



newworld®

SINGLE OVEN
DUAL FUEL COOKER
NW DF91

Instructions for use - Installation advice



Dear Customer,

Thank you for purchasing a NEW WORLD Single Oven Dual Fuel Cooker.

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

Please keep this booklet in a safe place. It may be useful in the 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 its intended purpose , that is for the domestic cooking of 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.

Customer Care number: 0870 458 9662

Read the instructions carefully before installing and using the appliance.

CAUTION: this appliance must only be installed in a permanently ventilated room in compliance with the applicable regulations.

This cooker has been designed, constructed and marketed in compliance with:

- safety requirements of EEC Directive "Gas" 90/396;
- safety requirements of EEC Directive "Low voltage" 2006/95;
- protection requirements of EEC Directive "EMC" 89/336;
- requirements of EEC Directive 93/68.



Important:

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

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

FIRST USE OF THE OVEN

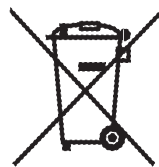
Follow the instructions below:

- Furnish the interior of the oven by placing the wire racks as described in “Cleaning and maintenance”.
- Insert shelves and tray.
- Switch the empty oven on to max to eliminate grease from the heating elements.
- Let the oven cool down and clean the interior of the oven with a cloth soaked in water and neutral detergent, then dry carefully.

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.



IMPORTANT SAFEGUARDS AND RECOMMENDATIONS

After unpacking the appliance, check to ensure that it is not damaged and that the oven door closes correctly. If in doubt, do not use and consult your supplier or a professionally qualified technician.

Packing materials (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.

● **ATTENTION: please peel plastic cover off both sides and front of the oven before use.**

- Do not attempt to modify the technical characteristics of the appliance as this may cause danger to users.
- Do not carry out any cleaning or maintenance operations on the appliance without first disconnecting it from the electric power supply.
- 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 is 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 unused appliances.
- After use, always ensure that the control knobs are in the off position.
- Do not allow young children or infirm persons to use the appliance without your supervision.
- During and after use of the cooker, certain parts will become very hot. Do not touch hot parts.
- Keep children away from the cooker when it is in use.
- Some appliances are supplied with a protective film on steel and aluminium parts. This film must be removed before using the appliance.

● **WARNING**

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

- **Fire risk!** Do not store flammable material in the oven and in the storage compartment.
- Make sure that electrical cords connecting other appliances in the proximity of the cooker cannot come into contact with the hob or become entrapped in the oven door.
- Do not line the oven walls with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
- The various components of the appliance are recyclable. Dispose of them in accordance with the regulations in force in your country. If the appliance is to be scrapped, remove the power cord.
- Always use oven gloves when removing the shelves and food trays from the oven whilst hot.
- Do not hang towels, dishcloths or other items on the cooker or its handle – as this could be a fire hazard.
- Clean the oven regularly and do not allow fat or oils to build up in the oven base or trays. Remove spillages as soon as they occur.
- Do not stand on the cooker or on the open oven door.
- Always stand back from the cooker when opening the oven door to allow steam and hot air to escape before removing the food.
- Important: This appliance has been designed for domestic use only. The appliance is not suitable for use within a semi-commercial, commercial or communal environment.

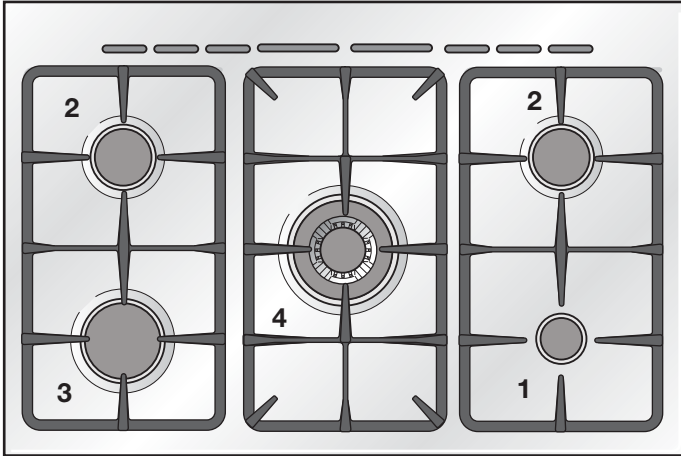


Fig. 1.1

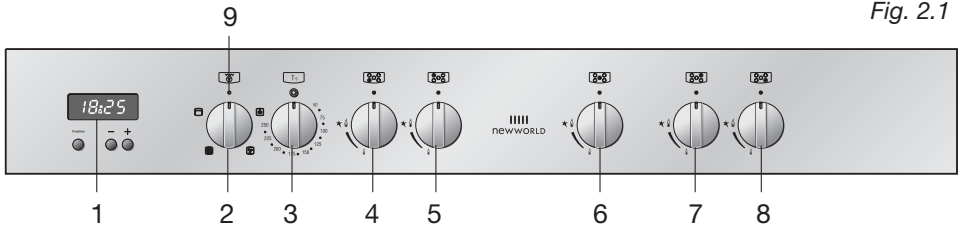
COOKING HOB

1. Auxiliary burner (A)	1,00 kW
2. Semi-rapid burner (SR)	1,75 kW
3. Rapid burner (R)	3,00 kW
4. Triple-ring burner (TR)	3,50 kW

Important Note:

The electric ignition is incorporated in the knobs.

Fig. 2.1



CONTROL PANEL - Controls description

1. Electronic clock
2. Fan oven switch knob
3. Fan oven thermostat knob
4. Front left burner control knob
5. Rear left burner control knob
6. Central burner control knob
7. Rear right burner control knob
8. Front right burner control knob

Pilot lamp:

9. Oven temperature indicator light

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

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

GAS BURNERS

Each burner is controlled by a gas tap which opens and closes the gas supply. Turning the knob so that the indicator line points to the symbols printed on the panel achieves the following functions:

- symbol ● : off
- symbol ★ 🔥 : full on (nominal rate)
- symbol 🔥 : reduced rate

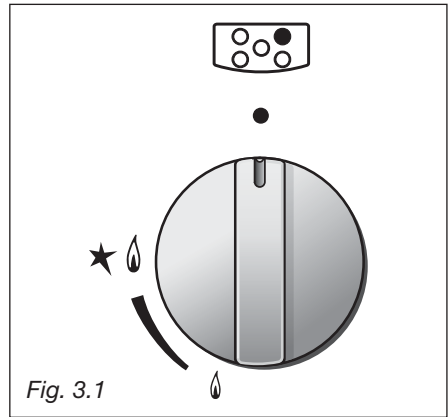


Fig. 3.1


- The maximum aperture position permits rapid boiling of liquids, whereas the minimum aperture position allows slower warming of food or maintaining boiling conditions of liquids.
- To reduce the gas flow to minimum, rotate the knob further anti-clockwise to the small flame symbol.
- 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 closed positions.

N.B. When the cooker is not being used, set the gas knobs to their closed positions and also close the cock valve on the gas bottle or the main gas supply line.

Caution!
the cooking hob becomes very hot during operation.
Keep children well out of reach.

LIGHTING THE BURNERS

To ignite the burner, the following instructions are to be followed:

- 1) Lightly press and turn the knob anti-clockwise (fig. 3.2), and position the knob indicator to the symbol ★ printed on the control panel (fig. 3.1).
- 2) Press the knob to operate the electric ignition; or, in the case of a mains failure light the burner with a match or lighted taper.
- 3) Adjust the burner according to the setting required.

CHOICE OF THE BURNER

On the control panel, near each knob, there is a diagram that indicates which burner is controlled by that knob.

Select the burner that is most suitable for the diameter and capacity of the pan to be used.

As an indication, the burners and the pans must be used in the following way:

BURNERS	POT DIAMETER
Auxiliary	12 - 14 cm
Semi-rapid	16 - 24 cm
Rapid	24 - 26 cm
Triple-ring	26 - 28 cm

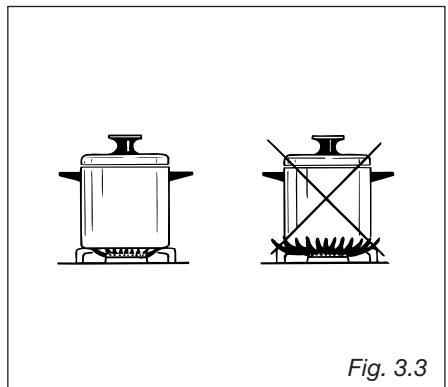
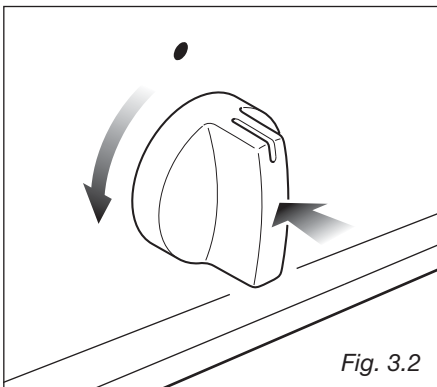
do not use pans with concave or convex bases

It is important that the base diameter of the pot is at least the same diameter as the burner ring to obtain an efficient heat transfer.

Always position pans centrally over the burners.

Adjust the size of the flame so that it does not lick up the side of the pan.

Position pan handles so that they cannot be accidentally knocked.



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



GENERAL FEATURES

With your new Fan oven it is possible to cook a variety of food using the 2 different cooking functions.

The 2 positions, thermostatically controlled, are obtained by 2 heating elements.

- Grill element 2200 W
- Circular element 2200 W

Note:

Upon first use, it is advisable to operate the oven at the maximum temperature (thermostat knob on position 250) for 60 minutes in the position  and for another 15 minutes in the  mode in order to eliminate any traces of grease from the electrical resistances.

OPERATING PRINCIPLES

Cooking functions available in this cavity are:

a. Fanned oven

The element and the fan work together to produce even results - with no need to pre-heat.

b. Grill

Food is cooked using the grill element.

c. Fan only

Acts as a defrost function - accelerating the defrosting of frozen foods.

WARNING:

The door is hot, use the handle.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

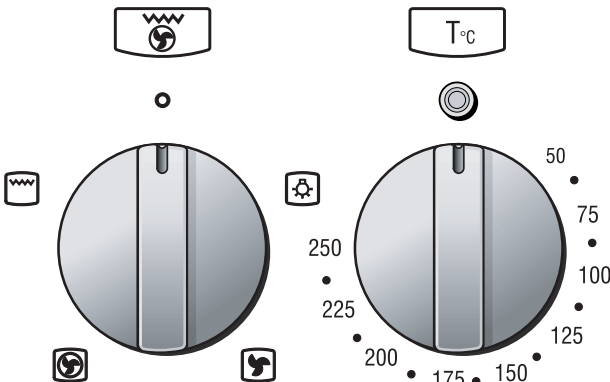


Fig. 4.1

Fig. 4.2

THERMOSTAT KNOB (Fig. 4.2)

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

The light above the thermostat selector knob will illuminate when the oven is switched on and turns off when the oven reaches the correct temperature.

The light will cycle on and off during cooking.

FUNCTION SELECTOR KNOB (fig. 4.1)

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



OVEN LIGHT

By turning the knob onto this setting we light the oven cavity (15 W).

The oven remains alight while any of the functions is on.



DEFROSTING FROZEN FOODS

Only the oven fan is on. To be used with the thermostat knob on OFF position. The defrosting is done by simple ventilation without heat.

Recommended for:

To rapidly defrost frozen foods; 1 kilogram requires about one hour.

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



HOT AIR COOKING

The circular element and the fan are used. The heat is circulated around the cavity. Recommended temperatures are between 50 - 250 °C.

There is no need to pre-heat the oven.

Recommended for:


For foods that must be well done on the outside and tender or rare on the inside, i.

e. lasagna, lamb, roast beef, whole fish, etc.



GRILLING

The infra-red heating element is switched on.

Use with the function selector knob to position  and the thermostat knob between **50°C** and **200°C**.

The oven door must be closed.

For correct use see chapter “USE OF THE GRILL”

Before using the grill, preheat for about five minutes.

Always grill with the **oven door closed**.

Note: It is recommended that you do not grill for longer than 30 minutes at any one time.

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


Recommended for:

Intense grilling action for cooking with a broiler; browning, crisping, “au gratin”, toasting, etc.

COOKING ADVICE


STERILIZATION

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

- a. Set the switch to position .
- b. Set the thermostat knob to position 185 °C and preheat the oven.
- c. Fill the dripping pan with hot water.
- d. Set the jars onto the dripping pan making sure they do not touch each other and the door and set the thermostat knob to position 135 °C.

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

REGENERATION

Set the switch to position  and the thermostat knob to position 150° C.

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

ROASTING

To obtain classical roasting, it is necessary to remember:

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

OVEN COOKING

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

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

SIMULTANEOUS COOKING OF DIFFERENT FOODS

Fanned oven, allows you to cook different kinds of food at the same time. Different foods such as fish, cake and meat can be cooked together without mixing the smells and flavours together. This is possible since the fats and vapours are oxidized while passing through the electrical element and therefore are not deposited onto the foods.

The only precaution to follow are:

- The cooking temperatures of the different foods must be as close to as possible, with a maximum difference of 20° - 25 °C.
- The introduction of the different dishes in the oven must be done at different times in relation to the cooking times of each one.

This is a much more efficient method of cooking - saving both time and energy.

USE OF THE GRILL

Leave to warm up for approximately 5 minutes with the door **closed**.

Place the food inside positioning the rack as near as possible to the grill. Insert the drip pan under the rack to collect the cooking juices.

Grill with the oven door closed.

Do not grill for longer than 30 minutes at any one time (Grilling for longer than the recommended time may mean the appliance overheats).

Caution: the oven door becomes very hot during operation. Keep children well out of reach.

GRILL PAN AND BAKING TRAY

Grilling

In order to get the best results from your grill, please grill in the grill area - as shown in the illustration 4.3 - this will give the most even results in the shortest time.

Baking

In order to achieve optimum results while baking, we recommend that you place your baking tin / tray on top of the grill pan and grid inside the oven.

This will ensure that even baking results are achieved.

You can then place the grill pan in the shelf position you require as shown the recipe you are using.

Please be aware that as with all cooking, results depend on personal taste - always check your food regularly.

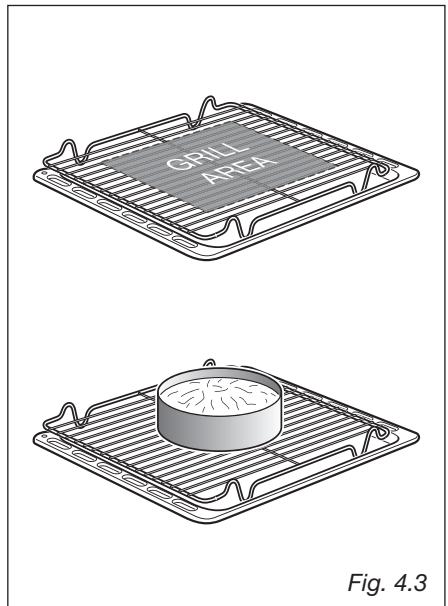


Fig. 4.3

Temperature and times given are approximate, as they will vary depending on the quality and amount of food being cooked.

Remember to use ovenproof dishes and to adjust the oven temperature during cooking if necessary.

COOKING CHART

Food	Temperature		Cooking Time (approx)
	°C	Gas Mark	
CAKES			
Victoria Sandwich	180	4	20 – 25 mins
Small cakes/buns	180	4	15 – 20 mins
Rich Fruit Cake	150	2	2 hours
Scones	220	7 – 8	8 – 10 mins
Whisked Sponge	190	5	25 mins
BREAD & PASTRY			
Bread Loaf (500g Flour wt)	225	7 – 8	20 – 25 mins
Bread Rolls	225	7 – 8	10 – 15 mins
Pizza Dough	225	8	15 – 20 mins
Shortcrust pastry	200	6	20 – 30 mins
Quiches/Flans	180 - 190	4 - 5	30 – 40mins
ROAST MEATS			
Beef – medium joint	190	5	20 – 25 mins/lb + 20mins
Lamb	190	5	25 – 30mins/lb + 25mins
Pork	190	5	30mins/lb + 30mins
Chicken	190	5	20 – 25mins/lb + 30mins
Turkey	180	4	15 – 20mins/lb + 20mins
Stews/Casseroles	170	3	1 1/2 - 2hours

NOTE: Reduce the oven temperature by 10 – 20°C for fan assisted ovens. For dishes that take over an hour to cook, reduce the cooking time by 10 minutes per hour.

ELECTRONIC CLOCK

This appliance comes with an electronic 24 hour clock with minute minder.

SETTING THE TIME OF DAY

Once connected to the electricity supply, the display will show *0.00*.

Press the function button, and then use the plus and minus buttons to set the correct time of day.

We advise that you do this as soon as your appliance is operational.

In the event of a power cut, or if the appliance is unplugged, you will need to re-set the time of day once power is restored.

USING THE MINUTE MINDER

The minute minder can be set for a maximum of 99 minutes.

To set the minute minder, press the plus and minus buttons until the desired length of time is set. The bell symbol will illuminate, and the count down will begin immediately.

At the end of the time period, an alarm will sound. Press the plus button to turn the alarm off.

Note: The alarm will sound for a maximum of 7 minutes.

To cancel the minute minder at any time, press the plus and minus buttons together for a few seconds - then release the plus button first.

Important note: This facility is a minute minder alarm only. The appliance will remain operational once the time has elapsed. You must switch the appliance off manually when cooking has finished.

TO SELECT A TONE

There are three tones to choose from.

To choose a tone which best suits your needs, press the minus button to listen to the tone.

When the minus button is released, the last tone listened to is selected.

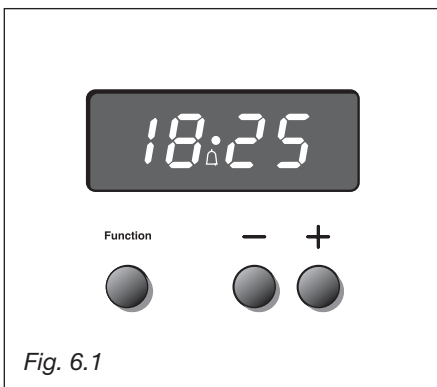


Fig. 6.1

Important:

Before cleaning or carrying out any maintenance disconnect the appliance from the electrical supply and wait for it to cool down.

Attention

The appliance gets very hot, mainly around the cooking areas. It is very important that children are not left alone in the kitchen when you are cooking.

Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.

IMPORTANT NOTES

Installation, and any demonstration, information or adjustments are not included in the warranty.

The cooker must be installed by a qualified person in accordance with the Gas Safety (Installation and Use) (Amendment) Regulations 1990 and the relevant building/I.E.E Regulations.

Failure to install the appliance correctly could invalidate any manufacturers warranty and lead to prosecution under the above quoted regulation.

In the UK C.O.R.G.I registered installers are authorised to undertake the installation and service work in compliance with the above regulations.

GENERAL ADVICE

- When the appliance is not being used, it is advisable to keep the gas tap closed.
- Every now and then check to make sure that the flexible tube that connects the gas line or the gas cylinder to the appliance is in perfect condition and get it replaced if it shows any signs of wearing or damage.
- The periodical lubrication of the gas taps must be done only by specialised personnel.
- If a tap becomes stiff, do not force; contact your local Service Centre.
- **Important:** the use of suitable protective clothing/gloves is recommended when handling or cleaning of this appliance.

ENAMELLED PARTS

All the enamelled parts must be cleaned with a sponge and soapy water or other non-abrasive products.

Dry preferably with a soft cloth.

Acidic substances like lemon juice, tomato sauce, vinegar etc. can damage the enamel if left in contact for too long.

STAINLESS STEEL, ALUMINIUM 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.

CAUTION: Do not use abrasive substances or non-neutral detergents as these will irreparably damage the surface.

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.

REPLACING THE OVEN LIGHT BULB

Switch the cooker off at the mains. When the oven is cool, unscrew and replace the bulb with another one resistant to high temperatures (300°C), voltage 230 V (50 Hz), 15 W, E14.

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

GAS TAPS

In the event of operating faults in the gas taps, call the After Sales Service Department.

FLEXIBLE TUBE

From time to time, check the flexible tube connecting the gas supply to the cooker.

It must be always in perfect condition; in case of damage arrange for it to be replaced by a C.O.R.G.I. registered installer.

BURNERS

The burners can be removed and washed with soapy water only.

They will remain perfect if always cleaned with products used for silverware.

After cleaning, check that the burner-caps and burner-heads are dry before placing them in the **respective housings**.

Note:

- Do not clean burners in a dishwasher.
- To avoid damage to the electric ignition do not use it when the burners are not in place.

CORRECT REPLACEMENT OF THE BURNERS

It is very important to check that the burner flame distributor F and the cap C has been correctly positioned (see figs. 7.1 - 7.2) - failure to do so can cause a poor burner flame and/or damage to the burner and hob.

Check that the electrode "S" (fig. 7.1) is always clean to ensure trouble-free sparking.

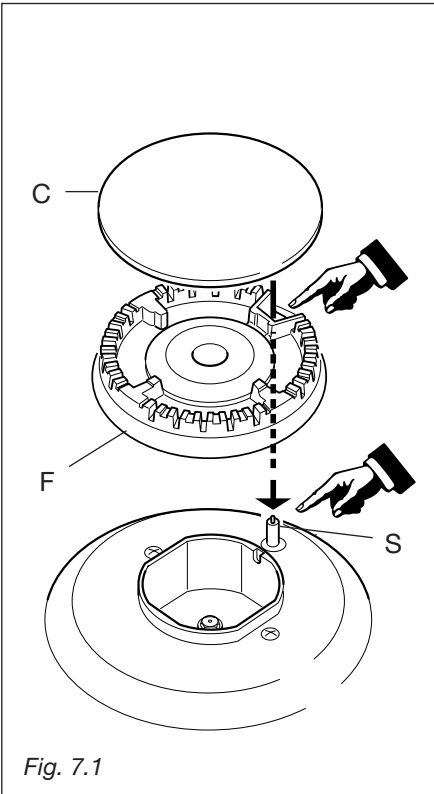


Fig. 7.1

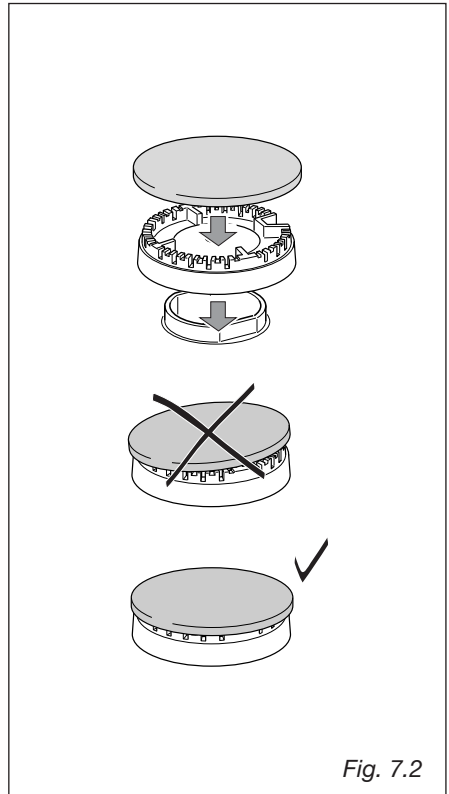


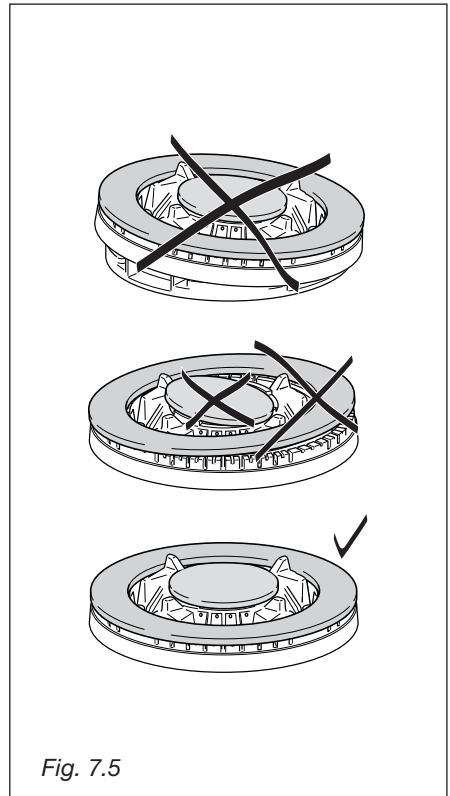
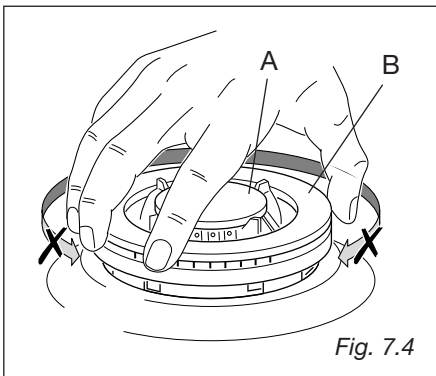
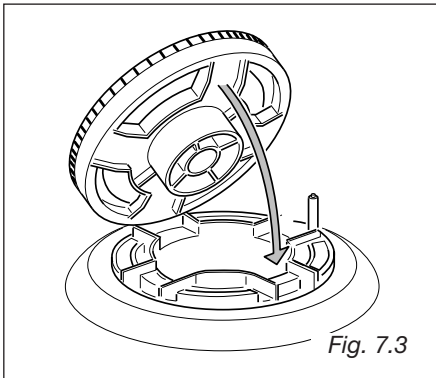
Fig. 7.2

Triple ring burner

The triple ring burner must be correctly positioned (see fig. 7.3); the burner rib must be entered in their logement as shown by the arrow.

The burners must be correctly positioned so that they cannot rotate (fig. 7.4).

Then position the cap **A** and the ring **B** (fig. 7.4 - 7.5).



OVEN DOOR

The internal glass panel can be easily removed for cleaning by unscrewing the 4 retaining screws (Fig. 7.6)

STORAGE COMPARTMENT

The storage compartment is accessible through the pivoting panel (fig. 7.7).

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

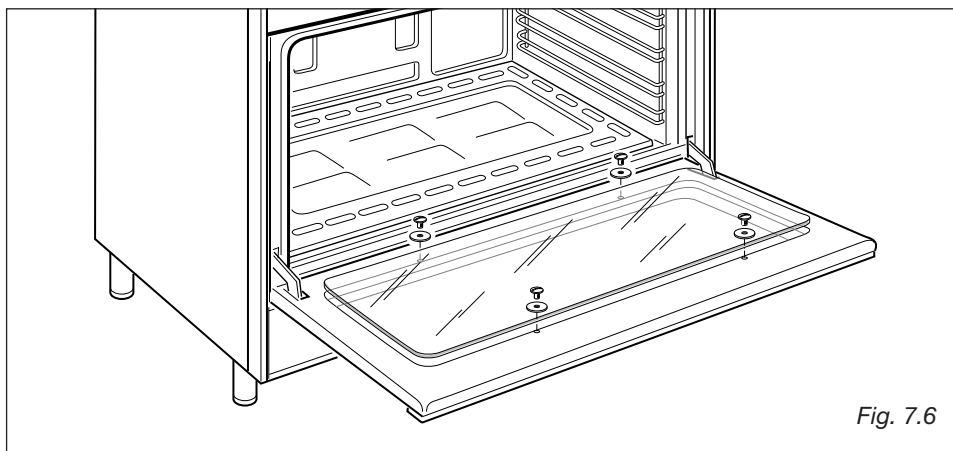


Fig. 7.6

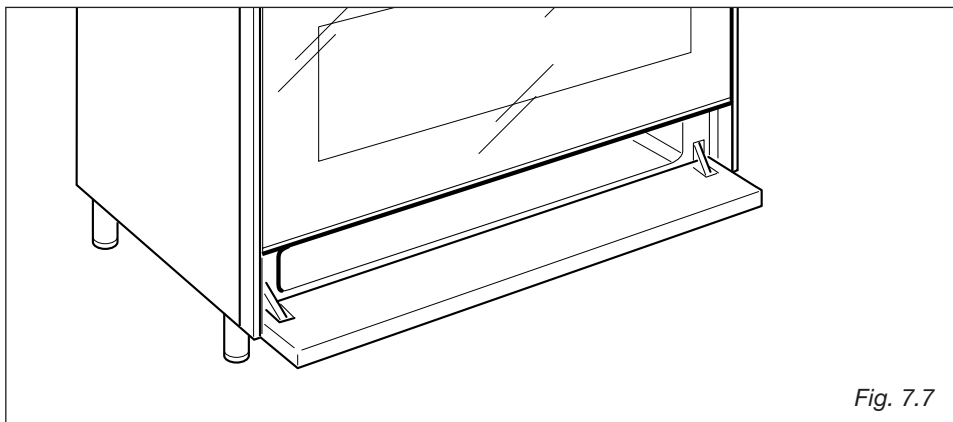


Fig. 7.7

INSIDE OF OVEN

This must be cleaned after every use.

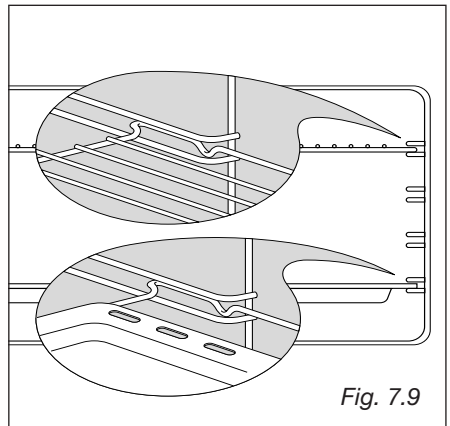
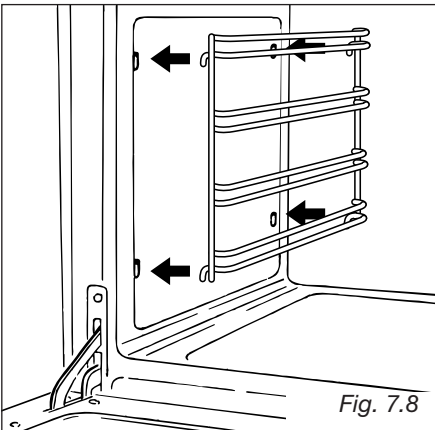
Remove and refit the side runner frames as described on the next chapter.

Wipe the inside walls with a cloth soaked in very hot soapy water or another suitable product.

The bottom of the oven, side runner frames, tray and rack can be removed and washed.

ASSEMBLY AND DISMANTLING OF THE SIDE RUNNER FRAMES

- Fit the side runner frames into the holes on the side walls inside the oven (Fig. 7.8).
- Slide the tray and rack into the runners (Fig. 7.9).
The shelf must be fitted so that the safety catch, which stops it sliding out, faces the inside of the oven.
- To dismantle, operate in reverse order.



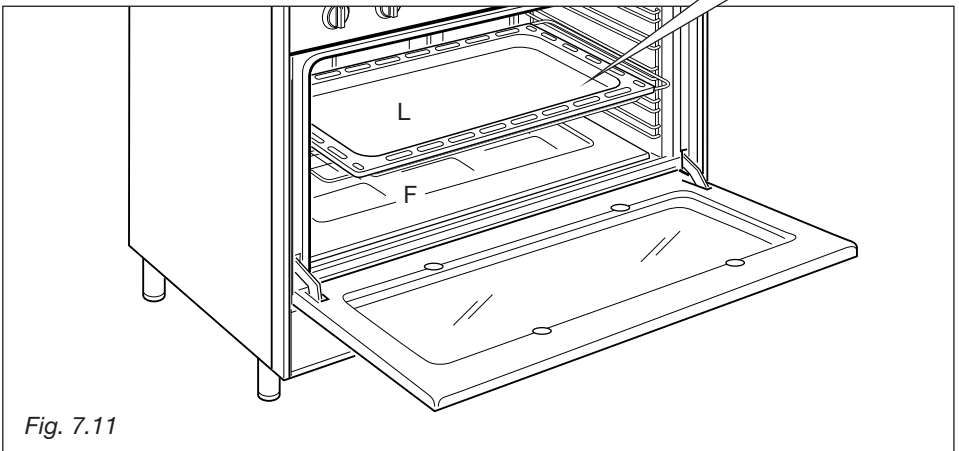
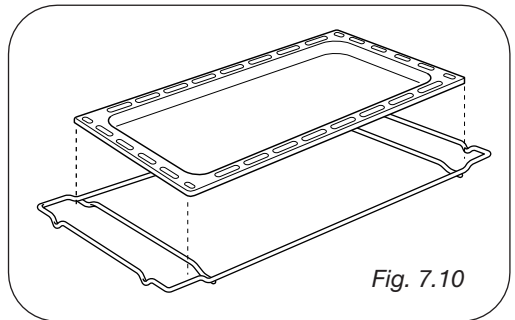
OVEN TRAY

The oven tray must be correctly placed on the wire shelf (fig. 7.10) then inserted into the side runners (fig. 7.11).

OVEN FLOOR

The oven floor "F" (fig. 7.11) can be easily removed to facilitate cleaning. Remember to replace the floor correctly afterwards.

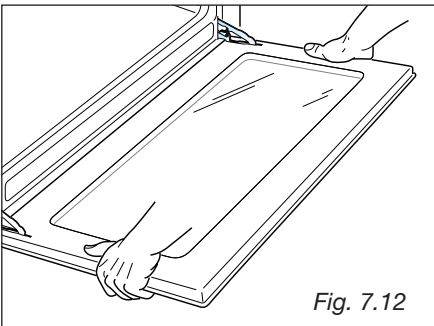
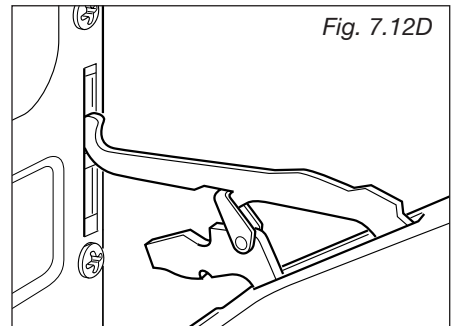
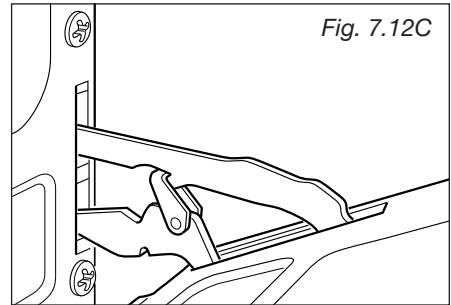
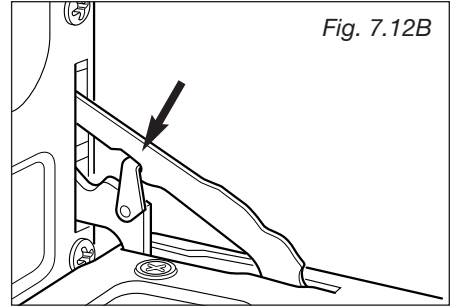
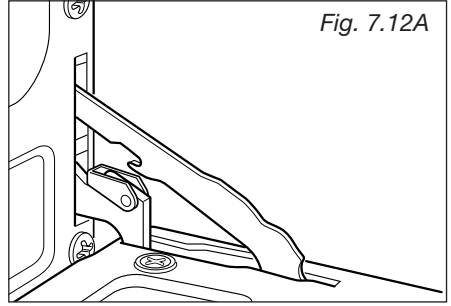
Be careful not to confuse the tray "L" with the oven floor "F".



REMOVING THE OVEN DOOR

The oven door can easily be removed as follows:

- Open the door to the full extent (fig. 7.12A).
- Attach the retaining rings to the hooks on the left and right hinges (fig. 7.12B).
- Hold the door as shown in fig. 7.12.
- Gently close the door and withdraw the lower hinge pins from their location (fig. 7.12C).
- Withdraw the upper hinge pins from their location (fig. 7.12D).
- Rest the door on a soft surface.
- To replace the door, repeat the above steps in reverse order.



Advice for the installer

IMPORTANT

- Cooker installation must only be carried out by **QUALIFIED TECHNICIANS and in compliance with local safety standards**. Failure to observe this rule will invalidate the warranty.
The appliance must be installed in compliance with regulations in force in your country and in observation of the manufacturer's instructions.
- Always unplug the appliance before carrying out any maintenance operations or repairs.
- The surfaces of adjacent furniture and walls must be capable of withstanding temperatures in excess of 75°C. If the cooker is installed adjacent to furniture which is higher than the gas hob cooktop, a gap of at least 200 mm must be left between the side of the cooker and the furniture.
- Some appliances are supplied with a protective film on steel and aluminium parts.
This film must be removed before using the cooker.
- **Important: the use of suitable protective clothing/gloves is recommended when handling or installing of this appliance.**

The cooker must be installed by a qualified technician and in compliance with local safety standards.

This cookers has class “2/1” overheating protection so that it can be installed next to a cabinet.

If the cooker is installed adjacent to furniture which is higher than the gas hob cooktop, a gap of at least 200 mm must be left between the side of the cooker and the furniture. The furniture walls adjacent to the cooker must be made of material resistant to heat.

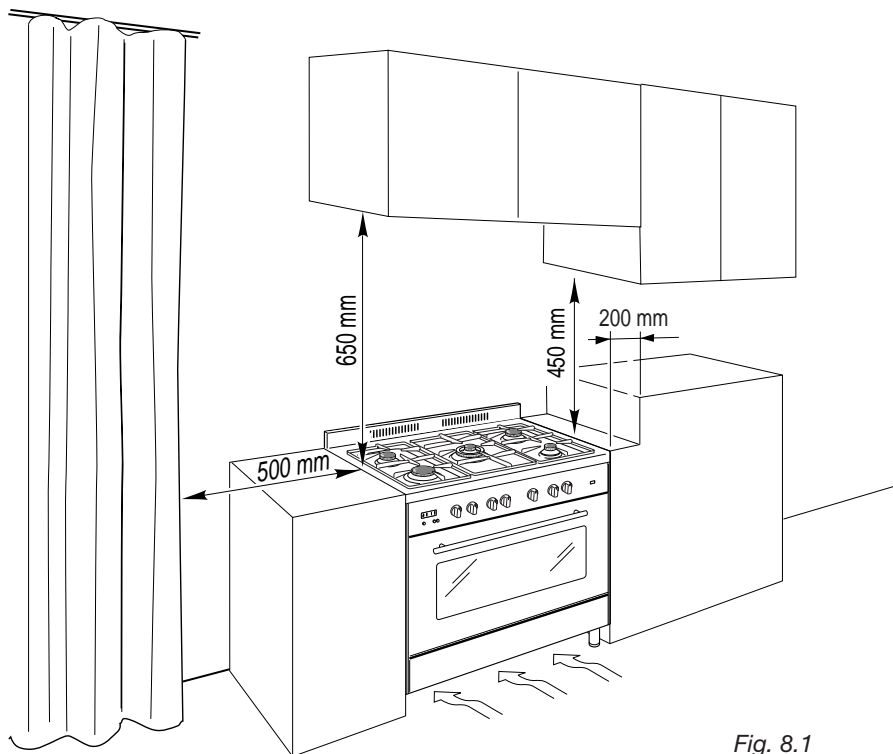
The veneered synthetical material and the glue used must be resistant to a temperature of 90°C in order to avoid ungluing or deformations.

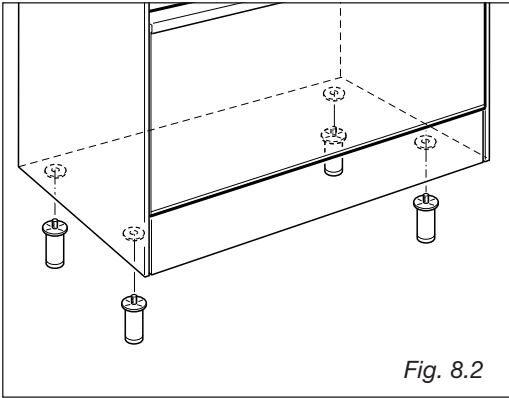
The cooker may be located in a kitchen, a kitchen/diner or bed-sitting room but not in a room containing a bath or shower.

Curtains must not be fitted immediately behind appliance or within 500 mm of the sides.

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

It is essential that the cooker is positioned as stated below.



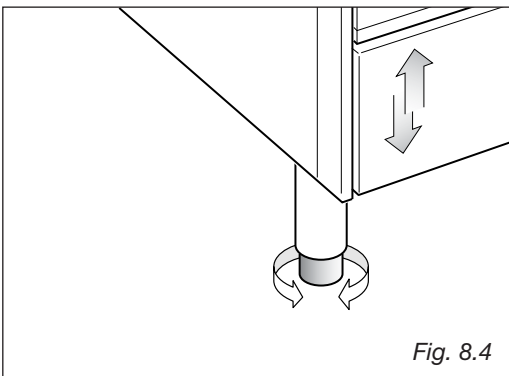
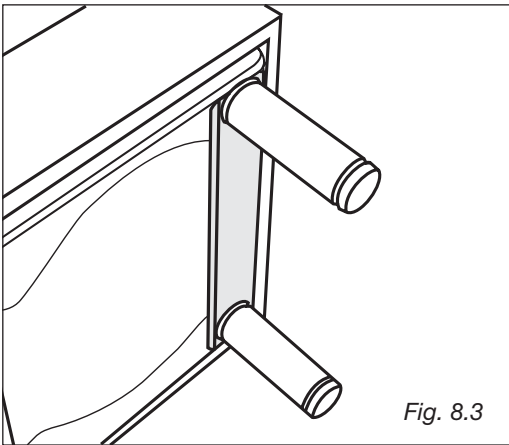


FITTING THE ADJUSTABLE FEET

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

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

Fit the 4 legs by screwing them tight into the support base as shown in picture 8.3.



LEVELLING THE COOKER

The cooker may be levelled by screwing the lower ends of the feet IN or OUT (fig. 8.4).

MOVING THE COOKER

WARNING

When raising cooker to upright position always ensure two people carry out this manoeuvre to prevent damage to the adjustable feet (fig. 8.5).

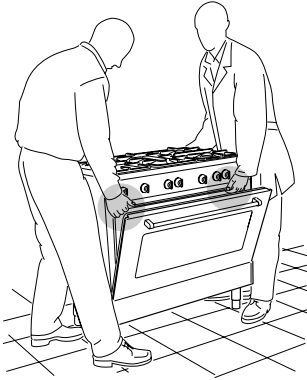


Fig. 8.5

WARNING

Be careful: do not lift the cooker by the door handle when raising to the upright position (fig. 8.6).

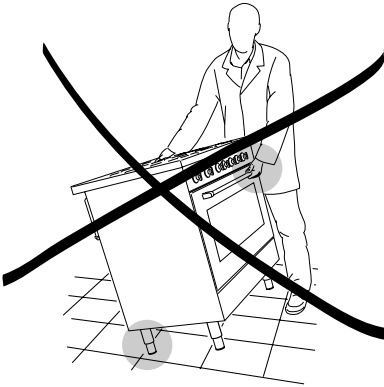


Fig. 8.6

WARNING

When moving cooker to its final position **DO NOT DRAG** (fig. 8.7). Lift feet clear of floor (fig. 8.5).



BACKGUARD

- Remove the two spacers “A” and the screw “B” from the rear of the cooker top.
- Assemble the backguard as shown in figure 8.8 and fix it by screwing the central screw “B” and the spacers “A”.

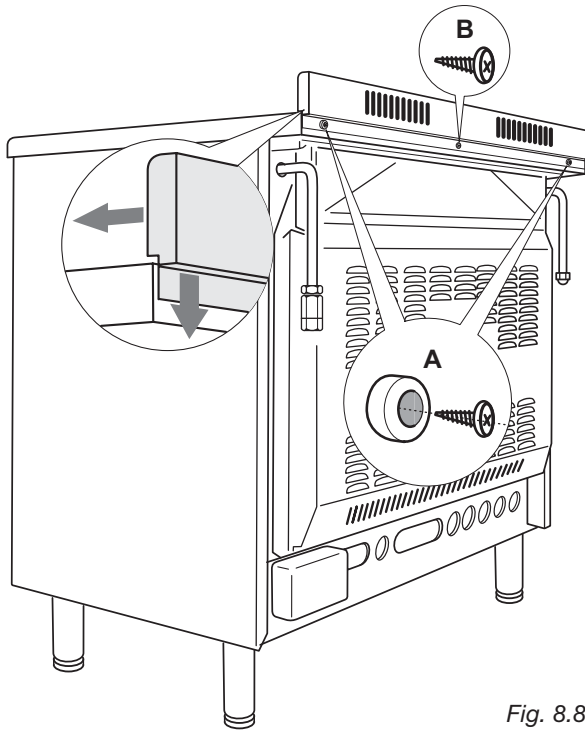


Fig. 8.8

PROVISION FOR VENTILATION

- ✓ The appliance should be installed into a room or space with an air supply in accordance with BS 5440-2: 2000.
- ✓ For rooms with a volume of less than 5 m³ - permanent ventilation of 100 cm² free area will be required.
- ✓ For rooms with a volume of between 5 m³ and 10 m³ a permanent ventilation of 50 cm² free area will be required unless the room has a door which opens directly to the outside air in which case no permanent ventilation is required.
- ✓ For rooms with a volume greater than 10 m³ - no permanent ventilation is required.

NB. Regardless of room size, all rooms containing the appliance must have direct access to the outside air via an openable window or equivalent.

- ✓ Where there are other fuel burning appliances in the same room, BS 5440-2: 2000 should be consulted to determine the correct amount of free area ventilation requirements.
- ✓ The above requirements allow also for use of a gas oven and grill but if there are other gas burning appliances in the same room, consult a qualified engineer.

GAS INSTALLATION

IMPORTANT NOTE

This appliance is supplied for use on NATURAL GAS only and cannot be used on any other gas without modification.

This appliance is manufactured for conversion to LPG if required.

If the injectors are not supplied they can be obtained from the After-Sales Service.

The cooker must be installed by a qualified person in accordance with the Gas Safety (Installation and Use) (Amendment) Regulation 1990 and the relevant building/I.E.E. Regulations.

The following British Standards should be used as reference when installing this appliance.

BS6172 1990, BS5440 part 2 1989 and BS6891 1988.

Failure to install the appliance correctly could invalidate any manufacturers warranty and lead to prosecution under the above quoted regulation.

In the UK C.O.R.G.I registered installers are authorised to undertake the installation and service work in compliance with the above regulations.

Gas connection

The installation of the cooker to Natural Gas or LP Gas must be carried out by a qualified gas engineer. Installers shall take due account of the provisions of the relevant British Standards Code of Practice, the Gas Safety Regulations and the Building Standards (Scotland) (Consolidation) Regulations issued by the Scottish Development Department.

Installation to Natural Gas

Installation to Natural Gas must conform to the Code of Practice, etc. The supply pressure for Natural Gas is 20 mbar.

Installation to LP Gas

This appliance must only be connected to LPG after an LPG conversion kit has been fitted, (see pages from 32 to 33).

When operating on Butane gas a supply pressure of 28-30 mbar is required.

When using Propane gas a supply pressure of 37 mbar is required.

The installation must conform to the relevant British Standards.

Warning: Only a qualified gas engineer, also with technical knowledge of electricity should install the cooker. He should observe the Regulations and Codes of Practice governing such installation of gas cookers.

Note: It is recommended that the gas connection to the cooker is installed with a flexible connecting tube made to BS 5386.

GAS CONNECTION

The gas supply must use the nearest gas inlet pipe which is located at the left or the right hand side at the rear of the appliance (fig. 9.2).

IMPORTANT NOTE: Before connecting the appliance to the gas mains fit the female connector (supplied with the appliance in a separate kit) to the right or the left inlet pipe interposing the gasket. Check the correct positioning of the connector as per pictures and always operate using two suitable spanners.

The unused end inlet pipe must be closed with the plug interposing the gasket.

Flexible hoses can be used where the sited ambient temperature of the hose does not exceed 70°C. These hoses must be manufactured in accordance with BS669 part 1 and be of the correct construction for the type of gas being used.

The hose should not be crushed or trapped or be in contact with sharp or abrasive edges. It should also not be subjected to corrosion by acidic cleansing agents.

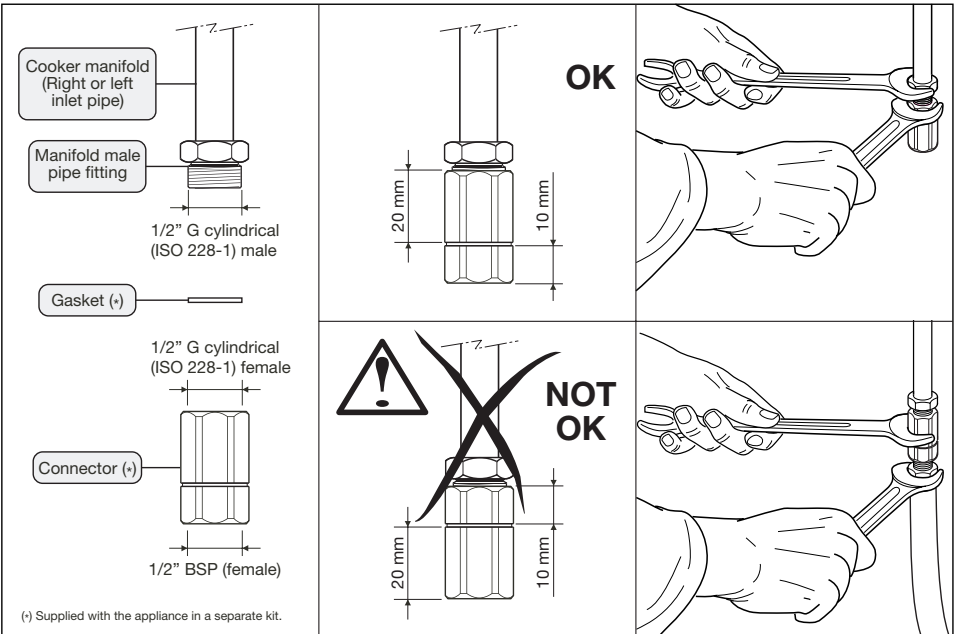
The hose should also be connected in such away that it does not touch the floor.

NB: Gas hoses designed for natural gas **MUST NOT** be used for supplying LPG gas (LPG gas hoses can be identified by a either a red band or stripe on the rubber outer coating of the hose).

To avoid damage to the appliance gas rail inlet pipe the fittings should be tightened using two suitable spanners (fig. 9.1).

After connection to the mains gas supply the couplings should be checked for gas soundness/tightness as per current regulations for the gas type being used.

Fig. 9.1



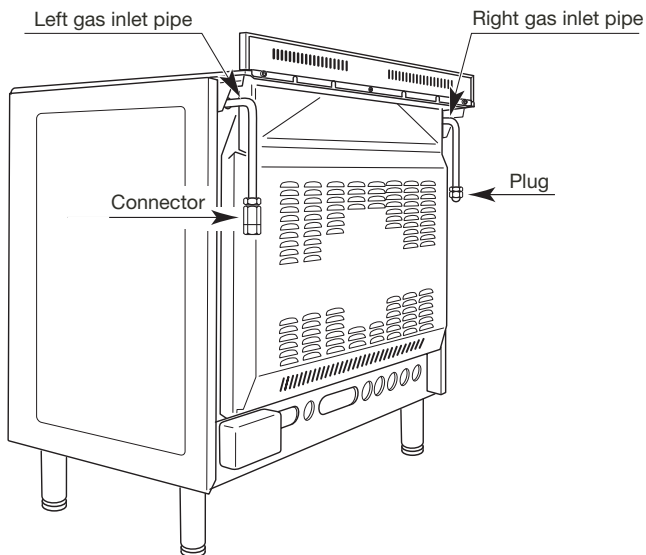


Fig. 9.2

IMPORTANT PRESCRIPTIONS FOR GAS CONNECTION

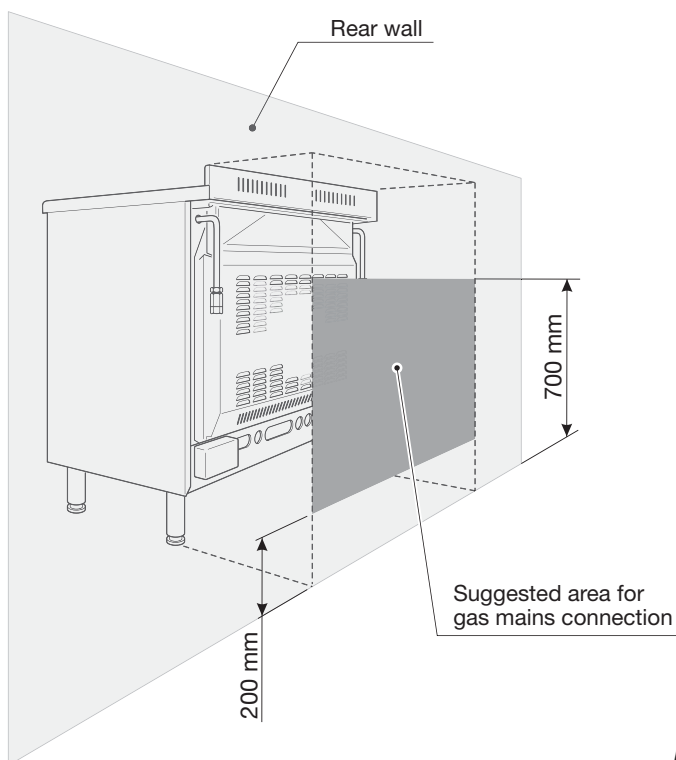


Fig. 9.3

CONVERSION TO LPG

INJECTORS REPLACEMENT OF THE TOP BURNERS

If the injectors are not supplied they can be obtained from the “Service Centre”.

The diameter is marked on the injector in cents of millimetre.

Select the injectors to be replaced according to the “Table for the choice of the injectors” (page 32).

To replace the injectors:

- Remove the gratings, the burner and the covers;
- Using a wrench, substitute the nozzle injectors “J” (Fig. 9.4a - 9.4b) with those most suitable for the kind of gas for which it is to be used.

The burners are conceived in such a way so as not to require the regulation of the primary air.

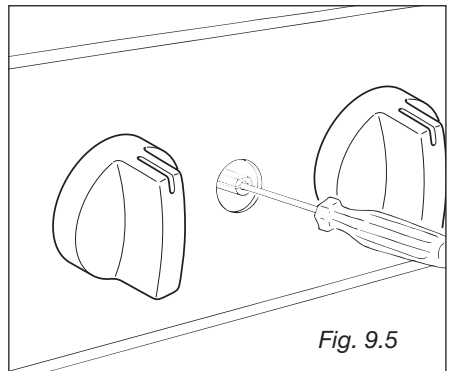
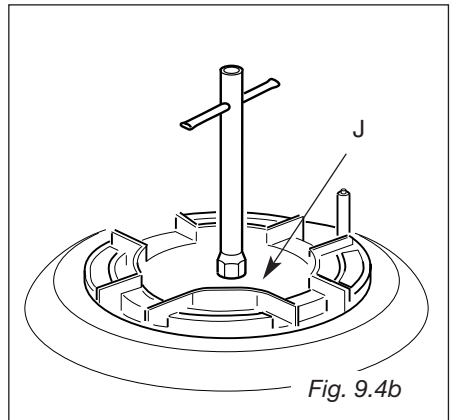
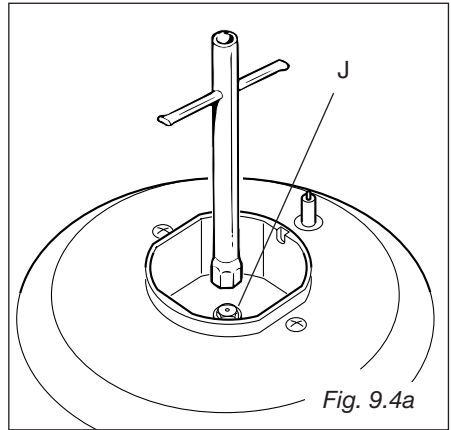
ADJUSTING OF THE MINIMUM OF THE TOP BURNERS

In the minimum position the flame must have a length of about 4 mm and must remain lit even with a quick turn from the maximum position to that of minimum.

The flame adjustment is done in the following way:

- Turn on the burner
- Turn the tap to the MINIMUM position
- Take off the knob
- With a small flat screwdriver turn the screw inside the tap rod to the correct regulation (fig. 9.5).

Normally for LPG, tighten up the regulation screw.



BURNERS	Nominal Power [kW]	Reduced Power [kW]	G 30 - 28-30 mbar G 31 - 37 mbar		G 20 20 mbar	
			By-pass [1/100 mm]	Ø injector [1/100 mm]	By-pass [1/100 mm]	Ø injector [1/100 mm]
Auxiliary (A)	1,00	0,30	27	50	adjustable	72 (X)
Semi-rapid (SR)	1,75	0,45	32	65	adjustable	97 (Z)
Rapid (R)	3,00	0,75	42	85	adjustable	115 (Y)
Triple-ring (TR)	3,50	1,50	65	95	adjustable	135 (T)

INCREASE OF AIR NECESSARY FOR GAS COMBUSTION (2 m ³ /h x kW)	
BURNERS	Air necessary for combustion [m ³ /h]
Auxiliary (A)	2,00
Semi-rapid (SR)	3,50
Rapid (R)	6,00
Triple-ring (TR)	7,00

LUBRICATION OF THE GAS TAPS

If the gas tap becomes stiff, it is necessary to dismount it accurately clean it with gasoline and spread a bit of special grease resistant to high temperatures on it.

The operations must be executed by a qualified technician.

IMPORTANT

All intervention regarding installation maintenance and conversion of the appliance must be fulfilled with original factory parts.

The manufacturer declines any liability resulting from the non-compliance of this obligation.

WARNING!
ELECTRICITY CAN BE EXTREMELY DANGEROUS.
THIS APPLIANCE MUST BE EARTHED.

The appliance must be connected to the electrical network verifying above all that the voltage corresponds to the value indicated on the specifications plate and that the cables section of the electrical plant can bear the load which is also indicated on the plate.

The cooker can be connected directly to the mains placing an omnipolar switch with minimum opening between the contacts of 3 mm between the appliance and the mains.

The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 75°C at any point.

Once the cooker has been installed, the switch or socket must always be accessible.

Before effecting any intervention on the electrical parts the appliance must be disconnected from the network.

CONNECTING FEEDER CABLE

To connect the feeder cable to the cooker it is necessary to:

- Remove the screw that hold shield "A" behind the cooker (fig. 10.1).
- Insert the feeder cable of the suitable section (as described in the next chapter) into the cable clamp "D".
- Connect the phase and earth cables to the terminal block "B" according to the diagram in figure 10.2.
- Pull the feeder cable and block it with cable clamp "D".
- Re-mount shield "A".

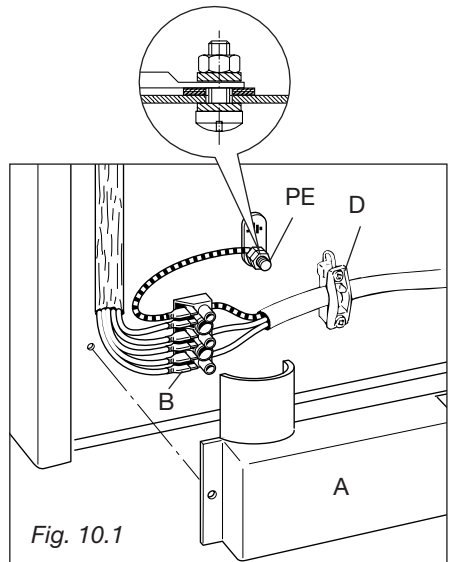


Fig. 10.1

FEEDER CABLE SECTION TYPE HO5RR-F

230 V ~

3 x 1,5 mm²

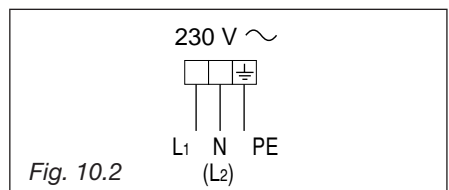


Fig. 10.2

For your safety please read the following information:

This appliance must be installed by a qualified technician according with the current local regulations and in compliance with the manufacturer instructions.

This appliance has to be equipped with a 13 amp three pin mains plug with a 13 amp fuse fitted. Should the fuse require replacement, it must be replaced with a fuse rated at 13 amp and approved by ASTA or BSI to BS 1362.

IF THE MAINS PLUG IS UNSUITABLE FOR THE SOCKET OUTLET IN YOUR HOME OR IS REMOVED FOR ANY OTHER REASON, THEN THE FUSE SHOULD BE REMOVED AND THE CUT OFF PLUG DISPOSED OF SAFELY TO PREVENT THE HAZARD OF ELECTRIC SHOCK.

THERE IS A DANGER OF ELECTRICAL SHOCK IF THE CUT OFF PLUG IS INSERTED INTO ANY 13 AMP SOCKET OUTLET.

If a replacement plug is to be fitted, please observe the wiring code shown below.

Warning! This appliance must be earthed

A properly earthed three pin plug (fused at 13 amps, to BS 1362 ASTA approved) must be used. As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows.

The wire which is coloured GREEN & YELLOW must be connected to the terminal in the plug which is marked with letter "E" or by the Earth symbol or coloured GREEN & YELLOW.

The wire which is coloured BLUE must be connected to the terminal which is marked with the letter "N" or coloured BLACK.

The wire which is coloured BROWN must be connected to the terminal which is marked with the letter "L" or coloured RED.

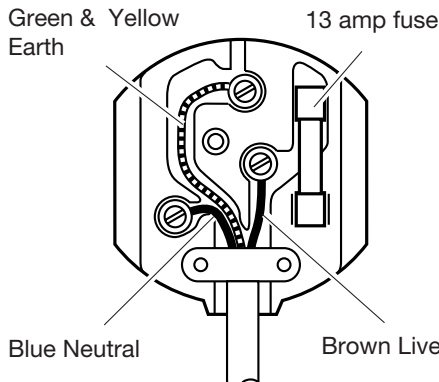


Fig. 10.3

Descriptions and illustrations in this booklet are given as simply indicative.

The manufacturer reserves the right, considering the characteristics of the models described here, at any time and without notice, to make eventual necessary modifications for their construction or for commercial needs.

Rif. 1719


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