SINGLE OVEN
DUAL FUEL COOKER
NEW WORLD DFT91

Instructions for use - Installation advices
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: 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 OVEN

Follow the instructions below:

- Furnish the interior of the oven by placing the wire racks as described in “Cleaning and maintenance”.
- Insert shelf 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 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 oven 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 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.

• 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 Notes:
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 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 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.
USE OF COOKING HOB

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.
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>

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.

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.
**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 2850 W
- Circular element 2500 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. 4.2)
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.
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.

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 given 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.
Reducing the oven temperature for fan assisted ovens:

- By 10 – 20°C for dishes that take over an hour to cook, reduce the cooking time by 10 minutes per hour.

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

– 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.

**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.

**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 suitably qualified and registered person.

**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.

Let the oven cool down and pay special attention no to touch the hot heating elements inside the oven cavity.
**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 (figs. 7.1, 7.3) is always clean to ensure trouble-free sparking.

Check that the probe T (figs. 7.1, 7.3) 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.

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*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 enter in their logement as shown by the arrow.

The burner must be correctly positioned so that it cannot rotate (fig. 7.4).

Then position the cap A and the ring B (fig. 7.4 - 7.5).
OVEN FITTING OUT

- Assemble the wire racks to the oven walls using the 2 screws (Fig. 7.7).
- Slide in, on the guides, the shelf and the tray (fig. 7.6). 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 LAMPS

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

- Let the oven cavity and the heating elements to cool down;
- Switch off the electrical supply;
- Remove the protective cover A (fig. 7.8);
- Unscrew and replace the bulb B with a new one suitable for high temperatures (300°C) having the following specifications: 220-240V, E14 and same power (check watt power as stamped in the bulb itself) of the replaced bulb.
- Refit the protective cover A;

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

The storage compartment is accessible through the pivoting panel (fig. 7.9).

Do not store flammable material in the oven or in the storage compartment.
REMOVING AND REPLACING THE INNER DOOR GLASS PANE FOR CLEANING

If you wish to clean the inner glass of the door, make sure you follow the precautions and instructions very carefully.

Replacing the glass pane and the door incorrectly may result in damage to the appliance and may void your warranty.

IMPORTANT!
• Take care, the oven door is heavy. If you have any doubts, do not attempt to remove the door.

• Make sure the oven and all its parts have cooled down. Do not attempt to handle the parts of a hot oven.

• Take extreme care when handling the glass pane. Avoid the edges of the glass bumping against any surface. This may result in the glass shattering.

• CAUTION:
  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.

• If you notice any sign of damage on any of the glass panes (such as chipping, or cracks), do not use the oven. Call your Authorised Service Centre or Customer Care.

• Make sure you replace the glass pane correctly. Do not use the oven without glass pane correctly in place.

• If the glass pane feels difficult to remove or replace, do not force it. Call your Authorised Repairer or Customer Care for help.

  Note: service visits providing assistance with using or maintaining the oven are not covered by your warranty.
REMOVING THE OVEN DOOR

The oven door can easily be removed as follows:

– Open the door to the full extent (fig. 7.10).

– Open the lever A completely on the left and right hinges (fig. 7.11).

– Hold the door as shown in fig. 7.13.

– Gently close the door (fig. 7.12) until left and right hinge levers A are hooked to part B of the door (fig. 7.11).

– Withdraw the hinge hooks from their location following arrow C (fig. 7.14).

– Rest the door on a soft surface.
**REMOVING THE INNER GLASS RETAINER**

1. Remove the oven door and place it on a soft surface. **IMPORTANT:** The door shall be placed horizontally as per Fig. 7.15.
2. Press down on both tabs to release the glass retainer.
3. Remove the glass retainer.
REMOVE THE INNER GLASS PANE

Lift and remove the inner pane slightly, as shown in the figure 7.16.
AFTER CLEANING, REPLACE THE INNER GLASS PANE

When replacing the inner glass pane, make sure that:

• you replace the pane correctly, as shown. The pane must be in the position described below in order to fit into the door and to ensure that the appliance operates safely and correctly
• you take extra care not to bump the edges of the glass against any object or surface
• you do not force the pane into place. If you are experiencing difficulties replacing the pane, remove it and start the process again from the beginning. If this still does not help, call Customer Care
• check that you are holding the pane the correct way. You should be able to read the wording on it as it faces you.
• Check that the gasket “A” is in place (Fig. 7.17). If not, correctly place the gasket in the top edge of the inner glass (in the centre).

1. Insert the inner glass pane in the uppermost pair of grooves and push it slightly (arrow 1 in figure 7.17).
2. Gently lower into place (arrow 2 in figure 7.17).

Fig. 7.17
REPLACE THE GLASS RETAINER

1. Position the glass retainer, as shown in the figure 7.18. It should sit on the bottom edge of the outer glass. Check that the clamps M are not deformed or damaged.

2. Gently push the glass retainer back into place. You should be able to hear the tabs on both sides click as they lock the glass retainer in.

Important!
Make sure the glass retainer is correctly and firmly in place and that the glass pane is secure.

Fig. 7.18
REFIT THE DOOR

1. Hold the door firmly (fig. 7.19).

2. Insert the hinge tongues into the slots, making sure that the groove drops into place as shown in the figure 7.20.

3. Open the door to its full extent.

4. Fully close the levers A on the left and right hinges, as shown in the figure 7.21.

5. Close the door and check that it is properly in place.
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 cooker 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.
**BACKGUARD**

- Remove the two spacers A and the screw B from the rear of the cooker top.
- Assemble the backguard as shown in figure 8.2 and fix it by screwing the central screw B and the spacers A.

*Fig. 8.2*
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 8.4.

LEVELLING THE COOKER

The cooker may be levelled by screwing the lower ends of the feet IN or OUT (fig. 8.5).
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. 8.6).

Fig. 8.6

WARNING
Be careful: do not lift the cooker by the door handle when raising to the upright position (fig. 8.7).

Fig. 8.7

WARNING
When moving cooker to its final position DO NOT DRAG (fig. 8.8).
Lift feet clear of floor (fig. 8.6).
STABILITY DEVICE (STABILITY BRACKET OR STABILITY CHAIN)
Due to varying site and installation requirements, stability devices are not supplied with this appliance.
It is therefore the responsibility of the suitably qualified and registered installer to ensure that a suitable stability device for the type of installation is fitted to the appliance as shown in figures 8.9a or 8.9b below.
This can be purchased from most plumbers merchants and do it yourself (D.I.Y.) shops.

**Fig. 8.9a**

**STABILITY CHAIN**

- Back of the cooker
- Rear wall

**Fig. 8.9b**

**STABILITY BRACKET**

- Existing slots in the rear of the cooker (use the slot which is located at the left or the right hand side)
- Bracket - one stability bracket only shall be fitted (at the left or the right hand side)
- Dotted line showing the position of cooker when fixed
- Outline of cooker backplate at the engagement slot
- Wall fixing
- Floor fixing

3 mm
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 SECTION

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. 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 a way 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

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. 9.5).

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 42).

To replace the injectors:

– Remove the pan supports, the burner caps and flame spreaders.
– 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.

CONVERSION TO LPG
LUBRICATION OF THE GAS TAPS

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

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.

## 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>Ø injector [1/100 mm]</th>
<th>Ø injector [1/100 mm]</th>
</tr>
</thead>
<tbody>
<tr>
<td>Auxiliary (A)</td>
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<td>Semi-rapid (SR)</td>
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<td>97 (Z)</td>
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<tr>
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<td>85</td>
<td>115 (Y)</td>
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<td>Triple ring (TR)</td>
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<td>1,50</td>
<td>95</td>
<td>135 (T)</td>
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</table>

<table>
<thead>
<tr>
<th>BURNERS</th>
<th>Nominal Power [Hs - kW]</th>
<th>Reduced Power [Hs - kW]</th>
<th>Ø injector [1/100 mm]</th>
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</thead>
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<tr>
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<td>50</td>
</tr>
<tr>
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</tr>
<tr>
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<td>85</td>
</tr>
<tr>
<td>Triple ring (TR)</td>
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<td>1,50</td>
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<td>Semi-rapid (SR)</td>
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<td>Rapid (R)</td>
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<td>0,75</td>
<td>85</td>
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<tr>
<td>Triple ring (TR)</td>
<td>3,50</td>
<td>1,50</td>
<td>95</td>
</tr>
</tbody>
</table>

### INCREASE OF AIR NECESSARY FOR GAS COMBUSTION (2 m³/h x kW)

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

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.

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. Alternative connection methods may be available as long as they conform to current IEE wiring regulation.

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 must always be accessible.

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.
CONNECTION OF THE POWER SUPPLY CABLE

- Unhook the terminal board cover by inserting a screwdriver into the two hooks A (fig. 10.1).
- Open the cable gland by unscrewing screw F (fig. 10.2), unscrew the terminal screws.
- Insert the feeder cable of the suitable section (as described in the next chapter) into the cable gland.
- Connect the phase and earth cables to the terminal block according to the diagram in figure 10.3.
- Pull the feeder cable and block it with cable gland.
- Close the terminal block cover (check the two hooks A are correctly hooked).

IMPORTANT: To connect the power supply cable DO NOT unscrew the screws fixing the cover plate behind the terminal block.

WARNING: If the power supply cable is damaged, it must be replaced only by an authorised service agent in order to avoid a hazard.

FEEDER CABLE SECTION TYPE HO5RR-F

220-240 V  3 x 1,5 mm²

Fig. 10.1

Fig. 10.2

Fig. 10.3
**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. 10.4.

> use a SUITABLE FUSE in accordance with the appliance power rating.

![Diagram of a double pole switched fused spur outlet](image)

*Fig. 10.4*

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.