

CLEANING AND MAINTENANCE

– Replacing the bulb

Procedure to follow

Should the oven light not work, disconnect the appliance from the mains, remove the lamp protection glass and replace the bulb. The new bulb must, naturally, be suitable for use at high temperatures and has the characteristics for such use.

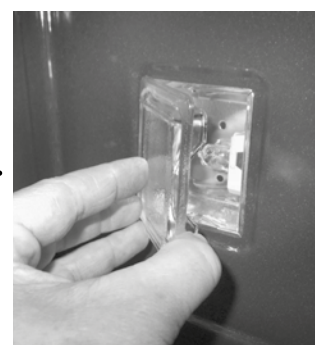
1

Losen whit a flathead screwdriver



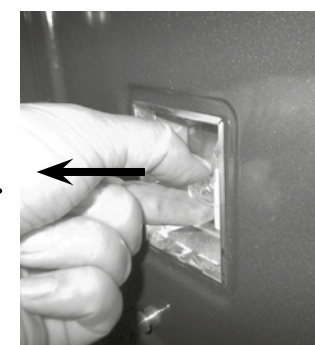
2

Remove the glass cover



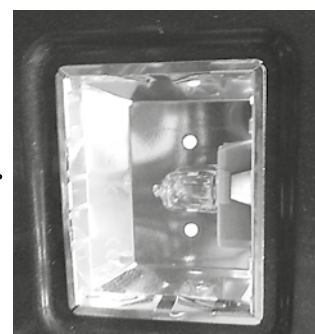
3

Pull out the light



4

Replace and close again



CLEANING AND MAINTENANCE

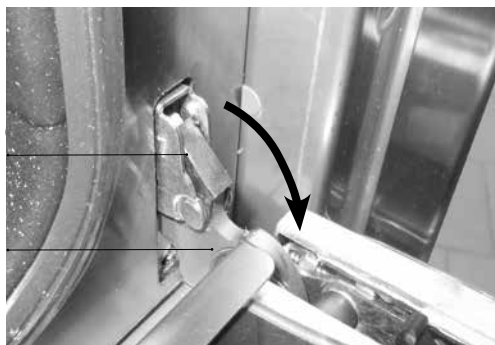
– Door removal

Procedure to follow

For ease of intensive cleaning it is practical to dismantle the door following these instructions:

- open the door
- move the hook **C** to the hinge zone **D**, following the steps

1



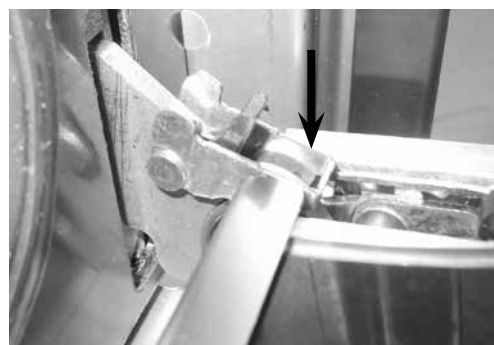
2



3



4



5 (only on some models)



6



CLEANING AND MAINTENANCE

– Cleaning the door and glasses

Procedure to follow

The oven door is composed of 3 sheets of plate glass (two in some cases). The plate glass parts may be cleaned using absorbent kitchen paper and an ordinary non-abrasive detergent. Do not use coarse abrasive cleaning materials or sharp metal scrapers to clean the oven's glass doors since they can scratch the surface and cause the glass to shatter.

The inside glass may be removed to facilitate cleaning. To do this it is necessary to dismantle the oven door or, alternatively, to set it in the intermediate click position.

Sequence for removing the glasses



ATTENTION! every procedure must be done with the door removed and placed on an adequate surface in order to not damage the door's facade.

1

Unscrew the 2 screws on the sides in the upper baton



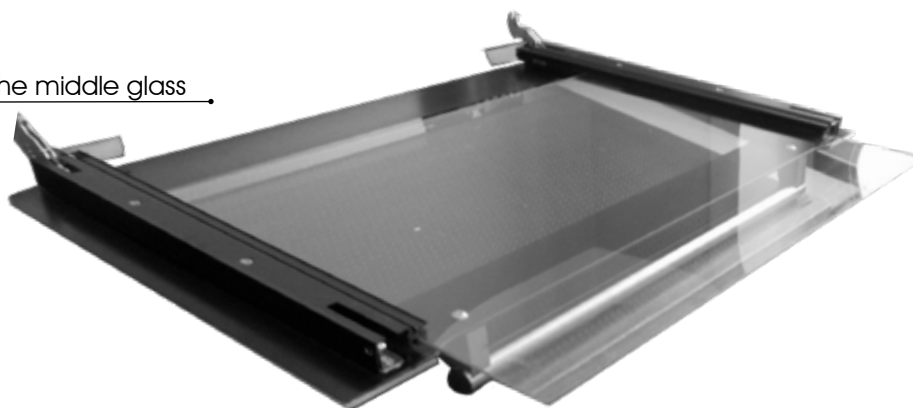
2

Lift the upper glass and pull it out



3

Pull out the middle glass



CLEANING AND MAINTENANCE

– Recommendations for cleaning the cooktop

ATTENTION:



Before carrying out any cleaning operations, disconnect the appliance from the mains and close the gas valve. The cooktop must be cleaned after it has been let cooling down.

COOKTOP

COMPONENT

CLEANING METHOD

WARNINGS

Steel surfaces

Clean the details with warm water and non-abrasive detergent. Dry with a soft microfiber cloth.

Brilliance is maintained through regular cleaning with specific products which can be found in commerce. Never use abrasive powders.

Enameled surfaces

To maintain the characteristics of the enameled surfaces it is necessary to regularly clean them with soapy water.

Avoid leaving acidic or alkaline substances (vinegar, lemon juice, salt, tomato juice, etc.) on enameled parts and washing them when are still hot.

Cooktop grills

Remove the grills and wash them with warm water and non-abrasive detergent. Carefully remove every encrustation. Dry before placing them back on the cooktop.

Acidic substances such as lemon juice or other acidic detergents may permanently damage the enamel of the grills. Carefully dry the grills with a cloth right after the cleansing. It is not recommended to wash them in the washing machine.

Spark plugs and thermocouples

Clean with a humid cloth. If necessary, remove dry dirt with a toothpick or a needle.

Spark plugs and thermocouples must be cleaned and checked regularly.

Crowns, gas rings, and caps

Gas rings and caps are removable to allow easy cleaning. Wash them with hot water and non-abrasive detergent.

Carefully remove every encrustation and wait that they are completely dried off. In the case of malfunctioning, make sure that the holes in the external crown are always perfectly cleaned.

Induction or fiberglass

Remove light stains with a humid cloth and dry with a soft cloth.

Don't clean with abrasive products. Don't use any object that could ruin the fiberglass top.
Make sure that the bottom of the pan is dry and clean, and that glass surface has no dust. Moving the pan may scratch the glass. Immediately remove residual sugar, jam and jelly to prevent damaging the glass.

CLEANING AND MAINTENANCE

– Recommendations for cleaning the oven and the front panel

OVEN

COMPONENT	CLEANING METHOD	WARNINGS
Oven inside	It is recommended to clean the oven after every use. Dirt is cleaned more easily avoiding to let it burn several times at high temperatures. Remove every removable part and clean it separately with hot water and non-abrasive detergent. The cavity is cleaned with a soft cloth soaked with a solution made of water and ammonia. Rinse and dry.	Do not use vapor cleaner to clean the interior of the oven. Do not use abrasive/corrosive detergents or sharp tools to clean the glass of the door as they could damage and break the surface.
Tray	Immerse in a solution made of water and neutral soap. Dry afterwards.	Remove residual food immediately after use.
Grills	Clean with warm water and non-abrasive detergents or with a suitable degreaser.	In case of encrusted and hardened dirt, we recommend soaking the grills for a few hours before cleaning them.

FRONT PANEL

COMPONENT	CLEANING METHOD	WARNINGS
Steel surfaces	Clean the parts with lukewarm water and non-corrosive liquid detergent and then dry them with a soft cloth or microfiber.	Brilliance is maintained through regular cleaning with specific products which can be found in commerce. Never use abrasive powders
Painted surfaces	To maintain the characteristics of the painted parts, it is necessary to frequently clean them with soapy water.	Avoid leaving acid or alkaline substances on the painted parts (vinegar, lemon juice, salt, tomato juice, etc.) and washing when the painted parts are still hot.

CLEANING AND MAINTENANCE

– Maintenance and cleaning of total black burners with nanotechnological coating

ATTENTION!



Some cleaning and washing methods are recommended in order to preserve the quality of the coating.

- Allow the product to cool down at room temperature before cleaning it. It is recommended not to dip it in cold water when it is still hot.
- Wash with warm water and a minimum of neutral detergent. Rub with a cloth, better if in natural cellulose, or non-abrasive sponge.
- Do not use dust, iron wool, cloths and abrasive sponges.
- Do not let food be charred on the burner. In case stains/colorations may appear on the surface. These traces do not alter the functionality of the product, and in some cases can be eliminated with this procedure: immerse the product in hot water, with detergent, wipe gently with a cloth, better if in natural cellulose; in any case, do not use abrasive cloths or sponges. For the most resistant stains, it is advisable to warm white vinegar and rub as indicated above.
- Avoid leaving the burners in contact with food for a long time, especially if acidic, such as tomato sauce.
- Avoid contact with metal objects; if really needed, use wooden or plastic objects.
- Avoid washing in the dishwasher, a part of the product is not coated and would get irreparably damaged.
- In case of malfunction, make sure that the holes in the outer crown are perfectly clean.