

Cleaning And Maintenance

Cooktop

- Steel surfaces - Clean the details with warm water and non-abrasive detergent. Dry with a soft microfibre cloth.
- Enamelled surfaces - To maintain the characteristics of the enamelled surfaces it is necessary to regularly clean them with soapy water
- 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.
- Spark plugs and thermocouples - Clean with a damp cloth. If necessary, remove dry dirt with a toothpick or a needle.
- Crowns, gas rings, and caps - Gas rings and caps are removable to allow easy cleaning. Wash them with hot water and non-abrasive detergent
- Induction or fibreglass - Remove light stains with a damp cloth and dry with a soft cloth. Clean with commercially available product designed for cleaning ceramic cooktops (e.g. hillmark)

Oven

- 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 soapy. Rinse and dry.
- Tray - Immerse in a solution made of water and neutral soap. Dry afterwards.
- Grills - Clean with a NON-acidic detergent.

Front Panel

- Steel surfaces - Clean the parts with lukewarm water and non-corrosive liquid detergent and then dry them with a soft cloth or microfibre cloth.
- Enamelled surfaces - To maintain the characteristics of the enamelled parts it is necessary to clean frequently with soapy water.

Maintenance and cleaning of total black burners with nano-technological coating

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 soapy water. Rub with a natural fibre cloth, or non-abrasive sponge.

- Do not use powder, 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 natural fibre cloth; 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.

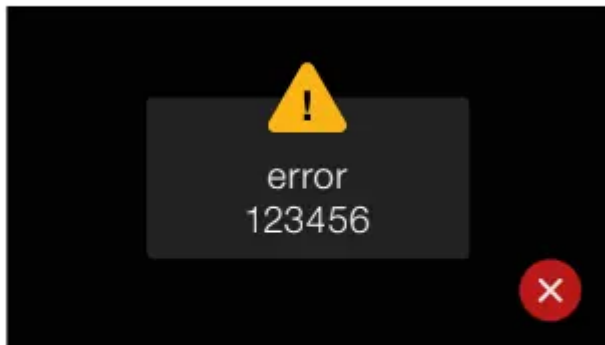
WIRING DIAGRAM

Please download file pdf and read from 79th page.

PROBLEM SOLVING – TFT display errors

Description	Error ID	Error types(*)
Cavity probe in open circuit	00	WE
Cavity probe in short circuit	01	WE
Meat probe in open circuit	04	WE
Meat probe in short circuit	05	WE
Overheating	08	WE
Tangential fan not working	16	WE
Incorrect mapping card	19	WE
Communication error	20	WE

Attention(*)



**In case of error disconnect and reconnect the appliance.
If the error is present again you will need the intervention of an authorized technician**

Attention(*)



Close the oven door.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.