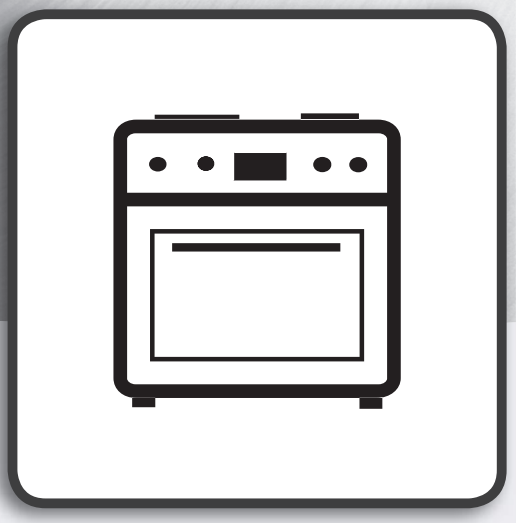


EN *ENGLISH*


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IS67G5PHX/UK

# EN
# SAFETY INSTRUCTIONS

## IMPORTANT TO BE READ AND OBSERVED

⚠ CAUTION : Use of the gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated, especially when the appliance is in use: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, such as opening a window, or more effective ventilation, for example increasing the level of mechanical ventilation (if possible).

⚠ Failure to follow the information in this manual exactly may cause a fire or explosion, resulting in property damage or personal injury.

Before using the appliance, read these safety instructions. Keep them nearby for future reference.

These instructions and the appliance itself provide important safety warnings, to be observed at all times. The manufacturer declines any liability for failure to observe these safety instructions, for inappropriate use of the appliance or incorrect setting of controls.

⚠ WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age must be kept away unless continuously supervised.

⚠ WARNING : Danger of fire : Do not store items on the cooking surfaces.

⚠ CAUTION : The cooking process has to be supervised. A short cooking process has to be supervised continuously.

⚠ WARNING: Leaving the hob unattended when cooking with fat or oil can be dangerous – risk of fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover the flames e.g. with a lid or a fire blanket.

⚠ Do not use the hob as a work surface or support. Keep clothes or other flammable materials away from the appliance, unitl all the components have cooled down completely - risk of fire.

⚠ Very young children (0-3 years) should be kept away from the appliance. Young children (3-8 years) should be kept away from the appliance unless continuously supervised. Children from 8 years old and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance only if they are supervised or have been given instructions on safe use and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.

⚠ CAUTION : In case of hotplate glass breakage:- shut immediately off all burners and any electrical heating element and isolate the appliance from the power supply; - do not touch the appliance surface; -do not use the appliance



The glass lid can break if it is heated.
Turn off all burners before closing the lid.
Do not shut the lid when burners are lit.

⚠ WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age must be kept away unless continuously supervised.

⚠ Never leave the appliance unattended during use.

⚠ Keep clothes or other flammable materials away from the appliance, until all the components have cooled down completely - risk of fire. Always be vigilant when cooking foods rich in fat, oil or when adding alcoholic beverages - risk of fire. Use oven gloves to remove pans and accessories. At the end of cooking, open the door with caution, allowing hot air or steam to escape gradually before accessing the cavity - risk of burns. Do not obstruct hot air vents at the front of the oven - risk of fire.

⚠ Exercise caution when the oven door is in the open or down position, to avoid hitting the door.

When you place the rack inside, make sure that the stop is directed upwards and in the back of the cavity.

The ignition device shall not be operated for more than 15 seconds. If after 15 seconds the burner has not lit, stop operating the device and open the compartment door and/or wait at least 1 min before attempting a further ignition of the burner.

**PERMITTED USE**

⚠ CAUTION: The appliance is not intended to be operated by means of an external switching device, such as a timer, or separate remote controlled system.

⚠ This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels, bed & breakfast and other residential environments.

⚠ No other use is permitted (e.g. heating rooms).

⚠ This appliance is not for professional use. Do not use the appliance outdoors.

⚠ Do not store explosive or flammable substances (e.g. gasoline or aerosol cans) inside or near the appliance - risk of fire.

⚠ Use pots and pans with bottoms the same width as that of the burners or slightly larger (see

specific table). Make sure pots on the grates do not protrude beyond the edge of the hob.

⚠ Improper use of the grids can result in damage to the hob: do not position the grids upside down or slide them across the hob.

Do not let the burner flame extend beyond the edge of the pan

Do not use : Cast iron griddles, ollar stones, terracotta pots and pans. Heat diffusers such as metal mesh, or any other types. Two burners simultaneously for one receptacle (e.g. Fish kettle).

Should particular local conditions of the delivered gas make the ignition of burner difficult, it is advisable to repeat the operation with the knob turned to small flame setting.

In case of installation of a hood above the cooktop, please refer to the hood instructions for the correct distance.

The protective rubber feet on the grids represent a choking hazard for young children. After removing the grids, please ensure that all the feet are correctly fitted. (in certain models only)

**INSTALLATION**

⚠We recommend the appliance should be handled and installed by two or more persons - risk of injury. Use protective gloves to unpack and install - risk of cuts.

⚠ The electrical and gas connections must comply with local regulation.

⚠ Installation,

electrical connections and repairs must be carried out by a qualified technician. Do not repair or replace any part of the appliance unless specifically stated in the user manual. Keep children away from the installation site. After unpacking the appliance, make sure that it has not been damaged during transport. In the event of problems, contact the dealer or your nearest Aftersales Service. Once installed, packaging waste (plastic, styrofoam parts etc.) must be stored out of reach of children - risk of suffocation. The appliance must be disconnected from the power supply before any installation operation - risk of electric shock. During installation, make sure the appliance does not damage the power cable - risk of fire or electric shock. Only activate the appliance when the installation has been completed.

⚠ WARNING : Modification of the appliance and its method of installation are essential in order to use the appliance safely and correctly in all the additional countries

⚠ Use pressure regulators suitable for the gas pressure indicated in the instruction.

⚠ The room must be equipped with an air extraction system that expels any combustion fumes.

⚠ Liquid petroleum gas sinks to the floor as it is heavier than air. Therefore, rooms containing LPG cylinders must also be equipped with vents to allow gas to escape in the event of a leak. This means LPG cylinders, whether partially or completely full, must not be installed or stored in rooms or storage areas that are below ground level (cellars, etc.). It is advisable to keep only the cylinder being used in the room, positioned so that it is not subject to heat produced by external sources (ovens, fireplaces, stoves, etc. ) which could raise the temperature of the cylinder above 50°C.

Should you find it difficult to turn the knobs for the burner, please contact the After-sales Service, who can replace of the burner tap if found to be faulty.

The openings use for the ventilation and dispersion of heat must never be covered.

**GAS CONNECTION**

⚠ WARNING : Prior to installation, ensure that the local distribution conditions (type of gas and gas pressure) and the configuration of the appliance are compatible.

⚠ Check that the pressure of the gas supply is consistent with the values indicated in Table 1 (“Burner and nozzle specifications”).

⚠ WARNING : The configuration conditions of this appliance are stated on the label (or data plate).

⚠ WARNING : This appliance is not connected to a combustion products evacuation device. It must be installed and connected in accordance with current installation regulations. Particular attention must be paid to the relevant requirements regarding ventilation.

⚠ If the appliance is connected to liquid gas, the regulation screw must be adjusted to the minimum setting.

⚠ IMPORTANT : When the gas cylinder or gas container is installed, it must be properly settled (vertical orientation).

⚠ WARNING : This operation must be perfomed by a qualified technician

⚠ The appliance should be connected to the main gas supply or to a gas cylinder in compliance with the current national regulations. Before making the connection, make sure that the appliance is compatible with the gas supply you wish to use. If it is not, follow the instructions indicated in the paragraph "Adapting to different types of gas".

⚠ After connection to the gas supply, check for leaks in accordance with IGEM/UP/1B. Light up the burners and turn the knobs from max position 1* to minimum position 2* to check flame stability.

⚠ Connection to the gas network or the gas cylinder may be carryout using a flexible rubber or steel hose, in accordance with current national legislation.

**ADAPTING TO DIFFERENT TYPES OF GAS**

(This operation needs to be carried out by a qualified technician.)

⚠ In order to adapt the appliance to a type of gas other than the type for which it was manufactured (indicated on the rating label), follow the dedicated steps provided after installation drawings.

**ELECTRICAL WARNINGS**

⚠ IMPORTANT: Information about current and voltage consumption is provided on the rating plate.

⚠ The rating plate is on the front edge of the oven (visible when the door is open).

⚠ It must be possible to disconnect the appliance from the power supply by unplugging it if plug is accessible, or by a multi-pole switch installed upstream of the socket in accordance with the wiring rules and the appliance must be earthed in conformity with national electrical safety standards.

⚠ The power cable must be long enough to connect the appliance, once fitted in its housing, to the main power supply. Do not pull the power supply cable.

⚠ Do not use extension leads, multiple sockets or adapters. The electrical components must not be accessible to the user after installation. Do not use the appliance when you are wet or barefoot. Do not operate this appliance if it has a damaged power cable or plug, if it is not working properly, or if it has been damaged or dropped.

⚠ If the supply cord is damaged, it must be replaced with an identical one by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard - risk of electric shock.

⚠ If the power cable needs to be replaced, contact an authorised service centre.

**CLEANING AND MAINTENANCE**

⚠ WARNING: Ensure that the appliance is switched off and disconnected from the power supply before performing any maintenance operation; never use steam cleaning equipment - risk of electric shock.

⚠ Do not use harsh abrasive cleaners or metal scrapers to clean the door glass since they can scratch the surface, which may result in shattering of the glass.

⚠ Do not use abrasive or corrosive products, chlorine-based cleaners or pan scourers.

⚠ Make sure the appliance has cooled down before cleaning or performing maintenance. - risk of burns.

⚠ WARNING: Switch off the appliance before replacing the lamp - risk of electric shock.

⚠ To avoid damaging the electric ignition device, do not use it when the burners are not in their housing.

Wear protective gloves for cleaning and maintenance.

## DISPOSAL OF PACKAGING MATERIALS

The packaging material is 100 % recyclable and is marked with the recycle symbol ♻. The various parts of the packaging must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal .

## DISPOSAL OF HOUSEHOLD APPLIANCES

This appliance is manufactured with recyclable or reusable materials. Dispose of it in accordance with local waste disposal regulations . For further information on the treatment, recovery and recycling of household household electrical appliances, contact your local authority, the collection service for household waste or the store where you purchased the appliance. This appliance is marked in compliance with The European Directive 2012/19/EU, Waste Electrical and Electronic Equipment ( WEEE ) and with the Waste Electrical and Electronic Equipment regulations 2013 ( as amended ) . By ensuring this product is disposed of correctly , you will help prevent negative consequences for the environment and human health . The ed , symbol on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection centre for the recycling of electrical and electronic equipment.

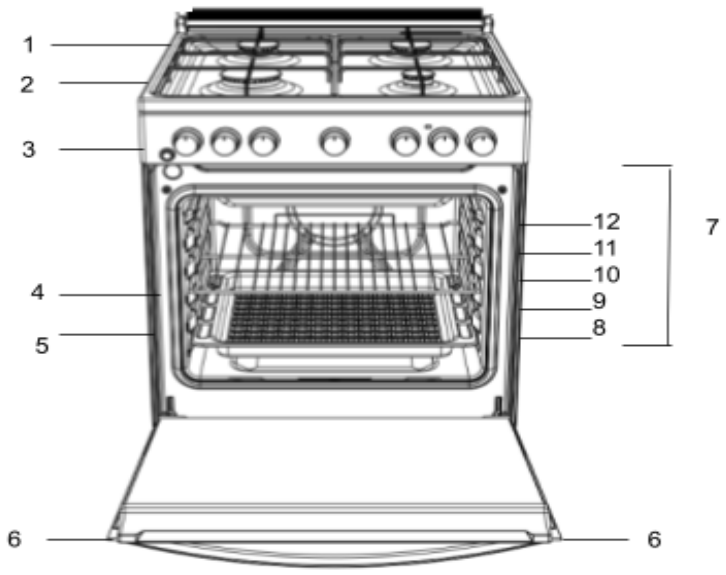
## ENERGY SAVING TIPS

Only preheat the oven if specified in the cooking table or your recipe. Use dark lacquered or enamelled dark lacquered or enamelled baking trays as they absorb heat better. Use a pressure cooker to save even more energy and time.

## DECLARATION OF CONFORMITY

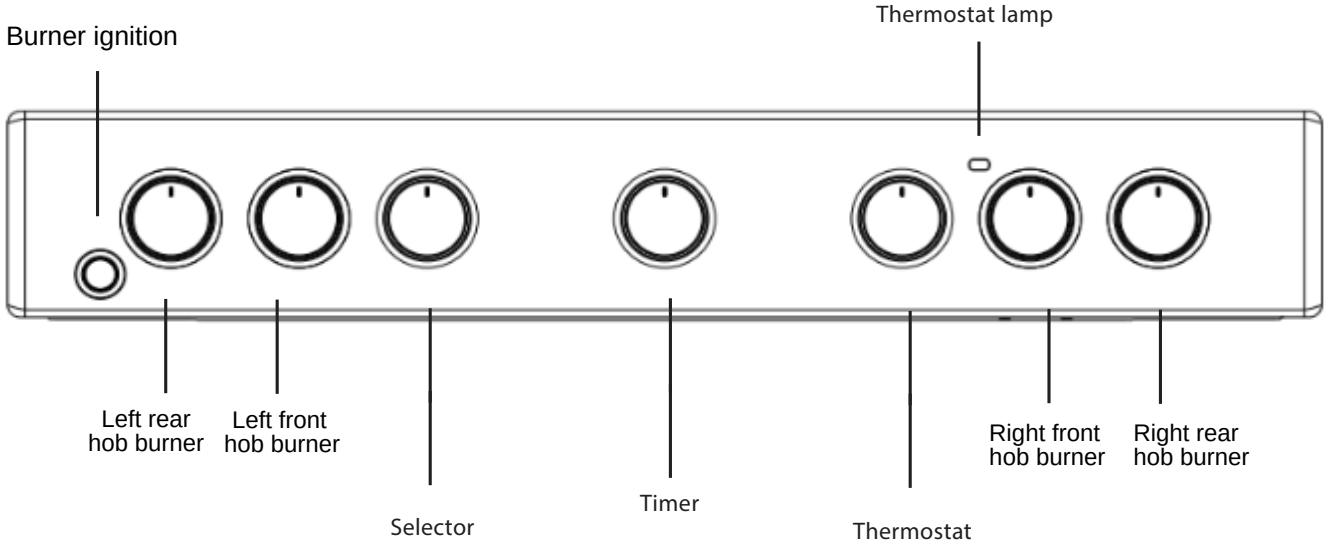
This appliance meets: Ecodesign requirements of European Regulation 66/2014; Energy Labelling Regulation 65/2014; Ecodesign for Energy-Related Products and Energy Information (Amendment) (EU Exit) Regulations (2019), in compliance with the European standard: EN 15181. This appliance meets Ecodesign requirements of European Regulation 66/2014 and the Ecodesign for Energy-Related Products and Energy Information (Amendment) (EU Exit) Regulations 2019 in compliance with the European standard EN 30-2-1.

## PRODUCT DESCRIPTION




1.Hob burner
2.Hob grid
3.Control panel
4.Wireshelf
5.Tray
6.Door
7.Guide rails for the sliding racks
8. position 1
9.position 2
10. position 3
11.position 4
12. position 5

## CONTROL PANEL



⚠ WARNING : This operation must be perfomed by a qualified technician

# INSTALLATION

Before moving your cooker check that it is cool, and switch off at the cooker control unit. Movement of your cooker is most easily achieved by lifting the front as follows:
Open the grill door sufficiently to allow a comfortable grip on the underside front edge of the oven roof, avoiding any grill elements. (Fig.A)

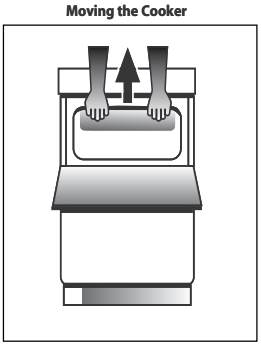



Fig. A

Take care in moving the cooker as it is heavy.
Take care to ensure that any floor covering is not damaged.

Please keep these operating instructions for future reference. Make sure that the instructions are kept with the appliance if it is sold, given away or moved.

**Positioning and leveling**

This unit may be installed and used only in permanently ventilated rooms according to the British Standards Codes Of Practice: BS 5440 Part 2. The following requirements must be observed:

a) The cooker should not be installed in a bed sitting room with a volume of less than 20m3. If it is installed in a room of volume less than 5m3 an air vent of effective area of 100cm2 is required, if it is installed in a room of volume between 5m3 and 10m3 a supplementary air vent area of 50cm2 is required, if the volume exceeds 10m3 no air vent is required. However, if the room has a door or a window which opens directly to the outside no air vent is required even when the volume is between 5m3 and 10m3. The room containing the appliance must contain an openable window or an acceptable alternative such as an adjustable louvre or hinged panel opening direct to outside air.
b) During prolonged use of the appliance you may consider it necessary to open a window to the outside to improve ventilation.
c) If there are other fuel burning appliances in the same room, B.S.5440 Part 2 Current Edition, should, be consulted to determine the requisite air vent.

For a correct installation of the cooker the following precautions must be followed:
The height of the cooker can be adjusted by means of adjustable feet in the base of the product of adjustable feet in the base of the product (900mm - 915mm). To allow alignment with a worktop of greater than 915mm (max 940mm), longer adjustable feet are provided inside your new product.
Adjust the feet by tilting the cooker from the side. Then install the product into position.
NOTE: This appliance must not be fitted on a platform.
The cooker is designed to fit between kitchen cabinets spaced 600mm apart. The space either side need only be sufficient to allow withdrawal of the cooker for servicing. It can be used with cabinets one side or both as well as in a corner setting. It can also be used free-standing. Adjacent side walls which project above hob level, must not be nearer to the cooker than 65mm and should be protected by heat resistant material. Any overhanging surface or cooker hood should not be nearer than 750mm.

a. The cooker may be located in a kitchen, a kitchen/dinner or bed sitting room, but not in a bathroom or shower room.
b. The hoods must be installed according to the requirements in the hood handbook (minimum 750mm).
c. The wall behind the cooker, 50mm below and 450mm above, and the width of the cooker, must be a noncombustible material such as ceramic wall tiles.
d. The cooker should be secured to the wall behind via a safety chain and hook. (fig.B)

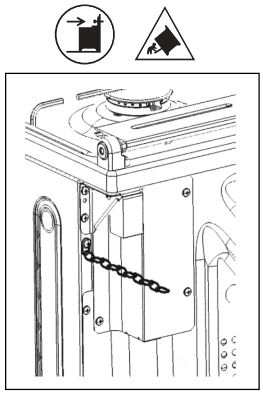


Fig. B

## Gas connection

The cooker should be connected to the gas-supply by a gas safe registered installer. Connection of the appliance to the gas mains or liquid gas must be carried out according to the prescribed regulation in force, and only after it is ascertained that it is adaptable to the type of gas to be used. If not, follow the instructions indicated in the paragraph headed "Adaptation to different gas types". In the case of connection to liquid gas, by tank, use pressure regulators that conform to the regulation in force. The gas supply must be connected to the left of the appliance. Be sure that the hose does not pass through the rear of the cooker touching hot parts.

Make sure the supply pressure conforms with the values shown in the table entitled "Characteristics of the burners and nozzles".
When the cooker is installed between cabinets (recessed), the gas connection must be effected by an approved flexible hose with bayonet fitting (BS 669 or EN 14800). The gas inlet for the cookers is a threaded G 1/2 gas female fitting.

### Connecting the gas supply

To make the connection, a flexible hose should be used corresponding to the current gas regulations which are:

- the hose must never be at any point in its length in contact with the "hot" parts of the cooker;
- the hose must never be longer than 1,5 meter;
- the hose must not be subject to any tension or torsional stress and it must not have any excessively narrow curves or bottlenecks;
- the hose must be easy to inspect along its entire length to check its condition;
- the hose must always be in good condition, never attempt to repair.

**Adapting the cooker to different types of gas:**
It is possible to adapt the appliance to a type of gas other than the default type (this is indicated on the rating label on the cover).

**Adapting the hobs:**

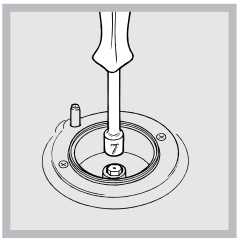


Fig. A

Replacing the nozzles for the hob burners:

1. Remove the hob grids and slide the burners off their seats.
2. Unscrew the nozzles using a 7mm socket spanner (see figure A) and replace them with nozzles suited to the new type of gas (see Burner and nozzle specifications table).

3. Replace all the components by following the above instructions in reverse.

### Adapting the hob burner's minimum setting:

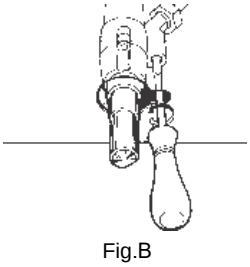


Fig.B

1. Turn the tap to the minimum position.
2. Remove the knob and adjust the regulatory screw, which is positioned inside or next to the tap pin (see figure B), until the flame is small but steady. If the appliance is connected to a liquid gas supply, the bypass screw must be set to a minimum.
3. While the burner is alight, quickly change the position of the knob from minimum to maximum and vice versa several times, checking that the flame is not extinguished.

### Regulating the primary air of the burners:

The primary air of the burners requires no regulation.
After adjusting the appliance so it may be used with a different type of gas, replace the old rating label with anew one which corresponds to the new type of gas (these labels are available from Authorized Technical Assistance Centers).
Should the gas pressure used be different (or vary slightly) from the recommended pressure, a suitable pressure regulator must be fitted to the inlet hose in accordance with current standards EN 88-1 and EN 88-2 relating to "regulators for channeled gas".

## Table of burner and nozzle specifications

| | | Liquid Gas | | | | | | Natural Gas | |
|---|---|---|---|---|---|---|---|---|---|
| | | Thermal Power kW (p.c.s*) | | By-Pass 1/100 (mm) | Nozzle 1/100 (mm) | Flow g/h | | Nozzle 1/100 (mm) | Flow g/h |
| **Burner** | **Diameter (mm)** | **Nominal** | **Reduced** | | | *** | ** | | |
| **Rapid (R)** | 100 | 3.00 | 0.70 | 41 | 86 | 218 | 214 | 116 | 286 |
| **Semi Rapid (Medium) (S)** | 75 | 2.00 | 0.40 | 30 | 70 | 145 | 143 | 103 | 190 |
| **Auxiliary (Small) (A)** | 55 | 1.00 | 0.40 | 30 | 50 | 73 | 71 | 79 | 95 |
| **Supply Pressures** | Nominal (mbar)<br>Minimum (mbar)<br>Maximum | | | | | 28-30<br>20<br>35 | 37<br>25<br>45 | 20<br>17<br>25 | |

*with dry gas 15°C 1013 mbar
** Propane P.C.S=50,37 MJ/Kg
*** Butane P.C.S=49,47MJ/kg
Natural G20 P.C.S=37,78Mj/m³

The front right hob burner injector should be used as the pressure test point.

### Characteristics of the gas section

| Model | Gas section | |
|---|---|---|
| | Gas category | Rated power kW (1) |
| IS67G5PHX/UK | II2H3+ | 8,00 (G20)<br>8,00 (582 g/h-G30)<br>(571 g/h-G31) |

(1) The values in g/h refer to the capacities with liquid gas (Butane, Propane).

## ELECTRICAL CONNECTION

⚠ WARNING : This operation must be perfomed by a qualified technician

Power supply voltage and frequency: 230-240V a.c. 50-60 Hz.

The supply cable must be positioned so that it never reaches at any point a temperature 50°C higher than the room temperature. The cable must be routed away from the rear vents. Should you require it, you may use a longer cable, however, you must ensure that the cable supplied with the appliance is replaced by one of the same specifications in accordance with current standards and legislation.Your appliance is supplied with a 13 amp fused plug that can be plugged into a 13 amp socket for immediate use. Before using the appliance please read the instructions below.

**Replacing the fuse:**

When replacing a faulty fuse, a 13 amp ASTA approved fuse to BS 1362 should always be used, and the fuse cover re-fitted. If the fuse cover is lost, the plug must not be used until a replacement is obtained.

**Replacement fuse covers:**

If a replacement fuse cover is fitted, it must be of the correct colour as indicated by the coloured marking or the colour that is embossed in words on the base of the plug. Replacements can be obtained directly from your nearest Service Depot.

**Removing the plug:**

If your appliance has a non-rewireable moulded plug and you should wish to remove it to add a cable extension or to re-route the mains cable through partitions, units etc., please ensure that either:

- the plug is replaced by a fused 13 amp re-wireable plug bearing the BSI mark of approval.

or:

- the mains cable is wired directly into a 13 amp cable outlet, controlled by a switch, (in compliance with BS 5733) which is accessible without moving the appliance.

For appliances with a rating greater than 13 amp (eg: electric hob, double ovens and freestanding electric cookers etc.) the mains cable must be wired into a cooker output point with a rating of 45 amp. In this case the cable is not supplied.
Disposing of the plug:
Ensure that before disposing of the plug itself, you make the pins unusable so that it cannot be accidentally inserted into a socket. Instructions for connecting cable to an alternative plug:
The wires in the mains lead are coloured in accordance with the following code:

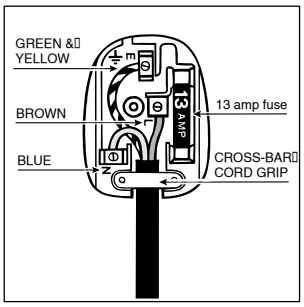
Green & Yellow - Earth
Blue - Neutral
Brown - Live

If the colours of the wires in the mains lead do not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:
Connect Green & Yellow wire to terminal marked "E" or 6 or coloured Green or Green & Yellow.
Connect Brown wire to terminal marked "L" or coloured Red.
Connect Blue wire to terminal marked "N" or coloured Black.
If a 13 amp plug (BS 1363) is used it must be fitted with a 13 amp fuse. A 15 amp plug must be protected by a 15 amp fuse, either in the plug or adaptor or at the distribution board. If you are in any doubt about the electrical supply to your machine, consult a qualified electrician before use.

**How to connect an alternative plug:**

The wires in this mains lead are coloured in accordance with the following code:

BLUE "NEUTRAL" ("N")
BROWN "LIVE" ("L")
GREEN AND YELLOW "EARTH" ("E")




WARNING.
If the electric supply fails to this appliance you must not use the grill or ovens.

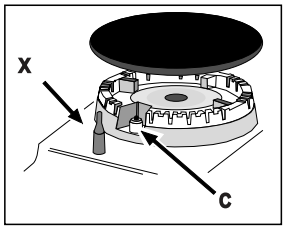
**FIRST TIME USE**
**DAILY USE**

## Using the hob

**Lighting the burners**

For each BURNER knob there is a complete ring showing the strength of the flame for the relevant burner.
To light one of the burners on the hob:

1. Press the BURNER knob and turn it in an anticlockwise direction so that it is pointing to the maximum flame setting .
For the models with the electronic ignition button ( ), press the button and then turn the knob.
2. Adjust the intensity of the flame to the desired level by turning the BURNER knob in an anticlockwise direction. This may be the minimum setting , the maximum setting or any position in between the two.
If the appliance is fitted with an electronic lighting device* (C), press the ignition button, marked with the




symbol , then hold the BURNER knob down and turn it in an anticlockwise direction, towards the maximum flame setting, until the burner is lit. The burner may be extinguished when the knob is released. If this occurs, repeat t he operation, holding the knob down for a longer period of time.

**!** If the flame is accidentally extinguished, switch off the burner and wait for at least 1 minute before attempting to relight it.

If the appliance is equipped with a flame failure safety device (X)*, press and hold the BURNER knob for approximately 2-3 seconds to keep the flame alight and to activate the device.

To switch the burner off, turn the knob until it reaches the stop position •.

Flame adjustment according to levels

the burner flame intensity can be adjusted with the knob according to 10 power levels, from maximum to minimum with 5 intermediate positions:

a click will indicate the change from one level to another when turning the knob. The system guarantees a more precise adjustment, allows to replicate the flame intensity and to identify easily the preferred level for different cooking operations.

**Practical advice on using the burners**

For the burners to work in the most efficient way possible and to save on the amount of gas consumed, it is recommended that only pans that have a lid and a flat base are used. They should also be suited to the size of the burner.

| Burner | Cookware Diameter (cm) |
|---|---|
| Triple Crown (TC) / Fast (R) | 24 - 26 |
| Auxiliary (A) | 10 - 14 |
| Semi Fast (S) | 16 - 20 |

To identify the type of burner, please refer to the diagrams contained in the “Burner and nozzle specifications”.

| LEVEL | COOKING METHOD "suggested for" |
|---|---|
| 1 - 2 - 3 | Ideal for softening butter, gently melting chocolate in bagnemarie, thawing small portions, creaming risotto, keeping warm small portions of just-cooked preparation |
| 4 - 5 | Ideal for slow-cook recipes (rice, sauces, roast, fish)using liquids (water, wine, broth), and for creaming pasta, maintaining a gentle boiling |
| 6 - 7 | Ideal for sautéing, stewing vegetables, cooking for longer period, preheating accessories, cooking until creamy |
| 8 - 9 | Ideal for browning, starting to cook, bringing liquids to the boil quickly, frying deep-frozen products, grilling meat and fish, maintaining a lively boil |
| 10 | Ideal for rapidly increasing the temperature of food or for heating up liquids ( water) |

# USING THE OVEN FIRST TIME DAILY USE

! The first time you use your appliance, heat the empty oven with its door closed at its maximum temperature for at least half an hour. Ensure that the room is well ventilated before switching the oven off and opening the oven door. The appliance may emit a slightly unpleasant odour caused by protective substances used during the manufacturing process burning away.

**Using the oven**

1. Select the desired cooking mode by turning the SELECTOR knob.
2. Select the recommended temperature for the cooking mode or the desired temperature by turning the THERMOSTAT knob. A list detailing cooking modes and suggested cooking temperatures can be found in the relevant table (see COOKING TABLE).

During cooking it is always possible to:

- Change the cooking mode by turning the SELECTOR knob.
- Change the temperature by turning the THERMOSTAT knob.
- Set the total cooking time and the cooking end time.
- Stop cooking by turning the SELECTOR knob to the the “0” position.

! Never put objects directly on the bottom of the oven; this will avoid the enamel coating being damaged.
! Always place cookware on the rack(s) provided.

**Timer**

To activate the Timer proceed as follows:
1. Turn the TIMER knob in a clockwise direction ↻ for almost one complete revolution to set the buzzer.
2. Turn the TIMER knob in an anticlockwise direction ↺ to set the desired length of time.

**THERMOSTAT INDICATOR LIGHT**

When this is illuminated, the oven is generating heat. It switches off when the inside of the oven reaches the selected temperature. At this point the light illuminates and switches off alternately, indicating that the thermostat is working and is maintaining the temperature at constant level.

**OVEN LIGHT**

This is switched on by turning the SELECTOR knob to any position other that "0". It remains lit as long as the oven is operating. By selecting with the knob, the light is switched on without any of the heating elements being activated.

**1. SELECT A FUNCTION**

To select a function, turn the *selection knob* to the symbol for the function you require.

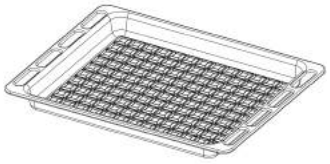
| | |
|---|---|
|  | **LIGHT/FAST PREHEAT**<br>For switching one the oven light.<br>For preheating the oven quickly. |
|  | **CONVENTIONAL**<br>For cooking any kind of dish one one shelf only. |
|  | **CONVENTIONAL BAKE**<br>To cook on a maximum of two shelves at the same time. It is a good idea to swap the position of the baking trays halfway through cooking. This function enables you to cook different foods (such as fish and vegetables) on different shelves at the same time. |
|  | **GRILL**<br>For grilling steaks, kebabs and sausages, cooking vegetables au gratin or toasting bread. When grilling meat, we recommend using a drip tray to collect the cooking juices: Position the pan on any of the levels below the wire shelf and add 200 ml of drinking water. |
|  | **TURBO GRILL**<br>For roasting large joints of meat (legs, roast beef, chicken). We recommend using a drip tray to collect the cooking juices: Position the pan on any of the levels below the wire shelf and add 200ml of drinking water. |
|  | **BOTTOM**<br>This function can be used to finish cooking filled pies or to thicken soups. Use this function for the last 10/15 minutes of cooking. |
|  | **DEFROST**<br>For accelerating the defrosting of food. |
|  | **SALTY CAKE**<br>To cook vegetable pie, quiche with liquid filling (savoury or sweet) on a single shelf. This function delivers an even, golden, crisp top and base, use the 2nd shelf. Preheat the oven to the required temperature and place the food in it when the set temperature is reached. |

## ACCESSORIES

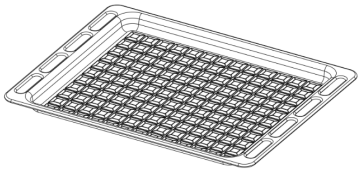
**GRID**



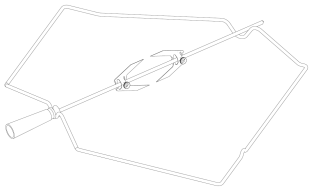
**DRIP TRAY**



BAKING TRAY



KIT TURNSPIT



The number and type of accessories may vary depending on which model is purchased. Other accessories that are not supplied can be purchased separately from the After-sales Service.

## INSERTING WIRE SHELVES AND OTHER ACCESSORIES INTO THE OVEN

1. Insert the wire shelf horizontally, with the raised part "A" upwards (Fig. 1A, Fig. 1B)

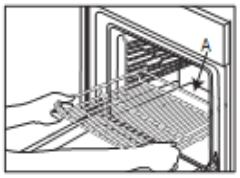



Fig. 1A

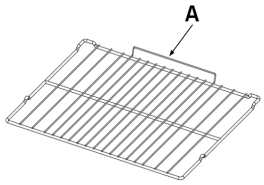



Fig. 1B

2. Other accessories, such as the drip tray and baking tray, are inserted in the same way as the wire shelf *(Fig. 2)*.

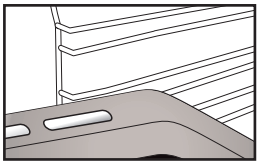


Fig. 2

The table lists the best function, accessories and level to use to cook various types of food. Cooking times start from the moment food is placed in the oven, excluding preheating (where required). Cooking temperatures and times are approximate and depend on the amount of food and type of accessory used. Use the lowest recommended settings to begin with and, if the food is not cooked enough, then switch to higher settings. Use the accessories supplied and preferably dark-coloured metal cake tins and baking trays. You can also use Pyrex or stoneware pans and accessories, but bear in mind that cooking times will be slightly longer.

| RECIPE | FUNCTION | PREHEAT | TEMPERATURE (°C) | DURATION (Min) | LEVEL (L-number) AND ACCESSORIES |
|---|---|---|---|---|---|
| Leavened cakes / Sponge cakes | CONVENTIONAL | YES | 170 | 30 - 50 | L-2 |
| Leavened cakes / Sponge cakes | CONVECTION BAKE | YES | 160 | 40 - 70 | L-4<br>L-2 |
| Filled cake<br>(cheese cake, strudel, fruit pie) | CONVENTIONAL | YES | 160 - 180 | 40 - 60 | L-2 |
| Filled cake<br>(cheese cake, strudel, fruit pie) | CONVECTION BAKE | YES | 150 - 170 | 40 - 70 | L-4<br>L-2 |
| Cookies / Shortbread | CONVENTIONAL | YES | 140 | 30 - 60 | L-3 |
| Cookies / Shortbread | CONVECTION BAKE | YES | 140 | 30 - 60 | L-4<br>L-2 |
| Small cakes / Muffin | CONVENTIONAL | YES | 160 - 180 | 20 - 50 | L-3 |
| Small cakes / Muffin | CONVECTION BAKE | YES | 160 | 30 - 50 | L-4<br>L-2 |
| Choux buns | CONVENTIONAL | YES | 170 - 200 | 20 - 50 | L-3 |
| Choux buns | CONVECTION BAKE | YES | 160 - 180 | 20 - 50 | L-4<br>L-2 |
| Meringues | CONVENTIONAL | YES | 80 - 100 | 120 - 200 | L-3 |
| Meringues | CONVECTION BAKE | YES | 80 - 100 | 120 - 200 | L-4<br>L-2 |
| Pizza / Bread / Focaccia | CONVENTIONAL | YES | 190 - 250 | 15 - 50 | L-2 |
| Pizza / Bread / Focaccia | CONVECTION BAKE | YES | 190 - 230 | 20 - 50 | L-4<br>L-1 |
| Savoury pies (vegetable pie, quiche) | SALTY CAKE | YES | 180 | 30 - 60 | L-3 |
| Savoury pies (vegetable pie, quiche) | CONVECTION BAKE | YES | 170-180 | 30 - 70 | L-3<br>L-2 |
| Savoury pies (vegetable pie, quiche) | SALTY CAKE | YES | 180 | 30 - 70 | L-3<br>L-1 |
| Vols-au-vent / Puff pastry crackers | CONVENTIONAL | YES | 170 - 190 | 15 - 40 | L-3 |
| Vols-au-vent / Puff pastry crackers | CONVECTION BAKE | YES | 160 - 180 | 15 - 40 | L-3<br>L-1 |
| Lasagne / Flans / Baked pasta / Cannelloni | CONVENTIONAL | YES | 180 - 200 | 30 - 65 | L-3 |
| Lamb / Veal / Beef / Pork 1 kg | TURBO GRILL | - | 190 - MAX | 40 - 90 | L-3 |
| Chicken / Rabbit / Duck 1 kg | TURBO GRILL | YES | 230 - MAX | 50 - 100 | L-3 |
| Chicken / Rabbit / Duck 1 kg | TURBO GRILL | - | 230 - MAX | 50 - 100 | L-3 |
| Turkey / Goose 3 kg | TURBO GRILL | - | 160 - MAX | 130 - 170 | L-3 |
| Fish fillets / Steaks | GRILL | - | 230 - MAX | 10 - 30 | L-4 |
| Stuffed vegetables (tomatoes, courgettes, aubergines) | TURBO GRILL | - | 230 - MAX | 30 - 60 | L-3 |
| Vegetable gratin | GRILL | - | 230 - MAX | 10 - 30 | L-4 |
| Toast | GRILL | 5' | MAX | 1 - 2 | L-4 |
| Sausages / Kebabs / Spare ribs / Hamburgers | GRILL | - | 230 - MAX | 15 - 30 | L-4 |
| Roast potatoes | TURBO GRILL | - | 230 - MAX | 30 - 60 | L-3 |
| Leg of lamb / Shanks | TURBO GRILL | - | 200 - MAX | 50 - 100 | L-3 |

| ACCESSORIES | | | | | |
|---|---|---|---|---|---|
| | Wire shelf | Baking dish or cake tin on the wire shelf | Baking tray/Drip tray or Baking dish on the wire shelf | Drip tray / Baking tray | Drip tray / Baking tray with 200 ml of water |

# CLEANING AND MAINTENANCE

**TURN OFF THE MAIN SWITCH AND ENSURE THE COOKER IS COLD BEFORE CLEANING.**

**BEFORE SWITCHING ON AGAIN, ENSURE THAT ALL CONTROLS ARE IN THE OFF POSITION.**

**Do not use steam cleaning equipment.**

**Use protective gloves during all operations.**

**Carry out the required operations when the oven is cold.**

**Disconnect the appliance from the power supply.**

**Do not use wire wool, abrasive scourers or abrasive/corrosive cleaning agents, as these could damage the surfaces of the appliance.**

Disconnect the appliance from the power supply.

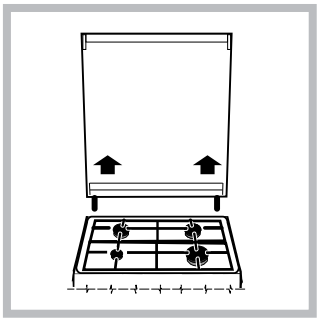
## Respecting and conserving the environment

- Whenever possible, avoid pre-heating the oven and always try to fill it. Open the oven door as little as possible because heat is lost every time it is opened. To save a substantial amount of energy, simply switch off the oven 5 to 10 minutes before the end of your planned cooking time and use the heat the oven continues to generate.
- Keep gaskets clean and tidy to prevent any door energy losses
- If you have a timed tariff electricity contract, the "delay cooking" option will make it easier to save money by moving operation to cheaper time periods.
- The base of your pot or pan should cover the hot plate. If it is smaller, precious energy will be wasted and pots that boil over leave encrusted remains that can be difficult to remove.
- Cook your food in closed pots or pans with well-fitting lids and use as little water as possible. Cooking with the lid off will greatly increase energy consumption
- Use purely flat pots and pans
- If you are cooking something that takes a long time, it's worth using a pressure cooker, which is twice as fast and saves a third of the energy.

## Switching the appliance off

Disconnect your appliance from the electricity supply before carrying out any work on it.

**The cover** *



If the cooker is fitted with a glass cover, this cover should be cleaned using lukewarm water. Do not use abrasive products.
It is possible to remove the cover in order to make cleaning the area behind the hob easier. Open the cover fully and pull it upwards (see figure).

**!** Do not close the cover when the burners are alight or when they are still hot.

## Gas tap maintenance

Over time, the taps may become jammed or difficult to turn. If this occurs, the tap must be replaced.

**EXTERIOR SURFACES**

• Clean the surfaces with a damp microfibre cloth. If they are very dirty, add a few drops of pH-neutral detergent. Dry them with a dry cloth.

• Do not use corrosive or abrasive detergents. If any of these products inadvertently comes into contact with the surfaces of the appliance, clean immediately with a damp microfibre cloth.

**MOVING THE TOP HEATING ELEMENT**

1. Remove the side accessory holder grills.
2. Pull the heating element out a little (*Fig. 1*) and lower it ( *Fig. 2* ).
3. To reposition the heating element, lift it up, pulling it slightly towards you, making sure it comes to rest on the lateral support.

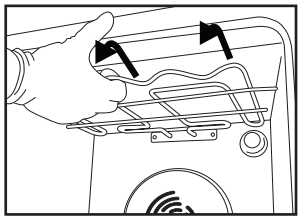


Fig. 1

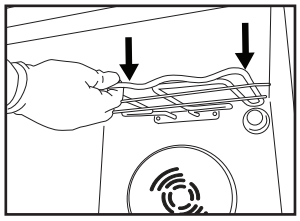


Fig. 2

**INTERIOR SURFACES**

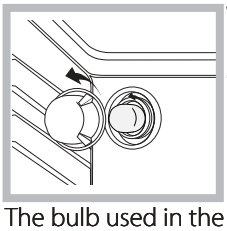
• After every use, leave the oven to cool and then clean it, preferably while it is still warm, to remove any deposits or stains caused by food residues To dry any condensation that has formed as a result of cooking foods with a high water content, let the oven to cool completely and then wipe it with a cloth or sponge.

• Clean the glass in the door with a suitable liquid detergent.

**ACCESSORIES**

Soak the accessories in a washing-up liquid solution after use, handling them with oven gloves if they are still hot. Food residues can be removed using a washing-up brush or a sponge.

**REPLACING THE LIGHT**



1. Disconnect the oven from the power supply
2. Unscrew the cover from the light, replace the bulb and screw the cover back on the light.
3. Reconnect the oven to the power supply.

Note: Use 40 W/230 V type G9

The bulb used in the product is specifically designed for domestic appliances and is not suitable for general room lighting within the home (EC Regulation 244/2009).
Light bulbs are available from our After-sales Service.
- Do not handle bulbs with your bare hands as your fingerprints could damage them. Do not use the oven until the light cover has been refitted.

*Only available in certain models

## CLEANING AND MAINTENANCE

### STEAM-ASSISTED OVEN CLEANING

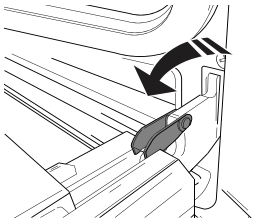
This method of cleaning is recommended especially after cooking very fatty (roasted) meats.
This cleaning process allows to facilitate the removal of dirt of the walls of the oven by the generation of steam that is created inside the oven cavity for easier cleaning. !
Important! Before you start steam-cleaning:
– Remove any food residue and grease from the bottom of the oven.
- Remove any oven accessories (grids and drip pans).
Perform the above operations according to the following procedure:

1. pour 250ml of drinking water into the baking tray in the oven, placing it in the bottom shelf. In the models where the drip pan is not present, use a baking sheet and place it on the grill at the bottom shelf:
2. select the function of the oven and  **CONVENTIONAL** set the temperature to 90 °C;
3. keep it in the oven for 35min;
4. turn off the oven;
5. Once cooled the oven, you can open the door to complete the cleaning with water and a damp cloth;
6. eliminate any residual water from the cavity after finishing cleaning

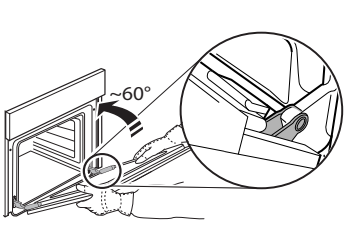
When the steam -cleaning is done, after cooking especially fatty foods, or when grease is difficult to remove, you may need to complete the cleaning with the traditional method, described in the previous paragraph. Perform cleaning only in the cold oven!

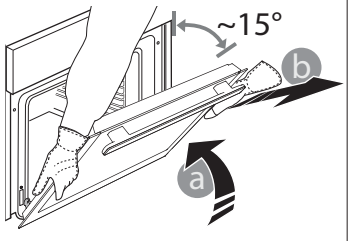
# REMOVING AND REFITTING THE OVEN DOOR GLASS

1. To remove the door, open it fully and lower the catches until they are in the unlock position.



2. Close the door as much as you can.
Take a firm hold of the door with both hands – do not hold it by the handle.
Simply remove the door by continuing to close it while pulling it upwards (a) at the same time until it is released from its seating (b).




Put the door to one side, resting it on a soft surface.

3. Refit the door by moving it towards the oven, aligning the hooks of the hinges with their seating and securing the upper part onto its seating.

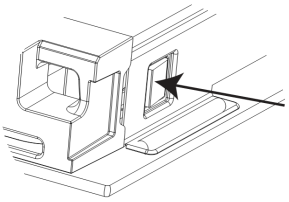
4. Lower the door and then open it fully.

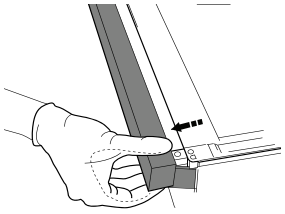
Lower the catches into their original position: Make sure that you lower them down completely.

5. Try closing the door and check to make sure that it lines up with the control panel. If it does not, repeat the steps above.

## CLICK TO CLEAN - CLEANING THE GLASS

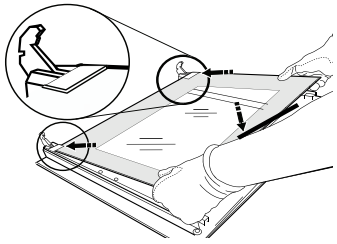
1. After removing the door and resting it on a soft surface with the handle downwards, simultaneously press the two retaining clips and remove the upper edge of the door by pulling it towards you.





2. Lift and firmly hold the inner glass with both hands, remove it and place it on a soft surface before cleaning it.

3. When reassembling the inner door glass insert the glass panel correctly so that the text written on the panel is not reversed and can be easily legible.



4. Refit the upper edge: a click will indicate correct positioning. Make sure the seal is secure before refitting the door.

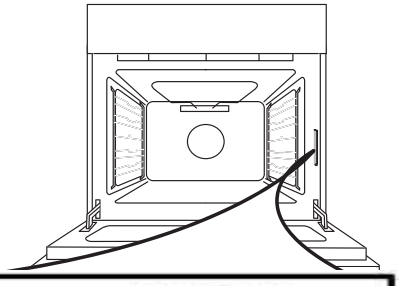
## TROUBLESHOOTING

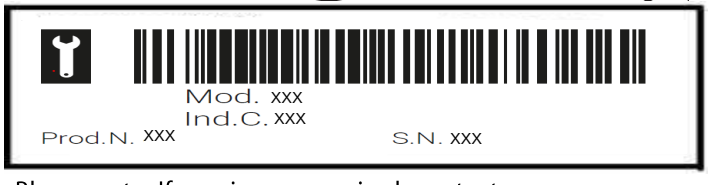
| What to do if... | Possible reasons | Solutions |
|---|---|---|
| The oven is not working. | Power cut.<br>Disconnection from the mains | Check for the presence of mains electrical power and whether the oven is connected to the electricity supply.<br>Turn off the oven and restart it to see if the fault persists. |

## AFTER-SALES SERVICE

To receive assistance, call the number given on the warranty leaflet enclosed with the product or follow the instructions on our website. Be prepared to provide:

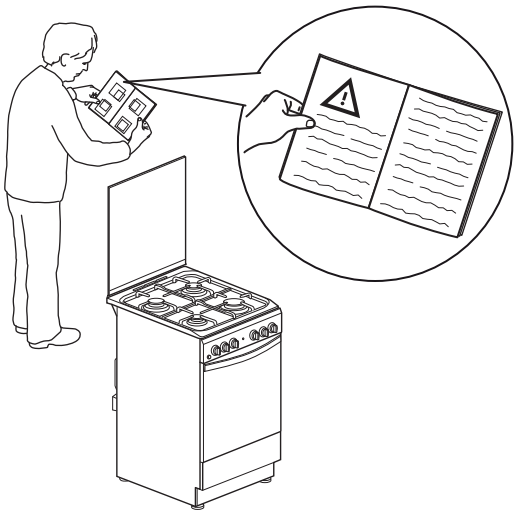
- a brief description of the problem;
- the exact model type of your product;
- the assistance code (the number following the word SERVICE on the identification plate attached to the product, which can be seen on the inside edge when the oven door is open);
- your full address;
- a contact telephone number.

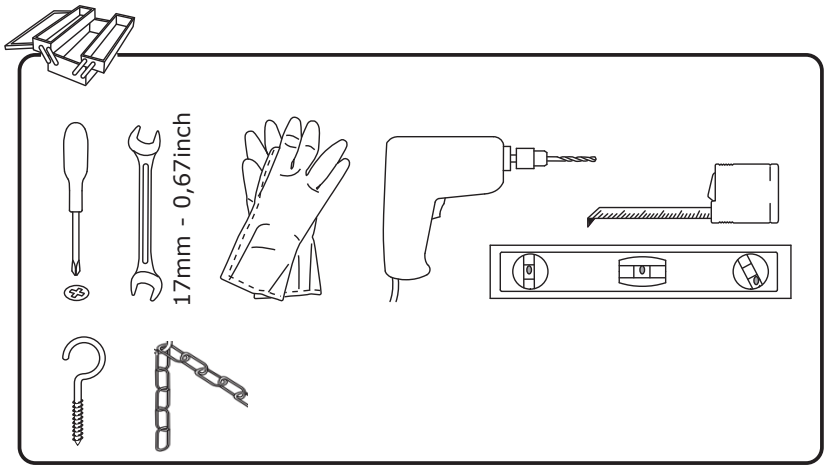


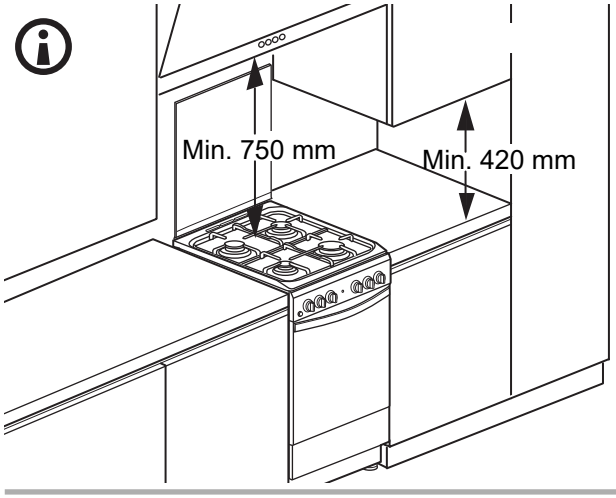


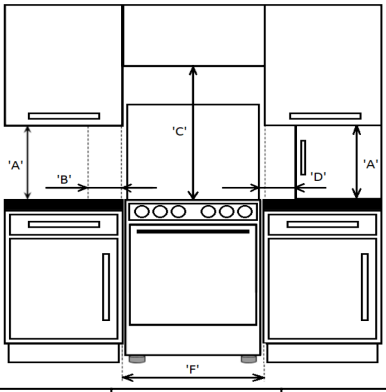

Please note: If repairs are required, contact an authorised service centre that is guaranteed to use original spare parts and perform repairs correctly.
Please refer to the enclosed warranty leaflet for more information on the warranty.

www A complete product specification, including the energy efficiency ratings for this oven, can be read and downloaded from our website www.indesit.com

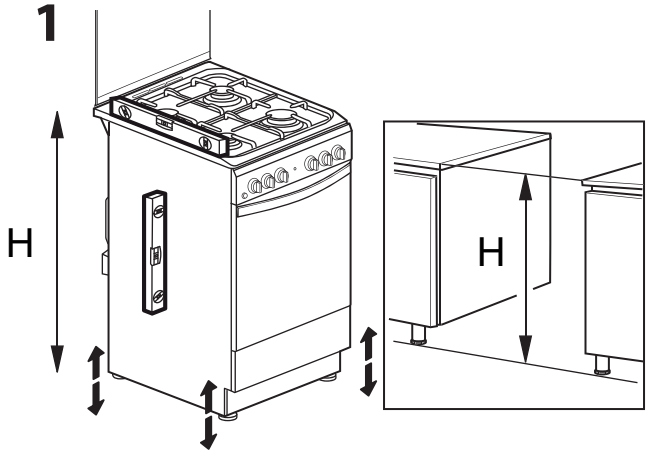


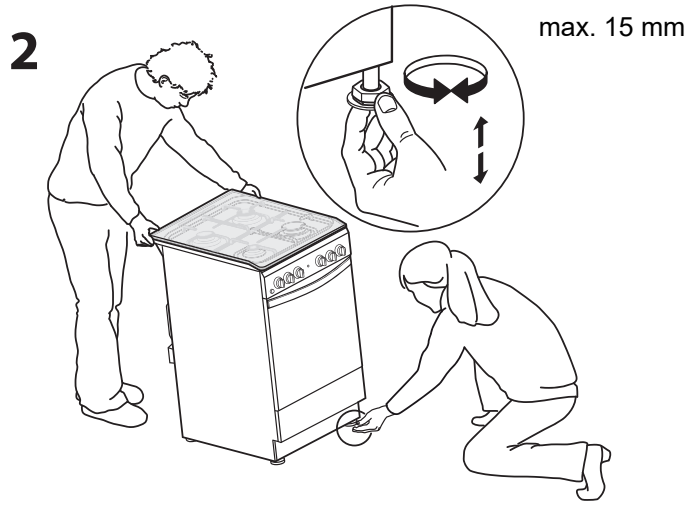


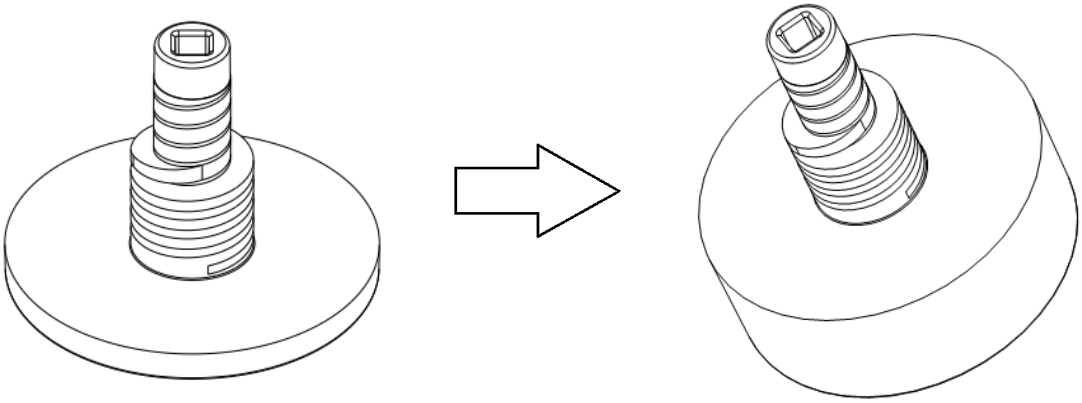




| 'A' | 'B' | 'C' | 'D' | 'F' |
|---|---|---|---|---|
| 420mm Min | 65mm Min | 750mm Min | 65mm Min | 600mm Min |



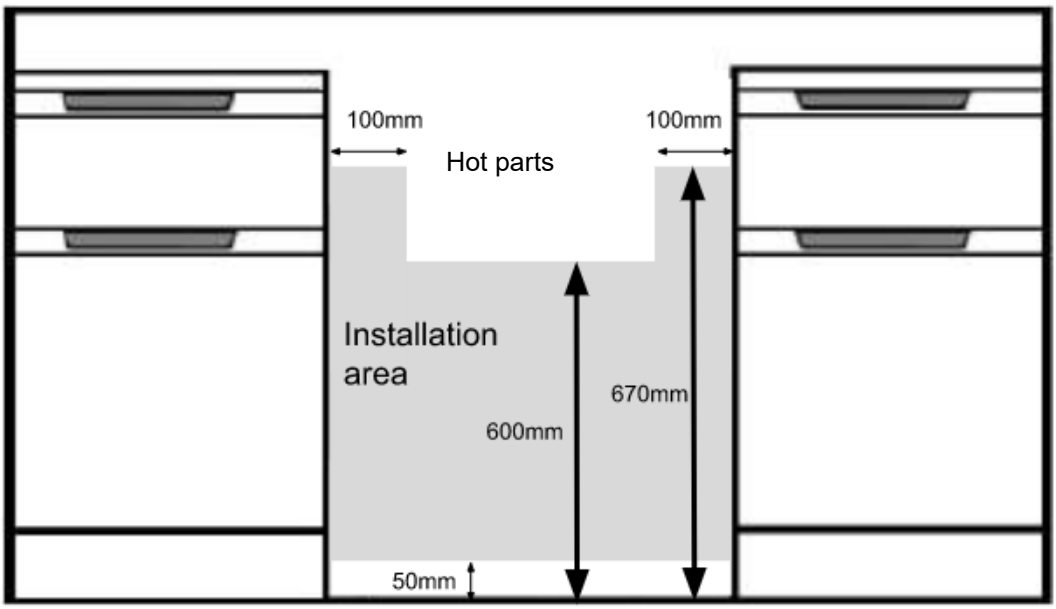




The height of the cooker can be adjusted by means of adjustable feet in the base of the product (900mm - 915mm).
To allow alignment with a worktop height greater than 915mm (max 940mm), longer feet are supplied inside your new product.
Tilt the the cooker from the side, and the feet can be screwed / unscrewed to achieve the desired height.

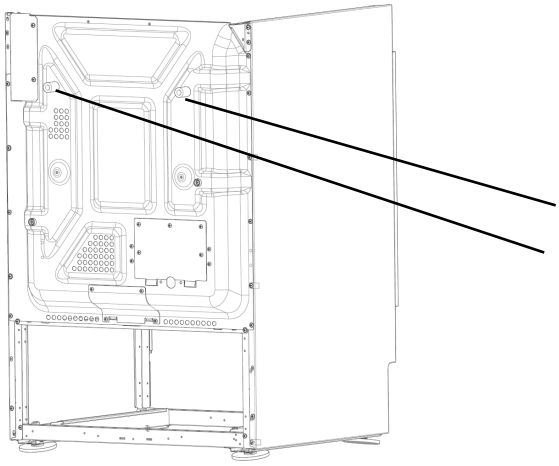


Connecting to gas supply

# 3




Position the gas connection point such that it is located within the shaded area, and the hose also hangs naturally within the shaded area.



There are 2 spacers on the rear panel of the appliance (see Fig 1) intended to prevent the appliance trapping the flexible hose. If the flexible hose and it's rigid pipework connections are recessed, the spacers can be removed by the installer to allow the appliance to be pushed back further in the aperture. This can only be done if the requirements of BS 6172:2010 can still be met.

# 4

