

ZANUSSI

**GAS AND
ELECTROGAS
COOKERS**

INSTRUCTION BOOKLET

ENGLISH

IMPORTANT

This new appliance is easy to use, however, to obtain the best results, it is important to read this booklet and to follow all the instructions before using it for the first time.

The booklet contains the necessary information regarding installation, use and maintenance, as well as giving useful advice.

THE GUARANTEE

Your new cooker is covered by guarantee.

You will find the guarantee certificate enclosed. If you are missing anything, contact your retailer, giving the date of purchase, model, and the registration number which is printed on the identification plate.

During cooking on the grill or in the oven, the unit is kept at a high temperature in relation to the plate glass door and adjacent parts. Take care therefore, that children do not play near it.

When connecting household appliances to a plug near the unit, ensure that they are kept away from the flame and the oven door.

WARNINGS - GAS COOKERS - ELECTROGAS

It is very important that this instruction book should be kept safely for future consultation. If the appliance should be sold or given to another person, please ensure that the booklet goes together with it, so that the new owner can know of the functions of the machine and also be aware of the warnings.

This warnings has been given for the safety of you and others. We therefore ask you to carefully read the procedures of installing and using this cooker.

- This appliance has been designed for use by adults. Take care, therefore, that children do not attempt to play with it.
- This product is intended for the cooking of food and must not be used for other purposes.
- The work of installation must be carried out by competent and qualified installers according to the regulations in force.
- Any modifications to the domestic electrical mains which may be necessary for the installation of the appliance should be carried out only by competent personnel.
- It is dangerous to modify, or attempt to modify, the characteristics of this appliance.
- Unstable or deformed pans should not be placed on the burners or plates in order to avoid accidents caused by upsetting or boiling over.
- Particular care should be taken when cooking with oil or fat.
- The appliance remains hot for a long time after being switched off. Supervise children at all times, paying attention that they do not touch surfaces or remain in the vicinity of the appliance when in use or when not completely cooled.
- If the appliance is fitted with a cover, its function is to protect the surface from dust when closed and to accumulate splashes of grease when open. **Do not use for other purposes.**
- Always clean the cover before closing.
- Leave the burners and/or plates to cool before closing.
- All the covers, in plate glass or enamel, are removable to facilitate cleaning.
- **Always ensure that the knobs are in the «●» (Stop) position when the appliance is not in use.**
- Always insert the dripping pan when using the grill or when cooking meat on the grid. Pour a little water into the dripping pan to avoid grease burning and creating unpleasant smells.
- Always use oven gloves to remove dishes from the oven.
- During the first minutes of use, the thermal insulation of the oven, and residual grease from manufacture, produce smoke and disagreeable smells. On first use, we advise heating the oven, empty, for approximately 45 minutes. Then leave to cool and clean the inside of the oven with hot water and a mild detergent.
- The accessories (grid and dripping pan) should be washed before using for the first time.
- Take care when using cleaning products in spray form: never direct the spray onto the resistance or the thermostat bulb.
- If, when placing food in the oven, or when removing it, a large quantity of oil, juice, etc. spills onto the bottom of the oven, re-clean before starting to cook to avoid unpleasant smoke and also the possibility of these substances catching fire.
- Ensure that air can circulate around the gas appliance. Poor ventilation can produce a lack of oxygen.
- **WARNING: The use of a gas cooking appliance produces heat and humidity in the room in which it is installed. Ensure good ventilation of the room keeping natural ventilation openings clear or installing an extractor hood with a discharge tube. In case of doubt ask installer for advice.**
- For reasons of hygiene and safety this appliance must always be kept clean. A build up of grease or other food can cause fires.
- Avoid installation of the cooker near inflammable material (e.g. curtains, tea towels, etc.).
- Supply the appliance with the type of gas stamped on the relevant adhesive label situated in the immediate vicinity of the gas connection tube.
- The gas oven becomes hot with the movement of air. The holes on the bottom of the oven must never be obstructed. Do not cover the sides of the oven with aluminium foil, in particular the lower part of the opening.
- The appliance is heavy, move it carefully.
- Before maintenance and cleaning disconnect the appliance and allow to cool.
- **To facilitate ignition, light the burners before placing pans on the grid.** After having lit the burners check that the flame is regular.
- Always lower the flame or turn it off before removing the pan.
- Ensure that the oven grids are inserted correctly (see instructions).
- Only heat-resistant plates may be placed in the drawer situated under the oven. **Do not put combustible materials there.**
- In case of repairs, do not attempt to correct yourself. Repairs carried out by unqualified persons can cause damage. Contact an authorized Technical Assistance Centre and insist an original spareparts.

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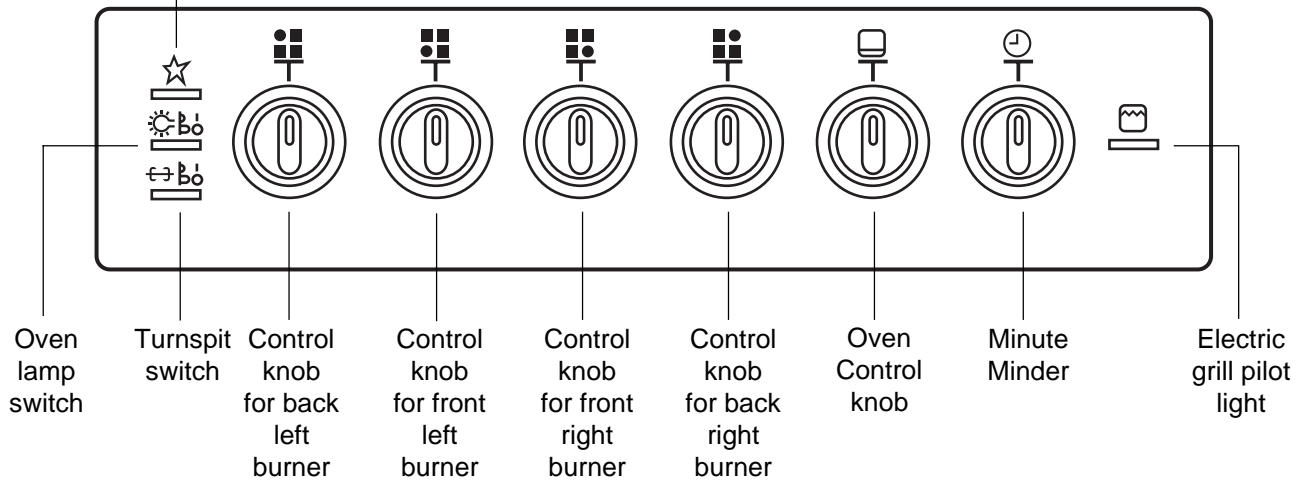
TECHNICAL DATA

Model		ZC 601	ZC 650	ZC 661
Appliance dimensions (HxWxD)	mm	850x500x600	850x500x600	850x600x600
Burner ratings (Natural gas "H")				
Rapid	W	3000	3000	3000
Semi-rapid	W	1900	1900	1900
Auxiliary	W	1100	1100	1100
Oven burner	W	2700	—	—
Hotplate rating				
Back right plate (Ø 180 mm)	W	—	—	1500
Electric oven ratings				
Top heating element	W	—	1000	1000
Bottom heating element	W	—	1200	1200
Grill element	W	1800	1800	1800
Oven lamp	W	15	15	15
Turnspit motor	W	4	4	—
Total electric rating	W	1819	2219	3715
Gas connection		G 1/2"	G 1/2"	G 1/2"
Electricity supply		230 V ~ 50Hz	230 V ~ 50Hz	230 V ~ 50Hz

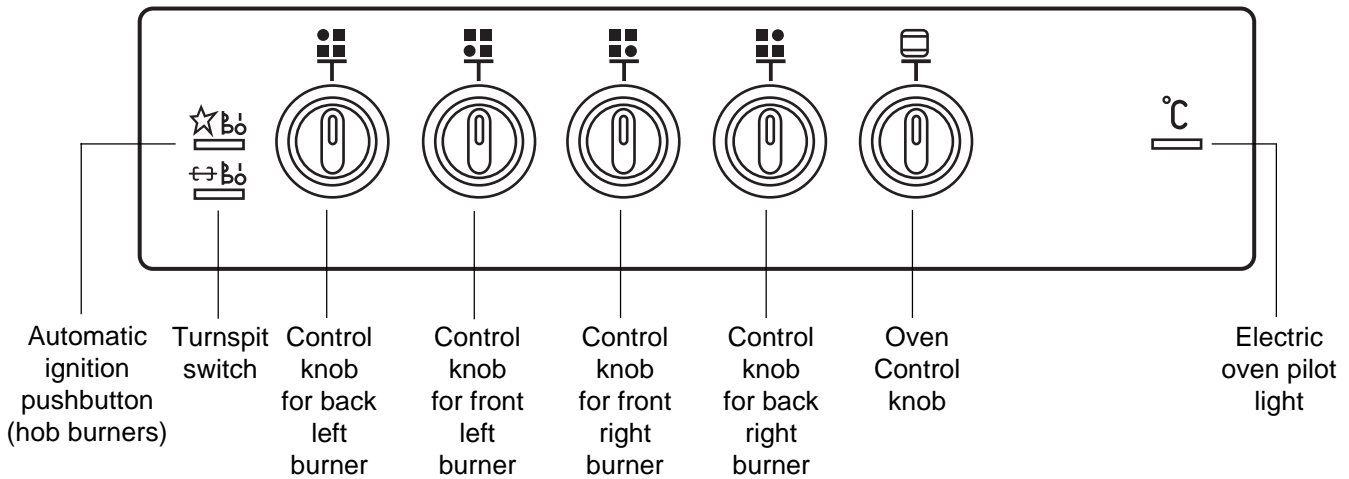
DESCRIPTION OF THE APPLIANCE

Automatic ignition pushbutton (hob and oven)

MODEL ZC 601

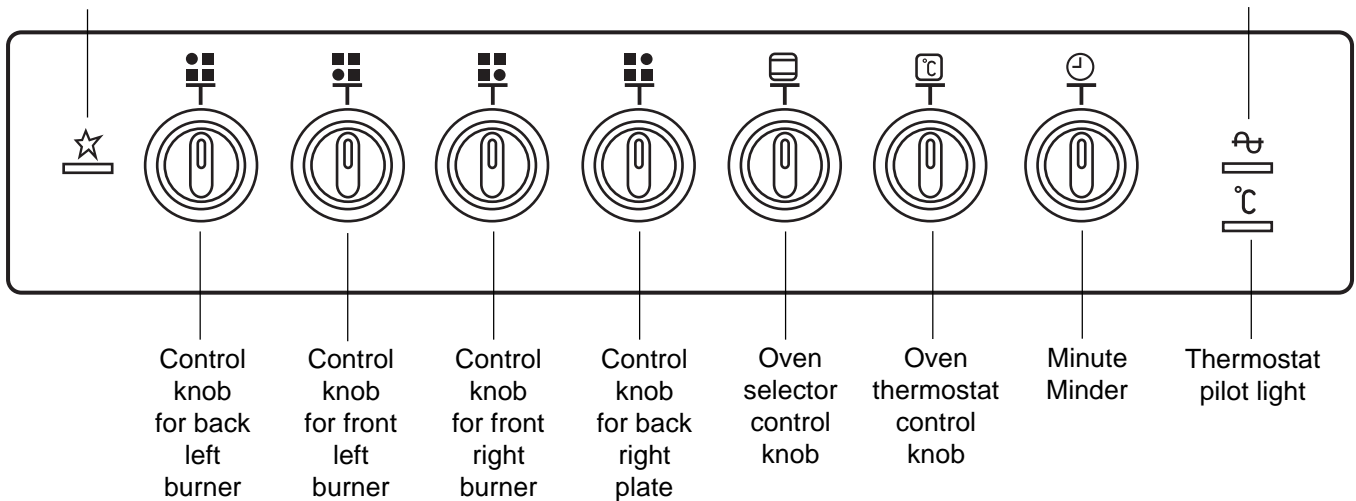


MODEL ZC 650



Automatic ignition pushbutton (hob burners)

MODEL ZC 661



INSTRUCTIONS FOR THE USER

INSTALLATION

It is important that all operations are carried out by qualified personnel, in the normal manner.

The specific instructions are described in the chapter on installation.

Before using the unit, take off the special protective layer which protects the stainless steel and anodyne tin parts.

USE

Hob burner control knobs (Fig. 1)

The hob burner control knobs are marked with the following symbols.

- No gas supply
- 🔥 Maximum gas supply
- 🔥 Minimum gas supply

All models are equipped with a safety-valve. In case of extinction of the flame, this device will operate, stopping gas supply (ex.: overflowing, draughts).

IGNITION OF HOB BURNERS

To ignite a burner, before positioning the saucepan, press the ignition switch marked by a small spark, push the burner knob completely in and turn it anticlockwise to the maximum position. Upon ignition adjust the flame as required.

The burner knob must be pressed in for approximately 5 seconds until the safety valve automatically keeps the flame lit.

If after a few attempts the burner does not ignite, check that the burner crown and its cap are correctly positioned (Fig. 2).

To interrupt the supply of gas, turn the knob in a clockwise direction to the position "●".

During cooking, when using fats or oils, take particular care as they can, when over-heated, self-ignite.

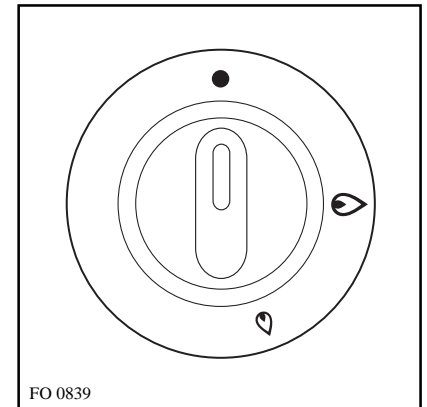


Fig. 1

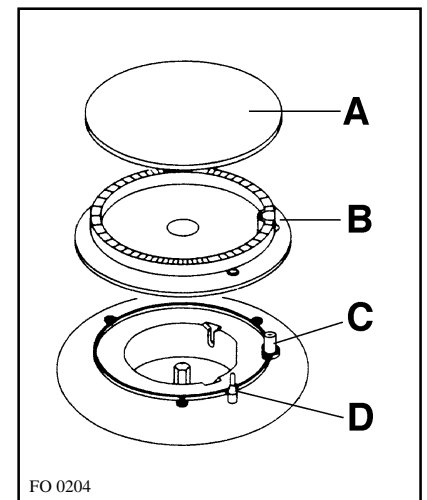


Fig. 2

- A - Burner cap
- B - Burner crown
- C - Ignition candle
- D - Safety valve

POTTERY

Remember that a wide-bottomed pan allows a faster cooking than a narrow one.

Always use pots which properly fit what you have to cook.

Particularly make sure that the pans are not too small for liquids, since these could easily overflow.

Moreover, the pans should not be too large for a faster cooking. In fact, grease and juices may spread on the bottom and burn easily.

It is better to use non-openable moulds for baking cakes. In fact, an openable mould lets juices and sugar leak through, falling on the bottom of the oven and consequently burning on the bottom of the baking tray, making cleaning difficult.

Avoid putting plastic-handled pans in the oven as they are not heat-proof.

You should use pans with the right diameter to fit the burner, in order to make the most out of it, thus reducing gas consumption as in Fig. 3.

It is also advisable to cover any boiling casserole and, as soon as the liquid starts boiling, lower the flame enough to keep the boiling point.

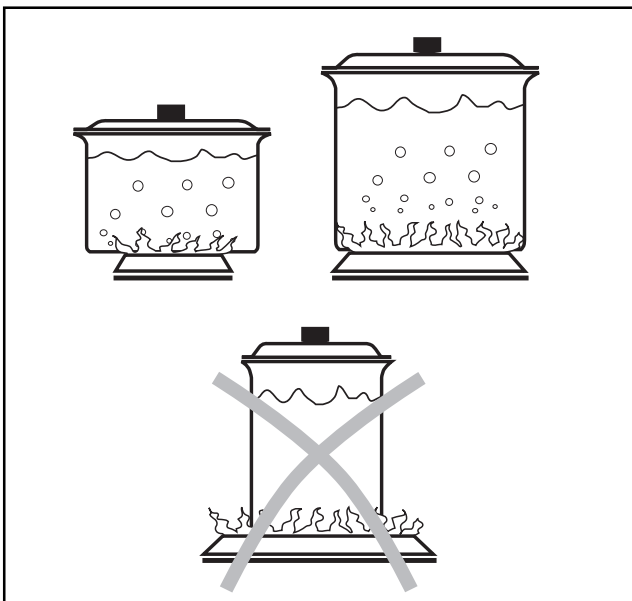


Fig. 3

Table 1

Table of minimum and maximum diameters of recipients to be placed on burners.

Burner	min diam	max diam
Rapid (large)	ø 220 mm	ø 260 mm
S/Rapid (medium)	ø 120 mm	ø 220 mm
Auxiliary (small)	ø 80 mm	ø 160 mm

HOTPLATES

The hotplates control knob can be adjusted on six different positions, according to your cooking needs, from maximum heat (position 6) to minimum heat (position 1), as shown in Fig. 4.

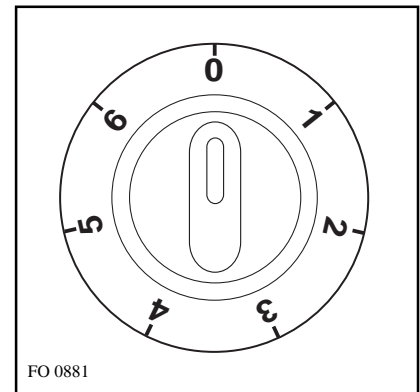


Fig. 4

Saucepans suitable for use on solid plate hobs should have several characteristics:

- they should be fairly heavy duty;
- they should fit the heat area exactly, or be slightly larger for efficient use, NEVER smaller;
- they should have a flat base to ensure good contact with the plate (see Fig. 5).

This is particularly important when using pans for high temperature frying or pressure cooking.

Ensure pans are large enough to avoid liquids being spilt onto the plates.

Never leave the plates on without a pan on them or with an empty pan on them.

In models supplied with a cover, if it is made of glass, it should not be closed when the burners are still hot, as it could splinter.

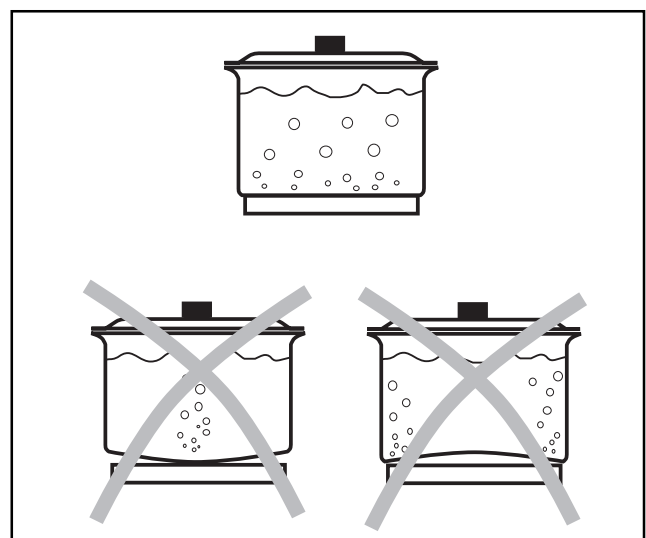


Fig. 5

GAS OVEN (Model ZC 601)

IGNITION

Open the oven door. Press and turn the oven control knob (Fig. 6) anticlockwise to the maximum temperature position; at the same time push the igniton button marked with a small spark. Upon ignition keep the knob pushed in for about 10-15 seconds.

For manual ignition:

- open the oven door and hold a flame near the hole in the bottom as shown in fig. 7;
- press the oven knob and turn it anticlockwise until the maximum temperature position is reached;
- upon ignition, press in the oven knob for approximately 10-15 seconds until the safety valve automatically keeps the oven burner lit.

If the burner does not light first time, keep the oven door open and wait 1 minute at least before repeating the operation. Once the oven has been lit, adjust the flame as required.

- If the flame should accidentally go out, turn the oven knob at the "off" position (symbol "●") and wait 1 minute at least before retrying to light the burner.

Ignition of the oven burner must be carried out with the oven door open.

When cooking with the oven or with the grill, the lid must be kept open to avoid over-heating.

To adjust the temperature to the required level, allow the gas oven to heat up at maximum position for a few minutes, then turn the oven control knob to the required temperature. The oven thermostat will automatically adjust the flame.

The oven is equipped with an enamelled pan to collect the juices of grilled meats (Fig. 8 - A), and with a grid for grilled and baked dishes (Fig. 8 - B).

Oven light switch

It allows the oven internal light to be switched on.

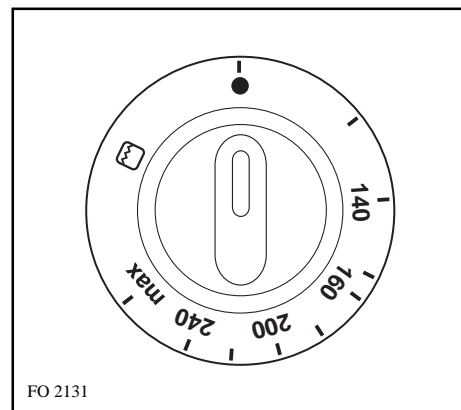


Fig. 6

FO 2131

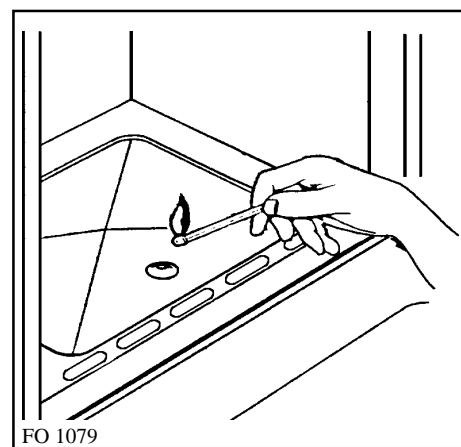


Fig. 7

FO 1079

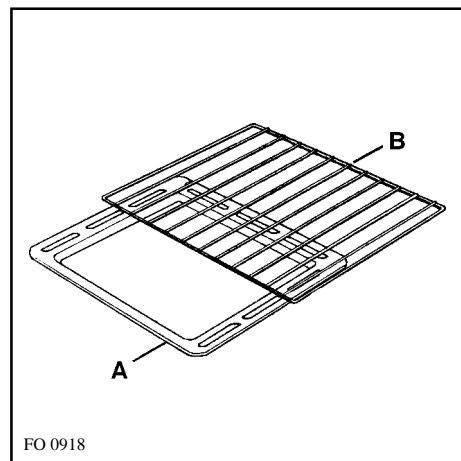


Fig. 8





FO 0918

ELECTRIC OVEN (Mod. ZC 650)



Electric Oven Control knob (fig. 9)



It makes it possible to choose the most appropriate temperature and to select the heating elements one by one.

Meaning of symbols:

- 0** Oven in off position
-  Oven light
- 50-max** Temperature setting
-  Bottom heating element only
-  Top heating element only
-  Grill

Turn the knob clockwise to the required temperature. The oven pilot light will come on. The top and bottom elements will both heat the oven cavity. Temperature can be adjusted from 50°C up to about 250°C ("max"). Temperature will be kept constant by the thermostat. From time to time, the oven pilot light will cycle on and off, depending on the operation of the thermostat.

If you want heat to come only from the bottom or from the top, turn the knob clockwise to the symbol  (bottom heating element only) or  (top heating element only).

Temperature will never exceed 200°C in the bottom heat position  and 180°C in the top heat position , but it will not be regulated by the thermostat.

When cooking with the oven or with the grill, the lid must be kept open to avoid over-heating.

The oven is equipped with an enamelled pan to collect the juices of grilled meats (Fig. 10 - A), and with a grid for grilled and baked dishes (Fig. 10 - B).

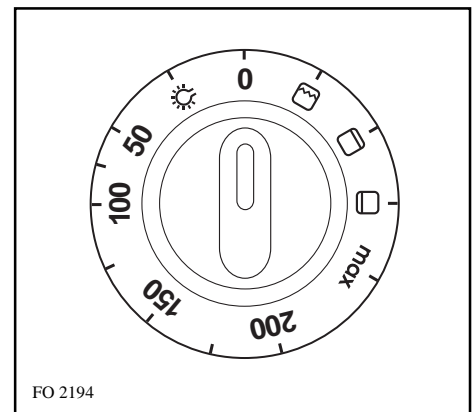


Fig. 9

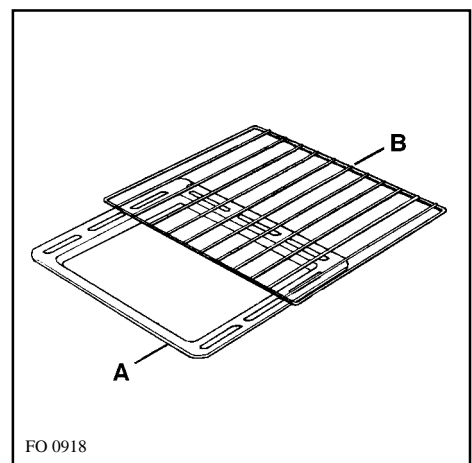



Fig. 10


GRILLING - COOKING WITH THE TURNSPIT (Mod. ZC601 / ZC605)

FIXED TEMPERATURE ELECTRIC GRILL

For model ZC 601

Press the oven control knob (Fig. 6) and turn it completely clockwise to the symbol . The grill pilot light will come on.

For model ZC 650

Turn the oven control knob (Fig. 9) completely clockwise to the symbol . The oven light will come on.

When cooking with the grill, the dripping pan should be inserted below the oven grid, to prevent fat from dripping onto the oven base.

The cooker is supplied with a protective screen for the control panel (Fig. 11).

When cooking with the grill, the oven door must be left half-open and the protective screen must be hinged to the oven cavity frame, as described in figures 11 and 12.

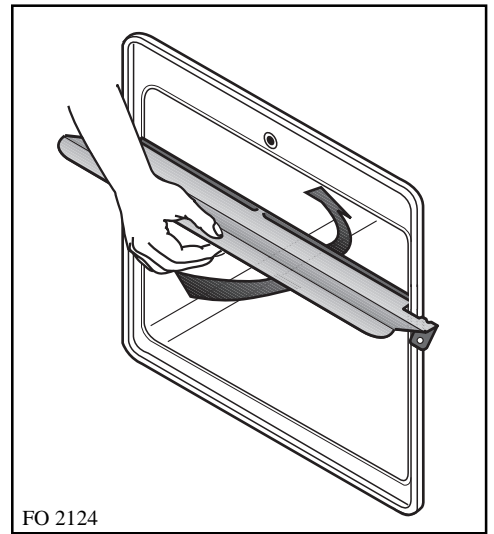


Fig. 11 FO 2124

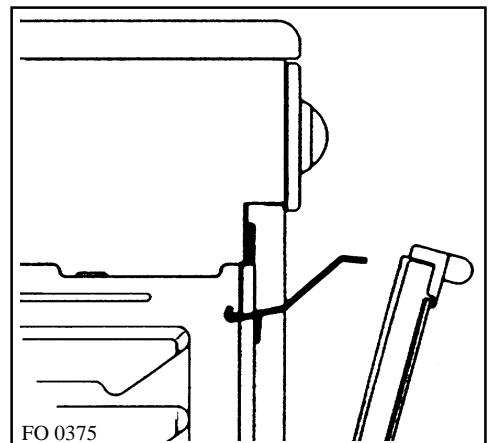




Fig. 12 FO 0375

COOKING WITH THE TURNSPIT

Models ZC 601 and ZC 650 are supplied with a turnspit. For correct use, proceed as follows:

1. fit the spit-holder hook on its support (fig. 13);
2. slide the spit into the food to be cooked and secure it well with the two forks;
3. insert the point of the spit into the turnspit motor drive hole and rest the front part of the spit on the hook (fig. 13);
4. remove the handle;
5. fit the protective screen for the control panel as described above and leave the oven door half-open;
6. turn the oven knob to the grill position ();
7. turn on the turnspit motor using the switch marked with the symbol .

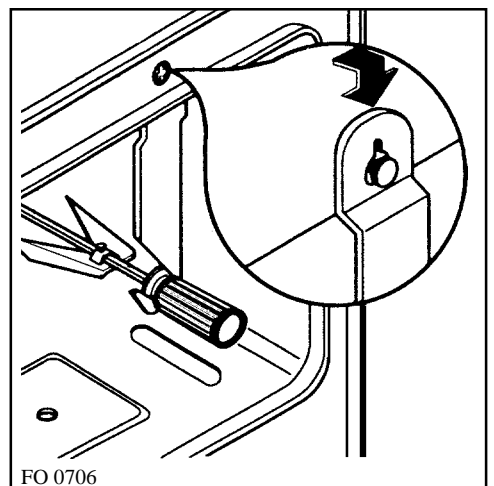







Fig. 13 FO 0706

5 FUNCTION ELECTRIC OVEN (Mod. ZC 661)


Oven function control knob (Fig. 14) and thermostat control knob (Fig. 15).

The oven function control knob allows to set the oven on the required cooking function. By turning the thermostat knob, you can then adjust the oven temperature to the required level.


Meaning of symbols:

-  Top and bottom heating elements (Traditional cooking)
-  Grill element
-  Bottom heating element only
-  Top and bottom heating element + fan (convection cooking)
-  Defrosting

Traditional cooking


Turn the oven control knob to  and the thermostat control knob to the required temperature.

Grilling


Turn the oven control knob to  and the thermostat control knob to the required temperature.

When cooking with the grill, the oven door must be left half-open and the protective screen must be hinged to the oven cavity frame, as described in figures 11 and 12.


Cooking with the bottom element

Turn the oven control knob to  and the thermostat control knob to the required temperature.

Convection cooking

Turn the oven control knob to  and the thermostat control knob to the required temperature.

Defrosting

Turn the oven control knob to  and the thermostat control knob to the OFF position (●).

When selecting this function, the oven fan will circulate air at room temperature inside the oven, assisting in thawing frozen food.

When cooking with the oven or with the grill, the lid must be kept open to avoid over-heating.

Oven/ Hotplate pilot light

It indicates the operation of one or more heating elements.

Oven thermostat pilot light

From time to time, the thermostat pilot light will cycle on and off, depending on the operation of the thermostat.

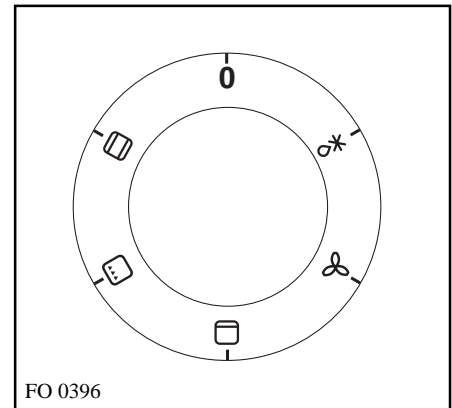


Fig. 14

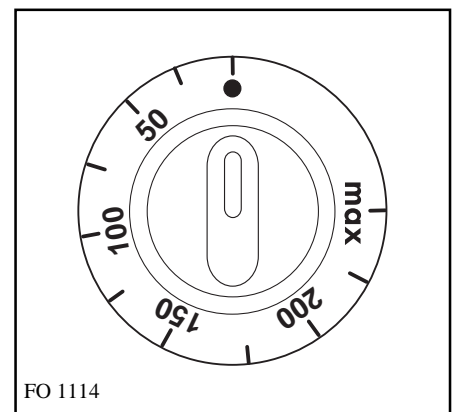


Fig. 15

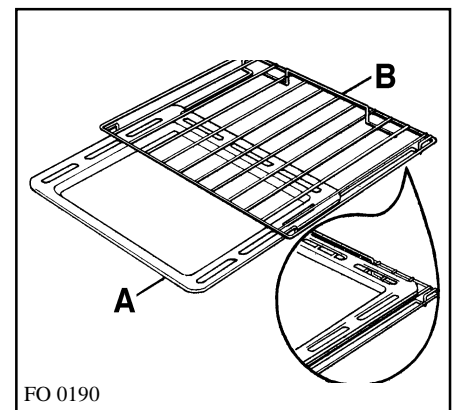


Fig. 16

The oven is supplied with an oven grid and an enamelled dripping pan, to collect juices dripping from meat placed on the grid.

When cooking with the grill, insert the dripping pan (A - Fig. 16) in the relevant guides under the grid (B - Fig. 16). This will prevent juices to fall onto the oven base.

If you need to place the dripping pan over the grid when cooking, position it as shown in the particular of Fig. 16.

MECHANICAL MINUTE MINDER (Mod. ZC 601 / ZC 661)

The minute minder can be set for a maximum time of one hour. The regulation knob (fig. 17) must be turned clockwise to the maximum position and then turned back to the required time.

Once the selected time has elapsed, an acoustic alarm will be heard for a short time.

The minute minder does not switch off the oven, if it is in use.

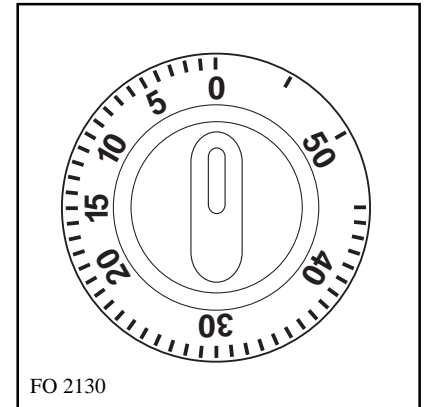



Fig. 17

SUGGESTIONS FOR THE USE OF HOB BURNERS

Start your cooking with a big flame by turning the knob to the symbol . Then adjust the flame as necessary.

The outside of the flame is much hotter than its inside (nucleus). Accordingly, the top of the flame should lick the bottom of the pan. Excessive flames mean a waste of gas.

In contrast with electric plates, gas burners do not require flat-bottomed pans: the flames lick the bottom and spread the heat all over the surface.

No special pans are required for gas burners. However, thinwalled pans transmit the heat to the food more quickly than thick-walled ones.

Since heat doesn't spread evenly on the pan's bottom, the food may only be partially heated. Consequently it is advisable to stir the food many times.

A thick pan bottom prevents partial overheating as it allows sufficient thermic compensation.

Avoid very small pans. Wide and shallow pans are more suitable than narrow and deep ones as they allow a faster heating. Cooking is not quickened by placing narrow pans on wide burners. The result is just a waste of gas. For a proper usage, place small pans on small burners and large pans on large burners.

Remember to cover pans to reduce gas consumption.

SUGGESTIONS FOR THE USE OF THE OVEN

ADVICE FOR USE OF THE TRADITIONAL OVEN (GAS OR ELECTRIC)

For the cooking of cakes

Pre-heat the oven, unless indicated differently, for at least 10 minutes before use. Do not open the oven door when cooking dishes which must raise (e.g. raised pastries and soufflés); the jet of cold air would block the raising process. To check if cakes are cooked, insert a toothpick into the mixture; if it comes out clean the cake is ready. Wait until at least 3/4 of the cooking time has passed before doing this check.

As a general rule remember that:

a dish which is well-cooked on the outside but not sufficiently cooked inside would have required a lower temperature and longer cooking time. On the contrary, a "dry" texture would have required a shorter time and higher cooking temperature.

For the cooking of meat

Meat to be cooked in the oven should weigh at least 1 kilo to avoid its becoming too dry. If you want roasts with a good colour, use very little oil. If the piece is lean, use oil or butter or a little of both. Butter or oil are on the other hand unnecessary if the piece has a strip of fat. If the piece has a strip of fat on one side only, put it in the oven with this side upwards; when melting the fat will grease the lower side sufficiently.

Red meat should be removed from the fridge one hour before cooking otherwise the sudden change of temperature could cause it to become tough. A roast, especially if of red meat, must not be salted at the beginning of cooking as salt causes juices and blood to seep out of the meat, thus preventing the formation of a well-browned crust.

It is advisable to salt the outside of the meat after just over half the cooking time.

Place the roast in the oven in a dish having a low rim; a deep dish shields heat.

Meat can be placed on an ovenproof dish or directly on the grill, under which the dripping pan will be inserted to collect juice. Ingredients for gravy should only be put in the dish immediately if cooking time is brief, otherwise they should be added during the last half hour.

Begin cooking rare meat at a high temperature, reducing the temperature to finish cooking the inside. The cooking temperature for white meat can be moderate throughout.

The degree of cooking can be checked by pressing the meat with a fork; if it does not give the meat is cooked. At the end of cooking it is advisable to wait at least 15 minutes before cutting the meat in order that the juices are not lost.

Before serving plates can be kept warm in the oven at minimum temperature.

For the cooking of fish:

Cook small fish from start to finish at a high temperature. Cook medium-sized fish initially at a high temperature and then gradually lower the temperature.

Cook large fish at a moderate temperature from start to finish.

Check that baked fish is cooked by gently lifting one side of the gut; the meat must be white and opaque throughout, except in the case of salmon, trout or similar.

Grilling

The following types of meat are suitable for grilling. Mostly meat or offal cut in slices or pieces of various sizes, but not usually very thick, poultry cut in half and flattened, fish, some vegetables (e.g. courgettes, aubergines, tomatoes, etc.), skewers of meat or fish and seafood.

Meat and fish to be grilled should be lightly brushed with oil and always placed on the grill; meat should be salted upon completion of cooking; whereas fish should be salted on the inside before cooking. The grill should be positioned in the guides nearest or furthest from the grill element according to the thickness of the meat, in order to avoid burning the surface and cooking the inside insufficiently.

The formation of smoke caused by drops of juice and fat can be avoided by pouring 1 or 2 glasses of water into the dripping pan.

The grill can also be used to brown, toast bread and grill certain types of fruit, such as bananas, halved grapefruit, slices of pineapple, apples, etc. Fruit should not be placed too near the source of heat.

Cooking times

Cooking times can vary according to the type of food, its consistency and its volume. It is advisable to watch when cooking for the first time and check results since when preparing the same dishes, in the same conditions, similar results are obtained.

The "TABLE OF COOKING TIMES" relating to cooking in the oven and by grill is provided as a guide.

Experience will show possible variations to the values set out in the table.

Nevertheless carefully follow the indications given in the recipe you intend to follow.

Attention: do not place any utensils such as dripping pan, cake tins, casseroles, pyrex dishes, aluminium foil or other on the base of the oven when the oven is in use. A stagnation of heat would result which would compromise the results of cooking and could damage the oven enamel.

TIPS ON COOKING WITH THE 5 FUNCTION ELECTRIC OVEN

Traditional cooking

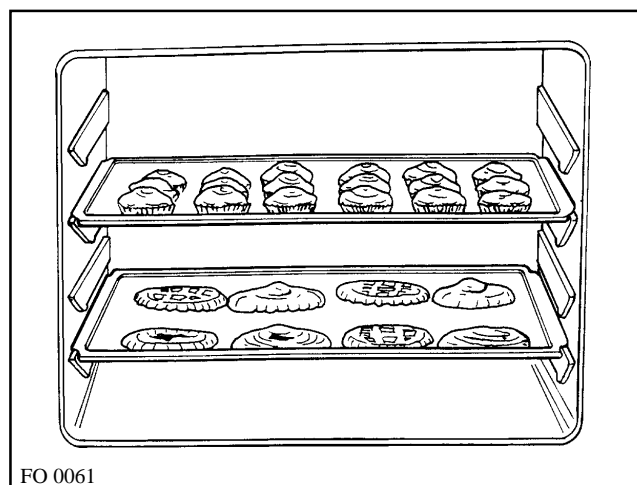
Heat derives from the top and the bottom, it is therefore preferable to use the central guides. If cooking requires more heat from the bottom or the top, use the upper or lower guides.

Convection cooking

Heat is transmitted to food through pre-heated air and is forcibly circulated inside the oven by a fan positioned on the back of the oven itself. In this way heat quickly and uniformly reaches all parts of the oven thus cooking various foods placed on more than one shelf. With this type of cooking the elimination of humidity from the air and a drier environment prevent the transmission and mixture of smells and tastes.

The possibility of cooking on more than one shelf allows many various dishes to be prepared at the same time, and up to three trays of biscuits or mini-pizzas to be consumed immediately or to be frozen. The oven can, however, be used for cooking on only one shelf. In such case use the lower guides in order to observe cooking better.

Furthermore, this oven is especially convenient for quick defreezing, sterilizing preserves, homemade fruit in syrup and finally to dry mushrooms or fruit.



FO 0061

Fig. 18

COOKING TABLES

GAS AND ELECTRIC TRADITIONAL OVEN (MOD. ZC 601 / ZC 650)

Kinds of food	Temperature °C	Inserting slide*		Cooking time in minutes
		Traditional electric oven	Gas oven	
Beaten mixture cakes in moulds				
Black and white flour cake	175	2	2	60-70
Royal flat bread-cake	175	2	3	60-70
Margherita cake	175	2	3	35-40
Pastry				
Bottom of cake to be garnished	200	2	3	15-20
Butter-milk curd cake	200	1	2	35-40
Jam cake	200	1	2	35-40
Leavening dough cakes in moulds				
Brioche	200	2	2	35-40
Small cakes				
Pastry	170	2	3	10-15
Cream puff	200	2	3	30-40
Meringue	140	2	3	120
Lasagne	225	2	2	40-50
Meat (cooking time for every cm of thickness)				
Long cooking roast meat	175	2	2	12-15
Short cooking roast meat	200	2	2	10-12
Meat-loaf	200	2	2	30-40
Poultry				
Duck 1 1/2 - 2 kg	200	2	2	120-180
Goose 3 kg	200	2	2	150-210
Roast chicken	200	2	2	60-90
Turkey 5 kg	175	2	2	about 240
Game				
Hare	200	2	2	60-90
Roe-deer rib	200	2	2	90-150
Deer haunch	175	2	2	90-180
Vegetables				
Boiled vegetable flan	200	2	2	40-45
Fish				
Grey mullets	200	2	2	40-50
Pizza	240	1	2	20-25
Grill				
Chops		3	3	15-20
Sausages		3	3	20-25
Grilled chicken		2	2	60-70
Roast veal on the spit 0,6 kg				70-80
Chicken on the spit				60-90

* The number of the slide refers to the lowest one (excepted the position on the bottom of the oven, since the dripping pan can't be inserted).











GRILL COOKING TIMES

TRADITIONAL GRILL COOKING

Types	Quantity kg	N. of the slide from the bottom (grill position)	Temperature °C	Time in Minutes
Chicken	1-1,5	3	Max	30 a side
Toast	0,5	4	Max	5 a side
Sausages	0,5	4	Max	10 a side
Chops	0,5	4	Max	8 a side
Fish	0,5	4	Max	8 a side

COOKING TABLES

5 FUNCTION ELECTRIC OVEN (MOD. ZC 661)

Type of cooking	Quantity kg	Shelf level from the bottom		Temperature °C		Time in Minutes
		Convection 	Traditional 	Convection 	Traditional 	
Cakes						
With beaten mixture, in mould	1	1-3	2	175	200	60
With beaten mixture, in baking tin	1	1-3	2	175	200	50
Shortpastry, cake tin	0,5	1-3	3	175	200	30
Shortpastry with wet filling	1,5	1-3	2	175	200	70
Shortpastry with dry filling	1	1-3	2	175	200	45
With naturally raised mixture	1	1-3	1	175	200	50
Little cakes	0,5	1-3	3	160	175	30
Meat						
Veal	1	2	2	180	200	60
Beef	1	2	2	180	200	70
English roastbeef	1	2	2	220	220	50
Pork	1	2	2	180	200	70
Chicken	1 ÷ 1,5	2	2	200	200	70
Casseroles						
Beef casserole	1	1	2	175	200	120
Veal casserole	1	1	2	175	200	110
Fish						
Filets of cod, hake, sole	1	1-3	2	180	180	30
Mackerel, turbot, salmon	1	1-3	2	180	180	45
Oysters		1-3	2	180	180	20
Flans						
Macaroni pie	2	1-3	2	185	200	60
Vegetable flan	2	1-3	2	185	200	50
Sweet or savoury souffles	0,75	1-3	2	180	200	50
Pizzas and calzone	0,5	1-3	2	200	220	30
Defrosting						
Prepared dishes	1	2		200		45
Meat	0,5	2		 		50
Meat	0,75	2		 		70
Meat	1	2		 		110

1. Cooking times are intended after pre-heating the oven for approximately 15 minutes.
2. When cooking on more than one shelf, the guide indicated is the one which is preferable.
3. Times refer to cooking on only one shelf, for more shelves increase the time by 5-10 minutes.
4. For roasted beef, veal, pork or turkey with bone or rolled increase times by 20 minutes.

MAINTENANCE

Before each operation, disconnect the unit.

Cleaning the cooker

Drops of sauce, fruit juice etc., should be removed as soon as possible with a soft cloth soaked in warm detergent water. Do not use steel wool or knives to take off layers of crust. Remove stubborn marks with a well wetted soap impregnated pad, but care must be taken not to scratch the enamel. Wash the enamelled grids with water and detergent; these can also be washed a dishwasher.

Take off the burner covers and the grids and wash them carefully with warm water and detergent. Dry them well before putting them back in position.

Moreover, make sure that these are properly re-placed. The burner can be rubbed with steel wool or a slightly abrasive cloth.

Clean the oven door and crystal cover, in models equipped with these items, only with warm water, and avoid the use of rough cloths or abrasive substances; in cookers with an automatic ignition the sparking bulb should be cleaned periodically and accurately to avoid difficulties in lighting; furthermore check that the burner holes are not obstructed.

Cleaning the oven

Clean carefully the oven cavity after use when it is still warm. In fact, at this moment it is easy to take off deposits of fat or other substances such as fruit juice, sugar particles or fat. You can use warm detergent water or one of the appropriate spray oven cleaners. Do not direct the spray at the mat steel parts as this could damage them and always follow the manufacturer's instructions. Clean the oven accessories (grate, grid-plate etc.) with warm water and detergent.

Remove possible incrustations with a slightly abrasive powder.

Never line any part of the oven with aluminium foil. It would result in an accumulation of heat which might damage the cooking results and also damage the enamel.

Controls - Sundries

Periodically check the condition of the flexible pipe of gas connection and make it replaced by skilled technicians as soon as it shows abnormalities. Annual replacement is recommended.

Have the cocks periodically lubricated by skilled technicians. In case of unusual working have the range checked by skilled technicians.

In ranges with cylinder holder, do not use this space to leave a non-connected or an empty cylinder.

Oven lamp replacement (Fig. 19)

Disconnect the appliance. Unscrew the lamp and substitute it with another fitting for a **higher temperature (300°C)** with the following characteristics:

Tension: 230 V (50Hz)

Power: 15W

Convection: E14

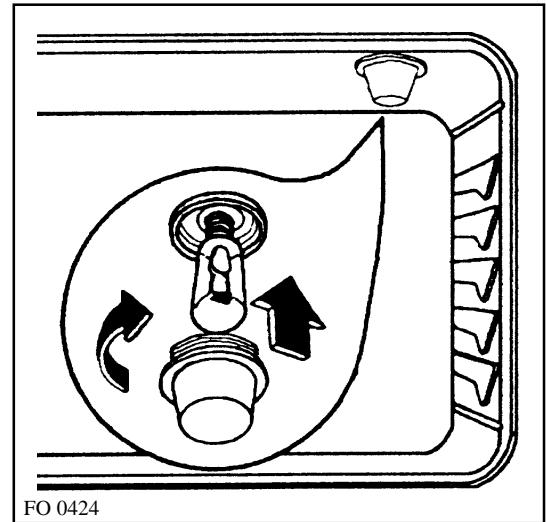


Fig. 19 FO 0424

Cleaning the oven door

For a more complete cleaning of the oven door, it is advisable to disassemble it in the following way (Fig. 20): open the door fully, turn the two caps situated on the arm of the hinge to 180°, partially close the door to an angle of 30°, lift the door and extract from the front.

Re-mount the door by reversing the operation described above.

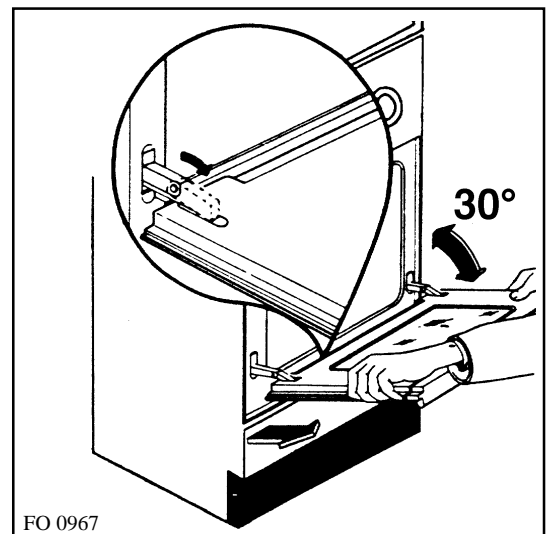


Fig. 20 FO 0967

Lid cleaning

All the cooker lids can be disassembled, to allow a better cleaning.

Enamelled lids can be disassembled as shown in Fig. 21. Crystal lids can be disassembled as shown in Fig. 22.

After a proper cleaning, carefully reposition the lid into its hinges.

Balancing the lid

The models provided with crystal lids are equipped with specially balanced springs, inserted in the hinges at the back of the appliance, to allow the lid to be closed smoothly and easily.

You can use a screwdriver to adjust the closure of the lid. The necessary force for opening/closing the lid can be increased by turning the adjusting screw 2 or 3 times as shown in Fig. 23.

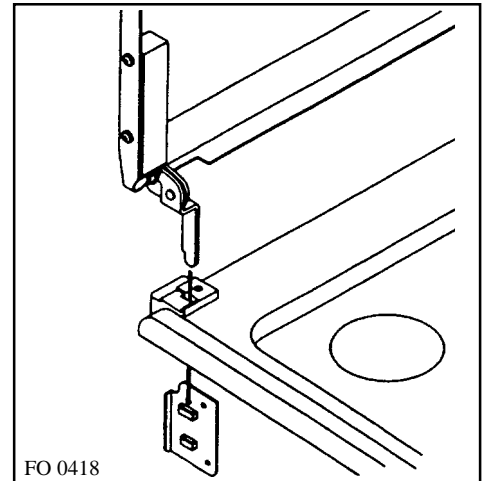


Fig. 21 FO 0418

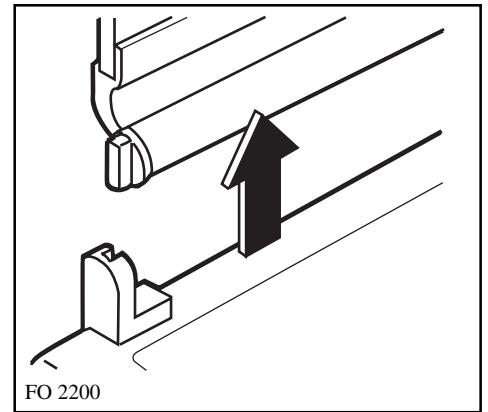


Fig. 22 FO 2200

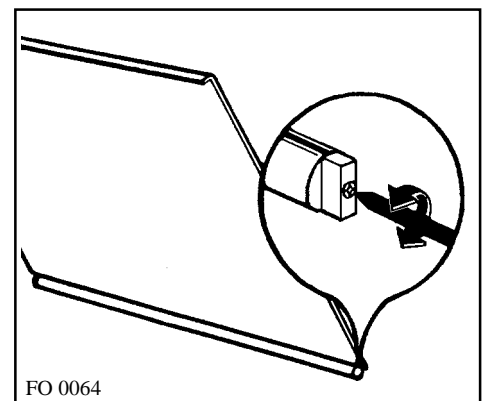


Fig. 23 FO 0064

INSTRUCTIONS FOR THE INSTALLER

The following instructions are meant for a qualified installer, in order that the operations of installation, regulation, and service are executed according to the existing regulations.

THE MANUFACTURING COMPANY DECLINES ANY RESPONSABILITY FOR POSSIBLE DAMAGES RESULTING FROM AN INSTALLATION WHICH DOESN'T COMPLY WITH THE RULES IN FORCE

INSTALLATION ENVIRONMENT

In order to make the gas unit work properly, it is necessary that air sufficient to gas combustion can naturally flow in the room. (The installer must follow the rules in force).

COMBUSTION PRODUCTS DISCHARGE

Gas cooking units must discharge combustion products through hoods directly connected to flues or outside. In case the hood can't be installed, it is recommended the use of an electric fan applied to the external wall or to the window of the room, provided the kitchen has the proper openings for air inlet.

ELECTRICAL CONNECTION

The unit is preset to work with a voltage of single phase 230 V.

Before making the connection make sure that: the energy power available in the user's house is sufficient for the normal supply of this appliance (see rating plate). The unit is correctly connected to earth through a suitable plug and according to the installation country Laws.

The socket or the omnipolar switch used for the connection must be easily reached with the installed appliance. The appliance is supplied without electric cord: consequently, you have to install a plug fit for the load shown in the serial number plate. The plug has to be connected to an adequate socket.

If you wish to directly connect to the mains, you have to interpose an omnipolar switch with a minimum opening between contacts of 3 mm, between the unit and the mains, complying with the existing regulations. The brown live wire (originating from the clamp of the cooker junction box) must always be connected to the phase of the mains supply. In any case, the supply cord must be positioned in such a way as it doesn't reach in any point a temperature higher by 50°C than the room temperature.

Should the supply cord need to be replaced, it is necessary that the yellow/green earth wire is about 2cm longer than the live and neutral ones (Fig. 24).

After the connection, test the heating elements for about 3 minutes to ensure that they are working correctly.

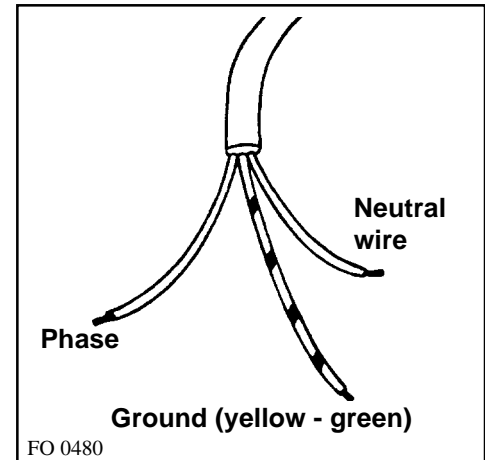


Fig. 24

FO 0480

The manufacturer refuses any responsibility in cases where normal safety measures are not observed.

INSTRUCTIONS FOR THE INSTALLER

POSITIONING

This appliance belongs to the class "X".

It has been designed to be placed close to furniture units not exceeding the height of the working level (EN 60 335-2-6).

LEVELLING

The appliance is provided with adjustable small feet placed in the back and front corners of the base.

By adjusting the small feet (fig. 25) it is possible to change the height of the appliance so as to ensure a better levelling with other surfaces and a uniform distribution of the liquids contained in pans or pots.

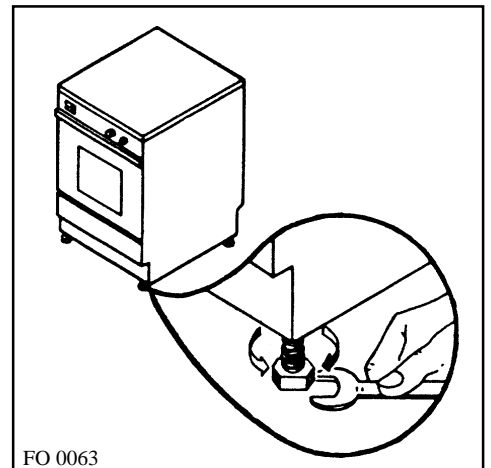


Fig. 25 FO 0063

GAS CONNECTION

Gas connection must be carried out according to the rules in force.

The manufacturing company release the unit, once tested, adjusted for the kind of gas stated on the rating plate located on the back of the range, next to connection pipe. Be sure that you are going to connect the unit to the same kind of gas written on the plate. Otherwise, follow all the instructions of the paragraph "REGULATION TO DIFFERENT KINDS OF GAS".

For best efficiency and lowest consumption, be sure that manifold gas pressure respects the values in the table of "Burners characteristics".

If gas pressure is different (or variable) from the proper one, a suitable pressure regulator should be installed on feeding pipe.

The use of pressure regulators for liquid gas (LPG) is allowed provided they are modelled in conformity with the rules in force

CONNECTION USING A RIGID PIPE OR A FLEXIBLE METAL PIPE

To ensure higher safety, it is recommended to carry out the connection to the gas system using rigid pipes (ex. copper) or using flexible stainless steel pipes, to avoid any stress to the unit.

Gas feeding pipe fitting is Gc 1/2.

CONNECTION USING FLEXIBLE, NON METAL PIPES

When the connection can be easily inspected in its full extent, there is the chance to use a flexible pipe according to the rules in force.

The flexible pipe must be tightly fixed using clamps according to the rules in force.

The flexible pipe should be made ready for use in such a way that:

- nowhere it can reach overtemperature, other than room temperature, higher than 30°C; if the flexible pipe, to reach the cock, must run behind the range, it must be installed as shown in Fig. 26;
- it is no longer than 1500 mm;
- it shows no throttles;
- it is not subject to traction or torsion;
- it doesn't get in touch with cutting edges or corners;
- it can be easily inspected in order to check its condition.

The control of preservation of the flexible pipe consists in checking that:

- it doesn't show cracks, cuts, marks of burnings both on the end parts and on its full extent;
- the material is not hardened, but shows its normal elasticity;
- the fastening clamps are not rusted;
- expiry term is not due (5 years).

If one or more abnormalities are seen, do not repair the pipe, but replace it.

IMPORTANT

Once installation is complete, check the perfect seal of every pipe fitting, using a soapy solution, never a flame.

ADAPTATION TO DIFFERENT KINDS OF GAS

To adapt the appliance to a different kind of gas from the one the appliance has been set for, follow the instructions below in their order.

Replacement of rubber pipe holder (Fig. 27)

To set the range ready for LPG, use the rubber pipe holder supplied with the appliance. Always insert the gaskets «C» between the feeding pipe, the elbow and the rubber pipe holder. (Fig. 27)

- A = G 1/2" NUT
- B = GAS FEEDING PIPE
- C = GASKET
- D = ELBOW
- E = RUBBER PIPE HOLDER

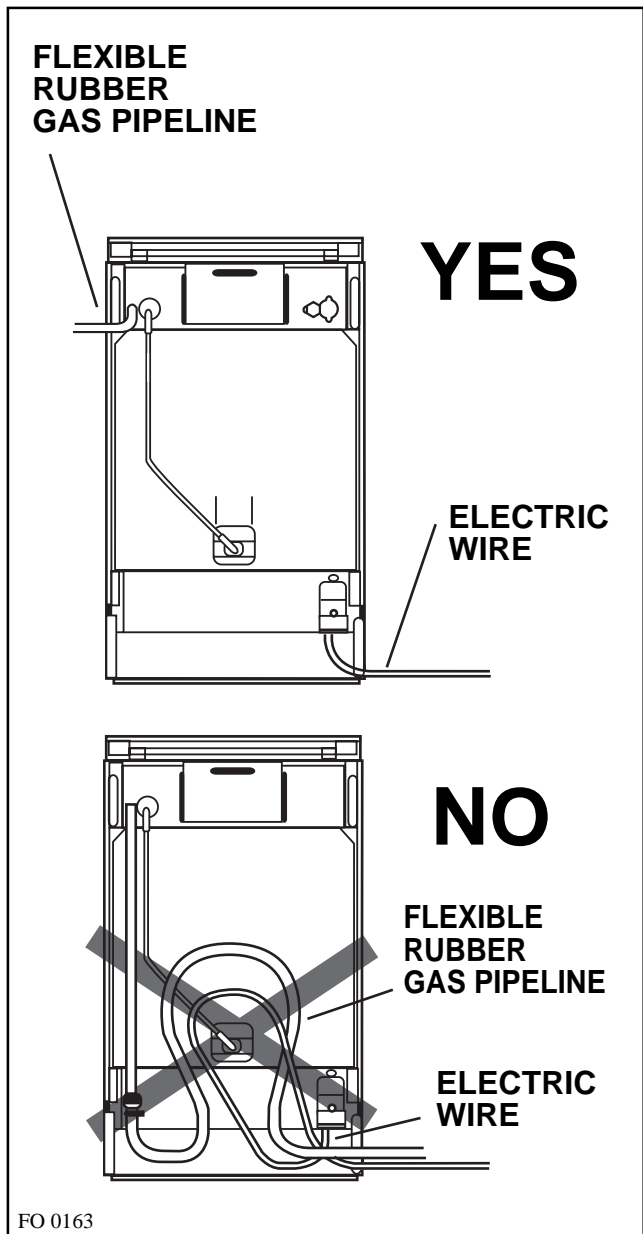


Fig. 26

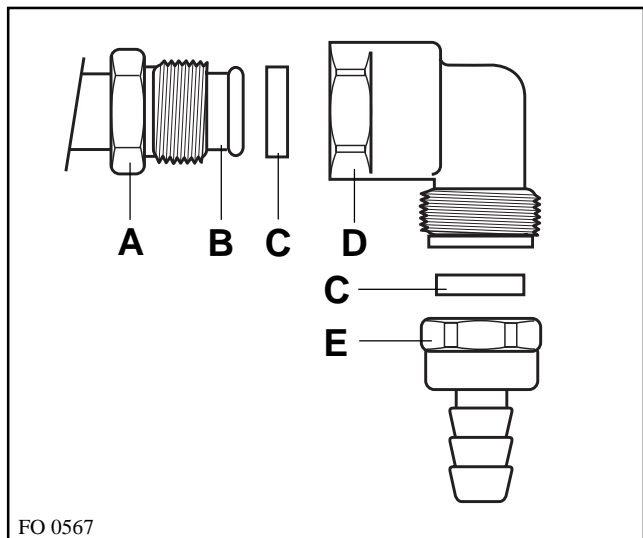


Fig. 27

Replacement of nozzles and adjustment

Nozzle replacement:

- Remove the pan supports.
- Extract the caps and the wall baffles of the burners.
- Using a socket spanner 7 unscrew and remove (fig. 28) the nozzles replacing them with the ones required for the kind of gas in use (see table 2).

Reassemble the parts following the same procedure backwards.

These burners do not need any primary air regulation.

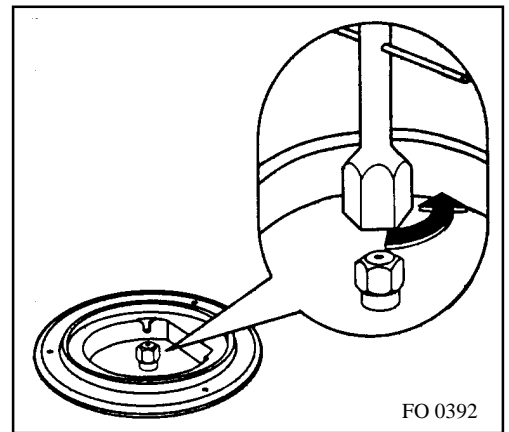


Fig. 28

FO 0392

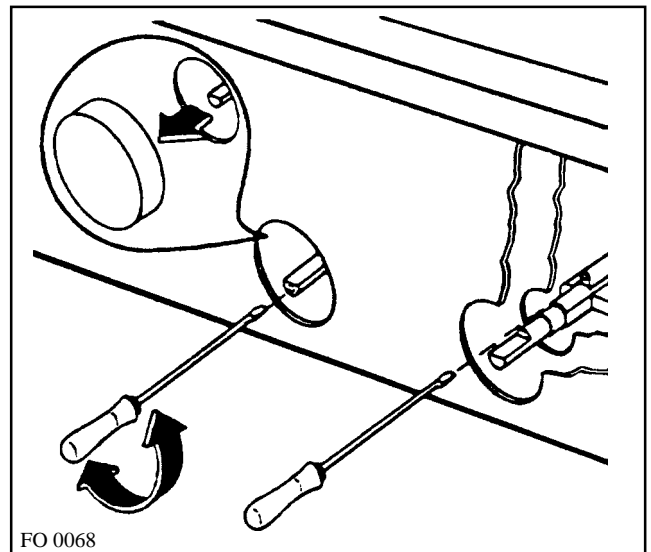
Adjustment of minimum level of plate burners

To adjust the minimum level:

- 1) turn the knob to the position of minimum flame;
- 2) remove the knob (Fig. 29);
- 3a) in case of conversion from natural gas "H" to LPG, tightly screw the by-pass pin of the cocks;
- 3b) when converting from natural gas "H" to natural gas "S" unscrew the by-pass pin about one-fourth of a turn, until a regular small flame is reached.

Reassemble the parts following the same procedure backwards.

Check that, turning quickly the knob from the maximum position to the minimum one, the flame does not go out.



FO 0068

Fig. 29

Replacement of oven burner nozzle (Mod. ZC 601)

To replace the oven nozzle, follow this procedure:

- a) remove the bottom of the oven;
- b) unscrew screw 1 (fig. 30) and take the oven burner out;
- c) with a socket spanner 7 unscrew and remove the nozzle, situated in the bottom of the oven, and replace it with the proper one (see Table 2);
- d) reassemble the burner following the same procedure backwards.

Minimum level adjustment of oven burner

After setting the oven on maximum temperature with closed door for about 10 minutes, turn the knob of the thermostat on 140, remove the knob and:

- in case of conversion from natural gas "H" to LPG, tightly screw the by-pass pin of the thermostat (Fig. 29);
- when converting from natural gas "H" to natural gas "S" unscrew the by-pass pin about one-fourth of a turn, until a regular small flame is reached.

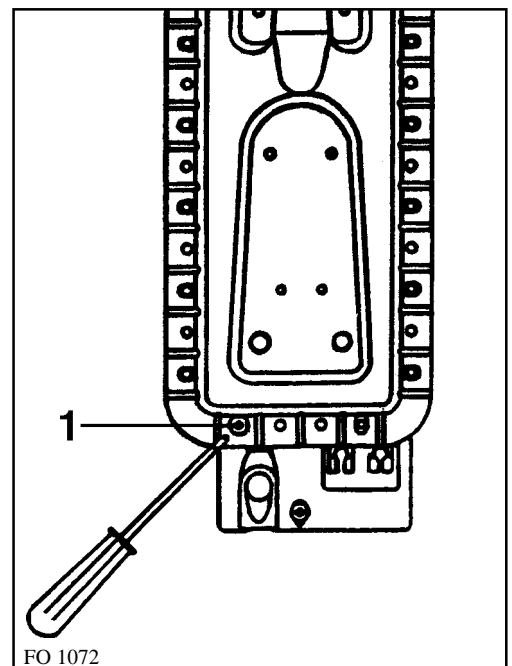


Fig. 30

FO 1072

SPECIFICATIONS OF BURNERS AND INJECTORS

BURNER	NATURAL GAS "H"			L.P.G.			G 30			NATURAL GAS "S"		
	Injector (1/100)	m ³ /h (15°C)	kW	Injector (1/100)	g/h (15°C)	kW	Injector (1/100)	g/h (15°C)	kW	Injector (1/100)	m ³ /h (15°C)	kW
Rapid	112	0,286	3,00	86	202	2,8	86	204	2,8	124	0,321	2,9
Semi-rapid	92	0,181	1,9	71	137	1,9	71	138	1,9	100	0,210	1,9
Auxiliary	70	0,105	1,1	50	72	1,0	50	73	1,0	71	0,111	1,0
Gas Oven	105	0,257	2,7	82	209	2,9	82	211	2,9	116	0,299	2,7
Feeding pressure	25 mbar			30 mbar			30 mbar			25 mbar		

WARNING

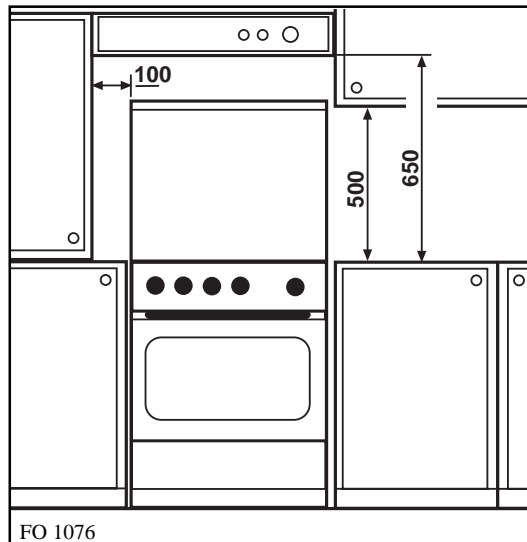
If the pressure of gas used is different (or variable) from that foreseen , an appropriate pressure regulator must be installed on the entry tube.

in case of pressure regulators for GPL are used, these must conform to regulation.

INSERTION POSSIBILITY

In case of insertion of the appliance between kitchen units, the dimensions to be respected are shown in fig. 31.

When the kitchen is installed according to class 2, sub-class 1 (i.e. built-in) for the gas connection use only flexible metallic tubes conforming to rules in force.



FO 1076

Fig. 31

WHAT TO DO IF THE APPLIANCE DOESN'T WORK

If the appliance doesn't work properly check the following points before asking for service:

The flow of gas seems abnormal

Make sure that:

- the flame spreader holes are not obstructed;
- the pressure regulator is working;
- the bottle valve is completely open.

Gas smell in the room

Make sure that:

- the gas valve is not open;
- the gas supply tube is well positioned and in good condition; remember to replace it at least once a year.

The oven doesn't heat

- Make sure that the oven knobs are in the correct working positions.

Cooking time is too long

- Check that the temperature is correct for the type of food to be cooked.

Never look for an escape of gas with a match; use instead soap and water.

The cooker produces smoke

- We advise you to clean the oven after use. Splashes of fat can occur during the cooking of meat and, if the oven isn't cleaned properly, these produce smoke and bad smell. (see paragraph concerning cleaning).

The oven lamp doesn't work

- The lamp has burnt out. To replace it follow the instructions given in the relative paragraph.

If, after following all the above checks the appliance still doesn't work, call your nearest Service Centre giving them all the necessary information, such as model and serial number of the appliance.

MAINTENANCE - TECHNICAL ASSISTANCE

The gas cocks must be periodically lubricated to ensure good working and safety.

Maintenance should be performed as follows:

- Remove the knob and panel after having taken out fastening screws.
- Loosen the two screws located at the sides of the cock bar.
- Remove the cone and clean it carefully.
- Then, apply a thin layer of grease non soluble in water, suitable for gas cocks. Take care not to obstruct the gas flow holes by an excess of grease.

Reassemble the whole with utmost care performing the operations described above inversely.

ORIGINAL SPARE PARTS

This machine, before leaving the factory, has been tested and studied by many experts and specialists, in order to give you the best results.

Any repair work which needs to be carried out should be done with the utmost care and attention.

For this reason we recommend that for any problem you contact the dealer who sold it to you, or our nearest authorized Service Centre, specifying the nature of the problem and the particular model which you own.