


OFFICINE GULLO
FIRENZE

INSTRUCTIONS FOR INSTALLATION AND USE



RESTART
ELG 90 / 100 / 120
COOKING RANGE FOR DOMESTIC USE



ELG X
USER MANUAL

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IMPORTANT SAFETY WARNINGS



Appliances' data As well as being shown on the cover, the data plate is applied to the oven door frame and is visible with the door open.

CAUTION These warnings refer to different types of appliances. Pay attention in properly identifying the type you own (see the data plate).

These warnings are valid for the countries mentioned in the plate.

- 1 Before using the cooker, read the instructions booklet carefully. This contains very important information concerning safety during installation, use and maintenance.
The instructions booklet must be kept with care for later consultation.

- 2 The electrical safety of this cooker is guaranteed only if it is correctly grounded as required by the regulations. It is fundamental to ensure that these regulations have been respected; if you are in doubt, contact a skilled technician to have the electric system accurately checked.
The manufacturer is not responsible for damage caused by a bad grounding system.

- 3 **Before powering the appliance, check that the technical features shown on the data plate match those of the electrical system perfectly. Installation / regulation must be carried out by qualified personnel.**

- 4 **Make sure that air around the appliance can circulate freely.**
This appliance is not connected to an evacuation device for the combustion products, therefore the ven-

IMPORTANT SAFETY WARNINGS



tilation of the room must be analyzed carefully and according to the rules in force.

- 5** When using a gas appliance, heat and dampness are generated inside the premise. A good aeration of the kitchen must be guaranteed by keeping the natural aeration vents open or by installing a mechanical aeration device (hood). An intensive and prolonged utilization of the appliance may result in the need of supplementary aeration, such as opening a window or increasing the power of the hood (if present).

- 6** The alimentation cable is supplied without a plug. To connect it please refer to the paragraph “electric connection”. It is recommended to not use adapters, multiple-outlet plugs or extensions.

- 7** When the appliance is not in use for a prolonged time, disconnect the electric power, switch off the main switch and turn off the gas.

- 8** Do not block ventilation or heat dissipation slits.

- 9** If the alimentation cable is damaged it must be replaced exclusively by a service center approved by the manufacturer.

- 10** The appliance must be used only for the purposes for which it was intended. Any other use (for example, heating a room) is incorrect and therefore dangerous. The manufacturer declines all responsibilities for damage caused by similar incorrect uses.

- 11** The appliance is not destined to be activated by means of an external timer or a remote control.

IMPORTANT SAFETY WARNINGS



12 The use of any electrical appliances requires that a number of fundamental rules must be respected:

- A.** Never touch the appliance when you have wet or damp hands or feet;
- B.** Never use the appliance barefoot;
- C.** Avoid using extensions;
- D.** Never pull the electric cable to remove it from the power socket;
- E.** Do not expose the appliance to atmospheric agents (rain, sun, etc...);

F. Be careful: accessible parts can become very hot during the use.

Keep children less than 8 years old far from the cooker if it is not continuously watched. This appliance may be used by children of 8 years of age or older, by people with reduced physical, sensory or mental abilities, or with lack of experience and knowledge only if they are under adequate surveillance or if they have been adequately instructed about the use of the cooker and if they are aware of the possible dangers. Children must not play with the cooker. The operations of cleaning and of maintenance must not be made by children without surveillance.

13 CAUTION: During the utilization of the appliance some parts may become very hot. Keep out of reach of children.

14 Absolutely do not touch the elements inside the oven during the utilization.

IMPORTANT SAFETY WARNINGS



-
- 15** Before cleaning the appliance or carrying out maintenance, disconnect the power supply by removing the plug from the socket or switching off the switch.
-
- 16** In case of breakdown or malfunction switch off the appliance and do not attempt any repairs that must only be performed by an authorized service center. Always request original parts. Failure to comply with these instructions may compromise the appliance's safety.
-
- 17** Never place unstable or deformed pans on the burners or on the electric hotplates as they could topple accidentally.
-
- 18** When the appliance is not being used, make sure the knobs are exactly in the "●"/"○"/ position.
-
- 19** Don't leave the hotplate on with no pans on it, as it would reach the temperature fast and possibly damage the appliance and your countertops.
-
- 20** The electric plates remain hot after using them. Be careful not to touch them.
-
- 21** Inflammable liquids, like alcohol or gasoline, must be kept away from the appliance.
-
- 22** Should you use small household appliances near the cooking top, please make sure that the electrical cable is not in contact with hot parts of the appliance.
-
- 23** To assure the right function of gas appliance, make sure that the rooms are ventilated. Check that the installation is carried out in accordance with the instructions.

IMPORTANT SAFETY WARNINGS



-
- 24** The materials used in producing our appliance are compatible with the environment and therefore recyclable. The packaging waste must not be left within reach of children, and must be disposed by using the appropriate recycling channels. To scrap your appliance, use your retailer and/or your local council's facilities; remember to make your appliance unusable before scrapping it.
-
- 25** If the rotation of the gas knobs is difficult, don't do anything. Close off the gas and call the After Sales Service for advice.
-
- 26** Do not use a steam cleaner to clean the inside parts of the oven.
-
- 27** Don't use any abrasive detergent or sharp device to clean the oven glass door. This may cause damage or breakage.
-
- 28** Don't modify the appliance.
-
- 29** **Be careful:** fat spillage, objects or oils on the appliance may cause a fire.
-
- 30** The appliance must be used by responsible people
-
- 31** **Be careful:** the use of inappropriate or unsuitable protections can cause fires and/or damage.
-
- 32** **Be careful: cooking with fat or oil can be dangerous or cause fires.**
-
- 33** **Fire danger:** do not store items on the cooking surfaces.
-
- 34** **Be careful: in the case of fire never attempt to extinguish a flame/ fire with water, but turn the appliance off and cover the flame with a lid or with a fireproof**

IMPORTANT SAFETY WARNINGS



cover.

- 35** **Be careful: do not use gas burners if the flame is unstable.**
- 36** Ensure that the flame diffusers are properly positioned in their seats with their respective caps.
- 37** Do not leave the cooker unguarded during any cooking that can spit fats or oils.
- 38** Do not touch the heating elements while the appliance is on. Let it cool down before cleaning
- 39** Food preparation in plastic or aluminum containers on hot cooking zones is forbidden just like the positioning on the cooking surfaces of plastic or aluminum foil objects.
- 40** Do not cover the burners or the hob with tinfoil.
- 41** Do not use the appliance's surface as a work top, sharp objects might scratch it.
- 42** Be careful: do not use frying pans, saucepans, grills or stones for grilling of a greater size than the maximum ones indicated for each single burner; above all they must not cover more than one burner at the same time.
The heat accumulation might damage the cooker.
- 43** In case of liquid spilling over, remove it from the hob.
- 44** Do not place empty saucepans on the cooking areas.
- 45** The cooking areas, must not work empty, without saucepans.

IMPORTANT SAFETY WARNINGS



First system startup of the oven

When using the oven for the first time, let it work empty for about 1 hour (230 °C), possibly leaving the kitchen windows open.

When you first turn the oven on, a bad smell is emitted due to production residues such as grease, oils or resins.

When the oven has cooled clean it following the instructions in the «Cleaning and care section».

After the indicated time the oven is ready to perform its first cooking.

IMPORTANT SAFETY WARNINGS



- Models with glass-ceramic zones

Read carefully before using

- Only qualified technicians should install the appliance. The technician will not be held responsible for any damages caused by electrical malfunctions.
- The hob must be installed in the appropriate inset.
- The appliance should be used solely for cooking foods, excluding any other domestic or industrial uses.
- Remove the adhesive labels from the glass on the hob.
- Do not modify or alter the appliance.
- Do not use the hob as a working zone.
- The appliance must be connected and installed in compliance with current local regulations.
- Do not use extension cables for connections.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- **WARNING:** Accessible parts may become hot during use. To avoid burns young children should be kept away.

IMPORTANT SAFETY WARNINGS



- Models with glass-ceramic zones

Using the appliance

- After use, turn off the cooking zone.
- Make sure that fatty substances and oil do not dirty the appliance's surfaces.
- WARNING: during and after use, the hob's surface will be very hot.
- Make sure that the power cable does not come into contact with the glass or a pot.
- Magnetized objects such as credit cards, floppy disks, and calculators should not be placed near the appliance when it is being used.
- Do not use any type of metallic object except the pots used for induction.
- Do not cover the cooking zone with inflammable materials.
- The appliance should only be used by capable personnel.
- Keep children away from the appliance.
- Metallic objects such as knives, spoons, forks or lids should not be placed on the hob as they can become overheated.
- Caution: The appliance is not designed to operate with an external timer or a remote control system
- Warning: Do not use steam appliances to clean the hob

IMPORTANT SAFETY WARNINGS



- Models with glass-ceramic zones

- Unsuitable pots could ruin the surface of the hob.
- Do not use abrasive substances to clean the appliance.
- Avoid dropping heavy objects on the hob.
- Place pots on the hob delicately.

Precautions

- Make sure that the appliance's ventilation complies with the instruction manual.
- Do not place empty pots on the hob.
- Sugar, synthetic materials or aluminium objects should not come into contact with the cooking zones.



IMPORTANT SAFETY WARNINGS

- Models with glass-ceramic zones

In case of malfunction

- When a malfunction occurs turn off and disconnect the appliance.
 - If cracks appear on the glass or it is broken, disconnect the appliance and contact your authorized service centre.
 - Any repairs should be made by authorized personnel.
-

Suggestions

- Make sure that the pot is in the middle of the cooking zone. Ideally, the bottom of the pot should cover the entire cooking zone.
- The magnetic field produced by the induction hob could affect the proper working of pacemakers. Detailed information should be obtained from your doctor.
- Avoid placing synthetic materials or aluminium objects in contact with the cooking zone.

INSTRUCTIONS FOR USE

- First system startup of the hob

BE CAREFUL:

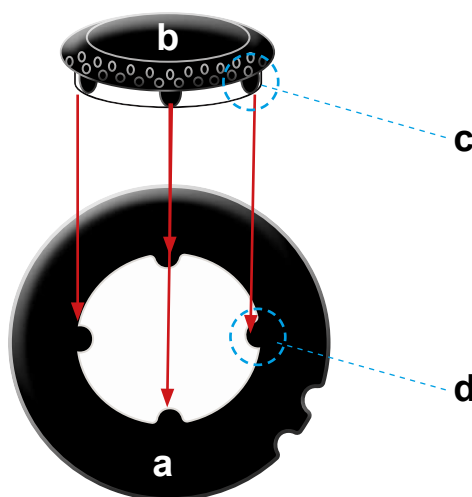
keep children and disabled people away during the operation. Do not use the appliance as a heating source.

General notes

to keep the appliance efficient and safe, maintenance must be entrusted to specialized technicians or to the after-sales service staff. Choose covered pans based on the quantity of food to cook.

IMPORTANT

Position the flame divider "b" correctly. To do this, align the 4 teeth "c" of the flame divider with the recess "d" of the aluminium Cup "a".



Lighting the burners

The index above the knobs will help you to find the corresponding burner. Press the knob by turning it anti- clockwise and bring it to the ignition position; keep the knob pressed for about 5 seconds so that upon its release the flame remains alight (in case of unsuccessful ignition repeat the operation).

Symbol	Function
--------	----------



off



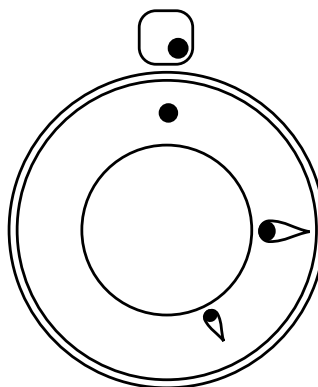
maximum



minimum



index



INSTRUCTIONS FOR USE

- First system startup of the hob

Recommended pans according to burner size:



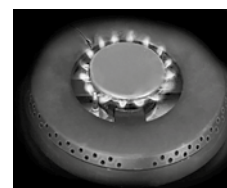
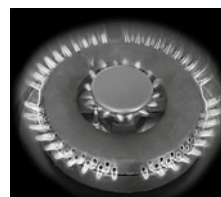
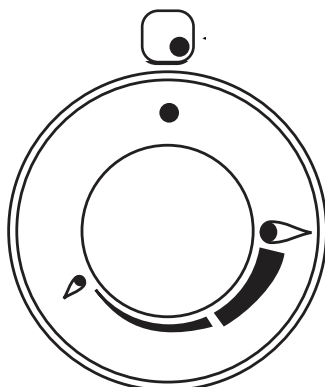
Burners	ID	Diameter Ø (cm)
Medium	SR	10 ÷ 20
Large	R	20 ÷ 24
Fish burner	P	oval pans (380 x 185)
Ring	TC/DCC	22 ÷ 28
Dual - Ring	DUAL	24 ÷ 30

Accensione del bruciatore Tripla corona "DUAL"

Identify the knob with the help of the index near the knobs. Press and turn the knob to the symbol (maximum) for 5 seconds. Once the burner is on, by turning the knob counterclockwise it gets to its first block that corresponds to the middle one. By applying a bit of force, the first block is exceeded and the outer ring goes out leaving only the little central burner turned on called AUXILIARY. To adjust the auxiliary burner on minimum, rotate the knob counterclockwise until it stops. At this point, to turn the burner back on, rotate the knob clockwise up to the desired value.

Symbol Function

	off
	maximum
	minimum
	index



INSTRUCTIONS FOR USE

– Use of a gridiron

Gridiron

If you want to use a gridiron a few things must be taken into account:

- it is possible to preheat the grid on the burner's maximum power for no more than 10 minutes;
- we recommend cooking foods with reduced power;
- keep at least a distance of 150 mm from the side wall to the gridiron's rim;
- do not position the gridiron on more than one burner at the same time.

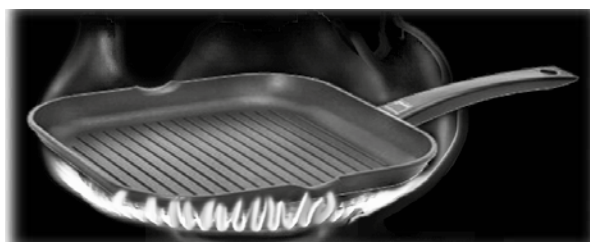
Correct



Be careful: wrong



Be careful: wrong



INSTRUCTIONS FOR USE

– Positioning placement of the burners

Positioning of the
burners



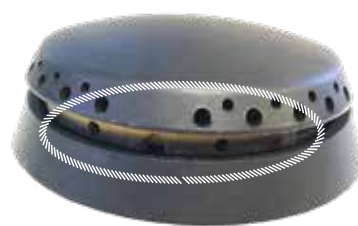
BE CAREFUL: always check that the burners are properly positioned), with a uniform flame that is not noisy.

BURNERS

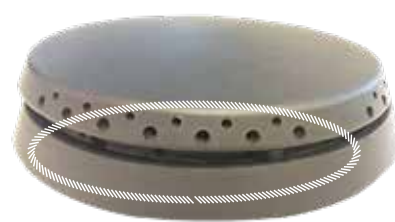
RIGHT

WRONG

Medium



Large



Dual Ring



Fish burner

Always check that the
screws below the burner
are fixed



INSTRUCTIONS FOR USE

– Use of the gas fry-top

FRY-TOP A GAS

A = cooking area

B = drip tray

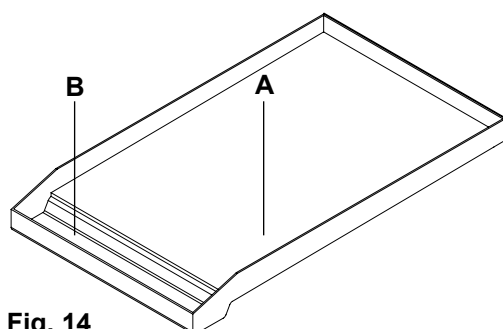



Fig. 14



Fig. 15

Functioning of the appliance

The fry-top (fig. 14) consists of a stainless-steel plate, suitable for contact with food [] with a uniformity of temperature on the cooking surface and with a very low heat loss. To use the appliance, light the flame below the plate by means of the corresponding knob (see “**Lighting the burners**”) and ensure that there is a flame. Turn the knob to maximum for about 10 minutes and wait for the plate to heat up. Once this time has elapsed, the plate is ready to start cooking.

By adjusting the flame, there is no limit to your culinary imagination. If you turn the control knob to the low setting, this allows slow or dietetic cooking. Higher temperatures are suitable for cooking meat, fish and vegetables. The Fry-Top plate is ideal for Oriental cooking with an optional accessory (lid) needed for this type of cooking.

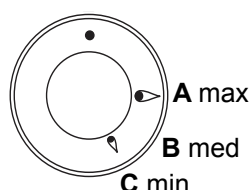
Some models are supplied with the spatula shown in figure 15, which is useful both for cooking and for cleaning the plate.

Cleaning and care

It is recommended to clean the plate thoroughly at the end of each cooking session. With the plate hot and the flame at minimum, remove the cooking residue using the scraper provided (fig. 15). Pour a little water onto the plate and, still using the scraper, continue cleaning the plate. Once the water has completely evaporated, repeat the same operation even several times until the desired result is obtained. It is extremely important to clean the plate when it is quite hot.

The black enamel flue may be cleaned with a soft cloth soaked with a solution of lukewarm water and ammonia. Rinse and dry after cleaning.

Adjuster (Knob)

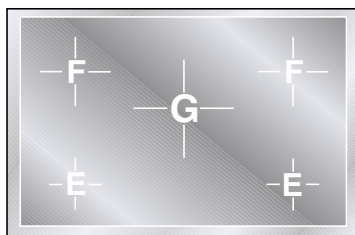


Type of cooking	Knob posit	Time min.
Egg	B	2
Sliced aubergines (0.5 cm thick)	B	9 ÷ 13
Sliced potatoes	B	5 ÷ 73
Sliced courgettes	B	3 ÷ 5
Fish (sea bream weighing about 200 g)	B	15
Hamburger	B	10
Beef steak	B	3
Porterhouse (2 cm thick)	A	5

INSTRUCTIONS FOR USE

– Use of the induction hob








Mod. 90...(b)



E - ø175 - Cooking areaa ø 175mm
(1400W / Booster 2000W)

F - ø215 - Cooking area ø 215mm
(2300W / Booster 3000W)

G - ø265 - Cooking area ø 265mm
(2300W / Booster 3000W)

Modelli	A ø145	B ø180	C ø210	D ø260	E ø175	F ø215	G ø265	E03E 	E03 	E04E 	M06E3 	M06MP 	M09E3 	M09MP 	kW (230V)	kW QuickSart
90...(b)	-	-	-	-	2	2	1	-	-	-	-	-	-	1	13,85	14,50
90...(b)	-	-	-	-	2	2	1	-	1	-	-	1	-	-	15,15	15,90

INSTRUCTIONS FOR USE

– Use of the induction hob

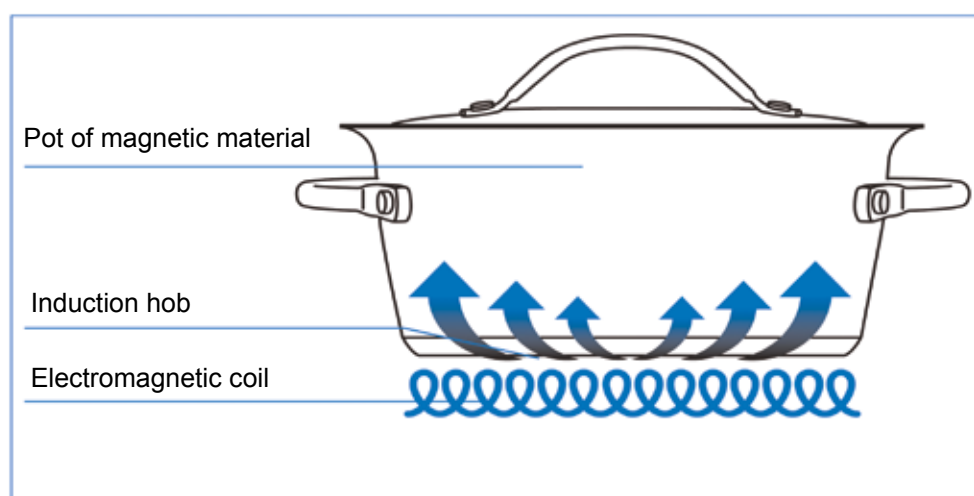
Before the first use

Clean your hob with a damp cloth, and then dry the surface thoroughly.

Induction

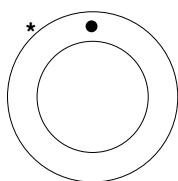
There is a coil underneath each cooking zone which, when a pot is placed on it, generates a variable electromagnetic field, producing inductive power of a ferromagnetic substance on the bottom of the pot. The end result is that the bottom of the pot placed above the cooking zone is heated. The type of material constituting the pot is fundamental:

- All pots with a ferromagnetic bottom are suitable (this can be verified with a magnet)
- The following pots should not be used: copper, stainless steel, aluminum, glass, wood, ceramics



Adjuster (Knob)

The knob does not show any numbers, the power level will be visible on the display.



Switching on a cooking area

Turn the relevant knob clockwise. On the hob display the set power level will appear (from 1 to 9).

Switching off a cooking area

A cooking area is switched off by turning the respective knob counterclockwise. The symbol [0] appears on the hob display for 15 seconds, then it disappears from the display or changes to the symbol [H] if the cooking area is still hot.

Automatic switching off of the device

The device switches off automatically if any conditions of excess temperature or errors in the power supply occur.

INSTRUCTIONS FOR USE

– Use of the induction hob

Booster function

The purpose of the booster function is to give more power to a determined area in order to reduce the necessary cooking time. This function is activated by turning the knob clockwise from position 0 (off) to the final position (* fig. A). After short acoustic signal, the symbol [P] appears on the display, meaning that the booster function is activated. The Booster function has a maximum duration of 10 minutes. The area concerned then returns to level [9]. The Booster function ends before this time when:

- a lower power level is set;
- the pan is removed;
- there is overheating of the appliance or of the heating area.

The Booster function has precedence over the “Heat-up” function. This means that, if the heat-up function has been activated in an area at the time of activating the Booster function, the heat-up function will be interrupted.

Recognizing the presence of a pan

Each cooking area is designed to operate with specific pans for induction cooking, having a diameter just smaller than the diameter of the chosen cooking area. If the pan is not suitable, the display for the area shows the symbol indicating absence of the pan (U) and the appliance does not start up. This prevents the appliance from being switched on until a container is placed on the cooking area, or until a container suitable for induction is used. If the container is removed during the operation, the area is switched off. The duration of pan recognition is 10 minutes; if no suitable container is used on the cooking area during this time, the area is switched off. The indication on the display changes from the “pan absent” symbol to [-].

Residual heat indication

If the cooking area is still very hot, even though it is switched off, the symbol H appears on the display. The Heat-up function, or quick heating, is available on each cooking area. This means that for a well-defined time the cooking area works at maximum power and at the end of this time the power is automatically brought to the set level. In this case the duration depends on the selected power level. The Heat-up function is activated by turning the knob counterclockwise from position 0 to the final position (* fig. A) for 2 seconds. After short acoustic signal, a letter [A] is shown on the display for the correspondent area. After it has been activated you must set a power level to continue cooking within 10 seconds; if this is not done, the Heat-up function is interrupted.

“HEAT-UP” function

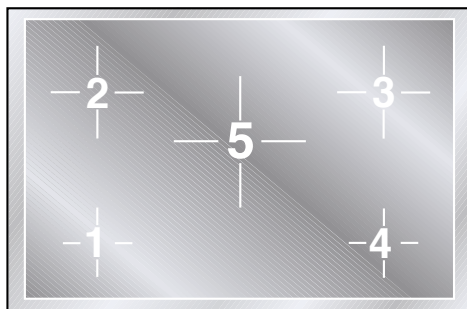
KEY-LOCK function

The Key-lock function is useful if there are children at home. However, it is always advisable for an adult to be present when the appliance is in operation. When the Key-lock function is activated all the cooking areas are switched off and they cannot be switched on accidentally.

INSTRUCTIONS FOR USE

– Use of the induction hob

The Key-lock function is activated, with the knobs in position 0, by turning the controls 1 and 2 simultaneously in an counterclockwise direction.



INSTRUCTIONS FOR USE


– Use of the induction hob

Heating function 42° AND 65°

Turn the knob (A) clockwise. Between the off position (0) and the power position (1) there is the position (u) which identifies the function for heating food at 42°. Only for 5 and 6-zone models: turn the knob (A) clockwise again. Between the (u) position and the power position (1) there is the position (U) which identifies the function for heating food at 65°. The maximum time of use for both functions is limited to 120 minutes. Both functions are prioritized over the 'HEAT-UP' mode.

Display

A display is associated with each cooking area.

- Set power level: (1-9)
- Food heating 42°-65° (U)
- Booster: (P)
- Heat-up: (A)
- Residual heat: (H)
- Pan absent or not suitable: (U)
- External error: (E)
- Fault: (F)
- Knob permanent rotation: ()

Limit of the duration of operation

A maximum time of continuous operation is associated with each cooking area. This depends on the selected power level. If the limit of the duration of operation is reached, the respective area is switched off.

Power level	Approximate limit of the duration of operation (hours)
U	2
1	6
2	6
3	5
4	5
5	4
6	1,5
7	1,5
8	1,5
9	1,5
P	(10 min. [P], later 80 min. [9])

INSTRUCTIONS FOR USE

– Use of the induction hob

Power management

The power management, in case the booster function is being used, is performed in the following way: the level set cooking more recent priority over other areas. The activation of a cooking zone is not shown on the display when prompted for a power too high. In this case only after having decreased the power level by turning the knob of the cooking zone counterclockwise the regular operation starts with the relative power display in use on the display.

Overheating of cooking zone

During operation, if a cooking zone overheats too much, the power is reduced automatically and the display shows the new level just edited. At this point it is only possible to decrease the power level. As soon as the temperature of the cooking zone falls below the critical value it will possible to restart the cooking normally.

Suggested cooking functions (purely indicative)

Knob position

Type of cooking

1-2

Melting butter, chocolate, etc.

2-3

Heating small amounts of liquids, keeping food warm, preparing sauces.

4-5

Heating small amounts of liquids, keeping food warm, preparing sauces.

5-6

Cooking meat and fish, pulses in sauces, dishes with water, making jam.

6-7

Roasting meat or fish, steaks, liver, eggs.

8-9

Boiling large amounts of water, frying chips, etc.

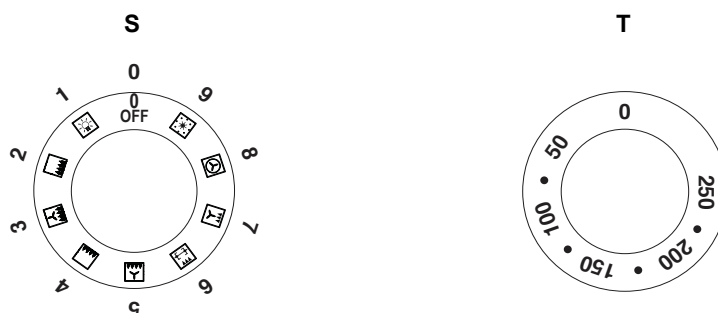
INSTRUCTIONS FOR USE

– Use of the electric oven multifunction

Description

S. Selector

T. Thermostat



Command of the oven multifunction

S. Multifunction electric oven selector

T. Temperatures, from 50°C to 250°C, can be selected by using this knob.

Turning on and off

Turn the selector to the chosen cooking position and the thermostat to the desired temperature. The warning light turns on and stays on until the oven heats up. As soon as it reaches the selected temperature, the light goes off. It turns on every time the resistances are entered. If you plan to preheat the oven, only place the food to be cooked when this light has gone off. To turn the oven off bring both knobs back to the starting position (0).

Safety thermostat

The oven is equipped with a safety thermostat, which switches off the electric power. The resetting of the thermostat, according to the decrease in the temperature of the oven, is automatic. The oven can be used again when cooled down. In case the safety thermostat acts because of a defect of the components, you are requested to call the After Sales Service.

Function oven

Scegliere una delle 9 funzioni di cottura ruotando il selettore (S) e regolare la temperatura (da 50°C a 250°C) con il termostato (T). Se il vostro modello è provvisto di programmatore, predisponetelo per la cottura.










Oven light

To turn the light off or on gently press the selector knob (S). The light does not work if the selector is set to (0).

INSTRUCTIONS FOR USE

– Use of the electric oven multifunction

— Functions list

Pos.	Symbol	Function
1		Pizza cooking This function is particularly suitable for cooking pizza, focaccia and bread. The main source of heat is from the bottom heating element that works in combination with the oven's other resistances.
2		Normal static cooking It is the oven's classic function particularly suited to cooking the following foods: pork chops, sausages, cod, braised beef, game, roast veal, meringues and biscuits, baked fruit, etc.
3		Cooking from underneath This is the most suitable mode to finish the food cooking, in particular confectionery (biscuits, meringues, leavened cakes, fruit desserts, etc.) and other foods.
4		Cooking from above Especially suitable for browning and to give the final touch of colour to many foods; it is recommended for ham-burgers, pork chops, veal steaks, sole, cuttlefish, etc.
5		Closed door grill cooking The suitable function for fast and deep grilling, to brown and roast meats in general, fillet steaks, Florentine steaks, grilled fish and also grilled vegetables. Cooking with the electric grill must be made with the thermostat at 180 °C.
6		Fan grill cooking Particularly fast and deep with significant energy savings, this function is suitable for many foods such as pork chops, sausages, pork or mixed spits, game, gnocchi alla romana, etc. Cooking with the electric grill must be made with the thermostat at 180 °C.
7		Intensive cooking Is the quick and intense cooking function for various dishes; best for: baked fish, braised vegetables, spits, duck, chicken, etc.
8		Multiple fan cooking It is the function that allows simultaneous cooking of different dishes without the smells blending; you can cook lasagne, pizza, croissants and brioches, tarts, cakes, etc.
9		Quick Start This function speeds up your oven's pre-heating. We suggest you use this function when you set a cooking temperature from between 200 and 250 ° C. Use of the QuickStart function for temperatures under 200 ° C is not advantageous. To use QuickStart, rotate the selector knob (S) until it is positioned on the symbol (9), then set the desired temperature with the thermostat knob (T). Once the oven has reached the temperature, the thermostat's orange light will turn off and the oven is ready for accepting the food to be cooked. At this point set the desired cooking function with selector knob (S). WARNING: the Quick Start function is not suitable for cooking foods, it is only for quickly pre-heating the oven. DO NOT USE THE QUICK START FUNCTION FOR MORE THAN TWENTY MINUTES.

COOKING INSPECTION

If you need to inspect the food being cooked, you can open the oven door. In this case the lights come on and the forced fan stops, in the case of ventilated cooking, and the spit rotation, in the case of grill cooking with the door closed. Closing the door reactivates the previously set function.

INSTRUCTIONS FOR USE

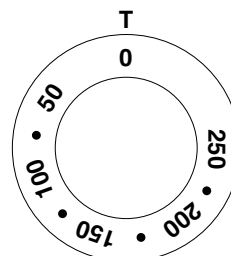
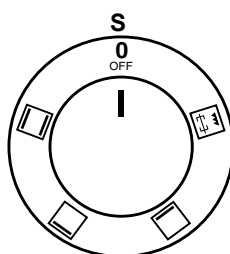
– Use of the conventional electric oven

Description

Choose one of the 4 cooking functions by turning the selector (S) and adjust the temperature (from 50°C to 250°C) with the thermostat (T). If your model has a programmer, set it for cooking.

S. Selector

T. Thermostat



Functions list

Pos.	Symbol	
1		Upper & lower elements Is the classical function of the electric oven and particularly adapted for cooking: pork chops, sausages, dried salt-cured cod, pot roast, game, roast veal, meringues and biscuits, baked fruit, etc.
2		Upper element Especially suitable for browning and to add the finishing touches of colour to different dishes. We suggest this setting when cooking hamburgers, pork cutlets, steaks, sole, cuttlefish, etc.
3		Lower element This setting is most suitable for finishing cooking, particularly pastries (biscuits, meringues, desserts, puff pastry, fruit cakes, etc.) and other foods.
4		Grill-baking A suitable setting for grilling au gratin and roasting quickly and well, meat in general, fillet, T-bone steak, grilled fish and vegetables too. Cooking by electric grill must be done with the thermostat set at 180°C.

INSTRUCTIONS FOR USE

– MP models with 5 key programmer MP

Functions

Cooking time • end of cooking • clock • timer • manual function

Display



Symbols indicating functions in progress:



Timer



Duration and manual function



Automatic program

Button legend



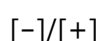
Button for timer and buzzer



Automatic cooking duration



End of cooking time



Setting time and cooking time.

With the “+” button, the time increases, with the “-” button the time decreases at a speed directly proportional to the length of time the button is pressed.

Setting a function

Select the desired function by pressing the corresponding button and set the time using the +/- buttons.

Appliance operation

At first control turning on, the display shows the flashing clock that increases by one unit every minute. Follow the “Setting the clock” procedure in the next paragraph. By pressing the wavy line and flame buttons simultaneously you enter the “Manual operation”. You can set the temperature using the thermostat knob (T) and select the function using the selector (S).

Setting the clock

The clock function is activated by simultaneously pressing wavy line cooking duration flame and end buttons. The time is then set by adjusting the +/- keys. Any previously set programs are automatically deleted.




Manual operation

To set this function simultaneously press the wavy line cooking duration and flame/end buttons. The “A” symbol goes out and the pan symbol appears. The previously set programs are deleted.


INSTRUCTIONS FOR USE

– 5-button electronic programmer MP




Semiautomatic operation with cooking duration

Select the duration function (button ) and set the time with the +/- buttons. The "A" symbol and the symbol  appear. The oven switches on. When the hour of the day coincides with the final time, viewable through the end of cooking button , the oven will turn off and the pan symbol will disappear. The buzzer will sound. The "A" symbol will flash.



Semiautomatic operation with end of cooking

Select the duration function (button ) and set the end time with the +/- buttons. The "A" symbol and the pan symbol appear. The oven switches on. When the hour of the day coincides with the final time the oven will turn off and the pan symbol will disappear. The buzzer will sound. The "A" symbol will flash.




Automatic operation with duration and end of cooking

Select the duration function  and set the end time with the +/- buttons. The "A" symbol appears. The oven switches on and the pan symbol  appears. Wait a few seconds until the current time appears. Set the end time by pressing the end of cooking button. The display shows an approximate end time. Use the +/- buttons to set the end time actually required. The oven switches off and the pan symbol  disappears. The pan symbol will appear again when the time of day coincides with the end time less the cooking time. At the end of the automatic program, the "A" symbol will flash. The buzzer will sound, the oven and the pan symbol will turn off.

Timer

Select the timer function (button ) and set the desired time with the +/- buttons. The bell  symbol will stay on while the set time is counting down. When the time comes to an end, the buzzer will sound.

Buzzer

The buzzer operates at the end of the cooking duration and timer function, and remains active for 7 minutes. The buzzer can be stopped by pressing any button   . The intensity of the buzzer can be changed by pressing the "-" button without selecting a function. You can choose from 3 different sound intensities and duration depends on the time pressure is exerted on the button "-".

Starting a program and control

The selected program starts after the time has been set. The time remaining can be displayed at any time by selecting the corresponding function again.

Identifying a programming error

There is a programming error if the time shown by the clock is between the cooking start time and the cooking end time. The error is signaled by the buzzer sounding and by the intermittent flashing of the symbol "A".

Cancellation of a program

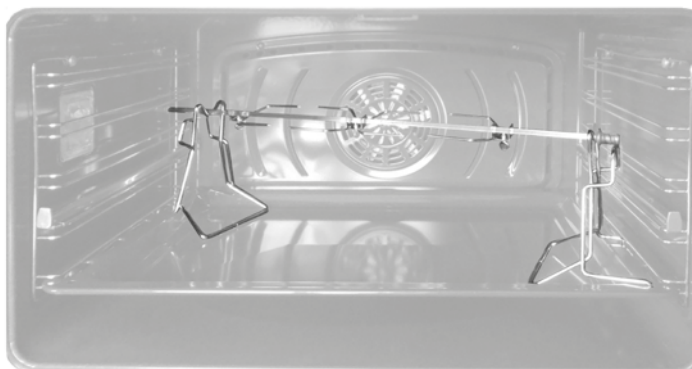
The cancellation of a program is done by selecting the manual mode. At the end of the selected program, this will automatically cancel.

INSTRUCTIONS FOR USE

turn-spit

(only on some models)

Slide the meat to be cooked onto the spit, blocking it with the special forks. Place the spit on the special supports previously inserted in the drip pan and insert it in the spit-roast horn. Turn on the static grill with closed door function. To extract the spit together with the drip pan pull it out just enough to allow complete extraction.



Telescopic runners

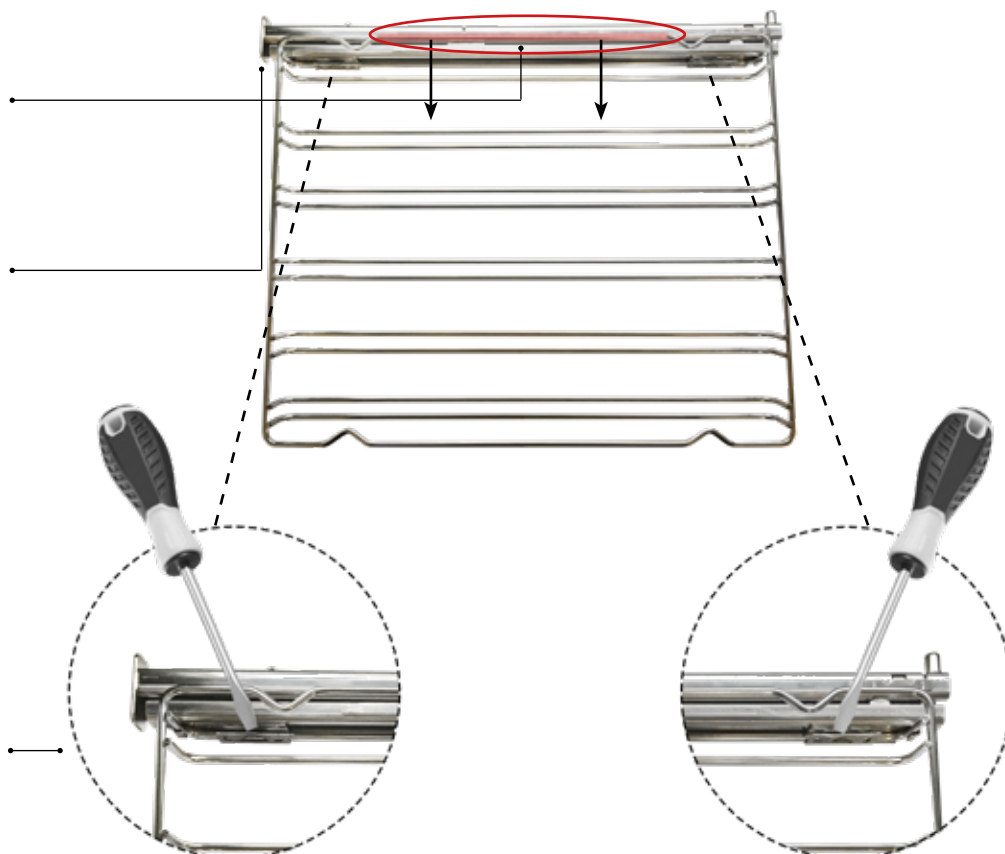
(only in certain models)

This solution has been studied to increase the ergonomics, the practicality and safety when moving baking trays in the oven. The kit includes completely extendible lateral runners, which slide on ball bearings to facilitate the removal and positioning of the trays. The runners are anti tip-over for better safety. It is possible to remove them to clean them or move them as illustrated in the pictures below.

Pull down the part highlighted in red to remove it from the oven.

Turn over the grill and place it on a flat surface with the telescopic runner facing down.

To unlock the clip, loosen with a flathead screwdriver



Repeat the operations backwards to reposition the grills.

CLEANING AND MAINTENANCE

– Replacing the bulb

Procedure to follow

Should the oven light not work, disconnect the appliance from the mains, remove the lamp protection glass and replace the bulb. The new bulb must, naturally, be suitable for use at high temperatures and has the characteristics for such use.

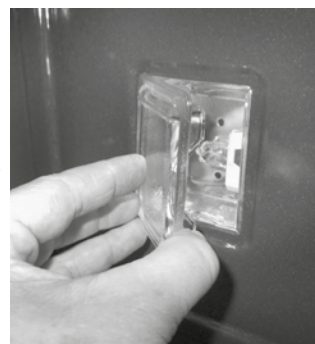
1

Losen whit a flathead screwdriver



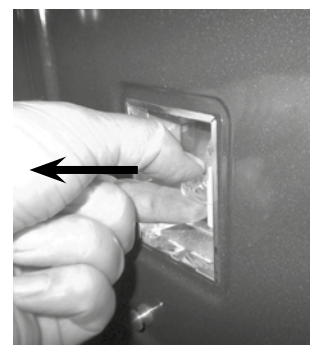
2

Remove the glass cover



3

Pull out the light



4

Replace and close again



CLEANING AND MAINTENANCE

– Door removal

Procedure to follow

For ease of intensive cleaning it is practical to dismantle the door following these instructions:

- open the door
- move the hook C to the hinge zone d, following the steps

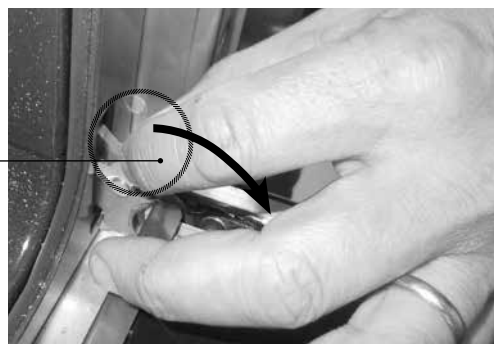
1

Zone C

Zone D



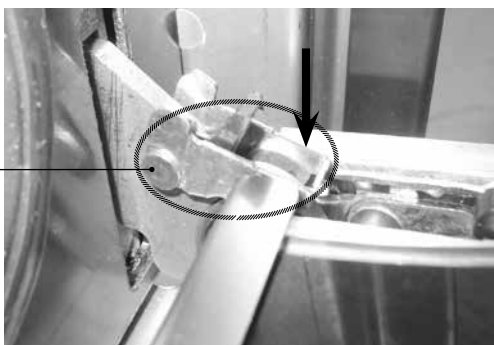
2



3



4



CLEANING AND MAINTENANCE

– Cleaning the door and glasses

Procedure to follow

The oven door is composed of 3 sheets of plate glass (two in some cases). The plate glass parts may be cleaned using absorbent kitchen paper and an ordinary non-abrasive detergent. Do not use coarse abrasive cleaning materials or sharp metal scrapers to clean the oven's glass doors since they can scratch the surface and cause the glass to shatter

The inside glass may be removed to facilitate cleaning. To do this it is necessary to dismantle the oven door or, alternatively, to set it in the intermediate click position.

Sequence for removing the glasses



ATTENTION! every procedure must be done with the door removed and placed on an adequate surface in order to not damage the door's facade.

1

Unscrew the 2 screw on/the sides in the upper baton



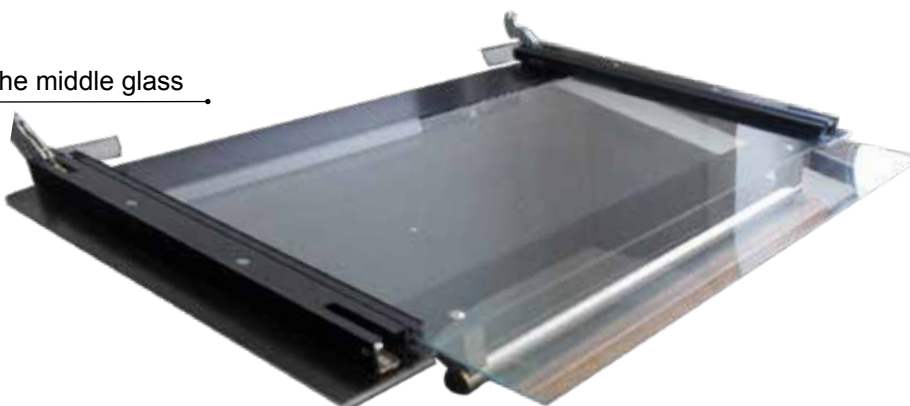
2

Lift the upper glass and pull it out



3

Pull out the middle glass



CLEANING AND MAINTENANCE

– Recommendations for cleaning the cooktop

ATTENTION:

Before carrying out any cleaning operations, disconnect the appliance from the mains and close the gas valve. The cooktop must be cleaned after it has been let cooling down.

COOKTOP

COMPONENT	CLEANING METHOD	WARNINGS
Steel surfaces	Clean the details with warm water and non-abrasive detergent. Dry with a soft microfiber cloth.	Brilliance is maintained through regular cleaning with specific products which can be found in commerce. Never use abrasive powders.
Enameled surfaces	To maintain the characteristics of the enameled surfaces it is necessary to regularly clean them with soapy water.	Avoid leaving acidic or alkaline substances (vinegar, lemon juice, salt, tomato juice, etc.) on enameled parts and washing them when are still hot.
Cooktop grills / chrome grills	Remove the grills and wash them with warm water and non-abrasive detergent. Carefully remove every encrustation. Dry before placing them back on the cooktop.	Do not wash them in the dish washer.
Spark plugs and thermocouples	Clean with a humid cloth. If necessary, remove dry dirt with a toothpick or a needle.	Spark plugs and thermocouples must be cleaned and checked regularly.
Crowns, gas rings, and caps	Gas rings and caps are removable to allow easy cleaning. Wash them with hot water and non-abrasive detergent.	Carefully remove every encrustation and wait that they are completely dried off. In the case of malfunctioning, make sure that the holes in the external crown are always perfectly cleaned.
Induction or fiberglass	Remove light stains with a humid cloth and dry with a soft cloth.	Don't clean with abrasive products. Don't use any object that could ruin the fiberglass top. Make sure that the bottom of the pan is dry and clean, and that glass surface has no dust. Moving the pan may scratch the glass. Immediately remove residual sugar, jam and jelly to prevent damaging the glass.

CLEANING AND MAINTENANCE

– Recommendations for cleaning the oven and the front panel

ATTENTION:



Before carrying out any cleaning operations, disconnect the appliance from the mains and close the gas valve. The cooktop must be cleaned after it has been let cooling down.

OVEN

COMPONENT	CLEANING METHOD	WARNINGS
Oven inside	It is recommended to clean the oven after every use. Dirt is cleaned more easily avoiding to let it burn several times at high temperatures. Remove every removable part and clean it separately with hot water and non-abrasive detergent. The cavity is cleaned with a soft cloth soaked with a solution made of water and ammonia. Rinse and dry.	Do not use vapor cleaner to clean the interior of the oven. Do not use abrasive/corrosive detergents or sharp tools to clean the glass of the door as they could damage and break the surface.
Tray	Immerse in a solution made of water and neutral soap. Dry afterwards.	Remove residual food immediately after use.
Grills	Clean with a NON-acidic detergent.	Acidic substances such as lemon juice or other acidic detergents may permanently damage the enamel of the grills. Carefully dry the grills with a cloth right after the cleansing. It is not recommended to wash them in the washing machine.

FRONT PANEL

COMPONENT	CLEANING METHOD	WARNINGS
Steel surfaces	Clean the parts with lukewarm water and non-corrosive liquid detergent and then dry them with a soft cloth or microfiber.	Brilliance is maintained through regular cleaning with specific products which can be found in commerce. Never use abrasive powders
Enamelled surfaces	To maintain the characteristics of the enamelled parts it is necessary to clean frequently with soapy water.	Avoid leaving acidic or alkaline substances (vinegar, lemon juice, salt, tomato juice, etc.) on enameled parts and washing them when are still hot.

CLEANING AND MAINTENANCE

– Maintenance and cleaning of total black burners with nanotechnological coating

ATTENTION!



Some cleaning and washing methods are recommended in order to preserve the quality of the coating.

- Allow the product to cool down at room temperature before cleaning it. It is recommended not to dip it in cold water when it is still hot.
- Wash with warm water and a minimum of neutral detergent. Rub with a cloth, better if in natural cellulose, or non-abrasive sponge.
- Do not use dust, iron wool, cloths and abrasive sponges.
- Do not let food be charred on the burner. In case stains/colorations may appear on the surface. These traces do not alter the functionality of the product, and in some cases can be eliminated with this procedure: immerse the product in hot water, with detergent, wipe gently with a cloth, better if in natural cellulose; in any case, do not use abrasive cloths or sponges. For the most resistant stains, it is advisable to warm white vinegar and rub as indicated above.
- Avoid leaving the burners in contact with food for a long time, especially if acidic, such as tomato sauce.
- Avoid contact with metal objects; if really needed, use wooden or plastic objects.
- Avoid washing in the dishwasher, a part of the product is not coated and would get irreparably damaged.
- In case of malfunction, make sure that the holes in the outer crown are perfectly clean.

PROBLEM SOLVING

– Guide for the resolution

ATTENTION:



- During the guarantee period repairs can only be carried out by the authorized after-sales service.
 - Before repairing, disconnect the appliance from the mains, by unplugging it or unscrewing the fuse.
 - Unauthorized interventions and repairs can cause electrocution or short circuit, therefore do not carry them out. Leave these works to authorized technicians.
 - In case of small disturbances, it is possible to solve the problem following the instructions.
 - After-sales service intervention during the guarantee period is not free, if the appliance does not work because of incorrect use.
 - The elimination of the faults or complaints, caused by incorrect use or installation, will not be repaired under guarantee. In such cases, the repair costs will be borne by the user
-

Small solvable problems without the help of a skilled technician

Problem	Causes	Elimination
The flame is uneven / unstable.	Wrong gas setting	Have an expert check the gas setting
The flame from the burners suddenly changes	Wrongly assembled burner parts	Assemble the burner correctly
The flame from the burners suddenly changes	Wrongly assembled burner parts	Assemble the burner correctly
Burner ignition takes more time	Knob pressed for too short a time or too delicately	Keep the knob depressed longer. Before releasing it, press it harder
The flame is extinguished shortly after ignition	This is a commonplace phenomenon resulting from high temperatures	Clean the grid with a metal-care detergent
The grill has burner area in the discoloured	The igniter or terminal block may be damaged	Check block igniter and/or and replace if terminal damaged
Electric power supply in general is uneven	There are food or detergent residues between the igniter electrode and the burner	Carefully clean between the igniter electrode and the burner
The burner covers are dirty	Regular dirt	Clean the burner covers with a metal care detergent.

PROBLEM SOLVING

– Glass ceramic malfunction

Anomaly

The appliance and the hob do not switch on

The “U” symbol appears on the display

The “E” symbol appears on the display

The cooking zones do not work

If ventilation remains on when the hob is switched off

Causes

- The hob has not been properly connected to the electrical network.
- The protection fuse is broken
- Activates the key-lock function.

- The pot was not placed on the cooking zone.
- The pot is not compatible with induction.
- The diameter of the bottom of the pot is too small.

- The safety system is in operation.
- The pot is not compatible with induction.
- The diameter of the bottom of the pot is too small.

- The safety system is in operation.
- The pot is empty and the bottom has overheated.

- This is not a malfunction. The ventilator continues to function to protect and cool down the electronics.
- The automatic ventilation will stop automatically.

PROBLEM SOLVING

– Children Lock

How to resolve

Symbol that represents the children lock



ATTENTION:



If this symbol shows up in your oven, do not worry. The children lock may have accidentally been selected.

The oven is equipped with a safety feature which prevents the unwanted startup of the oven.

How to disable

To disable the safety lock, hold the thermostat knob which regulates the temperature for 5". On the display will appear "n—o" followed by "OFF".


How to activate

To activate the safety lock, hold down the thermostat knob for 5", with the oven turned off. You'll hear a short acoustic signal and, on the display, will appear "n—o" followed by "ON".

It will then not be possible to start up the oven.



COOKING CHART

– Fan oven (purely indicative values)

DISH	TEMP. C°		MIN.
MEATS			
Roast beef	170-180	2/3	40/50
Roast ox	170-190	2/3	40/60
Roast veal	160-180	2/3	65/90
Roast lamb	140-160	2	100/130
Rare roast beef	180-190	2/3	40/45
Roast hare	170-180	2/3	80/100
Roast rabbit	160-170	2	80/100
Roast turkey	160-170	2	160/240
Roast goose	160-180	2/3	120/160
Roast duck	170-180	2/3	100/160
Roast chicken	180	2/3	90/120
FISH			
FISH	160-180	2/3	15/25
CAKES			
Fruit cake	180-200	2	40/50
Plain square cake	180-190	2	40/45
Brioche	170-180	2	40/60
Sponge cake	190-200	2	25/35
Plain ring cake	160-180	2	35/45
Sweet biscuits	180-200	2	20/30
Yeast cake	190-200	2	30/40
Strudel	160	2	25/35
Savoy biscuits	150-180	2	50/60
Apple fritters	180-200	2	18/25
Biscuits pudding	170-180	2	30/40

COOKING CHART

– Fan oven (purely indicative values)

DISH		TEMP. C°		MIN.
Bread		180-200	3	45
Pizza		250	3	10/20
Toast		185-195	2	7

IMPORTANT


Insert foods when the oven is hot.

«Grill» baking

When appliances are equipped with grill, baking can be done by keeping the door closed. By using the grill, you can cook meat, fish and even vegetables. At first, we suggest using the upper runner (4). Position the selector on grill and set the temperature at 180°C.

COOKING CHART

– Natural convection (purely indicative values)

PIETANZA	TEMP. C°		MIN.
MEATS			
Roast beef	225	2/3	60/80
Roast ox	250	2/3	50/60
Roast veal	225	2/3	60/80
Roast lamb	225	2	40/50
Rare roast beef	230	2/3	50/60
Roast hare	250	2/3	40/50
Roast rabbit	250	2	40/50
Roast turkey	250	2	50/60
Roast goose	225	2/3	60/70
Roast duck	250	2/3	45/60
Roast chicken	250	2/3	40/45
FISH	200-225	1/2	15/25
CAKES			
Fruit cake	225	2	35/40
Plain square cake	175-200	2	50/60
Brioches	175-200	2	25/30
Sponge cake	220-250	2	20/30
Plain ring cake	180-200	2	30/40
Sweet biscuits	200-220	2	15/20
Yeast cake	250	2	25/35
Strudel	180	2	20/30
Savoy biscuits	180-200	2	40/50
Apple fritters	200-220	2	15/20
Biscuits pudding	200-220	2	20/30

COOKING CHART

– Static oven (purely indicative values)

Bakery

Bread	220	3	30
Pizza	250	2	15/20
Pizza	250	3	10/20
Toast	250	3	5

IMPORTANT

Insert foods when the oven is hot.

«Grill» baking

When appliances are equipped with grill, baking can be done by keeping the door closed. By using the grill, you can cook meat, fish and even vegetables. At first, we suggest using the upper runner (4). Position the selector on grill and set the temperature at 180°C.



ELG X
INSTALLATION MANUAL

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INFORMATION

- To be reminded to the user

ATTENTION



THE INSTALLER MUST GIVE THE FOLLOWING INFORMATION TO THE USER

- Verify the integrity of the appliance and the presence of all the product documentation.
- Verify that the appliance has all the expected accessories.
- Verify the correct utilization of the appliance (use of the oven, thermostat, ignition of the burners).
- Suggest to fill out the warranty form.
- Request that a periodic maintenance service has to be carried out at least every two years.

LEAKING GAS



In case of gas leaking close the gas alimentation and disconnect the appliance from the mains. Call the authorized assistance service.
Every operation and maintenance must be carried out exclusively by authorized and qualified personnel.

INSTALLATION

- Installation of the cooker

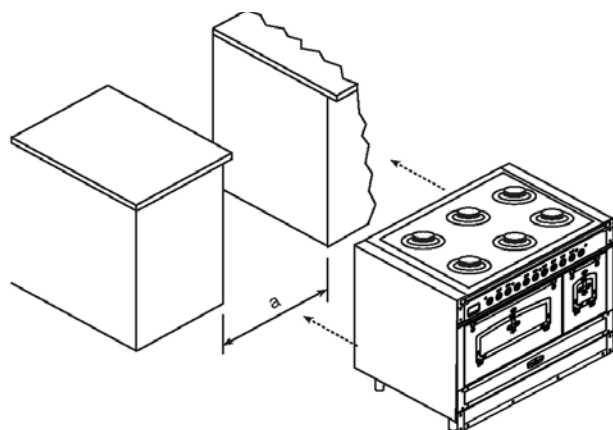
ATTENTION



The appliance weighs more than 60 kg, therefore it must be moved of appropriate instruments.

Measures to be respected

Do not drag the cooker as this will bend the supporting feet. Lift the appliance when positioning it.



a (mm)	Models
900	ELG090
1000	ELG100
1200	ELG120

Directives/regulations

- This appliance is in compliance with the applicable CE standards.

This appliance complies with the following directive/regulation:

DIRECTIVE 2002/96/CE

LOW TENSION DIRECTIVE 2014/35/EU

ELECTROMAGNETIC COMPATIBILITY DIRECTIVE 2014/30/EU

REGULATION No. 1935/2004 (contact with foods)

- Installation must only be carried out by qualified persons in compliance with the regulations and standards in force: UNI 7129-1, UNI 7129-2, UNI 7129-3, UNI 7129-4, UNI 7131.

Room ventilation

This is a type "A" appliance which does not need to be joined to an exhaust system for combustion waste but must be installed under a hood or other smoke extraction system in compliance with the standards in force.

The knowledge and consultation of the standards are a key factor for a qualified technician. Indicatively the amount of air necessary for burner combustion is 2 m³/h for each KW of nominal power installed (see plate).

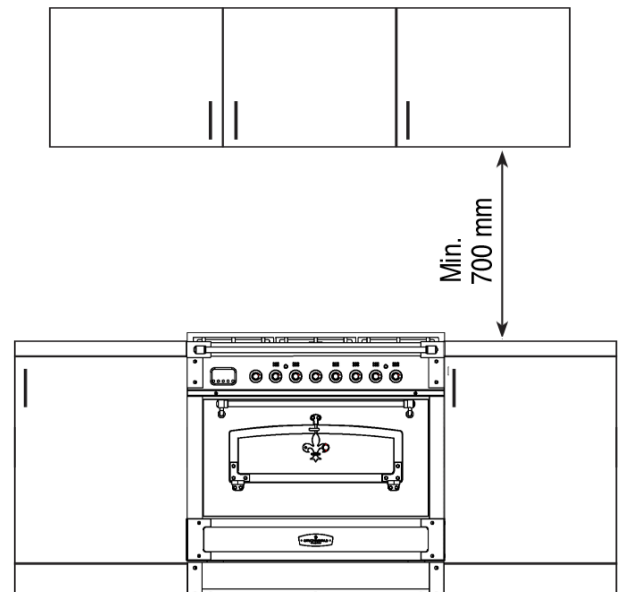
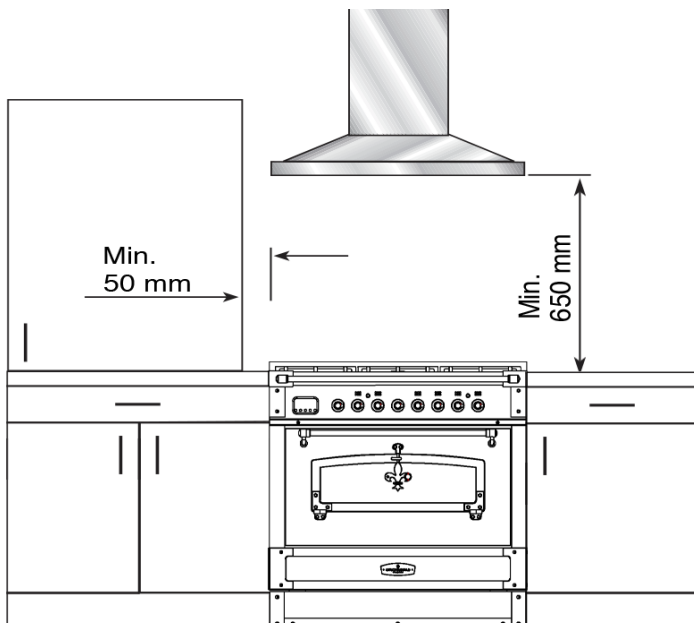
Should the appliance be subjected to intensive and prolonged use, supplementary ventilation may be necessary; in such cases open a window or increase the extractor fan's power.

INSTALLATION

- Installation of the cooker

Positioning of the appliance between furniture

- The appliance can be installed singularly: class 1.
 - The appliance can be installed between two pieces of furniture: class 2/1.
 - The cooker is protected against excessive overheating, so it may be installed next to furniture with a height no higher than that of the worktop. The wall in contact with the back of the cooker must be made of fire-resistant material. To install the cooker correctly, take the following precautions.
- A.** Any furniture in the vicinity of the cooker with a height higher than that of the worktop must be at least 50mm from the edge of the top;
- B.** The extractor hood must be installed in the way indicated in its instructions booklet, and always at a minimum distance of 650 mm from the top of the hob;
- C.** If the cooker is installed under a wall unit, the minimum distance between this unit and the worktop must be 700 mm (millimeters).



INSTALLATION

- How to install the fixing bracket

Model: 60, 70, 80, 90 cm.

- Unpack the cooker and mount the feet by adjusting the height.
- Measure the height from the floor to the top edge of the back-cross bar (picture 5) and add 15mm.



- Sign the total height on the supporting back wall at the centre of the cooker width. Make a hole by means of a 6 diam. point and install the fixing bracket (picture 6).



- Check that the cooker is leaning against the back wall to avoid tipping.

ATTENTION



The anti-turnover system is assured only if the cooker is installed with the back part leaned against the back wall.

ELECTRICAL CONNECTIONS

- Groups of cooking

ATTENTION



The instructions below are intended for the skilled technician who will install the cooker, regulate it and perform technical maintenance and who will ensure that these operations are carried out in the most correct way possible, in compliance with the regulations in force.

Important: the cooker must be disconnected from the electric socket before performing all regulating or maintenance operations.

Rules for installation

• Installation must be carried out in a workmanlike manner, fully complying with the legislation in force regarding electrical installations. Otherwise, the manufacturer disclaims any responsibility. You will find your appliance's wiring diagram in this booklet.

• The appliances are prepared for connection to the voltage shown on the data plate.

• **Before connecting the appliance to the mains check that:**

- **the electromagnetic switch or the socket are able to support the appliance's load (see dataplate);**
- **the power supply system must have an efficient grounding system.**

The appliance is supplied with a cable but without a plug: the connection must be made taking into account that the green-yellow cable is the ground conductor \perp and it must never be interrupted.

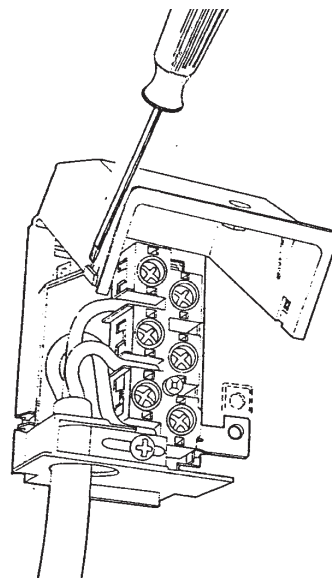
The socket must be visible and easily reachable so that the appliance can easily be disconnected. For direct connection to the mains, it is necessary that:

- the relief valve and domestic system can support the equipment's load (see data plate)
- the power supply system must have an efficient grounding system
- the socket or omnipolar switch, with a minimum 3 mm contact opening, must be easily reachable once the appliance has been installed.
- means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules

ATTENTION



The yellow-green ground wire must never be interrupted even by the switch. The power cable should be positioned so that it does not come into contact with surfaces that have a temperature of 50 °C higher than the environment. In case replacement of the power cable is necessary, contact the support service.



ELECTRICAL CONNECTIONS

- The kitchen with induction cookers

ATTENTION



The appliance is supplied without outlet: you need a normal one proper for the electric load.

The power supply cable should not reach a 50°C temperature above the one of the surrounding.

(*) calculated by applying the coincidence factor EN60335-2-6

Data concerning the power cable

POWER SUPPLY	CONNECTION	CABLE SECTION	CABLE TYPE
--------------	------------	---------------	------------

Mod. P..I09.. - M..I09..

230V a.c. 1P+N 50/60Hz	1 fase + N	3 x 6	H07RN
400V a.c. 3P+N 50/60Hz	3 fase + N	5 x 4	H05RR

Mod. PDI09..

230V a.c. 1P+N 50/60 Hz	1 fase + N 1 phase + N	3 x 6*	H07RN
400V a.c. 3P+N 50/60 Hz	3 fase + N	5 x 4	H05RR

GAS CONNECTIONS

– By the Qualified installer

Instructions (UNI 7129/7131)

a) CLASS (Subclass 2/1 kitchen recessed between furniture)
The apparatus must be connected to the gas mains by means of rigid or flexible metal pipes (maximum length 2 metres) suitable for gas appliances.
The connection pipes and their maximum lengths must conform to the applicable standards (UNI CIG 9891), which are replaced before expiry (if indicated on the tube) and connected to the device by means of the ISO R228 threaded fitting (Fig. A) with the interposition of the sealing gasket, or ISO R7 (Fig. A) with metallic seal on the thread (sealing materials may be used as long as they are suitable for gas connections)

b) CLASS (Kitchen for free installation)
In addition to the paragraph (a), the connection can also be made with flexible rubber pipe according to UNI CIG 7140 (maximum length 1.5 m) fixed to the hose holder for LPG with the relative clamp; The pipe must be visible and inspected throughout the route with the obligation of replacement at the expiry date, at no point shall it reach temperatures greater than 50 °c, shall not be subject to traction and torsion stresses, shall not present Choke, it must not come into contact with sharp parts, live edges or similar.



It is recommended to check the tightness of the connections with special foaming (NO flame).

Transformation for other gases

The appliance is delivered to operate as indicated on the label on the appliance: CAT. II2H3 + = GAS G20 mbar; GAS G30/31 = 30/37 mbar.
For LPG conversion, see page 11

ATTENTION



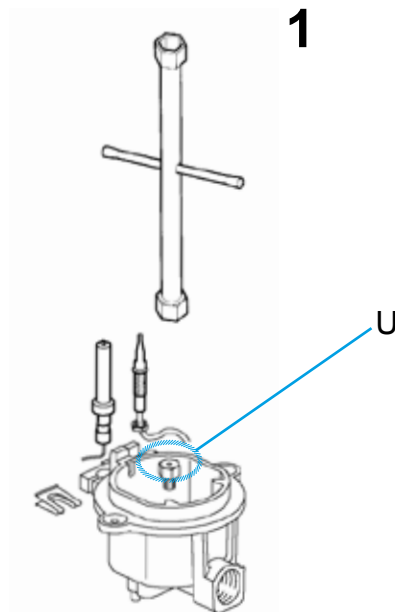
Any maintenance operation, etc. It must be carried out by an authorized technician after disconnecting the appliance from the mains and closing the gas supply.

ADJUSTMENT

- Replacement of the injectors for models

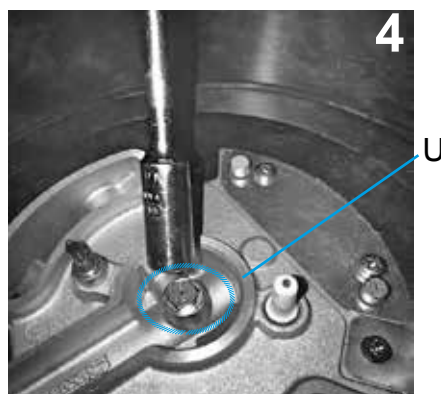
Procedure: SR - R - P

- Remove the grill and the burners from the hob.
- Bruciatori SR – R – P :
SR – R – P burners: unscrew injectors “U” using a 7-mm spanner (fig. 1) and replace them with those for the new gas according to table number 2 on page 20.



Procedure: DCC

- DCC – Dual burners: unscrew the 2 screws “P” and remove cover “C” fig.2.
- unscrew injectors “U” using a 7 mm spanner (fig.3, fig.4) and replace them with those for the new gas according to table number 1 below 13.



ADJUSTMENTS

- Adjustments minimum GAS flow

Adjustments

When installing the cooker, you must check that the minimum gas flow of the burners on the hob and in the oven is correctly regulated.

If the type of gas is changed it is indispensable to adjust the minimum flow. The regulating procedure is as follows.

- Burners on the hob

1. Light one burner at a time and turn the flame up to maximum.
2. Remove the knob of the corresponding gas tap and insert a screwdriver in the end part of the tap or in the screw (fig. A1, A2).
3. Turn the tap to minimum position.
4. Unscrew, turning to the left, to increase the flame, or screw to the right to decrease it.
5. If a liquid gas is used (Butane - Propane), the regulating screw must be fully screwed in.

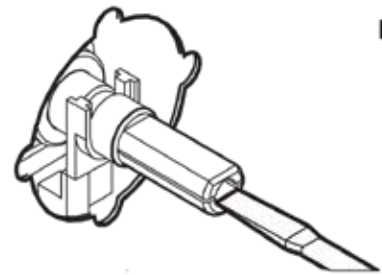


Fig. A1

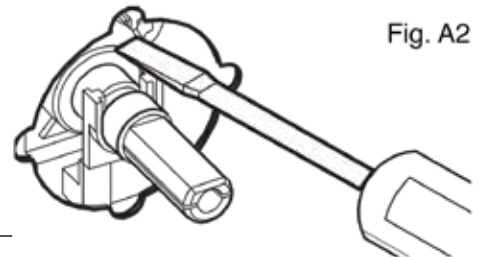


Fig. A2

- Bruciatore del forno

1. Remove the bottom shelf of the oven.
2. Light the burner and leave it at maximum for about 10 minutes with the oven door closed.
3. Turn the knob to minimum and, still with the door closed, check whether the flames have lowered but are still burning steadily (about 3-4 mm).
4. Remove the knob of the thermostat. Insert a screwdriver on the proper screw (fig. B): turn anticlockwise to increase the minimum, clockwise to decrease it. The flame must be steady and homogeneous.
5. If the flames are not well adjusted at minimum level, repeat the procedure described above.
6. If a liquid gas is used (Butane - Propane), the regulating screw must be fully screwed in.

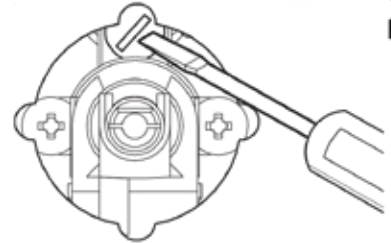


Fig. B

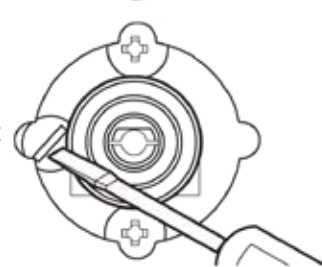


Fig. B

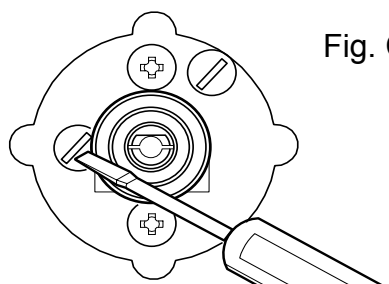
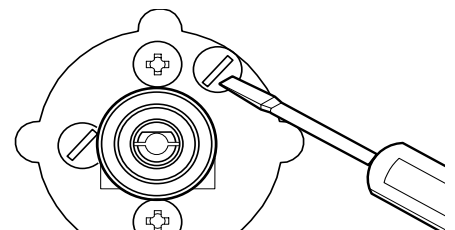




Fig. C2



ADJUSTMENT

- Kitchen table

		SR	R	P	DCC
Qmax kW		1,80	3,00	2,90	4,30 / 4,20 ⁽³⁾ / 3,8 ⁽⁴⁾
Qmax g/h		131	218	211	313
Qmin kW		0,40 / 0,53 ⁽¹⁾ / 0,45 ⁽²⁾	0,60 / 0,75 ⁽¹⁾ / 0,65 ⁽²⁾	1,10 / 1,20 ⁽¹⁾ / 1,10 ⁽²⁾	1,80 / 2,32 ⁽¹⁾ / 2,00 ⁽²⁾
Qmin g/h		29 / 39 ⁽¹⁾ / 33 ⁽²⁾	44 / 55 ⁽¹⁾ / 47 ⁽²⁾	80 / 87 ⁽¹⁾ / 80 ⁽²⁾	131 / 169 ⁽¹⁾ / 145 ⁽²⁾
 Ø mm	G30/G31 28..30/37 mbar	0,68/0222	0,85/0222	0,82/0222	1,05/0222
	G30/G31 50 mbar	0,58/0264	0,75/0265	0,75/0222	0,80/0315
	G30 37 mbar	0,62/0222	0,82/0222	0,80/0222	0,95/0222
	G20 20 mbar	0,97/0211	1,30/0103	1,23/0222	1,50/1048
	G20 25 mbar	0,91/0211	1,10/0210	1,20/0222	1,50/0103
	G25 20 mbar	1,05/0210	1,37/0332	1,42/0222	1,57/0332
	G25 25 mbar	0,98/0210	1,26/0332	1,26/0332	1,50/0332
	G2.350 13 mbar	1,26/0210	1,64/0332	1,64/0332	2,10/1048
	G25.1 25 mbar	0,98/0210	1,25/0309	1,28/0332	1,52/0332
	G25.3 25 mbar	0,94/0210	1,26/0332	1,24/0332	1,48/0332
	G110 8 mbar	1,90/0224-2	2,60/0224-3	2,70/0224-6	3,50/00003
	G150.1 8 mbar	1,90/0224-2	2,60/0224-3	2,60/0224-6	3,50/00003
 by-pass Ø mm	G30/G31	0,32	0,40	0,52	0,75
	G20	REG	REG	REG	REG
	G25	REG	REG	REG	REG
	G2.350 13 mbar	REG	REG	REG	REG
	G110/G120	REG	REG	REG	REG
(1)=G30/G31 50 mbar		(2)=G30 37 mbar		(3)=G110/G120 8 mbar	
				(4)=G150.1 8 mbar	

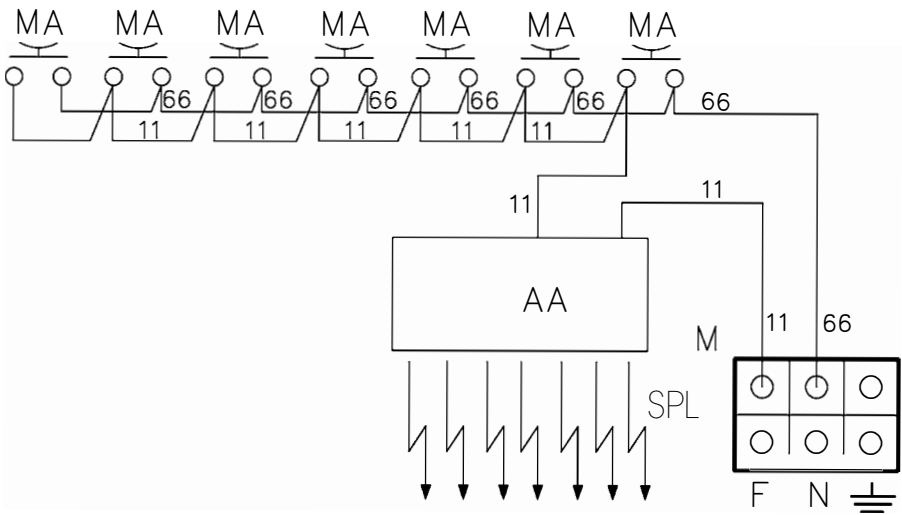
- Key

R4	Circular heating element
R5	Barbecue heating element
R6	Fryer heating element
RE	Energy regulator
S1	Oven warning light
S2	Mains power warning light
S3	Grill warning light
S4	Cooling fan warning
S5	Barbecue warning light
S6	El. hotplate warning light
S7	Turnsplit warning light
S8	Residual heat warning light
S9	Fryer warning light
SP	Sparking plug
T	Grill thermostat
TF	Oven thermostat
TR	Fryer thermostat
TS	Safety thermostat
TT	Cooling fan thermostat
V	Oven fan
VT	Cooling fan

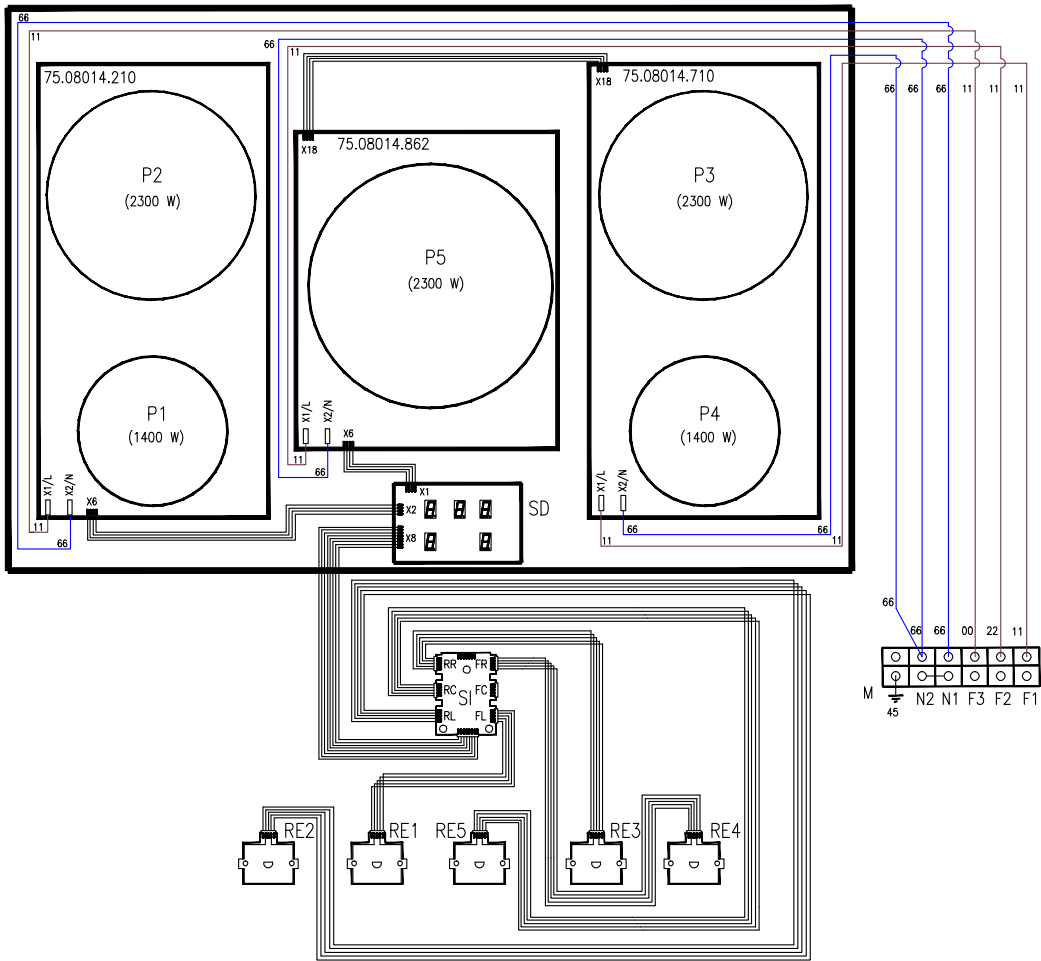
The diagram illustrates a 16-bit bus system. It features a 16-bit data bus (labeled 'C' on the left) and a 2-bit control bus (labeled 'C' on the right). The data bus is connected to a 16-bit data register (labeled 'C' on the left) and a 16-bit data register (labeled 'C' on the right). The control bus is connected to a 2-bit control register (labeled 'C' on the right). The data register is divided into two 8-bit sections, each with a label 'C' on the left. The control register is divided into two 1-bit sections, each with a label 'C' on the right. The data bus is connected to the data register via a 16-bit data bus. The control bus is connected to the control register via a 2-bit control bus.

WIRING DIAGRAM

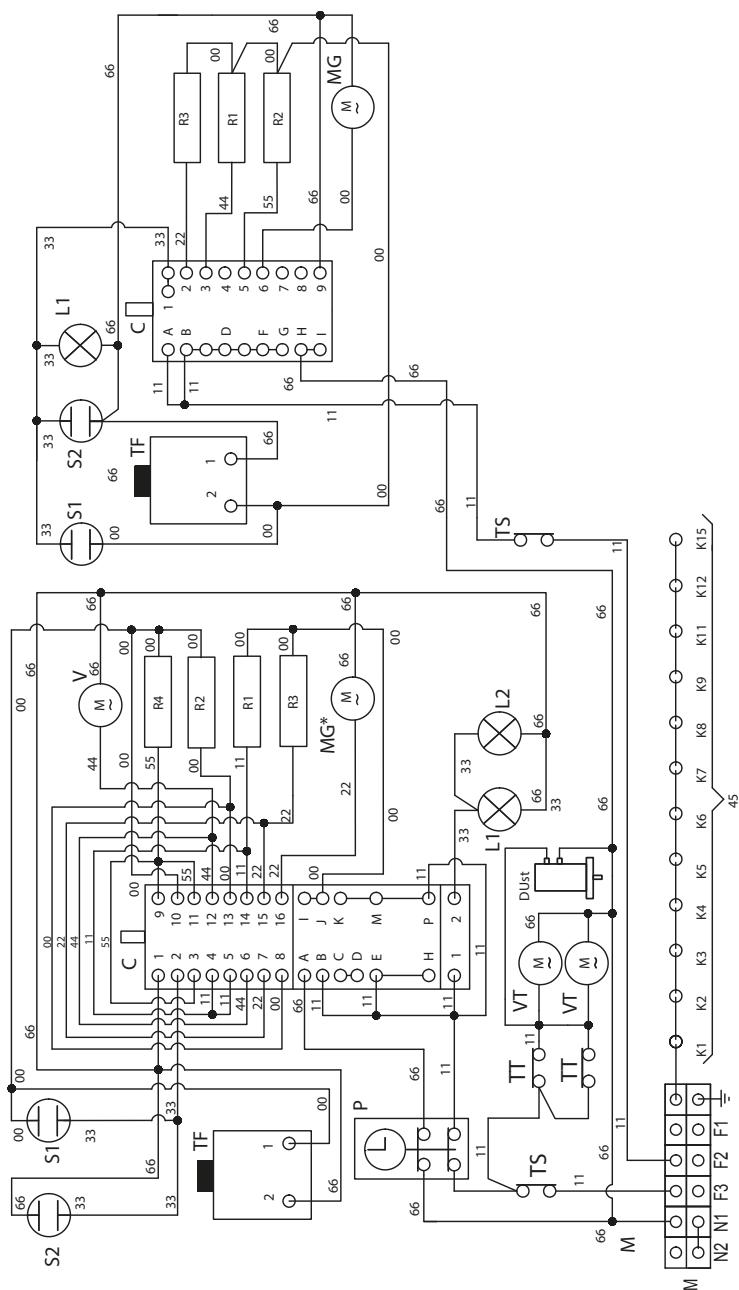
HOB GAS



BASIC INDUCTION HOB AREA 5



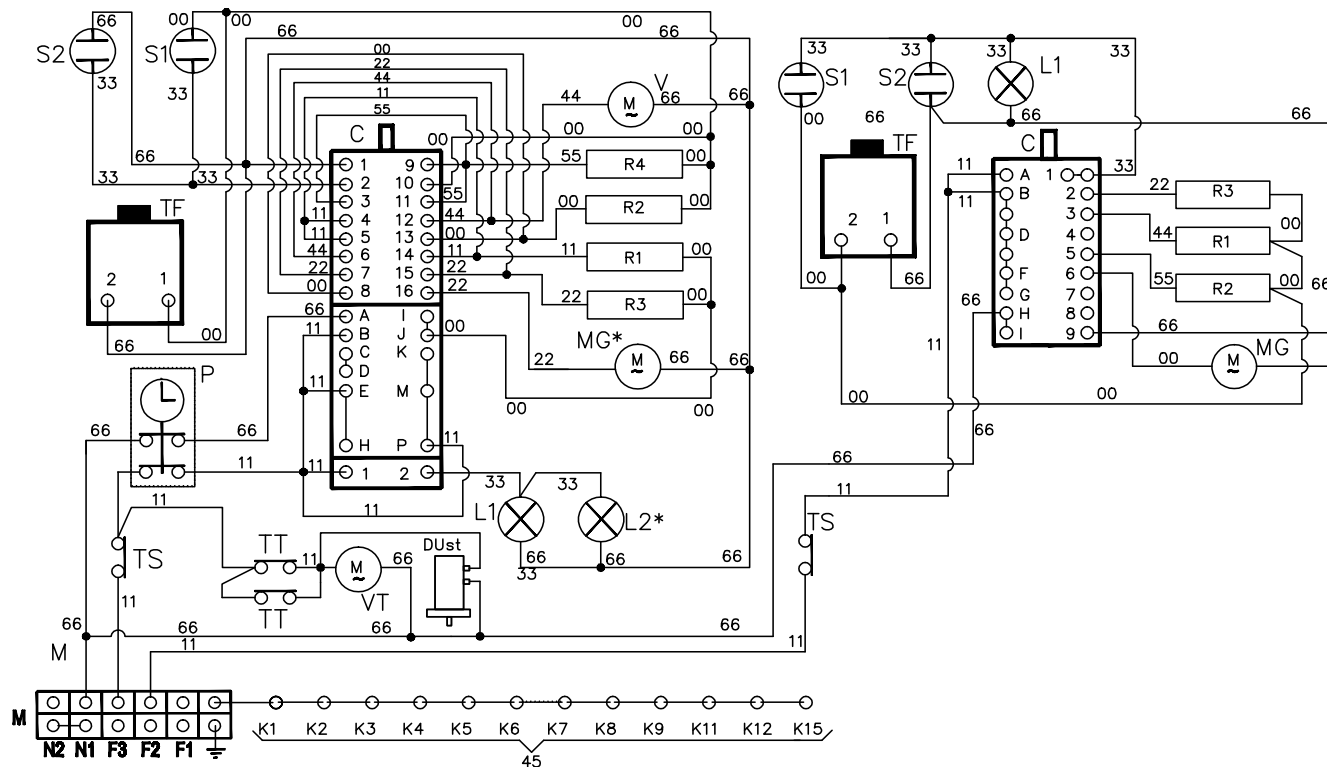
WIRING DIAGRAM

ELG120

WIRING DIAGRAM

ELG090...2

ELG100

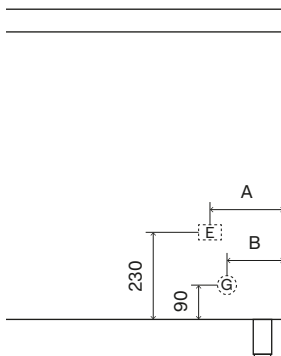


ELECTRIC CONNECTION

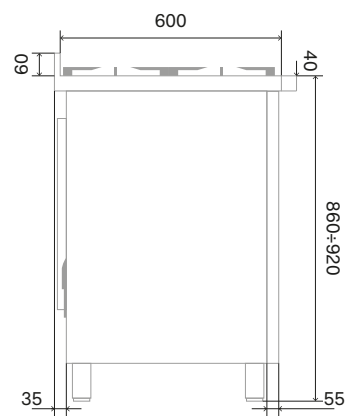
GAS CONNECTION

Mod./mm	A	B
ELG090...1	240	150
ELG090...2	140	80
ELG100	140	80
ELG120	225	90

BACK



SIDE





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