



OFFICINE GULLO
FIRENZE



FES8

ELECTRIC OVEN FOR
RESIDENTIAL AND PROFESSIONAL USE

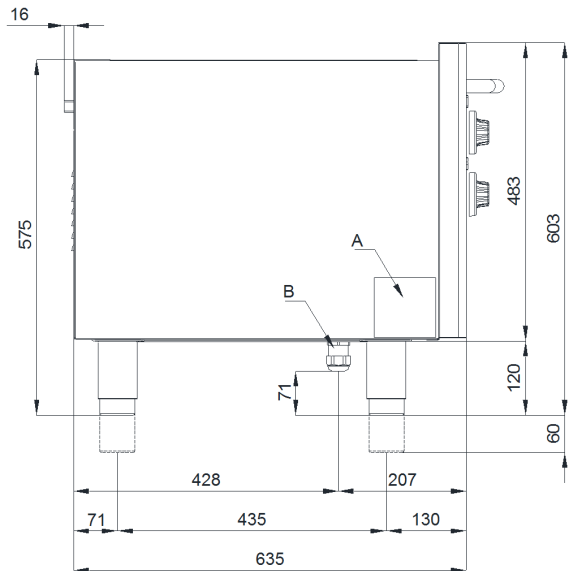
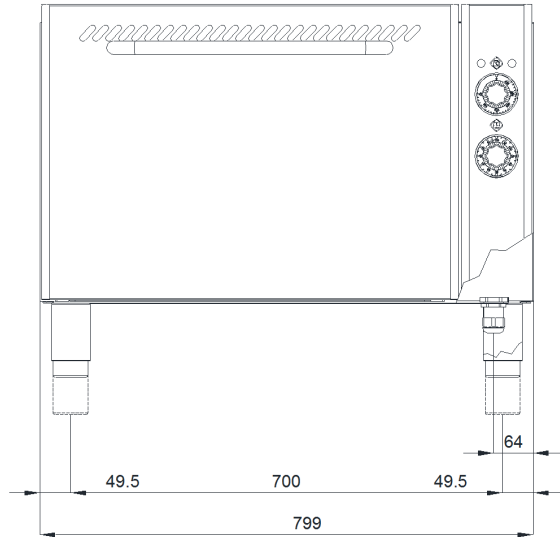
INSTRUCTIONS
for installation and use

CAUTION

1. These safety directions apply to different kinds of appliances. Please identify correctly the specific appliance in your possession (check the tag showing the characteristics).
2. Before using the appliance, read the instruction manual carefully, as it contains important safety information on the proper installation, use and maintenance of the appliance. Please keep the instruction manual for further reference.
3. The appliance's electrical safety is guaranteed only if the electrical system is earthed in accordance with the relevant regulations. It is of the utmost importance to follow such regulations; when in doubt, please consult a qualified electrician to have the electrical system thoroughly checked. The manufacturer declines all responsibility for damage caused by a badly-earthed electrical system
4. Before connecting the appliance, make sure that the appliance's technical characteristics shown on the tag correspond to those of the electrical system and gas distribution network.
5. Make sure that the electrical system and sockets can handle the appliance's maximum power consumption as shown on the tag. When in doubt, please consult a qualified electrician.
6. The appliance should be connected to the electric supply line by means of an omnipolar switch with a minimum contact opening of 3 mm
7. If the power socket is not compatible with the plug, replace the socket with a proper one and consult a qualified electrician to make sure that the cable size can handle the appliance's maximum power consumption. The use of adapters, multiple power boards and extension cords is not recommended.
8. When not in use, switch off the general power supply to the appliance and close the gas supply valve.
9. Do not obstruct the appliance's cooling or heat dissipation vents.
10. In case of damage to the appliance's power cord, it must be replaced exclusively by the manufacturer's authorized service center.
11. The appliance must be used only for the purposes for which it has been expressly designed (cooking). All other uses (such as the heating of a room) are considered inappropriate and therefore dangerous. The manufacturer declines all responsibility for damage resulting from improper use of the appliance.
12. The use of any electric appliance implies the observance of some basic rules. More specifically:
 - A. Do not touch the appliance with wet or damp hands or feet;
 - B. Do not use the appliance with bare feet;
 - C. Avoid the use of extension cords and, if necessary, take all precautions;
 - D. Do not pull the power cord to disconnect the plug from the power socket;
 - E. Do not leave the appliance exposed to atmospheric agents (rain, sun, etc.);
 - F. Do not allow children or untrained persons to use the appliance.
13. Before cleaning the appliance or performing maintenance work, disconnect the appliance by pulling the plug out of the power socket or turning off the main switch.
14. In case of failure or malfunction, turn the appliance off, close the gas supply valve and do not attempt to carry out any repairs, which must be done exclusively by an authorized service center.

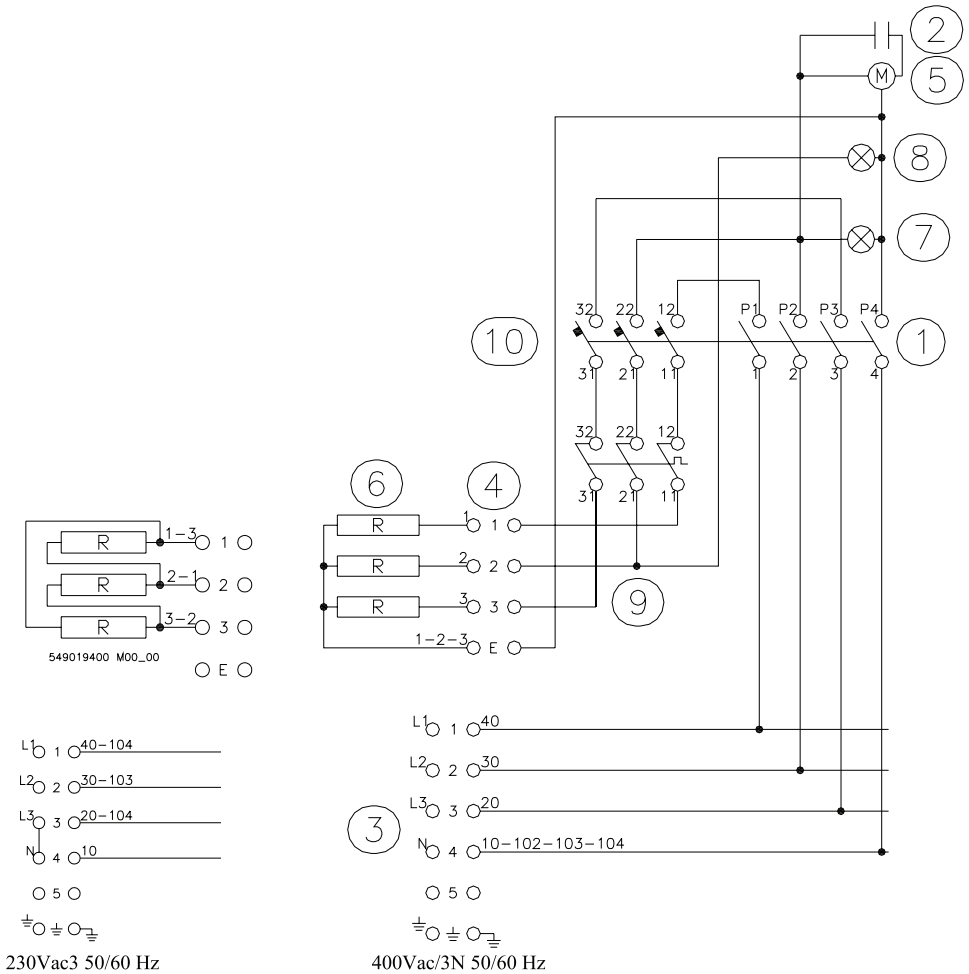
Request the use of original spare parts only. Failure to comply with the above recommendations may compromise the appliance's safety

FIG.A
MOD. FES8



- A.** Data Plate
- B.** Electrical connection

FIG.B
WIRING DIAGRAM



1. Commutator
2. Capacitor
3. Power supply terminal
4. Terminal board switching
5. Engine

6. Element
7. White light
8. Green light
9. Safety thermostat
10. Thermostat

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TECHNICAL ELECTRICAL DATA TABLE

MODELS	Dimensions cm	Power supply El. oven GN1/1	Power max kW	Absorbtion max A	Emissivity dB	Power supply cable
FES8	80x68,2x57h	400V 2N 50/60Hz	5,32	8,06	<70	5 x 1.5 mm ²
FES8	80x68,2x57h	230Vac3 50/60 Hz	5,32	13,35	<70	4 x 1.5 mm ²

TECHNICAL DATA AND DRAWINGS

The data plate is attached to the lateral panel (see drawing electrical connection point) and contains all the information necessary for connection.

POSITIONING

On positioning the appliance, ensure that it is perfectly levelled. Small adjustments can be made by screwing the adjustable feet up or down. The master switch or the socket point must be in proximity to the appliance and easily accessible. It is advisable to place the oven under an extractor hood to ensure rapid elimination of steam. If the appliance is placed near a wall or partition, kitchen furniture or decorative coverings, etc., these must be fire-proof or coated with fire-proofing. Local fire prevention regulations must be observed. There must be maximum clearance between the front edge of the cabinet and the appliance.

DECLARATION OF COMPLIANCE

The manufacturer declares that the appliances are compliant with the prescriptions of the EEC norm 90/396. The installation must be done observing the norms in force particularly concerning room ventilation and discharging gas emissions.

N.B.: The manufacturer declines any responsibility for direct or indirect damage caused by improper or incorrect installation, alterations, maintenance or use of the appliance, as in all the other cases considered in the items of our sales conditions.

INSTALLATION

The installation, start-up and maintenance of this appliance must be carried out only by qualified fitters. All installation operations must be in accordance with current regulations. The manufacturer declines all responsibility for malfunctioning due to bad or faulty installation.

Attention: international regulations require that a omni pole cut-out device with contact opening of at least 3 mm be fitted on the wiring leading to the appliance.

REGULATIONS, TECHNICAL STANDARDS AND SPECIFICATIONS


Installation must be carried out in accordance with:

- current accident prevention legislation;
- current VDE specifications.

ELECTRICAL CONNECTION

The terminal board is situated behind the front panel. The electrical wiring must be no less than HO5 RN F and have a section suitable for the appliance (see 1.1). Secure the wiring with the wiring clips. Connect the wire ends to their terminals on the terminal board. The earthing wire must be longer than the other wires so that it will disconnect after the live wires in the event of the fastener breaking.

EQUIPOTENTIAL

The appliance must be connected to an equipotential system. The connection screw is positioned at the back of the appliance and is identified by the symbol .

Attention: the manufacturer cannot be held responsible for, and does not cover in the guarantee any damage resulting from bad or faulty connections.

TURNING ON AND ADJUSTING THE FAN OVEN

The hot air made to circulate by the fan is distributed in all parts of the oven chamber to ensure even cooking results. Since the oven chamber is heated evenly, different foods can be cooked together on different rungs

Turn the knob from "O" into the desired position between 50° and 300°; The white and green lights come on.

The green light indicates the presence of electrical tension.

The white light shows that the heating element is working; when the temperature is reached, it goes out. To turn off the appliance, turn the knob into position "O".

MECHANICAL TIMER

NB: Ovens are provided with an acoustic timing device, able to signal a maximum time of 120 minutes. Turn the knob to the right, positioning on the time desired, between and including 0 to 120 minutes (see figure); at the end of the set time, the alarm goes off.

CLEANING AND MAINTENANCE

Attention! During cleaning, do not wash the external parts of the appliance with direct sprays of water or with high pressure.

After every use, clean the appliance thoroughly. Daily cleaning after switching off the appliance ensures the perfect functioning and long life of the appliance.

Before starting to clean the appliance, disconnect the power supply. The parts in steel must be washed with hot water and neutral detergent, then rinsed thoroughly in order to eliminate all traces of detergent; after which, dried with a dry cloth. Do not use abrasive or corrosive detergents.

Important: As well as ordinary cleaning and maintenance, it is advisable to have the installation checked by an installer at least once a year. It is therefore suggested to draw up an after-sales assistance contract.

CLEANING BURNISHED BRASS SURFACES

No synthetic protective varnishes have been used to obtain the special burnishing effect on the burnished brass details in order to avoid spoiling the beauty of the brass with an artificial patina. The antique finish of the surface is the result of natural oxidation that has simply been accelerated. All the natural antique finish brass surfaces can be cleaned with any kitchen degreasing detergent, accompanied by the use of an abrasive scouring pad (the green colored type used for washing dishes). It is recommended that the metal be rubbed, uniformly applying light pressure, until the desired effect is achieved.

The brass details should then be dried.

Do not use polish as this is suitable for maintaining the gloss but not the antique finish and could result in an effect that is not compliant with our products. Any spots that may appear over time on the burnished brass surfaces should be considered as a desirable and particular characteristic of our craft metal working processes.

CLEANING CHROMIUM-PLATED BRASS SURFACES

No synthetic varnishes have been used to obtain the special polish on the chromium-plated brass details in order to avoid spoiling the beauty of the chromium plating with an artificial patina. All the chromium-plated surfaces should be cleaned, where necessary, with a soft, possibly micro-fiber cloth, combined with metal polishing products, if required. Do not use abrasive pads.

CLEANING SATIN FINISH NICKEL-PLATED BRASS SURFACES

No synthetic varnishes have been used to obtain the special nickel-plating on the satin finish nickel-plated brass details in order to avoid spoiling the beauty of the nickel-plated, satin finished solid brass with an artificial patina. All the nickel-plated and satin finished brass surfaces should be cleaned, where necessary, with a soft, possibly micro-fiber cloth, combined with a neutral detergent, if required. Do not use abrasive pads.

CLEANING THE VARNISHED SURFACES

All the varnished surfaces should be cleaned using a neutral detergent and, where necessary, a soft, possibly micro-fiber cloth. Do not use abrasive pads or any other chemical products.

CLEANING BRUSHED STEEL SURFACES

All the brushed steel surfaces should be cleaned using degreasing products or products specifically designed to be used on steel and, where necessary, extra-fine steel wool or extra-thin sandpaper.

PREPARATION FOR A PROLONGED OUT OF USE

Thoroughly clean and dry the appliance as per instructions, switch off at the mains.

PROCEDURE TO FOLLOW IN THE EVENT OF A BREAKDOWN

If a fault develops, turn off the appliance, switch off at the mains and call the technical assistance service.

MAINTENANCE (ONLY FOR QUALIFIED PERSONNEL)

Any kind of maintenance must only be done by qualified personnel. Before carrying out maintenance, remove the plug or switch off the switch above the appliance.

COOKING TABLE FOR THE FAN OVEN

TYPE OF FOOD	SLOT NO. from the bottom	QUANTITY KG	TEMPERATURE °C	COOKING TIME IN MINUTES
Cakes, pastries				
With a beaten mixture, in a mould	1-3	1	175	60
With a beaten mixture, without a mould	1-3-4	1	175	50
Short pastry, cake base	1-3-4	0.5	175	30
Short pastry with a wet filling	1-3	1.5	175	70
Short pastry with a dry filling	1-3-4	1	175	50
With a natural leavening dough	1-3	1	175	50
Small cakes	1-3-4	0.5	160	30
Meat				
Grilled roasts				
Veal	2	1	180	60
Beef	2	1	180	70
English roast beef	2	1	220	50
Pork	2	1	180	70
Chicken	2	1-1.5	200	70
Baking-pan roasts				
Veal	1-3	1	160	90
Beef	1-3	1	160	90

Pork	1-3	1	160	90
Chicken	1-3	1-1.5	180	90
Turkey pieces	1-3	1.5	180	120
Duck	1-3	1-1.5	180	120
Casseroles				
Beef casserole	1	1	175	120
Veal casserole	1	1	175	110
Fish				
Filets, steaks, cod, hake, sole	1-3	1	180	30
Mackerel, turbot, salmon	1-3	1	180	45
Oysters	1-3	1	180	20
Oven bakes				
Pasta	1-3	2	185	60
Vegetables	1-3	2	185	50
Sweet and savoury soufflés	1-3	0.75	180	50
Pizza and “calzone”	1-3-4	0.5	200	30
Toast	1-3-4	0.5	190	15
Defrosting				
First courses	1-3	1	200	45
Meat	1-3	0.5	50	50
Meat	1-3	0.75	50	70
Meat	1-3	1	50	110

Notes:

The cooking times given above do not include the time needed to heat the oven except in those cases marked with an asterisk. Indication regarding use of the levels given in the table is what is preferable if you are cooking on different rungs.

The times given refer to cooking on one level only. For more than one level increase time 5-10' For beef, veal, pork and turkey roasts on the bone or in a roll, increase time 20'

Cooking times may vary according to the type of foods, their homogeneity and volume.

When cooking for the first time in the oven we suggest opting for the lower value in the thermostat adjustment range given in the table.

Cooking time will be longer if the heat is lower.



en

INTERNATIONAL

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