Dear Customer,

Thank you for purchasing a NEW WORLD Double 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: 0844 815 3747

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 Directive “Gas” 2009/142/EC;
- safety requirements of Directive “Low voltage” 2006/95/EC;
- protection requirements of Directive “EMC” 2004/108/EC;
- requirements of Directive 93/68/EEC.
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 OVENS
Follow the instructions below:
- Furnish the interior of the ovens by placing the wire racks as described in “Cleaning and maintenance”.
- Insert shelves and tray.
- Switch the empty ovens on to max to eliminate grease from the heating elements.
- Let the ovens cool down and clean the interior of the ovens 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 doors close 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 appliance 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.

- Household appliances are not intended to be played with by children.

- Keep children away from the appliance during use.

- Children, or persons with a disability which limits their ability to use the appliance, should have a responsible person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.

- During and after use of the cooker, certain parts will become very hot. Do not touch hot parts.

- 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 ovens or 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 doors.

- 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 doors.

• 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.

• Do not operate your appliance by means of an external timer or separate remote-control system.
GAS BURNERS

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.

The appliance has a safety valve system fitted, the flow of gas will be stopped if and when the flame should accidentally go out.
CONTROL PANEL - Controls description

1. Electronic clock
2. Fan main oven temperature knob
3. Fan main oven switch 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
9. Conventional oven control knob

Pilot lamps:
10. Conventional oven ON indicator light
11. Fan main 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 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.
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

- 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 GAS BURNERS FITTED WITH SAFETY VALVE DEVICE

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

1) Press in the corresponding knob and turn counter-clockwise (fig. 3.2) to the full flame position marked by the ★ symbol (fig. 3.1) and hold the knob in until the flame has been lit.

In the case of a mains failure light the burner with a match or lighted taper.

2) Wait for about ten seconds after the gas burner has been lit before letting go of the knob (valve 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, 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.

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:

<table>
<thead>
<tr>
<th>BURNERS</th>
<th>POT DIAMETER</th>
</tr>
</thead>
<tbody>
<tr>
<td>Auxiliary</td>
<td>12 - 14 cm</td>
</tr>
<tr>
<td>Semi-rapid</td>
<td>16 - 24 cm</td>
</tr>
<tr>
<td>Rapid</td>
<td>24 - 26 cm</td>
</tr>
<tr>
<td>Triple-ring</td>
<td>26 - 28 cm</td>
</tr>
</tbody>
</table>

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 2000 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 \( \odot \) and for another 15 minutes in the \( \odot \) 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. 4.1)
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 control 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. 4.2)
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. 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 225°C for max 15 minutes, then to position 175°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. Check the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.

**SIMULTANEOUS COOKING OF DIFFERENT FOODS**
The 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.
Attention: the oven door becomes very hot during operation. Keep children away.

GENERAL FEATURES
The convection oven is equipped with 2 electrical heating elements (upper and lower) for normal oven cooking.

The input of the elements is:
– Upper element 700 W
– Lower element 800 W

NOTE:
Upon first use, it is advisable to operate the oven at the maximum temperature (thermostat knob on position 250) to eliminate any traces of grease from the electrical resistances.

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.

ELECTRICAL THERMOSTAT
Turn on the oven elements by turning the switch that is also provided with a thermostat to control the oven temperature. On the control knob (fig. 5.1), other than the OFF position, are numbers from 50 to 250°C which indicate the oven temperature value.

The switch/thermostat symbols indicate:
– OFF position = Oven off
– Positions from “50” to “250” = simultaneous operation of the 2 elements. The elements will turn on and off automatically depending on the temperature required commanded by the thermostat.

OVEN COOKING
Before introducing the food, preheat the oven to the desired temperature. For a correct preheating operation, it is advisable to remove the shelf from the oven and introduce it together with the food, when the oven has reached the desired temperature.
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

<table>
<thead>
<tr>
<th>Food</th>
<th>Temperature</th>
<th>Cooking Time (approx)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>°C</td>
<td>Gas Mark</td>
</tr>
<tr>
<td><strong>CAKES</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Victoria Sandwich</td>
<td>180</td>
<td>4</td>
</tr>
<tr>
<td>Small cakes/buns</td>
<td>180</td>
<td>4</td>
</tr>
<tr>
<td>Rich Fruit Cake</td>
<td>150</td>
<td>2</td>
</tr>
<tr>
<td>Scones</td>
<td>220</td>
<td>7 – 8</td>
</tr>
<tr>
<td>Whisked Sponge</td>
<td>190</td>
<td>5</td>
</tr>
<tr>
<td><strong>BREAD &amp; PASTRY</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bread Loaf (500g Flour wt)</td>
<td>225</td>
<td>7 – 8</td>
</tr>
<tr>
<td>Bread Rolls</td>
<td>225</td>
<td>7 – 8</td>
</tr>
<tr>
<td>Pizza Dough</td>
<td>225</td>
<td>8</td>
</tr>
<tr>
<td>Shortcrust pastry</td>
<td>200</td>
<td>6</td>
</tr>
<tr>
<td>Quiches/Flans</td>
<td>180 - 190</td>
<td>4 - 5</td>
</tr>
<tr>
<td><strong>ROAST MEATS</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Beef – medium joint</td>
<td>190</td>
<td>5</td>
</tr>
<tr>
<td>Lamb</td>
<td>190</td>
<td>5</td>
</tr>
<tr>
<td>Pork</td>
<td>190</td>
<td>5</td>
</tr>
<tr>
<td>Chicken</td>
<td>190</td>
<td>5</td>
</tr>
<tr>
<td>Turkey</td>
<td>180</td>
<td>4</td>
</tr>
<tr>
<td>Stews/Casseroles</td>
<td>170</td>
<td>3</td>
</tr>
</tbody>
</table>

**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.
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.
- Avoid using cleaning products with a chlorine or acidic base.
- Important: the use of suitable protective clothing/gloves is recommended when handling or cleaning of this 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.

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 relevant Standards.

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.
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.

REPLACING THE OVEN LIGHT BULB
(Left main oven only)

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

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

GAS TAPS

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

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.

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 suitably qualified and registered person.
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. 8.1 - 8.2) - failure to do so can cause a poor burner flame and/or damage to the burner and hob.

Check that the electrode S (figs. 8.1, 8.3) is always clean to ensure trouble-free sparking. Check that the probe T (figs. 8.1, 8.3) next to each burner is always clean to ensure correct operation of the safety valves. Both the probe and ignition plug must be very carefully cleaned.
TRIPLE RING BURNER

The triple ring burner must be correctly positioned (see fig. 8.3); the burner rib must be enter in their logement as shown by the arrow.

The burners must be correctly positioned so that they cannot rotate (fig. 8.4).

Then position the cap A and the ring B (fig. 8.4 - 8.5).
**OVEN DOOR**

The internal glass panel can be easily removed for cleaning by unscrewing the retaining screws (Fig. 8.6)

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. 8.7).

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

Attention: Do not store flammable material in the ovens.

Let the oven cool down and pay special attention not to touch the hot heating elements inside the oven cavity.

ASSEMBLY AND DISMANTLING OF THE SIDE RUNNER FRAMES

– Fit the side runner frames into the holes on the side walls inside the oven (Fig. 8.8).
– Slide the tray and rack into the runners (Fig. 8.9).
– The rack 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.
REMOVING THE OVEN DOOR

The oven door can easily be removed as follows:

– Open the door to the full extent (fig. 8.10A).

– Attach the retaining rings to the hooks on the left and right hinges (fig. 8.10B).

– Hold the door as shown in fig. 8.10.

– Gently close the door and withdraw the lower hinge pins from their location (fig. 8.10C).

– Withdraw the upper hinge pins from their location (fig. 8.10D).

– 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 disconnect the appliance from the electrical supply before carrying out any maintenance operations or repairs.

– 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 9.3.
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. 9.4).

WARNING
Be careful: do not lift the cooker by the door handle when raising to the upright position (fig. 9.5).

WARNING
When moving cooker to its final position DO NOT DRAG (fig. 9.6).
Lift feet clear of floor (fig. 9.4).

LEVELLING THE COOKER

The cooker may be levelled by screwing the lower ends of the feet IN or OUT (fig. 9.7).
STABILITY BRACKET

We recommend a stability bracket is fitted to the cooker. The type shown in fig. 9.8 can be purchased from most plumbers merchants and do it yourself (D.I.Y.) shops.
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.

INSTALLATION & SERVICE REGULATIONS (UNITED KINGDOM)

It is a legal requirement that all gas appliances are Installed & Serviced by a competent person in accordance with the current editions of the following Standards & Regulations or those regulations appropriate to the geographical region in which they are to be installed:

– Gas Safety (Installation & Use) Regulations
– Building Regulations
– British Standards
– Regulations for Electrical Installation

Installation and service of any gas product must be made by a suitably qualified and registered person competent on the type of product being installed or serviced and holding a valid certificate of competence for the work being carried out. Currently the proof of competence is the Accredited Certification Scheme (ACS) or S/NVQ that has been aligned to the ACS.

It is also a requirement that all businesses or self employed installers are members of a class of person approved by the Health and Safety Executive.

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

The installation of the gas appliance to Natural Gas or LP Gas must be carried out by a suitably qualified and registered installer. 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.
The installation must conform to the relevant British Standards.

INSTALLATION TO LP GAS

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 suitably qualified and registered installer, also with technical knowledge of electricity should install the appliance. He should observe the Regulations and Codes of Practice governing such installation of gas appliances.

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. 10.2).

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. 10.1).

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. 10.1

Fig. 10.2
IMPORTANT PRESCRIPTIONS FOR GAS CONNECTION

Fig. 10.3

Rear wall

Suggested area for gas mains connection

700 mm

200 mm
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 thin screwdriver turn the screw \( F \) until adjustment is correct (fig. 10.5).

Normally for LPG, the regulation screw is tightened up.

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 36).

To replace the injectors:

– Remove the gratings, the burner and the covers;

– Using a wrench, substitute the nozzle injectors “J” (Fig. 10.4a - 10.4b) 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 thin screwdriver turn the screw \( F \) until adjustment is correct (fig. 10.5).

Normally for LPG, the regulation screw is tightened up.
### TABLE FOR THE CHOICE OF THE INJECTORS

**Cat: II 2H3+**

<table>
<thead>
<tr>
<th>BURNERS</th>
<th>Nominal Power [Hs - kW]</th>
<th>Reduced Power [Hs - kW]</th>
<th>LPG G30 28-30 mbar</th>
<th>G31 37 mbar</th>
<th>Natural Gas G20 20 mbar</th>
<th>Ø injector [1/100 mm]</th>
<th>Ø injector [1/100mm]</th>
</tr>
</thead>
<tbody>
<tr>
<td>Auxiliary (A)</td>
<td>1,00</td>
<td>0,30</td>
<td>50</td>
<td>77</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Semi-rapid (SR)</td>
<td>1,75</td>
<td>0,45</td>
<td>66</td>
<td>101</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rapid (R)</td>
<td>3,00</td>
<td>0,75</td>
<td>87</td>
<td>129</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Triple ring (TR)</td>
<td>3,50</td>
<td>1,50</td>
<td>93</td>
<td>135</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### AIR VENT NECESSARY FOR GAS COMBUSTION = (2 m³/h x kW)

<table>
<thead>
<tr>
<th>BURNERS</th>
<th>Air necessary for combustion [m³/h]</th>
</tr>
</thead>
<tbody>
<tr>
<td>Auxiliary (A)</td>
<td>2,00</td>
</tr>
<tr>
<td>Semi-rapid (SR)</td>
<td>3,50</td>
</tr>
<tr>
<td>Rapid (R)</td>
<td>6,00</td>
</tr>
<tr>
<td>Triple ring (TR)</td>
<td>7,00</td>
</tr>
</tbody>
</table>

### LUBRICATION OF THE GAS TAPS

– In case of difficulty in the gas taps operation, call Service.

**IMPORTANT**

All intervention regarding installation maintenance of the appliance must be fulfilled with original factory parts. The manufacturer declines any liability resulting from the non-compliance of this obligation.
N.B. For connection to the mains, do not use adapters, reducers or branching devices as they can cause overheating and burning.

If the installation requires alterations to the domestic electrical system, call an expert. He should also check that the electrical system is suitable for the power absorbed by the appliance.

IMPORTANT: The cooker must be installed in accordance with the manufacturer’s instructions. Incorrect installation, for which the manufacturer accepts no responsibility, may cause injury to persons or animals etc.

### GENERAL

- Connection to the mains must be carried out by qualified personnel in accordance with current regulations.
- The appliance must be connected to the mains checking that the voltage corresponds to the value given in the rating plate and that the electrical cable sections can withstand the load specified on the plate.
- It is recommended that the appliance is connected directly to the mains by fixed wiring, placing a double pole switch with minimum opening between the contacts of 3 mm.
- 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 appliance has been installed, the switch must always be accessible.

IMPORTANT: this cooker must be connected to a suitable double pole control unit adjacent to the cooker. No diversity can be applied to this control unit.

**WARNING!**
This appliance must be earthed.

Before making any repairs - disconnect the appliance from the electrical supply.

The connection of the appliance to earth is mandatory. The manufacturer declines all responsibility for any inconvenience resulting from not observing this condition.
ELECTRICAL FEEDER CABLE CONNECTION

To connect the supply cable:
- Remove the screws securing the cover “A” on the rear of the cooker (fig. 11.1).
- Feed the supply cable through the cable clamp “D”. The supply cable must be of a suitable size for the current requirements of the appliance; see the section “Feeder cable section” (fig. 11.1).
- Connect the wires to the terminal block “B” as shown in the diagram in figure 11.2; or connect the phase wires to the terminal block “B” and the earth wire to the terminal PE as shown in figure 11.1.
- Take up any slack in the cable and secure with the cable clamp “D”.
- Replace the cover “A”.

N.B. The earth conductor must be left about 3 cm longer than the others.

FEEDER CABLE SECTION TYPE HO5RR-F

220-240 V~ 3 x 2,5 mm² (**)

(**) Connection with wall box connection

Fig. 11.1

Fig. 11.2


**CONNECTION TO FIXED WIRING**

A double pole switch must be provided no further than 2 metres from the appliance to the electrical supply. The appliance should be connected to a DOUBLE POLE SWITCHED FUSED SPUR OUTLET, similar to that shown in Fig. 11.3.

We recommend that the appliance is connected by a suitably qualified person who will comply with the IEE and local regulation.
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.