

Operating Instructions

COOKER AND OVEN

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English,2

KP9508CXG
KP9C11S/G

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Installation

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! Before operating your new appliance please read this instruction booklet carefully. It contains important information concerning the safe installation and operation of the appliance.

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

! The appliance must be installed by a qualified professional according to the instructions provided.

! Any necessary adjustment or maintenance must be performed after the cooker has been disconnected from the electricity supply.

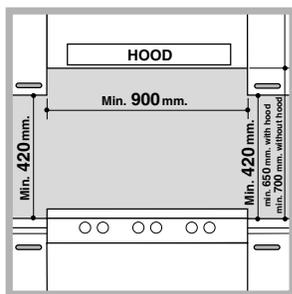
Positioning and levelling

! It is possible to install the appliance alongside cupboards whose height does not exceed that of the hob surface.

! Make sure that the wall in contact with the back of the appliance is made from a non-flammable, heat-resistant material (T 90°C).

To install the appliance correctly:

- Place it in the kitchen, the dining room or the bed-sit (not in the bathroom).
- If the top of the hob is higher than the cupboards, the appliance must be installed at least 600 mm away from them.

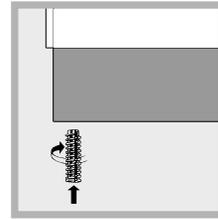


- If the cooker is installed underneath a wall cabinet, there must be a minimum distance of 420 mm between this cabinet and the top of the hob.

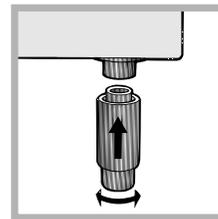
This distance should be increased to 700 mm if the wall cabinets are flammable (see figure).

- Do not position blinds behind the cooker or less than 200 mm away from its sides.
- Any hoods must be installed according to the instructions listed in the relevant operating manual.

Levelling



If it is necessary to level the appliance, screw the adjustable feet into the places provided on each corner of the base of the cooker (see figure).



The legs* fit into the slots on the underside of the base of the cooker.

Electrical connection

WARNING – THIS APPLIANCE MUST BE EARTHED.

The appliance is designed to work with alternating current at the supply voltage and frequency indicated on the rating plate (situated on the rear part of the appliance and on the last page of the instruction booklet) or at the end of the instruction booklet. Make sure that the local supply voltage corresponds to the voltage indicated on the rating plate.

To connect directly to the mains supply, a double-pole switch with a contact separation of at least 3 mm suitable for the load and complying with current standards and regulations, must be fitted between the appliance and the mains supply outlet. The yellow-green earth wire must not be interrupted by the switch. The supply cable must be in such a position that no part of it can reach a temperature of 50 °C above room temperature. Do not use adapters or shunts as they could cause heating or burning. Before connecting to the power supply, make sure that:

- the limiter valve and the domestic system can withstand the load from the appliance (**see rating plate**);
- the supply system is efficiently earthed according to standards and laws in force;
- the socket or double-pole switch are easily accessible when the appliance is installed.

FAILURE TO OBSERVE THE ACCIDENT-PREVENTION REGULATIONS RELIEVES THE MANUFACTURER OF ALL LIABILITY.

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

Green & Yellow - **Earth**
 Blue - **Neutral**
 Brown - **Live**

As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

Connect the Green & Yellow wire to terminal marked “E” or  or coloured Green or Green & Yellow.

Connect the Brown wire to the terminal marked “L” or coloured Red.

Connect the Blue wire to the terminal marked “N” or coloured Black.

Replacing the cable

Use a rubber cable of the type H05VV-F with a suitable cross section 3 x 4 mm².

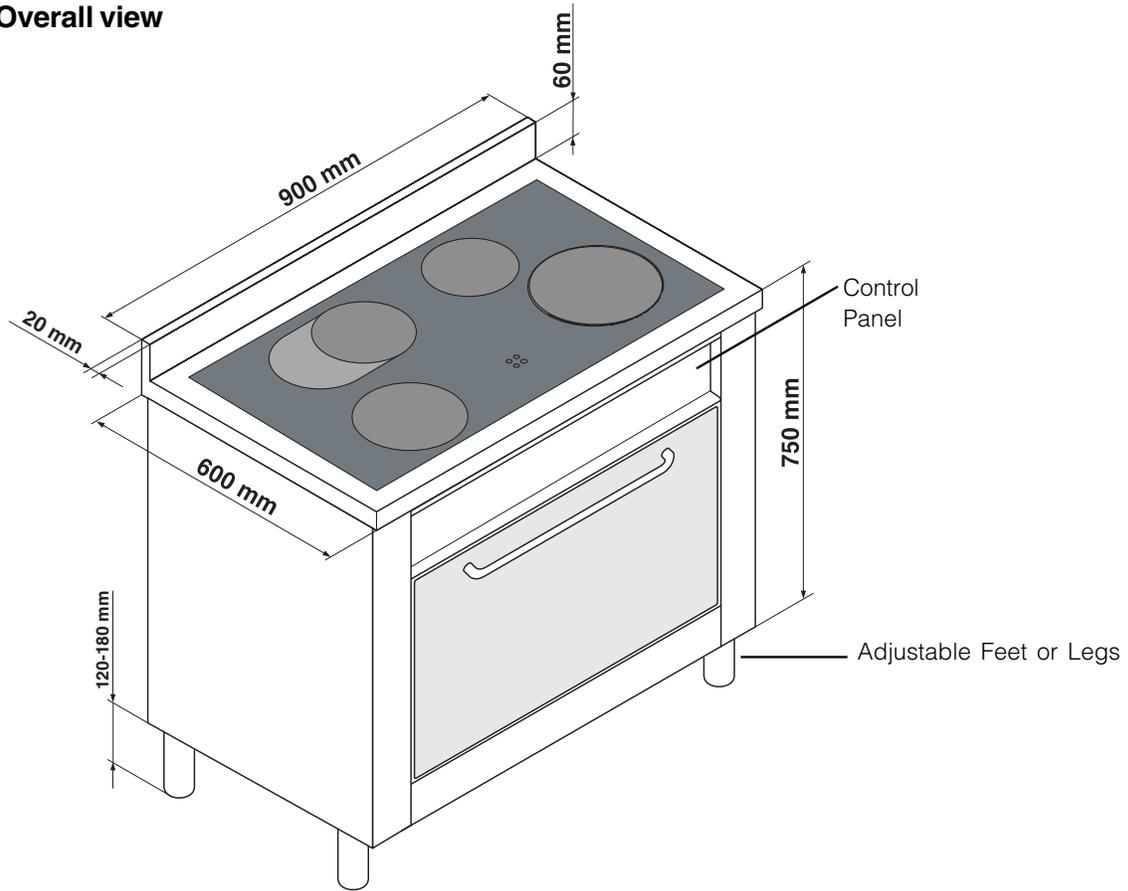
The yellow-green earth wire must be 2-3 cm longer than the other wires.

TECHNICAL DATA	
Dimensions	H:32;W:54;D:38 cm
Volume	66 l
Voltage and frequency	see data plate
ENERGY LABEL	Directive 2002/40/EC on the label of electric ovens. Regulation EN 50304 Energy consumption for Natural convection – heating mode:  Traditional mode;
 	EC Directives: 2006/95/EEC dated 12/12/06 (Low Voltage) and subsequent amendments - 89/336/EEC dated 03/05/89 (Electromagnetic Compatibility) and subsequent amendments - 93/68/EEC dated 22/07/93 and subsequent amendments - 2002/96/EC.

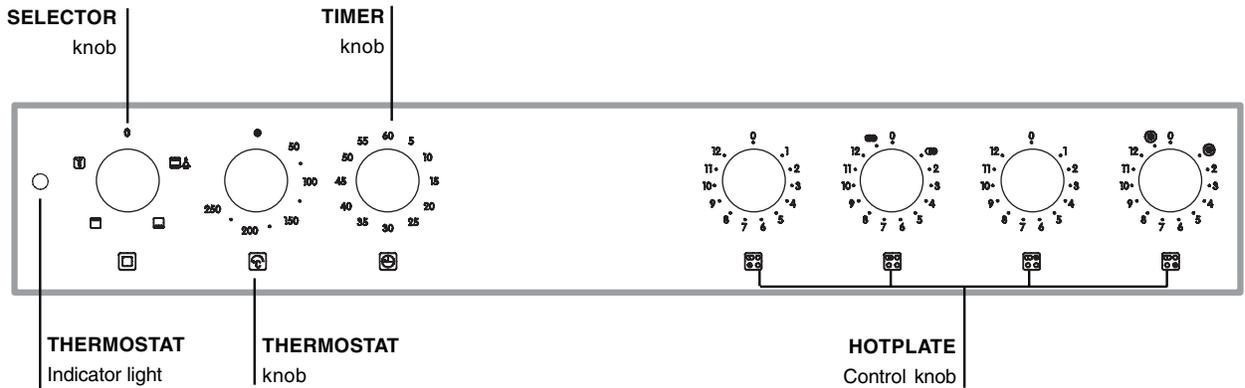
Description of the appliance

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Overall view



Control panel



Setting the time

In order to use the timer, it must be wound by turning the **TIMER** knob almost one complete turn in the clockwise direction . Then, turning it back , set the desired time by lining up the number for the minutes with the mark on the control panel.

Using the oven

! The first time you use your appliance, heat the empty oven with its door closed at its maximum temperature for at least half an hour. Ensure that the room is well ventilated before switching the oven off and opening the oven door. The appliance may emit a slightly unpleasant odour caused by protective substances used during the manufacturing process burning away. ! Never put objects directly on the bottom of the oven; this will avoid the enamel coating being damaged.

1. Select the desired cooking mode by turning the **SELECTOR** knob.
2. Select the recommended temperature for the cooking mode or the desired temperature by turning the **THERMOSTAT** knob.

A list detailing cooking modes and suggested cooking temperatures can be found in the relevant table (see Oven cooking advice table).

During cooking it is always possible to:

- Change the cooking mode by turning the **SELECTOR** knob.
- Change the temperature by turning the **THERMOSTAT** knob.
- Stop cooking by turning the **SELECTOR** knob to the "0" position.

! Always place cookware on the rack(s) provided.

THERMOSTAT indicator light

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

Oven light

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

Cooking modes for electric oven

The maxi-oven gives four combinations of heating elements; so the most suitable type of cooking for each dish may therefore be chosen, with convincing results.

By turning the knob of the selector switch marked with the symbol , different cooking functions are obtained, as shown in the following table:

Symbol	Function	Power
0	0) Off	-
	1) Top + Bottom heating elements	2350 W
	2) Bottom heating element	1300 W
	3) Top heating element	1050 W
	4) Grill heating element	2000 W

After having selected the heat source, put the thermostat knob (marked with the symbol ) to the temperature required.

- For normal cooking (roasts, biscuits, etc.) in conventional mode use the function  (hot above+below). Only put the food to be cooked into the oven when it has reached the selected temperature and preferably use just one shelf for cooking.
- To provide heat only to the bottom or the top part of the dishes, turn the selector to the position  (hot below) or  (hot above);
- Grill operation: a high heat output is used for grilling, so that the surface of the food is immediately browned; this is particularly indicated for meats which should remain tender inside. To grill, turn the selector knob to the position  (grill),

During grilling, do not set the thermostat knob to over 200 °C and keep the oven door closed.

Practical cooking advice

GRILL

- When using the **GRILL** cooking mode, place the rack in position 4 and the dripping pan in position 1 to collect cooking residues (fat and/or grease).
- We recommend that the power level is set to maximum. The top heating element is regulated by

a thermostat and may not always operate constantly.

! The GRILL cooking mode must be performed with the oven door shut.

Oven cooking advice table

Cooking times may change according to the nature of the foods, their homogeneity and their volume. When cooking a certain food for the first time, it is advisable to choose the lowest values in the cooking time range given in the table and then increase them if necessary.

CONVENTIONAL oven cooking

Type of dish	Temperature °C	Cooking time (minutes)	Type of dish	Temperature °C	Cooking time (hours)
Pastries and cakes			Meat		
Fruit pie	130	60-70	Turkey (4-8 kg)	160	3-4½
Meringues	130	30-40	Goose (4-5 kg)	160	4-4½
Sponge cake	150	20-30	Duck (2-4 kg)	170	1½-2½
Angel cake	160	40-50	Capon (2½-3 kg)	170	2-2½
Madeira cake	160	40-50	Braised beef (1-1½ kg)	160	3-3½
Chocolate cake	170	30-40	Leg of lamb	160	1-1½
Flat sweet loaf	170	40-50	Roast hare (2 kg)	160	1-1½
Puffs	200	15-20	Roast pheasant	160	1-1½
Flaky pastry biscuits	200	15-20	Chicken (1-1½ kg)	170	1-1½
Mille feuilles	200	15-20	Fish	200	15-25 minutes
Short crust pastry	200	15-20			

GRILLING

Type of dish	Cooking time (minutes)	Position of shelf
Chops (0.5 kg)	60	3 rd guide rail
Saussions	15	2 nd guide rail
Grilled chicken (1 kg)	60	1 st guide rail
Veal on the spit (0.6 kg)	60	-
Chicken on the spit (1 kg)	60	-

The 1st guide rail is understood as being the lowest position.

Notes:

- 1) Cooking times do not include oven pre-heating, except for those marked with an asterisk
- 2) The indication given in the table for the guide rails is the one that should preferably be used in the event of cooking on more than one level.
- 3) The indicated times refer to cooking on one shelf only; for cooking on more than one level, increase the time by $5 \div 10$ min.
- 4) For roast beef, veal, pork and turkey, on the bone or rolled, increase the times by 20 min.

Using the glass ceramic hob

! The glue applied on the gaskets leaves traces of grease on the glass. Before using the appliance, we recommend you remove these with a special non-abrasive cleaning product. During the first few hours of use there may be a smell of rubber which will disappear very quickly.

Description of the heating elements

The radiant elements "A-B-C" consist of circular heating elements. These become red a few seconds after they have been switched on.

They are extremely easy to use because they are similar to the other heating elements. Please refer to table 1.

Control knobs

Each cooking zone is fitted with a control knob "E", which can be used to continuously adjust the temperature intensity level to values between a minimum of 1 and a maximum of 12. Table 1 lists the correspondences between the positions indicated on the knob and the use for which the hotplates are recommended.

The "A-B" hotplate control knob usually only activates the small  part of the hotplate. To activate the entire large hotplate, turn the knob past position 12, to the  symbol; a click will indicate that the entire hotplate has been activated. The temperature level may now be adjusted to the desired value, up to level 12, using the same knob.

Pos.	Automatic hotplate
0	Off
1	Melting butter, chocolate
2	Heating liquids
3	
4	Soups and sauces
5	
6	Cooking at boiling point
7	
8	Pan-roasting
9	
10	Boiling large quantities
11	
12	Frying

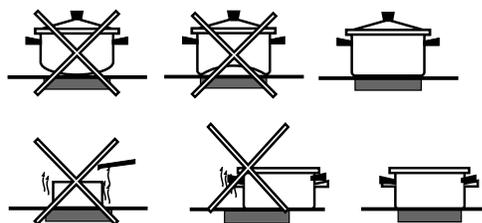
Residual heat indicator light (D)

This indicates that one or more cooking zones are at a temperature greater than 60°C, even after the cooking zones have been switched off. The hob is fitted with 4 residual heat indicator lights, one for each cooking zone.

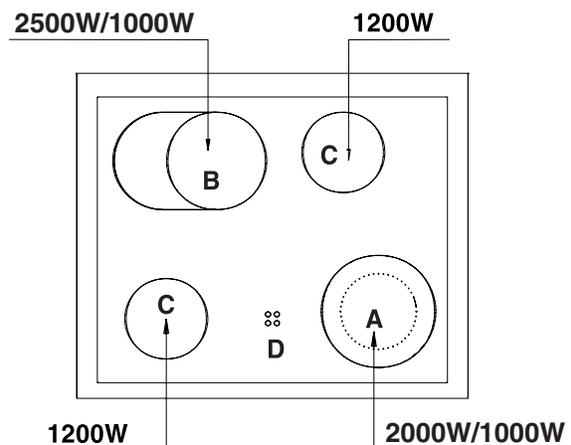
Advice for the operation of the ceramic glass hob

To achieve the best results using your hob, there are several basic suggestions which should be taken into account while cooking or preparing food.

- Use pans with a flat base so as to ensure the pan adheres properly to the cooking zone.
- Always use pans with a diameter which is large enough to cover the cooking zone fully, in order to use all the available heat.



- Make sure that pan bases are always clean and dry, in order to guarantee perfect contact with the hob and to safeguard the durability of the hotplates and the pans themselves.
- Do not use cookware which has been used with gas burners. The concentration of heat from gas burners is such that it may warp the base of the pan, and therefore the desired result will never be achieved if it is then used on the glass ceramic hob.



Precautions and tips

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! This appliance has been designed and manufactured in compliance with international safety standards. The following warnings are provided for safety reasons and must be read carefully.

General safety

- **These instructions are only valid for the countries whose symbols appear in the manual and on the serial number plate.**
- The appliance was designed for domestic use inside the home and is not intended for commercial or industrial use.
- The appliance must not be installed outdoors, even in covered areas. It is extremely dangerous to leave the appliance exposed to rain and storms.
- Do not touch the appliance with bare feet or with wet or damp hands and feet.
- The appliance must be used by adults only for the preparation of food, in accordance with the instructions provided in this booklet.
- The instruction booklet accompanies a class 1 (insulated) or class 2 - subclass 1 (recessed between 2 cupboards) appliance.
- **Do not touch the heating elements or certain parts of the oven door when the appliance is in use; these parts become extremely hot. Keep children well away from the appliance.**
- Make sure that the power supply cables of other electrical appliances do not come into contact with the hot parts of the oven.
- The openings used for the ventilation and dispersion of heat must never be covered.
- Always use oven gloves when placing cookware in the oven or when removing it.
- Do not use flammable liquids (alcohol, petrol, etc...) near the appliance while it is in use.
- Always make sure the knobs are in the "0" position when the appliance is not in use.
- When unplugging the appliance, always pull the plug from the mains socket; do not pull on the cable.
- Never perform any cleaning or maintenance work without having disconnected the appliance from the electricity mains.
- If the appliance breaks down, under no circumstances should you attempt to perform the repairs yourself. Repairs carried out by inexperienced persons may cause injury or further malfunctioning of the appliance. Contact Assistance.
- Do not rest heavy objects on the open oven door.
- The glass ceramic hob is resistant to mechanical shocks, but it may crack (or even break) if hit with a sharp object such as a tool. If this happens, disconnect the appliance from the electricity mains immediately and contact a Service Centre.

- If the surface of the hob is cracked, switch off the appliance to prevent electric shocks from occurring.
- Remember that the temperature of the cooking zones remains relatively high for at least thirty minutes after they have been switched off.
- Keep any object that could melt away from the hob, for example plastic and aluminium objects, or products with a high sugar content. Keep plastic or aluminium objects away from the hob: if you forget them on surfaces that are still hot, they may cause serious damage to the hob.
- 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 supervised to ensure that they do not play with the appliance.
- The installation instructions for cooking ranges that placed on the floor shall state that if the range is placed on a base, measures have to be taken to prevent the appliance slipping from the base.
- Do not let children play with the appliance.

! Before operating the product, remove all plastic film from the sides of the appliance.

Disposal

- When disposing of packaging material: observe local legislation so that the packaging may be reused.
- The European Directive 2002/96/EC relating to Waste Electrical and Electronic Equipment (WEEE) states that household appliances should not be disposed of using the normal solid urban waste cycle. Exhausted appliances should be collected separately in order to optimise the cost of re-using and recycling the materials inside the machine, while preventing potential damage to the atmosphere and to public health. The crossed-out dustbin is marked on all products to remind the owner of their obligations regarding separated waste collection. For further information relating to the correct disposal of exhausted household appliances, owners may contact the public service provided or their local dealer.

Respecting and conserving the environment

- You can help to reduce the peak load of the electricity supply network companies by using the oven in the hours between late afternoon and the early hours of the morning.
- Always keep the oven door closed when using the GRILL modes: This will achieve improved results while saving energy (approximately 10%).
- Check the door seals regularly and wipe them clean to ensure they are free of debris so that they adhere properly to the door, thus avoiding heat dispersion.

Switching the appliance off

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

Cleaning the appliance

! Never use steam cleaners or pressure cleaners on the appliance.

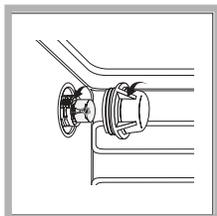
- The stainless steel or enamel-coated external parts and the rubber seals may be cleaned using a sponge that has been soaked in lukewarm water and neutral soap. Use specialised products for the removal of stubborn stains. After cleaning, rinse well and dry thoroughly. Do not use abrasive powders or corrosive substances.
- The inside of the oven should ideally be cleaned after each use, while it is still lukewarm. Use hot water and detergent, then rinse well and dry with a soft cloth. Do not use abrasive products.
- Clean the glass part of the oven door using a sponge and a non-abrasive cleaning product, then dry thoroughly with a soft cloth. Do not use rough abrasive material or sharp metal scrapers as these could scratch the surface and cause the glass to crack.
- The accessories can be washed like everyday crockery, and are even dishwasher safe.
- Dirt and grease should be removed from the control panel using a non-abrasive sponge or a soft cloth.
- Stainless steel can be marked by hard water that has been left on the surface for a long time, or by aggressive detergents containing phosphorus. After cleaning, rinse well and dry thoroughly. Any remaining drops of water should also be dried.

Inspecting the oven seals

Check the door seals around the oven regularly. If the seals are damaged, please contact your nearest Authorised After-sales Service Centre. We recommend that the oven is not used until the seals have been replaced.

Replacing the oven light bulb

1. After disconnecting the oven from the electricity mains, remove the glass lid covering the lamp socket (*see figure*).



2. Remove the light bulb and replace it with a similar one: voltage 230 V, wattage 25 W, cap E 14.
3. Replace the lid and reconnect the oven to the electricity supply.

Cleaning the glass ceramic hob

! Do not use abrasive or corrosive detergents (for example, products in spray cans for cleaning barbecues and ovens), stain removers, anti-rust products, powder detergents or sponges with abrasive surfaces: these may scratch the surface beyond repair.

- It is usually sufficient simply to wash the hob using a damp sponge and dry it with absorbent kitchen roll.
- If the hob is particularly dirty, rub it with a special glass ceramic cleaning product, then rinse well and dry thoroughly.
- To remove more stubborn dirt, use a suitable scraper (this is not supplied with the appliance). Remove spills as soon as possible, without waiting for the appliance to cool, to avoid residues forming crusty deposits. You can obtain excellent results by using a rustproof steel wire sponge - specifically designed for glass ceramic surfaces - soaked in soapy water.
- If plastic or sugary substances have accidentally been melted on the hob, remove them immediately with the scraper, while the surface is still hot.
- Once it is clean, the hob may be treated with a special protective maintenance product: the invisible film left by this product protects the surface from drips during cooking. This maintenance should be carried out while the appliance is warm (not hot) or cold.
- Always remember to rinse the appliance well with clean water and dry it thoroughly: residues can become encrusted during subsequent cooking processes.

Glass ceramic hob cleaners	Available from
Window scraper Razor blade scrapers	DIY Stores
Replacement blades	DIY Stores, supermarkets, chemists
COLLO luneta HOB BRITE Hob Clean SWISSCLEANER	Boots, Co-op stores, department stores, Regional Electricity Company shops, supermarkets

Assistance

! Never use the services of an unauthorised technician.

Please have the following information to hand:

- The type of problem encountered.
- The appliance model (Mod.).
- The serial number (S/N).

The latter two pieces of information can be found on the data plate located on the appliance.



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