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LOFRA®

MADE IN ITALY



ENGLISH

SERVICE MANUAL

**INSTRUCTIONS AND ADVICE FOR THE INSTALLATION, USE AND
MAINTENANCE OF THE GAS COOKERS
APPARATUS FOR COOKING
FOR HOUSEHOLD PURPOSES**



ENGLISH

ALL LOFRA COOKERS UNDERGO TESTS FOR THE SEALS OF THE GAS PIPES, SETTING THE MINIMUM AND MAXIMUM OUTPUT OF THE GAS BURNERS; TESTS TO THE ELECTRICAL SYSTEMS; EARTH CONTINUITY – DIELECTRIC RIGIDITY – INSULATION RESISTANCE – LEAKS AND ABSORPTION CURRENTS, ALL CARRIED OUT USING SPECIFIC ELECTRONIC INSTRUMENTS THAT GUARANTEE UTMOST RELIABILITY.

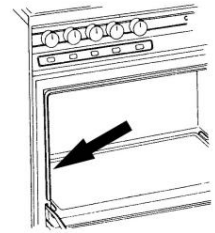
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WARNINGS AND TIPS

⇒ This appliance has been designed for domestic use only.

⇒ These instructions are only valid for the country indicated in the identification symbols on the appliance (see the image).



⇒ All installation, adjustments, gas-conversion and maintenance operations must be carried out by qualified engineers, in accordance with the enclosed instructions and current installation standards. The manufacturers accepts no liability for faulty installation, setting, handling and use of the cooker.

⇒ Information about this model and its features is displayed on the appliance plate.

⇒ This appliance is not intended for use by person (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.

⇒ For any service repairs to the appliance, show the service engineer the guarantee and the till receipt with the date of purchase.

- ⇒ Before carrying out any maintenance or conversion operations, unplug the cooker from the mains and shut off the gas upstream of the appliance. If any components and/or accessories need replacing, only original Lofra spare parts must be used. Only qualified technicians may perform installation and maintenance operations.
- ⇒ Keep the instruction handbook near the cooker, so that it can be consulted at any time. This way, the instructions and tips are close at hand for correct use and optimum performance.
- ⇒ Before using the cooker remove the plastic protection from the stainless steel, aluminium and/or painted parts in order to prevent it melting. The utmost care must be taken when removing this protection so as to avoid damaging the protected parts.
- ⇒ When the cooker is in use keep children at a safe distance, as the outside of the cooker can heat up, and they should be kept away until the cooker has completely cooled down. Likewise children should not play with or use the cooker controls unsupervised.
- ⇒ Periodically check that there are no gas leaks from the connection pipe between the cooker and the bottle or supply line; replace upon expiry.

- ⇒ This appliance is not intended for use by person (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.
- ⇒ During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- ⇒ Warning: Accessible parts may become hot during use. Young children should be kept away.
- ⇒ The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- ⇒ This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

- ⇒ The installation instructions for cooking ranges that are placed on the floor shall state that if the range is placed at a base, measures have to be taken to prevent the appliance slipping from the base.
- ⇒ Periodically check that there are no gas leaks in the pipe that connects the cooker to the gas bottle or the supply line; replace it upon expiry
- ⇒ When the cooker is not in use, ensure that all the knobs are in the off position; furthermore, if it is unused for a period of time, shut off the gas bottle valve and the supply valve, as well as the appliance's mains electricity supply.
- ⇒ Keep the burners, covers and flame diffusers clean in order to ensure optimum operation.
- ⇒ Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- ⇒ Danger of fire: do not store items on the cooking surfaces.
- ⇒ During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

- ⇒ Do not use steel wool, abrasive powders and corrosive substances that could scratch. Do not use steam cleaners to clean the appliance.
- ⇒ Before using the oven for the first time, we recommend leaving it on for one hour at the maximum temperature. Doing so may create smoke and unpleasant smells, which are caused by the glue in the heat insulation or oiled plates. To get rid of these odours, air room e.g. opening a window.
- ⇒ Some models are fitted with an aluminium tray, ideal for baking pastries (180-200°C). Max. load 3 kg.
- ⇒ The cover is made of hardened glass. Do not close it when the burners or electric plate are on, or still hot, as this could break the glass and create a hazard.
- ⇒ If the glass ceramic surface should ever get broken, unplug the appliance and contact an authorized centre.
- ⇒ Remove any objects from the top of the cover before opening it.
- ⇒ Do not discard packaging, accessories or other parts of the appliance into the environment. If

possible, take them to recycling bins or a recycling plant.

- ⇒ In the cookers that do not have a power cord, this manual indicated the type of cable to use, taking into account the temperature of the rear surface of the device.
- ⇒ The instructions show the correct installation of shelves and trays.
- ⇒ Stationary appliances not fitted with means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage category III, the instructions state that means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules
- ⇒ Warning: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock (see “Replacing the light bulb”)
- ⇒ To clean the appliance, refer to the corresponding chapter in this manual.

This instruction manual is also available on the website www.lofra.it

1. INSTALLATION

This appliance shall be installed in accordance with the regulations in force and only in a well ventilated space.

Read the instructions before installing or using the appliance.

In the UK the regulations and standards are as follows:

In your own interest and that of safety, it is law that all gas appliances be installed by competent persons. CORGI registered installers undertake to work to safe and satisfactory standards. Failure to install the appliance correctly could invalidate any warranty of liability claims and lead to prosecution.

The cooker must be installed in accordance with:

All relevant British Standards / Codes of Practice, in particular BS 5440 Part 2 2000 and:

- For Natural Gas – BS6172: 1990 and BS6891: 1988
- For LP Gas – BS5482 Part 1 (when the installation is in a permanent dwelling), Part 2, (when the installation is in a caravan or other non permanent dwelling), or Part 3 (when installing is in a boat).
- The Gas Safety (Installing and Use) regulations 1994 (as amended).
- The relevant Building /IEE regulations.

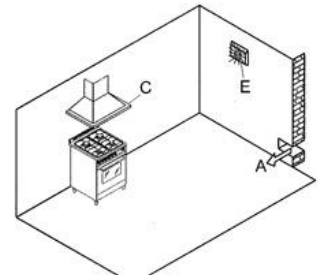
The cooker may be installed in a kitchen / kitchen diner but NOT in a room containing a bath or shower.

If the appliance is for use on LPG it must not be fitted below ground level, i.e. in a basement.

1.1. VENTILATION

The room containing this cooker should have an air supply in accordance with BS 5440: Part 2: 1989

- All rooms require an openable window, or equivalent and some rooms will require a permanent vent a well.
- For room volumes up to 5 m³ an air vent of 100 cm² is required.
- For room volumes between 5 m³ and 10 m³ an air vent of 50 cm² is required.
- If the room is greater than 5 m³ and has a door that opens directly to the outside, then no air vent is required.
- If there are other fuel burning appliances in the same room BS 5440: Part 2:1989 should be consulted to determine the air vent requirements.
- This appliance should not be installed in a bed sitting room of less 20 m³ or in bathroom or shower room.

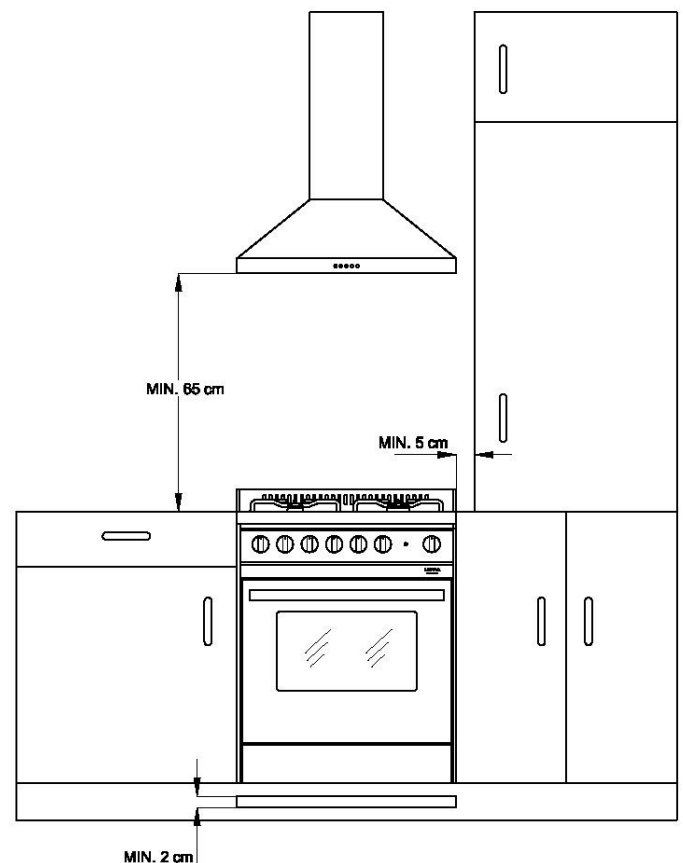


1.2. DISCHARGE OF FUEL GASES

Cooking appliances must always discharge the flue gases into special hoods (fig.1-C), which must be connected to chimneys, flue pipes or have directly access to the outside. If it is not possible to connect a hood, an electric fan can be fitted to a window or a wall (fig.1-E), which must be turned on when the cooker is on, as long as ventilation standards are strictly adhered to.

1.3. POSITIONING THE COOKER

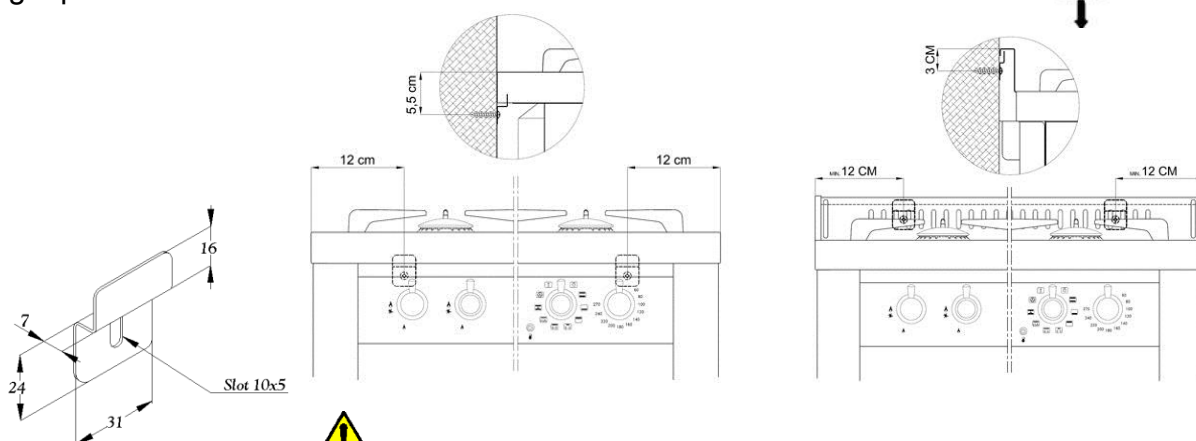
a) Built-in cooker: type Y – class 2 subclass 2/1
Cookers in this class can be fitted between two units, unless the side in contact with the cooker is higher than the hob. In this case, the unit must stand at least 5 cm away from the top of the hob. If the cooker has a baseboard fitted, a 2cm vent must be made in the front along the entire width of the cooker.



b) Free standing cooker: type X – class 1; point a) also applies to this class, with the exception that one side of the cooker must be left free so that the flexible rubber gas piping, can be inspected.

After unpacking the cooker, remove the plastic protection from the stainless steel, aluminium and/or painted parts to avoid it melting. The utmost care must be taken when removing this protection so as not to damage the protected parts. Now the feet can be fitted. They must be fixed to the ends of the slits on the cooker pedestal. Their height can be adjusted in order to line the cooker up with other units. Ensure that the cooker is perfectly stable. Fit the burners, the flame diffusers and the grids into their seats on the hob (see paragraph 3.9). Some models come with rubber pads that prevent the steel hob surface from being scratched. Fit them to the central pan grid made of chrome-plated rod.

For the installation anchor the cooker by using the supplied kit referring to the relevant drawing. We provides two brackets, which will serve to anchor the wall-terminal of the cooker. We must fix the brackets to the wall, following the instructions of the drawings. We must then slightly lift the cooker to let in the bracket on the crease of the wall-terminal or working top cooker.



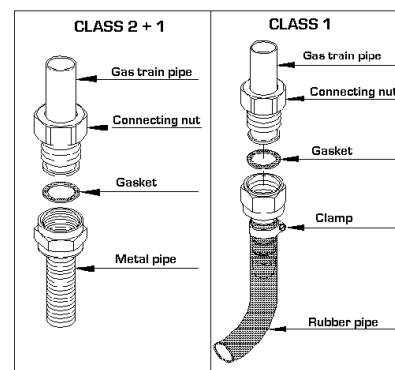
Note: When the burners are alight, there must not be any draughts inside the room in that they may affect the flame or even blow it out. (PLEASE NOTE: The fixing hook is not provided as the type will depend on the construction of the wall to which it will be drilled and fitted. The installer should provide the fixing hook).

1.4.CONNECTION TO THE GAS SUPPLY: CURRENT INSTALLATION STANDARDS

The cooker should be connected according BS 6172-1990, using either a rigid or flexible connections.

a) Class 2 (Built-in cooker sub-class 2/1): use a continuous flexible stainless steel pipe, as per current installation standards, which can be extended to a maximum of 2000 mm.; the ends of the pipe must be fitted with an ISO 228/1coupling and gasket or an ISO 7/1 threaded coupling with mechanical gasket.

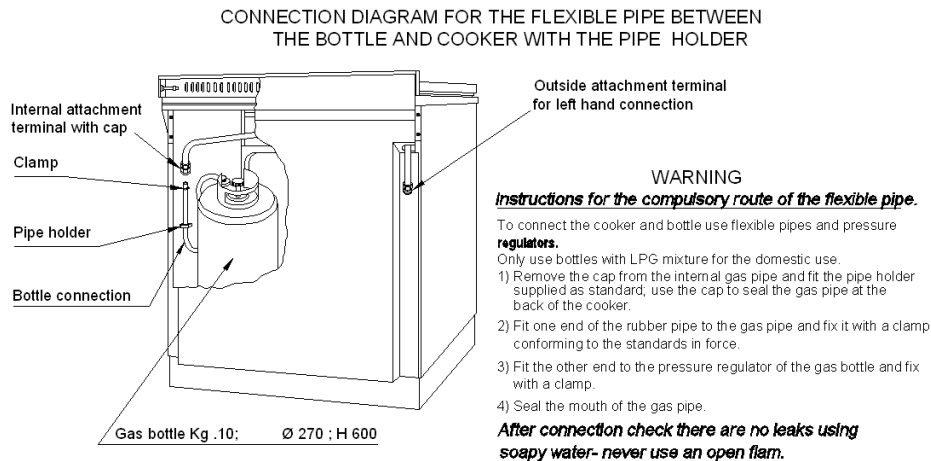
b) Class 1 (Free-standing cooker): Class 2 instructions also apply. In addition, a non-metallic flexible pipe can be used as long as it complies with current standards and the following installation instructions are observed: the pipe must be longer than 400 mm and



shorter than 1500 mm; it must not exceed 50àC in any point; it is not pulled or twisted; it cannot be choked and the entire edges, sharp corners or other similar hazards.

Before connecting the non-metallic flexible pipe, the pipe holder and gasket supplied with the cooker and/or available from the reseller must be fitted to the pipe/gas train on the back of the cooker.

ONLY FOR MODELS: XR96GV/C, XR96MF/C



For connection to:

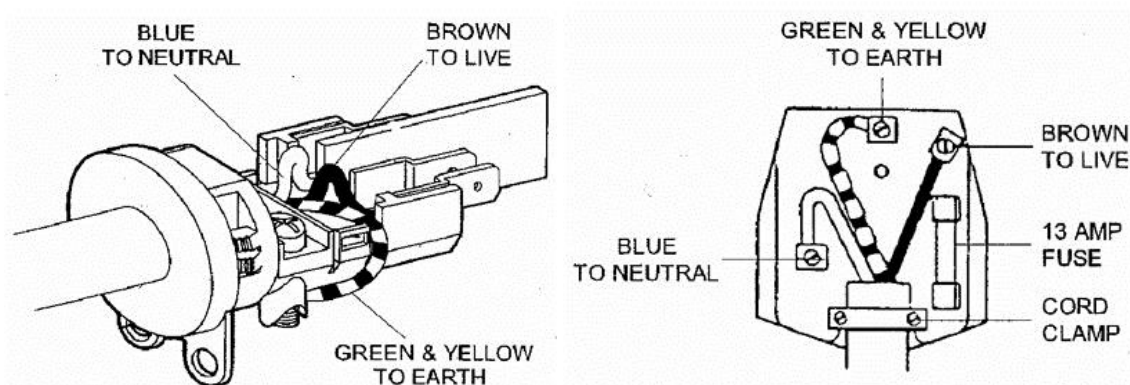
- **Methane gas:** the pipe must have an internal diameter of 13 mm, be fitted to the pipe holder and then blocked with a specific clamp as per current installation standards;
- **Liquid gas (bottle):** the pipe must have an internal diameter of 8 mm, be fitted to the pipe holder and then blocked with a specific clamp as per current installation standards. The bottle must be fitted with a pressure reducer as per current installation standards.

Cookers with bottle cupboard IF INSTALLATION STANDARDS PERMIT. These cookers are designed prepared for use with bottle of liquid gas (size Ø 270 mm, height 600 mm). They are fitted with two attachments for the gas connection: one inside the cupboard and one on the back hand side. The bottle cupboard attachment is sealed with a cap and a gasket, while the other end is open. If the bottle cupboard attachment is used, the cap must be replaced with the pipe holder must be connected with a flexible pipe, which must follow the route shown in the adjacent diagrams and/or on the adhesive plate fitted inside the bottle cupboard door. After connection, ensure that there are no gas leaks by using a specific instrument or soapy water.

1.5. CONNECTION TO THE ELECTRICITY SUPPLY

The flexible mains lead is supplied connected to a BS 1363 fused plug fitted with a fuse of 13 amp capacity. If you need to replace the plug for any reason, it should be carried out as outlined below:

WARNING: THIS APPLIANCE MUST BE EARTHED.



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 of the appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

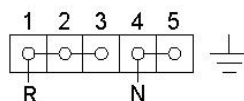
1. The wire which is coloured Green & Yellow must be connected to the terminal marked E (Earth) or coloured Green.
2. The wire which is coloured Blue must be connected to the terminal marked N (Neutral) or coloured Black.
3. The wire which is coloured Brown must be connected to the terminal marked L (Live) or coloured Red.

The plug and socket must be accessible after installation. Should the mains lead ever need replacing it is recommended that this operation is carried out by a qualified electrician who will replace it with a lead of the same size and temperature rating.

If a fixed instrument has not any cable nor pin, or any other device which assures the worknet disconnection, with a distance of opening of the contacts that allows the complete disconnection in the conditions of overvoltage category III, the instructions have to inform that such disconnection devices have to be provided for by the supply mains in conformity with the installation rules.

Note: For EMC requirement (IEC / EN 61000-3-3) kitchen (PD96MFRE / C) The connection is contingent on the network at the point of interface with an impedance of 0.36 ohms or less.

Terminal connection diagram with cable pre-installed



220-240 V ~

Terminal connection diagram without cable pre-installed

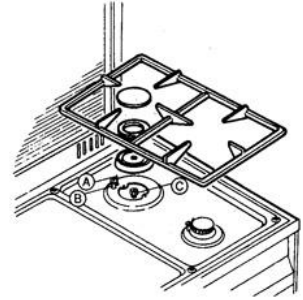
Alimentazione	Cavo alimentazione	Diagramma collegamenti
220-240 V ~	3 x 6 mm ² H05VV-F	
380-415V 3N~	5 x 2,5 mm ² H05VV-f	

1.6.CONVERTING THE GAS-SUPPLY TO THE HOB BURNERS

Burners: auxiliary, semi-rapid, rapid, treble crown, fish kettle.

These burners are all fitted with injectors designed to create a primary input of air gauged for each type of gas. This means that the air regulation does not have to be regulated. Proceed as follows in order to convert from one type of gas to another:

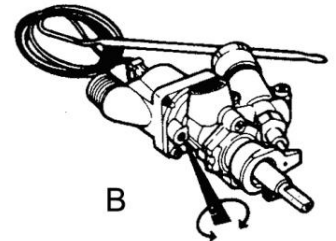
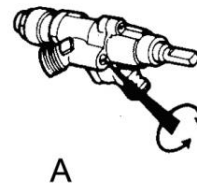
- remove the grids, covers, holed flame diffuser and the burner supports;
- replace the holed injectors as indicated in C according to the type of gas used (see table 1); put the burner supports, flame diffusers, covers and grids back in position;
- regulate the minimum output following the instructions in paragraph.



1.7.REGULATING THE MINIMUM OUTPUT OF THE HOB BURNERS

Normal/valve taps

Ignite the burners and turn the knob to the maximum position. Remove the knob and insert a small flat-head screwdriver into the holes on the side of the control panel, in accordance with the type (fig. A). Loosen the by-pass screw by two turns in an anti-clockwise direction and rotate the rod to the minimum position.



Adjust the previously loosened screws until the flame is lowered but stable, even when rapid changes are made from the maximum to the minimum position with the burner cold. If safety taps are fitted, let the burner run on minimum for a few minutes to ensure that the device does not cut in. If it does, increase the minimum.

N.B. For liquid gas settings, the burner minimum must be set by fully tightening the tap by-passes.

1.8.CONVERTING THE GAS-SUPPLY TO THE OVEN BURNERS AND GAS GRILL

Oven burners:

To have access to the oven injector proceed as follows:

- open the oven door and remove the oven base;
- unfasten the screw that secures the burner to the inside of the oven (in the giant oven it is fixed to the side wall of the muffle) and remove the burner from its seat being careful not to damage the thermocouple fixed to it;
- replace the holed injector in accordance with the type of gas used (see Table 1)
- put the burner back into its original position.

Setting the oven thermostat minimum

To set the minimum, proceed as follows:

- open the oven door;
- light the oven burner and set it to maximum, close the door and wait for about 10 minutes (or the time required for the oven to heat up to about 230°C);
- remove the oven knob and, using the hole in the control panel, according to the thermostat type (Fig. C), loosen the by-pass screw of the thermostat by two turns;
- replace the knob and turn it to the minimum position, remove the knob and adjust the previously loosened screw until the flame is lowered but stable, even when rapid

changes from maximum to minimum are made and the oven door is opened or closed quickly.

N.B. For liquid gas setting, the oven burner minimum is set by fully tightening the thermostat by-passes.

Gas grill burners

To convert the gas to this type of burner, see the "oven burner" instructions above. The only difference is that the burner is in the top of the oven, and there is no need to set the minimum because the burner always works at full power.

1.9 TELESCOPIC RUNNERS (only for certain models)

The telescopic runners guarantee greater stability to the oven accessories. Placing the food on the shelves or on the tray is easier and safer.

The shelves and trays must be securely fitted into their housing on the runners.

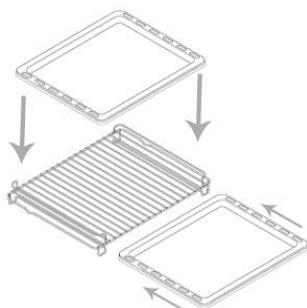
We recommend using oven gloves during cooking or while the oven is still hot.

1.91 RAY WITH ANTI-FALL DEVICE

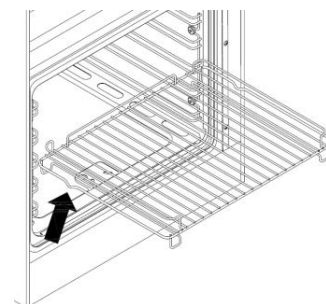
The tray are equipped with safety system to prevent its extraction out of the oven.

Inserting check that the anti-fall device (see picture) is always in the back.

The tray are extracted from the oven only if raised before.

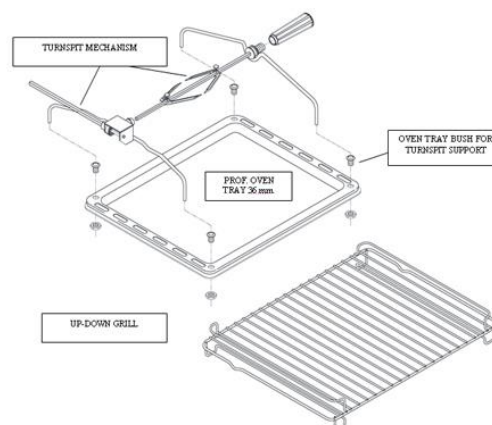


For insertion of the trays on the grid please follow the directions as per image, which can be positioned either at the top or bottom.



1.9.2. Mounting mechanism rotisserie

Attach the tray 4 threaded bushings with nuts. Place the media and the skewer through the holes of the bushings previously attached to the tray. Place the tray with the mechanism mounted on the rotisserie grill upside down as shown in the bottom shelf of the oven.



2. MAINTENANCE

! WARNINGS:

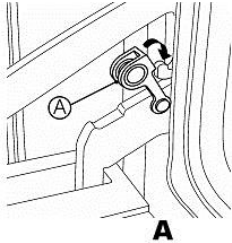
Before carrying out any maintenance or conversion operations, turn off the electricity supply and close the gas upstream of the appliance. If components and/or accessories need replacing, use only Lofra spare parts only. All the operations hereunder must be carried out by qualified technicians in accordance with the enclosed instructions and current installation standards.

2.1. GAS SUPPLY RUBBER PIPE

The condition of the gas supply pipe should be checked periodically (once a year) and replaced by the date printed on the outside of the pipe and if there are signs of cracking, cuts, scratches or burns, or if it is no longer flexible but hard and plastic. The pipe must be suitable for use with liquid gas and comply with the applicable standards.

2.2. ELECTRICITY SUPPLY CABLE

If the electricity supply cable needs replacing, therefore only authorised LOFRA technicians may replace it. Use HO5FVV-F cables only. The earth wire (yellow/green) must be at least 2 cm longer than the other two phase wires (fig. 5 B). This ensures that the electrics are safe should the wire be pulled accidentally.

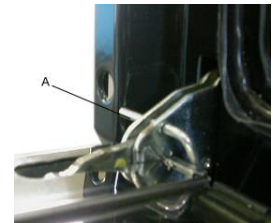



For the cookers with a gas oven and an electric grill, use a 3x1,5 mm² HO5RR-F cable, for cookers with electric oven and grill, use a 3x1.5 mm² HO5VV-F cable with a maximum external diameter of 9 mm. In the case of current exceeding 16A shall have the power section 2.5 mm².

2.3. REMOVING AND FITTING THE OVEN DOOR

Open the oven door completely, insert the anti-rotation device (A) in the hook of the hinge rods. Hold the oven door by the sides and slowly close it until you can feel a certain resistance; simultaneously lift the door and force it towards its closed position in order to slide it out by freeing the hinge lock from the kitchen's body. To refit the door repeat the above instructions in reverse making sure the hinge lock is correctly fitted.

For the CURVA models insert an anti-rotation hinge in the appropriate holes. Hold the door by the sides and slowly close it until you can feel a certain resistance; now, while forcing the door closed, lift it in order to slide it out by freeing the hinge lock from the kitchen. To refit the door repeat the above instructions in reverse making sure the hinge lock is correctly fitted.



 Avoid using abrasive materials or any kind of sharp metal scraping tool to clean the glass oven doors to prevent them from getting scratched or cracked.

N.B. Attention, reassembling the windows, the writing "REFGLASS" must be read with the door open.

2.4. REPLACING THE LIGHT BULB

Turn the cooker off at the mains before replacing the bulb.

Open the oven door, remove the protective glass cover, replace the light bulb (CAUTION: it must be resistant up to 300°C) and replace the glass protection.

2.5. GLASS COVER

To assemble the cover put the hinges into the special spaces in the wall protection of the cooker fitting into the existing slits (A), lift the cover up in vertical position (B) and push down until the hinges go to their place (C).

To disassemble the cover make the contrary of the above-described operation.

A



B



3. USING THE COOKER


WARNINGS:

- If the burner flames accidentally go out, turn off the KNOB and wait for at least one minute before igniting.
- Using a gas cooker produces heat and humidity in the room where it is installed. Ensure the room is well ventilated by keeping all the natural air vents open or by installing an extraction hood with flue pipe.
- Intensive or extensive use of the cooker could may require supplementary ventilation e.g. opening a window, or more efficient ventilation e.g. increasing the capacity of the mechanic ventilation, if installed.


The front control panel has one or two lights, depending on whether the oven is gas or electric. If the cooker has a gas oven a green light will illuminate when a heated accessory is turned on (ELECTRIC PLATES, ROTISSERIE, ELECTRIC GRILL). If the cooker has an electric oven, there is a green light and also a yellow light, which turns on and off when the THERMOSTAT cuts in to regulate the oven temperature.

3.1. USING THE COOKING HOB


Gas burners

Automatic electronic ignition built into the knob: turn the knob to the maximum position  ★ push it in and the burner lights up automatically.

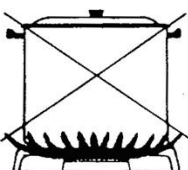
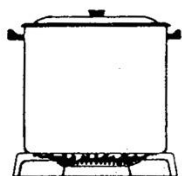
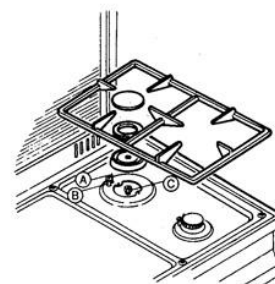
- No gas supply (knob turned off)

 Maximum gas supply

 Minimum gas supply

To obtain minimum supply, turn the knob in an anti-clockwise direction until the indicator points to the small flame .

Safety device: once the burner is on, keep the knob pressed for at least 5 seconds and then release it. The burner remains alight due to the thermocouple that keeps the gas flow by means of a safety valve, which shuts off the gas flow should the burner go out accidentally.

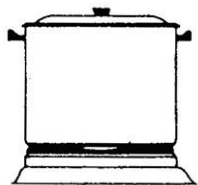


Burner performance: a variety of pans with a minimum diameter of 120 mm can be used on the “medium and small” burners. The pans must not have concave or convex bottoms, but be perfectly flat as shows in figure. For optimum performance, use the saucepans shown in figure, i.e. the flames must not stay beyond the bottom of the pan. When a liquid starts boiling, lower the flame as much as possible, but keep it on the boil. For safety reasons, we recommend using pans with the following diameters on the various burners(see tables).

For emergency reasons we advise I use it of the following pots with diameters to overlap to the burners: auxiliary, semi-rapid, rapid, triple ring, fish burner.

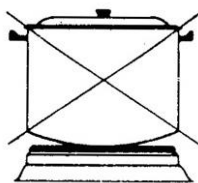
Burner	Diameter min.(cm)	Diameter max(cm)
Small (auxiliary)	10	14
Medium (semi –rapid)	15	20
Large (rapid)	21	26
Triple ring (ultra-rapid) dual Ø125mm AEO	24	26
Dual Ø145mm AEO four-leaf	26	30

Note. To second of the conformation of the plan holding one distance between the edges of the pots of minimum 10mm.



Electric plates

The first time the plate is turned on or if it has not been used for a long time, it should be turned on and left on for 30 minutes in position 1 on the selector switch in order to dry out any humidity absorbed by the insulating cover. To avoid heat dispersion and damage to the plate, use flat bottomed pans that have the same diameter as the plate, no more no less. Dry the bottom of the pan before putting it on the plate. When the plate is on, never stand an empty pan on it, or leave the plate on without a pan. Turning the plates on – centre the pan on the plate and turn the corresponding knob to the required position (see Table 2). The increasing numbers indicate greater power.




3.2. OVEN PERFORMANCE

Gas oven

The oven burner must always be ignited with the oven door open.

All Lofra cookers are fitted with valve thermostats which not only regulate the temperature inside the oven, but also stop the gas flow should the burner go out accidentally, thus avoiding leakage of unburned gas.

For the best results, we recommend preheating the oven for 10+15 minutes before putting the food in. The oven door should be opened as little as possible in order to avoid any rapid changes in oven temperature, which may compromise the cooking results.

Ignition – open the oven door, press and turn the oven knob (symbol ) in an anti-clockwise direction to the maximum position. The burner can be ignited with press into the knob.



When the burner alights, keep the knob well pressed in for 5+10 seconds and then release it. The burner stay alight by heating the thermocouple that opens the safety valve and keeps the gas flowing. After carrying out these operations, close the oven door and turn the knob to the required temperature.

The automatic ignition device (electronic ignition built into the knob) must not be activated for more in 15 seconds. If the burner does not ignite after this time, release the knob and wait for at least one minute before trying to ignite the burner again. In some models, a special safety device discharges electricity so that the burner only ignites when the door is open.

Electric ovens

STATIC OVENS: heat produced inside the oven by electric elements fitted in the top (sky) and bottom (base) of the oven; these elements can work together or independently. This gives more even cooking, for example when the cooking time is almost up, the food may need more heat at the top or the bottom. The temperature is kept constant by the thermostat, which can be set between 50 and 250°C. During cooking, only open the oven door when strictly necessary. During this cooking method, humidity loss from the food is slow and uniform.

FAN OVENS; heat is produced by the forced circulation of hot air inside the oven. A circular element next to a motorised fan heats the air, which this fan circulates evenly and rapidly. Indeed, this type of oven cooks faster than traditional ovens, hence you should set your cooking

temperatures 10-20°C lower than normal. Once again the thermostat maintains the oven at the pre-selected temperature, which range from 50°C and 250°C. The oven need only several dishes together without altering the flavours in any way. *Switching on the multiple-function oven:* turn the oven knob marked by the  or the  symbol to the right and set the required temperature, in accordance with the cooking method.

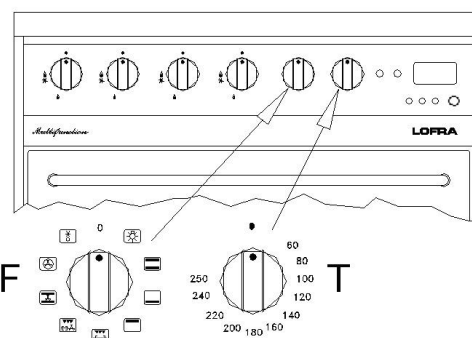
Mixed ovens (gas/electric).

Certain models of cooker have both gas and an electric ovens. To switch on the oven, see the previous paragraphs detailing "gas ovens" and "electric ovens".

For safety reasons, they must be used separately.

3.3. USING THE GRILL

The food is laid on the oven grill, which then be placed inside the oven. The grill's position depends on the type of food, e.g. flat or thin meat should be placed on the level closest to the grill, while a roll of meat, or poultry, etc. should placed on the middle level. The drip tray should be fitted on the guides below the grill.









Using the gas grill:

We recommend using the gas grill to complete oven cooking, therefore for 15-20 minutes at most; both for better cooking quality and for lower consumption and reduced cooking times.

All the gas grills have a safety device that automatically stops the gas flow if the burner accidentally goes out. A special two-way thermostat activates the oven burner on the grill burner. The gas grill cannot be regulated as it always works at maximum. They can be turned on manually or electronically; refer to the indications given for the gas oven burner.

Using the electrical grill:

- MODELS WITH GAS OVEN:** to avoid the oven and the grill being used at the same time, the oven knob must be set in the off position for safety reasons, i.e. at the  symbol. Then press the electric grill button  which is on the control panel.
- MODELS WITH ELECTRIC OVEN:** are switched on by turning the oven knob  to the right (clockwise) until the indicator points to the grill symbol  (last knob position).
- MODELS WITH MULTIPLE-FUNCTION OVENS:** switch on the grill by turning the functions knob to right (F) and set it to the required grill position . Then turn the oven thermostat knob (T) and set the temperature to 200°C. The oven door must stay closed.
- MODELS WITH MULTIPLE FUNCTION OVEN AND RADIATING GRILL:** the grill cooks by radiating heat, which is produced by a special element that reaches a temperature of approx. 800°C in a few seconds. It produces infrared rays which a transparent pyroceram plate used to ensure ultra-quick cooking times. The layout of the heating filament and the high insulation level mean that heat distribution is concentrated on the surface of the pyroceram plate, thus ensuring even cooking and energy savings. The plate should be cleaned once the oven has cooled down. The plate can be cleaned more thoroughly and more easily, and it protects the heating element from splashes and fat.
- MODELS WITH CHANGEABLE GRILL**
Grill operation: switch on the grill by turning the function knob to the right (F) and set it to required grill position. Then turn the oven thermostat knob (T) and set temperature to

200°C, regulate the knob on the changeable grill  on the position MIN. – MED. – MAX. according to the utilization.
The oven door must stay closed.


! ATTENTION: if the pyroceram plate brakes, turn off the power supply and call your Authorised Lofra Service Centre.

! ATTENTION: if the surface of the grill is cracked, switch off the switch to the appliance to avoid the possibility of electric shock.

! WARNING: The accessible parts get very hot when the grill is in use. Keep children at a safe distance.

3.4. ROTISSERIE (only certain models)

The rotisserie is used for spit-roasting using the oven and the grill. After placing the drip tray on the bottom shelf, follow these procedures:

- fit the handle to the spit, skewer the food onto the spit and secure it at either end with the two adjustable forks (to avoid the rotisserie motor overworking, try to distribute the food on the spit as evenly as possible)
- place the spit rod into the support and then into the motor shaft;
- loosen the split handle and start the motor with the  switch on the front control panel (fig. 12); then turn on the grill.

3.5. MINUTE TIMER

This mechanical minute timer goes from 0 to 60 minutes and sound a bell when the preset time is up. To start the timer, turn the knob to the right and set it to the required time. The knob automatically returns to zero, and the bell rings at the end of the preset time.

! Warning: the knob must not be turned in anti-clockwise besides the hand symbol, otherwise you can break the timer.


3.6. MULTIPLE-FUNCTION COOKERS

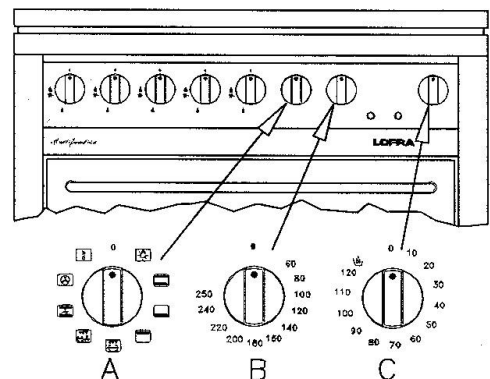
The multiple function cookers are distinguished by the fact that the heat, inside the oven, can be spread naturally (convection) or forced (with the fan).

Thanks to this, by turning the selector to the desired function, 8 different types of cooking with separate temperature (thermostat knob) regulation are possible between 50 and 250°C; therefore even the most varied cooking requirements are satisfied. Depending on the models, these cookers have an end of cooking timer or a digital electronic programmer.

Cookers with timer :

Cookers with this device allow uninterrupted manual working and programming the cooking time of the oven between 0 and 120 minutes.

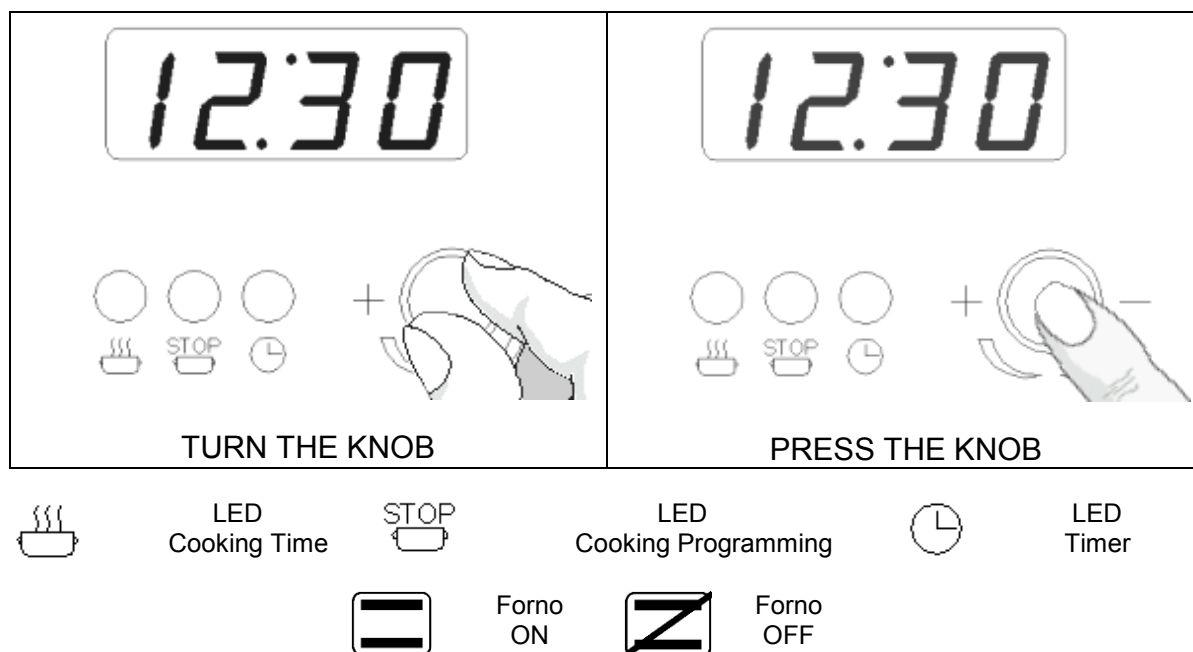
Uninterrupted manual working: set the type of cooking and the oven temperature using the “A” and “B” knobs respectively, turn the timer knob “C” in an anti-clockwise direction until it coincides with the  symbol.



ELECTRONIC PROGRAMMER



Lofra new electronic programmer is a high-technology component which, by using only one knob, allows to use all the functions that usually are made with more than one knob. Beyond to turn in clockwise and anti-clockwise direction, it can be pressed as a push button. This simple system easily allows to use all the cooking programmes of your new cooker.

To make easy the explanation of the functions next to the text you will find a descriptive Image about the operation that you will have to carry out.




At the moment of the first ignition the display blinks.

How to program time at the first ignition of the system.

-  Turn the knob and program hour and minutes.
-  Confirm pressing completely the knob.


How to regulate the hour.

-  To modify the hour after the first time, keep pressed the knob for 3 seconds, and carry out the previous operation.

Minute counter function.



Turn the knob to program the times of the “minute counter”.

The display shows the remaining time and the led  blinks, at the end the display shows “END” and a sound warning is in function.



The sound alarm is repeated for 10 minutes.

It is intermittent in the first 30 seconds, after you can hear a warning every 15 seconds. To interrupt press the knob.




Turning the knob in clockwise direction a new count is in function again and you have the possibility to modify the time.

To interrupt the function you have to turn the knob until 0 or to press the knob.

Cooking time function.



Turning the knob with the lighted oven the function “cooking time” is activated,

the led  blinks and the remaining time is showed.



When on the display “END” appears, the oven switches off and a sound warning is in function.



To come back to the hour press the knob or put the oven knob in off position.

Turning it to right a new count is in function again, the oven switches on and it is possible to program a new time too.



To interrupt the function turn the knob until 0 or press the knob.



To connect a “minute counter” function during the cooking with the lighted oven and “cooking time” not connected, to be advised without the switching off of the oven, it is sufficient pressing the knob 2 times, the “minute counter” function is on with a pre-programmed time of 5 minutes.




It is possible to modify the time operating on the knob.

Note: If the knob is pressed twice consecutively it is possible to regulate the timer at intervals of 5 minutes. Push once more to fix the desired time.

Function “cooking programming” with delayed starting.



Pressing the knob with the switched off oven, the function “cooking


programming” is on, the blinking led  switches on, you program the hour of automatic lighting with the knob and you confirm it pressing.




Turning the knob to program the cooking time, the two leds   blink.



Press the knob to come back to the hour, the programming has finished.

The programming led  blinks to indicate that the function is on. After you can program the desired function and temperature of the oven operating on the knob.

At the programmed hour, the oven switches on, the display starts to visualize the remaining cooking time and the led  blinks.

At the end it switches off and "End" is visualized, followed by sound signals.

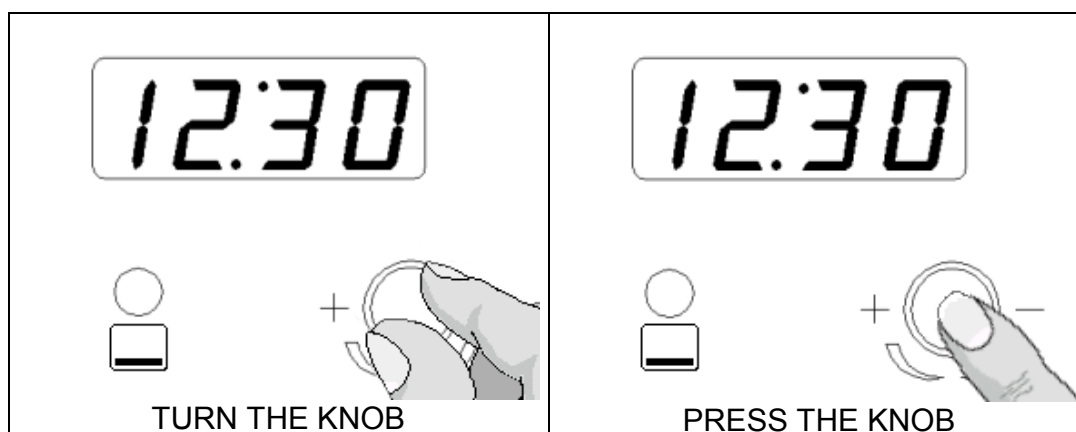
⚠ Warning: the function is not on if you try to program a null cooking time or the starting hour is the same as the actual hour. The programming has to be made by 1 minute, otherwise the function ends. If the oven is switched on, it is deactivated at the end of the configuration.



If you want to continue the cooking, turn the knob to program the new hour.

Note: With a programmed starting, the function remains memorized, even if the power goes away. The oven will switch on with a delay equal to time for which power has lacked.

ELECTRONIC PROGRAMMER for cookers with "gas oven ventilated"



LED
Cooking Time

How to program time at the first ignition of the system.



Turn the knob and program hour and minutes.



Confirm pressing completely the knob.


How to regulate the hour.



To modify the hour after the first time, keep pressed the knob for 3 seconds, and carry out the previous operation.

Cooking time function.



Turning the knob with the lighted oven the function “cooking time” is activated, the led  blinks and the remaining time is showed.

When on the display “END” appears, the oven switches off and a sound warning is in function.



To come back to the hour press the knob or put the oven knob in off position. Turning it to right a new count is in function again, if oven switches on is possible to program a new time too.



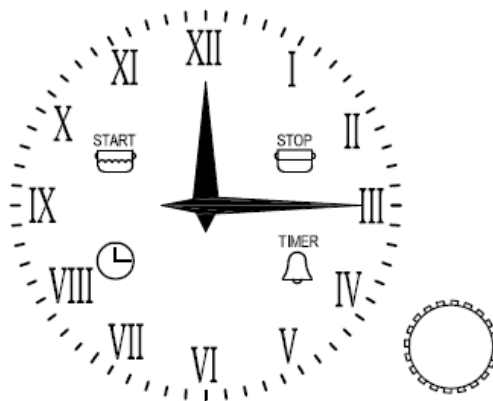
To interrupt the function turn the knob until 0 or press the knob.

Note: If the knob is pressed twice consecutively it is possible to regulate the timer at intervals of 5 minutes. Push once more to fix the desired time.



ATTENTION: it is forbidden leaving inside the oven not working something different from pats.

DIGITAL PROGRAMMER FOR “RUSTICA” COOKERS



COOKING PROGRAMMER

HOURLY ADJUSTMENT

In order to adjust the hour on the clock, push 4 times the knob until the icon “CLOCK” blinks. To increase or decrease the time, turn the knob clockwise or anticlockwise, the minute hand will move in one-minute intervals. After 10 second from the last regulation the timer will set up automatically.

MANUAL COOKING

When off, the timer allows the manual cooking by pressing the general button of the oven.

END COOKING PROGRAMMATION

Programming the end cooking time allows starting and finishing the cooking in an automatic way according to the programmed hour.

To program the end of the cooking, briefly push the knob twice until the “STOP” icon flashes. To increase or decrease the cooking time turn the knob clockwise or anticlockwise until the desired time is reached.

The flashing of the “STOP” icon continues for 10 seconds from the last setting, if by this time the programming isn’t made, the function ends and the hands will return to display the time.

Push the knob to confirm the program (at least 2 minutes) so the cooking can start. To display the selected program push the knob quickly.

At the end of the cooking the “STOP” icon will flash and the alarm will beep. After 1 minute the alarm will be disabled, but the “STOP” icon will keep on flashing until the knob is pushed.

To stop the program before the settled time, push the knob for 3 seconds: the program will be deleted and the timer will return to the manual cooking set up.

START COOKING DIGITAL PROGRAMMER

Programming the start cooking time allows to automatically start and stop the cooking.

To program the start cooking time, briefly push the knob until the “START” icon flashes.

To increase or decrease the start cooking time, turn the knob clockwise or anticlockwise.

The flashing of the “START” icon continues for 10 seconds after the last setting.

If by this time the programming isn’t made, the function ends and the hands will return to display the time.

If the knob is pressed the cooking start time is set (at least 1 minute) (the “START” icon is lit on and steady). The next step is the setting of the end cooking time (the “STOP” icon starts flashing).

To program the end cooking time follow the procedure below.

The two icons “START” and “STOP” will remain on to indicate successful programming.

TIMER PROGRAMMING

The timer programming allows to set a simple alarm at the end of a programmed time without starting up the cooking.

To set an alarm, press briefly the knob three times until the icon “TIMER” starts flashing.

Then turn the knob, the timer programming is identical to the end cooking time program (see the relevant paragraph)

The timer can be used only when there is no ongoing function.

DISPLAY OF THE SELECTED PROGRAM

To display the selected program briefly press the knob, at the same time the programmer displays the program moving the hands on the selected time. The flashing of the relevant icons indicates the different phases.

The programmer will then return automatically to display the current time and the execution of the selected program.

DELETION OF THE SELECTED PROGRAM

To delete the selected program, push the knob for some seconds until you hear a beep and the relevant icons are off.

The programmer will then return automatically to the manual cooking mode.

BLACKOUT SIGNAL

The timer does not cancel the program in case of blackout.

The timer signals any lack of power supply through the flashing of the “CLOCK” icon, in order to verify that the time is set correctly.

In this case, to disable the alarm quickly press the knob.

LIST OF FUNCTIONS ..MF.. e ..MFR..



1 Oven light.



2 Conventional oven.

The heat distributes evenly from the top and the bottom. Ideal for baking patries, cakes & biscuits and roasts. Recommended for cooking individual items.



3 Cooking from below.

The heat distributes from the bottom to give cooked food a finishing touch.



4 Cooking from above.

The heat comes from the top (sky) heating element. Ideal for cooking the top of dishes without grilling.



5 Grilling or rotisserie (*).

The heat is radiated in the oven. Ideal for grilling, browning, and au gratin dishes.



6 Maxi-grill and rotisserie (*).

Like function 5, but with higher power and a larger radiating surface..



7 Maxi-grill with fan-assisted oven and rotisserie (*).

The heat is radiated in the oven and is a evenly distributed by the fan. Ideal for browning food without drying them out.



8 Even cooking.

The heat emitted by the top and bottom heating elements is distributed by the fan for quick, even cooking, inside and out. Recommended for cooking individual items.



9 Fan-assisted cooking

The heat is distributed by forced ventilation. Ideal for food that has to be well-cooked in the middle and not well-done on the outside. This cooking system enables you to cook three different dishes at the same time. **Super fast defrosting**

Set the switch to “fan-assisted cooking” and the thermostat to 50°C in order to defrost food in no time at all.



10 Defrosting

Set the oven thermostat to “0” position. Food can be defrosted by using the fan without any heat.

(*) ONLY CERTAIN MODELS

COOKER FUNCTIONS ..SMF..



1 Oven light.



2 Conventional oven.

The heat distributes evenly from the top and the bottom. Ideal for baking pastries, cakes & biscuits and roasts. Recommended for cooking individual items.



3 Even cooking.

The heat emitted by the top and bottom heating elements is distributed by the fan for quick, even cooking, inside and out. Recommended for cooking individual items.



4 Grilling.

The heat is radiated in the oven. Ideal for grilling, toasting, browning, gratin dishes.



5 Grilling with fan-assisted oven.

The heat is radiated in the oven and evenly distributed by the fan. Ideal for grilling, toasting, browning, gratin dishes, etc. without the inside of the food drying out..



6 Cooking from below.

The heat distributes from the bottom to give cooked food a finishing touch.

COOKER UP & DOWN (2 OVERLAPPED)

1. MODELS WITH GAS OVEN AND GRILL

GRILL

For best results preheat for approximately three minutes with open door. In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.

OVEN

If both the ovens are working simultaneously, please light the Up oven and after at least 3 minutes the oven down.

For perfection we recommend preheating the oven for about 15 minutes at the gas mark you require for cooking.

Never place dishes on the oven base over the burner.

Never cover the oven interior with Aluminium foil!

In the event of the burner flames being accidentally extinguished, turn off the burner control and not attempt to re-ignite the burner for at least one minute.

2. MODELS WITH ELECTRIC/MULTIFUNCTION OVEN

Operating:

- OVEN DOWN



(see point 3.6)

• **OVEN UP**



Traditional cooking with heat propagation from above and from below. With the same knob is possible to set the temperature till a maximum of 260°.



Cooking from below with a maximum temperature not over 260°C; this position is ideal for cooking with sauces.

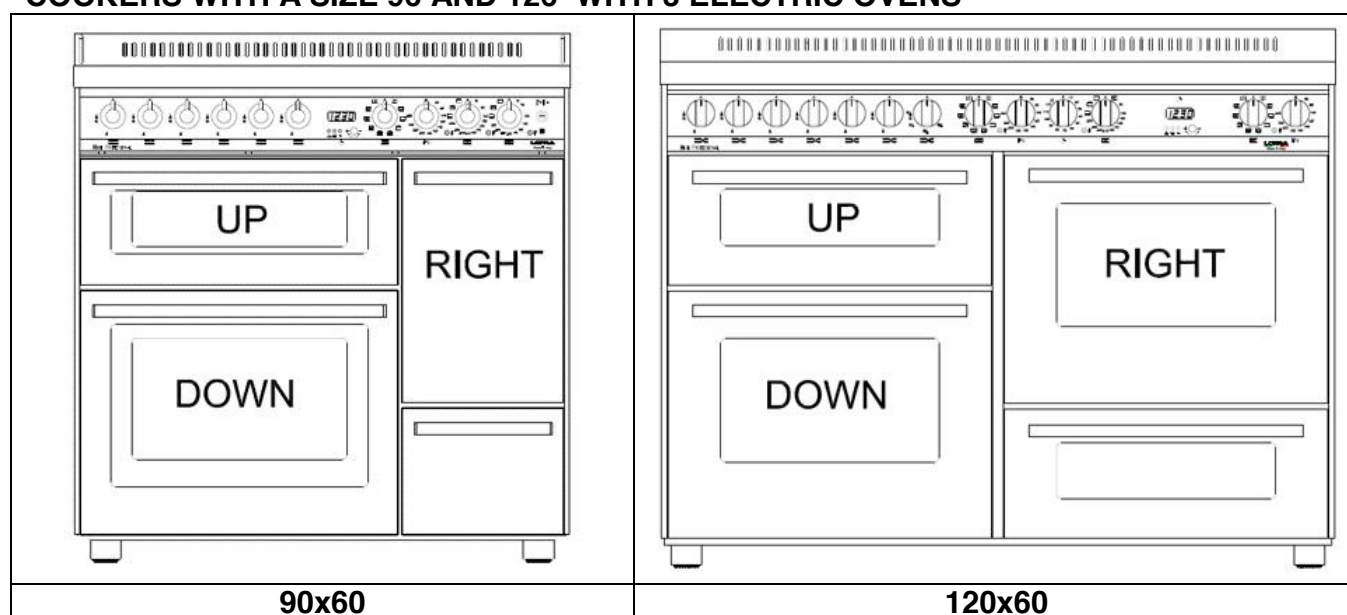


Cooking from above with maximum temperature fixed on 260°; this position is ideal for soft cooking (grating) and grilling (toasted bread).



Cooking from above with maximum temperature fixed on 260°; this position is ideal for fast grilling (red meat) or gratin dishes.

COOKERS WITH A SIZE 96 AND 126 WITH 3 ELECTRIC OVENS



Under the knobs of the functions there are the logos that distinguish the selected oven



oven bottom left,



oven upper left,



right oven



The cookers of 90x60 three ovens have 1 oven of 60 of liters and 2 ovens of 30 liters, with electric heaters.

The cookers of 120x60 three ovens have 2 ovens 60 of liters and 1 oven of 30 liters

MODEL		Base resistance 	Sky resistance 	Grill resistance 	Maxi- grill resistance 	Circuit resistance
3 ovens size 90	Oven down 60l	1650 W	900 W	1500 W	2100 W	2000 W
	Oven up 30l	1200 W	500 W	1000 W		
	Oven right 30 l	1200 W	500 W	1000 W		
3 ovens size 120	Oven down 60l	1650 W	900 W	1500 W	2100 W	2000 W
	Oven up 30l	1200 W	500 W	1000 W		
	Oven right 60 l	1650 W	900 W	1500 W	2100 W	2000 W

3.7. COOKING HOB WITH GLASS-PLATE (Applicable models only)

Switching on

The control is switched on by pressing (x sec.) the on/off key  a beep sounds. It will not come on if the key lock  function is activated (indicated by a pilot light).

The heaters remain off (all the digits show 0) until a power level is selected. If the selection is not made in 10 seconds, and if the timers are off, the control turns off automatically.

Selecting a power level for a certain heater

With the control on, the first time the sensor (+) is pressed (x sec), the heater switches on at level 1 by default (configurable).

The sensor (+) raises the cooking level to a maximum of 9, whereas the sensor (-) reduces the cooking level to 0 (heater off).

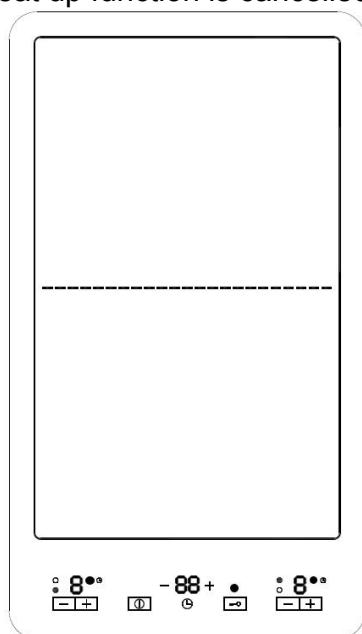
With the heater at position 0, the sensor (-) raises the cooking level to 9.

If the sensor is held down, the action is repeated twice every second.

Activating the heat-up function

This function takes the cooking level to maximum power for a defined time.

The heat-up function is activated selecting the power level 9, and touching the (+) key. The decimal point of the display blinks for 10 seconds. During these 10 seconds the desired power level must be selected (between 1 and 8). After this time a beep sounds, and the decimal point remains fixed, indicating the heat-up function is ON. If the power level is 0 or 9, the heat-up function is cancelled. If the heat-up function is activated, pressing the heater (+) key, the duration of the heat-up function will be the duration for the new power level; if the new level is 9, the heat up function is cancelled.




Power level	Time (sec)
1	1'12"
2	2'44"
3	4'48"
4	5'28"
5	6'30"
6	1'12"
7	2'44"
8	2'44"

The Heat-up function can be cancelled either automatically, when the time expires, or when the user wishes.

When the heat-up function is cancelled automatically, a beep sounds, the decimal point of the display turns out, and the power level of the heater remains the selected power level.

If we press the (-) key when the heat-up function is activated, the function is cancelled.

Key loc

Holding the key lock sensor  down turns the key lock function on or off. If the pilot light associated with the key lock sensor is on, the keypad is locked.

The locking function can be activated when the cooking levels are activated or when the cook top is off. If the cook top is on, the key lock function locks all the sensors except the general on/off sensor and the key lock. When the cook top is off, the key lock function locks all the sensors, including the general on/off, except the key lock.

Unlocking the keypad

If the keypad is locked (the pilot light associated with the key lock sensor is on), holding down the key lock


Sensor  turns the key lock function off and the pilot light goes off.

Residual heat for radiant heaters

While a temperature on the cook top glass surface is above 65°C, this condition will be shown in the associated display, by means of an “H”.

If the cook top is switched off, the residual heat is shown by a static “H” in the display. If the cook top is on, but the power level is 0, the associated display will show alternately “H” and “0”.

Operating the timer

The timer is activated by pressing the timer keys (+) or (-) up to the big central symbol . The timer value can be selected between 1 and 99 minutes, and can be modified at any time.

To cancel the operation of the timer, select a timer value of <00> using the sensor (-), or switch off the timer by pressing the corresponding sensors (+) and (-) at the same time.

Heater on timer

This can be any of the touch-control heaters. When the timer value runs out, the heater associated with the timer switches off.

The heater associated with the timer can be can be selected.

Selectable heater

The user can select the heater on which the timer function is to operate. The selection of a new heater disables the previous selection in such a way that the timer only operates on one heater each time.

The heater must always be selected before the time is set; otherwise, the timer will switch off. If we take longer than 10 seconds to select the heater, the timer will switch off.

If, after selecting the heater, the time is not defined (T=00) in 10 sec., the timer switches off. It is possible for the user to time a heater at power 0.

If the configuration permits Alarm-mode, instead select a heater, the user touches again the timer in the heater selection periode, it goes to minute-minder mode and at the end of time will not switch-off any heater.

In Alarm-mode, the dot of the timer display doesn't light.


Indication of the heater on timer with “t” on the heater display.

The touch control indicates the heater on which the timer is operating. This indication consists of a “t”

blinking with the power level in the display of the heater., 5sec every 15 sec. Also if the user changes the value of the timer, the “t” blinks.

This option reminds the user at all times that the heater is on timer.

Indication of the heater on timer with Led (small symbol)

The touch control indicates the heater on which the timer is operating. This indication consists of a LED (small symbol)  next to the double display of the heater on timer.

This option reminds the user at all times that the heater is on timer.

Increasing the value of the timer

If the sensor (+) or (-) associated with the timer is held down, the value increases/decreases automatically.

This makes it possible to reach the desired timer setting more quickly. From the tenth consecutive increase/decrease of the timer setting, the speed at which the value changes increases.

Duration of the warning

When the time set on the timer has run out, a beep sounds for 1 minute, or indefinitely (this option is also configurable), and the timer displays flash the indication <00>

o **1-minute alarm:** After 1 minute from when the timer alarm starts, the beep stops. The timer displays

continue to flash with the indication <00>. The alarm can be cancelled by the user at any time, even

during the first minute of the alarm, by pressing any sensor on the touch control.

o **Indefinite alarm:** The beep does not stop until the alarm is cancelled by the user. It can be cancelled by pressing any of the sensors on the touch control.

Auto power-off

If the power level is not changed during a preset time, the corresponding heater turns off automatically.

The maximum time a heater can stay on depends on the selected cooking level.

Power level	Max. time on (hours)
1	10
2	5
3	5
4	4
5	6
6	2
7	2
8	2
9	1







3.8. GLASS CERAMIC WORKTOP

The new design concept heating elements make it possible to reach maximum power in a few seconds. Furthermore, the ultra-thick fibreglass insulation prevents heat dispersion, limiting heating to the silk screen-printed zones only. The 4 (or 5) heating zones are controlled by 2 switches and 2 (or 3) energy regulators.






The **switch** controls power in W, which is pre-defined according to the position set on the knob. The **energy regulator** is a device which regulates power gradually according to the position set on the knob (% of maximum power). Control of the heating zones is automatic, by activating or disabling the heating elements at regular intervals, thus ensuring precise, uniform heating. E.g.: short heating periods and long pauses indicate low temperature; long heating periods and brief pauses indicate a higher temperature. With the energy regulator, you can totally or partially heat a particularly zone of the glass ceramic top.

Plate lay-out (see tables)




Characteristics of the heating zones in 4 heating plate kitchen ranges.

Position	Type of command	Effective heated zone	Knob rotation	max power	Knob position and relevant power					
					1	2	3	4	5	6
Front left	Energy regulator	 All	Clockwise	2200W	10 %	25 %	50 %	65 %	90 %	100 %
		 Central	anti-clockwise	750W						
Rear left	Switch	 All	anti-clockwise	1200W	150 W	200 W	350 W	500 W	850 W	1200 W
Front right	Switch	 All	anti-clockwise	1700W	180 W	300 W	450 W	750 W	1200 W	1700 W
Rear right	Energy regulator	 All	Clockwise	2400W	10 %	25 %	50 %	65 %	90 %	100 %
		 Circular	anti-clockwise	1500W						

Absorbed electric power

COOKER MODEL:	Base resistance 	Sky resistance 	Grill 	Maxi Grill 	Circuit resistance 
MXV66MFR – MXV76MFR PXV66MFR – PXV76MFR	1900W	700W	1800W	2500W	2000W
MXGV96AMFR - PXGV96AMFR	1750W	1000W	2000W	3000W	2500W
MXDV96AMFRE-PXDV96AMFRE – STANDARD OVEN	1900W	700W	1800W	2500W	2000W
MXDV96AMFRE- PXDV96AMFRE – SMALL OVEN	1200W	500W	1000W	-	-
MXUDV66AMFE – MXUDV76AMFE - PXUDV66AMFE - .UDV66MFE DOWN OVEN	1650W	900W	1500W	2100W	2000W
MXUDV66AMFE – MXUDV76AMFE - PXUDV66AMFE – .UDV66MFE UP OVEN	1200W	950W	1900W	-	-

Characteristics of the heating zones in 5 heating plate kitchen ranges.

Position	Type of command	Effective heated zone	Knob rotation	Max power	Knob position and relevant power					
					1	2	3	4	5	6
Front left	Energy regulator	 All	Orario	2200W	10 %	25 %	50 %	65 %	90 %	100 %
		 Central	anti-clockwise	750W						
Front right	Switch	 All	anti-clockwise	1200W	150 W	200 W	350 W	500 W	850 W	1200 W

Rear right	Switch	All	anti-clockwise	1700W	180 W	300 W	450 W	750 W	1200 W	1700 W
Rear left	Energy regulator	All	Clockwise	2400W	10 %	25 %	50 %	65 %	90 %	100 %
		Circular	anti-clockwise	1500W						
Central	Energy regulator	All	Clockwise	2000W	10 %	25 %	50 %	65 %	90 %	100 %
		Circular	anti-clockwise	1100W						

Residual heat

The glass ceramic top is divided into 4 (or 5) heating zones. To ensure extra safety, it has indicator lights (residual heat indicators), which light up when a zone is very hot.

The indicators stay lighted for as long as the heated zone remains hot, even with the plates OFF:

How to use the glass ceramic top

When using the top for the first time, we advise you to turn ON the heating zones one at a time for a few minutes, in order to eliminate any humidity accumulated in the insulation.

To avoid heat dispersion and for excellent performance, we advise you to use pots with a flat, thick bottom. Furthermore, whenever possible, the pots should be of the size as the heating zone being used.

The heated zone stays hot for a certain period of time. You should therefore exploit this by switching the plate off a few minutes before end of cooking, so that you finish cooking by exploiting the residual heat accumulated by the glass, and save on energy.

We advise you to clean when the glass has cooled. Wash the glass with the type of liquid detergent as per supplied sample, or with soapy water. For stubborn dirt, use the supplied scraper. **Do not use abrasive material such as Scotch brite, metal sponges or the like.** Take care not to spill sugar while cooking, because impossible to remove deposits could be formed. Any cast-iron pots or with a rough bottom tend to leave light coloured traces, which can be removed with a cloth dampened with vinegar.

WARNING:

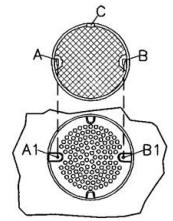
when the top is in operation or the residual heat indicator is ON, take great care, and keep children away.

Accessible parts of the oven can become very hot while the grill is operating. Children should be kept at a safe distance.

WARNING:

if the glass ceramic breaks, disconnect electric power and call in the Lofra Authorised Service Centre.

LAY-OUT FOR CONNECTING KITCHEN GLASS CERAMIC WORKTOP		
220-240 V ~	3 x 6 mm ² H05VV-F	
380-415V 3N~	5 x 2,5 mm ² H05VV-f	



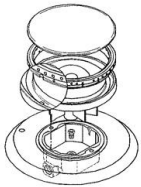
3.9. FITTING THE FAT FILTER TO GIANT MULTIPLE-FUNCTION OVEN

- Place tabs A-B in line with the holes in the fan cover A1-B1 at back of the oven.
- Press rod C so that the tabs fit perfectly into the holes A1-B1.

3.10. FITTING THE GAS BURNERS TO THE HOB

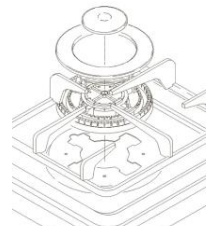
Burners: auxiliary, semi-rapid, rapid, super rapid:

To fit the burners, flame diffusers and the enamel burner caps correctly in the hob cups, follow the sequence illustrated in figure. Ensure that the cup burner guides and the burner flame diffuser guides are matched perfectly.

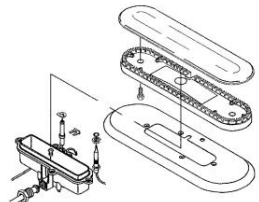


Treble crown burner: fit the flame diffuser to the burner support so that it cannot rotate.

ATTENTION: the treble crown burner caps must always sit perfectly in their seats. If they are not, the flame may return inside and deform the burner by progressive overheating.



Fish kettle: fit the flame diffuser by placing the hole in the bottom part over the electronic ignition candle in the hob cup.



3.11. TELESCOPIC RUNNERS (only for certain models)

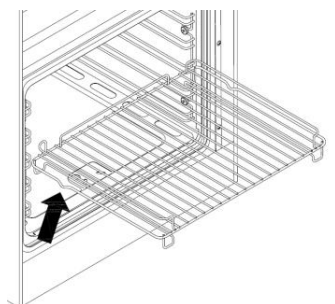
The telescopic runners guarantee greater stability to the oven accessories. Placing the food on the shelves or on the tray is easier and safer.

The shelves and trays must be securely fitted into their housing on the runners. We recommend using oven gloves during cooking or while the oven is still hot.

1.92 TRAY WITH ANTI-FALL DEVICE

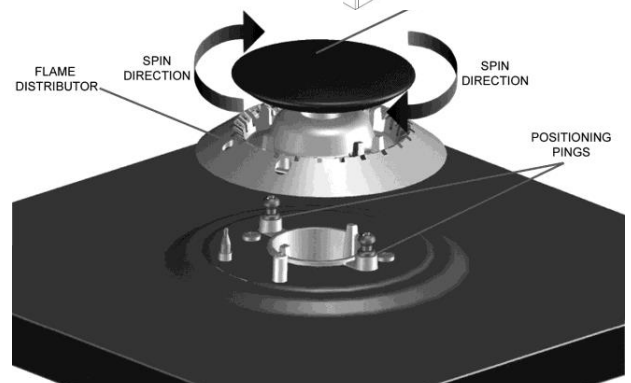
The tray are equipped with safety system to prevent its extraction out of the oven.

Inserting check that the anti-fall device (see picture) is always in the back. The tray are extracted from the oven only if raised before.



3.12 GAS BURNER SERIES 3 FITTING INSTRUCTIONS

The gas burner cap must be placed on its seating and turned clockwise making sure the two fitting marks face the pins of the below flame-spreader (as shown in the picture).



WARNING

An incorrect fitting of the gas ring could cause the flame to spread inside the gas jet itself damaging it.

3.13 GLOW PLUGS OPERATING INSTRUCTIONS (ONLY ON SELECTED MODELS)

To switch the gas jets on press the knob and turn it anti-clockwise; the glow plug will turn bright red and cause the gas jet's flame to light.



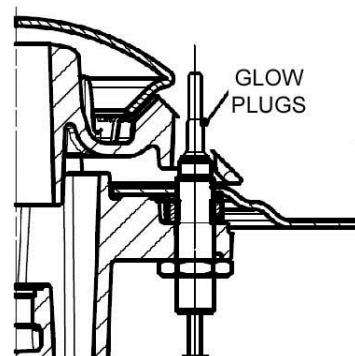
WARNING

It is recommended not to leave any inflammable materials on top of the kitchen's work surface, such as cloths and grease proof paper, which could catch fire just by pressing the knob, even when the gas jets are switched off.

Make sure every precaution is taken; by pressing the knobs the glow plugs will immediately turn on and reach 1300° in temperature.

The glow plugs must not be knocked to avoid damaging them.

TO AVOID BURNS AND INJURIES THE GLOW PLUGS MUST NOT BE TOUCHED WHEN THEY ARE BRIGHT RED. CHILDREN MUST BE KEPT AT A SAFE DISTANCE.



4. CLEANING

Before cleaning turn off at the mains and leave the oven and burners to cool.

Clean the hob and oven after each use in order to prevent build-ups of stubborn dirt that are difficult to remove and may damage the surfaces.

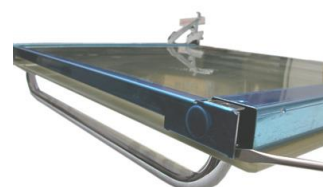
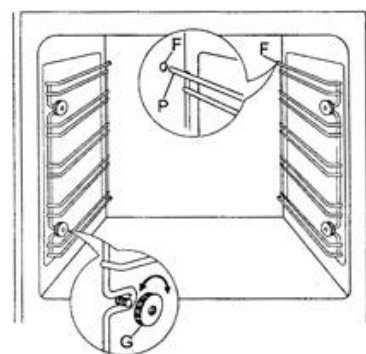
To clean the stainless steel, enamelled, and glass parts and the control panel, we recommend using a sponge or damp cloth with a non-abrasive cleaner. If spots are difficult to take off, please use specific cleaning products. **Rinse and dry carefully after the cleaning.** Do not use steel wool, abrasive powders and corrosive substances that could scratch.

To keep the internal enamelled parts shiny for a long time, they should be cleaned frequently with warm soapy water. The grid guides and drip pan can be removed by unscrewing the nuts/washers G for more thorough cleaning. Refit the parts by placing the 2 P extensions of the side guides in the holes F on the bottom of the oven; line up the 2 front eyelets of the guides with the screws fitted to the sides, then secure the guides with nuts/washers G. Do not wash the oven when it is still hot and do not use abrasive substances or products.

Ensure that the enamelled surface do not come into prolonged with acid and alkaline substances, such as: VINEGAR, COFFEE, MILK, SALT WATER, LEMON JUICE, TOMATO JUICE, ETC.

To clean the inside of the oven door (according to the model):

- open the oven door unfasten the two screws that secure the internal glass; then remove the glass, paying attention to the sealing gasket.
- for models with triple-glazed oven door, remove the top frame using a screwdriver, as illustrated in figure, and slide the glass out of the guides. Take the utmost care when doing these operations.



The burners, caps, and flame diffusers should be cleaned periodically with soapy water. Before replacing them in their housing they should be dried carefully and check that the holes in the flame diffusers are clear.

 **Do not use steam cleaners to clean the appliance.**

The presence of the symbol below means that the instrument is part of “new waste” and so it has to be gathered separately (no urban waste).



In accordance to article 13 of the 25th of July 2005 legislative decree, no.151 “Implementation of the 2002/95/CE, 2002/96/CE e 2003/108/CE directives on the restriction of the use and waste of certain hazardous substances in electrical and electronic equipment”

The crossed waste bin symbol on the appliance or on its packaging indicates that when the product is worn out and of no further use it must be disposed of separately from other discarded items. Thus, the user has to dispose of the appliance in the appropriate disposal site or arrange with the supplier of the new replacement appliance to dispose of it. The correct disposal of the appliance, insuring it gets correctly recycled, helps avoiding possible environment and health damage and contributes to the reuse and/or recycle of the materials the appliance is made of.



The incorrect disposal of the appliance by the user is subject to the laws in force.


TABLES

BURNER SPECIFICATIONS

TABLE 1

Gas type:	Butane	G30	-	Nominal pressure	=28-30mbar
	Propane	G31	-	Nominal pressure	=37mbar
	Methane	G20	-	Nominal pressure	=20mbar

Type of burner	By pass Ø 1/100 mm	Liquid gas/LPG							Natural gas		
		Injectors Ø 1/100 mm	Nominal thermal capacity						Inje ctor Ø 1/10 0 mm	Nominal Thermal capacity	
			kW max	g/h max		kW min	g/h min			kW max	kW min
				G30	G31		G30	G31			
Cooking hob burners I series 											
Auxiliary (small)	27	50	1,00	73	71	0,29	21	21	77	1,00	0,29
Semi – rapid: (medium)	29	65	1,75	127	125	0,35	25	25	97	1,75	0,35
Rapid: (large)	39	85	3,00	218	214	0,60	44	43	127	3,00	0,50
Treble crow	65	100	3,90	283	278	1,50	109	106	136	3,90	1,50
Fish Kettle	65	85	3,00	218	214	1,50	109	107	120	3,00	1,50
Cooking hob burners II series  normal e AEO, four-leaf clover											
Auxiliary (small)	27	50	1,00	73	71	0,30	21	21	72	1,00	0,30
Semi – rapid: (medium)	34	65	1,75	127	125	0,44	25	25	97	1,75	0,44

Rapid: (large)	44	85	3,00	218	214	0,75	44	43	115	3,00	0,75
Treble crow	65	100	3,90	283	278	1,50	109	106	136	3,90	1,50
Dual Ø125mm:	70	46/85	3,90	283	278	1,80	130	127	130/75	3,90	1,80
Dual Ø145mm:	27/65	46/95	4,5	326	319	1,80	130	127	130/85	4,20	1,80/0,35
Dual four-leaf clover	27/70	46/66	4,2	304	297	0,30	22	22	66/1,02	4,20	0,30
<div> Cooking hob burners III series  </div>											
Auxiliary (small)	27	52	1,10	79	78	0,35	25	25	73	1,10	0,35
Semi – rapid: (medium)	34	65	1,75	127	125	0,45	32	32	98	1,75	0,45
Rapid: (large)	44	82	2,80	203	200	0,75	54	53	122	2,80	0,75
Treble crow	65	97	3,70	268	264	1,50	109	133	133	3,70	1,50
Gas oven burners											
60L : (60x50-60x60-70x50-70x60) – Sliding Trolley (80x60 – 90x60)	55	85 countersink hole	3,30	240	236	1,10	80	79	130 countersink hole	3,30	1,10
Giant oven / Giant Oven ventilated / (...126GV...):	60	110	5,00	363	357	1,60	116	114	165 countersink hole	5,00	1,60
Storage area: (80x50-90x60)	50	80 countersink hole	2,60	189	186	1,10	80	79	115 countersink hole	2,60	1,10
Storage area and bottle cupboard (90x50-90x60)	55	85	3,20	233	229	1,10	80	79	127 countersink hole	3,20	1,10
Gas grill burners											
60L : (60x50-60x60-70x50-70x60) – Sliding Trolley (80x60 – 90x60)	-	77	2,30	166	164	-	-	-	115	2,30	-
Giant oven / Giant Oven ventilated / (...126GV...):	-	90	3,30	240	236	-	-	-	140	3,30	-
60 L (60x60 – 70x60) Ventilated Gas	-	85	2,60	188	185	-	-	-	130	2,6	-

GLASS PLATE AND ELETRIC PLATE FEATURES

TABLE 2






GIANT OVEN COOKER WITH GLASS PLATE: 800 + 800 W

Corresponding positions of the knob and absorbed power

Plate diameter in mm	Consumption Knob position and W consupcion				
	0	1	2	3	4
80	0	90	180	200	450
110	0	140	300	400	700

145	0	187	250	750	1000
180	0	300	600	900	1500

ABSORBED POWER BY THE ELETRIC OVEN WITH THERMOSTAT TABLE 3

<u>MODEL</u>	Base resistence 	Sky resistence 	Grill resistence 	Maxi- grill resistence 	Circuit resistence 
Electric static Model: 60x50-60x60-70x50-70x60	1650 W	900 W	1500 W		
Mixed oven model: 70X50 - 70X60	1650 W	900 W	1500 W		
Multiple function model: MX 66 ASMF	1650 W	600 W	1500 W		
Multiple function model: 60X50-60X60-70X50-70X60	1650 W	900 W	1500 W	2100 W	2000 W
Mod. Radiant Grill : 60X60-70X60	1900 W	700 W	1800 W	2500 W	2000 W
Mod. Radiant Grill : 90X60	1900 W	1000 W	2000 W	2500 W	2000 W
Multiple Function Giant Oven	1750 W	1000 W	2000 W	3000 W	2500 W
Double Oven Lt oven 60 lts	1650 W	900 W	1500 W	2100 W	2000 W
Lt oven 30 lts	1200 W	500 W	1000 W		
Model with storage cupboard model: 80X50-80X60 90X50-90X60	1400 W	700W	1200 W		
Model with bottle: 90X50-90X60	1400 W	700 W	1200 W		
Mod. MXUD Oven Up	1200 W	950 W	1900 W		
Mod. MXUD Oven Down	1650 W	900 W	1500 W		
Mod. Giant Gas Oven			1750 W		
Mod. Gas with storage cupboard 80x50/60 – 90x50/60			1200 W		
Mod. Gas 90x60 – 80x60 Sliding Trolley			1500 W		
Mod. Electric 90x60 – 80x60 Sliding Trolley	1650 W	900 W	1500 W	2100 W	2000 W
Mod. Giant Oven Ventilated Gas			2000 W		
Oven 30 lt cooker ...D126...	1200 W	500 W	1000 W		

COOKER MODEL UP & DOWN TABLE 4

DIMENSIONS

height	900-915 mm
weight	600 mm
depth	600 mm (excluding the oven door handle)

CHARACTERISTICS OF THE OVEN BURNERS



Burners	Top Oven	Top Grill	Bottom oven
Rated heating capacity kW	1,70	2,70	2,40
Minimum heating capacity kW	0,80	---	1,00

Injector				
G20 20 mbar	Ø 1/100 mm	95	125	110
G30 30 mbar	"	62	80	72
By-pass				
G20 20 mbar	Ø 1/100 mm	Reg.	---	Reg.
G30 30 mbar	"	42	---	48

Oven UP temperature: min.130°C – max. 270°C

Oven DOWN temperature: min.130°C – max. 270°C

OVEN ELECTRICAL FEATURES

OVEN UP		Base resistance Sky resistance Grill resistance	1200 W 950 W 1900 W
OVEN DOWN		(see table no.3)	

Customer Service

To arrange an in guarantee service call, please contact customer services on the following numbers.

UK and N.Ireland – myappliances Customer Care Centre

T: 0344 8001128 E: enquiries@myappliances.co.uk

www.myspareparts.co.uk

Republic of Ireland (ROI) – myappliances Customer Care Centre

T: 1-800 535542 E: enquiries@myappliances.co.uk



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