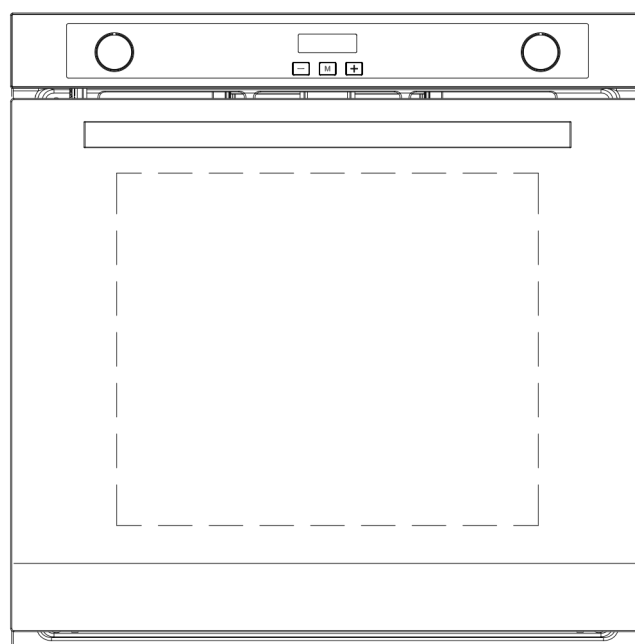
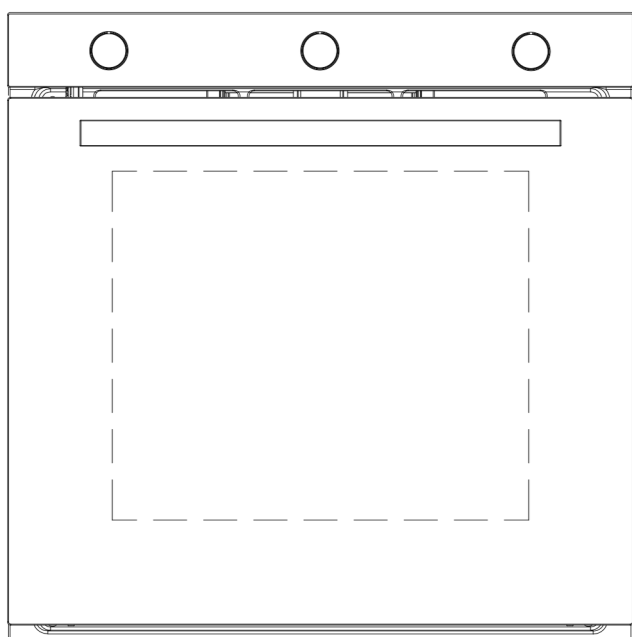




Built-in Gas Oven

SGO90-BLK
SGO90D-SS



Contents

1. Contents	1.
2. Environmental Impact Statement for Users	2
3. Safety Information	2
4. Packing List.....	4
5. Technical Parameters.....	4
6. Dimension Specification	5
7. Parts Name	5
8. Related Accessories	6
9. Installation Precautions	7
10. Installation Method	9
11. Precautions For Use	18
12. How To Use The Product	19
13. Cooking Guide	27
14. Useful Tips	29
15. Cleaning The Oven Door	30
16. Instruction Of Removable Glazing Door	30
17. Removable Side Shelves	32
18. Replacing The Lamp In The Oven	33
19. FAQs and Handling	34

Symbols and meanings used in the instructions:



Important information on personal safety and how to avoid damaging the machine.



Main contents of the instructions

Environmental Impact Statement for Users



Dispose of packaging responsibly. Cardboard and clean plastic packaging should be recycled where facilities exist. Do not dispose of electrical parts, cables, lamps or other components with general household waste where separate recycling facilities are available.

Safety Information



- This appliance is intended for domestic cooking use only. It must not be used for room heating or any commercial purpose.
- Installation, gas connection, conversion and servicing must be carried out by a suitably qualified engineer. In the UK, gas work must be completed by a Gas Safe registered engineer.
- This appliance becomes hot during use. Do not touch the heating elements, grill area, interior surfaces or the inside of the door while the appliance is operating or cooling down.
- Accessible parts may become hot during use. Keep young children away.
- Children aged 8 and above and persons with reduced physical, sensory or mental capabilities may use this appliance only if they have been given supervision or instructions on safe use and understand the hazards involved.
- Do not allow children to play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.
- Do not use harsh abrasive cleaners, wire wool or metal scrapers on the oven door glass. These may scratch the surface and could cause the glass to shatter.
- Before replacing the lamp, cleaning the appliance or carrying out maintenance, switch the appliance off and isolate it from the electrical supply.
- This appliance must not be installed behind a decorative door, as this may cause overheating.
- The use of a gas cooking appliance produces heat and moisture in the room. Ensure the kitchen is well ventilated at all times.
- If the supply cable is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person.

CAUTION: This appliance is intended for cooking purposes only. It must not be used for any other purpose, including room heating.

CAUTION: Accessible parts may become hot during use, particularly when the grill and/or oven are operating. Young children should be kept away.

CAUTION: If the door glass or any glass panel is cracked, damaged or broken, switch off the appliance immediately, isolate it from the electrical supply, and do not use it until the glass has been replaced by a suitably qualified person.

Packing List



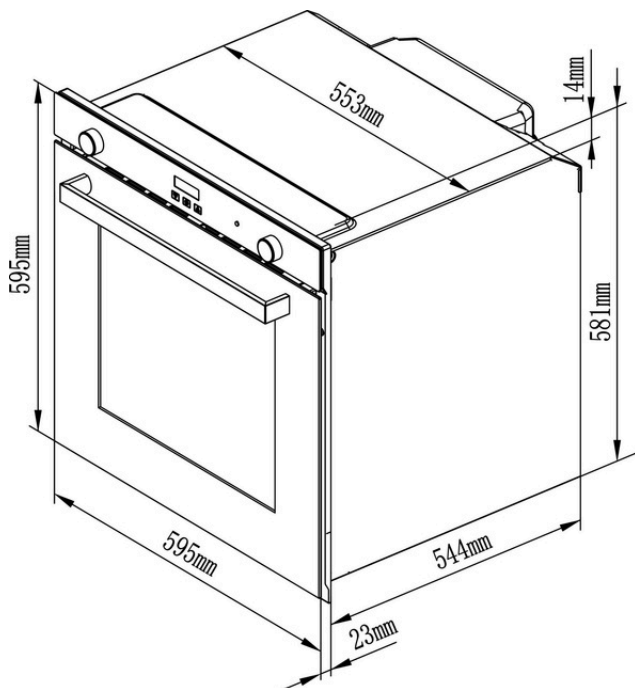
Serial No.	Contents in Carton	SGO90-BLK / SGO90D-SS
1	Main machine	1set
2	Packaging plastic bag for main machine	1pc
3	Big grill rack	1pc
4	Baking tray	1pc
5	Mounting screws	1set
6	Manual	1 copy
7	Side Rack	1set
8	Small grill rack	1pc

Technical Parameters

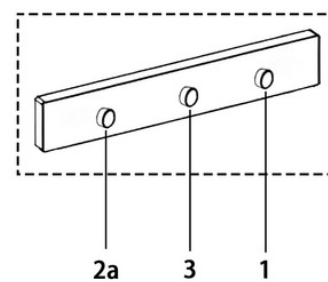
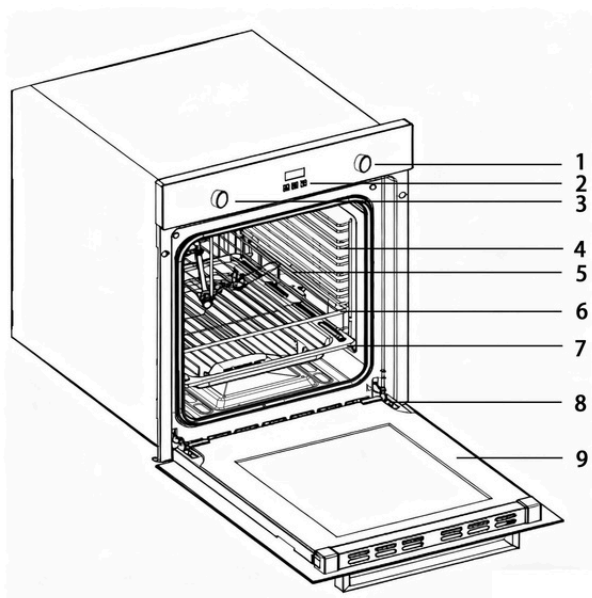


Product Name	Built in Gas Oven
Model	SGO90-BLK / SGO90D-SS
Rated voltage	220-240V~
Rated frequency	50 /60 Hz
Power	0.07KW
Net Capacity	78L
Embedding dimensions	560*589*550(W*H*D)

Dimension Specification



Parts Name



(Fig.1)

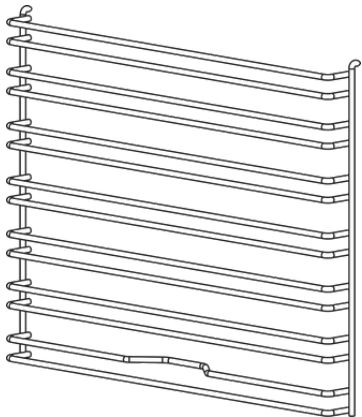
- | | |
|--|------------------|
| 1. Temperature control knob | 2. Digital timer |
| 3. Function selector | 4. Side Rack |
| 5. Telescopic runner(rail) (Not supplied as optional accessory) | |
| 7. Baking tray | 8. Door Hinge |

- | |
|----------------------|
| 2a. Mechanical timer |
| 6. Big grill rack |
| 9. Door |

Note: See the image of the panel(Fig.1) for the mechanical timer control.

Related Accessories



	Big grill rack: used for the oven with side rack •The wire shelf allows you to brown or grill food. •The wire shelf can be used for normal fan heat,conventional cooking,grilling functions .
	Baking tray: •Used for cooking large amounts of food, such as damp cakes, pastries,frozen foods, or for collecting fat/spills and gravy.
	Side Rack: use with wire shelf or enameled tray •The side rack supports can be used for normal fan heat, Conventional cooking and grilling functions gear. •2 hook-on shelf supports allow you to use the accessories on three levels. •Three cooking levels are available, depending on the method used and the type of food. •With the Grill setting, the accessories (shelf or tray) are placed on the first level for thick foods like roasts and on the third level for thinner foods like sausages. •In normal cooking modes, the shelf or tray should be used on the first or second levels depending on the item(s) being cooked.
	Mounting screws: Screws (2) for fixing product
	Small grill rack (grill insert): for use with baking tray. •The small grill rack is designed to sit onto the baking tray

Installation Precautions

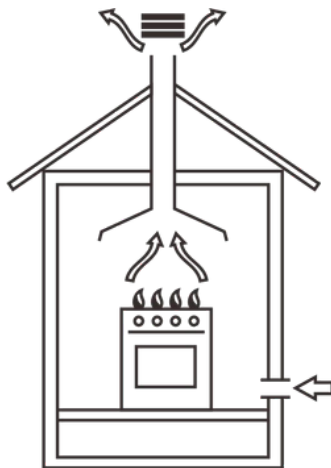


Important: The appliance must be installed in accordance with current regulations. In the UK, all gas work must be carried out by a Gas Safe registered engineer and all electrical work must comply with current wiring regulations.

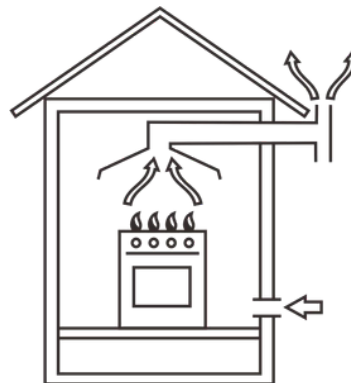
Positioning:

Important: The appliance must be installed in accordance with current regulations. In the UK, all gas work must be carried out by a Gas Safe registered engineer and all electrical work must comply with current wiring regulations.

- The appliance may only be installed in a permanently ventilated room.
- The room must provide sufficient air for combustion and safe operation.
- Combustion products must be discharged in accordance with current regulations, for example by means of a suitable cooker hood or other approved extraction method where required.

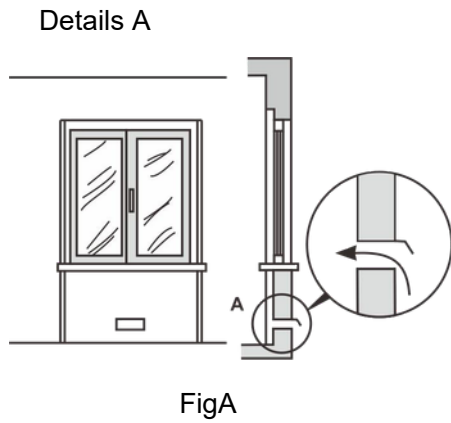


A flue or branched flue system
(only for cooking appliances)

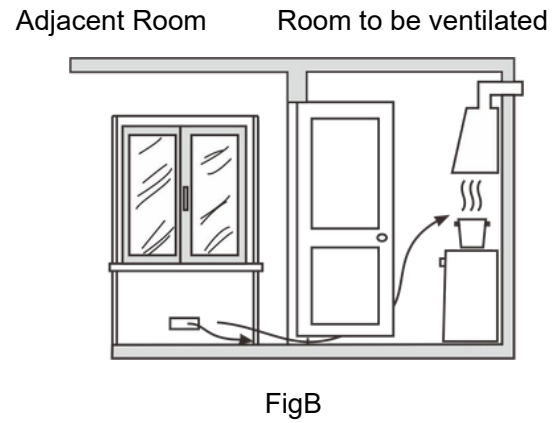


Directly to the Outside

The room must also have a system that allows for normally. The flow of air needed for combustion must not be less than 2 m³/h per KW of installed power. The air circulation system may take air directly from the outside by means of a pipe with an inner cross section of at least 100 cm²; the opening cannot under any circumstances be blocked accidentally (Fig A), The system can also provide the air needed for combustion by indirect means. i.e. from adjacent rooms fitted with air circulation tubes as described above. However, these rooms must be common rooms, bedrooms or rooms with a fire hazard (Fig. B)



Examples of ventilation holes for combustion air



Enlarging the ventilation slot between window and floor

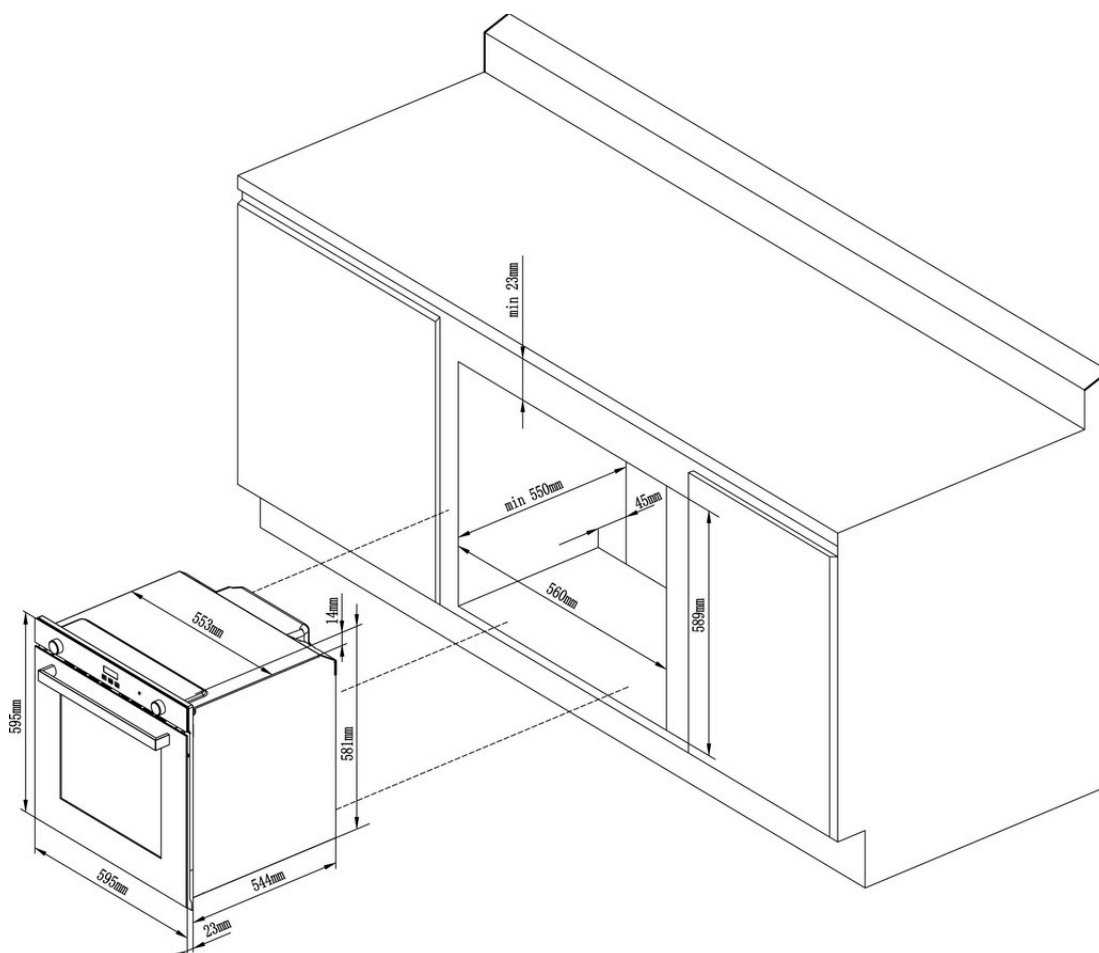
- If LPG is used, remember that LPG is heavier than air and can collect at low level. LPG cylinders must not be installed or stored below ground level.
- Check that the local gas type and supply pressure match the appliance data plate before installation. This appliance is not connected to a combustion products evacuation device and must be installed with particular attention to ventilation requirements

Installation Method



1 Fastening The Oven

To ensure correct operation, the housing unit must be suitable for a built-in oven and must provide adequate ventilation.

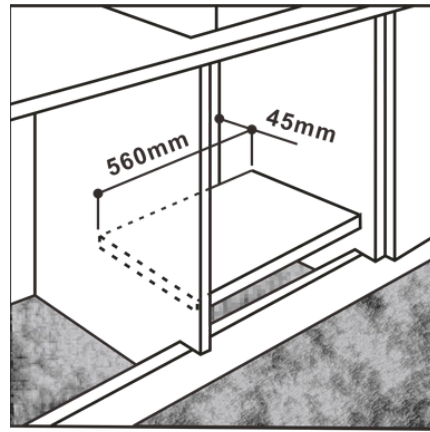
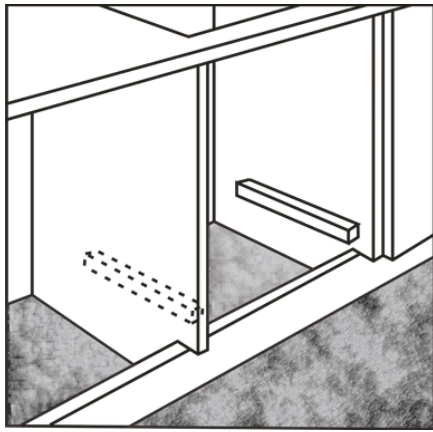


Product Installation Dimension Table

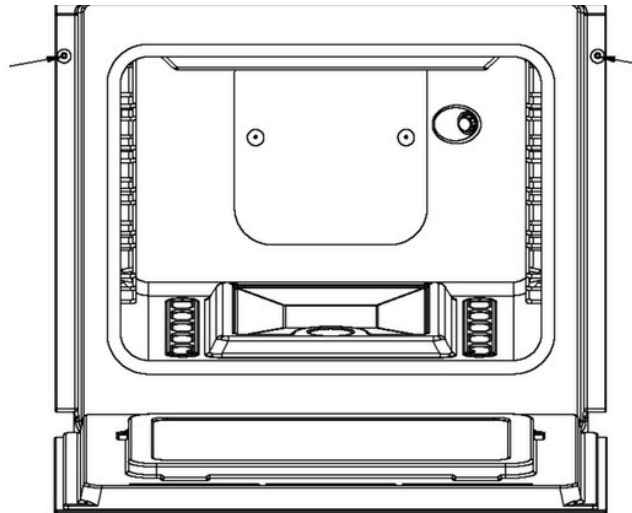
Model(Built-inOven)	Built-in size
SGO90-BLK SGO90D-SS	560*589*550mm(W*H*D)

1.2 Installation Notes

- Built-in dimensions: 560 x 589 x 550 mm (W x H x D).
- The rear panel of the housing should be removed or suitably ventilated to allow heat to escape.
- Where the oven sits on a continuous base, provide a ventilation opening of at least 45 x 560 mm.



- Adjacent cabinet panels and adhesives must be heat-resistant and suitable for temperatures of at least 100°C.
- Once installed, it must not be possible to touch live electrical parts.
- Fix the appliance to the cabinet using the screws supplied through the mounting holes in the front frame.



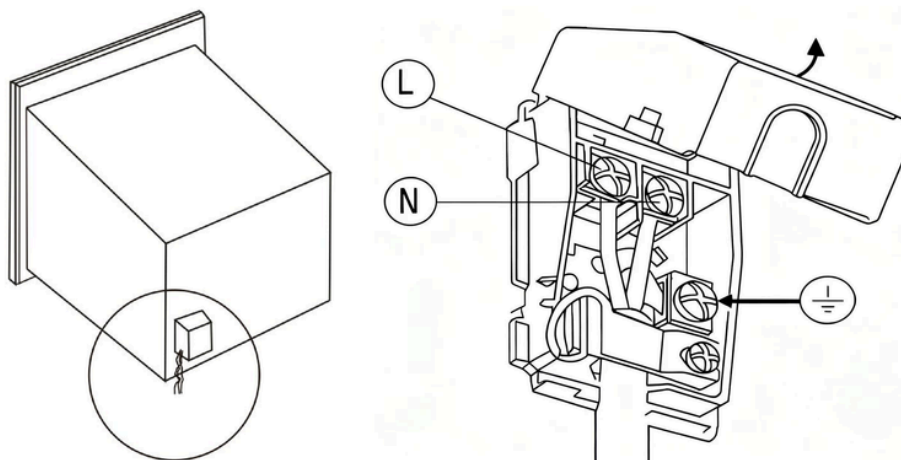
2 Electrical Connection

This oven is designed for operation on 220-240V~, 50/60Hz. The appliance must be earthed.

- Connection may be made using a suitable plug and socket or via a suitably rated double-pole isolating switch with a minimum contact separation of 3 mm, in accordance with local regulations.
- The plug or isolator must remain accessible after installation.
- The supply cable must be routed so that no part of it reaches a temperature more than 50°C above ambient.
- Before connection, confirm that the supply voltage and frequency match the data plate.
- Do not use multiple adaptors, multi-way plugs or extension leads unless there is no safe alternative and the arrangement fully complies with current regulations.
- Earth continuity is essential. The manufacturer accepts no liability for damage or injury caused by incorrect earthing.

Standard conductor colours are as follows:

- Brown - Live (L)
- Blue - Neutral (N)
- Green/Yellow - Earth (E)



2.2 Connecting the supply cable to the mains

Install a standard plug suitable for the load shown on the data plate. If the appliance is connected directly to the mains supply, an omnipolar circuit breaker with a minimum contact opening of 3 mm must be fitted between the appliance and the mains. The circuit breaker must be rated for the appliance load and must comply with current regulations. The earth wire must not be interrupted by the circuit breaker.

The supply cable must be positioned so that it does not reach a temperature more than 50°C above room temperature at any point along its length.

Before connecting the appliance, ensure that:

- the appliance is correctly and efficiently earthed, as electrical safety can only be guaranteed under these conditions. If you have any doubts, contact a qualified technician to check the system. The manufacturer accepts no responsibility for damage caused by an installation that is not properly earthed
- the specifications shown on the data plate, located on the appliance and/or packaging, match the electrical mains supply in your home
- the electrical system and socket are capable of supporting the appliance's maximum power load, as shown on the data plate. If you are unsure, consult a qualified technician
- if the plug and socket are not compatible, the socket must be replaced with a suitable one by a qualified technician. The technician must also ensure that the cable cross-section is appropriate for the power absorbed by the appliance

The use of adapters, multiple sockets, and extension leads is not recommended. Where their use cannot be avoided, only use single or multiple adapters and extension leads that comply with current safety regulations.

3 Gas

Connection

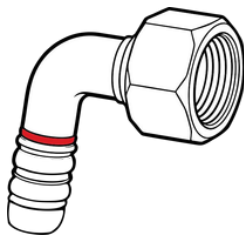
Connection to the gas supply must be carried out in such a way that no stress or strain is placed on the appliance.

The appliance is fitted with an adjustable L-shaped pipe fitting on the supply ramp, the tightness of which is ensured by a seal. If the pipe fitting needs to be turned, the seal must always be replaced with a new one supplied with the appliance.

The gas supply connection is a threaded 1/2" BSP male fitting.

3.1 Elbow Specifications

The oven comes with multiple specifications of elbows. Please use the corresponding elbow according to the model you purchased.

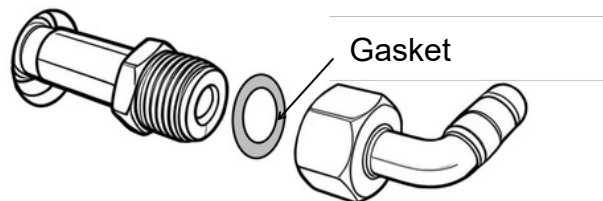
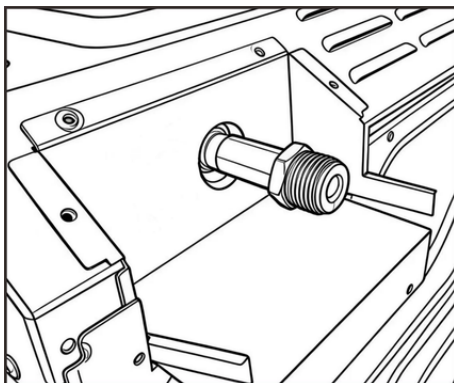


L shape elbow

Note: To ensure an airtight and safe connection, fit the sealing gasket correctly to prevent any gas leakage.

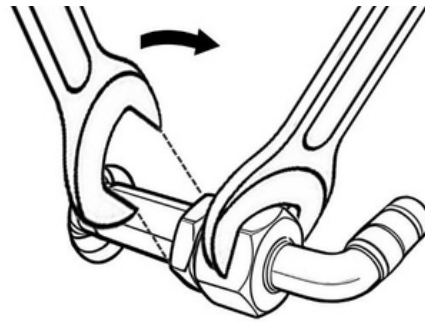
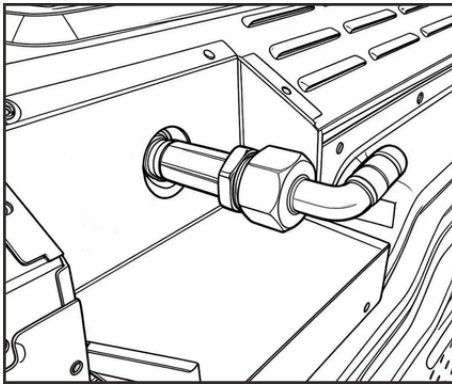
3.2 Connecting the elbow

Step 1 Take the elbow or connector from the accessory bag, place the gasket inside the threads of the elbow or connector, and initially fasten it onto the joint between the elbow or connector and the air tube.



Please select an elbow that is compatible with your existing gas pipeline connection.

Step 2 Use two wrenches to hold the intake tube and the elbow. Hold the adapter with a wrench, then connect the gas connection and tighten with a wrench.



Note: Be sure to check for gas leaks at the connections before using the oven.

YOU MUST CHECK FOR GAS LEAKAGE BEFORE USING THE OVEN.

Use a special gas leak tester to check the joint between the coupling and the gas inlet pipe.
OR Apply soapy water to the joint between the coupling and the gas inlet pipe to check for gas leakage. If there are bubbles, it is a leak, you must tighten the coupling again. Then check it again. check it again.



ATTENTION: DO NOT USE THE PRODUCT IF THERE ARE GAS LEAKS.

3.3 Connecting a flexible jointless stainless steel pipe to a threaded attachment

The gas supply pipe fitting is a threaded 1/2 gas cylindrical male attachment. Only use pipe and seals that comply with the current National Norms. These pipes must be installed so that their length is never any longer than 2000mm when fully extended. Once the connection has been made, ensure that the flexible metal pipe does not touch any moving parts and is not crushed.

Note: Checking that the connection is tight When installation is complete, check the pipe fittings for leaks using a soapy solution. Never use a flame.

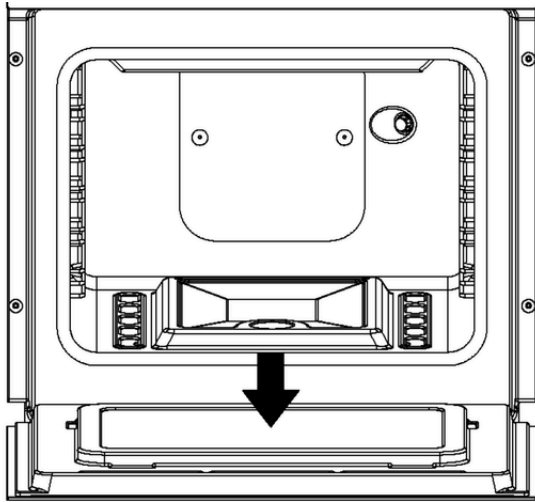
3.4 Adapting to different types of gas

In order to adapt the oven to a different type of gas with respect to the gas for which it was manufactured (indicated on the label), follow these simple steps:

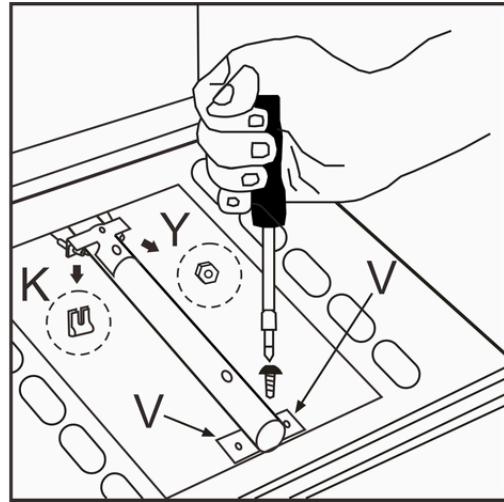
3.4.1 Replacing the oven burner nozzle

- Open the oven door fully - Pull out the sliding oven bottom (fig.1) - Unscrew the burner fastening screws - Loosen screw “ V ” ,Then remove the fixing bracket “ K ” and loosen the nut “ Y ” to removal the oven burner (fig.2);

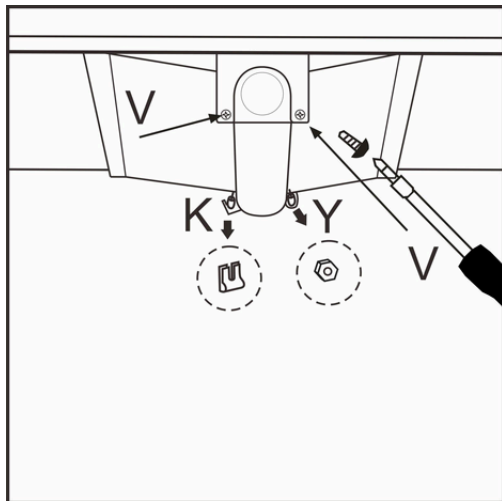
- The upper part of the oven is disassembled using the same method to removal the oven burner (fig.3)



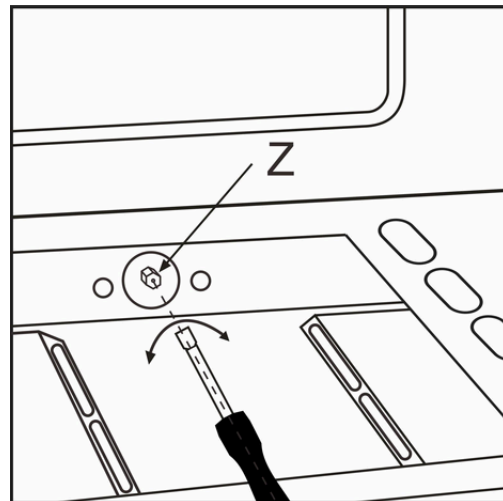
(fig.1)



(fig.2)



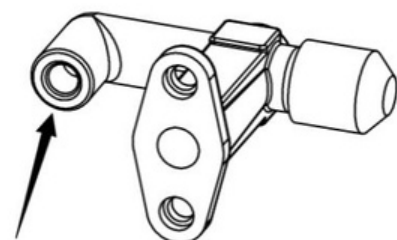
(fig.3)



(fig.4)

- Unscrew the oven burner nozzle marked “Z” using the special nozzle socket spanner or a 7 mm socket spanner (see Fig. 4), then replace it with the nozzle suitable for the new gas type, as shown in Table 1.
- Remove the nozzle from the nozzle holder, clean away any remaining adhesive inside the nozzle holder, and fit the natural gas nozzle supplied in the accessories bag.
- After cleaning the nozzle holder, make sure the replacement nozzle is fitted correctly and that the opening is not blocked.

Clean the glue here before replace the nozzle.



Note: The nozzle with different aperture sizes. Please ensure it is compatible with the type of gas currently in use.

Liquefied Petroleum Gas (LPG)



Natural Gas (NG)

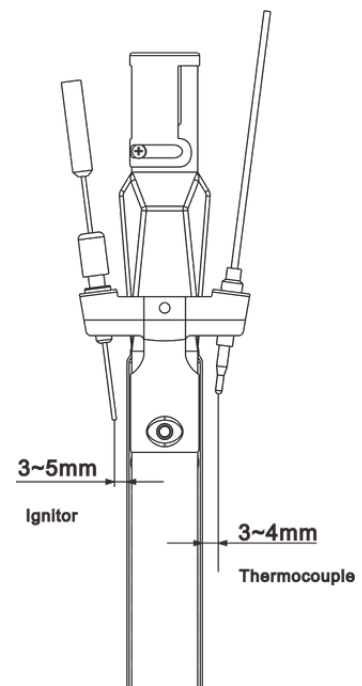
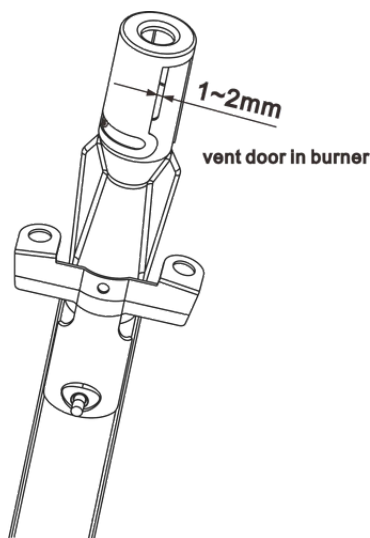


Please refer to the local gas supply parameters for specific nozzle aperture requirements. - Replace all the parts, following the steps described above in the reverse order.

Note: Take particular care handling the spark plug wires and the thermocouple pipes.

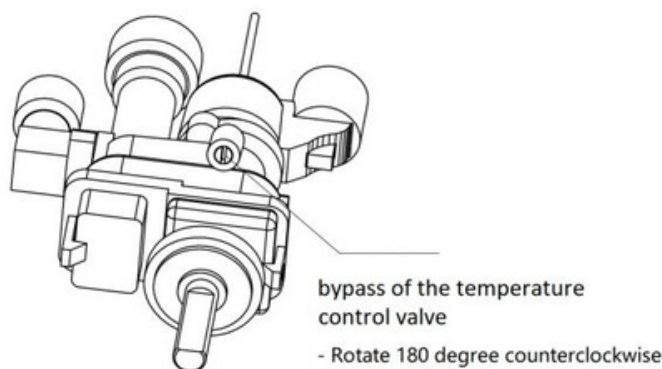
3.4.2 Adjust the assemble distance

- Adjust the opening of the vent door in burner to 1-2mm;* Install the burner, thermocouple, and ignitor; - Adjust the distance between the ignitor and the edge of the burner tube is between 3-5mm; - Adjust the distance between the thermocouple and the edge of the burner tube is between 3-4mm;



3.4.3 Adjust temperature control valve in control panel

- Turn the knob to the Max setting for approximately 10 minutes, then turn it to Min.
- Remove the knob.
- Remove the disc fixed to the control panel.
- Using a small flat-blade screwdriver, rotate the bypass screw on the temperature control valve 180° anticlockwise.
- Refit the control panel.



Note: In this case of liquid gas, the regulation screw must be screwed in all the way. Check that the burner does not turn off when you turn the knob from Max to Min quickly and when you open and close the oven door quickly.

Warning

Once this operation has been completed, replace the existing sticker with one showing the new gas type in use. This sticker is available from our Service Centres.

Note: If the gas supply pressure is different from, or varies from, the recommended pressure, a suitable pressure regulator must be fitted to the inlet pipe in accordance with current national regulations relating to gas pressure regulators.

Burner and Nozzle Characteristics

Name	Gas Oven (built in)					
Model number	SGO90-BLK / SGO90D-SS					
Category	I3+ 28~30,37)		I3B/P(30)		I2H / I2E	
Gas Category	G30/G31		G30		G20	
Supply pressure (m bar)	(28~30,37)		29		20	
Gas burner	Top	Bottom	Top	Bottom	Top	Bottom
Orifice diameter	0.75mm	0.8mm	0.75mm	0.8mm	1.05mm	1.12mm
Heat input(Hs) (G30)	2.3kW 167g/h	2.59kW 188g/h	2.3kW 167g/h	2.59kW 188g/h	1.9kW	2.2kW
Voltage Frequency	220~240V, 50/60Hz					
Power (kW)	0.07					
Classes of Appliance (installation type)	Class I					

Category	I3+(28~30,37)	I3B/P(30)	I2H / I2E
Destination countries	BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, LU, LV, PT, SI, SK, TR	BE, BG, CY, CZ, DK, EE, FI, FR, GB, GR, HR, HU, IT, LT,LU, LV, MT, NL, NO, RO, SE, SI, SK, TR	AT, BG, CH, CY, CZ, DK, EE, ES, FI, FR, GB, GR, IE, IT, LT, LV, NO, PT, RO, SE, SI, SK, DE, LU, PL, RO

* At 15°C and 1013 mbar - dry gas

** Propane gross heat value = 50.37 MJ/kg

*** Butane gross heat value = 49.47 MJ/kg

Natural gas gross heat value = 37.78 MJ/m³

Methane gross heat value = 15.87 MJ/m³

Precautions For Use



- Do not use steam cleaning equipment to clean the appliance.
- To reduce the risk of electric shock, do not immerse the appliance, power cord, or plug in water or any other liquid. Do not spray water directly onto the appliance for cleaning.
- Do not clean the appliance while it is still hot. The internal and external surfaces should preferably be cleaned with a damp cloth once the oven has cooled down.
- Wash all accessories in hot soapy water or in a dishwasher, then dry them with a paper towel or soft cloth.
- If the oven is used for an extended period, condensation may form. This should be dried with a soft cloth.
- A rubber seal surrounds the oven opening to ensure proper operation. Check the condition of this seal regularly. Clean it if necessary, but do not use abrasive products or objects. If the seal becomes damaged, contact your nearest After-Sales Service Centre. Do not use the oven until it has been repaired.
- Never line the oven base with aluminium foil, as the build-up of heat may affect cooking performance and damage the enamel.
- Clean the glass door with a damp cloth and dry it with a soft cloth.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass, as they may scratch the surface and cause the glass to shatter.

How To Use The Product



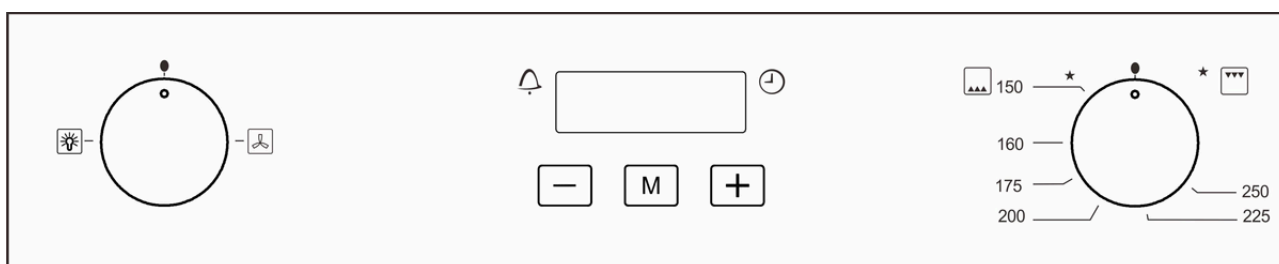
This oven combines the benefits of a traditional convection oven with those of a modern fan-assisted oven. Its various functions are controlled by the knobs and buttons located on the control panel.

Important: When grilling food or using the rotisserie, where fitted, place the dripping pan (baking tray) on the lowest shelf position to catch any fat or sauces that may drip. For all other types of cooking, do not use the lowest shelf position and never place anything directly on the base of the oven while it is in operation, as this may damage the enamel. Always place cookware, dishes, aluminium foil, and other items on the oven shelf supplied, positioned on the oven runners.

Important: When using the appliance for the first time, we recommend setting the thermostat to the highest temperature and leaving the oven on for approximately 30 minutes with nothing inside and the oven door closed. Then open the door and allow the room to ventilate. Any odour noticed during this initial use is caused by the evaporation of protective substances used during storage and installation preparation.

Close-up of the control Panel

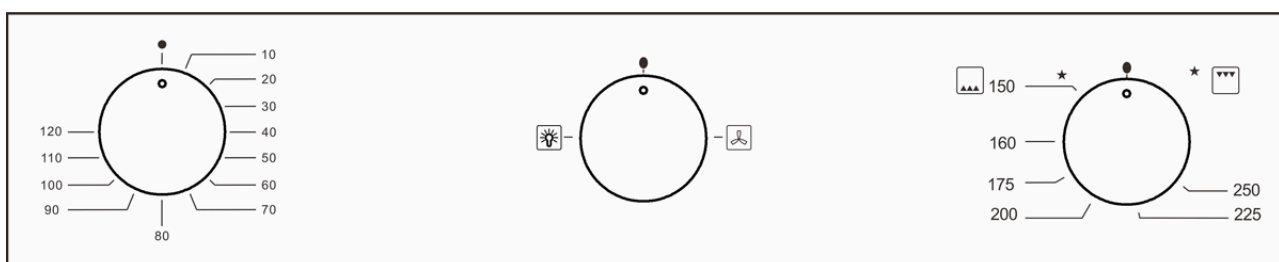
Gas series



Function selector

Digital timer

Temperature control knob



Mechanical timer

Function selector

Temperature control knob

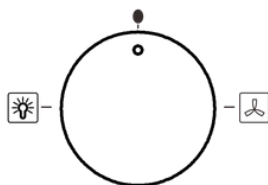
Note: The specific content of the operation panel shall be subject to the physical machine purchased. The above picture only shows the operation panels of some models.

CONFIGURATION INSTRUCTIONS

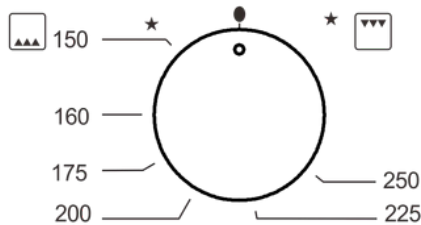
Our oven offers multiple configuration options. The close-up images are for reference only. Please refer to the control panel of the machine you have purchased as the definitive guide.

- The function models close-up:

Light & Fan assisted mode



- The temperature control close-up:



Note: For models within the same series, The markings on the temperature control scale depend on the valve body supplier. It is important to note that the underlying temperature adjustment range is consistent regardless of the scale used.

Note: The reset procedures for valve bodies differ across suppliers. For some valve bodies, the knob must be fully pressed down before it can be rotated to the initial position.

OPERATION

1 TEMPERATURE CONTROL KNOB

1.1 Temperature control function

This knob is used not only to select the different oven modes, but also to choose the right cooking temperature from among the temperatures shown on the knob itself. (from 150 to 250) for the food to be cooked in the oven. The electronic ignition device of the oven is build into the control knob itself. To light

the oven burner, press this knob in all the way and turn it anti-clockwise, setting it to the Max position (keeping the oven door shut). Since the oven is equipped with a safety device, after lighting the burner keep this knob pressed in for about 6 seconds to allow the gas to pass until the safety thermocouple is heated.

The electronic ignition device of the oven burner must not be activated for more than 15 seconds. If the burner fails to light after 15 seconds, stop pressing this knob, open the oven door and wait for at least one minute before your try to light the burner again. The cooking temperature is selected by matching the desired temperature with the reference mark on the control panel; the complete range of temperatures is shown below: The oven will automatically reach the temperature set, and the thermostat, which is controlled by the knob, will keep it constant.

1.2 Grill function Your oven is equipped with an electrical grill. The extremely high and direct temperature of the grill makes it possible to brown the surface of meats and roasts while locking in the juices to keep them tender. The grill is also highly recommended for dishes that require a high temperature on the surface: such as beef steaks, veal, rib steak, fillets, hamburgers etc...

Press temperature control knob in fully and set it to position the grill (which uses infrared rays) and the rotisserie motor (only available on some models) will come on, the latter will stay on as long as the grill is in operation.

Important: when using the grill, the oven door must be kept shut; for further details on how to use the rotisserie, please read the corresponding paragraph.

1.3 The valve Ignition

This knob is used not only to select the different oven modes, but also to choose the right cooking temperature from among the temperatures shown on the knob itself.(from 150 to 250) for the food to be cooked in the oven. The electronic ignition device of the oven is built into the control knob itself. To light

the oven burner, press temperature control knob in all the way and turn it, setting it to the or 



★

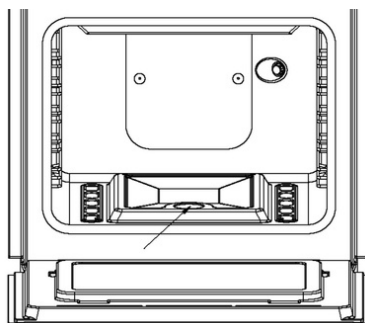
position, please refer to Operation for temperature control knob.

1.4 Lighting the oven manually

In the event of a brief power failure, the oven burner can be lit by hand:

- open the oven door
- hold a match or lighter near the burner hold as shown in the figure, press temperature control knob, in fully and turn it anticlockwise, setting it to the Max position. Since the oven is equipped with a safety device, after lighting the burner keep temperature control knob pressed in for about 6 seconds to allow the gas to pass until the safety thermocouple is heated.

–



– Once the burner is lit, shut the oven door.

Importance Notice: should the burner flame accidentally go out, turn control temperature control knob to the off position, open the oven door and wait for at least one minute before trying to light the burner again.

The grill indicator light /

This light comes on when the grill starts.

During the heating operation, the indicator light will illuminate. Once the set temperature is reached, the indicator light will turn off. (Gas series)

When the cooling fan is operating, the indicator light turns on. Once the oven temperature drops sufficiently and cooling is complete, the indicator light turns off. (Electric & Gas series)

2 FUNCTION SELECTOR

2.1 The oven light button

This is the button indicated by symbol, Select “” by rotating function selector knob and allows you to turn the light on inside your oven to supervise cooking without having to open the oven door.

2.2 Cooling ventilation

In order to cool down the temperature of their exterior, The oven is equipped with a cooling fan. During cooking, the fan is always on and a normal flow of air can be heard exiting between the oven door and the control panel. **Note:** when cooking is done, the fan stays on until the oven cools down sufficiently.

Warning: do not use the oven in the event of a prolonged power failure if the cooling fan does not work.

2.3 Fan assisted mode

To achieve better cooking results, certain models are equipped with a convection fan that ensures even distribution of hot air inside the oven. This is ideal for cooking several types of food (meat, fish) at the

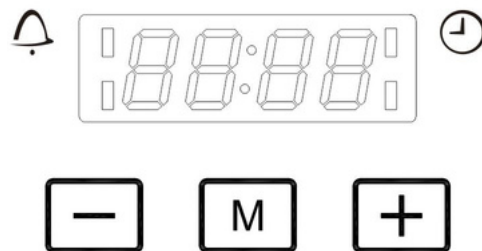
same time without affecting taste and smell. It is indicated for delicate pastries.

3 TIMERS

Our ovens are fitted with different types of timers (some with mechanical time and the others with electronic timer), The following function for your reference according to your oven.

3.1 Keys Touch Timer Operation

Timer overview



Plus Button



Alarm icon



Minus Button



Time icon



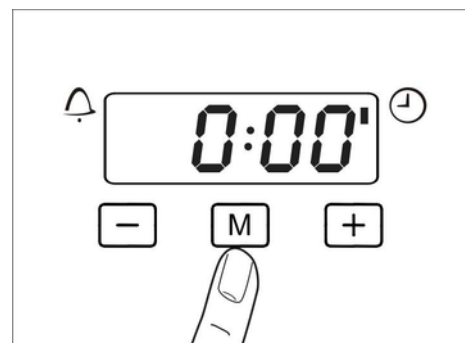
Function Button

OPERATION :

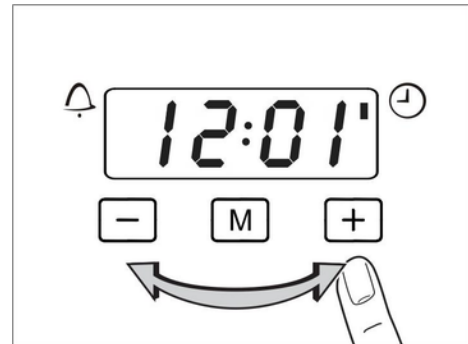
When oven is on power, display will show 0.00 h:min, number flashing. If press plus, to set alarm, if press minus, to set alarm voice type, if press function, to set current time.

3.1.1 Set current time

1. When you press function button “ **M** ”, to set current time, number keep flashing.



2. press plus or minus to set time. You can keep pressing plus or minus by setting 10 minutes.

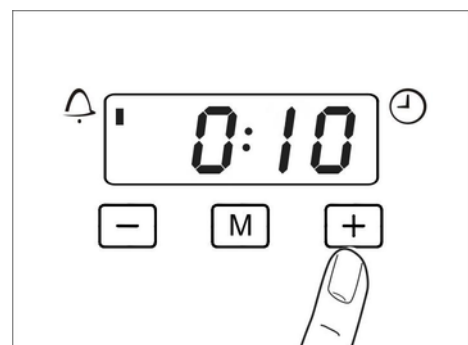


3. Time will be confirmed in 3S.

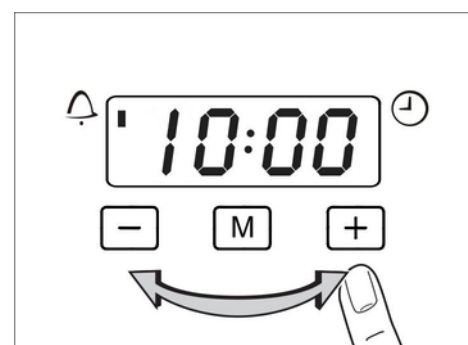


3.1.2 Set alarm

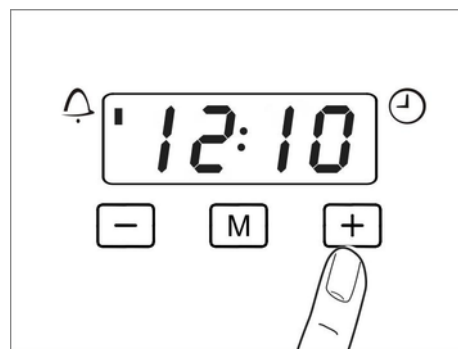
1. When the display is show the current time, you can press plus key to set alarm, default number is 0:10 min:s,Alarm icon shows.



2. press “+/-” to set alarm, range 0:10 to 99:50 min:s.
(Example: 10 minutes)
Alarm time will be confirmed in 3S.



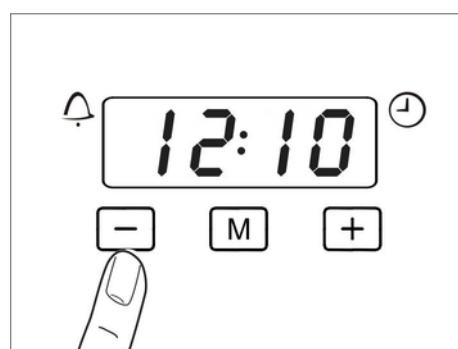
3. When time is up, will show current time, and will be alarm voice, for 7 minutes. When voice stop, will show current time. You can also press plus key to stop alarm voice.



Note:Change alarm. When alarm time is set, you can change by press “+/-”, or set alarm time to 00:00 to cancel alarm.

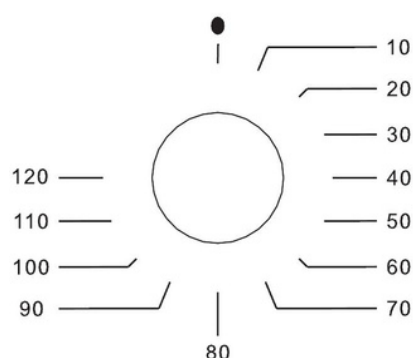
3.1.3 Set alarm voice type

There are 3 types of voice can be set. When the display is show the current time, you can press minus key to set voice type.



3.2 Mechanical timer (only available on certain models)

Timer overview



Operation:

To use the timer, the buzzer must be wound up by turning the knob one full turn clockwise; then turn it back to the desired time so that the number of minutes on the knob matches the reference mark on the panel.

The minute minder can be used independently of an oven cooking function for a time period of up

to 120 minutes.

To set the timer, turn the knob fully clockwise until it stops and then turn it back anticlockwise to the required time.

The time period that has been set will expire when the control knob reaches zero, a brief audible signal will sound.

IMPORTANT: If you have the oven or grill in use whilst the timer is counting down. When the countdown ends, the oven will continue to heat. You must turn off the oven/grill using the oven function and temperature control knob.

Cooking Guide



The oven offers a wide range of alternatives which allow you to cook any type of food in the best possible way. With time you will learn to make the best use of this versatile cooking appliance and the following are only a guideline which may be varied according to your own personal experience.

Baking Cakes

When baking cakes always place them in the oven after it has been preheated (about 15 minutes). The temperature is normally around 160°C. Do not open the door while the cake is baking in order to prevent it from dropping, in general:

Pastry is too dry

Increase the temperature by 10°C and reduce the cooking time.

Pastry dropped

Use less liquid or lower the temperature by 10°C
--

Pastry is too dark on top

Place it on a lower rack, lower the temperature, and increase the cooking time.

Cooked well on the inside but sticky on the outside

Use less liquid, lower the temperature, and increase the cooking time.
--

The pastry sticks to the pan

Grease the pan well and sprinkle it with a dusting of flour or use greaseproof paper.

Cooking Pizza

For tasty crispy pizzas:

- Preheat the oven for at least 15 minutes.
- Use aluminium pizza pans placed on the rack supplied with the oven. If the dripping pan is used, cooking time will increase and it may be more difficult to achieve a crispy crust.
- Do not open the oven door frequently while the pizza is cooking.
- If the pizza has a lot of toppings, it is recommended to add the mozzarella cheese halfway through the cooking time.

Cooking Fish and Meat

When cooking white meat, fowl and fish, use temperature settings from 170°C to 190°C.

For red meat that should be well done on the outside while tender and juicy in the inside, it is a good idea

to start with a high temperature setting (200°C-220°C) for a short time, then turn the oven down afterwards. In general, the larger the roast, the lower the temperature setting. Place the meat on the centre of the grid and place the dripping pan beneath it to catch the fat. Make sure that the grid is inserted so that it is in the centre of the oven. If you would like to increase the amount of heat from below, use the low rack heights. For savoury roasts (especially duck and wild game), dress the meat with lard or bacon on the top.

Using the Grill

Important: always use the grill with the oven door shut. This will allow you both to obtain excellent results and to save on energy (approx 10%). Use the R "grill" mode. Place the food under the centre of the grill. Therefore the best results when using the grill modes are obtained by placing the grid on the lower racks (see cooking table) then, to prevent fat and grease from dripping onto the bottom of the oven and smoke from forming, place a dripping-pan on the 1st oven rack from the bottom.

Cooking Table

Selector	Food to be cooked	Weight (in kg)	Cooking rack position from oven	Preheating time (minutes)	Thermosstat knob setting	Cooking time (minutes)
Oven	Lasagne	2,5	3	10	200	55- 60
	Cannelloni	2,5	3	10	200	40- 45
	Pasta bakes	2,2	3	10	200	50- 55
	Veal	1,7	2	10	210	80- 90
	Chicken	1,5	3	10	200	70- 80
	Turkey roll	2,5	3	10	200	80- 90
	Duck	1,8	3	10	200	90-100
	Rabbit	2,0	3	10	200	80 -90
	Leg of lamb	1,5	3	10	200	70- 80
	Mackerels	1,8	3	10	200	80- 90
	Dentex	1,3	3	10	200	30- 40
	Trout baked in	1,5	3	10	180	30- 40
	Neapolitan-style pizza	1,0	3	10	200	30- 35
	Dry biscuits	0,6	3	15	210	15- 20
	Tart	0,5	4	15	180	25- 30
	Chocolate cake	1,1	3	15	180	30- 35
	Leavened cakes	1,0	3	15	165	50- 60
		1,0	4	15	165	50- 60
		1	4	5	-	6
	Soles and cuttlefish	1	4	3	-	4
	Squid and prawn kebabs	1	4	3	-	10
	Cod filet	1	4	-	-	8-10
	Grilled vegetables	1	4	5	-	20- 25
	Veal steak					

	Chops	1,5	4	5	-	20-25
	Hamburgers	1	4	3	-	10-15
	Sausages	1,7	4	5	-	20-25
	Toasted sandwiches	0,4	4	3	-	2-3
Grill	With rotisserie (where present)					
	Veal on the spit	1,0	-	-	-	80-90
	Chicken on the spit	1,5	-	-	-	80-90
	Lamb on the spit	1,0	-	-	-	80-90

Note: cooking times are approximate and may vary according to personal taste. When cooking using the grill, the dripping pan must always be placed on the 1st oven rack from the bottom.

Useful Tips



In the following table, some indicative hints for cooking:

FAULTS	CAUSES	REMEDIES
The upper crust is dark and the lower part too pale	Not enough heat from the bottom	Use the natural convection position - Use deeper cake tins - Lower the temperature Put the cake on a lower shelf
The lower part is dark and the upper crust too pale	Excessive heat from the bottom	Use the natural convection position Use lower side tins - Lower the temperature - Put the cake on a higher shelf
The outside is too cooked and the inside not cooked enough. The outside is too dry even though of the right color	Too high temperature	- Lower the temperature and increase the cooking time
	Too low temperature	- Increase the temperature and reduce the cooking time.

Cleaning The Oven Door



To make it easier to clean the inside of your oven, the oven door can be removed, by proceeding as follows (fig. 1-2):

- > Open the door completely and lift the 2 levers “B” (fig.1);
- > Now, shutting the door slightly, you can lift it out by pulling out the hooks “A” as shown in figure 2.

To Reassemble The Door

- □ With the door in a vertical position, insert the two hooks “A” into the slots;
Ensure that seat “D” is hooked perfectly onto the edge of the slot (move the oven door backwards and forward slightly);
- Keep the oven door open fully, unhook the 2 levers “B” downwards and then shut the door again.

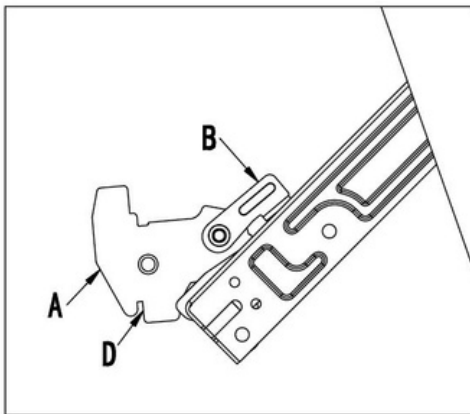


Fig. 1

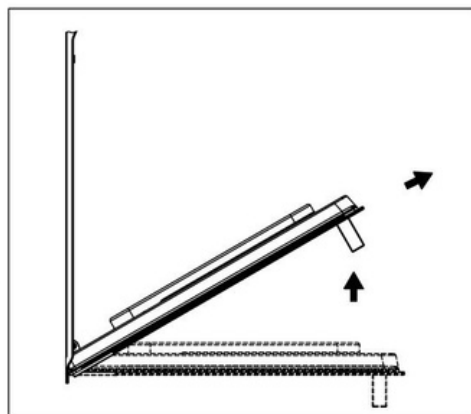


Fig. 2

Instruction Of Removable Glazing Door



The oven door is made up of 3 panes of glass and has vents at the top and bottom. When the oven is operating, air is circulated through the door to keep the outer pane cool. If condensation has worked its way in between the glass panes, the door can be dismantled in order to clean in between the panes. Remove the door as per above instruction and place it on a protective surface (e.g. on a table cloth) to prevent it getting scratched. The door handle should line up with the edge of the table. Make sure the glass lies flat to avoid breakage of glass during cleaning. 1. Press the button on left and right side of door, take out top rail. (Fig.3) 2. Take out inner glass slowly (Fig.4) 3. Loose clips. (Fig.5)

4. Take out middle glass. (Fig.6)

Clean the glass panes and other parts with a damp microfibre cloth.

or a clean sponge and a solution of hot water with a little washing-up liquid. Wipe dry using a soft cloth.

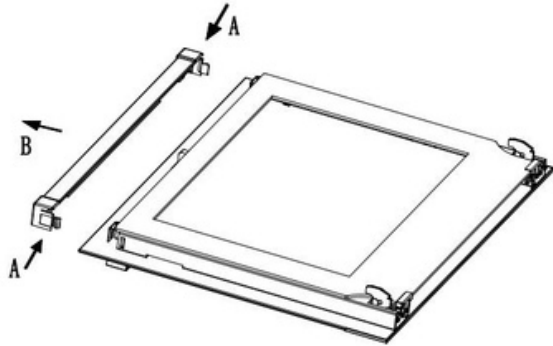


Fig. 3

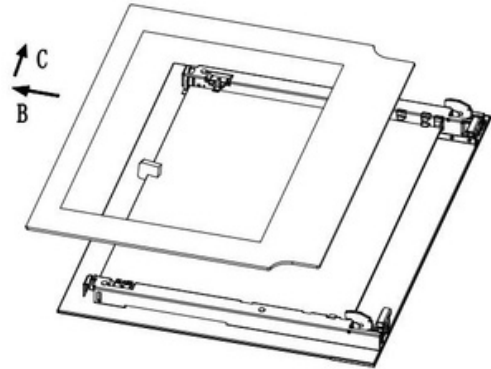


Fig. 4

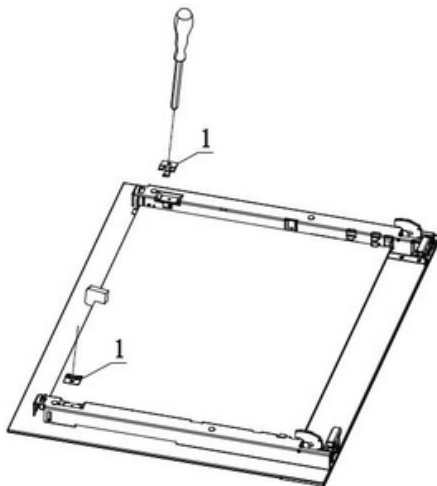


Fig. 5

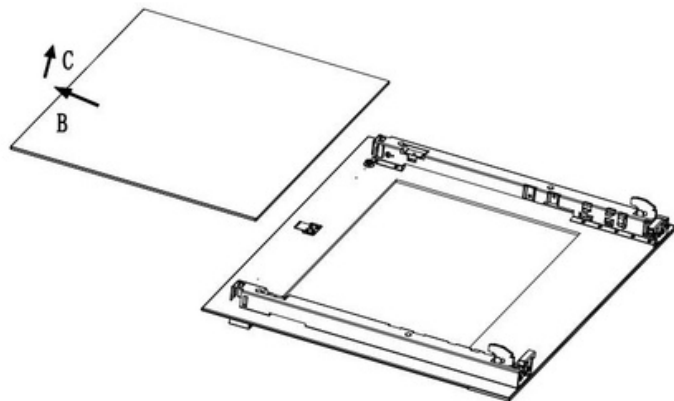


Fig. 6

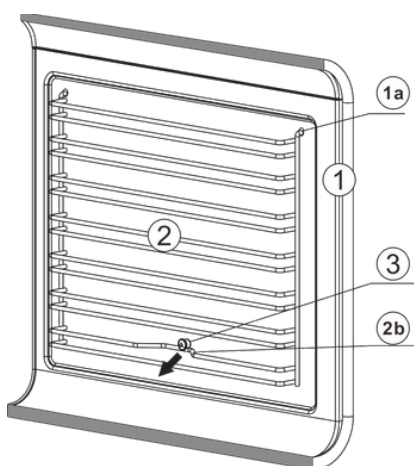
Removable Side Shelves



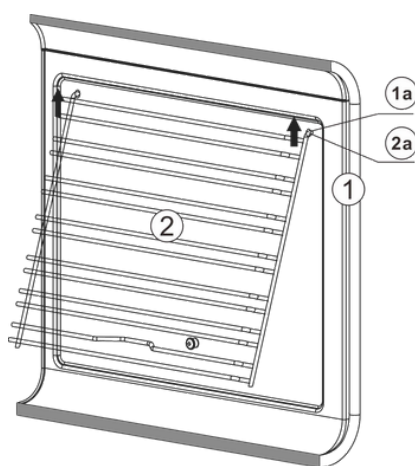
To remove the side shelves, follow the steps below:

1. Pull the side shelf at position 2b downwards to release it from screw 3.
2. Lift the side shelf upwards and remove point 2a from cavity hole 1a.

food can be directly cooked in the tray pan.



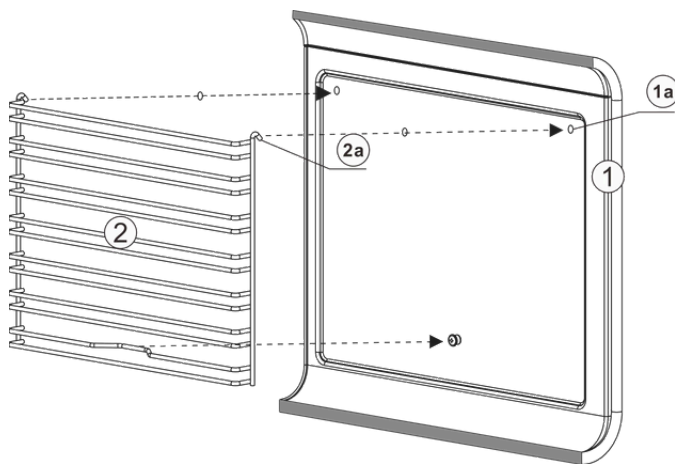
Step1



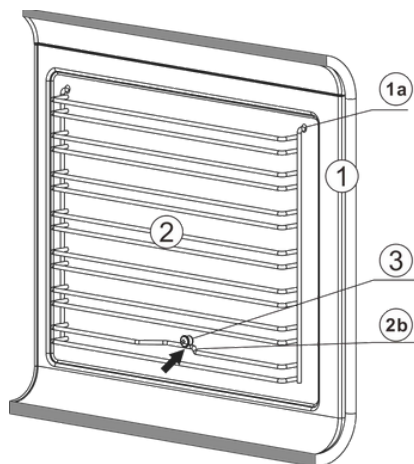
Step2

To install the side shelves, please follow up below steps

1. Put the shelf 2a area into installation hole 1a in cavity,
2. Push the shelf 2b area to lock into fixed screw.



Step1



Step2

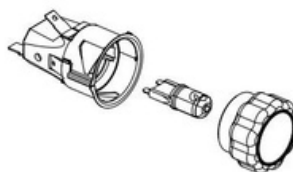
Replacing The Lamp In The Oven



Halogen Lamp

- ☐ Cut off the supply of power to the oven by turning off the omni-polar switch connecting it to the mains, or by removing the plug if it is accessible; Avoids appearing the electric shock;
- ☐ Unscrew the glass cover attached to the lamp holder;
- ☐ Pull out the lamp and replace it with another high-temperature lamp (300°C) with the following characteristics:

- Voltage: AC230V
- Wattage: 25W
- Socket: G9



- ☐ Remount the glass cover and reconnect the appliance to the power supply.

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

Warning: Do not operate the appliance if the power cord or plug is damaged, or if the appliance has malfunctioned or been damaged in any way. Return the appliance to the nearest Authorised Service Centre for examination, repair, or adjustment.

Any maintenance or repair work must only be carried out by an Authorised Service Centre or a similarly qualified person in order to avoid hazards.

The appliance must not be installed behind a decorative door, as this may cause overheating.

For ovens supplied with shelves, ensure the shelves are fitted correctly as described in the installation instructions.

FAQs and Handling



Please stop using it, unplug the power cord, and check and confirm the following if any abnormality occurs during your use. Please contact our after-sales service center if necessary.

Status	Reason and Handling method
Oven is difficult to ignite or fails to ignite	- check to see that there are no interruptions in the gas and electrical supplies, and, in particular, that the gas valves for the mains are open. - Whether press the knob all the way in. The following situations require contacting professional maintenance personnel for handling: -The ignition pin is too far from the gas outlet hole. -The ignition pin is damaged. -The ignition device is damaged.
Oven not heating	Possible causes: -The oven may not have been turned on. -The temperature may not have been set. - The gas supply is disconnected. Remedies: If this happens repeatedly, please contact the after-sales center. -Turn on the oven switch. -Check if required settings have been applied
Noise after cooking	Possible cause: The cooling fan is working after cooking
The light doesn't work	Possible cause: bulb is damaged; Remedy: replace the bulb.



This product must not be disposed together with the domestic waste. This product has to be disposed at an authorized place for recycling of electrical and electronic appliances.

By collecting and recycling waste, you help save natural resources, and make sure the product is disposed in an environmental friendly and healthy way.

Important: if you decide not to use the oven any more, it should be made inoperable by cutting the power supply cable, after unplugging it from the power supply. Disused appliances can be a safety risk as children often play with them. For this reason it is advisable to make the oven safe.