

# ELBA

## **GAS COOKER ELECTRIC OVEN SERIES**

### **Owner's Manual**

Please read this manual carefully before operating your set.

Retain it for future reference.

Record model number and serial number of the set.

See the label attached on the set and quote this information to your dealer when you require service.

**For The Warranty Terms & Conditions, Please Refer To Warranty Certificate**

# INDEX

SAFETY PRECAUTIONS	Page 03
INSTRUCTIONS FOR INSTALLATION	Page 04
Dimensions and Installation Features	Page 05
Electrical Connection	Page 06
Connection of the Feeding Cable to the Mains	Page 06
Electrical Features	Page 06
Ventilation	Page 07
Combustible Surfaces	Page 07
Gas Connection	Page 07
Conversion of Universal LPG to Natural Gas	Page 08
Abnormal Operation	Page 08
INSTRUCTIONS FOR USE – GAS HOB	
Description of Symbols	Page 09
Description of the Main Parts of the Gas Hob	Page 10
Ignition and Operation of the Burners	Page 10
Recommendations	Page 11
Advice on the Use of Gas Burners	Page 11
INSTRUCTIONS FOR USE – OVEN	
Electric Oven Thermostat and Function Knob	Page 12
Electric Oven Functions and Timer Knob	Page 13
INSTRUCTIONS FOR COOKING	Page 14
MAINTENANCE AND CLEANING	Page 15
Cleaning the Oven	Page 16
Cleaning the Enamel Trivet	Page 16
Removing the Oven Door	Page 16
Replacing the Oven Bulb	Page 17
MAIN SPECIFICATIONS	Page 18

Please read this instruction carefully. It is advisable to keep this instruction manual in a safe place for future reference.

## **SAFETY PRECAUTIONS**

- 1.** Keep electrical appliances out of reach from children. Do not let them to operate the appliances without supervision.
- 2.** This product is for household and indoor use only.
- 3.** This product is not intended for use by person (including children) with reduced physical, sensory or mental capabilities unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- 4.** If the power cord has damaged, it must be replaced by the service centre or a qualified service technician to avoid hazard.
- 5.** Before installation, check if the mains supply voltage is matched with the voltage stated on the rating plate of the appliance.
- 6.** There must be adequate air ventilation of the room when the product is used.
- 7.** There is a risk of fire if cleaning is not carried out in accordance with this instruction.
- 8.** Do not touch the oven interior during or after cooking with bare hand.
- 9.** Before maintenance or cleaning, disconnect the appliance from the mains and wait for it to cool down.
- 10.** Always use oven gloves to remove and replace food in the oven.
- 11.** Do not remove the plug by pulling the cable.
- 12.** Do not store or place flammable liquids or items in the vicinity of this appliance.
- 13.** Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

## **INSTRUCTIONS FOR INSTALLATION**

### **WARNING:**

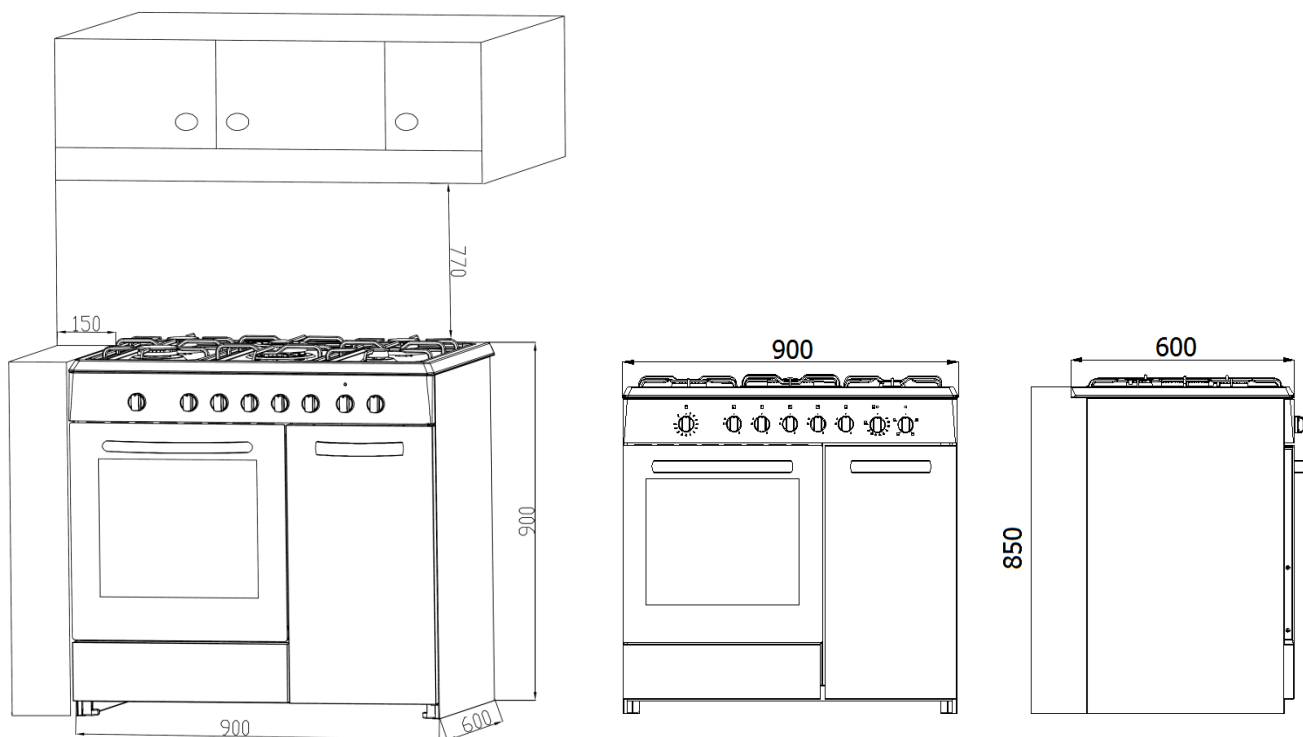
- a) Before using the appliance, please remove all plastic films and packaging material from the appliance.
- b) Do not use the appliance as a space heater.
- c) When the appliance is not in use for a long period, it is recommended to disconnect the current and to shut off the gas supply.
- d) Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible;
- e) The adjustment conditions for this appliance are stated on rating plate;
- f) This appliance is not connected to a combustion evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.
- g) Do not store items that are attractive to children above or near the appliance.
- h) When the oven or the grill is in use, accessible parts can become very hot, it is necessary to keep children well away from the appliance.
- i) Never cook food directly on the lower wall of the oven.
- j) Do not let children sit down or play with the oven door. Do not use the drop down door as a stool to reach above cabinets.

### **IN CASE OF FIRE**

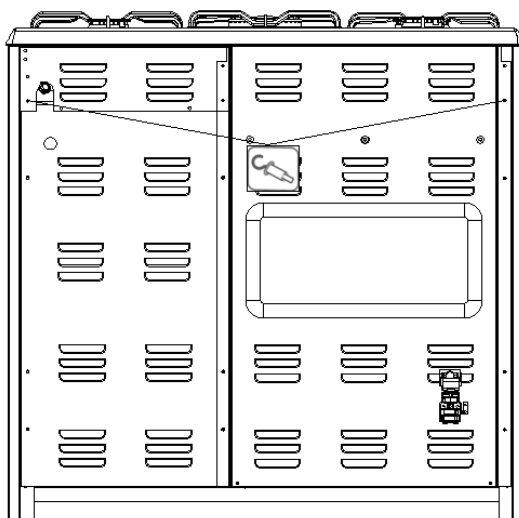
In case of fire, close immediately the main valve of the gas pipe line, disconnect current and never pour water on firing oil in any case.

Do not store flammable products or aerosol containers near the burners, and do not vaporize them near lighted burners.

## DIMENSIONS AND INSTALLATION FEATURES



The cooker is supplied with an anti-tilting chain to prevent the appliance from tilting forward and causing accidental damage to the gas pipe. Take the expansion with hook and make an adequate hole in the wall behind, at the same height as the chain fixing area. Insert the plug into the hole and then screw in the hook until it is firmly fixed to the wall. Fix the chain to the hook. Adjust to level of the cooker by inserting the feet provided.



## **ELECTRICAL CONNECTION**

This appliance must be installed by a qualified person in accordance with the latest edition of the IEE Regulations and in compliance with the manufacturer instruction. Ensure that the voltage is the same as stated on the rating plate. The rating plate can be found at the rear panel of the appliance.

**WARNING: THIS APPLIANCE MUST BE EARTHED.**

Be sure that the earth wire (green/yellow) is not interrupted by the switch. We recommend that the oven circuit is rated to 15 amps.

## **CONNECTION OF THE FEEDING CABLE TO THE MAINS**

Connect the feeding cable to a plug suitable for the load indicated on the rating plate of the product. In case of a direct connection to the mains (cable without plug), it is necessary to insert a suitable omnipolar switch before the appliance, with minimum opening between contacts of 3 mm (the grounding wire should not be interrupted by the switch).

Before connecting to the mains, make sure that:

- 1) The electrical counter, the safety valve, the feeding line and the socket are adequate to with stand the maximum load required (see rating plate).
- 2) The supply system is regularly grounded, according to the regulations in force.
- 3) The socket or the omnipolar switch can easily be reached after the installation. After connecting to the electrical mains, check the supplying cable does not come into contact with parts subject to heating. Never use reductions, shunts, adaptors which can cause overheating or burning.
- 4) The manufacturer is not liable for any direct or indirect damage caused by faulty installation or connection. It is therefore necessary that all installation and connection operations are carried out by qualified personnel complying with the local and general regulations in force.

## **ELECTRICAL FEATURES**

Oven light	25W
Top inner heating element	2250W
Top outer heating element	1800W
Bottom heating element	1250W
Cooling fan	18W

## **VENTILATION**

In general, the appliance should have adequate ventilation for complete combustion of gas, proper piping of flue and to maintain temperature of immediate surroundings within safe limits.

Make sure the kitchen is well ventilated for safety purpose. Do not leave unattended flame in the kitchen. If excessive gas is detected, remove the regulator from the gas cylinder and request for service immediately.

## **COMBUSTIBLE SURFACES**

Any adjoining wall surface situated within 200mm from the edge of any hob burner must be a suitable non-combustible and heat resistant material for a minimum distance of 150mm for the entire length of the hob.

Any construction above the appliance must be at least 770mm above the top of the burner and no construction shall be done within 450mm above the top of the burner.

## **GAS CONNECTION**

This appliance is manufactured to match the Universal LPG gas supply. It must be connected to the gas supply or the cylinder according to the specifications of the standards and after checking that it is adjusted for the type of gas available.

Once the appliance has been installed, make sure that the gas pipe is neither squashed nor damaged by moving parts. Before leaving, check all connections for gas leaks with soap and water.

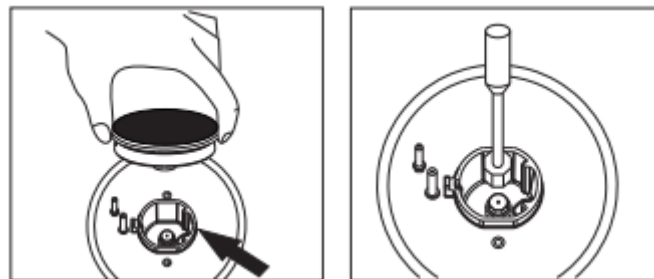
DO NOT use a naked flame for detecting leaks. Ignite all burners both individually and separately to ensure correct operation of gas valves, burners and ignition.

## CONVERSION OF UNIVERSAL LPG TO NATURAL GAS

When converting from Universal LPG to Natural Gas ensure to replace with the approved NG regulator (not included). Please contact service centre to purchase the injector for conversion.

To change the gas supply from Universal LPG to Natural Gas, remove the enamel trivet on top of the burner. Remove the burner cap and burner heads.

Using a 7mm socket spanner, unscrew and remove the injectors. Replace the injectors with those matched corresponding to the gas available.



THIS APPLIANCE REQUIRES NO REGULATION OF THE PRIMARY AIR.

## ABNORMAL OPERATION

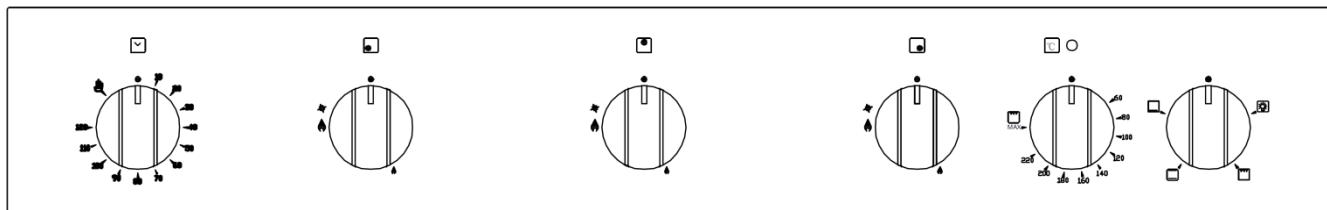
ANY OF THE FOLLOWING ARE CONSIDERED TO BE ABNORMAL OPERATION AND MAY REQUIRE IMMEDIATE SERVICING:

- Yellow tipping of the hob burner flame.
- Sooting on cooking utensils.
- Burners not igniting properly.
- Burners failing to remain alight.
- Gas valves, which are difficult to turn.

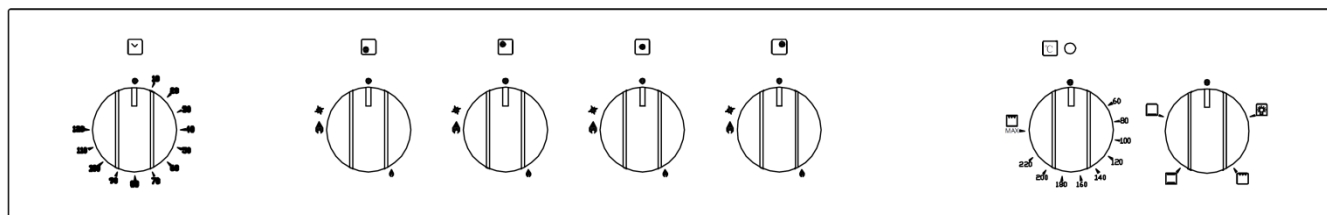


# INSTRUCTIONS FOR USE - GAS HOB

## 3-Burners



## 4-Burners



## DESCRIPTION OF SYMBOLS



FRONT LEFT BURNER



FRONT RIGHT BURNER



REAR LEFT BURNER

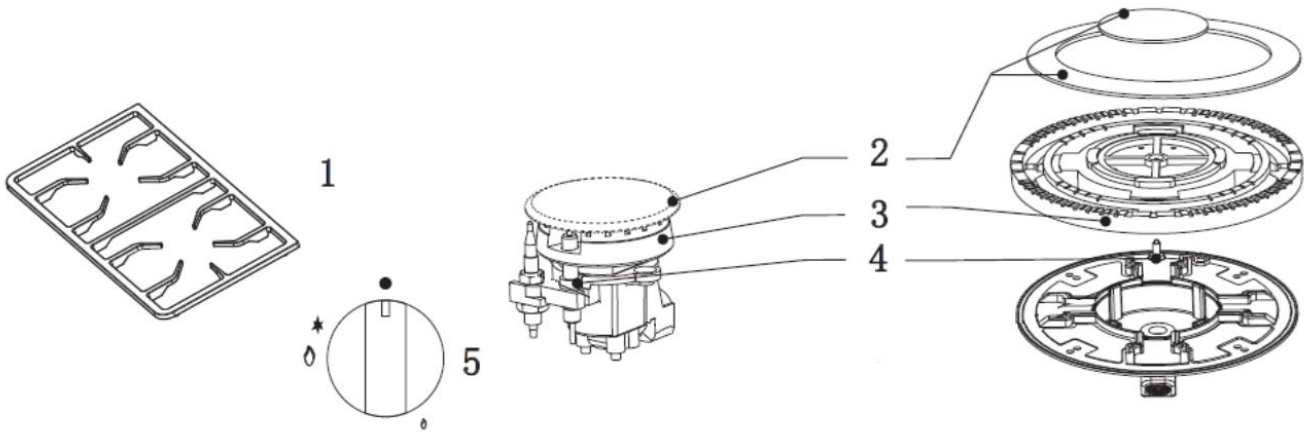


REAR RIGHT BURNER

## WARNING:

- 1) This appliance shall be installed in accordance with the regulations in force and only used in a well-ventilated space. Do not use the appliance in the car barn, basement and room without windows.
- 2) The use of a gas cooking appliance might result the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated.
- 3) Keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).
- 4) Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window for better and effective ventilation.

## DESCRIPTION OF THE MAIN PARTS OF THE GAS HOB



- 1 = Grid
- 2 = Burner Cap
- 3 = Burner Head
- 4 = Ignition
- 5 = Actuation Knob

## IGNITION AND OPERATION OF THE BURNERS

In order to ignite a burner, it is necessary to depress the knob while rotating it anticlockwise, until the index is aligned with the position corresponding to the maximum gas delivery (i.e. the large flame symbol on picture No. 5).

**WARNING:** If the burner fails to ignite, wait one minute for the gas to dissipate before attempting to reignite.

After the ignition, it is possible to adjust the flame intensity by rotating the knob anticlockwise from maximum position to the minimum one (i.e. the small flame symbol on picture No. 5).

In order to turn the burner off, rotate the knob clockwise bringing the index back to the position corresponding to the closure symbol (●).

**WARNING:** PLEASE MAKE SURE THE KNOB INDEX HAS BEEN SWITCHED TO SYMBOL (●) WHEN THE APPLIANCE IS NOT IN USE.

IN CASE THE APPLIANCE FAILS TO OPERATE CORRECTLY, CONTACT THE AUTHORISED SERVICE CENTRE.

## RECOMMENDATIONS

In case of electric power failure, it is necessary to carry out the above-described operations by putting a gas lighter or a flame near the burner (in such an event, pay the utmost attention not to burn yourself).

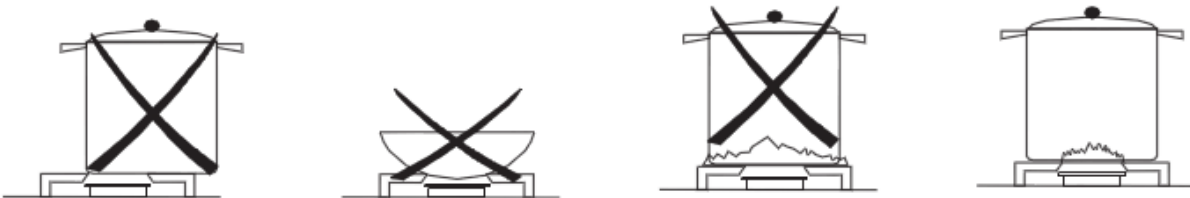
In any case, the ignition device must not be actuated for longer than 15 seconds. Should the ignition manoeuvre fail, or should the burner be accidentally turned off, immediately close the actuation knob and repeat the ignition after one minute at least.

Once the ignition has taken place, adjust the flame according to your needs.

## ADVICE ON THE USE OF GAS BURNERS

For lower gas consumption and a better yield, use saucepans with diameter suitable for the burners, avoiding the flame coming up round the side of the saucepan (see the Container Table). Use only flat-bottomed pans.

As soon as a liquid starts to boil, turn the flame down to a level sufficient to maintain boiling. During cooking, when using fats and oils, be very careful because if they overheat they could catch fire.



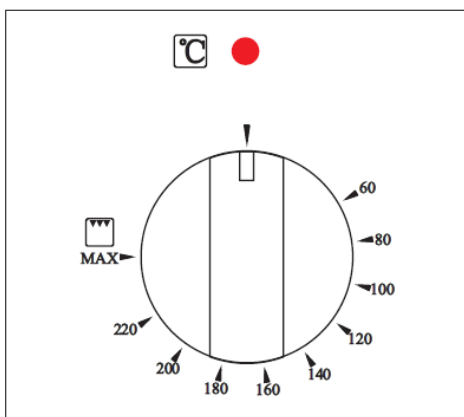
## CONTAINER TABLE (USE FLAT-BOTTOMED SAUCEPANS)

<b>Burner</b>	<b>Φmin Saucepan (mm)</b>	<b>Φmax Saucepan (mm)</b>
Auxiliary	90	160
Semi-rapid	130	180
Rapid	150	260
Triple Ring	210	280

# INSTRUCTIONS FOR USE - OVEN

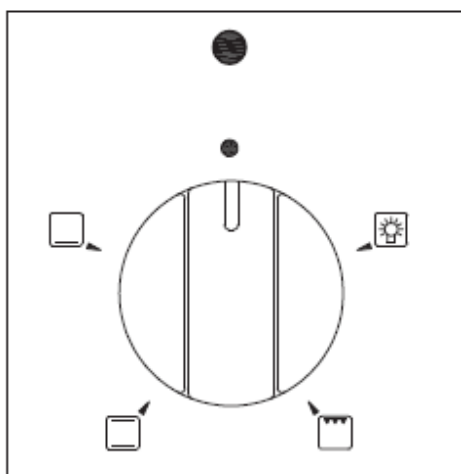
## ELECTRIC OVEN THERMOSTAT KNOB

Selection of cooking temperature is carried out by turning the knob clockwise to the required temperature, between 60° to MAX. If the appliance is operating with an electric oven, the warning light will come on when the oven is heating up. When the light goes out it means that it has reached the required temperature. Regular flashing means that oven temperature is being constantly maintained at the programmed level.



## ELECTRIC OVEN FUNCTION KNOB

Each of the functions listed below can be used only together with the correct temperature. The programme selector and thermostat knob is used to select various oven functions and to choose the cooking temperatures best corresponding to the food to be cooked. During oven operation the lamp will always remain on.



## ELECTRIC OVEN FUNCTIONS

The oven door must be closed for all cooking methods.



### LAMP

The lamp of the oven is on, with no heating elements operated (electrical resistances). During oven operation the lamp will always remain on.



### GRILLING

THERMOSTAT KNOB SWITCH FROM 60° TO MAX

Grill element is ideal to use for toasting and melting cheese. The cooking time should be no longer than 5 minutes.



### CONVENTIONAL COOKING

THERMOSTAT KNOB SWITCH FROM 60° TO MAX

The heat is provided from the top and bottom elements. The oven must be preheated before the food is placed inside. Static cooking provides optimum results for cakes, pizzas, bread and for gentle slow cooking of casseroles. Heating from top and bottom, cooking is possible only on middle shelf and should be centrally located in the oven.



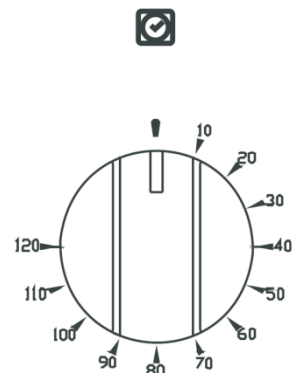
### BOTTOM ELEMENT COOKING

THERMOSTAT KNOB SWITCH FROM 60° TO MAX

Ideal to use for pastries, cakes and non-dry sweets in baking tins or moulds.

## ELECTRIC OVEN TIMER KNOB




The timer of the electric oven is controlled by a mechanical timer knob. According to the desired duration, adjust the timer knob clockwise from 10 to 120 minutes. When the timer runs out to original position, a bell will ring notifying the cooking has been completed.

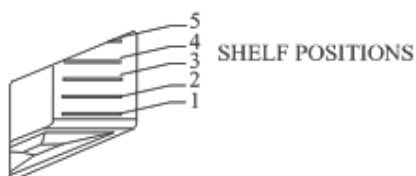


# INSTRUCTIONS FOR COOKING

## OVEN COOKINGS

For a perfect cooking, it is necessary to pre-heat the oven to preset cooking temperature. To minimise food splashes into the oven (which can produce smoke sometimes) deep baking dishes are recommended. Use instead high edged containers, preferably terracotta containers, put on the grate at about half the height of the oven.

Function Knob Setting	Food to be cooked	Weight (in KG)	Shelf Position	Pre-Heating Time (Minutes)	Temp (°C)	Time in Minutes (*)
Traditional cooking 	Duck	1	3	15	200	65-75
	Roast veal or beef	1	3	15	200	70-75
	Roast Pork	1	3	15	200	70-80
	Biscuits (Short pastry)	1	3	15	180	15-20
	Tarts	1	3	15	180	30-35
Bottom Oven 	Pizza	0.3	2	15	220	12
	Lasagne	0.5	2	15	200	25
	Golden Rolls	0.4	2	15	180	20-25
Grilling 	Soles and cuttlefish	1	4	5	Max	8-10
	Squid and prawn	1	4	5	Max	6-8
	Kebabs	1	4	5	Max	10
	Cod filet	1	4	5	Max	10
	Grilled vegetables	1	3/4	5	Max	10
	Veal steak	1	4	5	Max	15-20
	Cutlets	1	4	5	Max	15-20
	Hamburgers	1	4	5	Max	7-10
	Mackerels	1	4	5	Max	15-2



The table shows some examples of how to set the thermostat and the cooking time. The cooking time varies depending to the type and volume of the food.

## **MAINTENANCE AND CLEANING**

Do not use jet of steam for cleaning.

Before any operation carried out, disconnect the appliance from electrical mains. Wash the enamel parts with lukewarm water and detergent.

Do not use abrasive products. Wash the burner ring frequently with hot water and detergent. Make sure to remove any deposits which could block the flame outlet.

Rinse the stainless steel parts with water and dry them with a soft cloth.

To clean the hob use slightly damp sponges and wiping cloths. Avoid using too much water which could spill into the internal parts and damage the electrical components.

For persistent stains use normal non-abrasive detergents or a little bit of vinegar.

Clean the glass parts with hot water, avoiding the use of rough cloths.

Do not use stainless steel pads or acids for cleaning. To prevent difficulties in ignition, carefully clean the ignition spark plug regularly.

Periodically check if the knobs become difficult to turn. Contact a qualified engineer to service the appliance. Contact a qualified engineer to deal with any other problems which may arise during usage.

To keep the brightness of the enamelled parts for a long time it is necessary to clean the oven after each cooking. Once the oven is cold, you will be able to easily remove the fat deposits by means of a sponge or a cloth damp with warm soapy water.

Never use abrasive cloths or sponges that could irreparably damage the enamel.

Clean the appliance immediately after any food spillage.

**TO MAINTAIN SAFE OPERATION, IT IS RECOMMENDED THAT THE PRODUCT TO BE INSPECTED EVERY FIVE YEARS BY AN AUTHORISED SERVICE TECHNICIAN.**

## CLEANING THE OVEN

WARNING: ENSURE THAT ALL CONTROLS ARE IN THE "OFF" POSITION AND WAIT FOR THE GRILL ELEMENT TO COOL DOWN.

- 1) Support the front of the grill element while you remove the knurled screw retaining the element.
- 2) Lower the front of the element carefully to the rest position.
- 3) When cleaning the oven make sure do not apply any forces to the grill element.
- 4) When the cleaning is completed, carefully remove any cleaning chemicals and water from the grill element.
- 5) Carefully raise the front of the element into position and secure with the knurled screw.

NEVER USE THE OVEN WITH THE GRILL ELEMENT HANGING DOWN.

## CLEANING THE ENAMEL TRIVET

The enamel trivets of the appliance are equipped with suitable rubber pads to provide better stability and avoid scratches on the plane surface during usage.

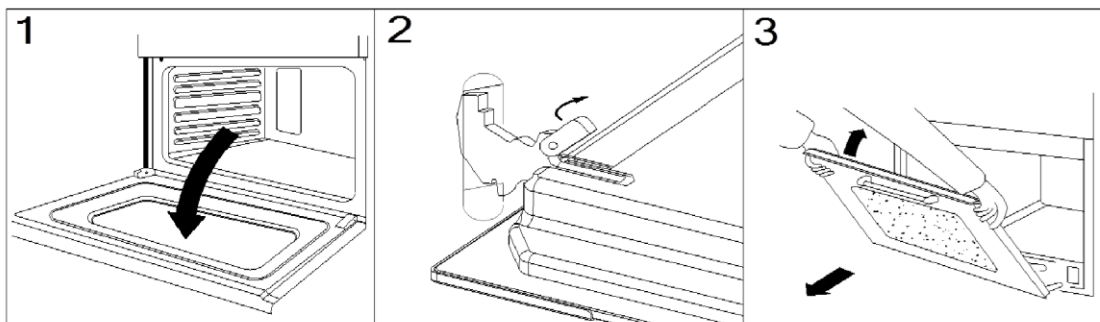
The enamel trivet of the hob can be washed in the dishwasher.

After washing, make sure it is dry and carefully put back on the correct position. Ensure that the trivet is placed in a proper position and at the center of the burner.

## REMOVING THE OVEN DOOR

For a thorough cleaning, you can remove the over door assembly. Procedures are as follows:

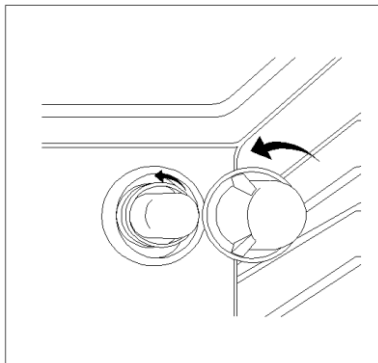
- 1) Open the door completely.
- 2) Lift up and turn the small levers located on the two hinges.
- 3) Grip the door on the two external sides and close it approximately half way.
- 4) Pull the door towards yourself, pulling it out of its seat.
- 5) To reassemble the door, reverse this sequence.





## REPLACING THE OVEN BULB

Once the oven has been electrically disconnected, unscrew the glass protection cap and the bulb. Always remember to use high temperatures resistant (300°C / E14) bulb for the oven. Reassemble the glass cap and reconnect the oven after replacing the bulb.



Voltage : 220-240V

Wattage : 25W

Type : E14

# MAIN SPECIFICATIONS

Rated Voltage : 220-240V / 50Hz

Oven Light : 300 / E14 x 1

Oven Capacity : 70 Litres

Oven Output Power: 2.56kW

Rated Power : **3-Burner**

2 x Triple Ring Burner (3.8kW x 2)

1 x Semi Rapid Burner (1.75kW x 1)

## **4-Burner**

1 x Triple Ring Burner (3.8kW x 1)

1 x Rapid Burner (3.0kW x 1)

1 x Semi Rapid Burner (1.75kW x 1)

1 x Auxiliary Burner (1.0kW x 1)

Product Dimension: 900mm (W) x 850mm (H) x 600mm (D)

MODEL	SIZE	COLOR	GAS BURNER	OVEN TYPE	OVEN LAMP	IGNITION	GAS CYLINDER COMPARTMENT
EGC-C9783E(SS)	90cm	STAINLESS STEEL	3	70L ELECTRIC	YES	ELECTRIC	YES
EGC-C9784E(SS)			4		YES		YES
EGC-C9783E(BK)		BLACK	3		YES		YES
EGC-C9784E(BK)			4		YES		YES
EGC-C9783E(WH)		WHITE	3		YES		YES
EGC-C9784E(WH)			4		YES		YES

## NOTICE

This product must not be disposed together with domestic waste. It has to be disposed at an authorized place for recycling of electrical and electronic appliances. By collecting and recycling waste, you help to save natural resources and make sure the product is disposed in an environmental friendly and healthy way.



**ELBA**