

# DOUBLE OVEN GAS RANGE



**verona**



**Models: VUFSGG485..**

## 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.**
- IN CANADA: The electrical plug should always be accessible.

Installation must conform with local codes or in the absence of codes, the National Fuel Gas Code ANSI Z223.1/NFPA 54 - latest edition. Electrical installation must be in accordance with the National Electrical Code, ANSI/NFPA70 - latest edition and/or local codes. IN CANADA: Installation must be in accordance with the current CAN/CGA-B149.1 National Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code and/or local codes. Electrical installation must be in accordance with the current CSA C22.1 Canadian Electrical Codes Part 1 and/or local codes.

**INSTALLATION IN MANUFACTURED (MOBILE) HOME:** The installation must conform with the Manufactured Home Construction and Safety Standard, Title 24 CFR, Part 3280 [formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD (Part 280)] or, when such standard is not applicable, the Standard for Manufactured Home Installations, ANSI/NCSCS A225.1, or with local codes where applicable.

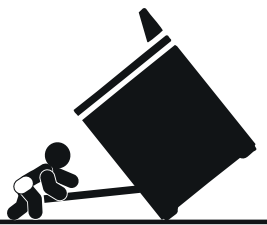
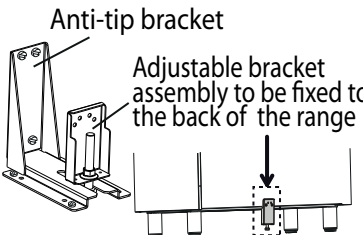
**INSTALLATION IN RECREATIONAL PARK TRAILERS:** The installation must conform with state or other codes or, in the absence of such codes, with the Standard for Recreational Park Trailers, ANSI A119.5.

Installation of any gas-fired equipment should be made by a licensed plumber. A manual shut-off valve must be installed in an accessible location in the gas line external to the appliance for the purpose of turning on or shutting off gas to the appliance (In Massachusetts such shutoff devices should be approved by the Board of State Examiners of Plumbers & Gas Fitters).

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

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

**THIS RANGE IS FOR RESIDENTIAL USE ONLY**

	<p style="text-align: center;"><b>⚠ WARNING</b> <b><u>Tip-Over Hazard</u></b></p> <p>A child or adult can tip the range and be killed. Check installation of anti-tip device per installation instructions.</p> <p>Check engagement of anti-tip device if range is moved per installation.</p> <p>Failure to follow these instructions can result in death or serious burns to children and adults.</p>	<p>See installation instructions for details.</p> 
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<div style="text-align: center;"><b>WARNING!</b></div> <p>If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury, or death.</p>
<ul style="list-style-type: none"><li>– Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.</li><li>– NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance.</li><li>– WHAT TO DO IF YOU SMELL GAS:<ul style="list-style-type: none"><li>• Do not try to light any appliance.</li><li>• Do not touch any electrical switch.</li><li>• Do not use any phone in your building.</li><li>• Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.</li><li>• If you cannot reach your gas supplier, call the fire department.</li></ul></li><li>– Installation and service must be performed by a qualified installer, service agency, or the gas supplier.</li></ul>

**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.***



**WARNING:** This product can expose you to chemicals including formaldehyde, which is known to the State of California to cause cancer, and lead, which is known to the State of California to cause birth defects or other reproductive harm. For more information go to [www. P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

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

# USER INSTRUCTIONS

## GENERAL INFORMATION



### **WARNING!!**

1. **This appliance shall not be used for space heating. This information is based on safety considerations.**
2. To eliminate risk of burns or fire by reaching over heated surface units, cabinet storage located above the surface units should be avoided.
3. All openings in the wall behind the appliance and in the floor under the appliance shall be sealed.
4. Keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors.
5. Do not obstruct the flow of combustion and ventilation air.
6. Disconnect the electrical supply to the appliance before servicing.
7. When removing appliance for cleaning and/or service;
  - A. Shut off gas at main supply.
  - B. Disconnect AC power supply.
  - C. Disconnect gas line to the inlet pipe.
  - D. Carefully remove the range by pulling outward.**CAUTION:** Range is heavy; use care in handling.
8. **Electrical Requirement**  
Electrical installation should comply with national and local codes.
9. **Air Supply and Ventilation**  
The installer must refer to local/national codes.
10. **Gas Manifold Pressure**  
Natural gas - 4.0" W.C.P.  
LP/Propane - 11.0" W.C.P.
11. The misuse of oven door (e.g. stepping, sitting, or leaning on them) can result in potential hazards and/or injuries.
12. 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. 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.

This appliance is equipped with a three-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded socket.

**Do not under any circumstances cut or remove the third (ground) prong from the power plug.**

## **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 NOTE:** The oven shelves (for some products one shelf only is provided) have not been designed to place the food directly on the shelf itself. When cooking, always place the food in special containers or use specific materials suitable for the food contact.

## 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 **I 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.
- This range is supplied with a protective film on steel and aluminum parts. This film must be removed before installing/using the appliance.
- **Fire risk!** Do not store flammable material in the oven, and in the storage compartment.
- 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 aluminum 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 storage compartment with a high-pressure steam cleaning device, as it may provoke a short circuit.
- In the case of a prolonged power failure:
  - the top burners can be used with no restriction. In that case follow the instructions in the chapter "How to use the top burners".
  - oven and broil burner: DO NOT attempt to light the oven or broil burner during power failure.
- 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 storage compartment pivoting panel 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.

# 1. FEATURES

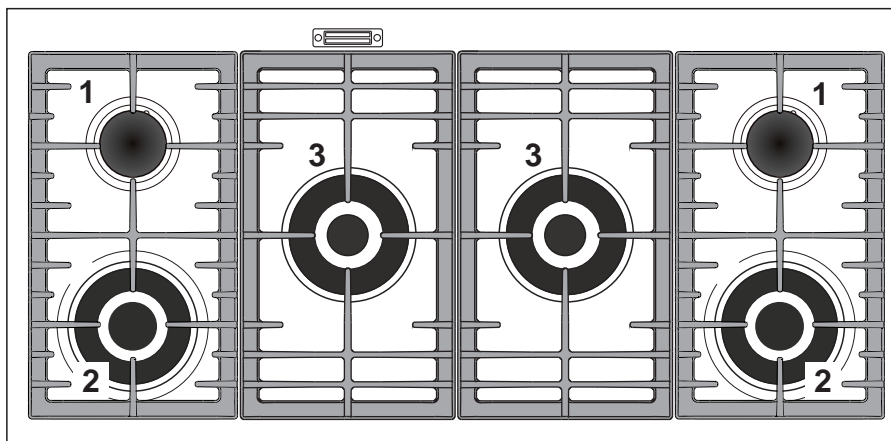


Fig. 1.1

## COOKING HOB

1. Semi-rapid burner (SR) - 8000 BTU/hr
2. Double-ring compact burner (DCC) - 12000 BTU/hr
3. Dual burner (DB) (\*) - 17000 BTU/hr  
Inner crown - 2800 BTU/hr  
Outer crown - 14200 BTU/hr

(\*) **IMPORTANT:** The Dual burner is controlled by two separate knobs; one knob for the inner ring only and one knob for the outer ring only.

The inner and outer ring can be used together or separately.

After using the dual burner check both the control knobs are in the closed **I Off** position.

### Note:

- The electric gas-lighting device is incorporated into 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.

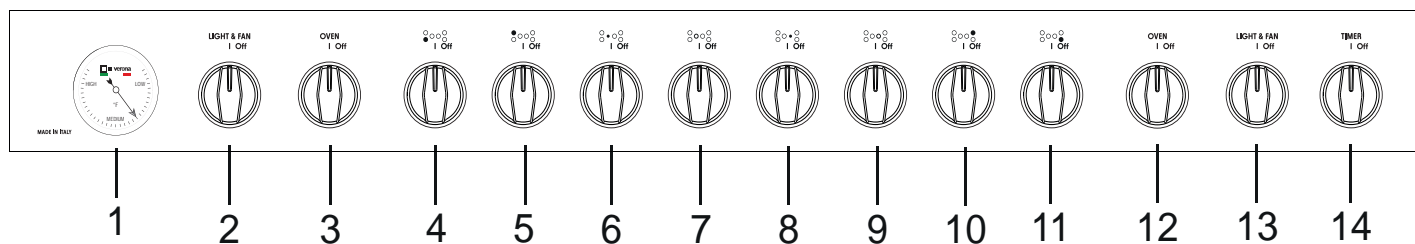
### CAUTION:

If the burner is accidentally extinguished, turn the gas off at the control knob and wait at least 1 minute before attempting to relight.

### CAUTION:

Gas appliances produce heat and humidity in the environment in which they are installed. Ensure that the cooking area is well ventilated following national/local codes.

Fig. 1.2

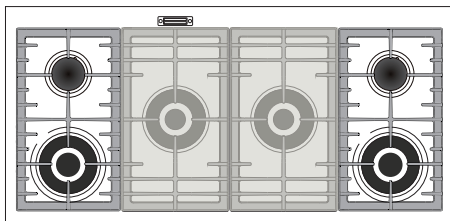


## CONTROLS DESCRIPTION

1. Left oven thermometer
2. Left oven light & fan control knob
3. Left gas oven/gas broil control knob
4. Front left burner control knob
5. Rear left burner control knob
6. Central left dual burner control knob (inner crown)
7. Central left dual burner control knob (outer crown)
8. Central right dual burner control knob (inner crown)
9. Central right dual burner control knob (outer crown)
10. Rear right burner control knob
11. Front right burner control knob
12. Right gas oven/gas broil control knob
13. Right oven light & fan control knob
14. 120' alarm knob

**Please note:** This appliance incorporates two safety cooling fans (one for the left and one for the right oven) which you will hear operating whenever the oven or grill are in use. Each fan may continue to run for several minutes after the appliance has been switched off. These fans are to reduce the external temperature of the appliance and cool the internal components.

## 2. HOW TO USE THE TOP BURNERS



### GAS BURNERS (Semi-rapid and double-ring compact)

Gas flow to the burners is adjusted by turning the knobs (illustrated in fig. 2.1) which control the valves.

Turning the knob so that the symbol printed on itself points to the symbols printed on the control panel (or that the symbols printed on itself point to the symbol printed on the control panel) achieves the following functions:

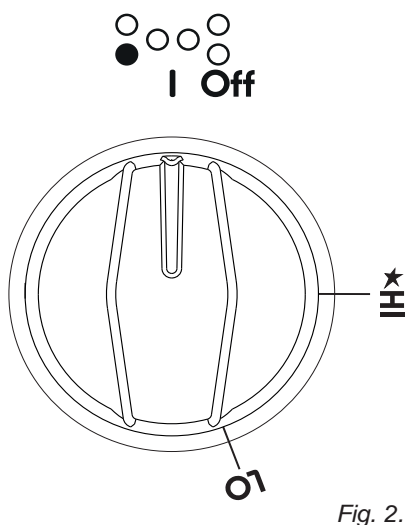


Fig. 2.1

Knob position	Function	SEMI-RAPID burner	DOUBLE-RING COMPACT burner
<b>I Off</b>	closed valve		
<b>★HI</b>	maximum rate		
<b>LO</b>	minimum rate		

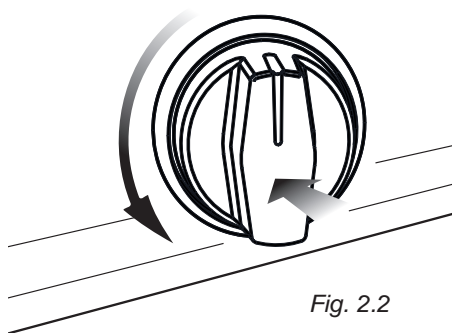


Fig. 2.2

The maximum aperture position permits rapid boiling of liquids, whereas the minimum aperture position allows simmer warming of food or maintaining boiling conditions of liquids.

To reduce the gas flow to minimum, rotate the knob further counterclockwise to point the indicator towards the **LO** position.

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 **I Off** positions.

**N.B.** When the range is not being used, set the gas knobs to their **I Off** positions and also close the gas shut-off valve placed on the main gas supply line.

**Caution!**  
The range becomes very hot during operation.  
Keep children well out of reach.



## LIGHTING GAS BURNERS FITTED WITH FLAME FAILURE SAFETY DEVICE

In order to light the burner, you must:

- 1 – Push and turn the knob in a counter-clockwise direction up to the **★HI** position (maximum rate), push in and hold the knob until the flame has been lit (fig. 2.2).  
The sparks produced by the lighter situated inside the relative burner will light the flame.  
In the event that the local gas supply conditions make it difficult to light the burner in **★HI** position, try again with the knob in **LO** position (minimum rate).  
If there is no mains electrical supply, bring a lighted match close to the burner.
- 2 – Wait for about ten seconds after the gas burner has been lit before letting go the knob (safety device activation delay).
- 3 – Adjust the gas valve to the desired position.

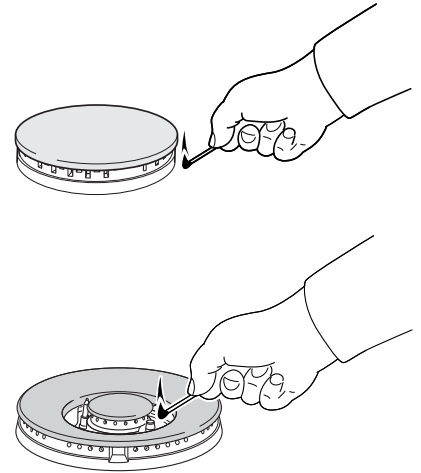
If there is no mains electrical supply, the burners can be used with no restriction.  
In that case, in order to light the burner, you must:

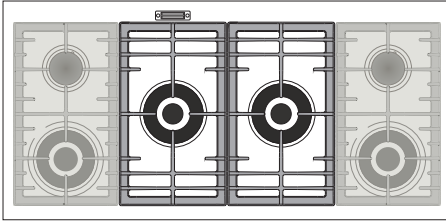
1. Bring a lighted match close to the burner (as per side figure) and keep it in place until the burner has been ignited.
2. Push and turn the dial in a counter-clockwise direction up to the **★HI** position (maximum rate), push in and hold the dial until the flame has been lit (fig. 2.2)  
In the event that the local gas supply conditions make it difficult to light the burner in **★HI** position (maximum rate), try again with the dial in **LO** position (minimum rate).
3. Wait for about ten seconds after the gas burner has been lit before letting go the dial (safety device activation delay).
4. 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 **I Off** 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.





## GAS BURNERS (Dual)

The Dual Burner is a very flexible burner which allows different regulations for optimal cooking.

It is composed by one inner and one outer crown: **the inner and outer crown can be used together or separately.**

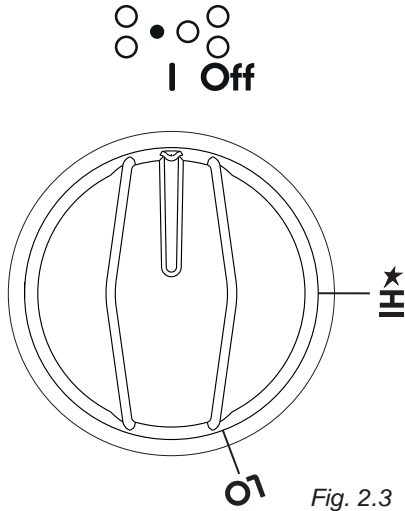
The Dual burner is **controlled by two separate knobs:**

- one knob for the inner crown only ("●○○○" symbol identifying the control knob);
- one knob for the outer crown only ("○○○○" symbol identifying the control knob).

The Dual Burner can be used:

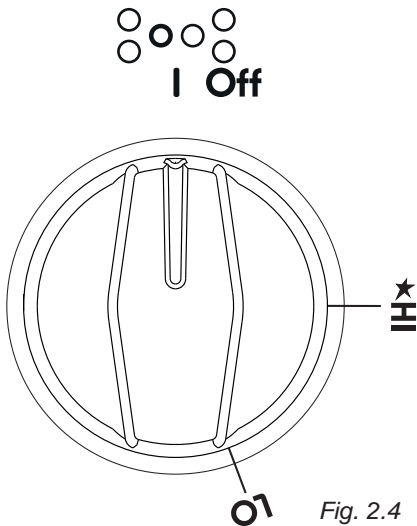
- As a high-power burner (all flames produced simultaneously by inner and outer crown) which can be adjusted from the maximum (★HI) to the minimum (LO) position. Intermediate operating adjustments can be achieved by positioning the indicator between the maximum and minimum opening positions, and never between the maximum opening and I Off position.
- As an Ultra-rapid burner (flame produced only by the outer crown) which can be adjusted from the maximum (★HI) to the minimum (LO) position. Intermediate operating adjustments can be achieved by positioning the indicator between the maximum and minimum opening positions, and never between the maximum opening and I Off position.
- As a small burner (flame produced only by the inner crown) which can be adjusted from the maximum (★HI) to the minimum (LO) position.

Gas flow to the burners is adjusted by turning the dials (illustrated in fig. 2.3, 2.4) which control the valves.



**IMPORTANT:** After using the Dual burner check both the control knobs are in the closed I Off position.

**N.B.** When the range is not being used, set the gas knobs to their I Off positions and also close the gas shut-off valve placed on the main gas supply line.

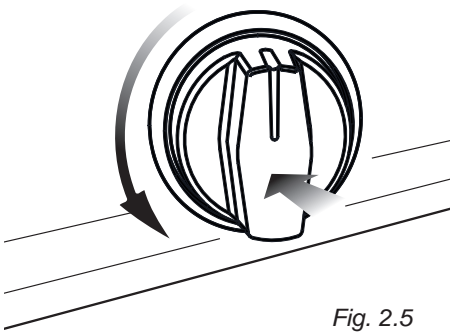
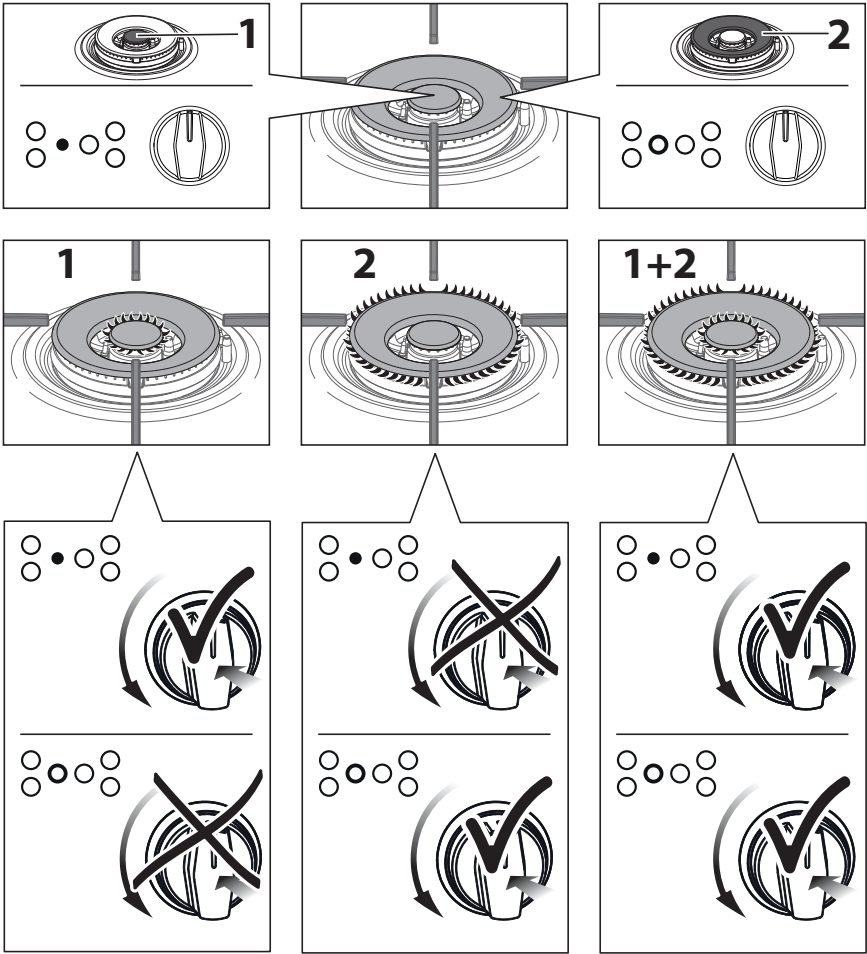


### Caution!

The range becomes very hot during operation.  
Keep children well out of reach.

Turning the knob so that the symbol printed on itself points to the symbols printed on the control panel (or that the symbols printed on itself point to the symbol printed on the control panel) achieves the following functions:

DUAL BURNER OPERATION / CONTROL KNOBS



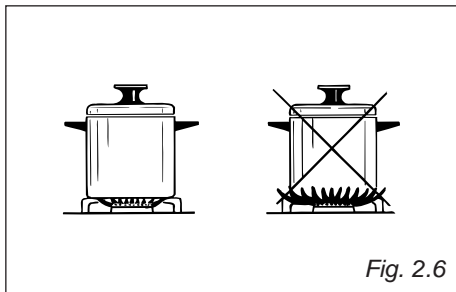


Fig. 2.6

## CHOICE OF BURNER (fig. 2.6)

The symbols printed on the panel above the gas knobs indicate the correspondence between the knob and the burner.

The most suitable burner is to be chosen according to the diameter and volume capacity of the container to be warmed.

It is important that the diameter of the pots or pans suitably match the heating potential of the burners in order not to jeopardise the efficiency of the burners, bringing about a waste of gas fuel.

A small diameter pot or pan placed on a large burner does not necessarily mean that boiling conditions are reached quicker.

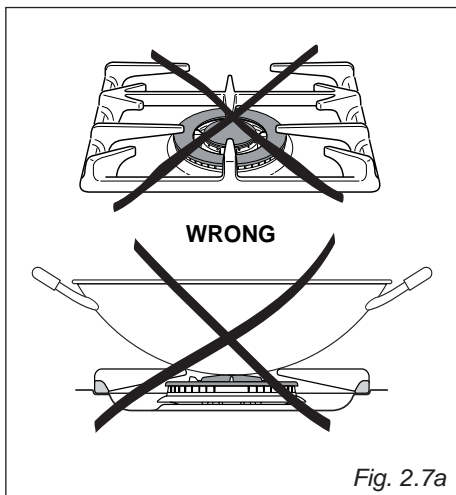


Fig. 2.7a

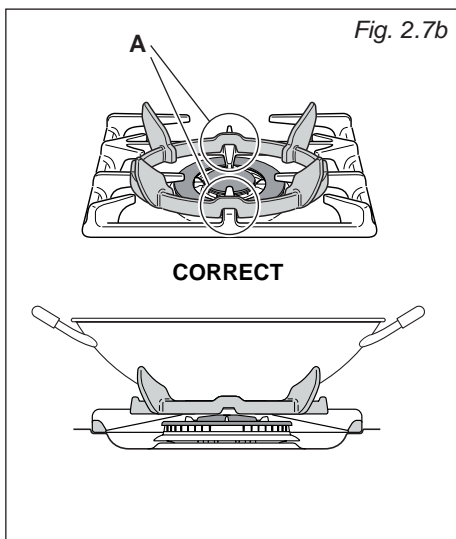


Fig. 2.7b

DIAMETERS OF PANS WHICH MAY BE USED ON THE HOB BURNERS		
BURNER	MINIMUM	MAXIMUM
Semi-rapid	16 cm (6" 19/64)	24 cm (9" 7/16)
Double-ring compact	26 cm (10" 3/16)	28 cm (11" 1/16)
Dual (inner ring only)	12 cm (4" 11/16)	14 cm (5" 1/2)
Dual (outer ring only)	24 cm (9" 7/16)	26 cm (10" 3/16)
Dual (inner and outer ring)	26 cm (10" 3/16)	28 cm (11" 1/16)
Wok pans max 36 cm (14" 3/16)		
Do not use pans with concave or convex bases		

## CORRECT USE OF THE DOUBLE-RING COMPACT AND DUAL BURNER (figs. 2.7a - 2.7b)

The flat-bottomed pans are to be placed directly onto the pan-support.

When using a WOK you need to place the supplied stand in the burner to avoid any faulty operation of the double-ring and dual burner (figs. 2.7a - 2.7b).

**WARNING:** The wok stand **MUST** be correctly placed as indicated in figure 2.7b; the bigger supporting areas "A" must be placed on the vertical prongs only (rear and front).

When correctly positioned, it must sit flat and stable on the standard pan support and must not rotate.

### IMPORTANT:

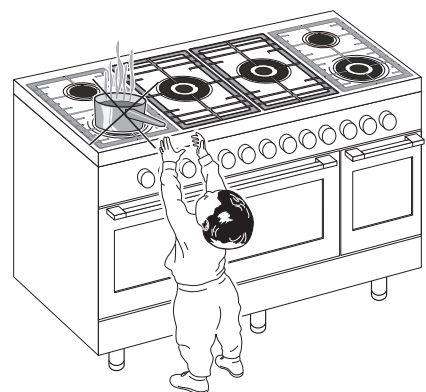
The special grille for wok pans (fig. 2.7b) **MUST BE PLACED ONLY** over the pan-rest for the double-ring compact and dual burner.

## "TEPPANYAKI" COOKING PLATE

If not included, the "teppanyaki" cooking plate can be ordered as optional accessory.



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.



# 3. HOW TO USE THE GAS OVEN

## GENERAL FEATURES (LEFT OVEN and RIGHT SMALL OVEN)

Both ovens are provided with:

- a) Oven burner, mounted on the lower part of the oven.
- b) Broil burner, mounted on the upper part of the oven.
- c) Fan motor which can be used in combination with the oven burner or separately (without heating). **It is not possible to use the fan motor in combination with the broil burner: a safety device switches off the fan motor when the gas oven/broil control knob is turned on broil position.**
- d) Light that illuminates the oven to enable visually controlling the food that is cooking.

**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.

## OPERATING PRINCIPLES (LEFT and RIGHT SMALL OVEN)

Heating and cooking are obtained in the following ways:

- a. **by normal convection**  
The heat is produced by the oven burner.
- c. **by forced convection**  
The heat produced by the oven burner is distributed throughout the oven by the fan. The hot air envelops the food in the oven, provoking a complete and rapid cooking.  
It is possible to cook several dishes simultaneously.
- d. **by radiation**  
The heat is irradiated by the infra red broil burner.
- f. **by ventilation** (this is not a cooking function)  
The food is defrosted by using the fan only without oven burner.

**N.B.** When the range is not being used, set the gas knobs to their I Off positions and also close the gas shut-off valve placed on the main gas supply line.

### VERY IMPORTANT

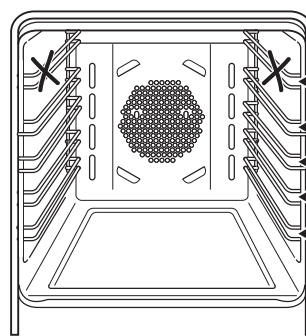
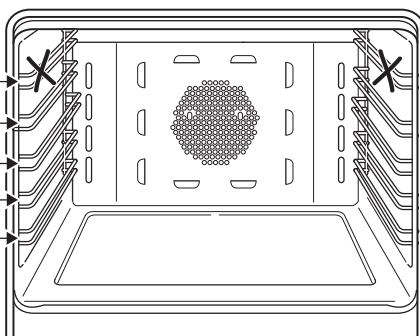
The oven/broil shall be used always with the oven door closed.

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

- Insert shelves and tray.
- Turn the oven on to the maximum temperature (position **550**) to eliminate possible traces of grease from the oven burner. The same operation should be followed for broil burner.  
**There will be a distinctive smell and a small amount of smoke during the conditioning process as manufacturing residue is burnt off. This is normal, but make sure the kitchen is well ventilated during the conditioning.**
- Switch off the electrical supply, let the oven cool down, then clean the interior of the oven with cloth soaked in water and detergent (neutral) then dry carefully.

Do not use	1 <sup>st</sup> STEP
Broiling level	2 <sup>nd</sup> STEP
Oven cooking level	3 <sup>rd</sup> STEP
Oven cooking level	4 <sup>th</sup> STEP
Oven cooking level	5 <sup>th</sup> STEP

Fig. 3.1a



1 <sup>st</sup> STEP	Do not use
2 <sup>nd</sup> STEP	Broiling level
3 <sup>rd</sup> STEP	Broiling level
4 <sup>th</sup> STEP	Oven cooking level
5 <sup>th</sup> STEP	Oven cooking level

Fig. 3.1b

## COOLING FAN MOTOR

This appliance incorporates a safety cooling fan motor to achieve optimum efficiency of the controls, ensure lower surface temperatures are maintained and cool the internal components.

The cooling fan motor turns on automatically some minutes after igniting the oven or broil burner.

It may run on (for various minutes) even after the oven or broil burner has been turned off.

### IMPORTANT NOTES:

- **DO NOT** attempt to light the oven or broil burner during power failure.
- In case of failure of the cooling fan motor during the operation of the gas oven or gas broil, the oven or broil burner is turned off automatically after about 10 minutes. In that case do not use the oven or the broil and contact the after-sales service.



- Do not attempt to use the oven or broil if the cooling fan motor is damaged.
- When the cooling fan motor is operating correctly there is an air flow below the control panel.

## OVEN | Off

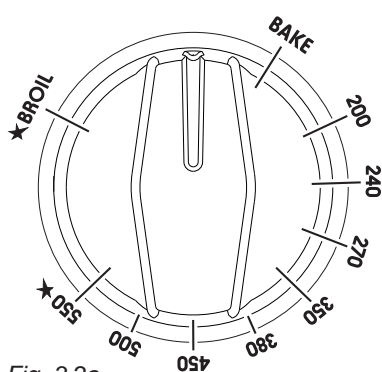


Fig. 3.2a

## OVEN BURNER (LEFT OVEN AND RIGHT SMALL OVEN)

It carries out normal "oven cooking".

The gas flow to the burner is regulated by a thermostat which allow to maintain the oven temperature constant.

The control of the temperature is assured by a thermostatic probe positioned inside the oven.

The probe must be always kept in its housing, in a clean condition, as an incorrect position or encrustment may cause an alteration in the control of the temperature.

## OVEN THERMOSTAT (LEFT OVEN AND RIGHT SMALL OVEN)

The numbers printed on the control knob (fig. 3.2a) indicate the increasing oven temperature value (see temperature table near the control knob - fig. 3.2a).

To regulate the temperature, set the chosen number onto the control panel indicator.

The position **BROIL** serves only to turn on the broil burner.

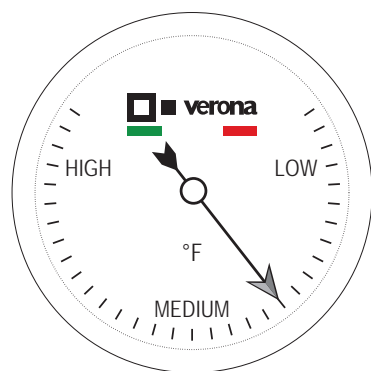


Fig. 3.2b

## OVEN THERMOMETER (LEFT OVEN)

The thermometer allows to have a general (non-exhaustive) indication of the oven heating level (LOW, MEDIUM, HIGH) (fig. 3.2b).

To set the temperature, always refer to the oven temperature control knob.

## LIGHT & FAN | Off

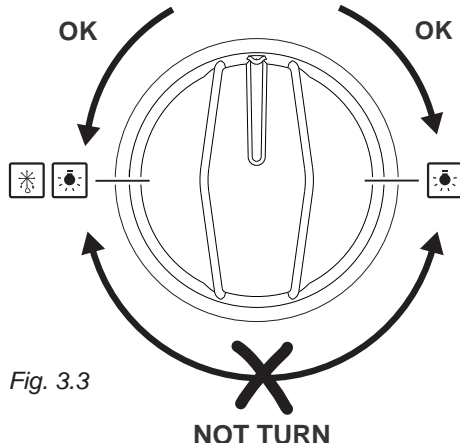


Fig. 3.3

## OVEN LIGHT AND FAN MOTOR (LEFT OVEN AND RIGHT SMALL OVEN)

The oven light and the fan motor are controlled by a switch knob on the control panel (fig. 3.3). To light up the oven lamp turn the knob counterclockwise to position.

To operate the fan motor turn the knob clockwise to position. In this setting also the oven lamp is lighted.

**WARNING:** The switch knob can be turned only clockwise from **Off** to position and counterclockwise from **Off** to position.

The switch knob **DO NOT TURN** from to position. **DO NOT FORCE.**

**IMPORTANT NOTE:** The fan motor can be used in combination only with the oven burner. A safety device switches off the fan motor when the gas oven/broil control knob is turned on **BROIL** position.

## IGNITION OF THE OVEN BURNER (LEFT OVEN AND RIGHT SMALL OVEN)

**IMPORTANT NOTE:** during ignition of the oven burner the fan motor shall be switched off (light and fan control knob in I Off position - fig. 3.3).

The thermostat allows the automatic control of the temperature.

The gas delivery to the oven burner is controlled by a two way thermostatic tap (oven and broil burners) with flame-failure device.

To light the oven burner operate as follows:

- 1) Open the oven door to its full extent.

**WARNING: Risk of explosion! The oven door must be open during this operation.**

- 2) Press the oven control knob right down and turn counter-clockwise (fig. 3.4) to max position **550**.
- 3) Check the oven burner has lit; if not, turn the knob clockwise back to OFF and repeat the procedure from step 2.
- 4) Once the oven burner has lit, close the oven door slowly and adjust the burner according to the power required.

If the flame extinguishes for any reason, the safety valve will automatically shut off the gas supply to the burner.

To re-light the burner, first turn the oven control knob to position I Off, wait for at least **1 minute and then repeat the lighting procedure.**

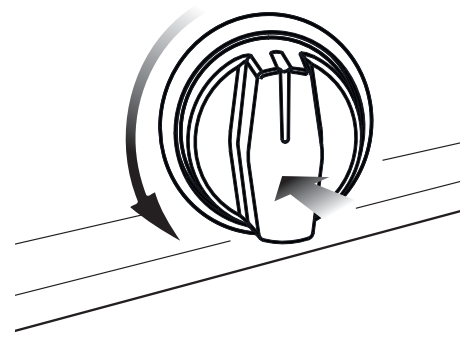


Fig. 3.4

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

**VERY IMPORTANT NOTE: THE BURNER IGNITION PROCEDURE MUST ALWAYS START WITH THE CONTROL KNOB IN THE OFF POSITION OR IT WILL NOT BE POSSIBLE TO IGNITE THE BURNER.**

## TRADITIONAL BAKING (OVEN BURNER WITHOUT FAN MOTOR) (LEFT OVEN AND RIGHT SMALL OVEN)

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



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

Check the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.

### Recommended for:

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

## CONVECTION BAKING WITH VENTILATION (OVEN BURNER WITH FAN MOTOR) (LEFT OVEN AND RIGHT SMALL OVEN)

After lighting the oven burner switch on the fan motor by turning the **LIGHT & FAN** control knob (fig. 3.2) on   position.

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

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

Check the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.

It is possible to cook various different foods at the same time. Fish, cakes and meat can be cooked together without the smells and flavors 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.

### Recommended for:

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



## DEFROSTING FROZEN FOODS (ONLY FAN MOTOR) (LEFT OVEN AND RIGHT SMALL OVEN)

With the oven burner control knob in **I Off** position turn the **LIGHT & FAN** control knob (fig. 3.3) on   position.

Only the fan and the oven lamp switch on. Defrosting takes place by the 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.

## IGNITION OF THE BROIL BURNER (LEFT OVEN AND RIGHT SMALL OVEN)

**IMPORTANT NOTE:** the fan motor cannot be used in combination with the broil burner. A safety device switches off the fan motor when the gas oven/broil control knob is turned on **BROIL** position.

The broil burner generates the infra-red rays for broiling.

To light the broil burner operate as follow:

- 1) Open the oven door to the full extent.

**WARNING: Risk of explosion! The oven door must be open during this operation.**

- 2) Press the oven control knob right down and turn clockwise (fig. 3.5) to the **BROIL** position.
- 3) Check the broil burner has lit; if not, turn the knob counterclockwise back to **I Off** and repeat the procedure from step 2.
- 4) Once the broil burner has lit, close the oven door slowly.

If the flame extinguishes for any reason, the safety valve will automatically shut off the gas supply to the burner.

To re-light the burner, first turn the oven control knob to position **I Off**, wait for at least **1 minute** and then repeat the lighting procedure.

**VERY IMPORTANT NOTE:** THE BURNER IGNITION PROCEDURE MUST ALWAYS START WITH THE CONTROL KNOB IN THE OFF POSITION OR IT WILL NOT BE POSSIBLE TO IGNITE THE BURNER.

Do always broil with oven door closed.  
Attention: the oven door becomes very hot during operation.  
Keep children away.

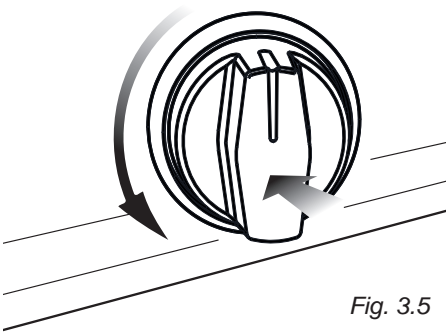
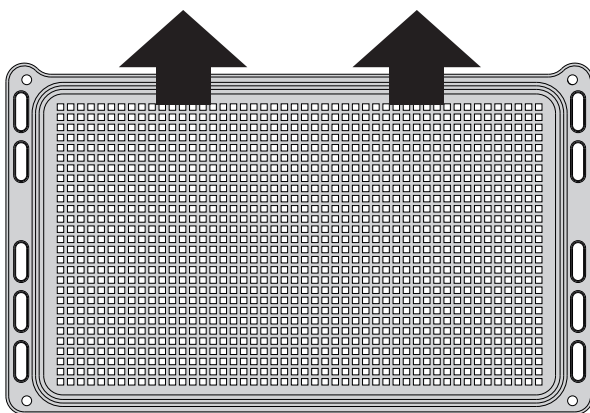


Fig. 3.5



## AIR FRY ENAMELLED TRAY - LEFT OVEN (some models only)

The special Air Fry enamelled tray has a perforated surface so as to facilitate the entry of air, giving the dishes a tasty crispy effect without adding condiments.

### Recommended for:

French fries (frozen potatoes classic or rustics), chicken wings, potato croquettes and other frozen or pre-cooked foods.



## LEFT OVEN

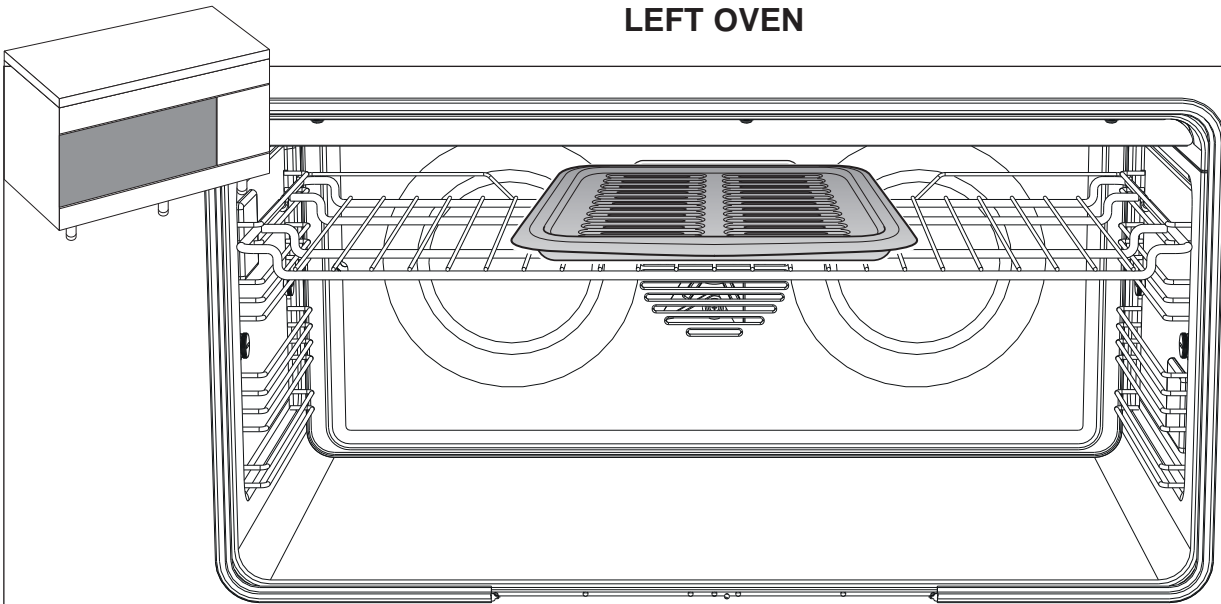


Fig. 3.6

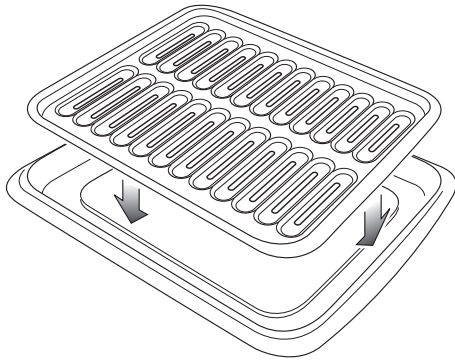


Fig. 3.6

### BROILING - LEFT OVEN (some models only)

**Very important: the broil burner must always be used with the oven door closed.**

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

**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**

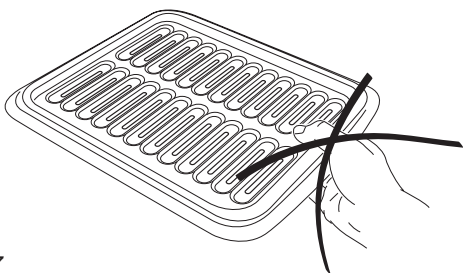


Fig. 3.7

**CORRECT**

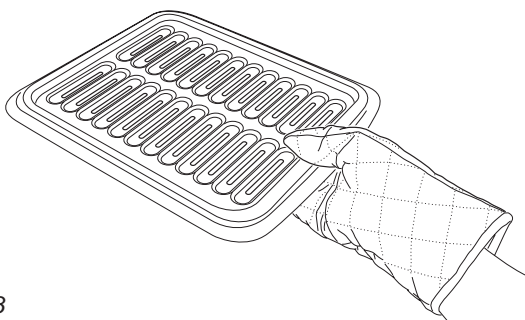


Fig. 3.8

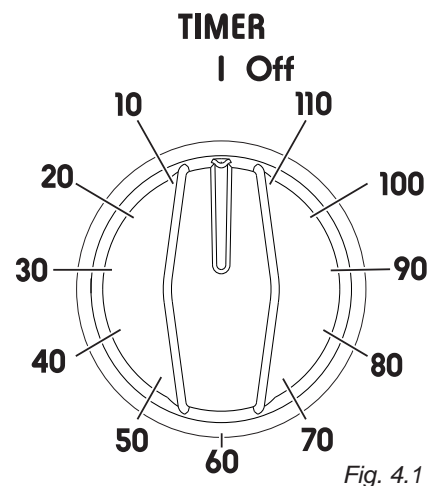
## 4. 120' ALARM KNOB

### MINUTE COUNTER (fig. 4.1)

The minute counter is a timed acoustic warning device which can be set for a maximum of 120 minutes.

The knob (fig. 4.1) must be rotated clockwise as far as the 120 minute position and then set to the required time by rotating it counterclockwise.

**IMPORTANT WARNING: This is only a mechanical timer.**  
**Remember to turn off the oven/broil manually.**



## 5. CLEANING AND MAINTENANCE

### 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.  
The oven must always be cleaned after every use, using suitable products and keeping in mind that its operation for 30 minutes on the highest temperature eliminates most grime reducing it to ashes.

### 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.

### 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.
- **Note:** regular use could cause discoloring around the burners, because of the high flame temperature.

### 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.

### ⚠ WARNING



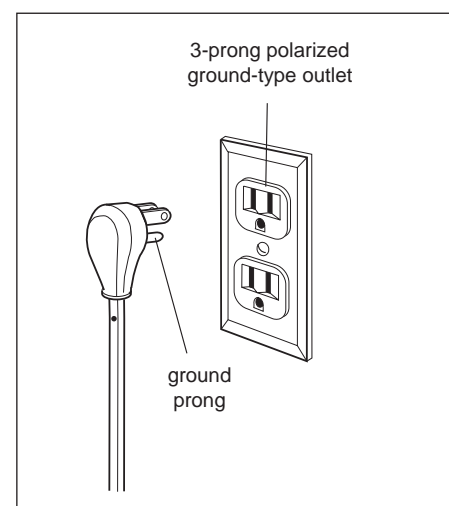
#### Electrical Shock Hazard

Plug into a grounded 3-prong outlet.

Do not remove ground prong.

Do not use an adapter.

Failure to follow these instructions can result in death, fire, or electrical shock.



### 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.

## BURNERS AND GRIDS

- These parts can be removed and cleaned with appropriate products.
- After cleaning, the burners and their flame distributors must be well dried and correctly replaced.
- It is very important to check that the burner flame distributor and the cap has been correctly positioned - failure to do so can cause serious problems.
- Check that the probe "T" (figs. 5.1 - 5.3 - 5.4) next to each burner is always clean to ensure correct operation of the safety valves.
- Check that the electrode "S" (figs. 5.1 - 5.3 - 5.4) next to each burner is always clean to ensure trouble-free sparking.
- **Note: To avoid damage to the electric ignition do not use it when the burners are not in place.**

**Note: Continuous use may cause a change in the glaze around the burners and grids, corresponding to the areas exposed to the heat. This is a natural phenomenon and does not prevent the parts from working properly.**

Both the probe and ignition plug must be very carefully cleaned.

## CORRECT REPLACEMENT OF THE SEMI-RAPID BURNERS

It is very important to check that the burner flame spreader "F" and the cap "C" have been correctly positioned (see figs. 5.1 and 5.2). Failure to do so can cause serious problems.

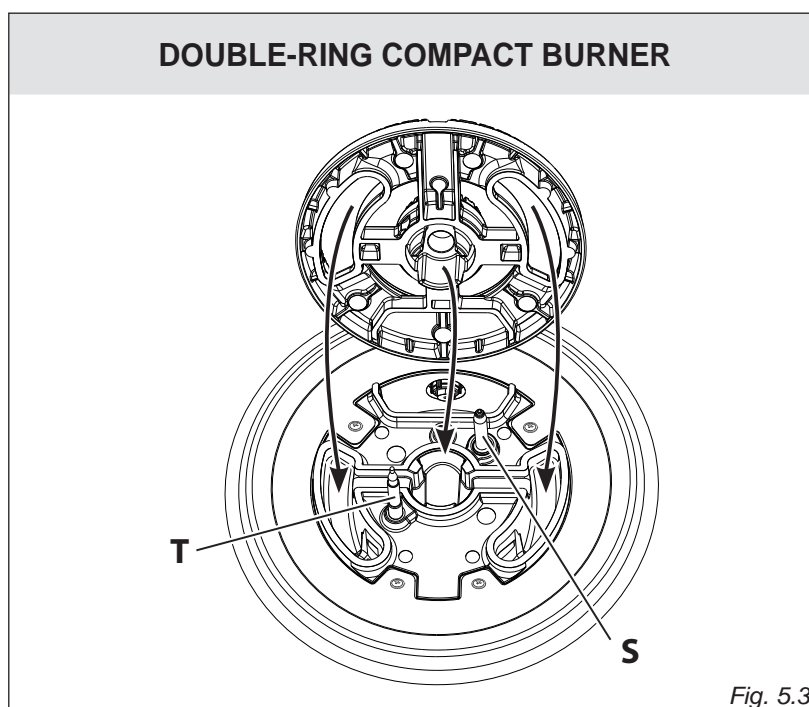
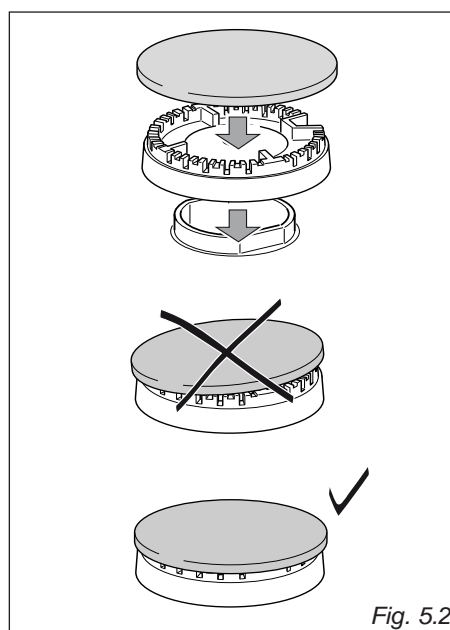
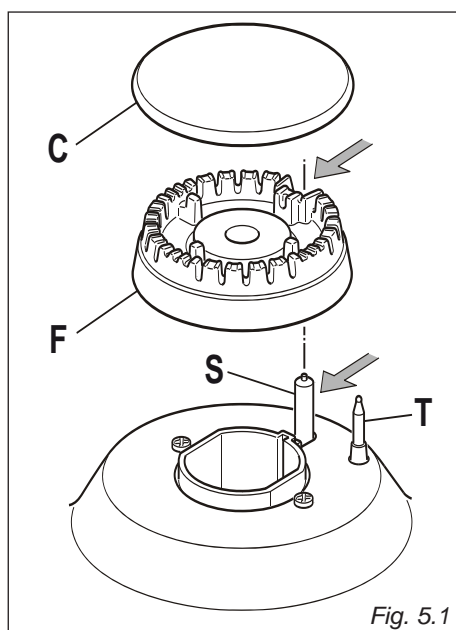
## CORRECT POSITION OF THE DUAL AND DOUBLE-RING COMPACT BURNERS

The burner must be correctly positioned (see figs. 5.3 - 5.4); the burner rib must be fitted in their housing as shown by the arrow.

The burner correctly positioned must not rotate (fig. 5.5).

Then position the cap "A" and the ring "B" (figs. 5.5 - 5.6).

**IMPORTANT:** the Dual burner flame spreader has a centering pin ("CP" in fig. 5.4).



## DUAL BURNER

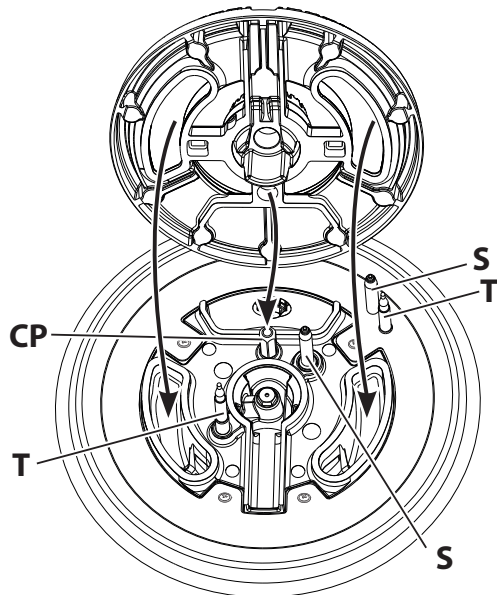


Fig. 5.4

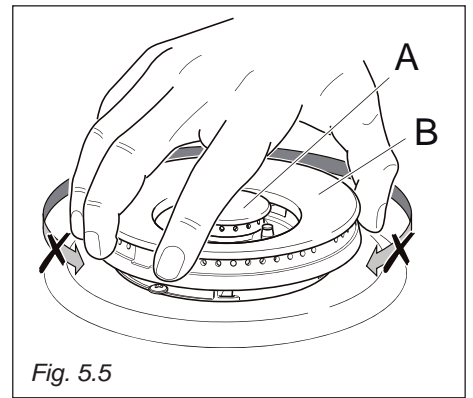


Fig. 5.5

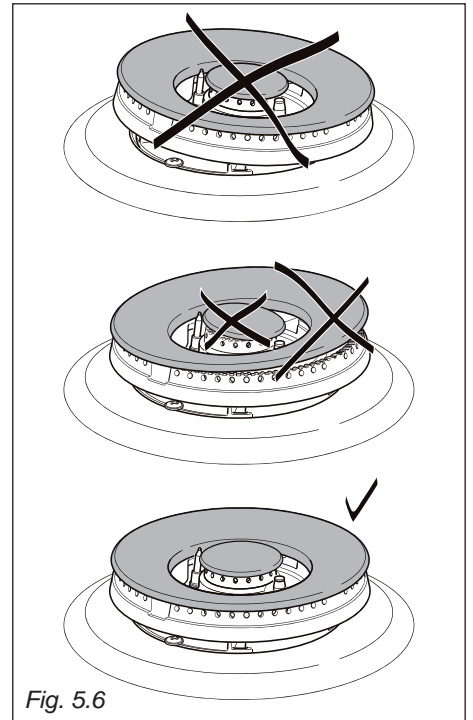


Fig. 5.6

## OVEN FITTING OUT

- Slide the rear prongs of the side rack into the holes "A" at the rear of the oven (fig. 5.7a).
- Slide the front prong of the side rack into the holes at the front of the oven (fig. 5.7b).
- Slide in, on the guides, the shelf and the tray (fig. 5.7c).  
The shelf must be fitted so that the safety notch, which stops it sliding out, faces the inside of the oven; the guard rail shall be at the back.
- To dismantle, operate in reverse order.

**IMPORTANT NOTE:** The oven shelves have not been designed to place the food directly on the shelf itself. When cooking, always place the food in special containers or use specific materials suitable for the food contact.

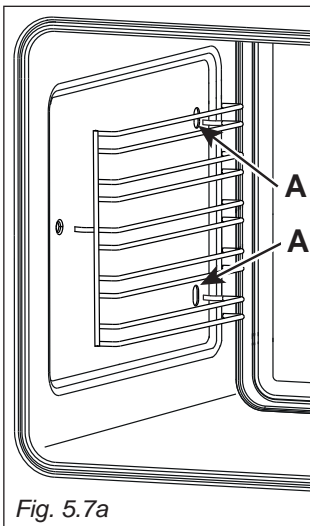


Fig. 5.7a

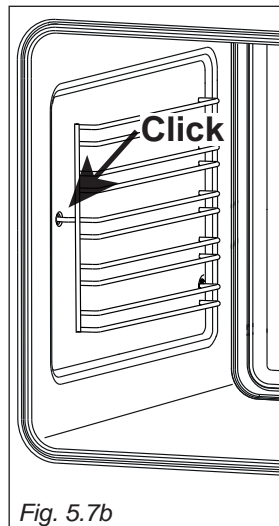


Fig. 5.7b

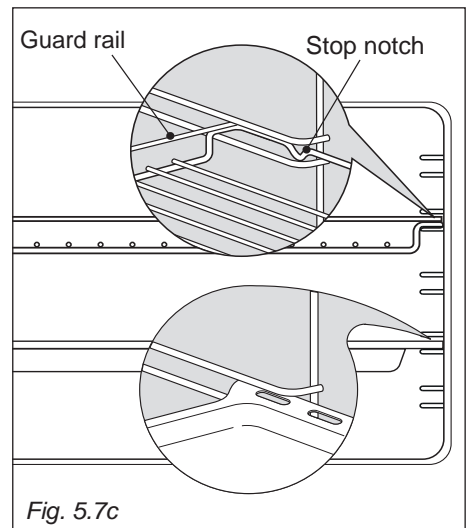


Fig. 5.7c

## TELESCOPIC SLIDING SHELF SUPPORTS (SUPPLIED WITH SOME MODELS ONLY)

The telescopic sliding shelf supports make it safer and easier to insert and remove the oven shelves and trays. They stop when they are pulled out to the maximum position.

Important! When fitting the sliding shelf supports, make sure that you fit:

- The slides to the top wire of a rack. They do not fit on the lower wire.
- The slides so that they run out towards the oven door.
- Both sides of each pair of shelf slides.
- Both sides on the same level.

To fix the sliding shelf supports onto the side racks:

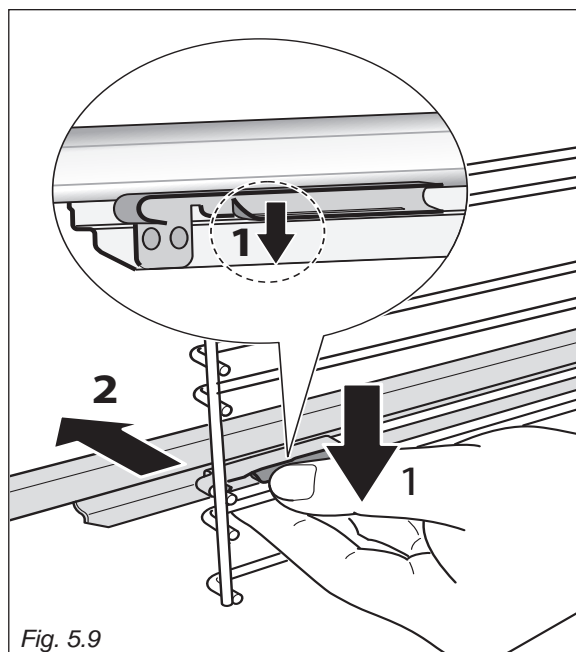
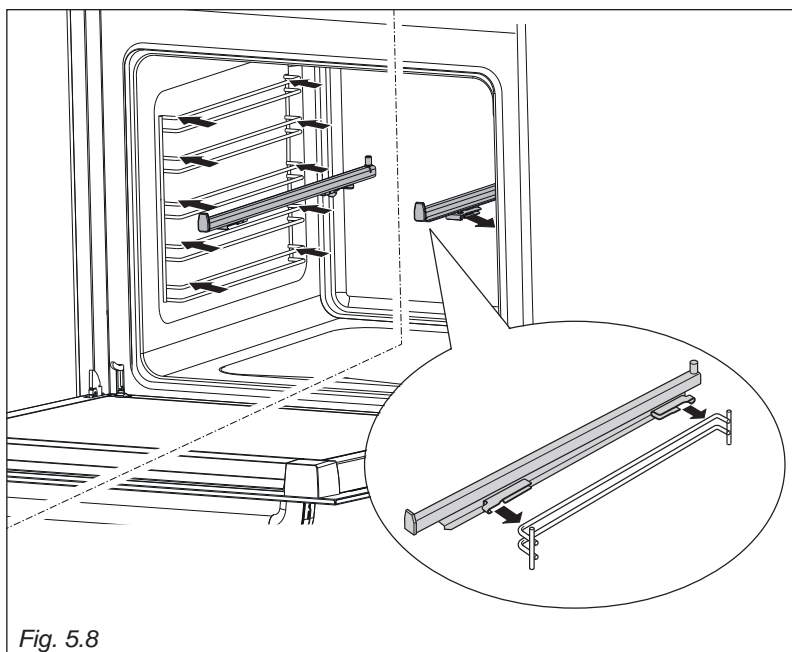
- Fit the side racks onto the oven walls (figs. 5.7a, 5.7b).
- Fit the sliding shelf supports onto the top wire of a rack and press (fig. 5.8). You will hear a click as the safety locks clip over the wire.

To remove the telescopic sliding shelf supports:

- Remove the side racks (figs. 5.7a, 5.7b).
- Lay down the sliding shelf support and side racks, with the telescopic sliding shelf support underneath.
- Find the safety locks. These are the tabs that clip over the wire of the side rack (arrow “1” in fig. 5.9).
- Pull the safety locks away from the wire to release the wire (arrow “2” in fig. 5.9).

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.



## REPLACING THE OVEN LIGHT(S)

**(NOTE: DEPENDING ON YOUR MODEL, YOUR OVEN MAY ONLY HAVE SOME OF THESE LIGHTS)**

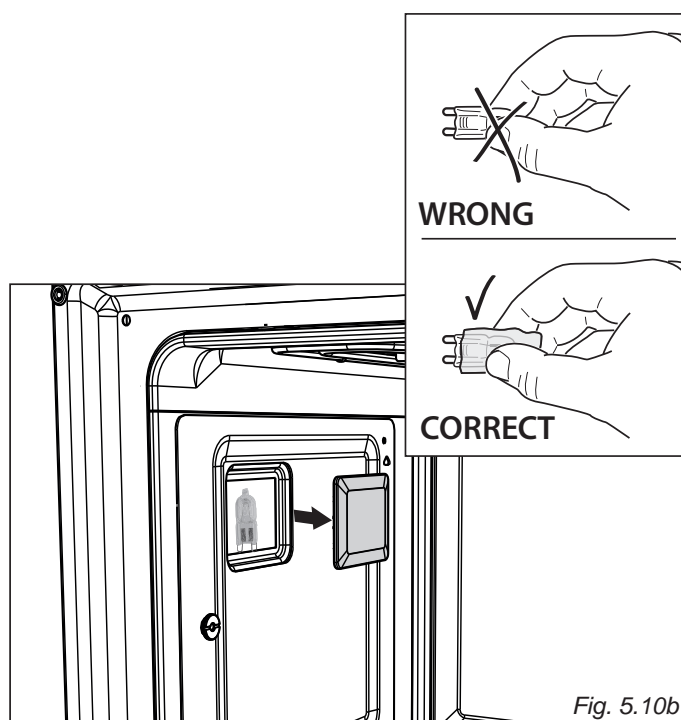
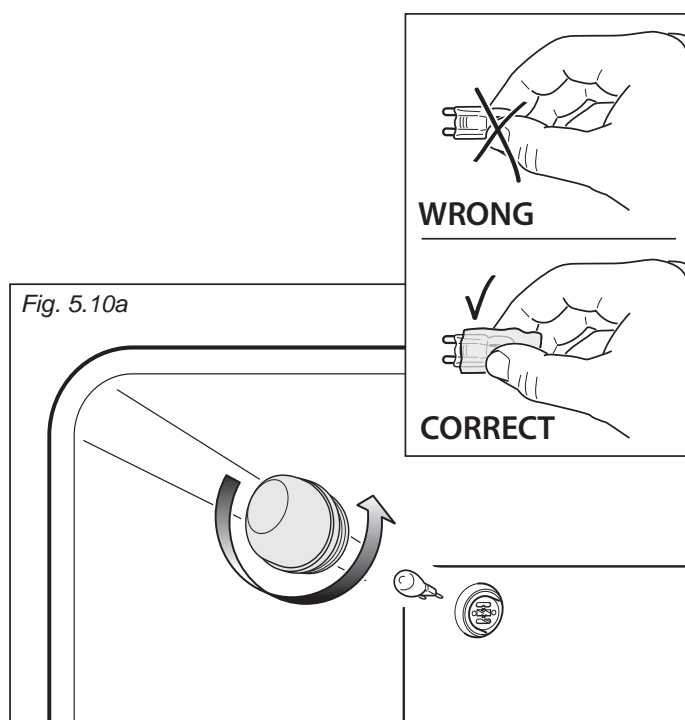
**WARNING:** Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

- Let the oven cavity and the heating elements to cool down.
- Switch off the electrical supply.
- Remove the protective cover (figs. 5.10a - 5.10b).
- Replace the halogen lamp with a new one suitable for high temperatures having the following specifications: 120 V ac and same power (check watt power as stamped in the bulb itself) of the replaced lamp.

**IMPORTANT WARNING:** Never replace the lamp with bare hands; contamination from your fingers can cause premature failure. Always use a clean cloth or gloves.

- Refit the protective cover.

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







## WARNING!

Do not store flammable material in the oven(s) or in the storage compartment (drawer).

### WARNING:

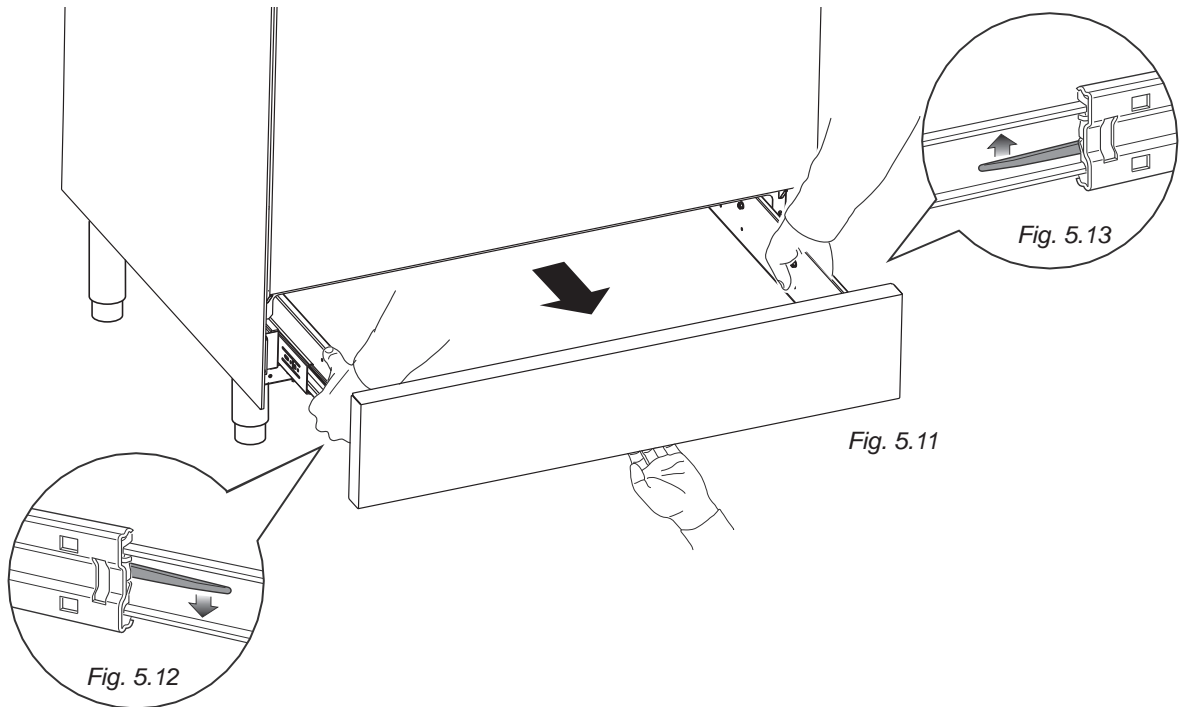
- Do not remove drawer during use of the oven(s).
- Do not remove drawer while hot.
- Be sure drawer is empty before removing.

## STORAGE COMPARTMENT (BOTTOM DRAWER)

The storage compartment is accessible through the bottom drawer (fig. 5.11).

## REMOVING THE STORAGE DRAWER

1. Open the drawer completely (fig. 5.11)
2. Move down the lever of left guide (fig. 5.12) and up the lever of right guide (fig. 5.13).
3. Remove the drawer; the levers have to be kept moved (figs. 5.11 - 5.13).



## REFIT THE STORAGE DRAWER

1. Insert the drawer guides into the range guides (fig. 5.14)
2. Gently close the drawer completely; the safety catches will be automatically hooked.

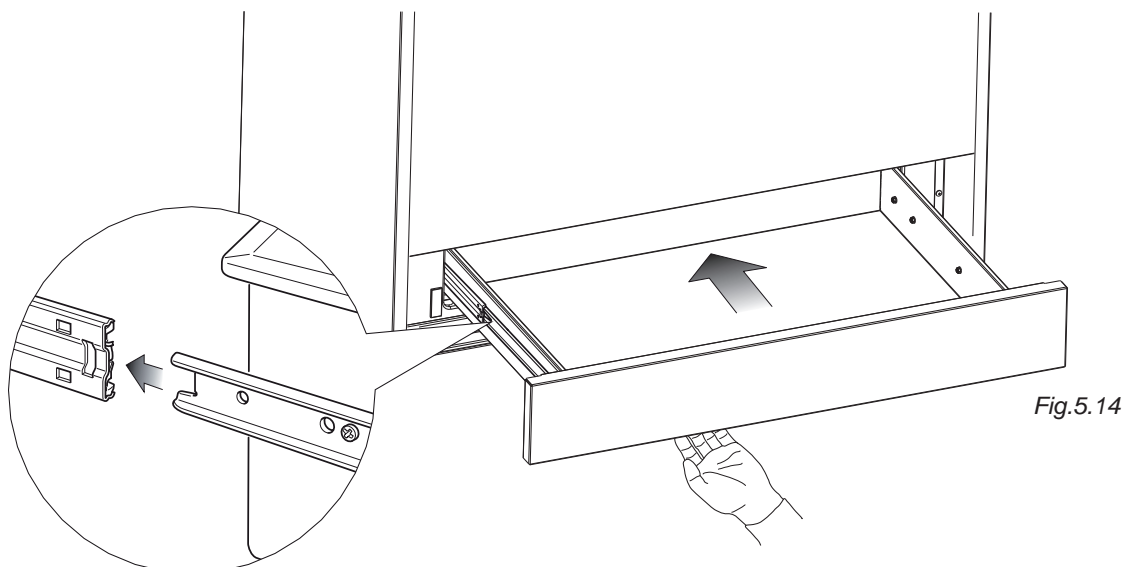




Fig. 5.15a

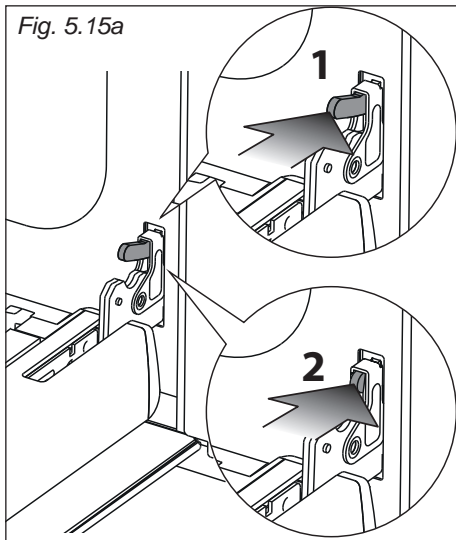


Fig. 5.15b

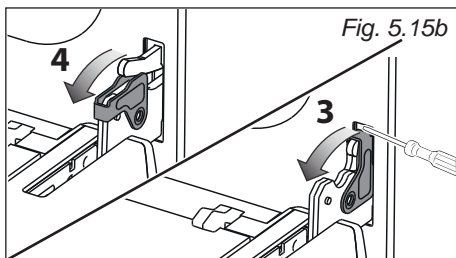


Fig. 5.15c

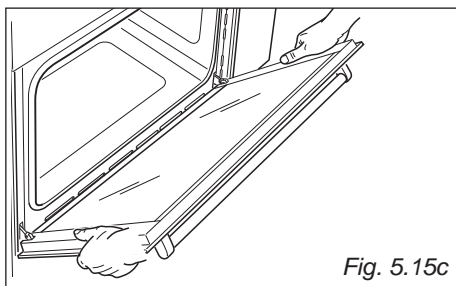


Fig. 5.15d

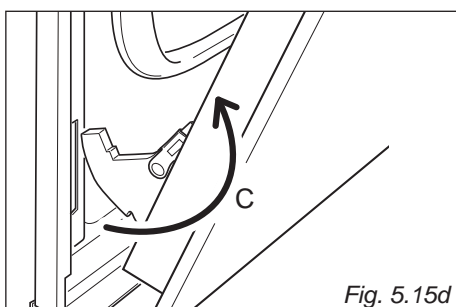
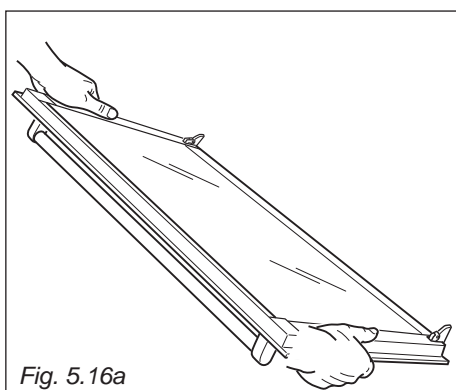


Fig. 5.16a



## REMOVING THE OVEN DOOR(S)

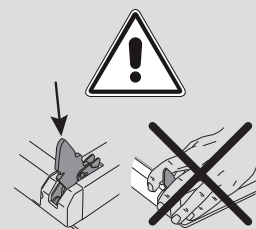
The oven door(s) can easily be removed as follows:

- Open the door to the full extent (fig. 5.15a) and check to see which side the damper hinge is fitted for the soft close feature as shown in fig. 5.15a. This may be fitted on left or right of the door depending on exact model.
- Push the Damper Pin (arrow 1 in fig. 5.15a) slowly, applying pressure until it moves in towards the oven and becomes flush with the hinge lever (arrow 2 in fig. 5.15a). The Damper Pin does not react immediately and is very slow to move as it necessary to overcome the inertia of the soft close mechanism. If the Damper Pin is difficult to move, it may be necessary to use a suitable tool to allow extra pressure to be exerted, for example the back of a teaspoon. Please pay special care whilst pressing to avoid slipping and injury.
- Keeping the Damper Pin flush with the hinge lever (arrow 2 in fig. 5.15a), rotate the hinge lever forward by using a small flat screw driver (arrow 3 in fig. 5.15b) ensuring that you do not damage the enamel or oven.
- Rotate the hinge lever completely (arrow 4 in fig. 5.15b). Repeat this step for the other hinge.
- Hold the oven door by two hands and close it until the hinge levers hook to the oven door and the door no longer closes easily (fig. 5.15c).
- Withdraw the hinge hooks from their location following arrow "C" (fig. 5.15d).
- Rest the door on a soft surface.

### 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.



## REFIT THE OVEN DOOR(S)

- Hold the door firmly (fig. 5.16a).
- Insert the hinge tongues into the slots, making sure that the groove drops into place as shown in the fig. 5.16b.
- Open the door to its full extent.
- Fully close the levers "A" on the left and right hinges, as shown in the fig. 5.16c.  
**IMPORTANT NOTE:** For the hinge fitted with the Damper Pin, push the hinge lever towards the Damper Pin and keep depressed. The Damper Pin will move into the oven chassis slowly, allowing the hinge lever to fully rotate.
- Close the door and check that it is properly in place.

Fig. 5.16b

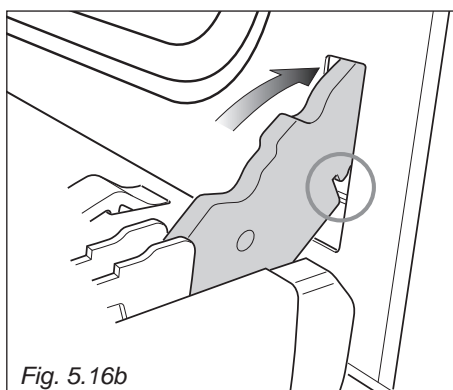
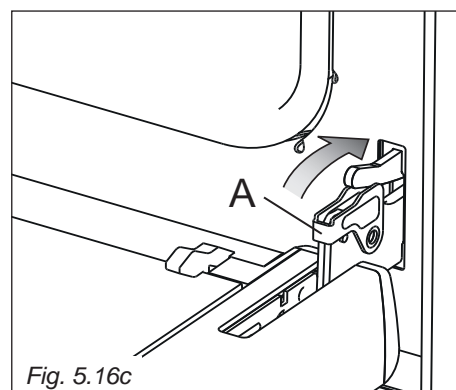


Fig. 5.16c



## DO'S AND DO NOT'S

- Do always use the oven(s) 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(s) 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(s) regularly.
- Do remove spills as soon as they occur.
- Do always use oven gloves when removing food shelves and trays from the oven(s).
- 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(s) and in the storage compartment (bottom drawer).
- Do not use the oven(s) with the oven door open.
- Do not use the oven(s) 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.