ELECTRIC RANGE

for residential use only

verona

C US

Models: VCLFSEE365D..

USERS OPERATING INSTRUCTIONS

IMPORTANT - PLEASE READ AND FOLLOW

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

Electrical installation must be in accordance with the National Electrical Code, ANSI/NFPA70 - latest edition and/or local codes.

IN CANADA: Electrical installation must be in accordance with the current CSA C22.1 Canadian Electrical Codes Part 1 and/or local codes.

Some models are supplied with a protective film on steel and aluminium parts. This film must be removed before installing/using the appliance.

THIS RANGE IS FOR RESIDENTIAL USE ONLY

WARNING !

To reduce the risk of tipping the appliance, the appliance must be secured by properly installed anti-tip device packed with the appliance.

- **ALL RANGES CAN TIP**
- **INJURY TO PERSONS COULD RESULT**
- **INSTALL ANTI-TIP DEVICE PACKED WITH RANGE**
- **SEE INSTALLATION INSTRUCTIONS**

Dear Customer,

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

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

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

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

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

This appliance is designed and manufactured solely for the cooking of domestic (household) food and in not suitable for any none domestic application and therefore should not be used in a commercial environmement.
The appliance warranty will be void if the appliance is used within a none domestic environmement i.e. a semi commercial, commercial or communal environment.

USER INSTRUCTIONS

GENERAL INFORMATION

1. **WARNING!!**
   This appliance shall not be used for space heating. This information is based on safety considerations.
2. All openings in the wall behind the appliance and in the floor under the appliance shall be sealed.
3. Keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors.
4. Do not obstruct the flow of ventilation air.
5. Disconnect the electrical supply to the appliance before servicing.
6. When removing appliance for cleaning and/or service;
   A. Disconnect AC power supply.
   B. Carefully remove the range by pulling outward.
   CAUTION: Range is heavy; use care in handling.
7. **Electrical Requirement**
   Electrical installation should comply with national and local codes.
8. The misuse of oven door (e.g. stepping, sitting, or leaning on them) can result in potential hazards and/or injuries.
9. When installing or removing the range for service, a rolling lift jack should be used. Do not push against any of the edges of the range in an attempt to slide it into or out of the installation. Pushing or pulling a range (rather than using a lift jack) also increases the possibility of bending the leg spindles or the internal coupling connectors.

WARNING!!

ELECTRICAL GROUNDING INSTRUCTIONS

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

FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY GROUNDED.

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

REPLACEMENT PARTS

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

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS

After having unpacked the appliance, check to ensure that it is not damaged.
In case of doubt, do not use it and consult your supplier or a professionally qualified technician.
Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries. The packaging material is recyclable and is marked with the recycling symbol ♺ .

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

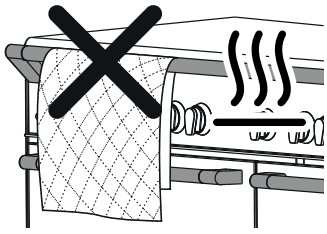
IMPORTANT PRECAUTIONS AND RECOMMENDATIONS FOR USE OF ELECTRICAL APPLIANCES

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

In particular:

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

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



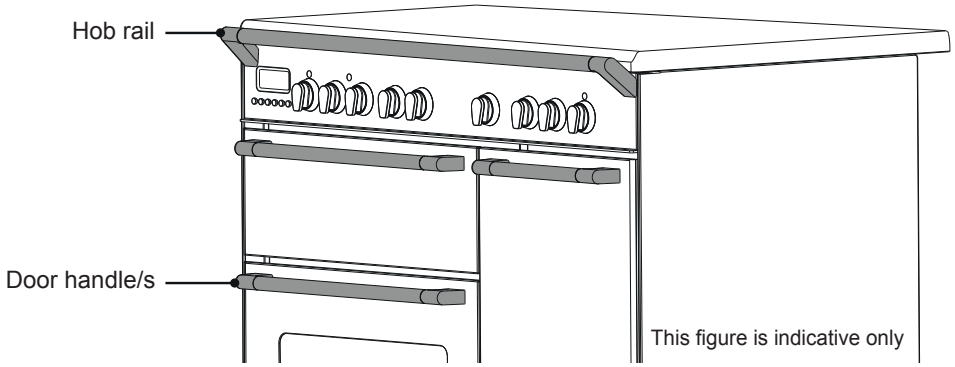
WARNING – VERY IMPORTANT !

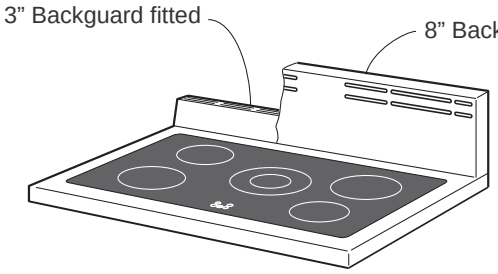
FIRE/OVERHEATING HAZARD:

- Do not place towels/cloths etc onto the hob rail or oven door handle/s whilst the product is in use or hot.

TO AVOID DAMAGE TO THE APPLIANCE:

- Do not lift/move the cooker by the hob rail or oven door handle/s.
- Do not lean on the hob rail or oven door handle/s.





WARNING - VERY IMPORTANT NOTICE

Never obstruct the slots on the backguard

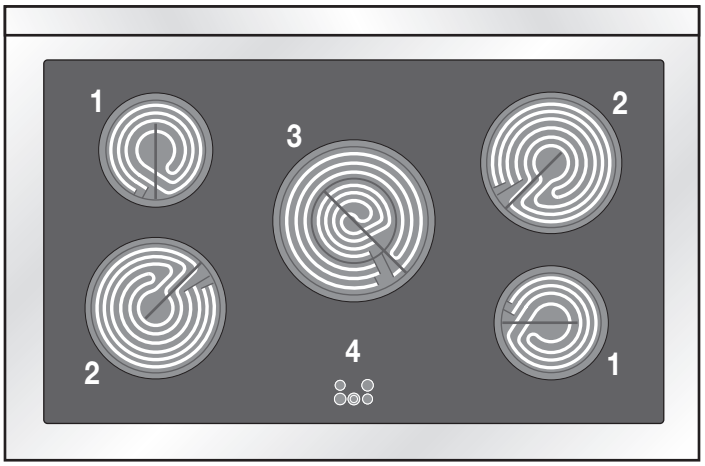


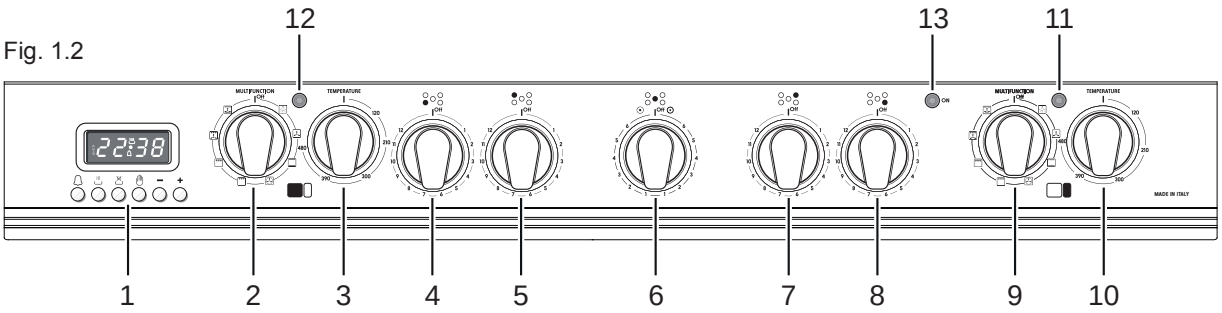
Fig. 1.1

VITROCERAMIC COOKING HOB

1. Cooking zone Ø 145 mm (5” 23/32) - 1200 W
2. Cooking zone Ø 180 mm (7” 3/32) - 1700 W
3. Double cooking zone Ø 205/110 (8” 1/16 / 4” 21/64) - 2100/700 W
4. Cooking zones residual heat indicators

Attention: Disconnect the appliance from the mains if the ceramic hob is cracked and call the After Sales Service.

Fig. 1.2



CONTROLS DESCRIPTION

1. Electronic programmer (left multifunction oven only)
2. Left multifunction oven switch knob
3. Left multifunction oven thermostat knob
4. Front left cooking zone (2) control knob
5. Rear left cooking zone (1) control knob
6. Central double cooking zone (3) control knob
7. Rear right cooking zone (2) control knob
8. Front right cooking zone (1) control knob
9. Right multifunction oven switch knob
10. Right multifunction oven thermostat knob
11. Right oven thermostat indicator light
12. Left oven thermostat indicator light
13. Cooking zones power 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.

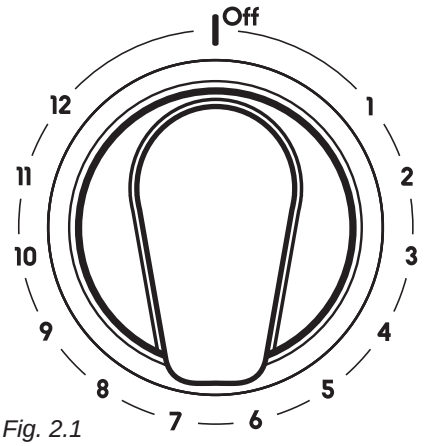


Fig. 2.1

VITROCERAMIC HOB

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 a 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 the element ON/OFF during all settings to protect the ceramic glass from overheating.
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.

FRONT RIGHT AND REAR LEFT ZONE

Fig. 2.2a

SINGLE COOKING ZONES

Incorporating the heating element (fig. 2.2a or 2.2b) you can control and light up by selecting from the 12 positions on the control knob (fig. 2.1).
The heat intensity can be regulated continuously from “Off” to “12” (max).

VERY IMPORTANT: TO SWITCH ON, ALWAYS LIGHTLY PRESS THE CONTROL KNOB THEN TURN IT.

Check that the hob is clean and then switch on by press and turning the control knob.

FRONT LEFT AND REAR RIGHT ZONE

Fig. 2.2b

DOUBLE COOKING ZONE

Incorporating 2 heating elements you can control and light up together or separately by turning left or right the 6 positions control knob (fig. 2.3).
The heat intensity can be regulated continuously from “1” to “6” (max).

VERY IMPORTANT: TO SWITCH ON, ALWAYS LIGHTLY PRESS THE CONTROL KNOB THEN TURN IT.

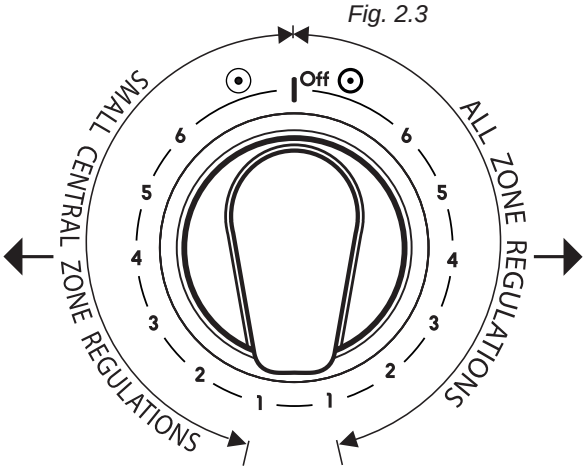
SWITCH ON THE SMALL CENTRAL ZONE (fig. 2.4)
Press and turn in counterclockwise direction the control knob from “1” to “6” (max).

SWITCH ON THE ALL ZONE (fig. 2.5)
Press and turn in clockwise direction the control knob from “1” to “6” (max).

CENTRAL ZONE
Central heating element ON

Fig. 2.4

Fig. 2.3



CENTRAL ZONE
2 heating element ON

Fig. 2.5

COOKING ZONES POWER INDICATOR LIGHT (fig. 2.6)

When the ceramic hob is working, the "**ON**" pilot light in the control panel will be on (fig. 2.6a).

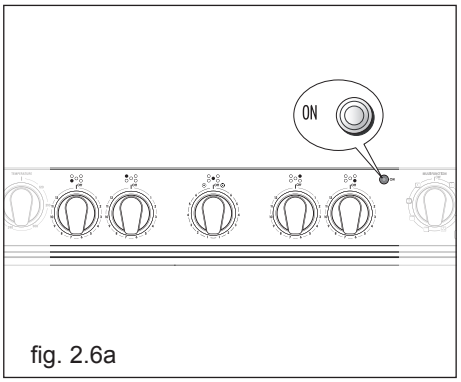


fig. 2.6a

COOKING ZONES RESIDUAL HEAT INDICATORS

IMPORTANT

When the temperature of a cooking zone is above 140 °F (60 °C), the relevant "**HOT SURFACE**" warning light in the vitroceramic hob (fig. 2.6b) will come on to indicate that the zone is hot.

This light will stay on even after the cooking zone has been switched off to indicate that the zone is still hot.

The residual heat persists for some time after the cooking zone has been switched off.

During this time avoid touching the hob and take particular care if there are children nearby.

The light will go out automatically when the cooking zone temperature drops below 140 °F (60 °C).

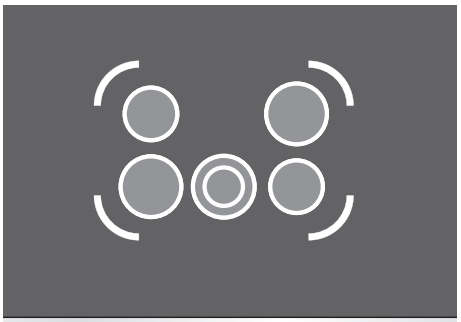


Fig. 2.6b

HINTS FOR SAFE USE OF THE VITROCERAMIC HOB

- Before switching on, check which knob controls the required cooking zone. You are advised to place the saucepan on the hob before switching on and to take it off after switching off.
- To switch on, always lightly press the control knob then turn it.
- Use saucepans with an even flat bottom (be careful of cast iron saucepans). Uneven bottoms can scratch the pyroceram surface. Check that the bottom is clean and dry.
- The diameter of the pan should match that of the cooking zone (or be slightly bigger) to make the most of the energy.
- Pots with aluminium bottoms may leave silver streaks or spots on the hob.
- Do not leave wet or damp lids on the hob.
- Do not use the top if the surface is broken or damaged.
- **If you note a crack in the cooktop, switch the appliance off immediately and call the After-Sales Service.**
- Do not bend over the cooking zones when they are on.
- Do not leave aluminium foil, greaseproof paper etc. or plastic on the hob when it is hot.
- Remember that the cooking zones stay hot for quite a long time (approx. 30 min.) after they have been switched off.
- Scrupulously follow the cleaning instructions.
- Do not drop heavy or sharp objects on the glass ceramic cooktop.
- Never cook the food directly on the glass ceramic cooktop, but in special pans or containers.

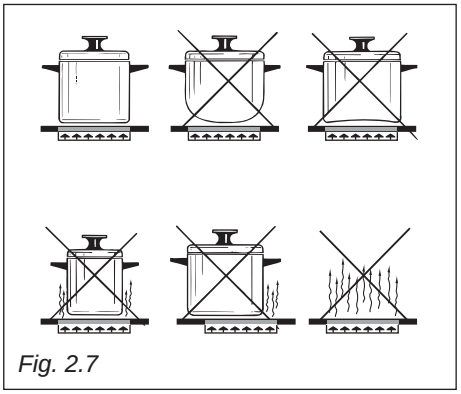
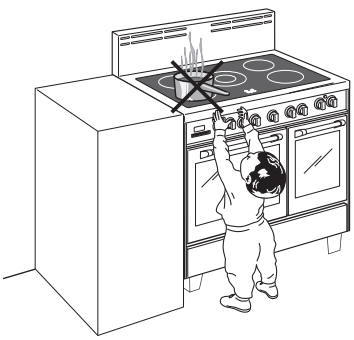


Fig. 2.7

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



Attention: the range becomes very hot during operation.

Attention: the oven door becomes very hot during operation.

Keep children away.

WARNING:
The door is hot, use the handle.

GENERAL FEATURES (LEFT and RIGHT OVEN)

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

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

LEFT OVEN		RIGHT OVEN	
- Lower heating element	1400 W	- Lower heating element	800 W
- Upper heating element	1000 W	- Upper heating element	700 W
- Broil heating element	2000 W	- Broil heating element	1450 W
- Circular heating element	2450 W	- Circular heating element	2450 W

VERY IMPORTANT
The oven shall be used always with the door closed.

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

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

OPERATING PRINCIPLES (LEFT and RIGHT OVEN)

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

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

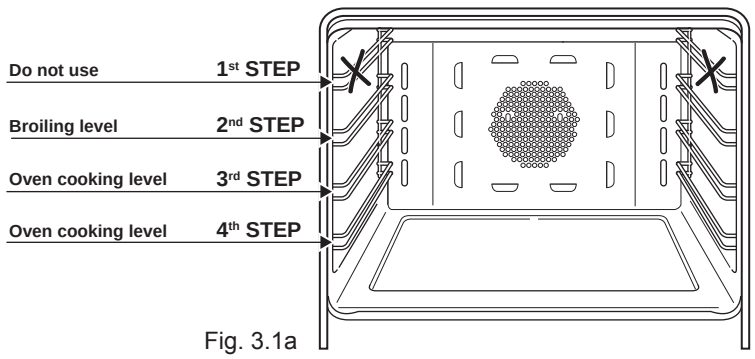


Fig. 3.1a

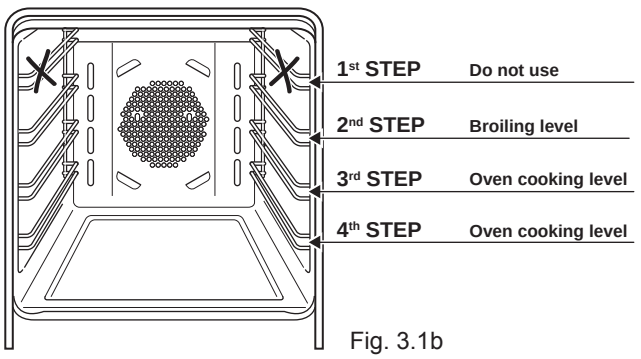


Fig. 3.1b

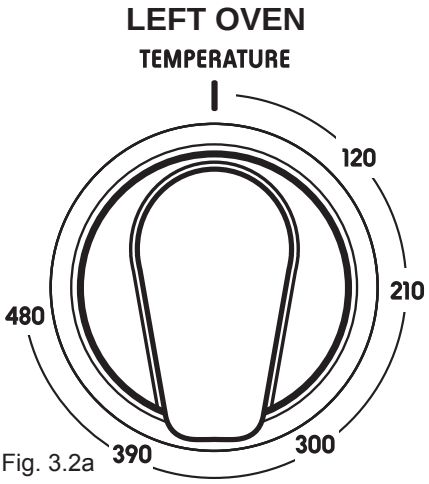


Fig. 3.2a

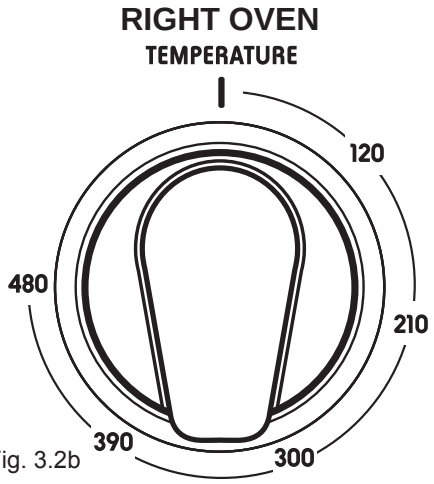


Fig. 3.2b

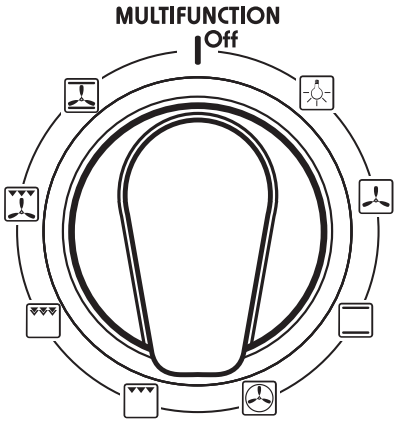
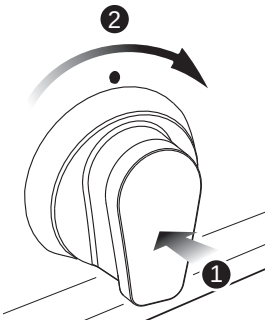


Fig. 3.3

THERMOSTAT KNOB (LEFT and RIGHT OVEN) (fig. 3.2a - 32b)

To turn on the heating elements of the oven, set the switch knob on the desired program and the thermostat knob onto the desired temperature.
To set the temperature, it is necessary to make the chosen number, printed on the knob, to match with the control panel indicator.
The elements will turn ON or OFF automatically according to the energy need which is determined by the thermostat.
The indicator light will cycle on and off during cooking.

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



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

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

OVEN LIGHT **(this is not a cooking function)**

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

DEFROSTING FROZEN FOODS (this is not a cooking function)

Only the fan and the oven lamp switch on. To be used with the thermostat knob on **Off** because the other positions have no effect.
Defrosting takes place by fan, without heating.

Recommended for:
To rapidly defrost frozen foods; 2.2 lbs (1 kg) requires about one hour.
The defrosting times vary according to the quantity and type of foods to be defrosted.

TRADITIONAL CONVECTION COOKING

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

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

VENTILATED COOKING

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

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

BROILING

The infrared heating element switches on.
The heat is diffused by radiation. The temperature can be set between 120 °F (50 °C) and 480 °F (250 °C) via the thermostat knob.
For correct use see the “BROILING & DOUBLE BROIL” section.

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

COOKING WITH DOUBLE BROIL

The infrared and the top heating elements switch on.
The heat is diffused by radiation. The temperature can be set between 120 °F (50 °C) and 480 °F (250 °C) via the thermostat knob.
For correct use see the “BROILING & DOUBLE BROIL” section.

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

VENTILATED BROILING

The infrared heating element and the fan switch on. The heat is mainly diffused by radiation and the fan distributes it in the whole oven.
The temperature can be set between 120 °F (50 °C) and 480 °F (250 °C) via the thermostat knob.
For correct use see the “VENTILATED BROILING” section.

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

CONVECTION COOKING WITH VENTILATION

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

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

COOKING ADVICE (LEFT and RIGHT OVEN)

WARNING!!

WARNING
VERY IMPORTANT

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

STERILIZATION

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

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

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

REGENERATION

Turn the switch to position or and set the temperature to 300 °F (150 °C).
Bread becomes fragrant again if wet with a few drops of water and put into the oven for about 10 minutes.

ROASTING

To obtain classical roasting, it is necessary to remember:

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

COOKING DIFFERENT DISHES AT THE SAME TIME

The MULTIFUNCTION oven at positions or of the function selector can cook various different foods at the same time. Fish, cakes and meat can be cooked together without the smells and flavours mixing.
The only precautions required are the following:

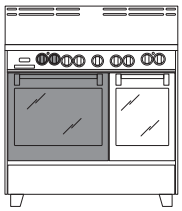
- The cooking temperatures must be as close as possible with a maximum difference of 70-80 °F (20-25 °C) between the different foods.
- Different dishes must be placed in the oven at different times according to the cooking time required for each one. This type of cooking obviously provides a considerable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

VENTILATED BROILING

Ventilated broiling may be done by selecting with the function selector knob; the hot air completely envelops the food that is to be cooked.
Introduce the food to be cooked, positioning the grill pan as close to the infra-red element as possible.
Close the door and let the oven operate until broiling is done.
Adding a few dabs of butter before the end of the cooking time gives the golden “au gratin” effect.
Broiling with the oven door closed.

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

LEFT OVEN



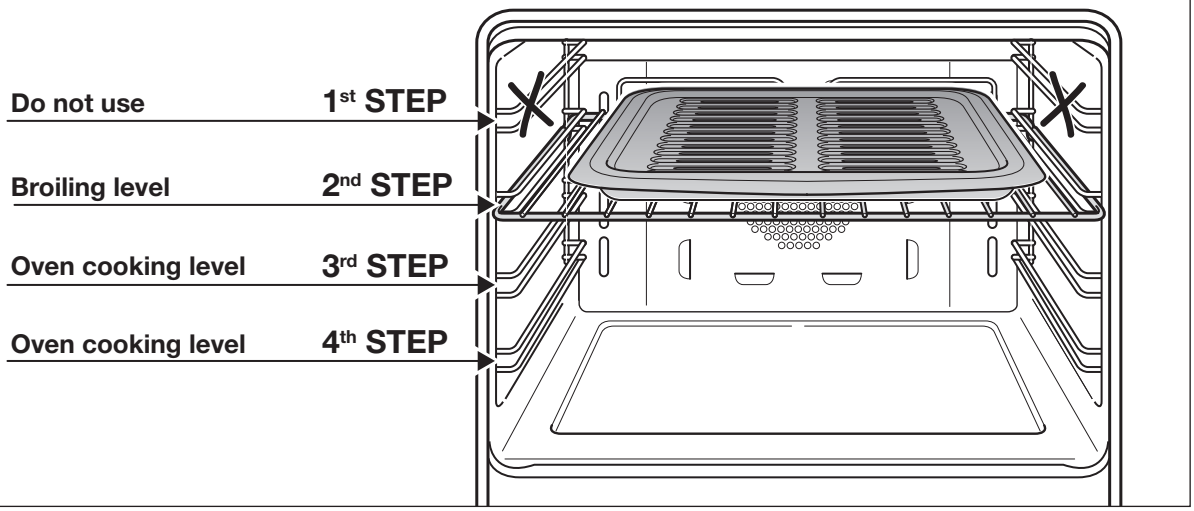


Fig. 3.5

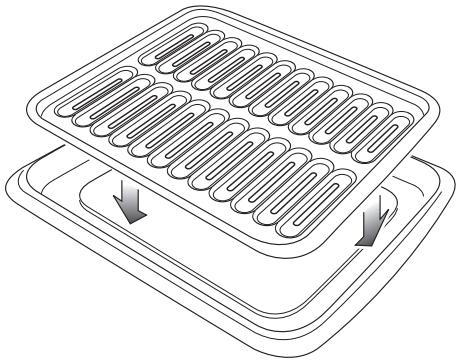


Fig. 3.6

BROILING & DOUBLE BROIL (LEFT OVEN)

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

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

Do not broil without using the broiling pan.

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

WRONG

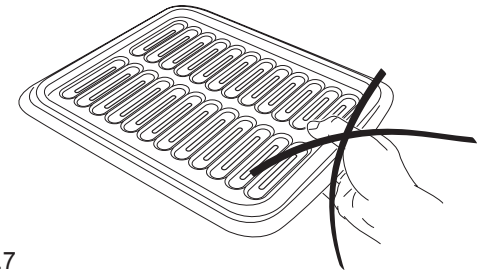


Fig. 3.7

CORRECT

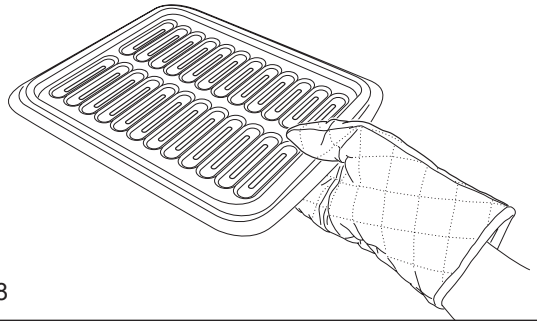
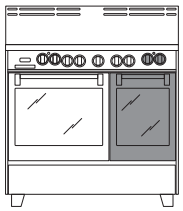


Fig. 3.8

RIGHT SMALL OVEN



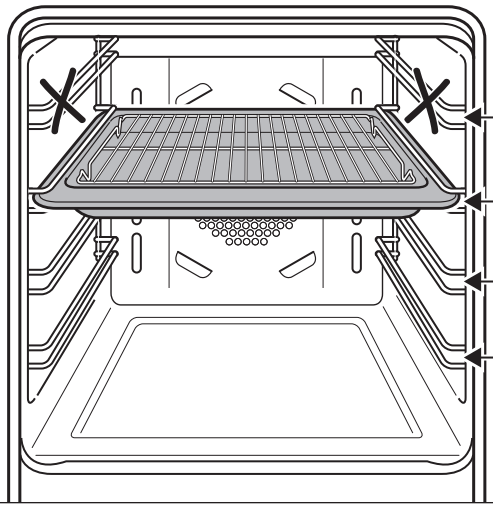


Fig. 3.9

BROILING & DOUBLE BROIL (RIGHT OVEN)

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

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

Do not broil without using the grill pan.

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

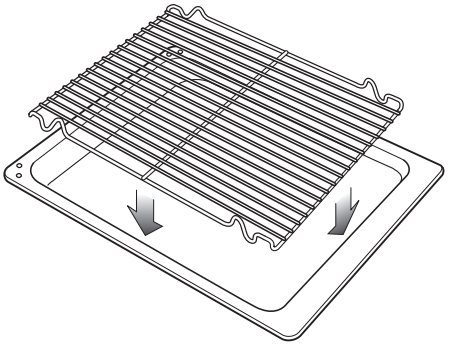


Fig. 3.10

WRONG

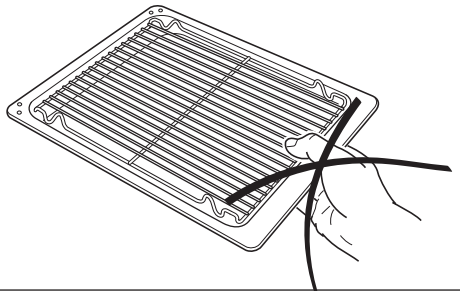


Fig. 3.11

CORRECT

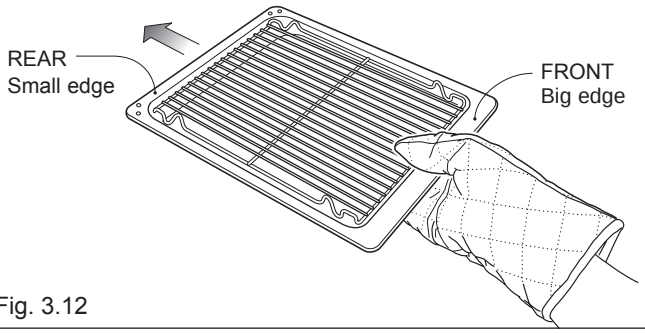


Fig. 3.12

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

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

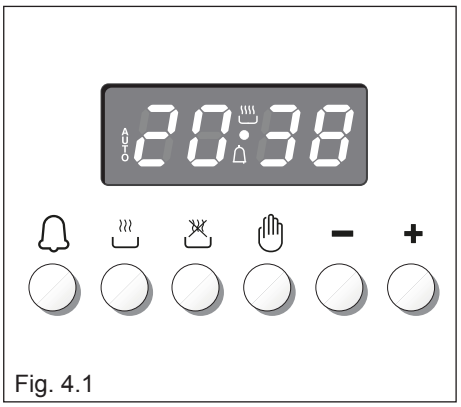


Fig. 4.1

Description of the buttons:

Timer

Cooking time

End of cooking time

Manual position and cancellation of the inserted cooking program

To increase the numbers on the digital display

To decrease the numbers on the digital display.

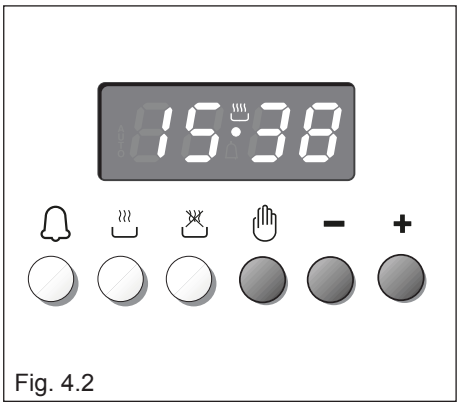


Fig. 4.2

Description of the illuminated symbols:

AUTO flashing - Programmer in automatic position but not programmed

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

Automatic cooking taking place or oven in manual mode.

Timer in operation

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

Note: Select a function by the respective button and, in 5 seconds, set the required time with the + / — buttons ("one-hand" operation).
A power cut zeroes the clock and cancels the set programmes.

ELECTRONIC CLOCK (fig. 4.2)

The programmer is equipped with an electronic clock with lighted numbers which indicate hours and minutes.
Upon immediate connection of the oven or after a blackout, "**12:00**" will flash on the programmer panel.
To set the hour it is necessary to push the button and then the + or — button until you have set the exact hour (fig. 4.2).

Alternatively, simultaneously push the two buttons and then the + or — button.
Note: Setting the clock deletes any programme.

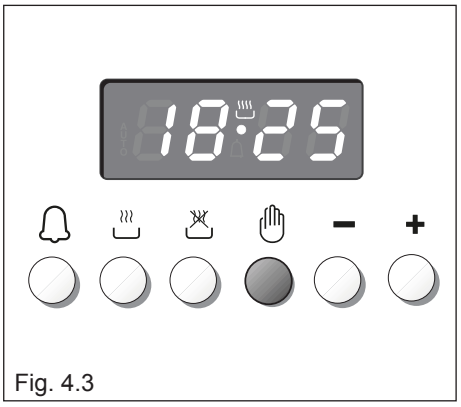


Fig. 4.3

NORMAL COOKING WITHOUT THE USE OF THE PROGRAMMER

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

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

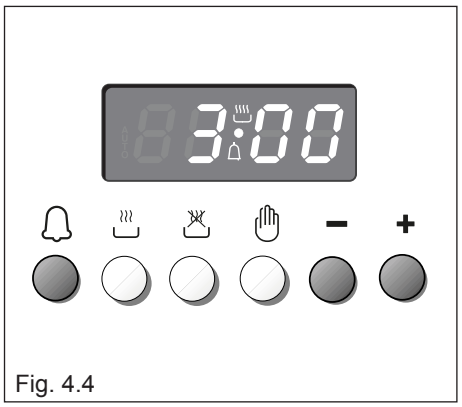


Fig. 4.4

ELECTRONIC TIMER

The timer programme consists only of a buzzer which may be set for a maximum period of 23 hours and 59 minutes.
If the **AUTO** is flashing push the button.
To set the time, push the button and the + or — until you obtain the desired time (fig. 4.4).
Having finished the setting, the normal time will appear on the panel and the symbol will appear.
The countdown will start immediately and may be seen at any moment on the panel by simply pressing the button .

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

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

SETTING THE FREQUENCY OF THE AUDIBLE SIGNAL

By pressing the — button you can choose from three variations.

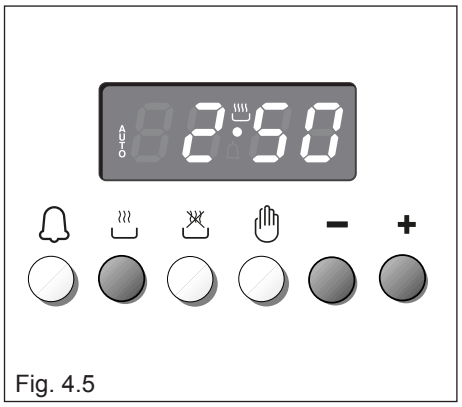


Fig. 4.5

AUTOMATIC OVEN COOKING

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

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

These operations are done in the following way:

1. Set the length of the cooking time by pushing the button and the + button to advance, or — to go back if you have passed the desired time (fig. 4.5).
   The **AUTO** and the symbol will be on.

2. Set the end of the cooking time by pressing the button (the cooking time already added to the clock time will appear), and the + button (fig. 4.6); if you pass the desired time you may get back by pushing the — button.
   After this setting, the symbol will go off. If after this setting, the **AUTO** flashes on the panel and a buzzer goes off, it means there was an error in the programming.
   In this case, modify the end of cooking time or the cooking time itself by following the above instructions again.

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

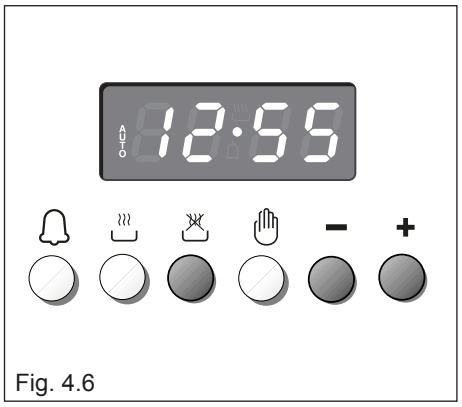


Fig. 4.6

Now the oven is programmed and everything will work automatically, that is the oven will turn on at the right moment to end the cooking at the established time.
During cooking, the symbol remains on.
By pushing the button you can see the time that remains until the end of cooking.

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

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

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

The cooking program may be cancelled at any time by pushing .
In this case the oven shall be switched off manually.

SEMI-AUTOMATIC COOKING

This is used to automatically switch off the oven after the desired cooking time has elapsed.
There are two ways to set your oven:

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

   or

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

   AUTO and the symbol will be on.
   Then set the temperature and the cooking programme using the oven switch and thermostat knobs (see specific chapters).
   The oven is switched on and it will be switched off automatically at the end of the desired time.
   During cooking, the symbol remains on and by pressing the button you can see the time that remains till the end of the cooking.

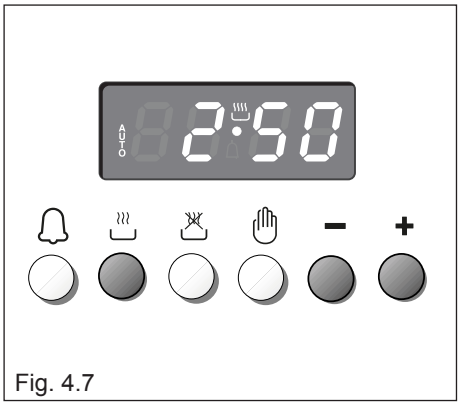


Fig. 4.7

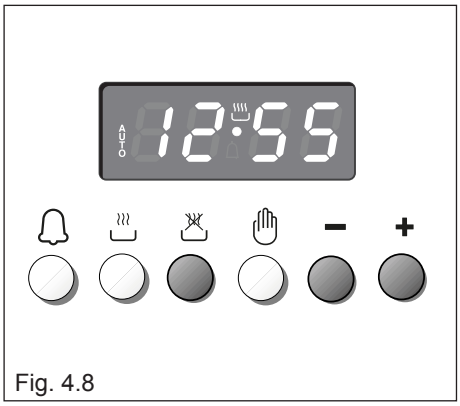


Fig. 4.8

At the end of cooking, the oven and the symbol will turn off, the **AUTO** will flash and a buzzer will sound; that can be stopped by pushing any of the buttons (not + or —).
Turn the switch and thermostat knobs to zero and put the programmer onto “manual” by pressing the button.

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

The cooking program may be cancelled at any time by pushing .
In this case the oven shall be switched off manually.

GENERAL RECOMANDATION

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

IMPORTANT: The use of suitable protective clothing/gloves is recommended when cleaning and maintaining 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.

WARNING
VERY IMPORTANT

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

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

ENAMELLED PARTS

- All the enamelled parts must be cleaned with a sponge and soapy water 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 too long.

PAINTED PARTS AND SILK-SCREEN PRINTED SURFACES

- Clean using an appropriate product. Always dry thoroughly.

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

STAINLESS STEEL ELEMENTS

- Stainless steel parts must be rinsed with water and dried with a soft and clean cloth.
- For difficult dirt, use a specific non-abrasive product available commercially or a little hot vinegar.

INSIDE OF OVEN

The oven should always be cleaned after use when it has cooled down.
The cavity should be cleaned using a mild detergent solution and warm water.

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

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

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

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

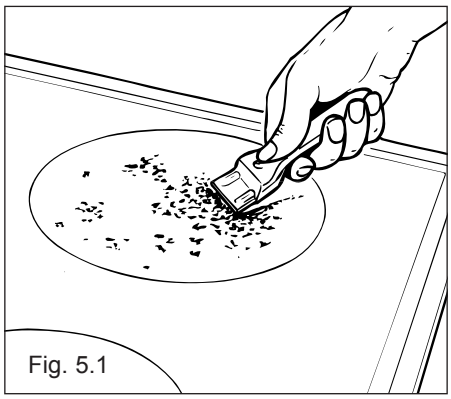


Fig. 5.1

VITROCERAMIC SURFACE

Before cleaning the top, make sure that it is switched off.

Remove any encrustation using a special scraper which can be bought (fig. 5.1).
Remove dust using a damp cloth.
Detergents can be used as long as they are not abrasive or corrosive.
All residues of detergent must be eliminated with a damp cloth.

Keep all objects that could be melted by the heat away from the top: plastic objects, aluminium foil, sugar or sugary products.
If an object melts on the top, remove immediately (while the top is still hot) using a special scraper to avoid permanent damage to the pyroceram surface.
Avoid using knives and pointed objects as they could damage the surface of the top. Also avoid using abrasive sponges or wire wool which can permanently scratch the pyroceram surface.

ATTENTION: MOST IMPORTANT!
If cleaning the glass ceramic hob using a special scraper tool take extra care to avoid damaging to the seal at the edges of the glass ceramic surface.

OVEN ACCESSORIES INSTALLATION AND REMOVAL

- Hang up the wire racks "**G**" on the oven walls (fig. 5.2).
- Slide in, on the guides, the shelves (fig. 5.3).
  The rack must be fitted so that the safety catch, which stops it sliding out, faces the inside of the oven.
- **Left oven**: position the broiling pan above the oven shelf (see page 14).
- **Right small oven**: position the grill-pan (tray+grid) as indicated at page 15.
- To dismantle, operate in reverse order.

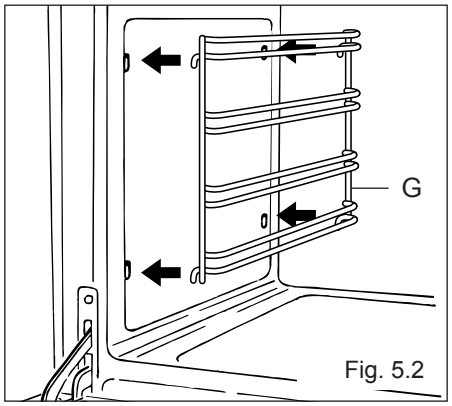


Fig. 5.2

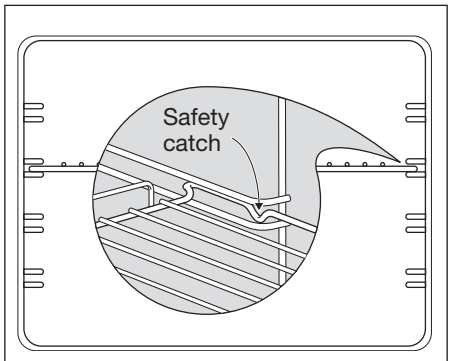


Fig. 5.3

OVEN DOORS

The internal glass panel can be easily removed for cleaning by unscrewing the retaining screws (fig. 5.4).

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.

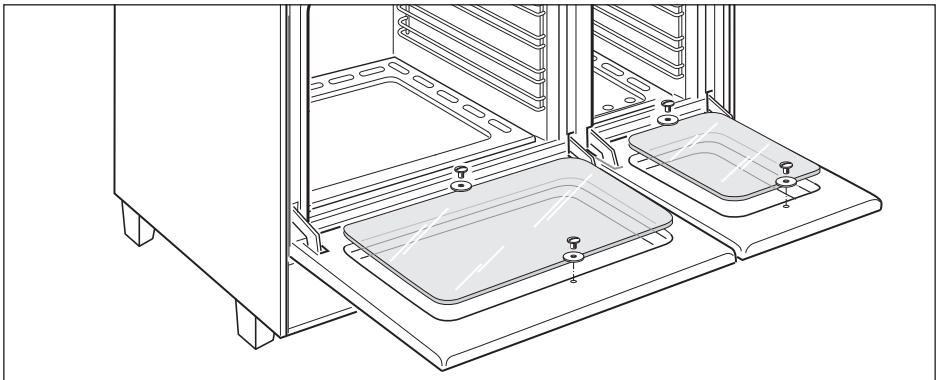


Fig. 5.4

STORAGE COMPARTMENT

The storage compartment is accessible through the pivoting panel (fig. 5.5).

WARNING!!

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

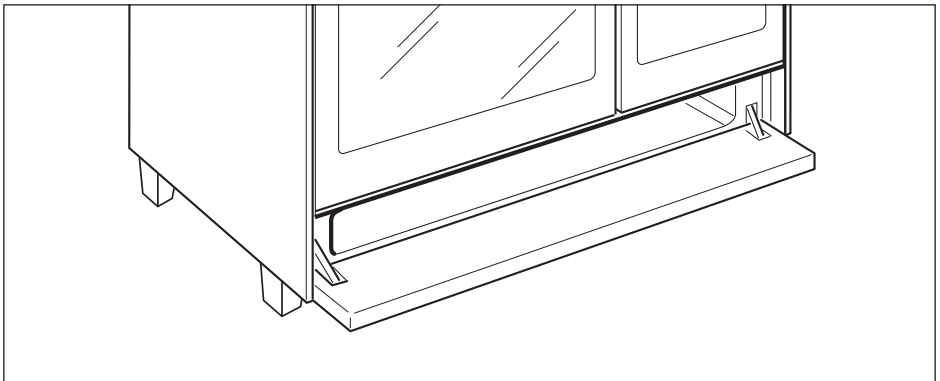


Fig. 5.5

5

TELESCOPIC SLIDING SHELF SUPPORTS (fig. 5.6)

The telescopic sliding shelf support makes it safer and easier to insert and remove the oven shelf.
It stops when it is pulled out to the maximum position.

Important! When installing the sliding shelf support, make sure that:

- You fit the RH and LH sliding guides on the wire support (fig. 5.7).
- You press the RH and LH sliding guides against the fixing wires (fig. 5.8). You will hear a click as the safety locks clip over the wire.
- You fit the oven shelf above the sliding shelf support (figs. 5.9, 5.10).
- You slide, on the guides inside the oven cavity, the sliding shelf support with the oven shelf fitted above:
  - the oven shelf shall run out towards the oven door;
  - do not use the top shelf position;
  - the short bend on the wire support shall face the inside of the oven;
  - the oven shelf must be fitted so that the guard rail faces the inside of the oven.

To remove the RH and LH sliding guides from the wire support:

- Find the safety locks. These are the tabs that clip over the fixing wire (arrow 1 in fig. 5.11).
- Pull the safety locks away from the fixing wire to release the sliding guide (arrow 2 in fig. 5.11).

Cleaning the sliding shelf supports:

- Wipe the supports with a damp cloth and a mild detergent only.
- Do not wash them in the dishwasher, immerse them in soapy water, or use oven cleaner on them.

Fig. 5.6

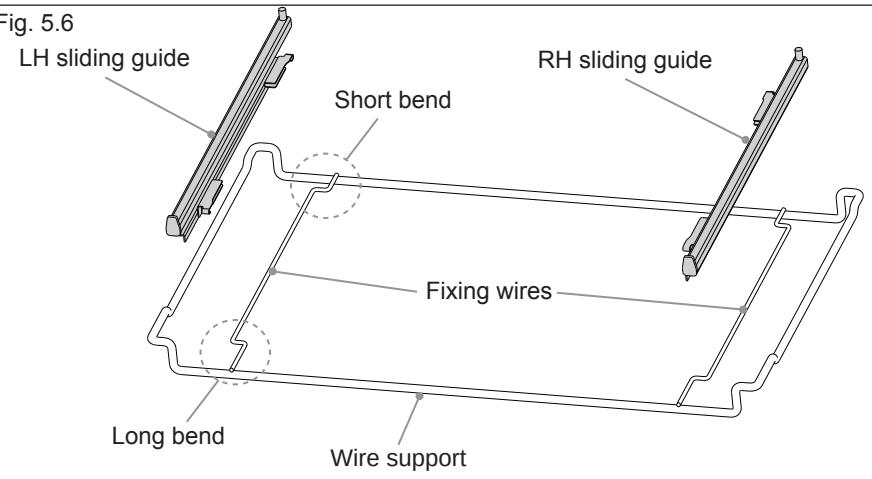


Fig. 5.7

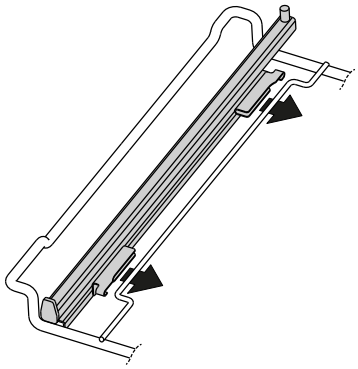


Fig. 5.9

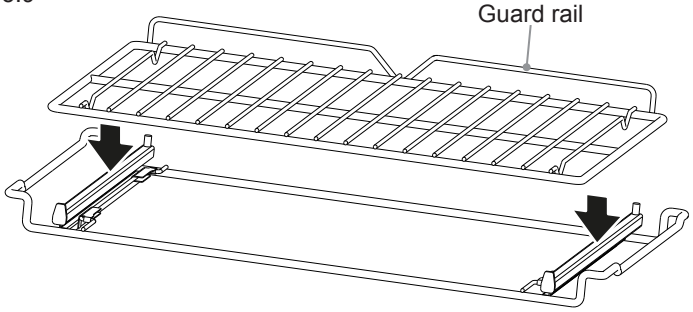


Fig. 5.8

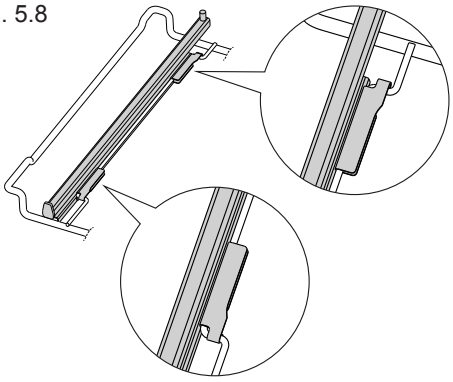


Fig. 5.10

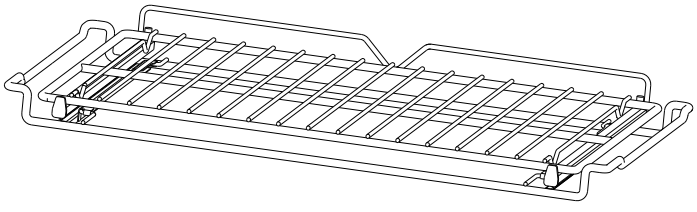
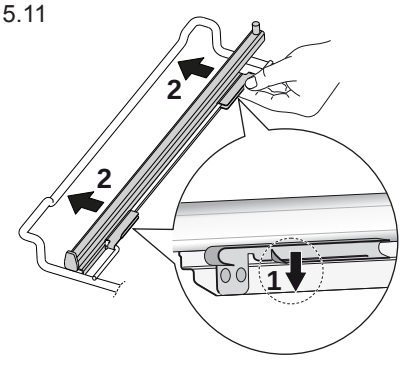


Fig. 5.11



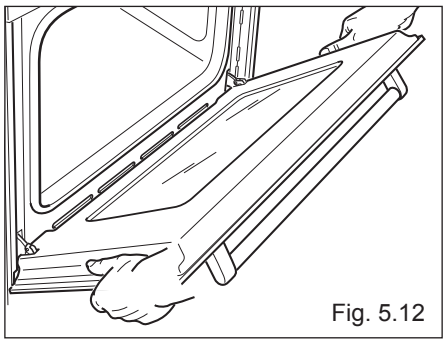


Fig. 5.12

REMOVING THE OVEN DOOR

The oven door can easily be removed as follows:

- Open the door to the full extent (fig. 5.12a).
- Open the lever "**A**" completely on the left and right hinges (fig. 5.12b).
- Hold the door as shown in fig. 5.12.
- Gently close the door (fig. 5.12c) until left and right hinge levers "**A**" are hooked to part "**B**" of the door (fig. 5.12b)
- Withdraw the hinge hooks from their location following arrow "**C**" (fig. 5.12d).
- Rest the door on a soft surface.
- To replace the door, repeat the above steps in reverse order.

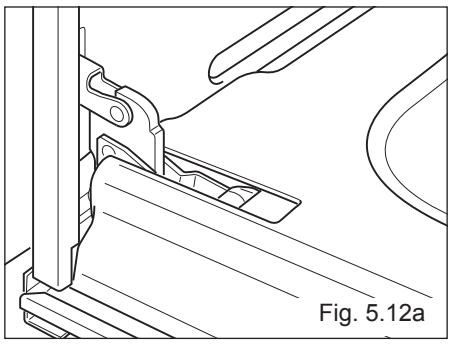


Fig. 5.12a

REFITTING THE OVEN DOOR

- Hold the door firmly (fig. 5.12).
- Insert the hinge tongues into the slots, making sure that the groove drops into place as shown in the fig. 5.13a.
- Open the door to its full extent.
- Fully close the levers "**A**" on the left and right hinges, as shown in the figure 5.13b.
- Close the door and check that it is properly in place.

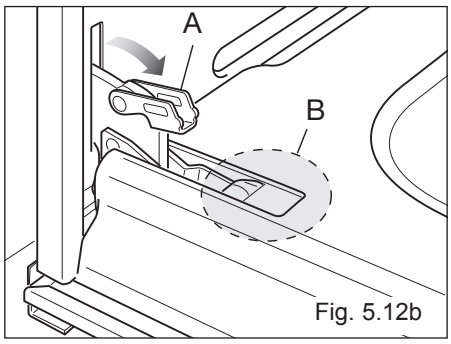


Fig. 5.12b

REPLACING THE OVEN LIGHT

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

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

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

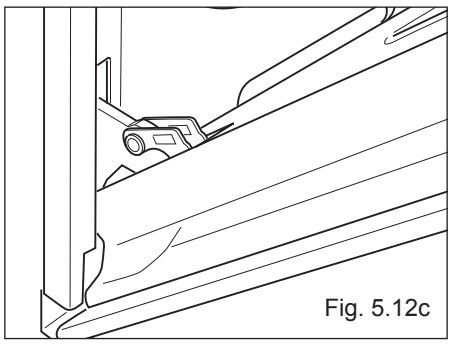
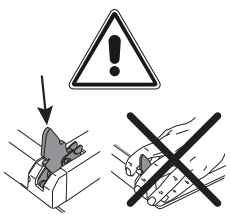


Fig. 5.12c

Important!
Always keep a safe distance from the door hinges, paying special attention to the position of your hands.
If the door hinges are not correctly hooked, they could unhook and close suddenly and unexpectedly with risk of injury.



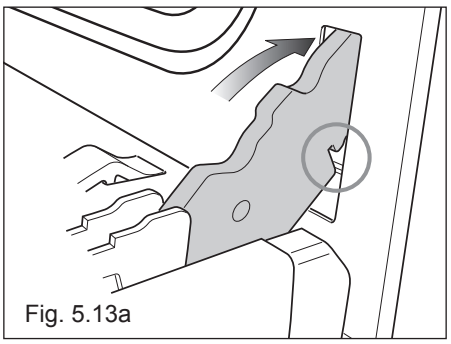


Fig. 5.13a

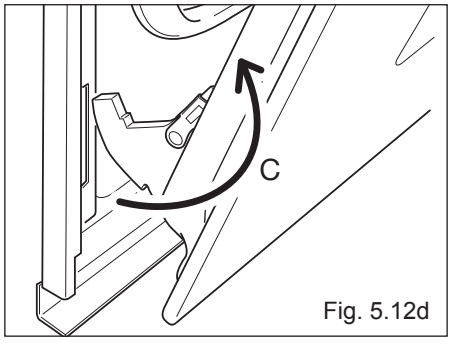


Fig. 5.12d

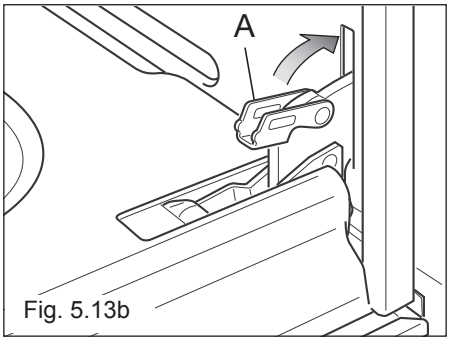


Fig. 5.13b

DO'S AND DO NOT'S

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

FOR YOUR SAFETY

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

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