

# **Daniela**



**INSTALLATION AND OPERATION MANUAL**

**BUILT-IN OVEN**

**MODEL: DAN6FGS**

Dear Owner,

Congratulations on the purchase of your new appliance. Now that you have your new built-in gas oven, please take the time to do a couple of very simple tasks.

Firstly, read the user instructions contained in the first section of this booklet. Your new appliance has been designed and manufactured to the highest standards and incorporates a host of innovative styling and technical features. The time invested in studying this booklet will familiarize you with these features and help you to achieve the best results and get the most enjoyment from your appliance. It could also spare you the inconvenience of any unnecessary service faults.

We wish you many years of cooking pleasure from your built-in gas oven. This booklet will serve as a valuable reference guide and is best retained in a safe place.

The manufacturer shall not be held responsible for any damage to persons or property caused by incorrect installation or use of the appliance.

A duplicate data label and wiring diagram are contained in this booklet. Please attach these labels to an accessible surface near by the appliance for easy reference.

The manufacturer will not be held responsible for any inaccuracies in this handbook due to printing or transcription errors. Diagrams and figures are purely indicative, strict accuracy is not guaranteed.

The manufacturer also reserves the right to make any modifications to the products as may be considered necessary or useful, or also in the interests of the users, without jeopardizing the main functional and safety features of the product themselves.

**The appliance was designed and made in accordance with the International standards listed below:  
=>IEC 60 335-1 and IEC 60 335-2-6 (electrical) plus relative amendments**

**The appliance complies with the prescriptions of the International Directives as below:**

**Electrical safety (BT).**

**Electromagnetic compatibility (EMC)**

**Gas safety.**

## CONTENTS

<b>IMPORTANT NOTES AND PRECAUTIONS FOR USE</b>	<b>3</b>
<b>DESCRIPTION OF THE APPLIANCE</b>	<b>4-5</b>
<b>INSTRUCTIONS FOR THE USER</b>	<b>6-11</b>
<b>TROUBLESHOOTING</b>	<b>11</b>
<b>TECHNICAL FEATURES</b>	<b>12</b>
<b>INSTRUCTIONS FOR THE INSTALLER</b>	<b>13-17</b>

## IMPORTANT NOTES AND PRECAUTIONS FOR USE

This new appliance is easy to use but before installing and using it is **important to read this handbook through carefully**. It provides information for a safe installation, use and maintenance. Keep this handbook in a safe place for future reference.

**N.B.:** the pictures shown in the figures in this handbook are purely indicative.

• The installation, adjustments, conversions and maintenance operations listed in section «INSTRUCTIONS FOR THE INSTALLER» must only be carried out by authorised personnel.

• **Prior to connecting the appliance** ensure that the rating plate data correspond to those of the gas and electricity mains (see part «5. TECHNICAL FEATURES»).

• Once the outer wrapping and the inner wrappings of the various parts have been removed, **check and make sure that the appliance is in perfect condition**. If you have any doubts do not use the appliance and call in a qualified person.

• **The packaging materials** used (cardboard, bags, polystyrene foam, nails, etc.) must not be left anywhere in easy reach of children because they are a potential hazard source. To safeguard the environment all packaging materials are environment friendly and recyclable.

• **The electrical safety** of this appliance is only guaranteed if it is correctly connected to a suitable earth system, as prescribed by the electrical safety standards. The manufacturer disclaims all responsibility if these instructions are not followed. Should you have any doubts, seek the assistance of an authorised person.

• **The appliance must only be used for its original purpose, that is, cooking for domestic use. Any other use is considered improper and, as such, dangerous. The manufacturer cannot be held responsible for any damage to persons or property resulting from an incorrect use of the appliance.**

• **Do not** spray aerosols in the cavity of this appliance while it is in operation.

• **Do not** use or store flammable materials near this appliance. Do not modify this appliance

• **Do not** install this appliance on a marine craft or in a caravan or do not use this appliance as a space heater.

**There are a few basic rules that must be observed when using the appliance:**

=> Do not touch any electrical appliance if hands or feet are wet or damp.

=> Do not use the appliance bare footed.

=> Do not pull the power lead to take the plug out of the socket.

=> Do not leave the appliance outside under the sun, rain, etc.

• **This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.**

• Children must be supervised to make sure that they do not play with the appliance

• **Before cooking for the first time**, ensure the oven is empty and its door closed, heat the oven at maximum temperature for two hours. This will allow the protective coating on the interior of the oven to be burnt off and dissipate the associated smells. Ensure adequate ventilation in the kitchen whilst burning off and don't be alarmed by a little bit of smoke during this process.

• When lighting the oven compartment burners the oven door **must always** be kept open and if after approximately 15 seconds, the burners fail to light, release the knob and wait at least 1 minute before trying again. Should the burner turn out accidentally, turn the knob round to the closed position and wait at least 1 minute before lighting it again.

• **Always** keep the oven door closed during baking. It must only be left ajar when using the gas grill burner (see relative instructions).

• **ATTENTION!!!** During and after use the glass of the oven door and accessible parts may be very hot so it is essential that young children be kept away from the cooker.

• To open the oven door **always** grip the centre of it.

• **Do not** worry if condensation forms on the door and on the inside walls of the oven during use. This does not influence how it works. **When** you open the oven door, mind the boiling steam that escapes.

• When putting food in or taking it out of the oven **make sure** the condiments **do not** drip copiously on the bottom (overheated oils and fats easily ignite).

• During baking, to avoid bad results, do not cover the bottom of the oven or the shelves with sheets of tin foil or other material. **Never** cover the grill tray or grid with cooking foil as this creates a fire hazard.

• **Keep** the appliance clean. Food deposits could be a fire risk.

• **Avoid** using the oven as a larder or as a saucepan cupboard when you are not using it for cooking: if the oven is turned on accidentally it could cause damage and accidents.

• **Do not** place flammable materials inside warming drawer.

• If you are using an electrical socket near the appliance, **make sure** that the cables are not touching the oven and are far enough away from all hot parts.

• When you have finished using the appliance **check** that all the controls are in the off or closed position, checking that the "0" of the knob corresponds to the "0" symbol serigraphed on the front panel.

• In the case of a failure or malfunction, turn the oven off and switch off the electrical supply; do not tamper with it. All repairs or settings must be carried out with maximum care and the proper attention of a qualified person. For this reason we recommend **you contact the nearest Service**, to report the problem explaining the trouble and giving the name of the model.

• **If an appliance is out of order** or is not going to be used any more it must be rendered safe by eliminating those parts that could be a source of hazard to children when playing, for example: the power cable, any systems for locking the oven door and spits.

# DESCRIPTION OF THE APPLIANCE

## GENERAL DESCRIPTION

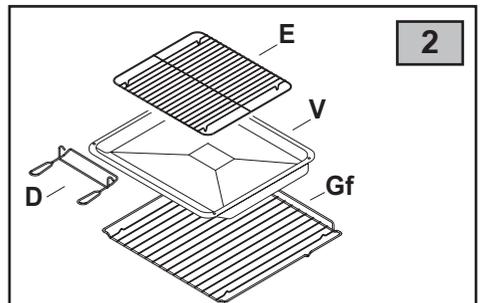
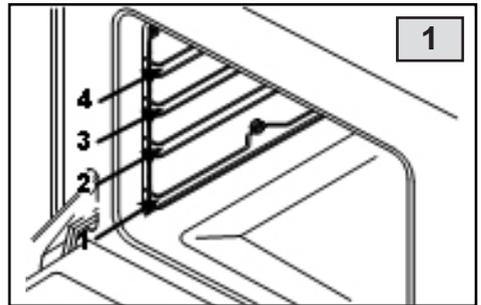
Below is a summary of the appliance's main features and its safety devices which will guarantee the user a good, safe use:

- **Automatic electric lighting of the burners.** When you press the oven knob there will be sparks. THE OVEN MUST ONLY BE TURNED ON WITH ITS DOOR OPEN.
- **Tangential cooling fan.** This fan cools the front control panel, the knobs, the handle of the oven door and electrical components. It starts working automatically when the oven or the electric grill is being used . **It starts a few minutes after turning on the oven while it stops after 15-20 minutes after turning off the oven itself** A red warning light comes on when the fan is working. **DO NOT USE THE APPLIANCE IF THERE IS A POWER CUT.**
- **Automatic electric thermostat for the electric grill.** It controls grill temperature. It controls cooking and grilling with the door closed.

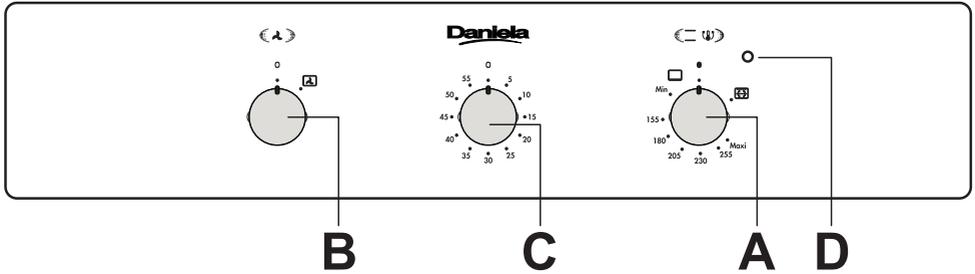
**N.B.: Do not attempt any repairs yourself if there is a malfunction: turn the appliance off and contact your nearest Assistance Centre.**

The oven has **wire shelf supports** (fig. 1) that are used for fitting the accessories (fig.2) listed below:

- oven shelf (Gf)
- grill pan (V),
- food support grid (E)
- handle (D)



# DESCRIPTION OF THE APPLIANCE



## CONTROLS

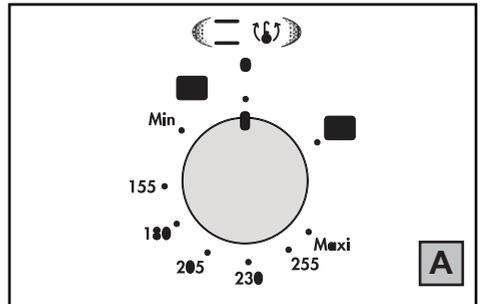
### OVEN / GRILL THERMOSTAT KNOB (A)

By rotating the knob in an anticlockwise direction, the following functions appear:

**0** = Closed position

**from Min. to Maxi** = The different oven temperature values

Turn the knob clockwise if you want to use the gas or electric grill

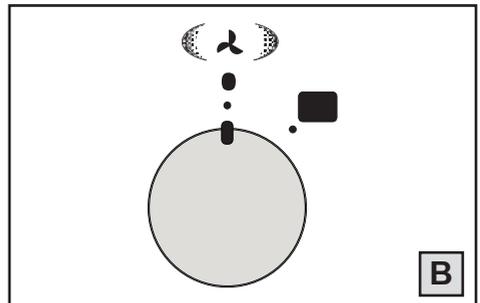


**N.B.:** In the version without the oven light switch knob, the oven light will come on and stay on when any of the cooking functions are being used.

### FAN SWITCH KNOB (B)

If present, fan is selected by turning the knob clockwise.

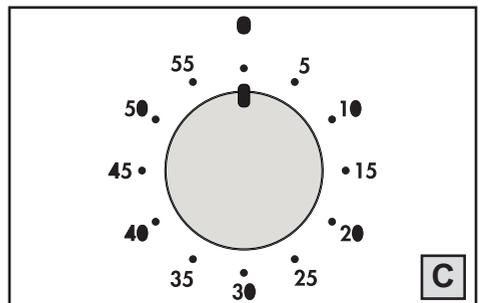
**The fan must be activated after the ignition of the oven**



### TIMER KNOB (C)

To set cooking time, first wind the timer up by turning it completely once from left to right and then back to the number of minutes you want. The timer will ring when the set time has elapsed.

**RED WARNING LIGHT(D)** If present, this light comes on when the tangential cooling fan or electric grill is working.



# INSTRUCTIONS FOR THE USER

## GENERAL NOTES ON SAFETY

**DO NOT USE THE APPLIANCE IF THERE IS A POWER CUT OR IF THE FAN IS BROKEN. CONTACT YOUR NEAREST ASSISTANCE CENTRE.**

- Never leave the oven unsupervised when cooking. Make sure that children do not play with the appliance.
- To open the oven door, grab the door handle at its middle. Avoid forcing the oven door when it is open.
- Do not worry if steam condensation accumulates on the door and on the inside walls of the oven during use. This does not affect its working order.
- Mind hot steam when opening the oven door.
- The appliance becomes very hot during use. Do not touch the heating elements inside the oven. Wear oven gloves when placing or removing pans from the oven.
- In placing foods into or removing them from the oven, make sure sauces do not drip onto the hot plate of the oven (overheated oils and fats can easily ignite).
- Use only ovenware resistant to the temperature range indicated on the thermostat knob.
- During baking, avoid covering the bottom plate of the oven or its grid with tin foil or other material. Saucepans, oven trays and all other ovenware must always be placed on the oven grid.
- When you use the grill, do not forget to place the drip pan beneath it to collect any sauce dripping, as suggested in the "USEFUL COOKING TIPS" section.
- After use of the appliance, make sure that all the controls are set to the off or closed positions.
- **IMPORTANT WARNING:** During and after use the oven crystal door and all surfaces may be very hot. Keep children away from the oven!

**IMPORTANT!!!  
ALWAYS KEEP THE OVEN DOOR CLOSED  
DURING BAKING OR GRILLING.**

When a gas oven is being used it produces heat and humidity in the room where it is installed. For this reason the room must be well ventilated, keeping the natural ventilation openings free (fig. 9) and switching on the mechanical aeration system (extractor or electric fan figs. 10 and 11). If the oven is used for a long time additional aeration may be necessary, for instance, by opening a window or a more effective aeration by increasing the power of the mechanical system if there is one.

## WHAT TO DO THE FIRST TIME YOU USE THE OVEN

Before cooking for the first time, ensure the oven is empty and its door closed, heat the oven at maximum temperature for 2 hours. This will allow the protective coating on the interior of the oven to be burnt off and dissipate the associated smells. During this time do not stay in the same room and keep it aerated. After the hour or so has elapsed leave the oven to cool down and then clean its interior with hot water and a mild detergent. Also wash the accessories (shelves, trays, drip pan, spit..) prior to use.

**Prior to any cleaning, disconnect the appliance from the electricity mains.**



**HOT SURFACE**

**WARNING - During and after use, the oven door glass and the accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.**

# INSTRUCTIONS FOR THE USER

## HOW TO USE THE FANNED GAS OVEN AND FANNED ELECTRIC GRILL

The oven burner is fitted with a safety thermocouple (fig. 14 ref. TC), so, once it is lit, keep the knob pressed for about 15 seconds. If, at the end of this time, the burner fails to light, release the knob and wait at least 1 minute before trying again. Should the burner go out accidentally, turn the knob round to the closed position and wait at least 1 minute before lighting it again. Should you find that the thermostat is difficult to turn, contact your nearest Assistance Centre who will replace it. **N.B.: THE AUTOMATIC ELECTRIC IGNITION SHALL BE ONLY WITH THE OVEN DOOR OPEN.**

### AUTOMATIC ELECTRIC IGNITION OF THE FANNED OVEN BURNER (fig. 14 - ref. AC)

Open the oven door and turn the oven knob (A) round counterclockwise to the maximum temperature and press the knob. Automatically the ignition sparks and the fan turns on.

After the oven burner has been lit (look through slit (B) (fig. 3) to check that the burner is lit) , leave the oven door open for 2 - 3 minutes. Close it softly to avoid blowing the flame out and wait 15 minutes before putting food in to cook then set the temperature with the knob.(ref. A). Our oven can cook all kinds of food (meat, fish, bread, pizza, cakes ...).

### SWITCHING THE ELECTRIC GRILL

Turn the oven knob (A) clockwise round to the grill position  .

By selecting this function the heating element is switched on that distributes heat directly on the food (fig. 4). Besides grilling it can also be used to brown cooked food. Consult page 12, the "USEFUL COOKING TIPS" paragraph.

An automatic thermostat regulates the inner temperature, therefore, do not use the grill immediately after a cooking in the oven. Always keep the oven door closed during the use of the electric grill.

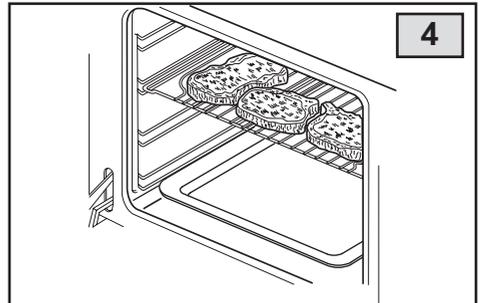
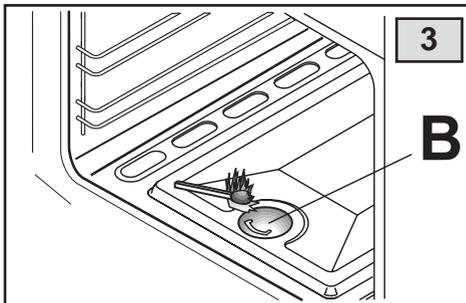
### COOKING WITH THE AID OF THE FAN

The oven is equipped with a fan installed in the rear part of the oven compartment. This can be activated by pressing switch  .

**The fan must be activated after the ignition of the oven**

After the fan has been activated, the heat will be quickly and regularly distributed throughout the oven, thus allowing different foods to be evenly cooked on several shelves at the same time, also reducing the cooking times.

**NOTE: THE FAN CAN BE ACTIVATED DURING ALL OVEN COOKING FUNCTIONS.**



# INSTRUCTIONS FOR THE USER

## USEFUL COOKING TIPS

### Cakes and bread:

- Heat the oven for at least 15 minutes before you start cooking bread or cakes.
- Do not open the door during baking because the cold air would stop the yeast from rising.
- When the cake is cooked turn the oven off and leave it in for about 10 minutes.
- Do not use the enamelled oven tray or drip pan, supplied with the oven, to cook cakes in.
- How do you know when the cake is cooked? About 5 minutes before the end of cooking time, put a cake tester or skewer in the highest part of the cake. If it comes out clean the cake is cooked.
- And if the cake sinks? The next time use less liquids or lower the temperature 10°C.
- If the cake is too dry: Make some tiny holes with a toothpick and pour some drops of fruit juice or spirits on it. The next time, increase the temperature 10°C and set a shorter cooking time.
- If the cake is too dark on top: the next time put the cake on a lower shelf, cook it at a lower temperature and longer.
- If the top of the cake is burnt: cut off the burnt layer and cover with sugar or decorate it with cream, jam, confectioner's cream, etc..
- If the cake is too dark underneath: the next time place it on a higher shelf and cook it at a lower temperature.
- If the cake or bread is cooked nicely outside but is still uncooked inside: the next time use less liquids, cook at a lower temperature and longer.
- If the cake will not come out of the tin: slide a knife around the edges, place a damp cloth over the cake and turn the tin upside down. The next time grease the tin well and sprinkle it with flour or bread crumbs.
- If the biscuits will not come away from the baking tray: put the tray back in the oven for a while and lift the biscuits up before they cool. The next time use a sheet of baking parchment to prevent this happening again.

### Meat:

- If, when cooking meat, the time needed is more than 40 minutes, turn the oven off 10 minutes before the end of cooking time to exploit the residual heat (energy saving).
- Your roast will be juicier if cooked in a closed pan; it will be crispier if cooked without a lid.
- Normally white meat, poultry and fish need medium temperatures (less than 200°C).
- To cook "rare" red meats, high temperatures (over 200°C) and short cooking times are needed.
- For a tasty roast, lard and spice the meat.
- If your roast is tough: the next time leave the meat to ripen longer.
- If your roast is too dark on top or underneath: the next time put it on a higher or lower shelf, lower the temperature and cook longer.
- Your roast is underdone? Cut it in slices, arrange the slices on a baking tray with the gravy and finish cooking it.

### Grilling:

- Sparingly grease and flavour the food before grilling it.
- Always use the drip pan to catch any dripping from the meat during grilling. Always pour a little water in the drip pan. It will prevent grease and sauces from burning avoiding burnt smells and smoke. Add more water during cooking to compensate for evaporation.
- Turn the food upside-down when half way through cooking.

**The aluminium can be easily corroded if it comes into contact with organic acids present in the foods or added during baking (vinegar, lemon juice). Therefore it is advised not to put directly the foods on aluminium or enamelled trays, but ALWAYS use the proper oven paper.**

# INSTRUCTIONS FOR THE USER

## COOKING / BAKING TIMETABLE

FOODS	Weight kg	Position of the oven shelf from the bottom	TRADITIONAL OVEN		COMBINED OVEN (fan ventilated)	
			Temperature in °C	Cooking/Baking Time (in minutes)	Temperature in °C	Cooking/Baking Time (in minutes)
<b>MEAT</b>						
Roast veal	1	2	200-225	100-120	190	100-120
Roast beef	1	1	200-225	40-50	190	40-50
Roast pork	1	2	200-225	100-120	190	100-120
Roast lamb	1	1	200-225	100-120	190	100-120
<b>GAME</b>						
Roast hare	1	2	200-Max	50-60	200-Max	50
Roast pheasant	1	2	200-Max	60-70	200-Max	60
Roast partridge	1	2	200-Max	50-60	200-Max	50
<b>POULTRY</b>						
Roast chicken	1	2	200-225	80-90	190	70-80
Roast turkey	1	2	200-225	100-120	190	90-110
Roast duck	1	2	200-225	90-110	190	80-100
<b>FISH</b>						
Roast fish	1	2	200	30-35	170-190	25-30
Casseroled fish	1	2	175	20-25	160-170	15-20
<b>BAKED PASTA</b>						
Lasagne	2,5	1	210-225	60-75	225-Max	30-40
Cannelloni	2,5	1	210-225	60-75	225-Max	30-40
<b>PIZZA</b>	1	2	225-Max	25-30	225-Max	20-25
<b>BREAD</b>	1	2	225-Max	20-25	220	20
<b>PASTRIES</b>						
Biscuits in general		2	190	15	170-190	15
Shortcrust pastry		2	200	20	190-200	20
Victoria sponge	0,8	2	200	40-45	190-200	40-45
<b>CAKES</b>						
Angel cake	0,8	2	190	52	170-190	45
Fruit cake	0,8	2	200	65	190-200	65
Chocolate cake	0,8	2	200	45	190-200	45

Values indicated in the tables (temperatures and cooking times) are approximate and may vary according to each person's cooking habits. **THIS TABLE GIVES COOKING TIMES ON ONLY ONE SHELF.** Using two shelves, cooking time will be about 5 to 10 minutes longer. The shelves must be placed on the 1st and 3rd position.

**N.B.:** Using two shelves, for a best distribution of the heat, position a baking-pan in aluminum in the lower position and an enameled baking-pan in the upper position.

## GRILLING TIMETABLE

FOODS	Weight kg	Position of the oven shelf from the bottom	TRADITIONAL OVEN		COMBINED OVEN (fan ventilated)	
			Cooking/Baking Time (in minutes)		Cooking/Baking Time (in minutes)	
			1 <sup>st</sup> side	2 <sup>nd</sup> side	1 <sup>st</sup> side	2 <sup>nd</sup> side
<b>MEAT</b>						
T-bone steak	0,50	2-3	12-15	12-15	10	10
Steak	0,15	2-3	5	5	5	5
Chicken (cut in half)	1	2-3	20-25	20-25	18	18
<b>FISH</b>						
Trout	0,42	2-3	18	18	10	10
Sole	0,20	2-3	10	10	7	7
<b>BREAD</b>						
Toast		3	2-3	2-3	2-3	2-3

Values indicated in the tables (temperatures and cooking times) are approximate and may vary according to each person's cooking habits. More specifically, when grilling meat cuts the values are subject to the thickness of the slice or loaf and to personal taste as well.

# INSTRUCTIONS FOR THE USER

## CLEANING AND MAINTENANCE

- Prior to any maintenance work or cleaning, disconnect the appliance from the electricity mains.
- Do not use a steam cleaner to clean this appliance.
- Do not wash the parts if they are still hot
- Never use abrasive powders, pads or corrosive spray products.
- Do not leave vinegar, coffee, milk, salty water or the juice of lemon or tomato on the surface for any length of time.
- **Switch off the oven before removing the fan guard for cleaning. Replace the guard after cleaning**

## EXTERIOR PARTS

All the parts of the oven exterior (stainless steel, side panels, door glass) must be cleaned frequently with a mild detergent and a little water and then dried with a soft cloth.

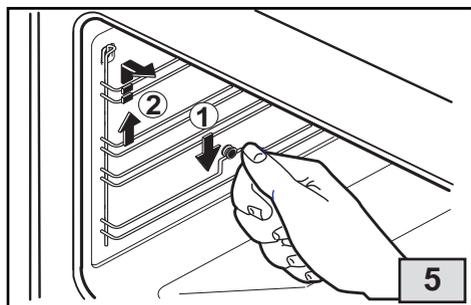
**Do not** use rough or abrasive materials or sharp metal scrapers to clean the oven glass doors as they could scratch and cause the glass to break. On painted or stainless steel surfaces, **do not** use aromatic or aliphatic solvents to remove spots or label adhesive.

## INTERIOR PARTS

**The oven should be cleaned after each use to remove cooking residuals like fats or sugar which, burnt afterwards, can encrust or form permanent stains and unpleasant smells.**

The oven should always be cleaned when it is still warm with soapy water, rinsed and dry properly on all surfaces. Also wash any accessory used.

**Do not spray or wash the electric heating elements nor the thermostat with acid-based detergents (check the information label on the product you are using). The manufacturer cannot be held responsible for any damages caused by incorrect cleaning.**



## OVEN SEAL

The condition of the oven seal is vital for the correct functioning and performance of the oven.

We recommend you:

- Clean it, avoiding abrasive tools or products.
- Check its condition occasionally.

**In case the seal has stiffened or presents damages, contact your nearest Service centre and avoid using the oven until it has been repaired.**

## OVEN SIDEWALL GRIDS (fig. 5)

To allow for a better cleaning of the side grids, you can extract them this way:

- Push with a finger on the support bar to release the grid from its hold (A).
- Lift it towards the top and extract the grid.

To put them back into place, reverse the order of this operation.

## REPLACING THE OVEN LAMP (fig. 6)

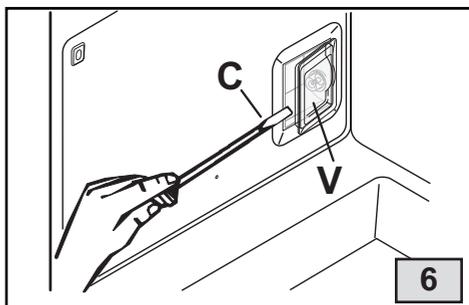
**Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock..**

In the event the oven lamp need replacing, the lamp must comply with the following requisites:

15 W - 230 V~ - 50 Hz - E 14 - and must be resistant to high temperature (300°C).

Lampholder (fig. 6):

- Extract the side grids as indicated in the previous paragraph.
- Unscrew glass protection cap (V) from bulb holder by lifting it with a screwdriver (C) against the inside wall of the oven.
- Substitute the bulb and reposition all elements back by following the operation in reverse order.



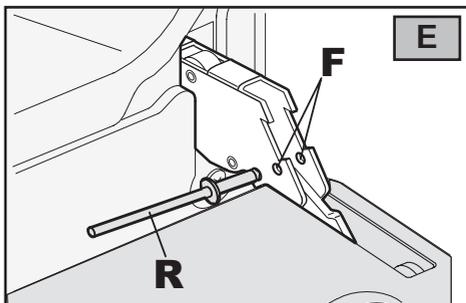
## INSTRUCTIONS FOR THE USER

### OVEN DOOR REMOVAL

The oven door can be removed to give easier access to the oven when cleaning.

To remove, proceed as follows:

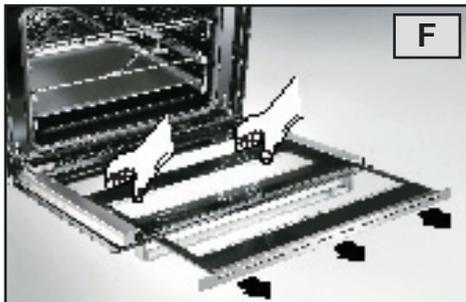
- Open the oven door and insert rivet or nail (R) in the hole (F) of the hinge (fig. E).
- Partially close the door, forcing it upwards at the same time to free stop tooth and hinge sector.
- Once the hinge is free, pull the door forwards tilting it slightly upwards to free sector.
- To reassemble proceed in the reverse order, paying attention to the correct position of sectors.



### INTERNAL OVEN DOOR GLASS

One of the features of our ovens is that the internal oven door glass can be easily removed for cleaning without the aid of specialized personnel.

Just open the oven door and extract the support to which is attached the glass (fig. F).



**ATTENTION!!** This operation can also be carried out while the door is assembled on the appliance, however in this case, with the door horizontally hinged take the utmost care when extracting the glass upwards, the force of the hinges can suddenly snap the door shut.

## TROUBLESHOOTING

Some problems can be caused either as the results of simple maintenance operations or by incorrect selection of settings. Prior to contacting a Service Engineer please check the following chart.

PROBLEM occurring	SOLUTION envisaged
The oven does not work	<ul style="list-style-type: none"> <li>• Make sure the gas cock is open</li> <li>• Check that the plug is connected.</li> <li>• Check the electrical system (fuse electricity board). If there is failure in the system call an electrician.</li> </ul>
The thermostat is not working	<ul style="list-style-type: none"> <li>• Contact Service Centre..</li> </ul>
The oven light does not switch on	<ul style="list-style-type: none"> <li>• Check that the oven bulb is properly fitted</li> <li>• If it has blown, buy a bulb specifically for high temperatures at a Service Centre and fit it following the instructions given on page 12.</li> </ul>

In case the appliance fails to operate correctly, contact our Service Centre.

**Warning: Servicing should be carried out only by authorised personnel.**

# TECHNICAL FEATURES

## BURNER TECHNICAL DATA TABLE

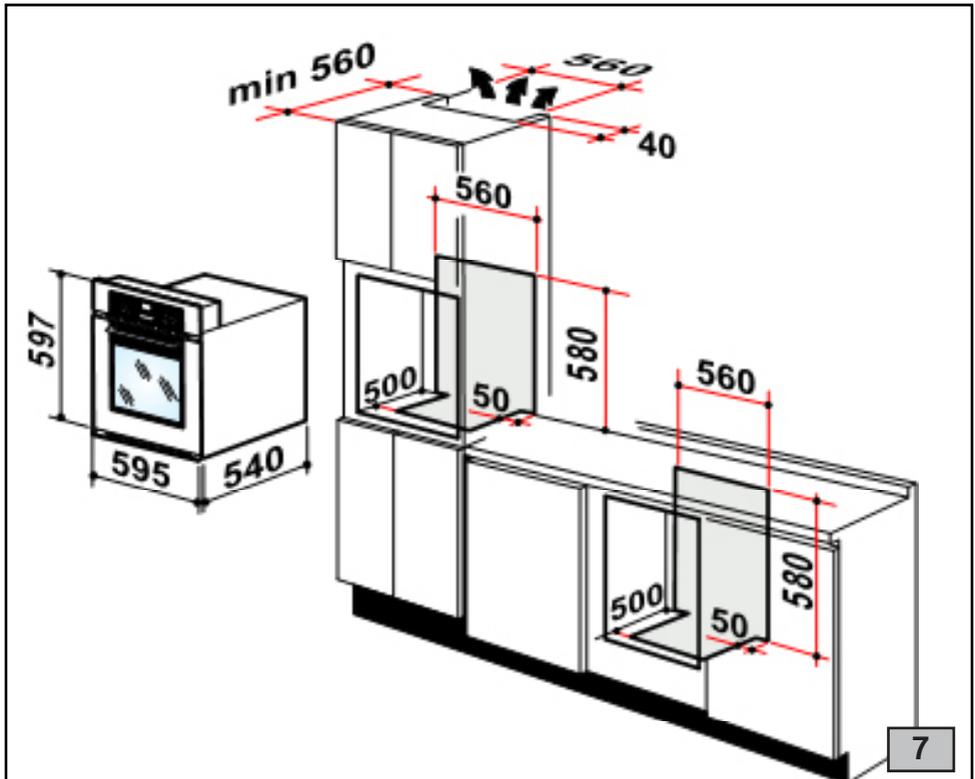
BURNERS		OPERATING PRESSURE		DIAMETER INJECTOR	HEAT INPUT W	AIR REGULATING SLEEVE OPENING OR ROTATION
N.	DESIGNATION	kPa		1/100 mm	(MJ/h)	"X" mm
7	Oven	Propane	2.75	0.82	8.8	Full open
		Natural	1.0	1.35	9.1	Full open

Minimum dimensions of the unit inside which the oven is going to be fitted (fig.7)

Height /mm	Width /m	Depth /m	Volume
580	560	560	50 dm <sup>3</sup>

## ELECTRICAL COMPONENTS

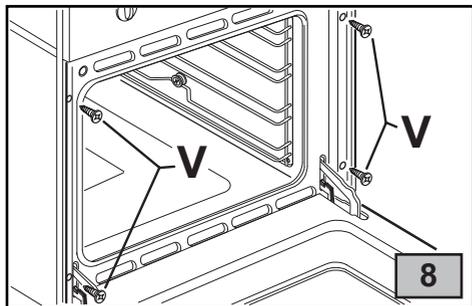
Description	Nominal data
Grill heating element	1800 W
Oven lamp	15 W - E 14 - T 300
Tangential or cooling fan	18..22 W
Rear fan	25..29 W
Supply cable	H05 RR-F 3x 1 mm <sup>2</sup>



# INSTRUCTION FOR THE INSTALLER

## TECHNICAL INFORMATION

- The installation of all-gas and combi appliances must comply with the standards code **AS 5601-2004**.
- The Manufacturer declines all responsibility for improper installation, which may harm persons and animals and damage property.
- Only qualified personnel can carry out the installation operations, all adjustments, conversions and servicing jobs listed in this section.
- The safety and automatic adjustment devices of the appliance may, during their life, only be modified by the manufacturer or duly authorised supplier.
- The appliances can be installed as "class 3" (fitted) in compliance with gas standards.
- The rear wall and adjacent surfaces and those surrounding the appliance must be able to withstand a temperature of 90°C in compliance with electricity standards. Any side walls should not project further out than the front of the fitted appliance.
- All-gas and combi appliances must be installed and be used only in permanently ventilated rooms in accordance with the standards in force.
- This appliance is not connected to a flue for discharge of the combustion products; it must, therefore, be connected in compliance with the above mentioned installation rules. Particular attention must be paid to the instructions given below for ventilation and aeration.
- When you have removed the packaging, check that the appliance is not damaged. If you have any doubts, do not use the appliance, call in a qualified technician.
- Never leave the packaging components (plastic bags, nails, foamed polystyrene etc...) within the reach of the children as they are a source of potential danger.
- Before connecting the appliance, check that the values on the data label correspond to those of gas and electricity mains. A duplicate data label and wiring diagram are contained in this booklet. Please attach these labels to an accessible surface near by the appliance for easy reference.



## UNPACKING THE APPLIANCE

- Once the packaging has been removed, thoroughly check that the appliance is in perfect condition. If you have any doubts do not use the appliance and call our Service Centre.
- Do not move the appliance by the handles.
- Some parts mounted on the appliance are protected by a plastic film. This protection must be removed before using the appliance. We recommend slitting the plastic film along the edges with a sharp knife or pin.

**All packaging materials used (cardboard boxes, bags, polystyrene foam, nails, etc.) must be kept out of the reach of children, as they are a potential hazard source. All packaging materials used are environmentally-friendly and recyclable (wooden bits are free from chemicals, cardboard is 80-100% recycled, protective bags are made in polyethylene (PE), bands in polypropylene (PP) and padding in polystyrene foam (PS) without chloro-fluoro-carbides. Waste materials can undergo treatment and be recycled saving on new raw materials and on the amount wasted volumes. For this purpose we suggest you take the packaging material back to the shop you bought the appliance or to a collecting service. Ask your local service for the nearest service.**

## INSTALLING AND FIXING THE OVEN

This oven is designed for fitting inside a full height unit or base module, on wood furniture, laminated plastic or brickwork, following the instructions given below:

- The adhesive used to join the laminated plastic to the piece of furniture must be able to withstand a temperature of at least 150°C so the laminated plastic will not come unstuck.
- Make the holes in the unit to take the oven and for aeration, as indicated in fig. 8. If the oven is fitted in a full height unit, in compliance with safety standards, protection must be guaranteed to avoid accidental contact with the bottom of the oven which gets very hot when in use. This protection must not be removed without the aid of a tool.
- Secure the oven to the unit with the screws (V) (fig. 8).

# INSTRUCTION FOR THE INSTALLER

## GAS CONNECTION

The installation must be in accordance with local gas and electricity authority regulations and these instructions.

A duplicate data label and wiring diagram are contained in this booklet. Please attach these labels to an accessible surface near by the appliance for easy reference.

## GAS CONNECTION

The appliance is adjusted to work at gas indicated on the label which is applied on the back of the appliance.

**This appliance is supplied with a replacement set for use with another gas, but conversion must only be undertaken by qualified person.**

### Installation for Natural gas

Connected regulator (B) to fitting (A) which is then fitted to elbow (F). Ensure arrow on regulator point in the direction shown.

Fitting (D) to be supplied by installer (fig. 9). Adjust regulator to give test-point pressure given on data label with one large or one medium burner alight at maximum.

### Installation for Propane Gas

Connect by using a copper pipe starting, from the threaded fitting of elbow (F) (fig. 9A).

### Installation using flexible connection

As an option, the oven may be installed with a flexible hose assembly ABEY AS 1869, Class D, Nominal Bore size 10 mm (AGA 5516).

- 1) The hose is connected to the appliance at the rear to the right hand corner and faces downwards.
- 2) An isolating tap and pressure regulator must be fixed to the rear wall and the flexible pipe attached by means of a union connector.
- 3) The gas connection and isolating tap must be accessible to a service person or inspector.

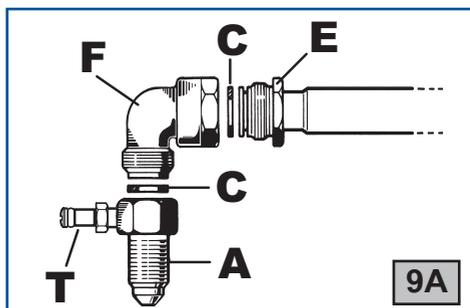
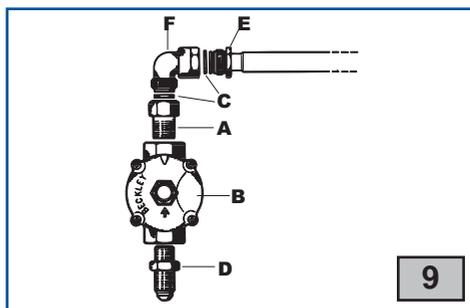
## ELECTRICAL CONNECTION

The connection of the cooker to mains is effected via a cable located underneath the appliance.

Whenever the socket or the installation does not have available an earthing connection, such connection must be provided according to the local Standards. The Manufacturer declines every responsibility if these standards are not used.

In case you have to substitute the supply cable, the installer must keep the earth wire must be longer than the phase wires:

**The operation of the appliance must be tested before leaving**



# INSTRUCTION FOR THE INSTALLER

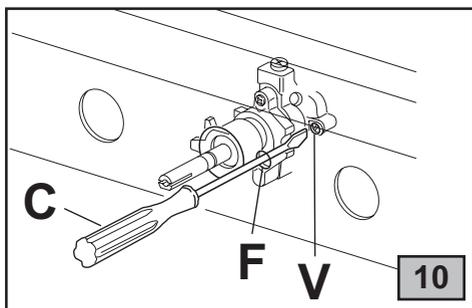
## ADJUSTMENTS

- Before any adjustment is attempted, which may be necessary when installing for the first time or when converting gas type, take the plug out of the mains socket.
- When the adjustment or preadjustment has been made, a technician must do any re-sealing.
- Adjust “Minimum” only when the burners are working on natural gas while in the case of burners working butane and propane gas, the screw must be screwed right down (by screwing the by-pass clockwise).

### OVEN THERMOSTAT (fig. 10)

To adjust Minimum proceed as follows:

- Light the oven burner by turning the knob round to the Maximum position and then wait about 10 minutes.
- Turn the knob slowly round to the Minimum position, take the knob off, unscrew the right-hand screw securing the thermostat and, putting a small screwdriver (C) in hole (F), turn the (V) screw clockwise to lower the flame or counterclockwise for a taller flame.
- The flames must be short for an effective Minimum, they should be stable to avoid going out accidentally and to resist the normal opening and shutting of the oven door.



### OVEN BURNER (fig. 11)

The burner is at the bottom of the oven and covered by the base tray that must stay in position all the time the oven is being used.

## CONVERSION

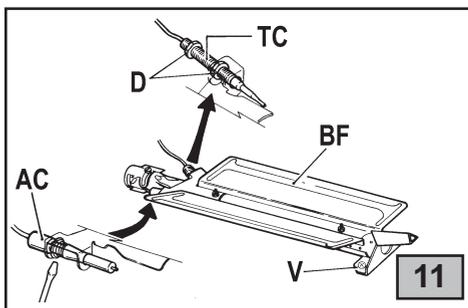
### CHANGING THE INJECTORS

The burners can be adapted to different types of gas by simply installing the injectors suitable for the gas you want to use.

To change the injector of the (BF) oven burner you first have to remove it, unscrewing screws (V) (fig. 11).

To help the installer there is a table on page 12 giving burner power, nominal heat input, injector diameter and working pressure of the different gas types.

**After the injectors have been changed, the technician must adjust the burners as described in the previous paragraphs, seal any adjustment or preadjustment parts and affix the label on the appliance, in place of the old one, relative to the new gas adjustment. This label is inside the spare injector bag.**



# INSTRUCTION FOR THE INSTALLER

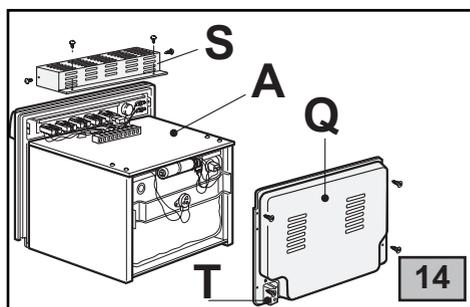
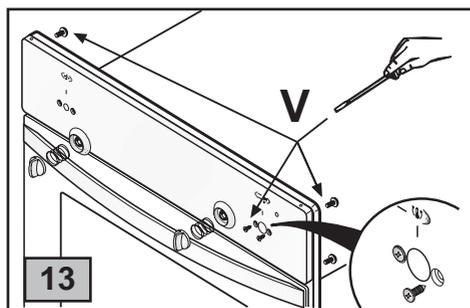
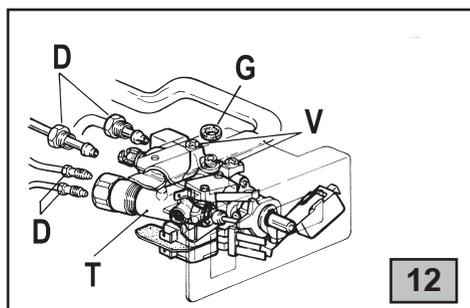
## MAINTENANCE

**Before replacing any spare parts it is vital to disconnect the appliance from the electricity mains.**

### REPLACING THE THERMOSTAT (fig. 12)

To change the thermostat proceed as follows:

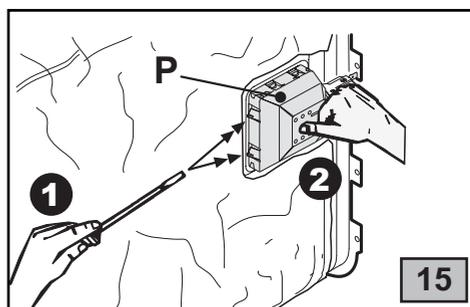
- Take the oven out of its housing by unscrewing the screws (V) (fig. 12).
- Pull the knobs off.
- Remove the front panel by unscrewing the screws (V) (fig. 13).
- Disassemble the protection box (S) (fig. 14).



- Unscrew the check nuts (D) from the supply rails and safety thermocouples.
- Unscrew screw (V) to free the thermostat (T).
- Change the seal (G) each time you change the thermostat. This is to guarantee a perfect seal between thermostat and rail.

### REPLACING ELECTRICAL COMPONENTS

- To replace the oven lamp please refer to instructions on page 10.
- To access the other electrical components you will have to take the oven out of its housing by unscrewing the screws (V) (fig. 13).  
By simply pulling the oven out you will be able to work directly on the terminal board and on the power cable (fig. 14)
- **If the power cable needs changing, connect a cable with a suitable cross section (see the table on page 12) keeping the earth wire longer than the phase wires. In addition, follow the instructions giving in the "ELECTRICAL CONNECTION" paragraph.**
- **To change the lamp holder fig.6,** remove the superior protection (A) and the side panel, then use a screwdriver to push the two locking tabs (fig. 15) and remove the lamp holder from the inside of the oven.
- To replace other electrical components (igniter, temperature limiting device, tangential fan, gear motor, warning light, electronic clock and switch) you will have to take the rear guard off (Q) and the box (S) as well as the protective shell (A) (fig. 14).
- To take the control panel off, remove the knobs and unscrew the screws (V) (fig. 13).



# INSTRUCTION FOR THE INSTALLER

SPACE FOR DATA LABEL

## ITALNOVA Pty Ltd

8/10 HUME ROAD SMITHFIELD NSW 2164

Ph: (02) 9604 1226 Fax: (02) 9604 1225 Email: [Italnova@bigpond.com](mailto:Italnova@bigpond.com)

### **PRODUCT WARRANTY**

“Daniela” By ITALNOVA Pty Ltd the purchase of this appliance is an important investment in your home and so to protect your investment we urge to complete the registration part attached, please return it immediately.

The benefits conferred by this warranty are in addition to all other conditions and warranties in respect of this product which the

Consumer may have under the Trade Practices Act 1874 of the Commonwealth of Australia and/or similar State or Territory laws.

ITALNOVA Pty Ltd warrants,

this appliance to be free from defects in workmanship and materials for a period of:-

1. a) Where the appliance is intended to be used for DOMESTIC USE -12 MONTHS FROM DATE OF DELIVERY TO THE ORIGINAL PURCHASER.
- b) Where the appliance is intended to be used for COMMERCIAL USE -30 DAYS FROM DATE OF DELIVERY TO THE ORIGINAL PURCHASER

ITALNOVA Pty Ltd during the period of warranty will at its option and subject to the terms and conditions stated below,

Repair or Replace free of charge this appliance or any component part, which upon examination by ITALNOVA Pty Ltd is found to be defective.

2. This Warranty shall not apply

- a) If the rating plate has been removed or the serial number or other details on it have removed or rendered illegible.
- b) If the appliance is connected to any gas type or voltage other than shown on rating plate
- c) If the appliance has been subjected to misuse, abuse accident or want of care.
- d) If the appliance has been installed, operated or maintained contrary to the instructions supplied by ITALNOVA Pty Ltd
- e) If any defect or failure is due to connection to an inadequate or faulty gas or power supply.
- f) If damage is caused by foreign object in or the appliance or by reason of its use for purposes other than that for which it was delivered.
- g) If a repair has been made or attempted by the purchaser.
- h) Where the appliance is installed outside an 80km. radius of the G.P.O. of any Australian Capital City, to freight travel costs beyond that radius.

3. This warranty does not cover any glass damage or replacement of light bulbs.

4. ITALNOVA Pty Ltd accepts no liability pursuant to this Warranty for any cost or consequential damage or economic loss whether direct or indirect, to any person or property, arising from breakdown or failure of this appliances or any part thereof, and no responsibility is to be implied or accepted over and over and above the replacement value of the product.

5. Parts covered under warranty that need replacing i.e.: seal, knobs and burner caps. There can be posted to customer to put at their discretion.

This Warranty is given by ITALNOVA Pty Ltd and no other person or organisation is authorised to vary its provisions and conditions.

**Complete this section and keep for you own record**

Appliance Type: .....

Mode No: .....Serial No: .....

Purchased From: .....Date of Purchase: ...../...../.....

**SERVICE Call B.A.C 1800 886 010**

**Please complete this section below and return to:**

**Daniela Appliances by ITALNOVA Pty Ltd 8/10 Hume Road Smithfield NSW 2164**

Appliance Type: .....

Mode No: .....Serial No: .....

Purchased From: .....Date of Purchase: ...../...../.....

Customer Name: .....

Address: .....Post Code.....

Installer Signature.....Installer Signature Number.....

Installer Compliance Number .....

