



OFFICINE GULLO
FIRENZE

INSTRUCTIONS FOR INSTALLATION AND USE



FES10

ELECTRIC OVEN FOR RESIDENTIAL AND PROFESSIONAL USE

CAUTION

1. These safety directions apply to different kinds of appliances. Please identify correctly the specific appliance in your possession (check the tag showing the characteristics).
2. Before using the appliance, read the instruction manual carefully, as it contains important safety information on the proper installation, use and maintenance of the appliance. Please keep the instruction manual for further reference.
3. The appliance's electrical safety is guaranteed only if the electrical system is earthed in accordance with the relevant regulations. It is of the utmost importance to follow such regulations; when in doubt, please consult a qualified electrician to have the electrical system thoroughly checked. The manufacturer declines all responsibility for damage caused by a badly-earthed electrical system
4. Before connecting the appliance, make sure that the appliance's technical characteristics shown on the tag correspond to those of the electrical system and gas distribution network.
5. Make sure that the electrical system and sockets can handle the appliance's maximum power consumption as shown on the tag. When in doubt, please consult a qualified electrician.
6. The appliance should be connected to the electric supply line by means of an omnipolar switch with a minimum contact opening of 3 mm
7. If the power socket is not compatible with the plug, replace the socket with a proper one and consult a qualified electrician to make sure that the cable size can handle the appliance's maximum power consumption. The use of adapters, multiple power boards and extension cords is not recommended.
8. When not in use, switch off the general power supply to the appliance and close the gas supply valve.
9. Do not obstruct the appliance's cooling or heat dissipation vents.
10. In case of damage to the appliance's power cord, it must be replaced exclusively by the manufacturer's authorized service center.
11. The appliance must be used only for the purposes for which it has been expressly designed (cooking). All other uses (such as the heating of a room) are considered inappropriate and therefore dangerous. The manufacturer declines all responsibility for damage resulting from improper use of the appliance.
12. The use of any electric appliance implies the observance of some basic rules. More specifically.
 - Do not touch the appliance with wet or damp hands or feet;
 - Do not use the appliance with bare feet;
 - Avoid the use of extension cords and, if necessary, take all precautions;
 - Do not pull the power cord to disconnect the plug from the power socket;
 - Do not leave the appliance exposed to atmospheric agents (rain, sun, etc.);
 - Do not allow children or untrained persons to use the appliance.
13. Before cleaning the appliance or performing maintenance work, disconnect the appliance by pulling the plug out of the power socket or turning off the main switch.
14. In case of failure or malfunction, turn the appliance off, close the gas supply valve and do not attempt to carry out any repairs, which must be done exclusively by an authorized service center.

Request the use of original spare parts only. Failure to comply with the above recommendations may compromise the appliance's safety.

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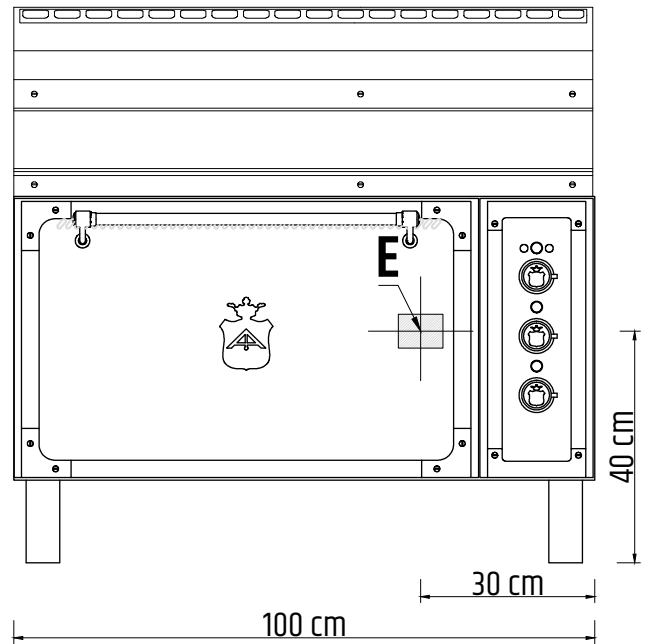
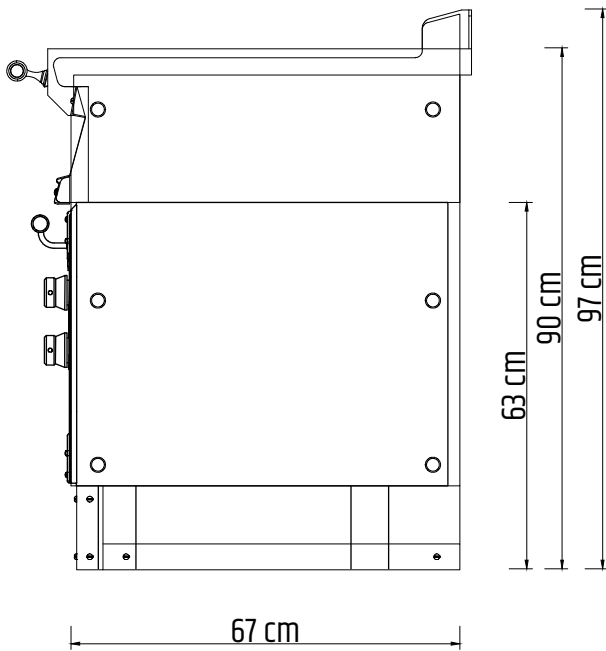
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INSTALLATION MANUAL

Fig. A
FES10

FES10



Non posizionare l'induzione sopra
il forno
Do not place induction above
the oven

LEGEND	
E	Electric connection/Connessione Elettrica

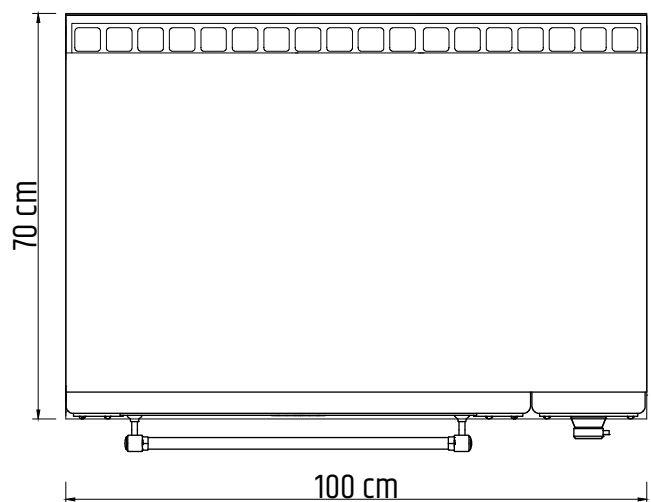
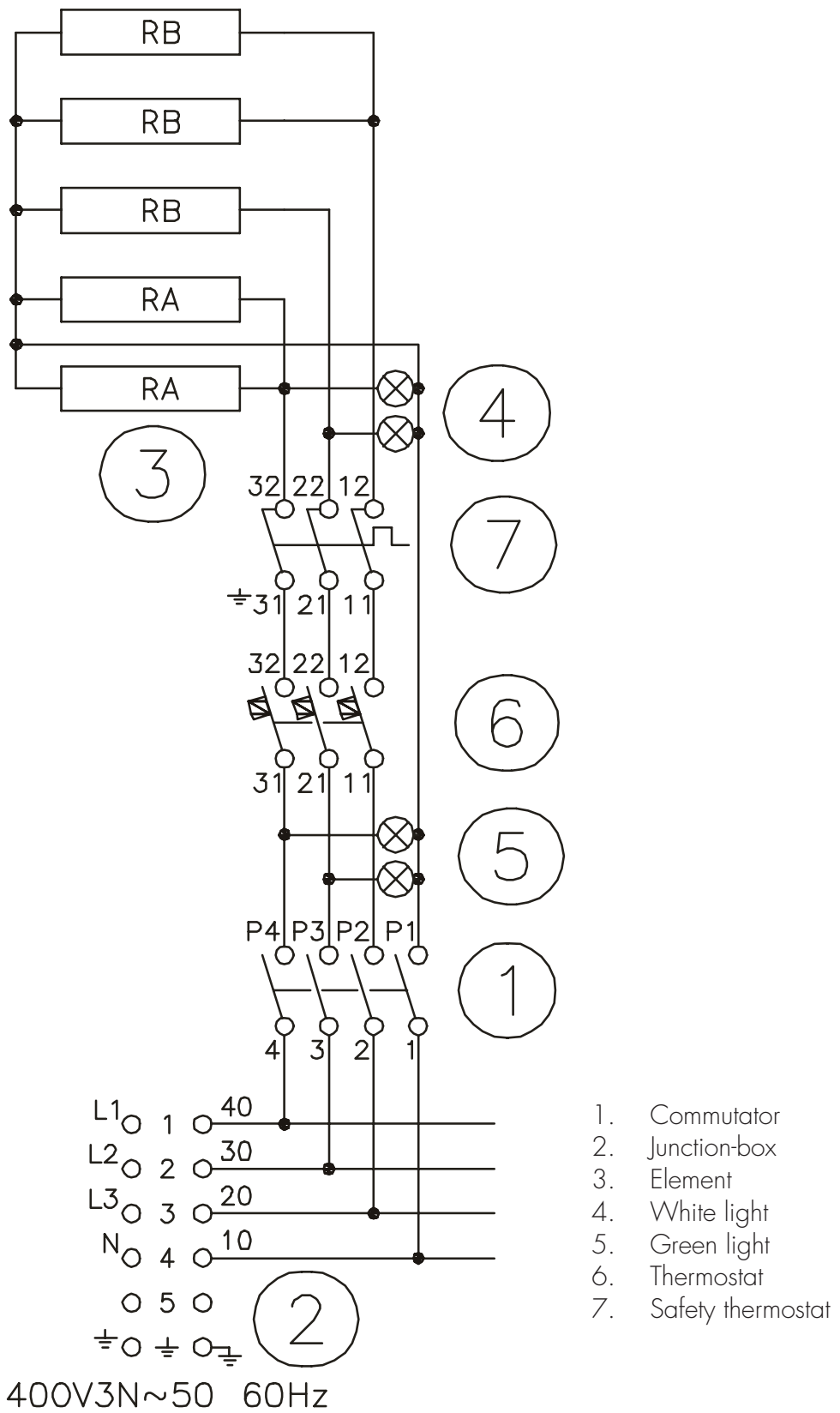


Fig. B

WIRING DIAGRAM STATIC OVEN GN2/1



DECLARATION OF COMPLIANCE

This appliance is manufactured by OFFICINE GULLO S.r.l



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The manufacturer declares that the appliances are compliant with the prescriptions of the 2004/108/CE norm for the electric part. The installation must be done observing the norms in force.

N.B.: The manufacturer declines any responsibility for direct or indirect damage caused by improper or incorrect installation, alterations, maintenance or use of the appliance, as in all the other cases considered in the items of our sales conditions.

ELECTRIC TECHNICAL DATA TABLE

MODEL	Dimensions cm	Power Supply	Tot. power (KW)	Max. absorb A	Power supply cable mm ²
FES 10	100x63x57h	400V~3N 50/60 Hz	5	10,4	5x1,5

INSTALLATION

The installation, start-up and maintenance of this appliance must be carried out only by qualified fitters. All installation operations must be in accordance with current regulations. The manufacturer declines all responsibility for malfunctioning due to bad or faulty installation.

Attention: In accordance with international rules, when connecting the appliance, an automatic device enabling the disconnection of all contacts from the mains, must be installed above it; this device must have a contacts opening of at least 3 mm.

ELECTRIC CONNECTION

The terminal board is situated behind the front panel. The electrical wiring must be no less than HO5 RN F and have a section suitable for the appliance. Secure the wiring with the wiring clips. Connect the wire ends to their terminals on the terminal board. The earthing wire must be longer than the other wires so that it will disconnect after the live wires in the event of the fastener breaking.

EQUIPOTENTIAL

The appliance must be connected to an equipotential system.

The connection screw is positioned at the back of the appliance and is identified by the symbol .

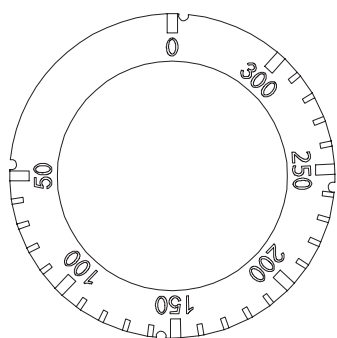
Attention! The manufacturer will neither be held responsible for, nor will give any compensation during the guarantee period for any damage caused, and which is due to inadequate installations not compliant with the instructions.

USER MANUAL

INSTRUCTIONS FOR USE

Attention! The appliance must only be used under surveillance.

LIGHTING AND REGULATING THE ELECTRIC OVEN






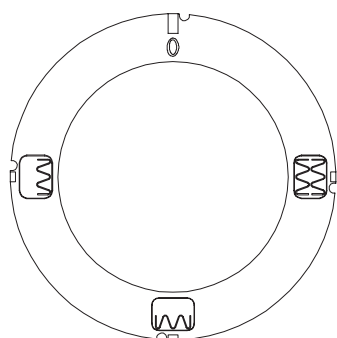
Before turning the oven on, make sure the oven racks are in the desired position.

Turn the control knob to the right and set the temperature wanted.

To turn the oven off, turn the knob to the left to position 0.

To turn the oven on, turn the selector knob (see figure) to the right or left into one of the following positions

-  Top + bottom heating element
-  Bottom heating element
-  Top heating element



Preheating the oven is essential for baking. It is recommended to pre-heat the oven slightly warmer than the cooking set point for at least 30 minutes. All cooking times are based on a preheated oven unless otherwise stated in the recipe.

Caution: when the oven is on the door must be kept shut otherwise the knobs and protection sheet could get hot and be damaged.

CLEANING AND MAINTENANCE

Attention! During cleaning, do not wash the external parts of the appliance with direct sprays of water or with high pressure.

After every use, clean the appliance thoroughly. Daily cleaning after switching off the appliance ensures the perfect functioning and long life of the appliance.

Before starting to clean the appliance, disconnect the power supply. The parts in steel must be washed with hot water and neutral detergent, then rinsed thoroughly in order to eliminate all traces of detergent; after which, dried with a dry cloth. Do not use abrasive or corrosive detergents.

The enamelled parts should be washed with soapy water.

Oven: Cleaning the oven is made easier by removing the support grill.

Important: As well as ordinary cleaning and maintenance, it is advisable to have the installation checked by an installer at least once a year.

It is therefore suggested to draw up an after-sales assistance contract.

Cleaning burnished brass surfaces

No synthetic protective varnishes have been used to obtain the special burnishing effect on the burnished brass details in order to avoid spoiling the beauty of the brass with an artificial patina. The antique finish of the surface is the result of natural oxidation that has simply been accelerated. All the natural antique finish brass surfaces can be cleaned with any kitchen degreasing detergent, accompanied by the use of an abrasive scouring pad (the green colored type used for washing dishes). It is recommended that the metal be rubbed, uniformly applying light pressure, until the desired effect is achieved.

The brass details should then be dried.

Do not use polish as this is suitable for maintaining the gloss but not the antique finish and could result in an effect that is not compliant with our products. Any spots that may appear over time on the burnished brass surfaces should be considered as a desirable and particular characteristic of our craft metal working processes.

Cleaning chromium-plated brass surfaces

No synthetic varnishes have been used to obtain the special polish on the chromium-plated brass details in order to avoid spoiling the beauty of the chromium plating with an artificial patina. All the chromium-plated surfaces should be cleaned, where necessary, with a soft, possibly micro-fiber cloth, combined with metal polishing products, if required. Do not use abrasive pads.

Cleaning satin finish nickel-plated brass surfaces

No synthetic varnishes have been used to obtain the special nickel-plating on the satin finish nickel-plated brass details in order to avoid spoiling the beauty of the nickel-plated, satin finished solid brass with an artificial patina. All the nickel-plated and satin finished brass surfaces should be cleaned, where necessary, with a soft, possibly micro-fiber cloth, combined with a neutral detergent, if required. Do not use abrasive pads.

Cleaning the varnished surfaces

All the varnished surfaces should be cleaned using a neutral detergent and, where necessary, a soft, possibly micro-fiber cloth. Do not use abrasive pads or any other chemical products.

Cleaning brushed steel surfaces

All the brushed steel surfaces should be cleaned using degreasing products or products specifically designed to be used on steel and, where necessary, extra-fine steel wool or extra-thin sandpaper.

WHAT TO DO IN THE EVENT OF A BREAKDOWN

If a fault develops, turn off the appliance, switch off at the mains and call the technical assistance service.

PROCEDURE TO FOLLOW IF THE APPLIANCE IS NOT GOING TO BE USED FOR SOME TIME

Thoroughly clean and dry the appliance as per instructions, switch off at the mains.

MAINTENANCE (only for qualified personnel)

Any kind of maintenance must only be done by qualified personnel. Before carrying out maintenance, remove the plug or switch off the switch above the appliance.



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