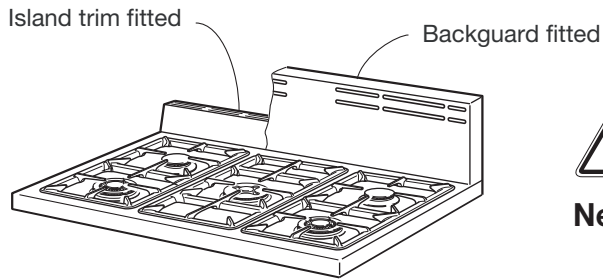
- ✓ Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use.
- ✓ Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- ✓ After use, ensure that the knobs are in **OFF** position.
- ✓ Do not allow children or other incapable people to use the appliance without supervision.
- ✓ During and after use of the range, certain parts will become very hot. Do not touch hot parts.
- ✓ Keep children away from the range when it is in use.
- ✓ This range is supplied with a protective film on steel and aluminium parts. This film must be removed before installing/using the appliance.
- ✓ **Fire risk!** Do not store flammable material in the ovens, and in the storage compartment.
- ✓ Make sure that electrical cables connecting other appliances in the proximity of the range cannot come into contact with the hob or become entrapped in the oven doors.
- ✓ Do not line the oven walls with aluminium foil. Do not place shelves, broiler pan, pans or other cooking utensils on the base of the oven chamber.
- ✓ The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
- ✓ To avoid any possible hazard, the appliance must be installed by qualified personnel only. Any repairs by unqualified persons may result in electric shock or short circuit. In order to avoid possible injuries to your body or to the appliance, do not attempt any repairs by yourself. Such work should be carried out by qualified service personnel only.
- ✓ **Danger of burns!** The oven and cooking accessories may become very hot during operation. Make sure children are kept out of reach and warn them accordingly. To avoid burns use kitchen clothes and gloves when handling hot parts or utensils.
- ✓ Stand away from the range when opening oven door. Hot air or steam which escapes can cause burns to hands, face, and/or eyes.
- ✓ Never clean the range, ovens and storage compartment with a high-pressure steam cleaning device, as it may provoke a short circuit.
- ✓ This appliance is intended for use in your household. Never use the appliance for any other purpose!
- ✓ If you should decide not to use this appliance any longer (or decide to substitute an older model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with old appliances.
Remove the doors and the storage compartment pivoting panel before disposal to prevent entrapment.

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS FOR USE OF ELECTRICAL APPLIANCES

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

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

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



WARNING - VERY IMPORTANT NOTICE



Never obstruct the slots on the backguard / island trim.

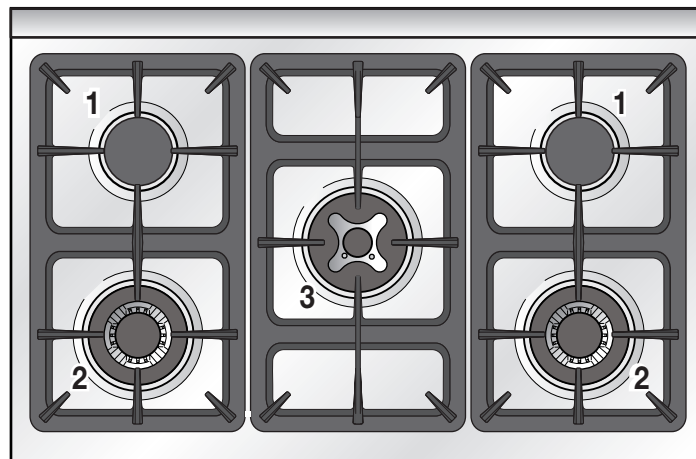


Fig. 1.1

COOKING HOB

1. Semi-rapid burner (SR) - 6000 BTU/hr
2. Triple-ring burner (TR) - 12000 BTU/hr-
3. Dual burner (D) - 16000 BTU/hr (Natural gas),
15000 BTU/hr (LP/Propane)-

Note:

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

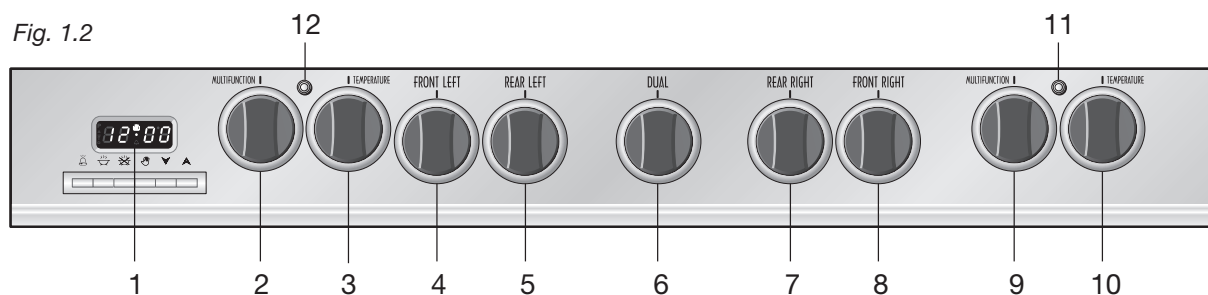
CAUTION:

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

CAUTION:

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

Fig. 1.2



CONTROLS DESCRIPTION

1. Electronic programmer
2. Left multifunction oven switch knob
3. Left multifunction oven thermostat knob
4. Front left burner (2) control knob
5. Rear left burner (1) control knob
6. Central dual burner (3) control knob
7. Rear right burner (1) control knob
8. Front right burner (2) control knob
9. Right multifunction oven switch knob
10. Right multifunction oven thermostat knob
11. Right oven thermostat indicator light
12. Left oven thermostat indicator light

Please note: This appliance incorporates a safety cooling fan which you will hear operating whenever the oven or broil are in use.

This fan may continue to run for several minutes after the appliance has been switched off.

This fan is to reduce the external temperature of the appliance and cool the internal components.

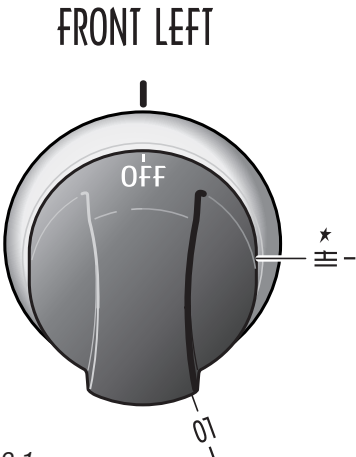
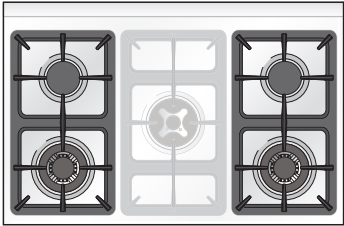


Fig. 2.1

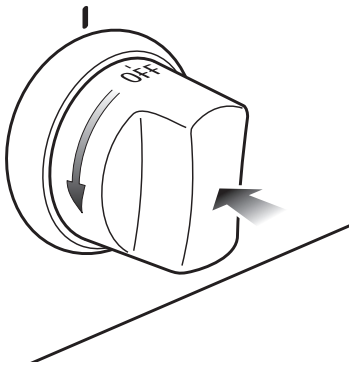


Fig. 2.2

GAS BURNERS (Semi-rapid and triple ring)

Gas flow to the burners is adjusted by turning the knobs (illustrated in fig. 2.1) which control the valves.
Turning the knob so that the symbols printed on itself point to the symbol printed on the control panel achieves the following functions:

Knob position	Function	SEMI-RAPID burner	TRIPLE RING burner
OFF	closed valve		
★ HI	maximum rate		
LO	minimum rate		

The maximum aperture position permits rapid boiling of liquids, whereas the minimum aperture position allows simmer warming of food or maintaining boiling conditions of liquids.
To reduce the gas flow to minimum, rotate the knob further anti-clockwise to point the indicator towards the **LO** position.
Other intermediate operating adjustments can be achieved by positioning the indicator between the maximum and minimum aperture positions, and never between the maximum aperture and **OFF** positions.

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

LIGHTING GAS BURNERS FITTED WITH FLAME FAILURE SAFETY DEVICE (Semi-rapid and triple ring)

In order to light the burner, you must:

- 1 – Push and turn the knob in an anti-clockwise direction up to the ★ **HI** position (maximum rate), push in and hold the knob until the flame has been lit (fig. 2.2).
The sparks produced by the lighter situated inside the relative burner will light the flame.
In the event that the local gas supply conditions makes it difficult to light the burner in ★ **HI** position, try again with the knob in **LO** position.
If there is no mains electrical supply, bring a lighted match close to the burner.
- 2 – Wait for about ten seconds after the gas burner has been lit before letting go the knob (safety device activation delay).
- 3 – Adjust the gas valve to the desired position.

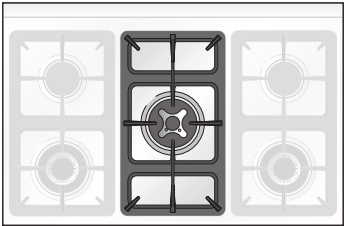
If the burner flame should go out for some reason, the safety valve will automatically stop the gas flow.

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

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

Caution!

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



GAS BURNERS (Dual)

The Dual Burner is a very flexible burner which allows different regulations and optimal cooking. It is composed by one inner and two outer crowns; the flame of the inner crown can be regulated separately from the flames of the outer crowns.

The Dual Burner can be used:

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

Gas flow to the burner is adjusted by turning the knob (illustrated in fig. 2.3) which controls the valves. Turning the knob so that the symbols printed on itself point to the symbol printed on the control panel achieves the following functions:

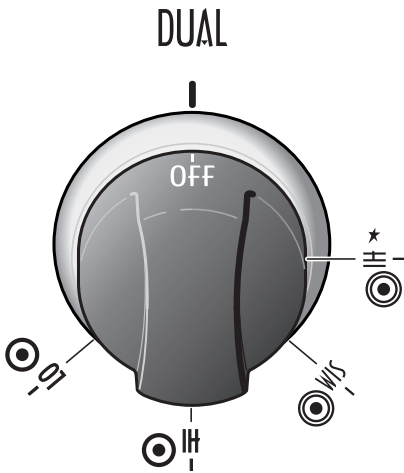


Fig. 2.3

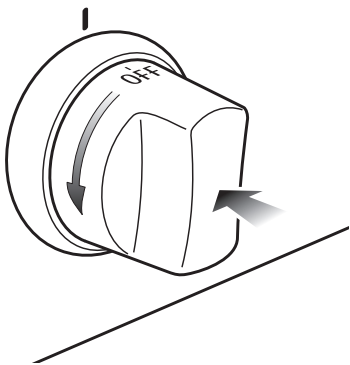


Fig. 2.4

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

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

In order to light the burner, you must:

- 1 – Push and turn the knob in an anti-clockwise direction up to the  position (maximum rate of inner crown); push in and hold the knob until the flame has been lit.
The sparks produced by the lighter situated inside the relative burner will light the flame.
In the event that the local gas supply conditions makes it difficult to light the burner in  position, try again with the knob in  position.
If there is no mains electrical supply connection, bring a lighted match close to the burner.
- 2 – Wait for about ten seconds after the gas burner has been lit before letting go the knob (safety device activation delay).
- 3 – Adjust the gas valve to the desired position.

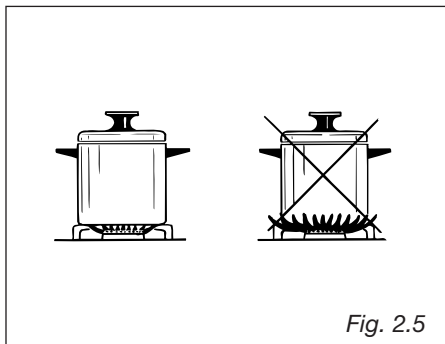
If the burner flame should go out for some reason, the safety valve will automatically stop the gas flow.

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

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

CAUTION!

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



CHOICE OF BURNER (fig. 2.5)

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

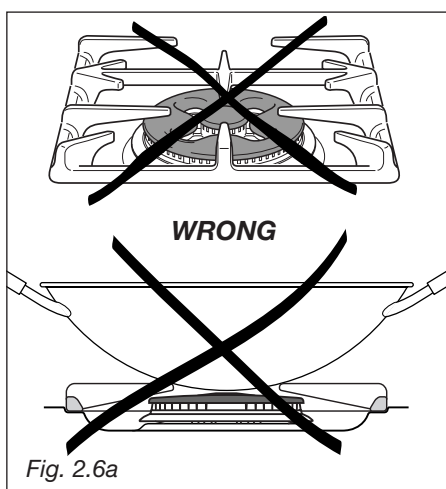
The most suitable burner is to be chosen according to the diameter and volume capacity of the container to be warmed.

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

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

DIAMETERS OF PANS WHICH MAY BE USED ON THE HOB BURNERS

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



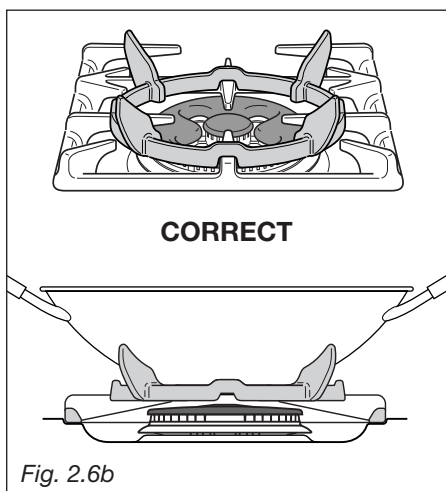
CORRECT USE OF DUAL BURNER (Figs. 2.6a - 2.6b)

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

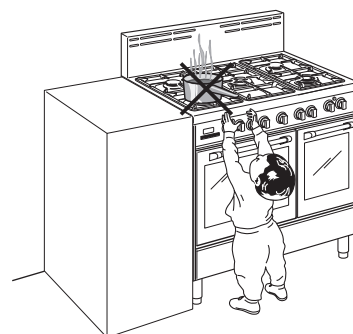
When using a WOK you need to place the supplied stand in the burner to avoid any faulty operation of the dual burner (Figs. 2.6a - 2.6b).

IMPORTANT:

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



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



GENERAL FEATURES (LEFT and RIGHT OVEN)

As its name indicates, this is an oven that presents particular features from an operational point of view.

In fact, it is possible to insert 7 different programs to satisfy every cooking need. The 7 positions, thermostatically controlled, are obtained by 4 heating elements which are:

LEFT OVEN

- Lower heating element 1400 W
- Upper heating element 1000 W
- Broil heating element 2000 W
- Circular heating element 2450 W

RIGHT OVEN

- Lower heating element 800 W
- Upper heating element 700 W
- Broil heating element 1450 W
- Circular heating element 2450 W

Attention: the range becomes very hot during operation.

Attention: the oven door becomes very hot during operation.

Keep children away.

WARNING:

The door is hot, use the handle.

USING THE OVENS FOR THE FIRST TIME (LEFT and RIGHT OVEN)

- Put in the shelf and the tray.
- Switch the oven on empty (on a cooking function) at maximum power for about 2 hours to remove traces of grease and smells from the components.
- When the oven has cooled down and unplugging the range, clean the inside of the oven with a cloth soaked in water and neutral detergent and dry it perfectly.

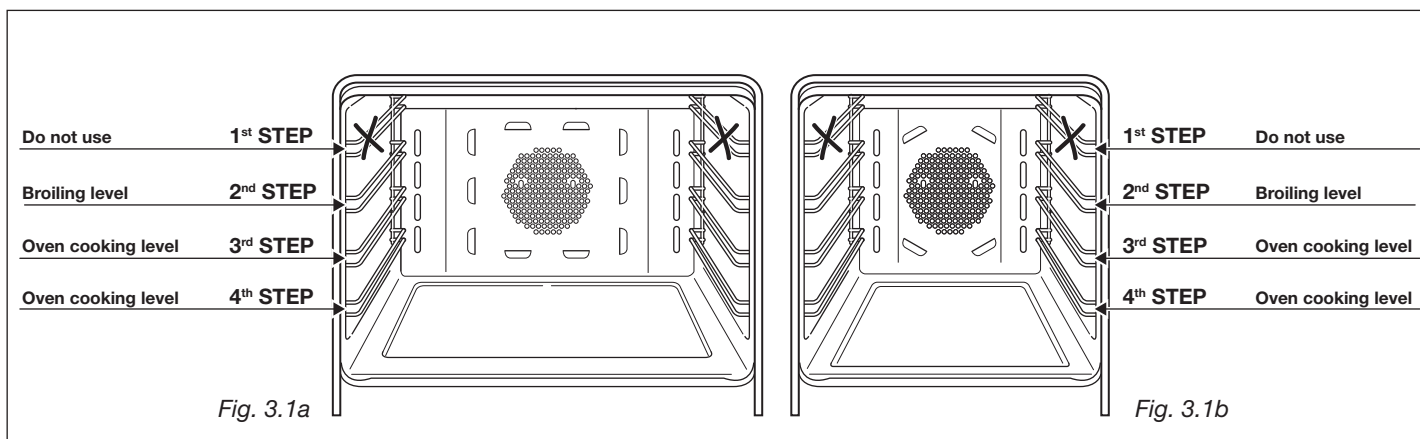
VERY IMPORTANT

The oven shall be used always with the door closed.

OPERATING PRINCIPLES (LEFT and RIGHT OVEN)

Heating and cooking in the multifunction oven takes place as follows:

- **by normal convection - BAKE**
The heat is produced by the upper and lower heating elements.
- **by forced convection - FAN OVEN**
The heat produced by the circular element is distributed throughout the oven by the fan.
- **by semi-forced convection - CONV.BAKE**
The heat produced by the upper and lower heating elements is distributed throughout the oven by the fan.
- **by radiation - BROIL**
The heat is radiated by the infra red broil element.
- **by radiation and fan - CONV.BROIL**
The radiated heat from the infra red broil element is distributed throughout the oven by the fan.
- **by double radiation - DUAL BROIL**
The heat is radiated by the infra red broil element and the upper heating element.
- **by ventilation - DEFROST**
The food is defrosted by using the fan only function without heat.



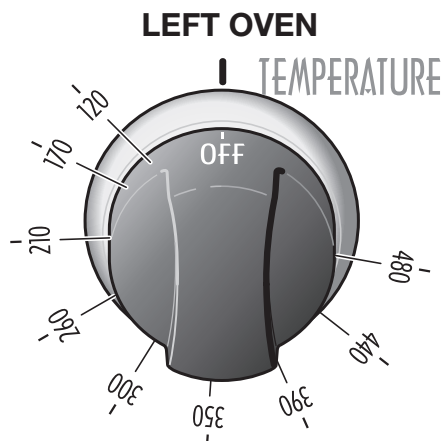


Fig. 3.2a

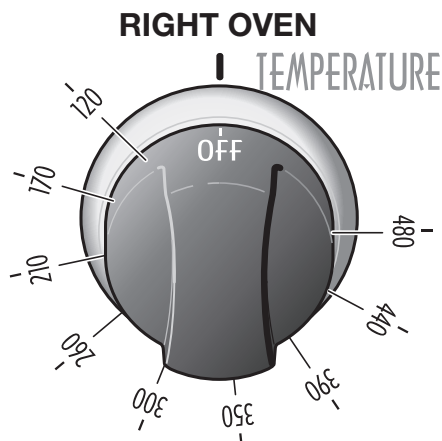


Fig. 3.2b

THERMOSTAT KNOB (LEFT and RIGHT OVEN) (fig. 3.2a - 3.2b)

To turn on the heating elements of the oven, set the switch knob on the desired program and the thermostat knob onto the desired temperature.

To set the temperature, it is necessary to make the chosen number, printed on the knob, to match with the control panel indicator.

The elements will turn ON or OFF automatically according to the energy need which is determined by the thermostat.

The indicator light will cycle on and off during cooking.

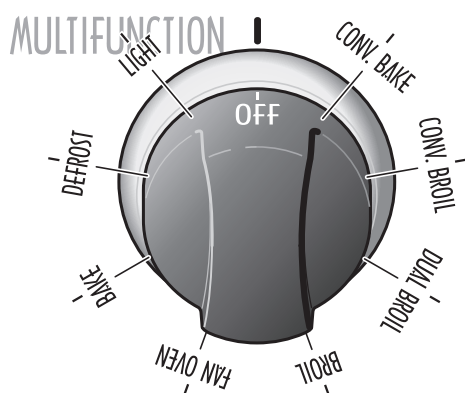


Fig. 3.3

FUNCTION SELECTOR KNOB (LEFT and RIGHT OVEN) (fig. 3.3)

VERY IMPORTANT: ALWAYS LIGHTLY PRESS THE CONTROL KNOB WHEN TURNING THE FUNCTION KNOB FROM THE OFF POSITION (fig. 3.4).

Rotate the knob clockwise to set the oven to one of the following functions:

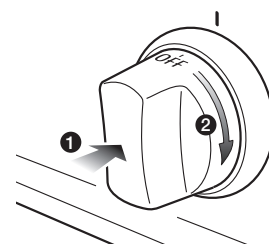


Fig. 3.4

LIGHT

OVEN LIGHT (this is not a cooking function)

Turning the knob to this position, only the oven lamp lights up. The lamp is always on in all the cooking functions.

DEFROST

DEFROSTING FROZEN FOODS (this is not a cooking function)

Only the fan and the oven lamp switch on. To be used with the thermostat knob on **OFF** because the other positions have no effect.

Defrosting takes place by fan, without heating.

Recommended for:

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

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

BAKE

TRADITIONAL CONVECTION COOKING

The upper and lower heating elements switch on.

The heat is diffused by natural convection and the temperature must be set between 120 °F (50 °C) and 480 °F (250 °C) via the thermostat knob.

Recommended for:

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

FAN OVEN**VENTILATED COOKING**

The circular element and fan come on.

The heat is dispersed by forced convection and the temperature can be regulated to between 120 °F (50 °C) and 480 °F (250 °C) via the thermostat knob. The oven does not require preheating.

Recommended for:

Food which has to be well-cooked outside and soft or rosy inside, for example lasagne, lamb, roast beef, whole fish etc.

BROIL**BROILING**

The infrared heating element switches on.

The heat is diffused by radiation. The temperature can be set between 120 °F (50 °C) and 480 °F (250 °C) via the thermostat knob.

For correct use see the "BROILING & DOUBLE BROIL" section.

Recommended for:

Intense broiling action for cooking with the broiler; browning, crisping, toasting, etc.

DUAL BROIL**COOKING WITH DOUBLE BROIL**

The infrared and the top heating elements switch on.

The heat is diffused by radiation. The temperature can be set between 120 °F (50 °C) and 480 °F (250 °C) via the thermostat knob.

For correct use see the "BROILING & DOUBLE BROIL" section.

Recommended for:

Intense broiling action for cooking with the broiler; browning, crisping, toasting, etc.

CONV. BROIL**VENTILATED BROILING**

The infrared heating element and the fan switch on. The heat is mainly diffused by radiation and the fan distributes it in the whole oven.

The temperature can be set between 120 °F (50 °C) and 480 °F (250 °C) via the thermostat knob.

For correct use see the "VENTILATED BROILING" section.

Recommended for:

For grill cooking when a fast outside browning is necessary to keep the juices in, i. e. veal steak, steak, hamburger, etc.

CONV. BAKE**CONVECTION COOKING WITH VENTILATION**

The upper and lower heating elements and the fan turn on.

The heat is dispersed by forced convection and the temperature can be regulated to between 120 °F (50 °C) and 480 °F (250 °C) via the thermostat knob.

Recommended for:

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



WARNING!!

**WARNING
VERY IMPORTANT**

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

COOKING ADVICE (LEFT and RIGHT OVEN)

STERILIZATION

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

- Turn the switch to position **CONV. BAKE** or **FAN OVEN**.
- Set the thermostat knob to position **350 °F (175 °C)** and preheat the oven.
- Fill the grill pan with hot water.
- Set the jars into the grill pan making sure they do not touch each other and the door and set the thermostat knob to position **260 °F (130 °C)**.

When sterilization has begun, that is, when the contents of the jars start to bubble, turn off the oven and let cool.

REGENERATION

Turn the switch to position **CONV. BAKE** or **FAN OVEN** and set the temperature to **300 °F (150 °C)**.

Bread becomes fragrant again if wet with a few drops of water and put into the oven for about 10 minutes.

ROASTING

To obtain classical roasting, it is necessary to remember:

- the pre-set temperature should be maintained
- that the cooking time depends on the quantity and the type of foods.

COOKING DIFFERENT DISHES AT THE SAME TIME

The MULTIFUNCTION oven at positions **CONV. BAKE** or **FAN OVEN** of the function selector can cook various different foods at the same time. Fish, cakes and meat can be cooked together without the smells and flavours mixing.

The only precautions required are the following:

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

VENTILATED BROILING

Ventilated broiling may be done by selecting **CONV. BROIL** with the function selector knob; the hot air completely envelops the food that is to be cooked.

Introduce the food to be cooked, positioning the grill pan as close to the infra-red element as possible.

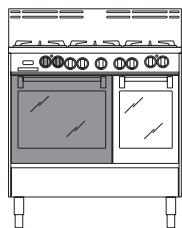
Close the door and let the oven operate until broiling is done.

Adding a few dabs of butter before the end of the cooking time gives the golden “au gratin” effect.

Broiling with the oven door closed.

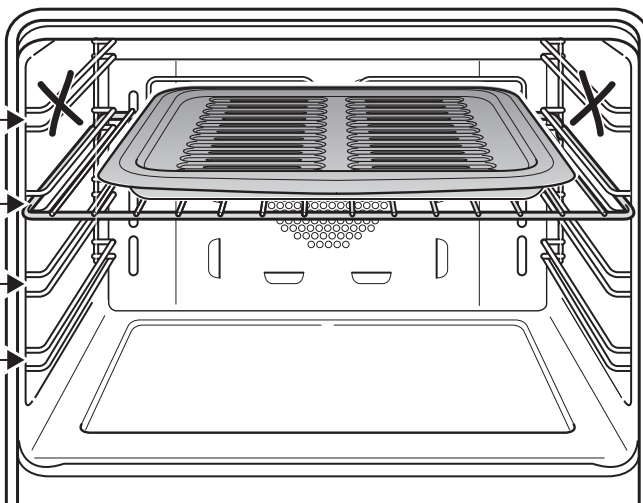
Important: Use always suitable protective gloves when inserting/removing the broiling pan from the oven (see next pages).

LEFT OVEN



- | | | |
|--------------------|----------------------|--|
| Do not use | 1 st STEP | |
| Broiling level | 2 nd STEP | |
| Oven cooking level | 3 rd STEP | |
| Oven cooking level | 4 th STEP | |

Fig. 3.5

**BROILING & DOUBLE BROIL (LEFT OVEN)**

Very important: the broil or double broil must always be used with the oven door closed.

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

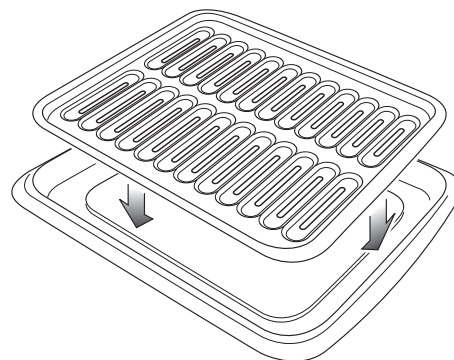


Fig. 3.6

Do not broil without using the broiling pan.

Important: Use always suitable protective gloves when inserting/removing the broiling pan, shelves, pans or other cooking utensils from the oven.

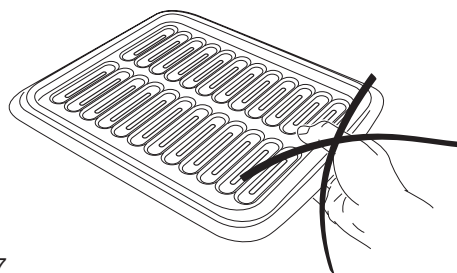
WRONG

Fig. 3.7

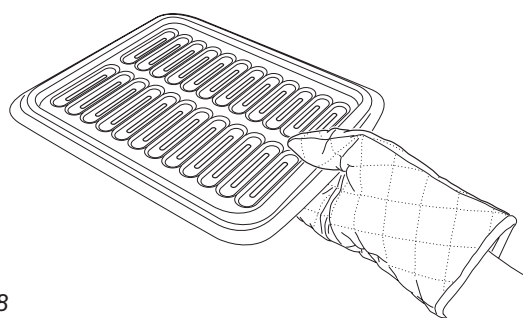
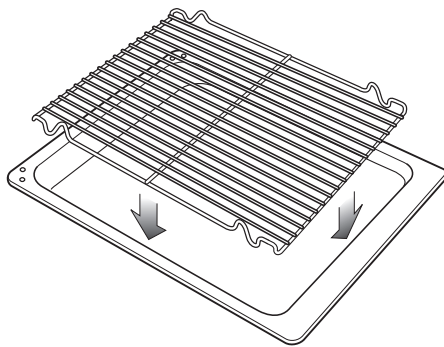
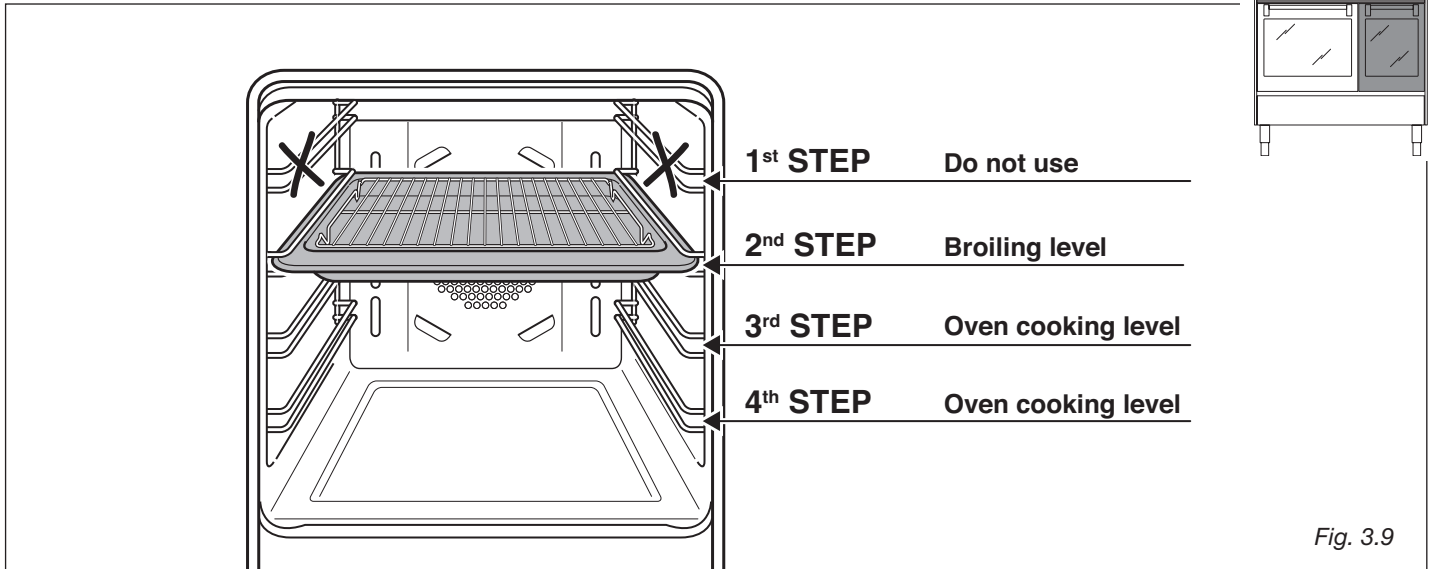
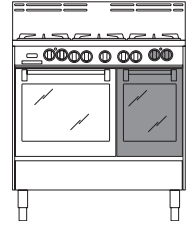
CORRECT

Fig. 3.8

RIGHT SMALL OVEN



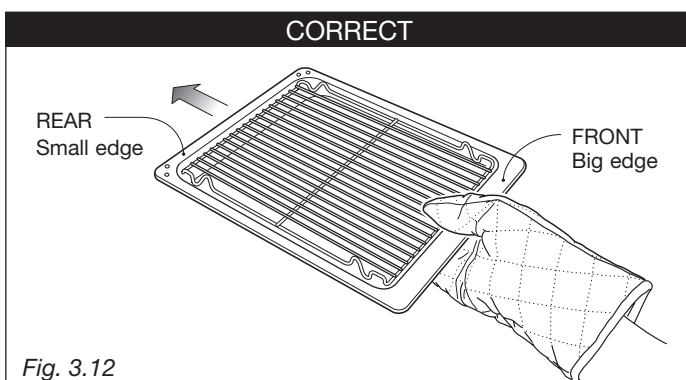
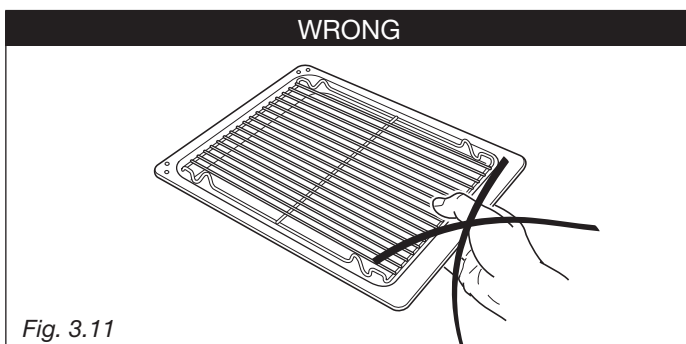
BROILING & DOUBLE BROIL (RIGHT OVEN)

Very important: the broil or double broil must always be used with the oven door closed.

- Turn on the broil or double broil, as explained in the preceding paragraphs and let the oven preheat for about 5 minutes with the door closed.
- Place the food to be cooked above the grill-pan grid.
- Introduce the grill-pan (tray + grid) (fig. 3.10) in the oven and insert it on the second level from the top (fig. 3.9).

Do not broil without using the grill pan.

Important: Use always suitable protective gloves when inserting/removing the grill-pan, shelves, pans or other cooking utensils from the oven.



The electronic programmer is a device which groups together the following functions:

- 12 hours clock with illuminated display
- Timer (up to 23 hours and 59 minutes)
- Program for automatic oven cooking
- Program for semi-automatic oven cooking

Description of the buttons:

-  Timer
-  Cooking time
-  End of cooking time
-  Manual position and cancellation of the inserted cooking programme
-  Advancement of the numbers of all programs
-  Turning back of the numbers of all programs and changing the frequency of the audible signal.

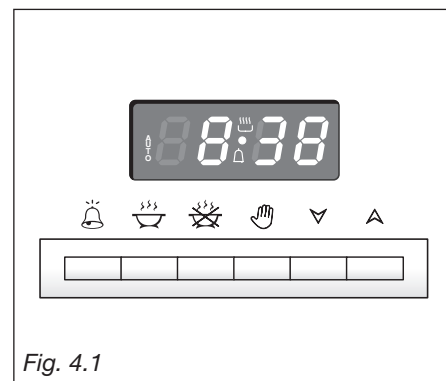


Fig. 4.1

Description of the illuminated symbols:

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

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

 Automatic cooking taking place or oven in manual mode

 Timer in operation

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

Note: Select a function by the respective button and, in 5 seconds, set the required time with the  /  buttons ("one-hand" operation).

A power cut zeroes the clock and cancels the set programmes.

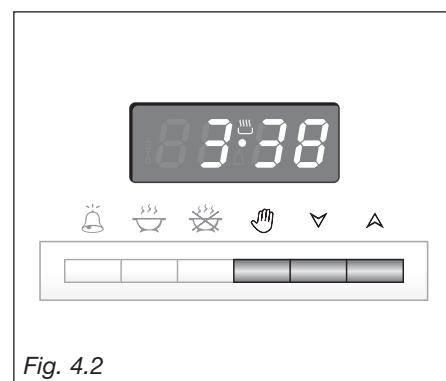


Fig. 4.2

ELECTRONIC CLOCK (fig. 4.2)

The programmer is equipped with an electronic clock with lighted numbers which indicate hours and minutes.

Upon immediate connection of the oven or after a blackout, "12:00" will flash on the programmer panel.

To set the hour it is necessary to push the  button and then the  or  button until you have set the exact hour (fig. 4.2).

Alternatively, simultaneously push the   two buttons and then the  or  button.

Note: Setting the clock deletes any programme.

NORMAL COOKING WITHOUT THE USE OF THE PROGRAMMER

To manually use the oven, that is, without the aid of the programmer, it is necessary to cancel the flashing **AUTO** by pushing the button  (**AUTO** will be switched off and the symbol  will go on - Fig. 4.3).

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

The oven shall be switched off manually.

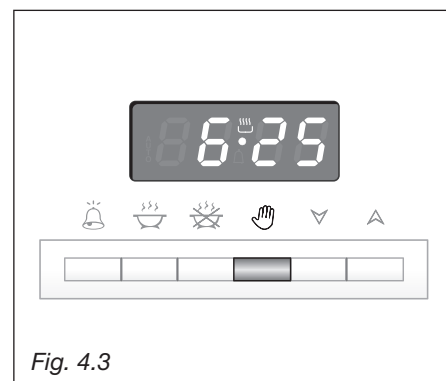
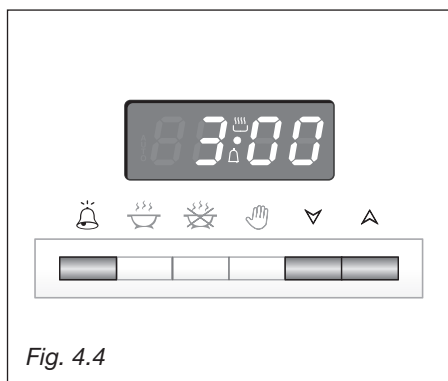


Fig. 4.3



ELECTRONIC TIMER

The timer programme consists only of a buzzer which may be set for a maximum period of 23 hours and 59 minutes.

If the **AUTO** is flashing push the button.

To set the time, push the button and the or until you obtain the desired time (fig. 4.4).

Having finished the setting, the normal time will appear on the panel and the symbol will appear.

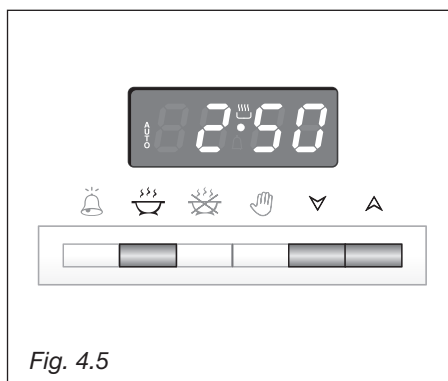
The countdown will start immediately and may be seen at any moment on the panel by simply pressing the button .

At the end of the time, the symbol will be switched off and an intermittent buzzer will go off; this can be stopped by pressing any one of the buttons (not or .

If the oven is switched on, you must switch off manually.

SETTING THE FREQUENCY OF THE AUDIBLE SIGNAL

By pressing the button you can choose from three variations.



AUTOMATIC OVEN COOKING

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

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

These operations are done in the following way:

1. Set the length of the cooking time by pushing the button and the button to advance, or to go back if you have passed the desired time (fig. 4.5).

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

2. Set the end of the cooking time by pressing the button (the cooking time already added to the clock time will appear), and the button (fig. 4.6); if you pass the desired time you may get back by pushing the button.

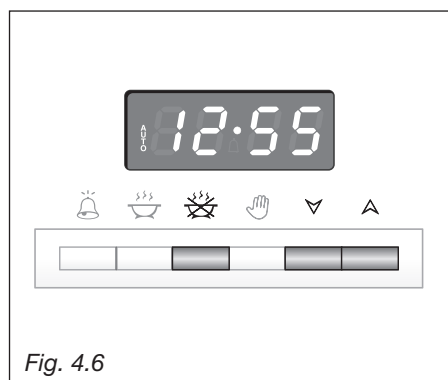
After this setting, the symbol will go off. If after this setting, the **AUTO** flashes on the panel and a buzzer goes off, it means there was an error in the programming. In this case, modify the end of cooking time or the cooking time itself by following the above instructions again.

3. Set the temperature and the cooking programme by using the switch and thermostat knobs of the oven (see specific chapters).

Now the oven is programmed and everything will work automatically, that is the oven will turn on at the right moment to end the cooking at the established time.

During cooking, the symbol remains on.

By pushing the button you can see the time that remains until the end of cooking.



At the end of the cooking time the oven will turn off automatically, the symbol will turn off, **AUTO** will flash and a buzzer will sound, which can be turned off by pushing any of the buttons (not or .

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

Attention: A power cut makes the clock go to zero and cancels the set programmes. After a powercut, "12:00" will flash on the panel.

The cooking programme may be cancelled in any moment by pushing . In this case the oven shall be switched off manually.

SEMI-AUTOMATIC COOKING

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

There are two ways to set your oven:

1. Set the length of the cooking time by pushing the  button and the  button to advance, or  to go backwards if you have passed the desired time (Fig. 4.7).

or

2. Set the end of the cooking time by pushing the  button and the  button to advance, or  to go backwards if you have passed the desired time (Fig. 4.8).

AUTO and the  symbol will be on.

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

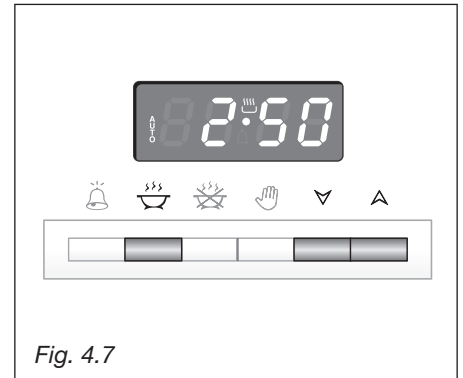
The oven is switched on and it will be switched off automatically at the end of the desired time.

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

At the end of cooking, the oven and the  symbol will turn off, the **AUTO** will flash and a buzzer will sound; that can be stopped by pushing any of the buttons (not  or ).

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

Attention: A power cut makes the clock go to zero and cancels the set programmes. After a powercut, "12:00" will flash on the panel.



The cooking programme may be cancelled in any moment by pushing . In this case the oven shall be switched off manually.

GENERAL RECOMANDATION

- ✓ **Important:** Before any operation of cleaning and maintenance disconnect the appliance from the electrical supply.
- ✓ It is advisable to clean when the appliance is cold and especially for cleaning the enamelled parts.
- ✓ Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
- ✓ Avoid using cleaning products with a chlorine or acidic base.

WARNING

When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

WARNING VERY IMPORTANT

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

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

ENAMELLED PARTS

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

PAINTED PARTS AND SILK-SCREEN PRINTED SURFACES

- ✓ Clean using an appropriate product. Always dry thoroughly.

IMPORTANT: these parts must be cleaned very carefully to avoid scratching and abrasion. You are advised to use a soft cloth and neutral soap.

STAINLESS STEEL ELEMENTS

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

INSIDE OF OVEN

The oven should always be cleaned after use when it has cooled down.

The cavity should be cleaned using a mild detergent solution and warm water.

Suitable proprietary chemical cleaners may be used after first consulting with the manufacturers recommendations and testing a small sample of the oven cavity.

Abrasive cleaning agents or scouring pads/cloths should not be used on the cavity surface.

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

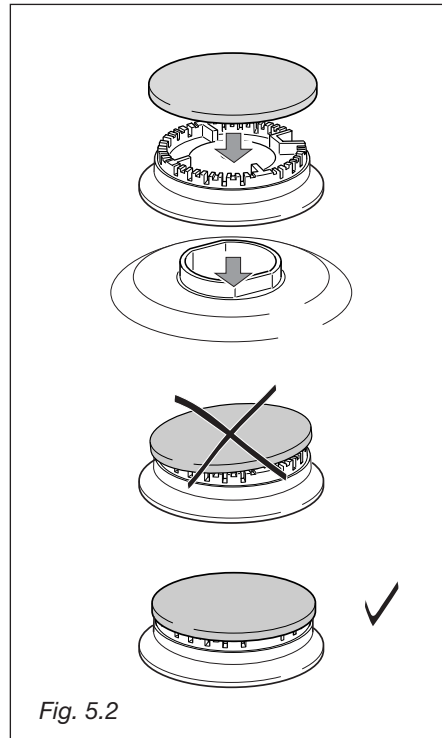
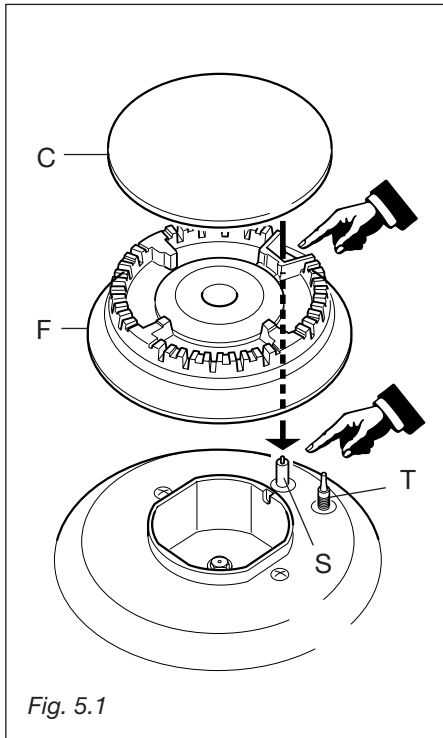
Let the oven cool down and pay special attention no to touch the hot heating elements inside the oven cavity.

REPLACING THE OVEN LIGHT

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

- ✓ Let the oven cavity and the broil burner cool down;
- ✓ Switch off the electrical supply;
- ✓ Remove the protective cover;
- ✓ Unscrew and replace the bulb with a new one suitable for high temperatures (300°C-570°F) having the following specifications: 120V 60 Hz, 15W, E14;
- ✓ Refit the protective cover.

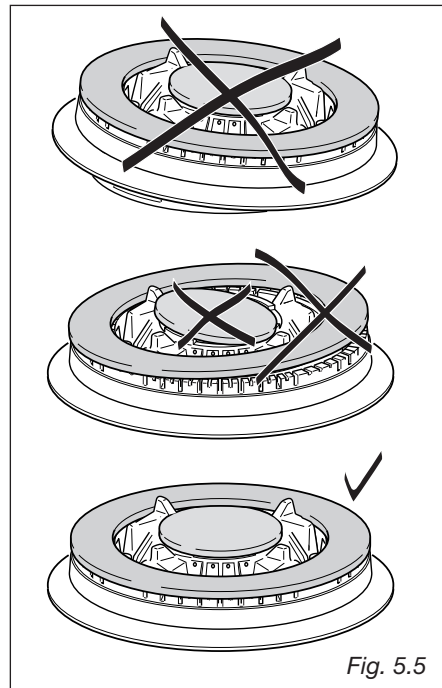
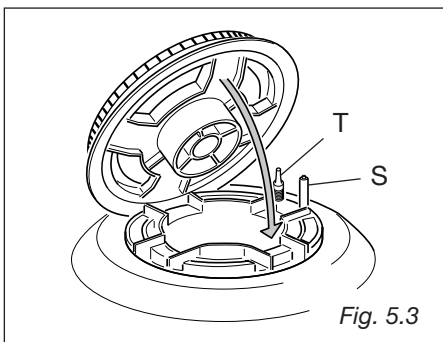
NOTE: Oven bulb replacement is not covered by your guarantee.



BURNERS AND GRIDS

- ✓ These parts can be removed and cleaned with appropriate products.
- ✓ After cleaning, the burners and their flame distributors must be well dried and correctly replaced.
- ✓ It is very important to check that the burner flame distributor and the cap has been correctly positioned - failure to do so can cause serious problems.
- ✓ Check that the probe "T" (figs. 5.1-5.3-5.6) next to each burner is always clean to ensure correct operation of the safety valves.
- ✓ Check that the electrode "S" (figs. 5.1-5.3-5.6) is always clean to ensure trouble-free sparking.
- ✓ **Note: To avoid damage to the electric ignition do not use it when the burners are not in place.**

Both the probe and ignition plug must be very carefully cleaned.



CORRECT REPLACEMENT OF THE SEMI-RAPID BURNERS

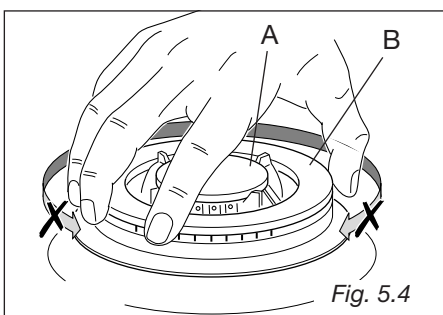
It is very important to check that the burner flame spreader "F" and the cap "C" have been correctly positioned (see figs. 5.1 and 5.2). Failure to do so can cause serious problems.

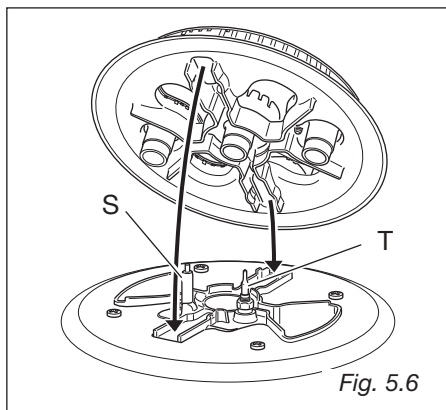
CORRECT POSITION OF TRIPLE RING BURNERS

The triple ring burner must be correctly positioned (see fig. 5.3); the burner rib must be fitted in their housing as shown by the arrow.

The burner correctly positioned must not rotate (fig. 5.4).

Then position the cap **A** and the ring **B** (figs. 5.4 - 5.5).





CORRECT POSITION OF DUAL BURNER

The DUAL burner must be correctly positioned (see fig. 5.6); the burner rib must be fitted as shown by the arrows.

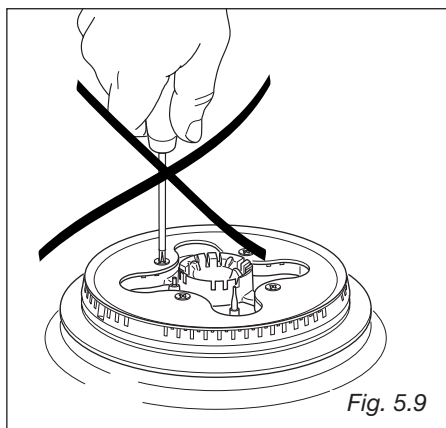
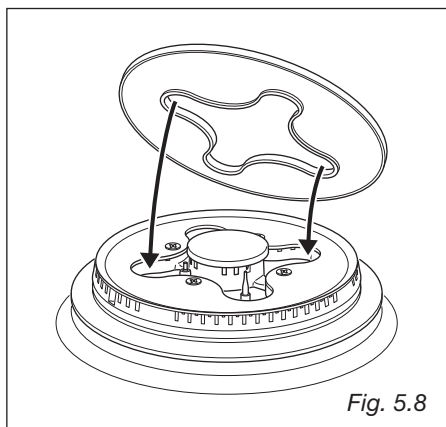
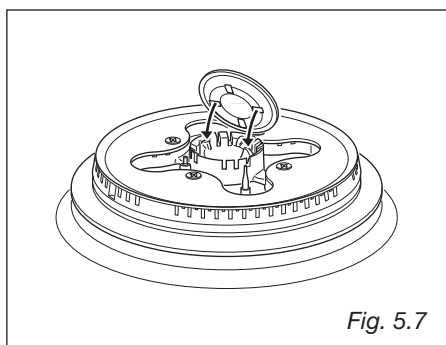
Position the central small cap in its housing as shown by the arrows (fig. 5.7).

Position the big cap in its housing as shown by the arrows (fig. 5.8).

IMPORTANT: NEVER unscrew the burner screws (fig. 5.9).

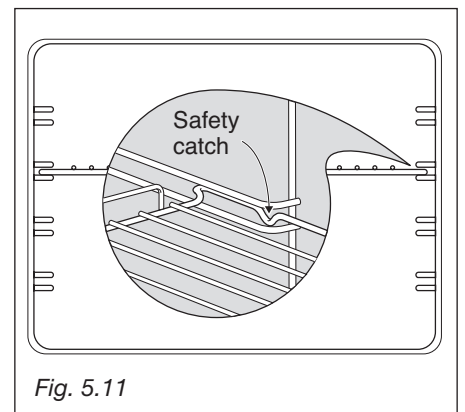
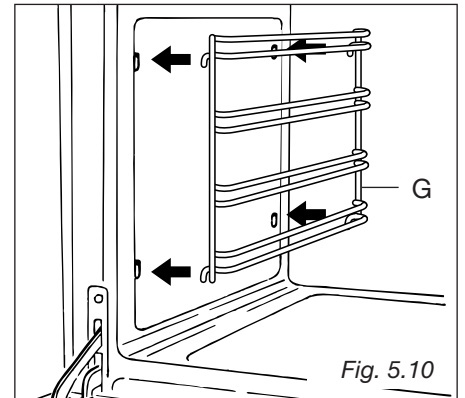
GAS VALVES

In the event of operating faults in the gas valves, call the Service Department.



OVEN ACCESSORIES INSTALLATION AND REMOVAL

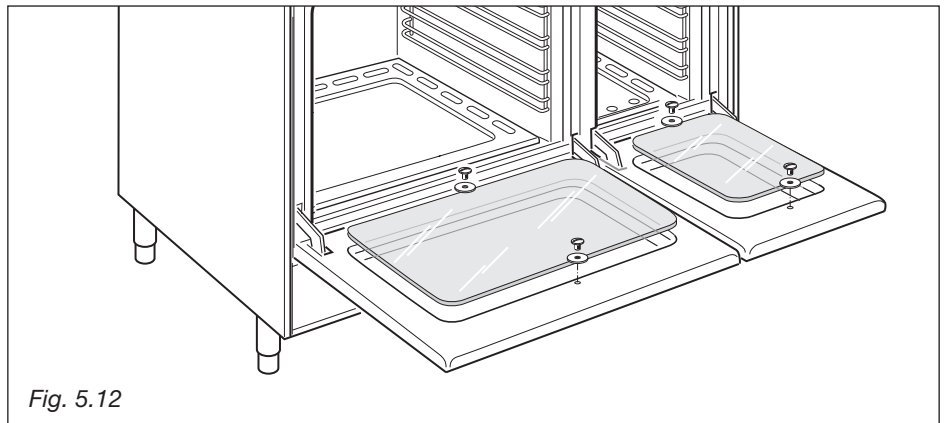
- Hang up the wire racks “G” on the oven walls (fig. 5.10).
- Slide in, on the guides, the shelves (fig. 5.11).
The rack must be fitted so that the safety catch, which stops it sliding out, faces the inside of the oven.
- **Left oven:** position the broiling pan above the oven shelf (see page 17).
- **Right small oven:** position the grill-pan (tray+grid) as indicated at page 18.
- To dismantle, operate in reverse order.



OVEN DOORS

The internal glass panel can be easily removed for cleaning by unscrewing the retaining screws (Fig. 5.12).

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

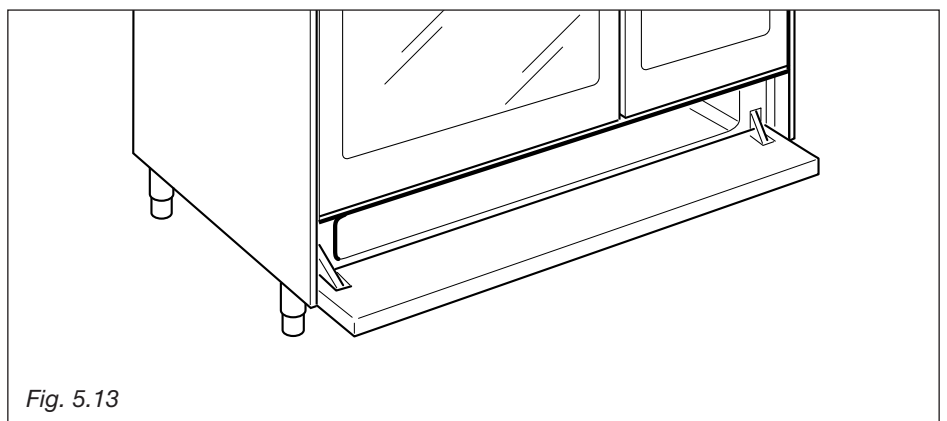


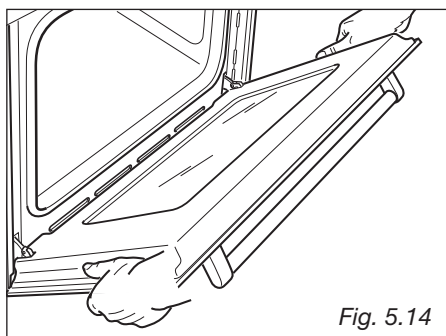
STORAGE COMPARTMENT

The storage compartment is accessible through the pivoting panel (fig. 5.13).

WARNING!!

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

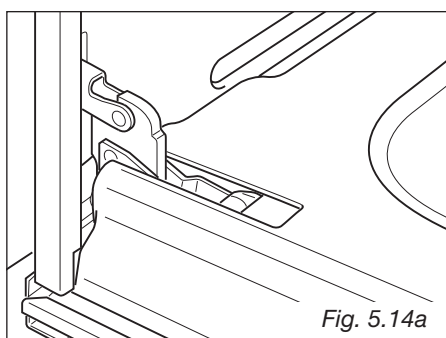




REMOVING THE OVEN DOOR

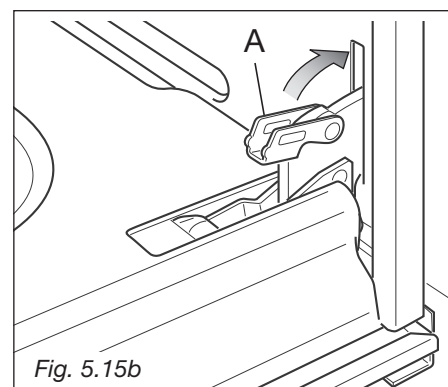
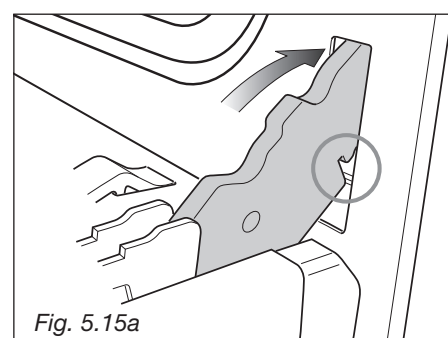
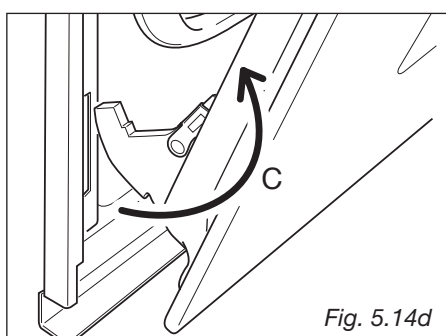
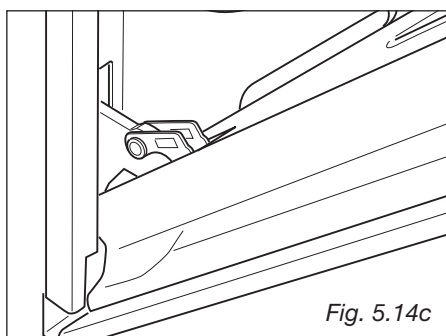
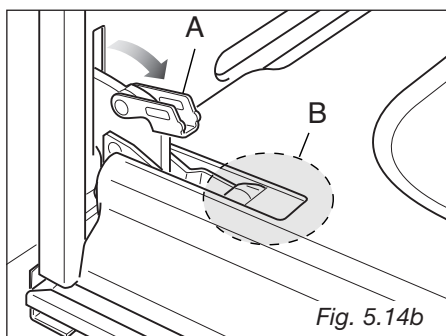
The oven door can easily be removed as follows:

- Open the door to the full extent (fig. 5.14a).
- Open the lever “A” completely on the left and right hinges (fig. 5.14b).
- Hold the door as shown in fig. 5.14.
- Gently close the door (fig. 5.14) until left and right hinge levers “A” are hooked to part “B” of the door (fig. 5.14b)
- Withdraw the hinge hooks from their location following arrow “C” (fig. 5.14d).
- Rest the door on a soft surface.
- To replace the door, repeat the above steps in reverse order.



REFITTING THE OVEN DOOR

- Hold the door firmly (fig. 5.14).
- Insert the hinge tongues into the slots, making sure that the groove drops into place as shown in the fig. 5.15a.
- Open the door to its full extent.
- Fully close the levers “A” on the left and right hinges, as shown in the figure 5.15b.
- Close the door and check that it is properly in place.



DO'S AND DO NOT'S

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

FOR YOUR SAFETY

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

The manufacturer cannot be held responsible for possible inaccuracies due to printing or transcription errors in the present booklet.
The manufacturer reserves the right to make all modifications to its products deemed necessary for manufacture or commercial reasons at any moment and without prior notice, without jeopardising the essential functional and safety characteristics of the appliances.