DOUBLE OVEN
CERAMIC COOKER
NW 90EDO MK2

Instructions for use - Installation advice
Dear Customer,

Thank you for purchasing a NEW WORLD Double Oven Ceramic 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 EU Directive "Low Voltage" 2006/95/EC;
- Protection requirements of EU Directive “EMC” 2004/108/EC;
- Requirements of EU 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.

**IMPORTANT INSTRUCTIONS AND ADVICE FOR THE USE OF ELECTRICAL APPLIANCES**

The use of any electrical appliance requires the compliance with some basic rules, namely:

– do not touch the appliance with wet or damp hands (or feet)
– do not use the appliance whilst in bare feet
– do not allow the appliance to be operated by children or unqualified persons without supervision.

The manufacturer cannot be deemed responsible for damages caused by wrong or incorrect use.

**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 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 ovens 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 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 door/s.
● Always stand back from the cooker when opening the oven door/s to allow steam and hot air to escape before removing the food.
● This appliance is for domestic use only.
● **WARNING:** Taking care NOT to lift the cooker by the door handles.
● Safe food handling: leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.
● Do not allow heavy or sharp objects to drop on the glass ceramic hob. If the hob is cracked or otherwise damaged by falling objects etc., disconnect the electrical power cord and call Customer Service.
● Do not scratch the hob with sharp objects. Don't use the hob as a work surface.

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**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.
**VITROCERAMIC COOKING HOB**

1. 3 circuits cooking zone  \( \varnothing 180 \) 1700 W
2. 3 circuits cooking zone  \( \varnothing 145 \) 1200 W
3. Oval double cooking zone  \( \varnothing 145 \times 250 \) 1800/1000 W
4. Double cooking zone  \( \varnothing 210/120 \) 2100/700 W
5. 3 circuits cooking zone  \( \varnothing 145 \) 1200 W
6. Cooking zone residual heat indicators

**NOTE**
When the hob temperature is above 60 °C, the corresponding indicator light 6 (Fig. 1.1) will come on to indicate that the hob is hot.

**Attention:** Do not use the ceramic hob if the glass surface is broken or cracked in any way. Please disconnect the appliance from the mains and contact the After-Sales service.
CONTROL PANEL - Controls description

1. Electronic clock
2. Fan main oven temperature knob
3. Fan main oven switch knob
4. Front left cooking zone control knob
5. Rear left cooking zone control knob
6. Central cooking zone control knob
7. Rear right cooking zone control knob
8. Front right cooking zone control knob
9. Conventional oven control knob

Pilot lamps:
10. Conventional oven ON indicator light
11. Fan main oven temperature indicator light
12. Ceramic hob ON 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.
The ceramic surface of the hob allows a fast transmission of heat in the vertical direction, from the heating elements underneath the ceramic glass to the pans set on it. The heat does not spread in the horizontal direction, so that the glass stays “cool” at only a few centimeters from the cooking plate.

The 5 cooking zones are shown by painted disks on the ceramic surface.

**IMPORTANT NOTE:**

The heating elements incorporate a thermolimiter that switches ON/OFF the element in all settings to protect any overheating of the ceramic glass. The use of incorrect pans and/or wrong pan positioning will cause the temperature limiter to operate more frequently, resulting in a reduction of cooking performance.

**3 CIRCUITS RADIANT ZONES**

Incorporating 3 heating elements (fig. 3.2) you can control and light up all together or separately by a 6 position switch (fig. 3.1). Reaches the working temperature in a very short time.
DOUBLE AND OVAL RADIANT ZONES

The heating element is formed of a coil of resistant material which reaches the working temperature quickly. Operation of the cooking zone is controlled by a continuous energy regulator from 1 to 12 (maximum temperature) (fig. 3.3).

To turn on both zones of the double element, turn the double element knob fully clockwise to the position ○.

To reduce the heat of the full double element, turn its knob anticlockwise to setting 12 or lower. Adjust the heat during cooking as necessary.

Note: if you leave the knob at the ○ position, the full double element will remain at the highest heat setting.

To return to using only the inner zone of the double element, first turn the knob to the O (off) position (you should feel a click) and then clockwise to a setting from 1 to 12.
COOKING HINTS

<table>
<thead>
<tr>
<th>Knob setting</th>
<th>TYPE OF COOKING</th>
</tr>
</thead>
<tbody>
<tr>
<td>0</td>
<td>Switched OFF.</td>
</tr>
<tr>
<td>1 1</td>
<td>For melting operations (butter, chocolate).</td>
</tr>
<tr>
<td>2 2</td>
<td>To maintain food hot and to heat small quantities of liquid (sauces, eggs).</td>
</tr>
<tr>
<td>2 3 4</td>
<td>To heat bigger quantities; to whip creams and sauces. (vegetables, fruits, soups).</td>
</tr>
<tr>
<td>3 4 5 6</td>
<td>Slow boiling, i.e.: boiled meats, spaghetti, soups, continuations of steam cooking of roasts, stews, potatoes.</td>
</tr>
<tr>
<td>3 6 7</td>
<td>For every kind of frying, cutlets, uncovered cooking, i.e.: risotto.</td>
</tr>
<tr>
<td>4 7 8</td>
<td>Browning of meats, roasted potatoes, fried fish, omelettes, and for boiling large quantities of water.</td>
</tr>
<tr>
<td>6 11 12</td>
<td>Fast frying, grilled steaks, etc.</td>
</tr>
<tr>
<td></td>
<td>Switching on the second element (Double and oval radiant zones only).</td>
</tr>
</tbody>
</table>

After a short period of use, experience will teach you which setting is the right one for your needs.
RESIDUAL HEAT INDICATOR

The hob also features 5 warning lamps which are wired to the corresponding plate.

When the temperature of a cooking plate is over 60°C, the relevant warning lamp is also lit-up to warn of heat on the surface of the hob.

This lamp also stay on after the cooking plate has been switched off to shown that the hob surface is still hot.

This residual heat lasts for a rather long time after the cooking plate has been switched off.

**During this period of time you should avoid touching the hob surface over the cooking area.**

Please pay special attention to ensuring children are not allowed near the hob.

The lamp will switch off automatically as soon as the surface temperature of the cooking plate falls below 60°C.

**Cooking hints:**

- To reduce the cooking time, you can turn the control knob to the max when you switch the plate on.

  After a short time you will set the control knob to the required position for the cooking.

- You should use pots and pans with flat bases (pans with the test mark for glass-ceramic hobs are available from specialist shops).

  The diameter of the pan should match that of the cooking plate (or be slightly bigger) to make the most of the energy.

- Since the cooking surface stays hot for a certain time after the plate has been switched off, you can switch it off 5 or 10 minutes before the end of the cooking.

  The residual heat of the hob will complete the cooking.

- To save electricity, use pan lids whenever possible.

- Never cook the food directly on the glass ceramic cooktop, but in special pans or containers.

- **Do not scratch the cooktop with cutting or sharp objects.**

  Do not use the glass ceramic surface as a work surface.

**DEEP FAT FRYING**

For safety purposes when deep fat frying, do not fill the pan more than one third full of oil.

**DO NOT** cover the pan with a lid and **DO NOT** leave the pan unattended.

In the unfortunate event of a fire, leave the pan where it is and turn off the control knobs.

Place a damp cloth or lid over the pan to smother the flames. Leave the pan to cool for at least 30 minutes before moving the pan.

**DO NOT** use water on the fire.

**Caution!** the cooking hob becomes very hot during operation. Keep children well out of reach.
ADVICE FOR SAFE USE OF THE COOKTOP

- Before switching on make sure that you have the correct knob for the hotplate chosen. It is advisable to put the pan on the hotplate before switching on and to take it away after switching off.
- Use cookware with flat and even bottoms (be careful when using cast iron vessels). Uneven bottoms can scratch the glass ceramic surfaces. Be careful that the bottom is clean and dry.
- Pots with aluminium bottoms may leave silver streaks or spots on the hob.
- Do not leave wet or damp lids on the hob.
- The glass-ceramic surface and pans must be clean. Carefully eliminate any food remains (especially containing sugar), dirt etc. with the aid of a cleaning agent.
- Make sure that the handles of cookware do not stick out over the edge of the cooker, to avoid them being knocked over by accident. This also makes it more difficult for children to reach the cooking vessels.
- Do not lean over the cooking zones when they are switched on.
- Do not drop heavy or sharp objects on the glass ceramic cooktop. If the surface is broken or damaged unplug the cooktop and contact the after-sales service.
- Do not put aluminium foil or plastic objects on the cooking zones when they are hot.
- Remember that the cooking zones remain hot for some time after they are switched off (about 30 mm.).
- Follow the cleaning instructions carefully.
- If you note a crack in the cooktop, switch the appliance off immediately and call the After-Sales Service.

Do not scratch the cooktop with cutting or sharp objects.
Do not use the glass ceramic surface as a work surface.

CLEANING

Before you begin cleaning make sure that the appliance is switched off.

Remove any encrustation using the scraper provided.
Dust or food particles can be removed with a damp cloth.
If you use a detergent, please make sure that it is not abrasive or scouring.
Abrasive or scouring powders can damage the glass surface of the hob.
All traces of the cleaner have to be removed with a damp cloth.
It is highly recommended to keep off the hob any article which can melt: plastic, aluminium foil, sugar, sugar syrup mixtures etc.
If any of these products has melted on the ceramic surface, you should remove it immediately (when the surface is still hot) by using a scraper to avoid any permanent damage to the surface of the hob (Available under part No. 103138).
Avoid using any knife or sharp utensil since these can damage the ceramic.
Do not use steel wool or an abrasive sponge which could scratch the surface in an irreparable way

ATTENTION: MOST IMPORTANT!
If cleaning the glass ceramic hob using a special tool (i.e. scraper) take extra care to avoid damage to the seal at the edges of the glass ceramic surface.
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 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.
**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 °C 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 °C - 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 °C 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 °C - 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 °C) 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°C to 250 °C which indicate the oven temperature value.

The switch/thermostat symbols indicate:
- OFF position (as per figure 5.1) = 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.
COOKING GUIDE

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.

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

NOTE: Reduce the oven temperature by 10 °C – 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 countdown 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 chose from.

To chose 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

• Before you begin cleaning, you must ensure that the appliance is switched off.
• It is advisable to clean when the appliance is cold and especially when cleaning the enamelled parts.
• Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
• Avoid using cleaning products with a chlorine or acidic base.
• Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.

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.

SPILLAGE
Any spillage should be dealt with as soon as possible to prevent it becoming burnt on.

VITROCERAMIC COOKING HOB
– See page 12.

ENAMELLED PARTS
All the enamelled parts must be cleaned with a sponge and soapy water or other non-abrasive products. Dry preferably with a microfibre or 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.
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 oven.

ASSEMBLY AND DISMANTLING OF THE SIDE RUNNER FRAMES

- Fit the side runner frames into the holes on the side walls inside the oven (Fig. 8.1).
- Slide the tray and rack into the runners (Fig. 8.2). 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.

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 V (50 Hz), E14 and same power (check watt power as stamped in the bulb itself) of the replaced bulb.

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

The internal glass panel can be easily removed for cleaning by unscrewing the 2 retaining screws (Fig. 8.3).

**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. 8.4).

**Do not store flammable material in the oven or in the storage compartment.**
REMOVING THE OVEN DOORS

The oven doors can easily be removed as follows:

– Open the door to the full extent (fig. 8.5A).

– Attach the retaining rings to the hooks on the left and right hinges (fig. 8.5B).

– Hold the door as shown in fig. 8.5.

– Gently close the door and withdraw the lower hinge pins from their location (fig. 8.5C).

– Withdraw the upper hinge pins from their location (fig. 8.5D).

– 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 no less than 50 mm away from any side wall which exceed the height of the cooktop;  

**The appliance must be housed in heat resistant units.**  
The walls of the units must be capable of resisting temperatures of 75 °C above room temperature.  
**Do not install the appliance near inflammable materials (eg. curtains).**

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

LEVELLING THE COOKER

The cooker may be levelled by screwing the lower ends of the feet IN or OUT (fig. 9.4).
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. 9.5).

WARNING
Be careful: do not lift the cooker by the door handle when raising to the upright position (fig. 9.6).

WARNING
When moving cooker to its final position **DO NOT DRAG** (fig. 9.7).
Lift feet clear of floor (fig. 9.5).
**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.

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**Fig. 9.8**

Existing slot in rear of cooker

Bracket

Dotted line showing the position of cooker when fixed

Outline of cooker backplate at the engagement slot

Wall fixing

Floor fixing

Dimension is in millimetres
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.

**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.

- The appliance 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 appliance has been installed, the switch must always be accessible.

**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.

**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.

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

Before making any repairs - disconnect the appliance from the electrical supply.
CONNECTING THE FEEDER CABLE

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

– Remove the two screws that hold shield “A” behind the cooker (Fig. 10.1).

– Open completely the cable clamp “D”.

– Fitted with a 6-pole terminal block, position the U bolts onto terminal block “B” (fig. 10.1) according to the diagrams in figs. 10.2 - 10.3.

– 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”.

– Connect the phase and earth cables to terminal “B” according to the diagrams in figs. 10.2 - 10.3.

– Pull the feeder cable and block it with the cable clamp “D”.

– Re-mount shield “A”.

N.B. Earth cable must be 3 cm longer than neutral and live cables.

FEEDER CABLE SECTION
“TYPE H05RR-F”

<table>
<thead>
<tr>
<th>Voltage</th>
<th>Cable Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>230 V ～</td>
<td>3 x 6 mm² (*)</td>
</tr>
<tr>
<td>230 V3 ～</td>
<td>4 x 4 mm² (*)</td>
</tr>
<tr>
<td>400 V 3N ～</td>
<td>5 x 2.5 mm² (*)</td>
</tr>
<tr>
<td>400 V 2N ～</td>
<td>4 x 4 mm² (*)</td>
</tr>
</tbody>
</table>

(*) – Connection with wall box connection.
– Diversity factor applied.
– A diversity factor may be applied to the total loading of the cooker only by a suitable qualified person.
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.