

C 659 P X UK

Ⓒ **5-ring cooker with new "7 cuochi" oven**
Instructions for installation and use

Warning

To maintain the **EFFICIENCY** and **SAFETY** of this appliance, we recommend:

- call only the **Service Centers** authorized by the manufacturer
- always use **original Spare Parts**

- 1 This appliance is intended for non-professional use within the home.**
- 2 These instructions are only for those countries whose symbols appear in the booklet and on the serial no. plate of the appliance.**
- 3 This owner's manual is for a class 1 appliance (installed independently) or class 2, sub-class 1 appliances (installed between two cabinets).**
- 4 Before using your appliance, read the instructions in this owner's manual carefully since it provides all the information you need to ensure safe installation, use and maintenance. Always keep this owner's manual close to hand since you may need to refer to it in the future.
- 5 When you have removed the packing, check that the appliance is not damaged. If you have any doubts, do not use the appliance and contact your nearest Ariston Service Centre. Never leave the packing components (plastic bags, polystyrene foam, nails, etc.) within the reach of children since they are a source of potential danger.
- 6 The appliance must be installed only by a qualified technician in compliance with the instructions provided. The manufacturer declines all liability for improper installation, which may result in personal injury and damage to property.
- 7 The electrical safety of this appliance can only be guaranteed if it is correctly and efficiently earthed, in compliance with regulations on electrical safety. Always ensure that the earthing is efficient. If you have any doubts, contact a qualified technician to check the system. The manufacturer declines all liability for damage resulting from a system which has not been earthed.
- 8 Before plugging the appliance into the mains, check that the specifications indicated on the date plate (on the appliance and/or packaging) correspond with those of the electrical and gas systems in your home.s
- 9 Check that the electrical capacity of the system and sockets will support the maximum power of the appliance, as indicated on the data plate. If you have any doubts, contact a qualified technician.
- 10 An omnipolar switch with a contact opening of at least 3 mm or more is required for installation.
- 11 If the socket and appliance plug are not compatible, have the socket replaced with a suitable model by a qualified technician, who should also check that the cross-section of the socket cable is sufficient for the power absorbed by the appliance. The use of adaptors, multiple sockets and/or extensions, is not recommended. If their use cannot be avoided, remember to use only single or multiple adapters and extensions which comply with current safety regulations. In these cases, never exceed the maximum current capacity indicated on the individual adaptor or extension and the maximum power indicated on the multiple adapter.
- 12 Do not leave the appliance plugged in if it is not in use. Switch off the main switch and gas supply when you are not using the appliance.
- 13 **The openings and slots used for ventilation and heat dispersion on the back and below the control panel must never be covered.**
- 14 The user must not replace the supply cable of this appliance. Always contact an after-sales service centre which has been authorised by the manufacturer if the cable has been damaged or needs replacement.
- 15 This appliance must be used for the purpose for which it was expressly designed. Any other use (e.g. heating rooms) is considered to be improper and consequently dangerous. The manufacturer declines all liability for damage resulting from improper and irresponsible use.
- 16 A number of fundamental rules must be followed when using electrical appliances. The following are of particular importance:
 - Do not touch the appliance when your hands or feet are wet.
 - Do not use the appliance barefooted.
 - Do not use extensions, but if they are necessary, caution must be exercised.
 - Never pull the power supply cable or the appliance to unplug the appliance plug from the mains.
 - Never leave the appliance exposed to atmospheric agents (rain, sun etc.).
 - Do not allow children or persons who are not familiar with the appliance to use it, without supervision.s
- 17 Always unplug the appliance from the mains or switch off the main switch before cleaning or carrying out maintenance.
- 18 If you are no longer using an appliance of this type, remember to make it unserviceable by unplugging the appliance from the mains and cutting the supply cable. Also make all potentially dangerous parts of the appliance safe, above all for children who could play with the appliance.
- 19 To avoid accidental spillage do not use cookware with uneven or deformed bottoms on the burners. Turn the handles of pots and pans inwards to avoid knocking them over accidentally.
- 20 Some parts of the appliance remain heated for a long time after use. Make sure not to touch them.
- 21 Never use flammable liquids such as alcohol or gasoline, etc. near the appliance when it is in use.
- 22 When using small electric appliances near the hob, keep the supply cord away from the hot parts.
- 23 Make sure the knobs are in the "•"/"o" position when the appliance is not in use.s
- 24 **When the appliance is in use, the heating elements and some parts of the oven door become extremely hot. Make sure you don't touch them and keep children well away.**
- 25 **Gas appliances require regular air exchange to ensure trouble-free performance. When installing the cooker, follow the instructions provided in the paragraph on "Positioning" the appliance.**
- 26 If the cooker is placed on a pedestal, take the necessary precautions to prevent the same from sliding off the pedestal itself.
- 27 Some of the models have a glass hob cover. This could crack if overheated so make sure all the burners or electric hot plates are off before closing it.

Installation

The following instructions should be read by a qualified technician to ensure that the appliance is installed, regulated and technically serviced correctly in compliance with current regulations.

Important: remember to unplug the appliance from the mains before regulating the appliance or carrying out any maintenance work.

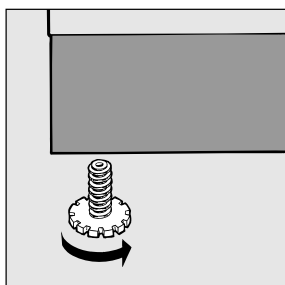
Positioning

Important: this unit may be installed and used only in permanently ventilated rooms according to the British Standards Codes Of Practice: B.S. 6172/B.S. 5440, Par. 2 and B.S. 6891 Current Editions. The following requirements must be observed:

- 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 110cm² is required, if it is installed in a room of volume between 5m³ and 10m³ a supplementary airvent area of 50cm² is required, if the volume exceeds 11m³ no airvent 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 11m³.
- During prolonged use of the appliance you may consider it necessary to open a window to the outside to improve ventilation.
- 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 requirements.

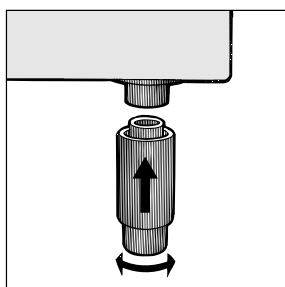
Levelling your appliance (only on a few models)

Your cooker is supplied with feet for levelling the appliance. If necessary, these feet can be screwed into the housings in the corners of the cooker base.



Mounting the legs (only on a few models)

Press-fit legs are supplied which fit under the base of your cooker.



Installation of the cooker

The cooker is prepared with protection degree against excessive heating of type X, the appliance can therefore be installed next to cabinets, provided the height does not exceed

that of the hob. If the cooker is placed touching walls or sides of neighbouring cabinets, these must be capable of withstanding a temperature rise of 50°C above room temperature. For a correct installation of the cooker the following precautions must be followed:

- The cooker may be located in a kitchen, a kitchen/diner or bed sitting room, but not in a bathroom or shower room.
- The furniture units next to the cooker, that is higher than the working boards, must be placed at least 110mm from the edge of the board. Curtains must not be fitted immediately behind the cooker or within 110 mm. of the sides of the cooker.
- The hoods must be installed according to the requirements in the hood handbook.
- Wall cabinets may be fitted in line with the sides of the base units, providing that the lower edge of the wall cabinet is a minimum of 420 mm. above the worktop. The minimum distance combustible material kitchen units can be fitted directly above the worktop is 700 mm (Fig. A).
- The wall in contact with the back of the cooker must be of flameproof material.
- The cooker is fitted with a safety chain that must be attached to a hook, secured to the wall behind the appliance.

Note: some models can have their gas connection inverted. It is important to make sure the safety chain is always situated on the side which corresponds to the hose holder (Fig. B).

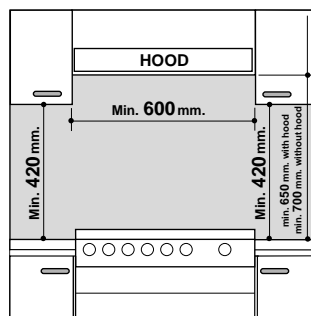


Fig. A

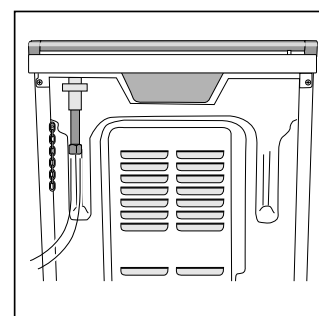
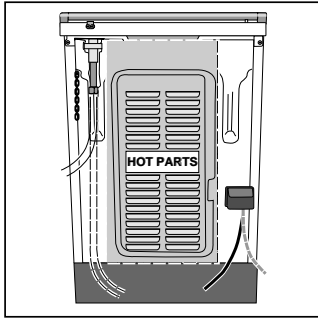


Fig. B

Gas connection

The cooker should be connected to the gas-supply by a corgi registered installer. During installation of this product it is essential to fit an approved gas tap to isolate the supply from the appliance for the convenience of any subsequent removal or servicing. 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.



Important: 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 Current Edition). 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 metre;
- 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.

Important: the installation must comply with gas safety (installation and use) regulations 1984. In all cases for the above, by law, a qualified, corgi approved engineer must be called for installation.

Electrical connection

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

Note: 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.

WARNING - THIS APPLIANCE MUST BE EARTHED. THE FOLLOWING OPERATIONS SHOULD BE CARRIED OUT BY A QUALIFIED ELECTRICIAN.

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.

Please note: 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:

Important: 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 \perp or coloured Green or Green & Yellow.

Connect Brown wire to terminal marked "L" or coloured Red.

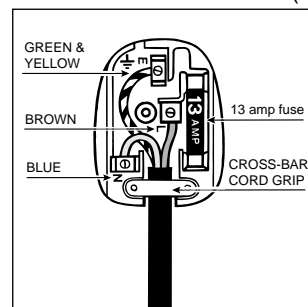
Connect Blue wire to terminal marked "N" or coloured Black.

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")



Disposing of the appliance

When disposing of the appliance please remove the plug by cutting the mains cable as close as possible to the plug body and dispose of it as described above.

Adapting the cooker to different types of gas

In order to adapt the cooker to a different type of gas with

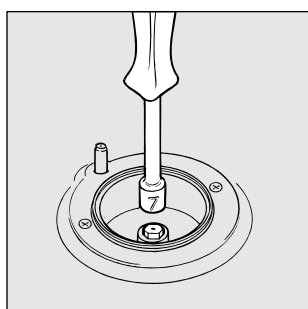
respect to the gas for which it was produced (indicated on the label attached to the lid), follow these steps:

a) replace the hose holder mounted on the appliance with that supplied in the bag of “cooker accessories”.

Important: the hose holder for liquid gas is marked 8, the hose holder for methane gas is marked 13. Always fit the sealing gasket.

b) Replacing the burner nozzles on the hob:

- remove the grids and slide the burners from their housings;
- unscrew the nozzles using a 7 mm socket spanner, and replace them with nozzles for the new type of gas (see table 1 “Burner and nozzle characteristics”).
- replace all the components by repeating the steps in reverse order.



c) Minimum regulation of the hob burners:

- turn the tap to minimum;
- remove the knob and adjust the regulation screw, which is positioned in or next to the tap pin, until the flame is small but steady.

N.B.: in the case of liquid gas, the regulation screw must be screwed in to the bottom.

- check that the flame does not turn off when you turn the tap quickly from high to low.

d) Regulating the primary air of the burners:

The primary air of the burners requires no regulation.

Important

On completion of the operation, replace the old rating sticker with one indicating the new type of gas used. This sticker is available from our Service Centres.

Note

Should the pressure of the gas used be different (or vary) from the recommended pressure, it is necessary to fit a suitable pressure regulator onto the inlet pipe in compliance with current National Regulations relative to “regulators for channelled gas”.

Burner and Nozzle Specifications

Table 1

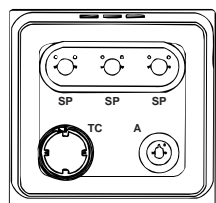
Burner	Diameter (mm)	Thermal power kW (p.c.s.*)		Liquid gas				Natural gas	
				By-Pass 1/100 (mm)	Nozzle 1/100 (mm)	Flow* g/h		Nozzle 1/100 (mm)	Flow* l/h
						***	**		
Nomin.	Ridot.	***	**	(mm)	(mm)	(mm)			
Auxiliary (Small) (A)	55	1,00	0,4	30	50	73	71	79	95
Triple Crown(TC)	130	3,25	1,5	63	91	236	232	133	309
Half Fish-Kettle (SP)	-	1,50	0,7	41	60	109	107	98	143
Supply pressures	Nominal (mbar)			37 **		28-30 ***		20	
	Minimum (mbar)			25 **		20 ***		17	
	Maximum (mbar)			45 **		35 ***		25	

* At 15°C and 1013 mbar- dry gas

** Propane P.C.S. = 50.37 MJ/kg

*** Butane P.C.S. = 49.47 MJ/kg

Natural P.C.S. = 37.78 MJ/m³



C 659 P X UK

Technical Specifications

Mains frequency and voltage of the electric section and characteristics of the gas section

Model	Gas section		Electric section
	Class	Rated power kW (1)	Voltage
C 659 P X UK	II2H3+	8,75 (636 g/h - G30) (625 g/h - G31)	240V~ 50Hz 2900W

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

Inner Dimensions of the Oven:

Width: 40 cm
Depth: 39 cm
Height: 34 cm

Inner Volume of the Oven:

53 Liters

Inner Dimensions of the Food Warmer:

Width: 43 cm
Depth: 43 cm
Height: 13.5 cm

Voltage and Frequency of Power Supply:

see data plate

Burners:

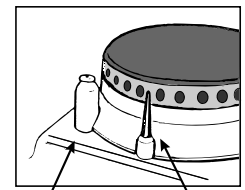
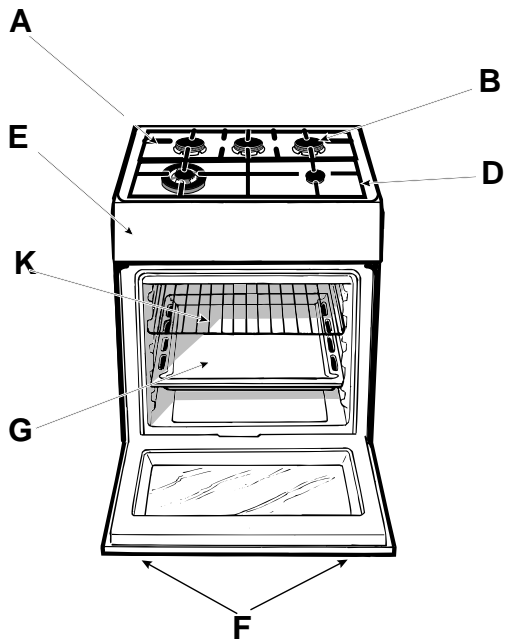
adaptable for use with all the types of gas indicated on the data plate.



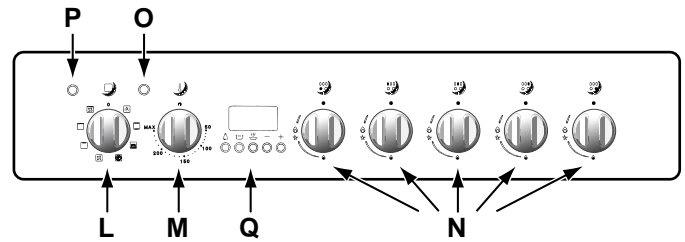
This appliance conforms with the following European Economic Community directives:

- 73/23/EEC of 19/02/73 (Low Voltage) and subsequent modifications;
- 89/336/EEC of 03/05/89 (Electromagnetic Compatibility) and subsequent modifications;
- 90/396/EEC of 29/06/90 (Gas) and subsequent modifications (only for models which use gas);
- 93/68/EEC of 22/07/93 and subsequent modifications.

Cooker with the New "7 cuochi" Oven



C H



- A Tray for Catching Overflows
- B Gas Burners
- C Electronic Lighting Device
- D Top Grate
- E Control Panel
- F Adjustable Feet or Legs
- G Dripping Pan or Baking Sheet
- H Flame Failure Device for Cooktop Burners




- K Oven Racks
- L Selector Knob
- M Thermostat Knob
- N Control Knobs for Gas Burners on Hob
- O Thermostat Light
- P Green Light
- Q The electronic cooking programmer

How To Use Your Appliance

The various features of cooker are controlled through the knobs and buttons located on the control panel

Control Knobs for the Gas Burners on the Hob (N)


The position of the gas burner controlled by each one of the knobs is shown by a solid ring “●”. To light one of the burners, hold a lighted match or lighter near the burner and, at the same time, press down and turn the corresponding knob

counter clockwise to the **maximum**  setting. Each burner can be operated at its maximum, minimum or intermediate power. Shown on the knob are the different symbols for off “●” (the knob is on this setting when the symbol corresponds with the reference mark on the control panel), for **maximum**  and **minimum** .

To obtain these settings, turn the knob counter clockwise with respect to the off position. To turn off the burner, turn the knob clockwise until it stops (corresponding again with the “●” symbol).

Electronic Ignition for the Gas Cooktop

Some models are fitted with electronic ignition built inside the knob; in such cases, the ignition device “C” is present. To light a specific burner push the corresponding knob all

the way in and turn it counter-clockwise to **maximum**  keeping it pressed down until the burner lights. **Important: Should the burner flames accidentally go out, turn off the control knob and wait at least 1 minute before trying to relight.**

Models with Flame Failure Device

These models are identified by the presence of a flame detection device (see detail H).

Important: Since the top burners are equipped with a safety device, after lighting the burner **keep the knob pressed in for about 6 seconds** to allow the gas to pass until the safety thermocouple is heated.




Gas Cut Off (only a few models)

This cooker has a safety cut out feature which switches off the burners when you close the cover. This device is provided as a safety feature in case the cover is lowered with the burners on. Always turn off the gas and allow the burners to cool before closing the cover. Failure to follow these instructions may cause the glass cover to shatter. Keep the cover open when using the oven.

Attention: The first time you use the oven we recommend that you set the thermostat on the highest setting and leave the oven on for about a half of an hour with nothing in it. Then, open the oven door and let the room air. The odour that is often detected during this initial use is due to the evaporation of substances used to protect the oven during storage and until it is installed.

Attention: Only use the bottom shelf of the oven when using the rotisserie to cook (where present). For all other types of cooking, never use the bottom shelf and never place anything on the bottom of the oven when it is in operation because this could damage the enamel. Always place your cookware (dishes, aluminium foil, etc. etc.) on the grate provided with

the appliance inserted especially along the oven guides.


N.B.: Should the appliance be equipped with an electronic programmer, to use the electric oven, just press buttons  and  at the same time (the  symbol will appear on the display) before selecting the desired cooking function.

The Oven Control Knobs

The **7 Cuochi** oven combines the advantages of traditional convection ovens with those of the more modern forced air ventilation models. It is an extremely versatile appliance that allows you to easily and safely choose between 7 different cooking modes. The various features offered by the “7 Cuochi” oven are selected by means of the knobs located on the control panel:

L - selector knob (identified by the  symbol);

M - thermostat knob (identified by the  symbol).

When the selector knob is on any other setting than that identified by the “0”, symbol, the oven light turns on. The setting identified by the  symbol makes it possible to turn the oven light on without having any of the oven heating elements on.

1. Convection Mode

- Position of the “L” knob: 

- Position of the “M” knob: between **50°C** and **Max**

On this setting, the light comes on and the top and bottom heating elements are activated. This is the classic, traditional type oven which Ariston has perfected, with exceptional heat distribution and reduced energy consumption. The convection oven is still unequalled when it comes to cooking dishes made up of several ingredients, e.g. cabbage with ribs, stews, etc. Excellent results are achieved when preparing meat-based dishes as well (braised meats, stew, goulash, wild game, ham etc.) which need to cook slowly and require basting or the addition of liquid. It still remains the best system for cooking pastries and fruit in general. When cooking in convection mode, only use one dripping-pan or cooking rack at a time, otherwise the heat distribution will be uneven. Select from among the various rack heights based on whether the dish needs more or less heat from the top or bottom.

2. Pastry Mode

- Position of the “L” knob: 

- Position of the “M” knob: between **50°** and **Max**


The fan will start and all of the heating elements will turn on. This provides a delicate heating process with a prevalence of heat from the bottom. This mode is ideal for baking and cooking delicate foods - especially pastries that need to rise because the heat coming from the bottom helps the leavening process. Some advice:

- Always preheat the oven;
- Never place more than one dish in the oven at a time;
- The rack (unless cooking directly on the dripping-pan) should be used because it allows for better air circulation; In any case, do not leave unused dripping-pans in the oven;
- Position the rack at the third or second height from the bottom in order to take full advantage of the heat rising

from the bottom of the oven; Place the pastry pan in the centre of the rack;

- Do not open the door when cooking pastries in order to prevent rapid temperature changes that could impede the cooking process and make the pastry drop.

3. Pizza Mode

- Position of the "L" knob: 

- Position of the "M" knob: between **50°C** and **Max**

The bottom and circular heating elements, as well as the fan, will come on. This combination rapidly heats the oven due to the large amount of power used by the appliance (**2900 W**), which results in the production of considerable heat coming prevalently from the bottom and from forced air circulation. The pizza mode is ideal for foods which need high temperatures to cook, like pizza and large roasts. Use only one dripping-pan or rack at a time. However, if more than one is used, they must be switched half way through the cooking process.

4. Ventilation Mode

- Position of the "L" knob: 

- Position of the "M" knob: between **50°C** and **Max**

Both the heating elements and the fan will come on. Since the heat remains constant and uniform throughout the oven due to the fan at the bottom, the air cooks and browns food uniformly over its entire surface. With this mode, you can also cook various dishes at the same time, as long as their respective cooking temperatures are the same. A maximum of 2 rack levels can be used at the same time, following the instructions in the section entitled, "Cooking On More Than One Rack". This cooking mode is ideal for au gratin dishes or those which require an extended cooking time like lasagne etc...

Moreover, the excellent heat distribution makes it possible to use lower temperatures when cooking roasts. This results in less loss of juices, meat which is more tender and a decrease in the loss of weight for the roast. The ventilated mode is especially suited for cooking fish, which can be prepared with the addition of a limited amount of condiments, thus maintaining their flavour and appearance. Excellent results can also be attained when cooking vegetable-based side dishes like cabbage, beats, courgettes, aubergines, peppers, etc.

Desserts: leavened cakes are also perfect for the ventilated mode. Moreover, this mode can also be used to thaw white or red meat, fish and bread by setting the temperature to 80°-100°C. To thaw more delicate foods, set the thermostat to 50°C or use only the cold air circulation feature by setting the thermostat to 0°C.

5. Grill


- Position of the "L" knob: 

- Position of the "M" knob: **Max**

The central heating element of the grill will come on. The incandescent heating element cooks food by means of thermal radiation directed downward. 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 high temperature on the surface: beef

steaks, veal, entrecôte, filets, hamburger etc...

6. Double Grill

- Position of the "L" knob: 

- Position of the "M" knob: **Max**

This oversized grill has a completely new design, increasing cooking efficiency by 50%. The double grill also eliminates pockets of unheated air in the corners of the oven.

7. Ventilated Double Grill

- Position of the "L" knob: 

- Position of the "M" knob: between **50** and **200°C**

This combination of features increases the effectiveness of the unidirectional thermal radiation of the heating elements through forced air circulation of the air throughout the oven. This helps prevent foods from burning on the surface, allowing the heat to penetrate into the food. Excellent results are achieved with kebabs made with meats and vegetables, sausages, ribs, lamb chops, chicken, quail, pork chops, etc. This mode is also ideal for cooking fish steaks, like swordfish, tuna, grouper etc.

Note: All grill modes (features 5, 6 and 7) must be used with the oven **door closed**.

Thermostat Light (O)

This light indicates that the oven is heating. When it turns off, the temperature inside the oven has reached the setting made with the thermostat knob. At this point, the light will turn on and off as the oven maintains the temperature at a constant level.

Green Light (P)

This light comes on when any of the electrical heating elements in the oven have been turned on.

Practical Advice on Using the Burners

In order to obtain the best performance, keep in mind the following:

- Use the appropriate cookware for each burner (see table) so that the flames do not extend beyond the bottom of the cookware;
- Only flat bottom cookware should be used;
- At the boiling point, turn the knob to minimum;
- Always use a lid with the cookware.

Burner	∅ Cookware diameter (cm)
Auxiliary (A)	10 - 14
Semi-Fischburner (SP)	16 - 20
Ultraprapid (UR)	24 - 26

N.B. Some models are equipped with 2 reduction grids. These grids should be used with the rear right and left "Half Fish-Kettle" burners (Fig.A) and the auxiliary burner (Fig.B) when cookware with a diameter of less than 12 cm is used.

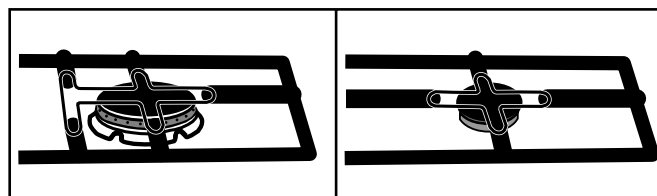


Fig. A

Fig. B

3rd Oven Glass

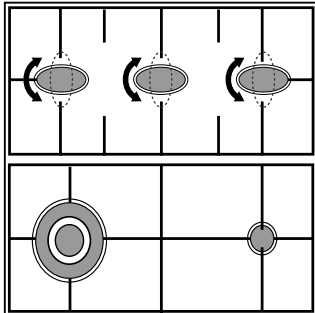
In order to further decrease the temperature of the oven door and reduce energy consumption, a supplemental kit has been made available. This kit should be installed if the oven is used in the presence of small children. To install the protective glass for the oven door (code **053413**), contact your nearest Merloni Elettrodomestici Service Centre indicated on the list provided with the appliance.

Attention

Do not place cookware on the bottom of the oven because this will result in uneven cooking as the bottom elements would burn the food and the cookware impede proper circulation of the heated air. Furthermore, the curved surface of the bottom (which ensures increased stiffness and resistance to deformation) does not provide a stable support surface.

Practical Advice on Using the Rear "Half Fish-Kettle" Burners

The three rear burners, or Half Fish-Kettle burners, are elliptic in form and can be turned up to 90°. This makes the cooktop more flexible in terms of how it can be used.



To rotate by 90° the "half fish-kettle" burners, proceed as follows:

- Make sure that the burners are cool;
- Lift the burner completely out of its housing;
- Replace it in its housing in the position desired;
- Make sure that the burners are positioned correctly before use.

In particular, the three rear burners may be used together or separately with pots of different shapes and dimensions, as follows:

- Single burner for medium size cookware (diameter of 20-22 cm) (Fig. O).
- double burner as a "fish-kettle" for oval containers and rectangular or square containers (minimum dimensions 18x28 cm, maximum 18x35 cm) (Fig. P);
- triple burner or with the grill plate provided with the appliance (Fig. Q).

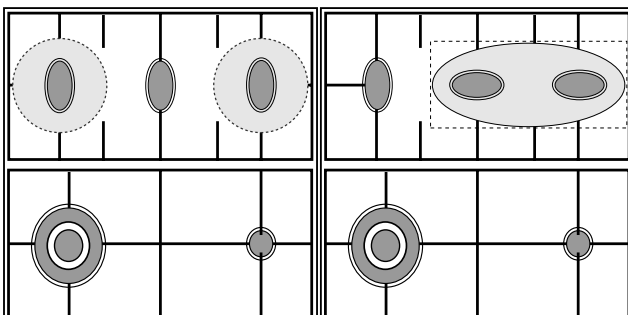


Fig. O

Fig. P

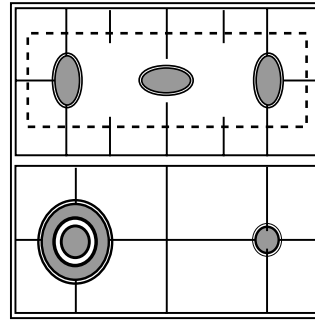


Fig. Q

Practical tips for the use of the grill plate

The instructions that follow are valid for the use of the grill plate that is supplied with the appliance.

The preheating should be carried out with the command knobs for the three burners in the maximum position . To carry out cooking, use the position indicated in the table below.

Food	Weight Kg	Preheating time in minutes knobs at maximum	Cooking	
			Time in minutes	Knob position
Pork chops (3)	0,5-0,6	5	14-16	Minimum
Beef chops (2)	0,5-0,6	5	12-14	Minimum
Sausages (n°4)	0,4-0,5	5	16-18	Minimum
Meat kabobs (3)	0,4-0,5	5	14-16	Minimum
Hamburgers (3)	0,4-0,5	5	10-12	Minimum
Toast	n°3	5	2-3	Maximum
Bread	3 slices	5	2-3	Maximum
Aubergines	3-4 slices	5	4-5	Maximum
Roast tomatoes	4 slices	5	10-12	Minimum
Salmon	3 slices	5	5-7	Minimum
Chicken breast (3)	0,4	5	6-8	Maximum


Note: cooking times are approximate and may vary in accordance with personal tastes.


The electronic cooking programmer

This feature allows you to program the oven or the grill as follows :


- delayed start for a specific length of time;
- immediate start for a specific length of time;
- timer.


Button Functions:

 : timer - hours and minutes;

 : cooking time;





 : end cooking time;

 : set cooking time - backward;


 : set cooking time - forward.

How to reset the digital clock.

After the appliance has been connected to the power supply, or when the power has gone out, the clock display will automatically reset to **0:00** and begin to blink.

- Press the  and  buttons consecutively and then reset the time (within 4 seconds) using the  and  buttons.



The  button sets the time forward.

The  button sets the time backward.

Whenever the time must be reset, follow this same procedure.




Manual Operation of the Oven


After resetting the time, the program automatically switches to the manual mode.


Note: To reset the manual mode after each "automatic" cooking, press the  and  buttons simultaneously.




Start delayed cooking with preset duration


The length of the cooking program as well as the time at which the cooking program ends must be set. If we assume that the time displayed on the timer is 10:00:

1. Turn the oven control knobs to the feature and temperature desired (e.g. conventional oven, 200°C);
2. Press the  button and then set the cooking time (within four seconds) using the  and  buttons. Let us suppose that we set the cooking time at 30 minutes. The display will read as follows:


A 

After the button has been released, the current time will be displayed again after approximately 4 seconds, along with the  symbol and the letter "A" (AUTO);




3. Press the  button and then use the  and  buttons to set the time for when the cooking program should end. Let us suppose this time to be 1:00 p.m.



A 

4. After the button has been released, the current time will be displayed after approximately 4 seconds:

A 

The letter "A" will light up reminding you that the length and end cooking time were programmed in automatic mode. At this point, the oven will turn on automatically at 12:30 and then turn off after 30 minutes. When the oven is



turned on, the  symbol will be displayed for the entire cooking time. At any time during the cooking process, the length of the cooking time can be displayed by pressing the  button, and the end cooking time by pressing the  button.

After the cooking time has expired, the timer will ring for several minutes; to turn it off, simply press any of the buttons except the  and  buttons.

Immediate start with preset duration


By programming just the duration (points 1 and 2 of the "Start delayed cooking with preset duration" section), cooking will start up immediately.

To cancel a cooking schedule already programmed



Press the  and  buttons simultaneously.

Timer Feature




The timer feature allows you to enter a given amount of time from which the timer begins to count down. This feature does not turn the oven on or off; it merely sounds when the time has expired.

When the  button has been pressed, the display will read as follows:





Then use the  and  buttons to set the desired time. After the button has been released, the timer will start to count down and the current time will be displayed.



After the time has expired, an acoustical signal will be emitted, which can be turned off by pressing any of the buttons (except the  and  buttons) at this point the  symbol will also turn off.


Correction/Cancellation of Data

- The data entered can be changed at any time by pressing the corresponding button and the  or  buttons.
- When the data for the length of the cooking time is cancelled, the data for the end cooking time are also cancelled automatically, and vice versa.
- If the oven has been programmed, it will not accept end cooking times which are before the start of the cooking process.


Practical Cooking Advice

The 7 cuochi oven offers a wide range of alternatives which allow you to cook any type of food in the best possible way. The various features make it possible to select the level of heat and to direct it as you like: from the bottom, from above or uniformly. With time you will learn to make the best use of this versatile cooking appliance and the following directions are only a guideline which may be varied according to your own personal experience.

Preheating



If the oven must be preheated (this is generally the case when cooking leavened foods), the  "pizza mode" (setting three) can be used to reach the desired temperature as quickly as possible in order to save on energy. Once the food has been placed in the oven, the most appropriate cooking mode can then be selected.


Cooking on More Than One Rack

If you have to cook on more than one rack at the same time, use only setting 4,  "ventilated mode," which is the only one that is appropriate for this type of cooking. The rack heights used should be the three centre ones, as the bottom and top racks receive too much direct heat, which could burn more delicate foods. If three racks are used at the same time, the food on the middle rack will take a little longer to cook. Therefore, leave it in the oven for an additional few minutes. If you are preparing a complete meal with all three racks at the same time, place the dish that calls for a lower cooking temperature (generally pastries) on the middle rack.

Using the grill

The 7 cuochi oven offers you three different grilling modes.

Use setting 5  "The Grill," for small portions. Although electrical consumption is a mere 1200 W, it allows you to grill small portions like toasted sandwiches, hotdogs, etc., to perfection. Position the food under the centre of the grill because only the central part of the top heating element is turned on. Food placed in the corners will not cook properly. Setting 6  "The Double Grill", allows you to grill along the entire surface area of the grill. Use this mode when you have food distributed uniformly throughout the oven and you would like to brown the items uniformly.

Setting 7  "The Double Ventilated Grill", is extremely useful for grilling foods rapidly, as the distribution of heat makes it possible not only to brown the surface, but also to cook the bottom part. It can also be used to grill large pieces of meat or fowl without a rotisserie. Moreover, it can also be used for browning foods at the end of the cooking process.

Important: always use the grill with the oven door closed. This will allow you both to attain excellent results and to save energy (about 10%). When using any of the three grilling modes, it is recommended that the thermostat knob be turned to the highest setting, as it is the most efficient way to use the grill (which utilizes infrared rays). If necessary, however, the thermostat can be set to lower temperatures by simply turning the knob to the desired setting. To prevent fat and grease from dripping onto the bottom of the oven, place the dripping-pan beneath

the rack used for grilling.

Baking Pastries

When baking pastries, always place them in the oven after it has been preheated. Make sure you wait until the oven has been preheated thoroughly (the red "O" light will turn off). The temperature is normally around 160°C. Do not open the door while the pastry is cooking in order to prevent it from dropping. Batters must not be too runny, as this will result in prolonged cooking times. 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.

I used more than one level and they are not all at the same cooking point

Use a lower temperature setting. It is not necessary to remove the food from all the racks at the same time.

Cooking Pizza

For best results when cooking pizza, use setting 3  "The Pizza Oven":

- Preheat the oven for at least 15 minutes;
- Use a light aluminium pizza pan, placing it on the broiler supplied with the oven. If the dripping-pan is used, this will extend the cooking time, making it difficult to get a crispy crust;
- Do not open the oven door frequently while the pizza is cooking;
- If the pizza has a lot of toppings (three or four), it is recommended that the mozzarella cheese be placed on top halfway through the cooking process.










Cooking Fish and Meat

Meat must weigh at least 1 Kg in order to prevent it from drying out. When cooking white meat, fowl and fish, use low temperature settings (150°C-175°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 tempera-

ture 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 rack and place the dripping pan beneath it to catch the fat. Make sure that the rack 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.

Practical Cooking Advice

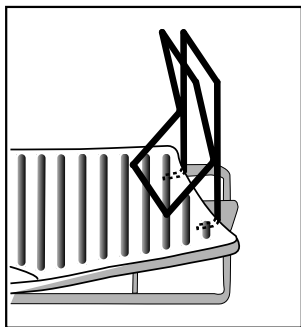
Selection Knob Setting	Type of Food	Wt. (Kg)	Rack Position From Oven Bottom	Preheating Time (minutes)	Thermostat Knob Setting	Cooking Time (minutes)
						
1 Convection Mode	Duck	1	3	15	200	65-75
	Roast beef	1	3	15	200	70-75
	Roast pork	1	3	15	200	70-80
	Biscuits	-	3	15	160	15-20
2 Pastry Mode	Cakes	0.5	3	15	180	20-30
	Pies	1	2/3	15	180	45-50
3 Pizza Mode	Pizza	0.5	3	15	220	15-20
	Roast beef	1	3	10	200	45-55
	Chicken	1	2/3	10	180	60-70
4 Ventilation Mode	Pizza (several levels)	1	2/3	15	220	15-20
	Lasagne	1	3	10	180	30-35
	Baked Tagliatelle	1	3	10	180	20-30
	Baked Pasta	1	3	10	180	20-30
	Lamb	1	2	10	180	40-45
	Chicken	1	3	15	200	60-70
	Mackerel	1	2	10	180	50-55
	Sea Bream	1.5	2	10	180	55-60
	Chocolate cake	1	3	10	160	50-60
5 Grill Mode	Sole and squid	1	4	5	Max	8
	Calamari and shrimp					
	Kabobs	1	4	5	Max	4
	Cod fillets	1	4	5	Max	10
	Grilled vegetables	1	3-4	5	Max	8-10
6 Double Grill Mode	Veal steaks	1	4	5	Max	15-20
	Chops	1.5	4	5	Max	25
	Hamburgers	1	3	5	Max	7
	Mackerel	1	4	5	Max	20-25
7 Double Grill Ventilation Mode	Grilled chicken	1.5	2	5	200	55-60
	Stuffed cuttle-fish	1.5	2	5	200	40-45

NB: cooking times are approximate and may vary according to personal taste.

Routine Maintenance and Cleaning

Before each operation, disconnect the cooker from the electrical supply. To ensure that the appliance lasts a long time, it must be thoroughly cleaned frequently, keeping in mind that:

- The enamelled parts and the self-cleaning panels are washed with warm water without using any abrasive powders or corrosive substances which could ruin them;
- The inside of the oven should be cleaned fairly often while it is still warm, using warm water and detergent followed by careful rinsing and drying;
- The flame spreaders should be washed frequently with hot water and detergent, taking care to eliminate any scale;
- In cookers equipped with automatic lighting, the terminal part of the electronic instant lighting devices should be cleaned frequently and the gas outlet holes on the flame spreaders should be checked to make sure they are free of any obstructions;
- Stainless steel may become marked if it comes into contact with very hard water or harsh detergents (containing phosphorous) for long periods of time. After cleaning, it is advisable to rinse thoroughly and dry. It is also recommended that drops of water be dried;
- It is recommended that the grill plate be cleaned when it is still hot, using the knobs provided to move it from the cooking rack to the sink. The grill plate should be washed with non-abrasive detergent.



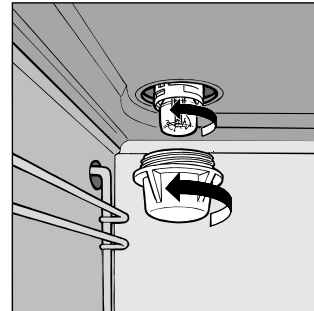
- On models with glass covers, the covers should be cleaned with hot water; the use of rough cloths or abrasives is to be avoided.

N.B.: Avoid closing the cover while the gas burners are still warm. Remove the grill plate (if present) before closing the cover.

Important: periodically check the wear of the gas hose and substitute it if there are any defects; we recommended changing it every year.

Replacing the Oven Lamp

- Disconnect the oven from the power supply by means of the omnipolar switch used to connect the appliance to the electrical mains; or disconnect the plug if it is accessible;
- Remove the glass cover of the lamp-holder;
- Remove the lamp and replace with a lamp resistant to high temperatures (300°C) with the following characteristics:
 - Voltage 240V
 - Wattage 25W
 - Type E14
- Replace the glass cover and connect the oven to the mains.



Greasing the Taps

The taps may jam in time or they may become difficult to turn. If so, they must be cleaned internally and the grease replaced.

N.B.: This operation must be performed by a technician authorised by the manufacturer.



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