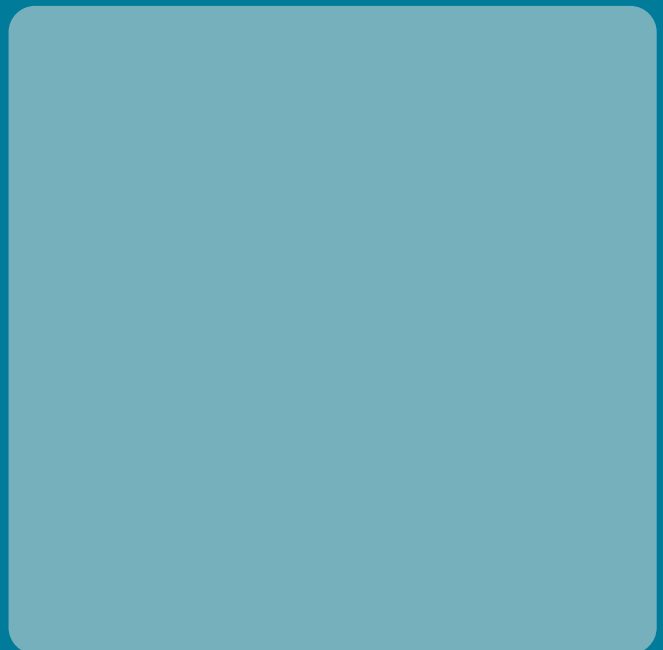
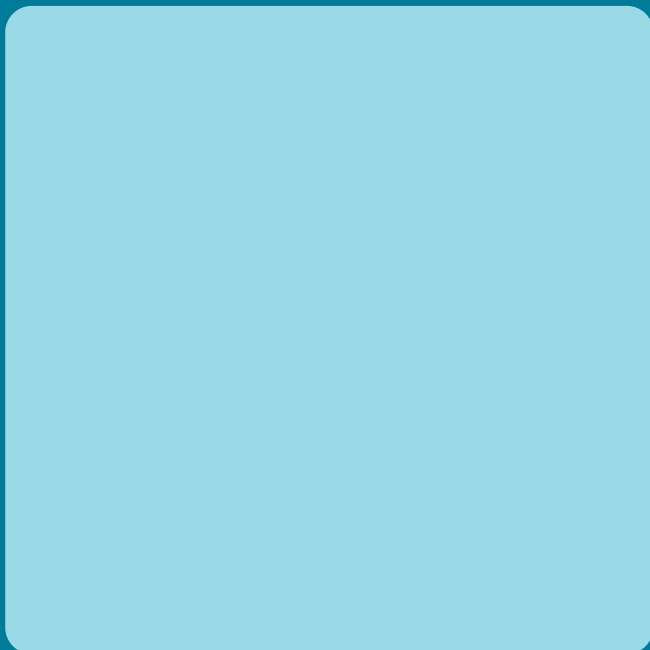




Instructions



Oven

Thank you for choosing one of our products.
We hope you will get the very best performance from this appliance.

Before using this appliance, carefully read the warnings contained in this instruction manual, since these are important instructions for its safe installation, use and maintenance.

Carefully keep this manual for future consultation.

The manufacturer reserves the right to make modifications considered to be necessary and useful, without any advance notice.

This appliance satisfies the following EC directives:

93/68/CEE : General Regulations and subsequent amendments

90/396 : Gas appliances and subsequent amendments


2006/95/CE : Low Voltage and subsequent amendments

89/336/CEE : Electromagnetic Compatibility and subsequent amendments

This appliance is marked in compliance with European Directive 2002/96/EC, Waste Electrical and Electronic Equipment (WEEE).

By making sure that this product is properly disposed of, the user is contributing to preventing potential environmental and health damage.




The symbol  on the product, or on the documentation that goes with it, indicates that this product must not be considered domestic waste. It must be turned over to suitable collection centres for the recycling of electrical and electronic equipment instead.

Dispose of it in accordance with local standards for waste disposal.

For further information on the treatment, reclamations and recycling of this product, contact the proper local authority, the home waste collection service or the retailer where the product was purchased.

GENERAL WARNINGS

- THIS PRODUCT WAS DESIGNED FOR HOUSEHOLD USE
- After having removed the packaging, make sure that the appliance is in good condition. If any doubts exist, consult professionally qualified personnel.
- The packaging materials (for example, styrofoam, bags, etc.) can be hazardous for children (suffocation hazard). Keep packaging materials away from children.
- The packaging is made of recyclable material and is marked by the symbol . **Please dispose of properly.**
- This manual forms an integral part of the appliance. We recommend keeping it in a safe place for the entire lifespan of the appliance and reading it carefully in order to install, use, maintain, clean and treat the appliance.
- **These instructions are valid only for the countries of destination in which the identification symbols appear on the typeplate located in the instruction book and on the appliance.**
- Lifting and moving of appliances weighing more than 25 kg must be carried out using proper equipment, or by two persons, in order to avoid risks or injuries.
- Do not leave the appliance exposed to atmospheric agents (rain, sun, etc.).
- If the appliance is no longer to be used, it is recommended to render it unoperational by cutting the electric power supply cable and disconnecting it from the gas supply. In addition, it is also recommended to render the parts of the appliance that could be dangerous innocuous.

- Hob accessories that could come into contact with foods are constructed with materials that conform to the regulations outlined in CEE Directive 89/109 of 21/12/88.
- These appliances do not require particular maintenance, nevertheless it is recommended to have them checked at least once every two years. If the knobs become difficult to turn or there is a gas odour, close the general tap and contact technical service.
- The defective tap should be replaced together with the gasket.

GENERAL WARNINGS - INSTALLATION / REPAIRS -

- THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR ANY DAMAGE TO PEOPLE OR ITEMS CAUSED BY INCORRECT INSTALLATION OR IMPROPER, WRONG OR ABSURD USE OF THE APPLIANCE.
- **Warning: earth connection is required by law.**
- **WARNING: WE RECOMMEND USING ADEQUATE PREVENTION AND PROTECTION DEVICES WHEN DISMANTLING, MAINTAINING AND CLEANING THE APPLIANCE (GLOVES, ETC.)**
- The installation and all the gas/electric connections must be carried out by qualified personnel, in compliance with safety regulations and current laws, following the manufacturer's instructions.
- The identification plate with technical data is located in view under the guard and annexed to this manual. **The label must not ever be removed.**
- Before installing, check that the local distribution conditions (gas type and pressure and the electricity supply) and the adjustment state of the appliance are compatible.
- The appliance adjustment regulations are reported on the label (or the data label).

- This appliance is not connected to an exhaust device for combustion products. It must be installed and connected in compliance with the regulations regarding ventilation.
- The use of a gas cooking appliance leads to the production of heat and humidity in the room in which it is installed. Make sure that the kitchen is sufficiently aired: keep natural ventilation sources open or install un mechanical ventilation device (mechanical extraction hood).
- The oven must be connected to the mains with a minimum 0.75 mm diameter cable, it is necessary to provide a trip device to ensure disconnection from the mains, with an opening distance between the contacts which enables complete disconnection in over-voltage category III conditions, in compliance with the installation regulations.
- The manufacturer will in no way be held liable if accident prevention standards are not observed.
- Any interventions must be executed with the appliance disconnected from the electrical power and the gas supply.
- If the oven is visibly damaged or malfunctioning, do not use it. Disconnect it from electric power and gas supply and contact customer services.
- The use of adapters, multiple plugs and/or extension cords is not recommended. If it is not possible to avoid using the above, always remember to exclusively use extension cords and single or multiple adapters that comply with currently enforced laws governing safety and that do not exceed the maximum capacity indicated on the extension cord or single adapter, or the maximum power indicated on the multiple adapter.
- In the event of a breakdown or if indispensable repairs are required, contact customer services.

- Do not modify, tamper with or attempt repairs on the appliance, especially with tools (screwdrivers and the like).
- Inappropriate repair work may cause serious accidents, damage the appliance and equipment and lead to its improper functioning.
- Appliances repaired in technical service centres must undergo routine testing, especially concerning the earth circuit continuity.
- If the power cable has been damaged, it must be replaced by customer services to prevent dangerous accidents.

GENERAL WARNINGS – FIRST USE -

- Warning: the oven must be disconnected from the electric power supply and gas supply or unplugged, or the mains switch switched off or the gas tap closed.
- Before using the oven, carefully clean the inside of the oven, the grills and the drip pan using non-abrasive soap and tepid water. Insert the grill and drip pan in their respective tracks.
- Once finished, connect the oven to the electrical power supply and heat the oven to its maximum temperature for approximately 30 minutes to eliminate any residual grease, oil and manufacturing resins that could cause unpleasant odours during cooking. Ventilate the room.
- Once this simple operation is complete, the oven is ready for use.

GENERAL WARNINGS – OPERATIONS/CLEANING -

- This appliance is to be used by adults who are familiar with these user instructions.
- Children are often unable to recognize the risks entailed in using the appliance. During hob operations, make sure that children are kept an adequate distance.
- Make sure that children do not play with the appliance.
- The disabled must be assisted by capable adults.
- Do not use the appliance to heat the room.
- During its use, the hob will become very hot. Be careful not to touch the heated parts.
- Wait for a sufficient length of time before, for instance, cleaning the oven.
- Do not touch the appliance with damp hands or feet.
- Do not pull on the power supply cable, or the appliance itself, in order to remove the plug from the power socket.
- Hot grease and fat can catch fire easily. Be careful. Never try to put out a grease fire using water (there may be an explosion). Suffocate the flames with wet cloths.
- The grill, plates and cooking containers will become extremely hot. Use protective gloves or oven pads.
- Do not use steam cleaners to clean the oven.
- Avoid cleaning parts of the appliance that are still hot.

- Painted, chrome plated and glass parts should be washed with warm water.
- The parts in stainless steel, and in particular the areas with engraved symbols, must not be cleaned using abrasive detergents or diluents. It is preferable to use only a soft cloth dampened with warm water or liquid dish detergent.
- Denatured alcohol may be used to clean stubborn stains.
- Stainless steel may stain if it is in contact for an extended time with water which has excessive mineral deposits or with aggressive detergents (containing phosphorus). After cleaning is finished, thoroughly rinse and dry using a soft cloth.
- Avoid acidic liquids on painted or enamelled parts (vinegar, lemon juice, aggressive detergents, etc.)
- Do not use abrasive sponges or steel wool, muriatic acid or other items that could scratch or streak.

TECHNICAL DATA - OVEN CHARACTERISTICS

Power Supply Voltage and Frequency: 220-240 V 50/60 Hz

Electrical Part Voltage Absorption: Max 80 W

Gas Category:

Please see on the technical data label (for example, CAT.II2H3+)

Gas Fitting: Please see technical label

PRESET GAS G20 20mbar

Kit G30/G31 28-30/37 mbar

Gas Section Absorbed Power:

Natural Gas G20 – 20mbar => 5.3 kW (505 l/h)

Liquid Gas G30/G31 – 28-30/37mbar => 5.2 kW (378/371 g/h)

Burner	Thermal Power kW (H.s.)		Liquid Gas				Natural Gas	
			By-pass 1/100 (mm)	Nozzle 1/100 (mm)	Flow g/h		Nozzle 1/100 (mm)	Flow l/h
	Nominal	Reduced			G30	G31		G20
MAIN OVEN	2,40	0,50	36	71 (X)	175	171	113 (F2)	229
SMALL OVEN	1,60	0,50	36	62 (H2)	116	114	86 (O)	152
GRILL	2,90						122 (F2)	276
	2,80			86 (H3)	204	200		
MAXIMUM	5,30							505
	5,20				378	371		
Supply pressure	Nominal				28-30	37		20
	Minimum				20	25		17
	Maximum				35	45		25

Air regulation
NOT REQUIRED

Air exchange
Minimum air exchange necessary for combustion 10.6m³/h

INSTALLATION INSTRUCTIONS

Important!

These instructions are intended for a qualified installer.

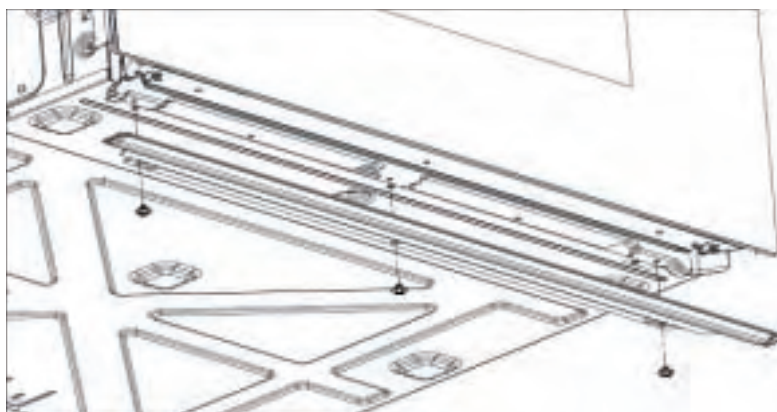
The appliance must be installed correctly and in compliance with current regulations. Any work must be carried out with the appliance disconnected from the electricity and gas supply.

The installation class is type 3 for the gas part (built in appliance).

To guarantee the proper functioning of the built-in appliance, the furniture unit must have suitable characteristics:

- the panels adjacent to the oven must be constructed in heat resistant materials;
- in the case of veneered wood furniture units, the glue must be heat resistant to temperatures up to 100°C;

Before installing the oven into the furniture, it is necessary to assemble the lower profile "drip-catcher" (included in the packaging). This "drip-catcher" must be attached to the lower part using the 3 screws supplied (please see the next figure).



The oven should be installed in an opening, as shown in fig. 1 on the following page.

With the aim of ensuring sufficient ventilation, make an opening of at least 85 ÷ 90 mm as indicated in fig.1.

The oven is secured to the furniture unit by four "A" screws located in the holes of the frame.

Make sure not to lift the oven by its door when inserting it.

Furthermore, do not place excessive pressure on the door when it is open.

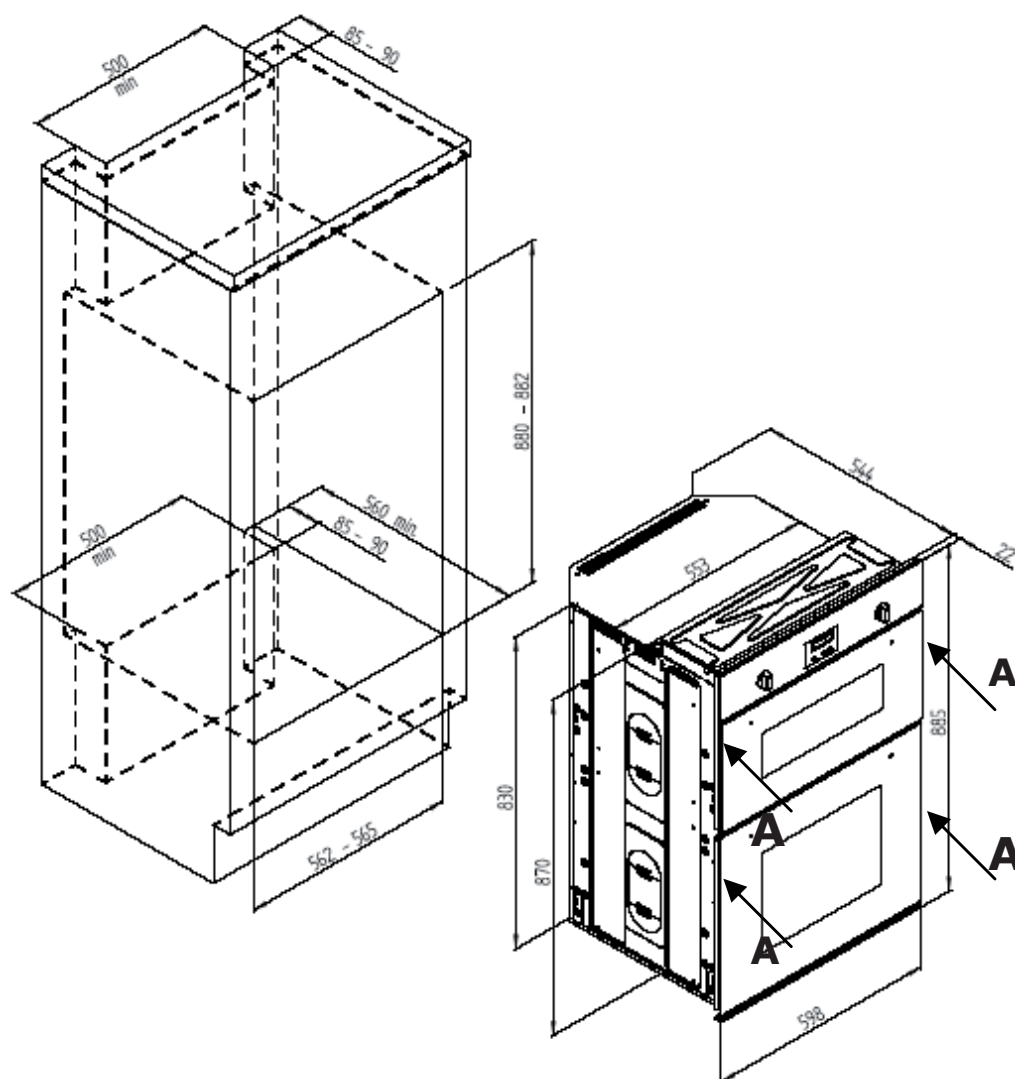


fig.1

WARNING: before placing the device in the furniture unit, removing the side handles is recommended (they can be slid off) with the aim of avoiding unpleasant vibrations while the oven is functioning. Keep them with the documentation for use in any successive moving of the product.

Installation room and discharge of combustion products

1. This appliance is not connected to an exhaust device for combustion products.
2. It is the law that all gas appliances are installed by a competent persons in accordance with the current edition of the above regulations. It is in your interest and that of safety to ensure compliance with the law.
3. In the UK, Gas Safe / CORGI registered installers work to safe standards of practice.
4. The cooker must also be installed in accordance with BS 6172.
5. Failure to install the cooker correctly could invalidate the warranty liability claims and could lead to prosecution.

Location

The cooker may be located in a kitchen, kitchen/diner or a bed sitting room, but not in a room containing a bath or shower. The cooker must not be installed in a bed sitting room of less than 20m³. LPG converted cookers must not be installed in a room or internal space below ground level, e.g. in a basement.

Provision For Ventilation

The room containing the cooker should have an air supply in accordance with BS 5440: Part 2 2000. The room must have an opening window or equivalent; some rooms may also require a permanent vent. If the room has a volume between 5 and 10 m³, it will require an air vent of 50 cm² effective area unless it has a door which opens directly to outside. If the room has a volume of less than 5m³, it will require an air vent of 100 cm² effective area. If there are other fuel burning appliances in the same room, the relevant British Standards should be consulted to determine air vent requirements.

Connection to the gas supply

Before installation, make sure the local distribution conditions (type and pressure of the gas) and the oven adjustments are compatible. To do this, check the data on the label attached to the oven on the side frame.

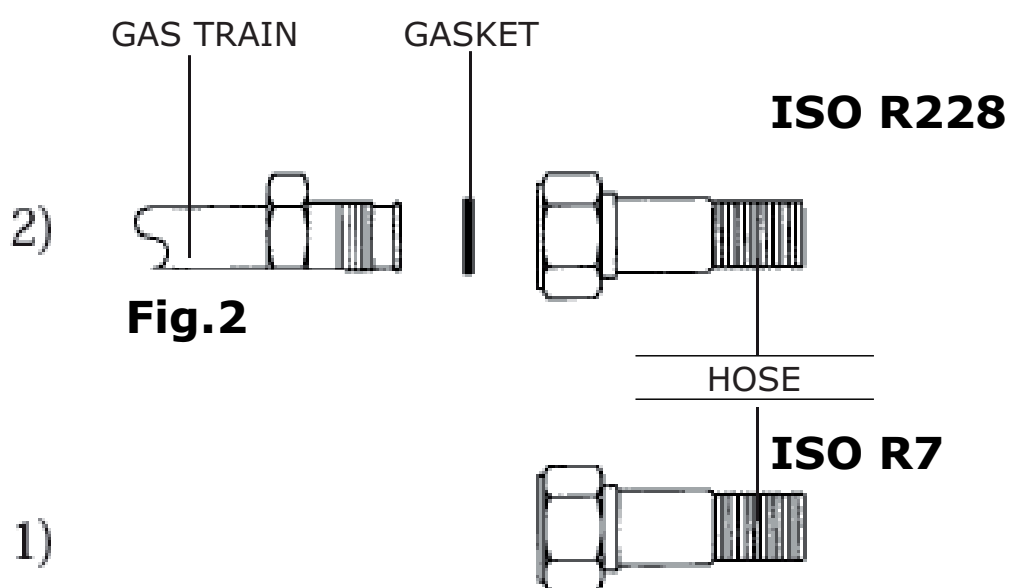
Connection to the cooker should be made with flexible metallic pipe or an approved appliance flexible connection to BS 669. A length of 0.9 to 1.25m is recommended, however the hose must not exceed 2m. The length of hose chosen should be such that when the cooker is in situ, the hose does not touch the floor.

Make sure that the hose does not touch any moving parts and is not crushed. Those cookers converted for use on LPG should be connected with a hose suitable for LPG and capable of withstanding a pressure of 50 mbar. Perform the connection without producing any type of stress on the appliance. The gas feed connector is a G1/2" threaded type.

For ISO R7 connections, the gasket is not necessary (point 1).

For ISO R228 connections, the head washer provided must be inserted (point 2).

- **When the connecting operations have been finished, check the seal of the connections using a non corrosive soap solution.**
- **Do not ever use open flames.**



Important: to connect the appliance to a LPG supply, place a pressure regulator, which must be compliant with the current standards, between the pipe and the gas tank.

Warning: the use of a rubber flexible hose fastened with hose clamps is prohibited.

Only when the installation is deemed safe to proceed should the appliance be fixed into position using appropriate fixings and screws provided.

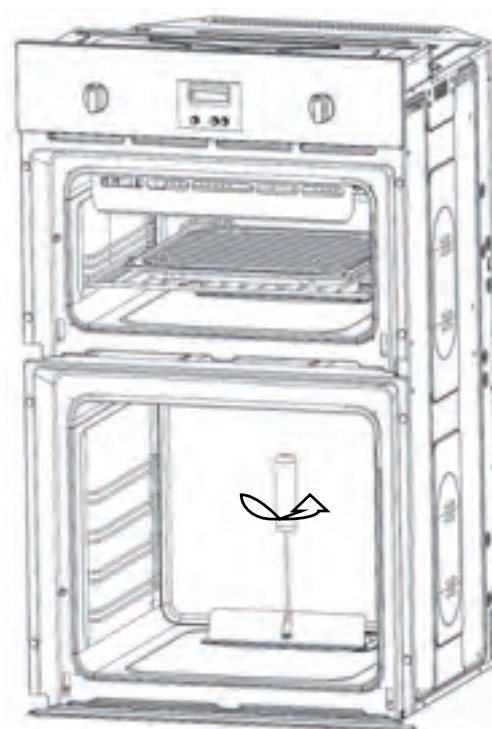
CONVERSION TO LPG

If the decision is taken to adapt the oven to a different type of gas, it is necessary to provide for all the injectors to be substituted.

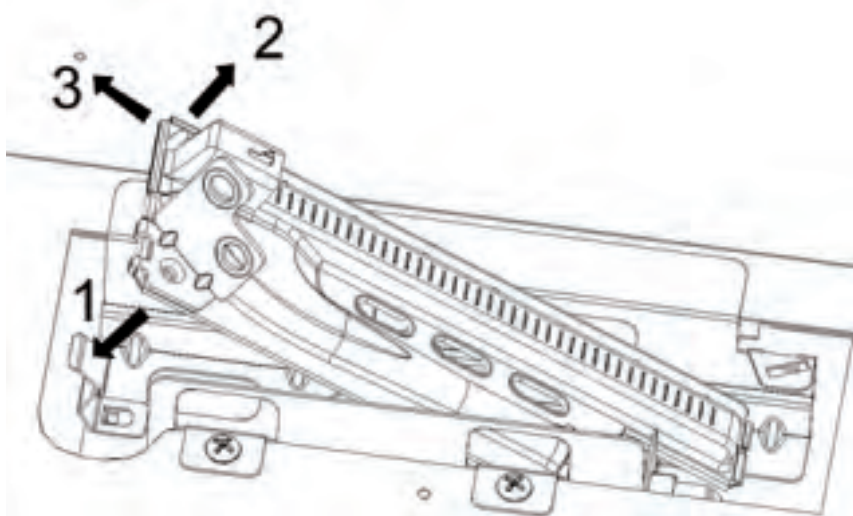
SUBSTITUTING THE OVEN BURNER INJECTORS

Identical operation for both oven injectors:

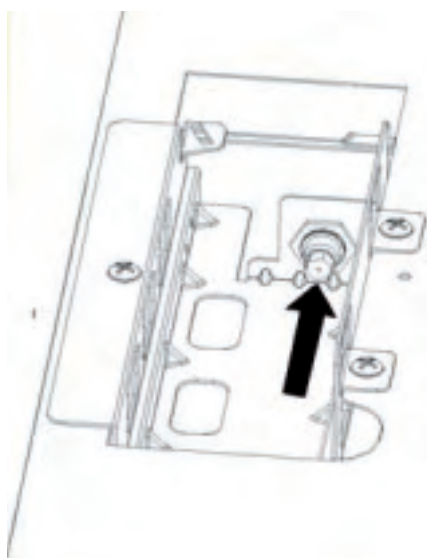
- ensure that the oven is not connected to the mains electricity supply
- open the oven door completely
- take off the flame guard by unscrewing its screws



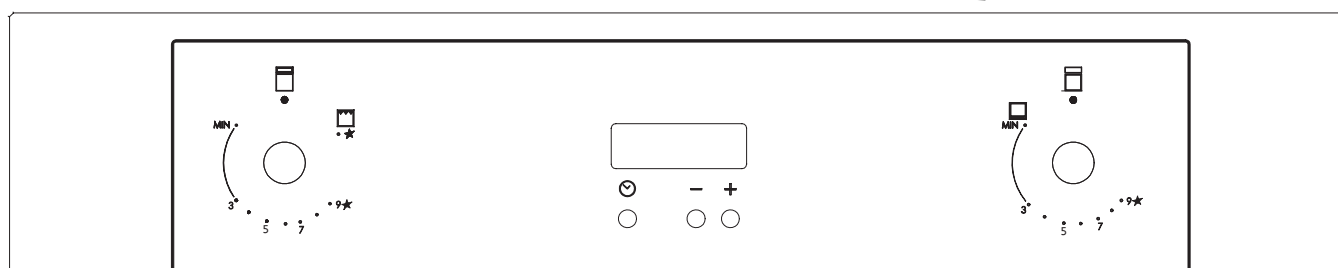
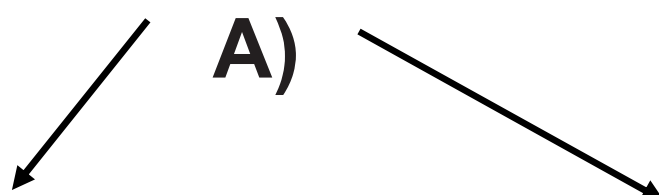
- remove the burner by moving the restraint spring to the left and sliding the burner out of its housing (in order to slide it out, lift up the left side and then slide it over to the left). In doing so, take care not to change the position of the igniter and safety device which are attached to the burner.



- unscrew and remove the injector; substitute it with the injector which corresponds to the new gas type (please see the injectors table in paragraph TECHNICAL DATA – OVEN FEATURES).
- put the oven burner back together, taking care not to change the position of the igniter and safety device which are attached to the burner.
- replace the flame guard

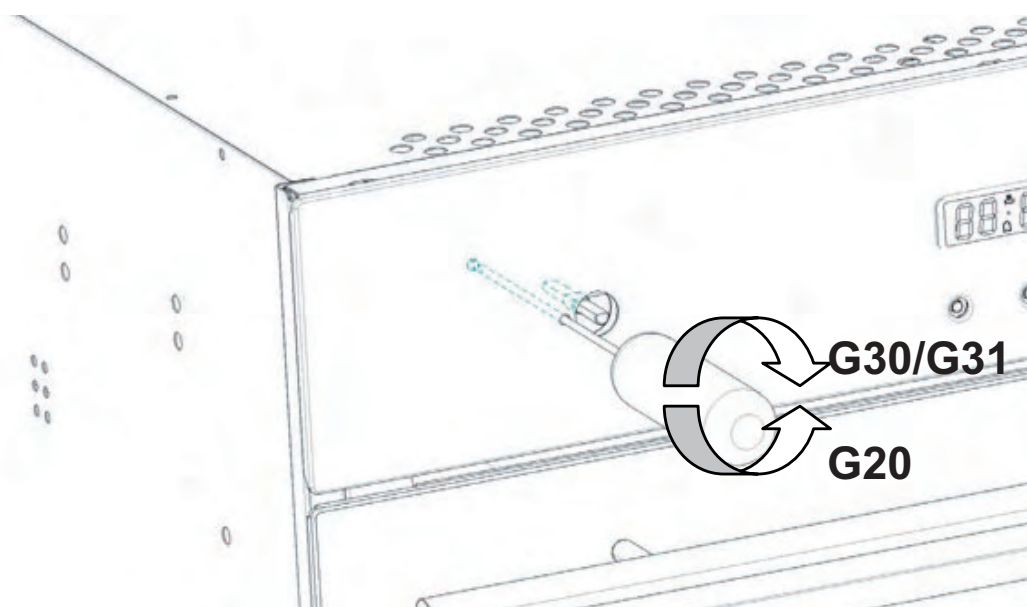


Regulating the oven burner minimum setting



The oven thermostat is equipped with a by-pass for the minimum setting, when changing the gas type, it is necessary to adapt its regulation in the following way:

- Turn the oven on at the **maximum** temperature for at least 10/15 minutes.
- Turn the indexed thermostat knob to Min, regulate the by-pass to minimum until a reduced but stable flame is obtained. This operation should be carried out with the oven door closed.
- Remove the A command knobs;
- Unscrew the by-pass screws using a screwdriver. In order to regulate the minimum setting, it is only necessary to unscrew the by-pass screws by a few degrees when changing from liquid gas (G30/G31) to methane gas (G20). In order to function with G30/G31 the by-pass regulation screws must be screwed right down.



IMPORTANT: after having regulated the burners, check that the flame remains at a minimum, by opening and closing the oven door. If the flame goes out, regulate the by-pass.

Regulating the oven burner minimum setting - operating instruction for glass panel models

This operation has to be performed before installing the oven in the furniture. Be careful the oven should be not positioned on the ground, in order to avoid damaging the lower profile "drip catcher".

Unscrew the 2 screws, both on the left and right sides of the appliance, which are used to keep the glass panel fixed; then leave the knobs, the programmer keys and the glass panel.

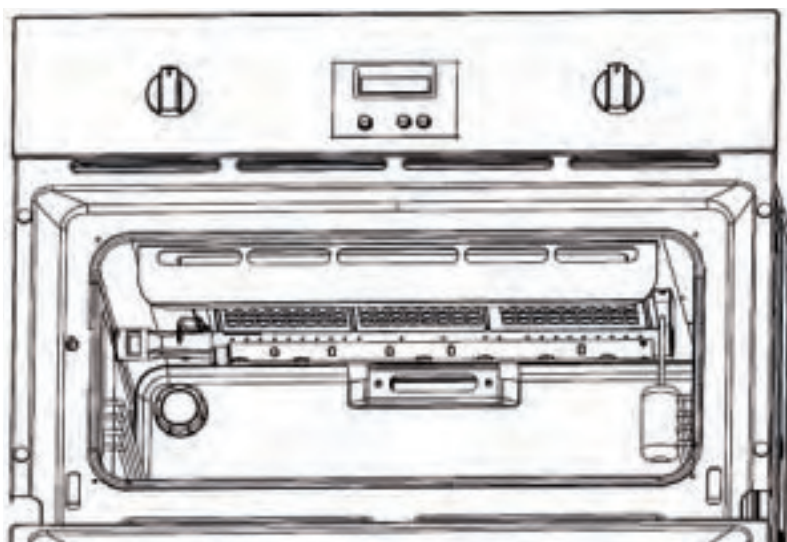
Now it is possible to do the regulation of the oven burner minimum setting, just like shown in the previous chapter.

The oven has to be linked to the electrical and gas supplies.

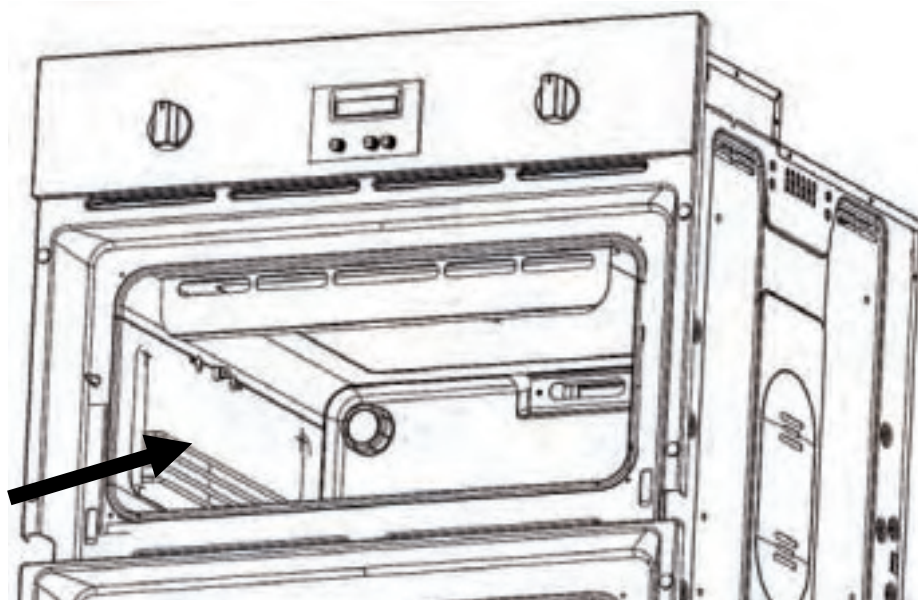
Once performed the setting, fix back all the pieces which has been removed (the glass panel, the knobs and the programmer keys), then complete the installation of the oven by fixing it to its slot.

SUBSTITUTING THE GRILL BURNER

- ensure that the oven is not connected to the mains electricity supply
- open the oven door completely
- remove the Grill burner attachment screws, at the end of burner (on the right side when looking at the burner)



- remove the burner by moving it towards the right and sliding it off the support which props up the left side of the muffle, until the injector is uncovered. In doing so, take care not to change the position of the igniter and safety device which are attached to the burner.
- unscrew and remove the injector; substitute it with the injector which corresponds to the new gas type (please see the injectors table in paragraph TECHNICAL DATA – OVEN FEATURES).



- put the oven burner back together, taking care not to change the position of the igniter and safety device which are attached to the burner.

Air regulation

Not all the burners require primary air regulation

IMPORTANT

At the end of the operation, substitute the old product typeplate with the new product typeplate which is included in the new gas conversion kit.

CONNECTION TO MONO-PHASE ELECTRICITY

The appliances are equipped with three-pole electricity supply cables and polarized plugs in compliance with the standards in force, and are set to work with alternating current at the voltage and frequency indicated on the features label on the appliance.

Replacement of the power cable:

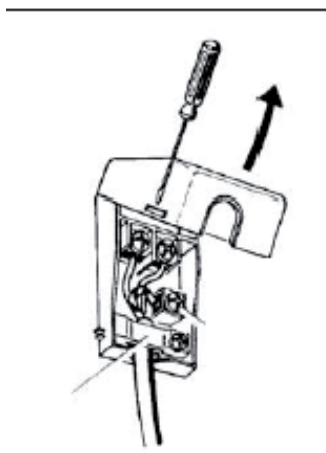
If the power cable needs to be replaced, use cables of the following type only:

- 3 x 0.75 - H05 RR-F,
- 3 x 0.75 - H05 V2V2-F (T90)

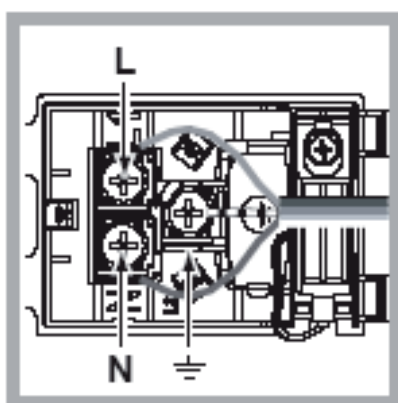
alternatively, with superior features, which are adapted to the load and the temperature in use.

The green-yellow earth cable must be longer than the other two conductors by approximately 3 cm.

Assembly of the power cable:



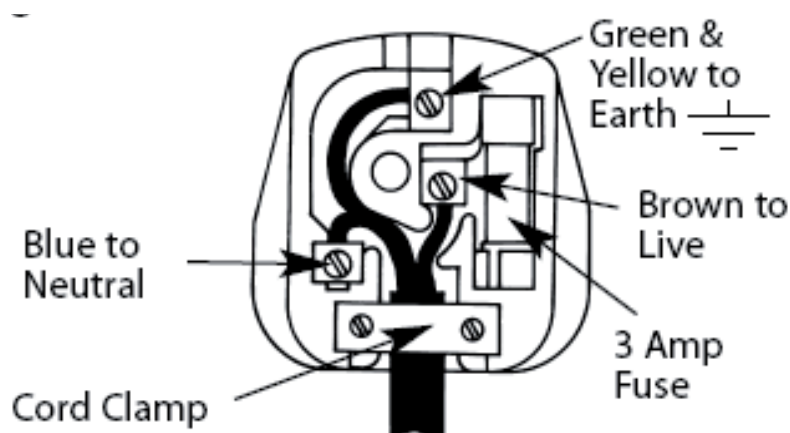
1. Open the terminal board by placing a screwdriver under the side flaps on the cover, pull and then open the cover (see the figure).
2. Install the power supply cable, unscrew the screws on the cable grip and the three screws on contacts L-N- and then attach the wires under the screw heads following the colours Blue(N), Brown(L), Green-Yellow(see the figure).



3. Attach the wire to the appropriate wire holder.
4. Close the terminal board cover.

Assembly of the polarized plug

Assemble a standard plug for the capacity indicated on the features typeplate.



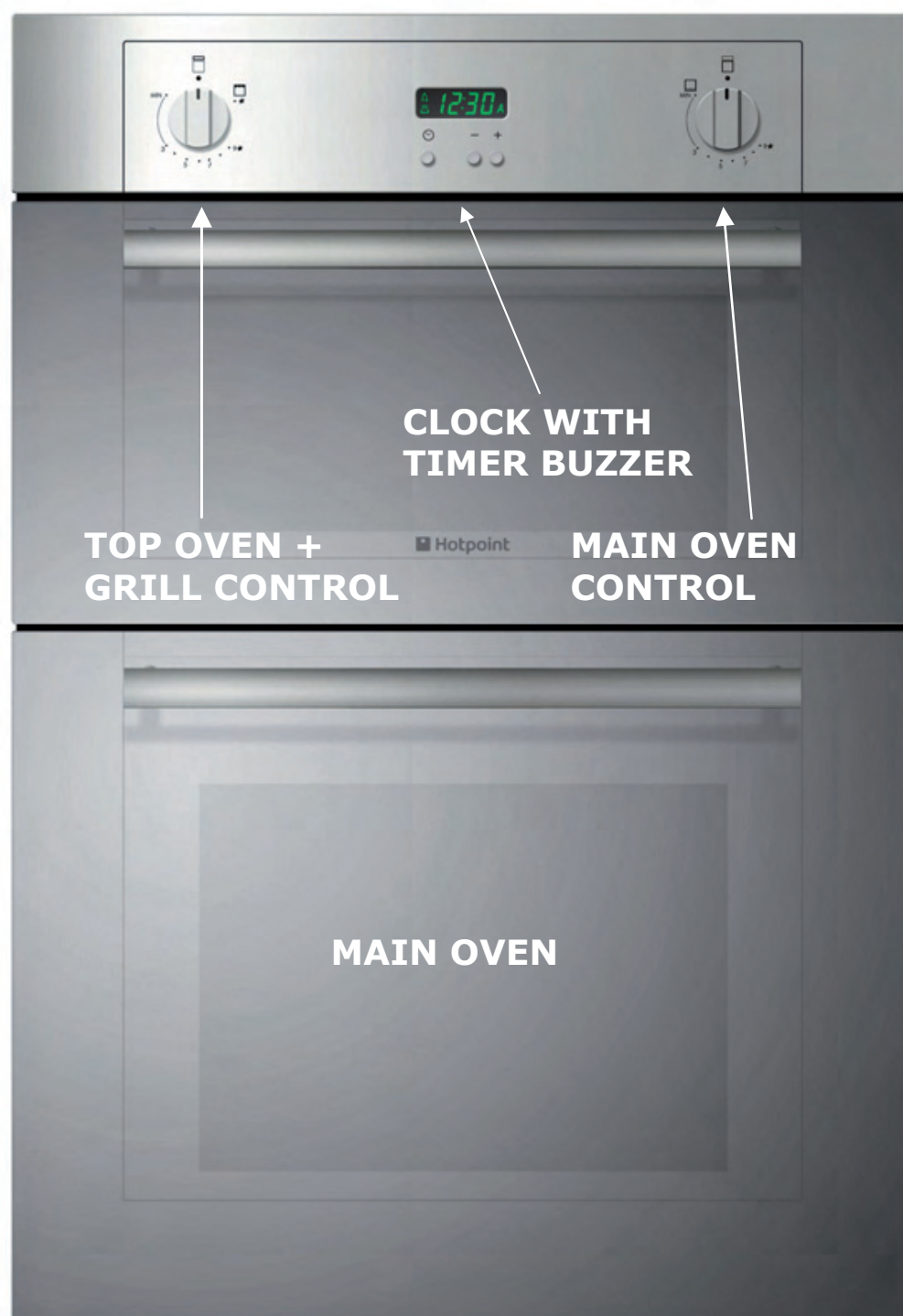
Install the power supply cable, unscrew the screws on the cable grip and the three screws on contacts L-N- and then attach the wires under the screw heads following the colours Blue(N), Brown(L), Green-Yellow (see the figure).

In case of direct connection to the mains power, it is necessary to use a device that ensures that the mains power is disconnected, with a distance between contacts that allows complete disconnection in compliance with surge category III and installation regulations. The power supply cable must be positioned in such a way that it does not exceed the room temperature by 50°C at any point. The installer is responsible for the correct mains hook-up and adherence to the safety regulations.

Before hook-up to the mains, make sure that:

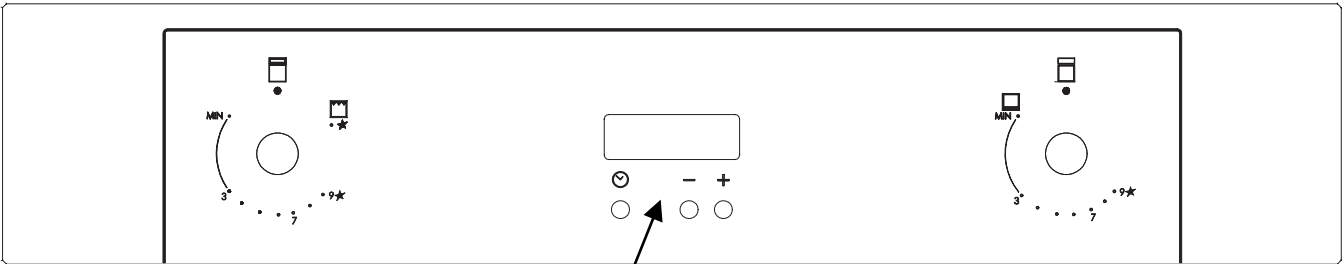
- the socket has a ground connection and complies with legal regulations;
- the socket is able to withstand the oven's maximum power capacity indicated on the features typeplate (see below);
- the power supply voltage is within the values listed in the electrical features typeplate;
- the socket is compatible with the appliance plug.
- If this is not the case, replace the socket or the plug. Do not use extension cords or multiple sockets.
- Once the appliance is installed, the electrical cable and the electrical power socket must be easy to reach.
- The cable must not be bent or compressed.
- The cable must be periodically checked and only replaced by authorized technicians.
- The Company declines any responsibility if these instructions are not adhered to.

DESCRIPTION OF THE APPLIANCE

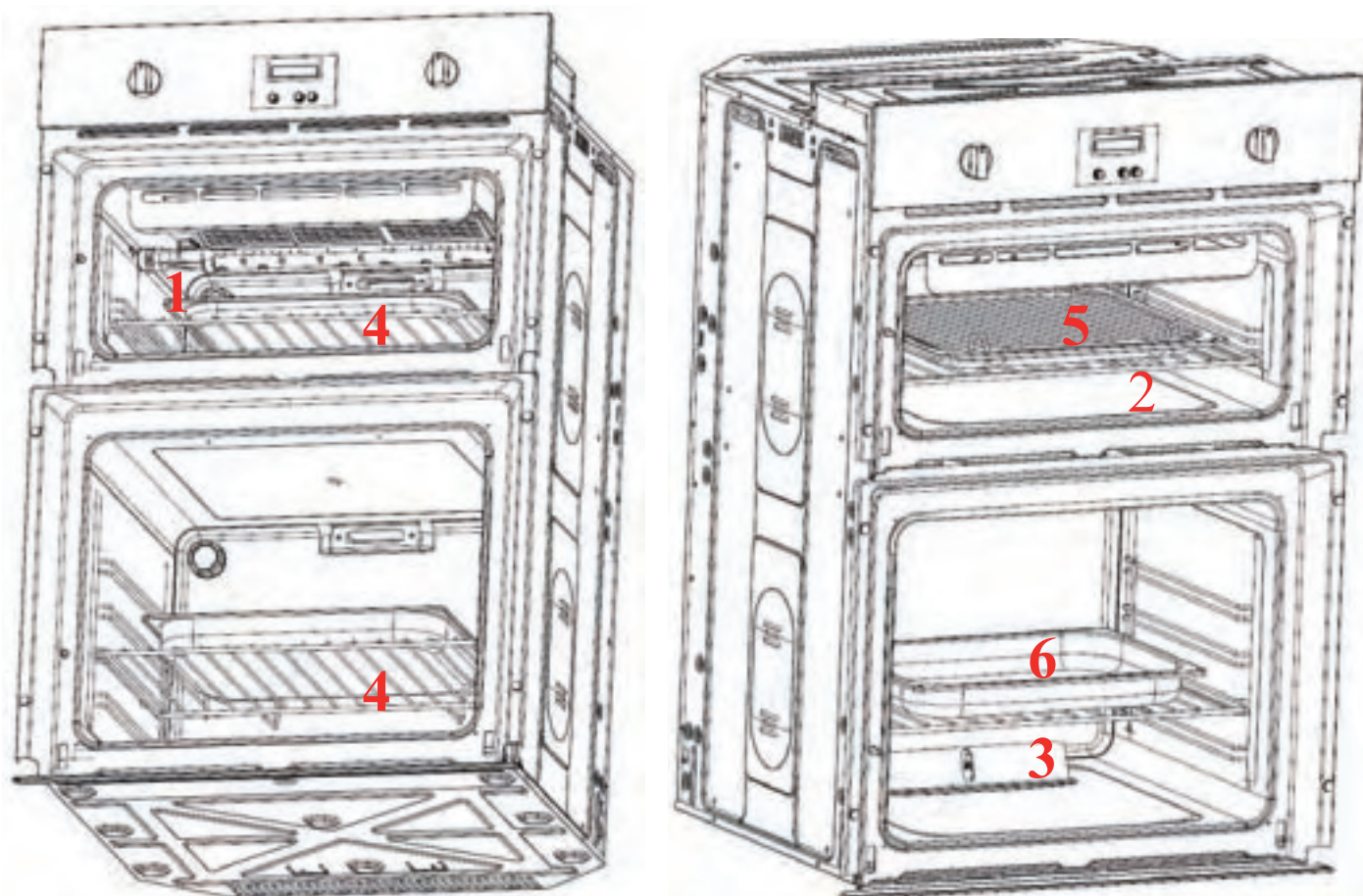


**TOP OVEN +
GRILL
CONTROL**

**MAIN OVEN
CONTROL**



**CLOCK WITH
TIMER BUZZER**



1. GRILL BURNER
2. TOP OVEN COMPARTMENT
3. MAIN OVEN BURNER
4. OVEN GRILL SHELF (MAIN AND TOP)
5. GRILL PAN FOR GRILL COOKING
6. MEAT PAN FOR OVEN COOKING (MAIN AND TOP)

HOW TO USE THE APPLIANCE

MAIN GAS OVEN (BELOW)

The main gas oven is controlled by a knob on the right of the control panel. Open the oven door completely.

The oven knob is a device which allows you to choose the most suitable cooking temperature from among those on the control panel for the foods to be cooked (between 150°C and 240°C, inclusively).

The electronic oven ignition device is integrated into the control knob.

THE OVEN MUST BE IGNITED WITH THE DOOR OPEN: IF THE DOOR IS CLOSED, IT WILL NOT WORK; the switch on the left side of the oven muffle blocks ignition if the door is not open completely.

To ignite the oven burner, press right down on the knob and turn it in a counter-clockwise direction as far as it will go.

Given that the oven is equipped with a safety device, after the burner has been ignited it is necessary to keep the knob pressed down for a few seconds (4-6 seconds); this enables the temperature sensor in the burner to heat up; this situation has been reached when, on letting go of the knob, the burner stays lit.

THE ELECTRONIC IGNITION DEVICE MUST NOT BE PUSHED DOWN FOR MORE THAN 15 SECONDS. IF AFTER 15 SECONDS THE BURNER HAS NOT BEEN LIT, STOP PRESSING DOWN ON THE KNOB AND WAIT AT LEAST A MINUTE WITH THE DOOR OPEN BEFORE TRYING TO LIGHT THE BURNER AGAIN.

When the burner has been lit and the flame is stable (or rather, when you let go of the knob and the burner stays lit), it is possible to close the door.

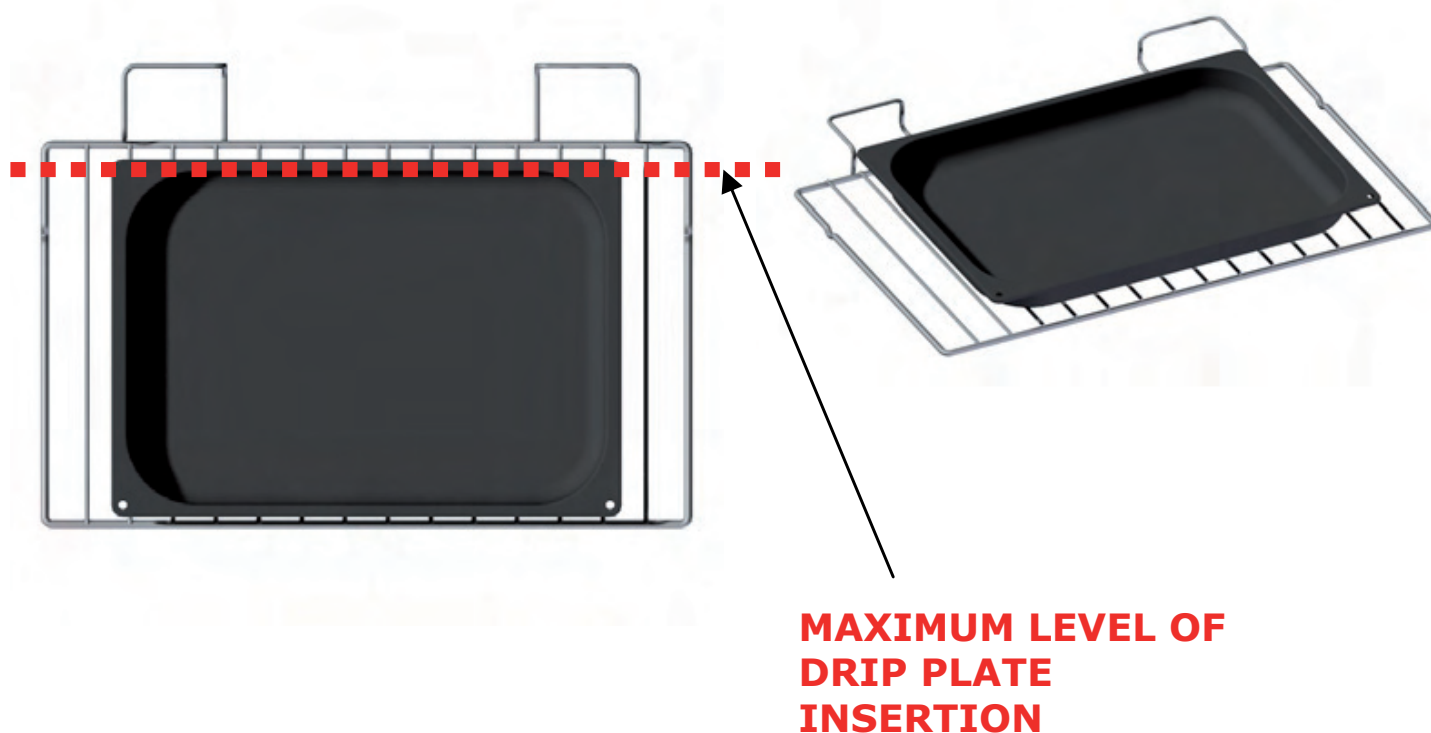
The cooking temperature is selected by making the chosen value indicator correspond to the index on the knob.

The set temperature is automatically reached and held at a constant by the control device (the thermostat) which is controlled by the knob.

The oven has a support griddle and 4 different cooking levels.

Before turning on the oven, position the griddle at the desired level and put the dish to be cooked onto it. The dish can be placed on the supplied drip plate or on a maximum 300x350 mm sized drip plate (to enable suitable air circulation around the dish).

In any case, the drip plate must not be placed above the level indicated in the figure (to avoid burning the food).



The best results are obtained by pre-heating the empty oven for approximately 15 minutes at the chosen temperature.

TOP GAS OVEN (ABOVE)

The secondary oven is controlled by the knob on the left of the control panel (by turning it in a counter-clockwise direction from the 0 position). Its working principal is the same as has been described for the MAIN OVEN (please see MAIN OVEN).

In this case, there are 3 cooking levels (due to the reduced muffle size). The instructions regarding pre-heating and the use of the drip plate are also the same.

GAS GRILL (ABOVE)

The Grill is controlled by the knob on the left of the control panel (by turning it in a counter-clockwise direction from the 0 position).

The grill must be ignited with the door open: if the door is closed, it will not work; the switch on the left side of the oven muffle blocks ignition if the door is not open completely.

Press right down and turn the knob in a counter-clockwise direction until the knob index corresponds to the GRILL symbol on the control panel.

If the thermostat knob is not pressed down, the automatic ignition/re-ignition system for the Grill works but there is no gas released and so, the burner cannot light.

To light the grill, press the knob right down.

Given that the Grill (like the oven burners) is equipped with a safety device, after the burners have been lit it is necessary to press the knob down for a few seconds (4-6 seconds), in order to enable gas transmission until the safety thermocouple heats up.

Before lighting the Grill, position the griddle at the desired level. It is advisable to pre-heat the Grill for around 2 minutes before putting food into it. In order to cook with the Grill, use the drip plate and griddle which are also supplied with the appliance. This drip plate should be placed above the main griddle and slid all the way in, as in the following illustration



CAUTION:

- **COOKING WITH THE GRILL SHOULD BE CARRIED OUT WITH THE DOOR OPEN**
- **THE ACCESSIBLE PARTS OF THE APPLIANCE CAN GET VERY HOT; KEEP THEM OUT OF REACH OF CHILDREN**

ALUMINIUM FOIL

If using aluminium foil:

1. Remember that it is important to increase the cooking time by one third.
2. Never allow the foil to touch the sides of the oven.
3. Never cover the oven interior with foil.
4. Never cover the oven shelves with foil.

OVEN COOLING SYSTEM

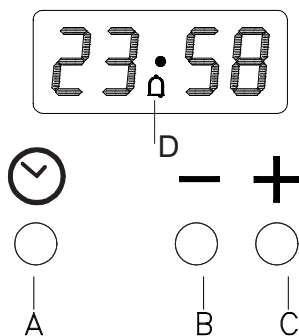
In order to ensure controlled temperatures within the appliance, it is equipped with a cooling fan which always comes into action even when only one of the two oven control knobs is in a different position to 0.

The fan also works when the appliance has been switched off if it is still too hot.

OVEN LIGHT

The internal oven light comes on even when only one of the two oven control knobs is in a different position to 0.

ELECTRONIC TIMER



The electronic timer has several functions:

- It indicates the time
- It signals the end of the cooking time by buzzing

Setting the time

- Push button A
- Set the time using buttons B and C. The function stays active for 7 seconds after the last time the button has been pushed.

Setting the timer

- To activate the timer, press button C. Press button C again and hold it down until the desired cooking is reached; the maximum time that can be set is 1 hours 39 minutes.
- The timer countdown is shown on the display. The bell symbol (D) comes on.
- By pressing button A, the time is shown for 3 seconds.

Deactivating the timer

- Press down button B
- The timer begins its countdown and automatically stops at 0

Buzzer

- When the cooking time is over, the clock buzzes for 7 minutes.
- To interrupt the buzzer, press button C.

Setting the buzzer volume

It is possible to change the buzzer volume by pressing button B, when it is not in use. 3 different volume levels can be chosen.

RECOMMENDATIONS FOR COOKING

The following tables contain advice for cooking using the 3 different parts of the oven (**MAIN OVEN, TOP OVEN AND GRILL**).

TOP OVEN COOKING

FOOD	MARK	SHELF POS. (1 is the highest)	Approx. Cooking Time and Comments
FISH			
Oily and white fish	5	2	25-30 min
MEAT AND POULTRY			
Beef (medium)	4	2	25-30 min per lb (450g) + 25-30 min
Ham	5-6	2	40 min per lb (450g) +40 min
Lamb	5-6	2	30-35 min per lb (450g) + 30 min
Pork	5-6	2	40 min per lb (450g)+ 40 min
Chicken	4-5	2	25 min per lb (450g)+ 25 min
Duckling & Goose	4-5	2	25 min per lb (450g)+ 25 min
Turkey	4	2	15-20 min per lb (450g) +15-20 min
CAKE, PASTRIES AND BISCUITS			
Small cakes (12 per tray)	5	2	15-20 min
Victoria sandwich (2*180mm /7")	4	2	25/30 min

Swill Roll	6-7	1	10-12 min
Rich Fruit cake (1* 180 mm/ 7")	min	3	2 ¼ - 2 ½ min
Scones (12 per tray)	5-6	2	12-15 min
Biscuits	4	2	20-25 min
Short crust Pastry	5-6	2	15mins-1hr.depending on recipe
Puff Pastry	6-7	2	10-30mins depending on recipe
Yorkshire Pudding	6-7	2	20-40 min
Meringues	min	2	2½ -4 hrs turn when necessary

GRILL

SHELF POSITION	FOOD
HIGH POSITION	Toast, pike lets/crumpets, bacon, thin sausages, beef burgers, tomato halves, steak (rare and medium),Kipper, gammon, kidneys and toasted snacks
CENTRE POSITION	Toast, toasted snacks, thick sausages, beef burgers , fish fingers, steak (well done) and gammon, chops (with heat turned down for part of cooking time).
LOW POSITON	Whole fish, fish fillets and fish steaks (on base of pan). Chicken portions (with heat turned down for part of cooking time).

MAIN OVEN COOKING

FOOD	GAS	SHELF POS. (1 is the highest)	Approx. Cooking Time and Comments
FISH			
Oily and white fish	4-5	3	25 mins-1 hr, depending on recipe and size of fish
White fish (fillets & steaks)	4-5	3	25-30 min
MEAT AND POULTRY			
Beef (medium)	4-5	4	25-30 min per lb (450g) + 25-30 min
Ham	5-6	4	40 min per lb (450g) covered in foil +40 min uncovered
Lamb	4-5	4	20-30 min per lb (450g) + 25 min extra
Pork	4-5	4	25-30 min per lb (450g) + 25 min
Chicken	4-5	4	20.25 min per lb (450g) + 20 min *if the chicken is wrapped in aluminum foil add 1 / 3 to total cooking time
Duckling & Goose	4-6	4	25 min per lb (450g) + 25 min
Turkey	4-6	4	15-20 min per lb (450g) +15-20 min
CAKE, PASTRIES AND BISCUITS			
Small cakes (12 per tray)	4-5	2 and 4	15-20 min
Victoria sandwich (2*180mm / 7")	4	2 and 4	25/30 min
Swill Roll	6-7	2	10-15 min
Rich Fruit cake (1* 180 mm/ 7")	min	2	Depending on size
Scones (12 per tray)	6-7	2 and 4	10-15 min

Biscuits	4	2 and 4	20-25 min
Short crust Pastry	6-7	2	Depending on use
Puff Pastry	6-7	2	Depending on use
Yorkshire Pudding	5-6	2 or 3	30-45 min
Meringues	min	2 or 3	180-240 min

The cooking times, temperatures and levels are indicative and vary, depending on the characteristics of the food to cook and can be modified according to your taste or experience.

Always 15 minutes preheat for best results.

Note: If soft margarine is used for cake making, temperatures recommended by the manufacturers should be followed.

Conversion table

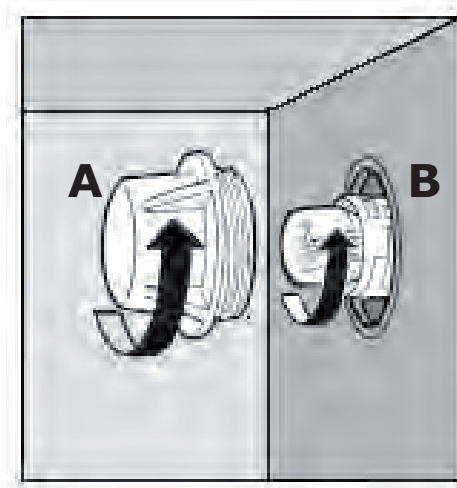
Gas mark	Fahrenheit	Celsius	Verbal
MIN	300°	149°	Slow/Low
3	325°	163°	Moderately Slow/Warm
4	350°	177°	Moderate/Medium
5	375°	191°	Moderate/Moderately Hot
6	400°	204°	Moderately Hot
7	425°	218°	Hot
8	450°	232°	Hot/Very Hot
9	475°	246°	Very Hot

OVEN BULB REPLACEMENT

Both the ovens are supplied with an oven bulb that is located on the top left-hand side at the back.

The bulb has the following features:

25W screw coupling E-14



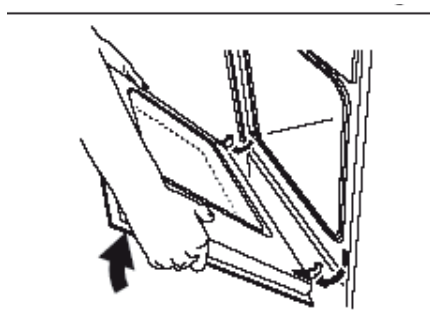
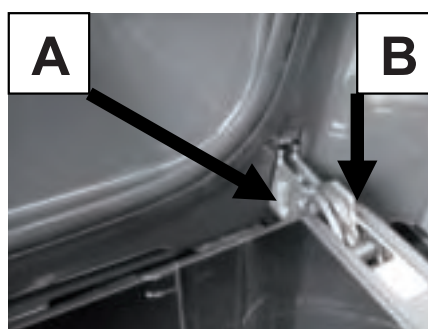
In order to substitute it, proceed as follows:

- 1. Unplug the appliance from the electrical power supply.**
2. Remove protective cover **A** by unscrewing it in a counter-clockwise direction.
3. Remove bulb **B** by turning it in a counter-clockwise direction.
4. After having replaced the bulb, reassemble protective cover **A**.

OVEN DOOR DISASSEMBLY

To make it easier to clean the oven, it is possible to remove the door from the hinges as follows:

- The hinges, A, have two moving levers, B.
- If lever B is raised, the hinge comes out of its housing.
- In this case, the door can be lifted upwards and taken off by making it slide outwards; in order to carry out this operation, take hold of the door at the sides near to the hinges.
- In order to reinstall the door, first of all, put the hinges back into their housing.
- Before closing the door, do not forget to re-position the two moving levers, B, that are used for fastening the hinges.



CORRECT POSITION OF THE LEVER



WRONG POSITION OF THE LEVER



Indesit Company UK Limited

Morley Way, Peterborough, PE2 9JB, England
www.hotpoint.co.uk

12300131364

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