

# GIO60

## Electric stove and electric stove with electric oven



131722  
131734



131764

**ENGLISH : Instruction Manual**



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# Contents

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<b>1. INSTALLATION</b>	<b>23</b>
1.1 General and safety warnings .....	23
1.2 Positioning .....	27
1.3 Electric connection .....	28
1.4 Installation safety notes .....	29
<b>2. GENERAL INSTRUCTIONS FOR USE</b>	<b>30</b>
2.1. Commissioning .....	30
2.2. Settings .....	30
<b>3. USE OF THE ELECTRIC OVEN</b>	<b>31</b>
3.1. First oven ignition.....	31
3.2. Cooking .....	31
3.3. Selector command knobs and thermostat .....	32
3.4. Safety thermostat.....	32
3.5. Indicator lights.....	32
3.6. Oven selector knob symbology .....	33
3.7. Cooking tips.....	33
<b>4. MAINTENANCE and CLEANING</b> .....	<b>35</b>
4.1. Internal cleaning .....	35
4.3. Oven light replacement.....	35
4.4. Door cooling kit .....	36
4.5. Cleaning of the oven door .....	36
4.6. Knobs .....	36
4.7. Electrical repair work.....	36
<b>5. TROUBLESHOOTING</b>	<b>38</b>
<b>6. DISPOSAL OF THE APPLIANCE</b>	<b>39</b>

## **Dear Customer,**

Thank you for purchasing one of our products.

This oven is part of a series of electrical equipment designed for the food sector. Our ovens are easy to use, ergonomic and enable cooking control, while boasting a pleasant and modern design.

The oven has a 12-month warranty that covers any manufacturing defects from the date indicated on the Bill of Sale. The warranty covers normal operation of the oven and does not include consumables (lamps, seals etc.) and damage caused by incorrect installation, wear, maintenance, repair, incorrect cleaning and descaling, tampering and improper use.



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# 1. INSTALLATION

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## 1.1 General and safety warnings

- Read this manual thoroughly before installation and use of the oven, as it provides important instructions regarding its safe installation, use and maintenance.
- Keep the manual in a location that can be easily accessed by the operators for further consultation.
- Always include the manual if the appliance is transferred; if necessary, request a new copy from the authorised dealer or directly from the manufacturer.
- As soon as the packaging is removed, make sure the appliance is in good condition and there is no damage caused during transportation. Never install or use a damaged appliance; if in doubt, contact the after-sales technical assistance or your local dealer immediately.
- As the packaging material is potentially dangerous, it must be kept out of the reach of children or animals and disposed of correctly in compliance with local regulations.
- Before installing the equipment, check that the systems are compliant with the regulations in force in the country of use and with that stated on the information plate.
- Installation or maintenance different to those indicated in the manual can cause damage, injury or fatal accidents.
- Installation, extraordinary maintenance and repair operations on



The appliance must not be used by persons with reduced physical, sensory or mental capacities or by those who do not have the necessary experience or knowledge unless they are supervised or instructed in the use of the equipment by a person who is responsible for their safety.

The appliance must be placed in a suitably ventilated room to prevent the excessive accumulation of harmful substances in the air.

Children must be supervised to ensure they neither play with nor use the appliance.

During operation, pay attention to the hot areas on the exterior surfaces of the equipment which, during operation, can exceed 60°C.

The use of hearing

- The equipment must only be performed by professionally qualified personnel and following the manufacturer's instructions.
- During assembly of the equipment, the transit or permanence of staff not assigned to installation is not permitted in the work area.
- The appliance was designed to cook foodstuffs in indoor environments and must only be used for this function. Any different use must therefore be avoided as it is considered improper and dangerous.
- The appliance must only be used by personnel who have been appropriately trained in its use. To avoid the risk of accidents or damage to the equipment, it is essential that the staff is constantly trained with regard to safe operation.



- protection is not necessary as the sound pressure level of the oven is lower than 70 dB(A).
- In the event of failure or malfunctioning, the equipment must be deactivated; any repairs must only be performed by an assistance centre authorised by the manufacturer and original spare parts must be used.
- Disconnect the appliance from the electric power supply before performing any installation or maintenance intervention.
- Interventions, tampering or modifications not expressly authorised, which do not respect that stated in this manual, will make the warranty null and void.
- Do not place other heat sources, such as fryers or cooking plates, near to the oven.
- Do not deposit or use flammable substances near the equipment.
- In the event of prolonged lack of use, the electricity must be turned off.
- Before commissioning the appliance, make sure that all parts of the packaging have been removed, making sure they are disposed of in compliance with current legislation.
- Any changes to appliance installation that become necessary must be approved and performed by authorised technicians.
- Any electrical repair must be performed by highly qualified personnel.
- Attention! In case of damage to power cables, it will not be possible to use the appliance.
- The appliance is intended for professional use only.

if interventions must be requested for maintenance or repairs of the appliance; therefore, it must not be removed, damaged or modified.

The equipment complies with the essential requirements of the Machinery Directive 2006/42/EC.

The equipment complies with the essential requirements of the Electromagnetic Compatibility Directive 2014/30/EC.

The equipment complies with the essential requirements of the Low Voltage Directive 2014/35/EC.

- No changes of any kind are permitted to the wiring of the equipment.
- Failure to comply with the previous warnings can compromise both your safety and the safety of the equipment.
- When the cooking chamber is hot, be careful when opening the door. **BURNS HAZARD!!**
- The trays and grills must be extracted from the hot oven using heat-resistant protective gloves for the hands.
- Use protective glasses and suitable gloves during cooking chamber cleaning operations.
- **ATTENTION:** the floor near to the oven could be slippery.
- The information plate provides important technical information: these are essential



The appliances have been designed to be installed indoors. They cannot be used outdoors and cannot be exposed to atmospheric agents.

The place designated for the installation of the oven must have a rigid, level and horizontal surface, which must be able to safely support the weight of the device/support assembly and the load at maximum capacity.

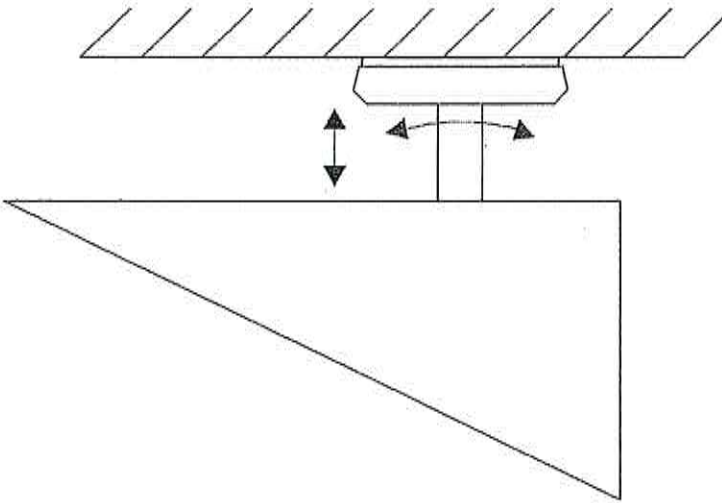
The appliance must be transported to the place of installation packed on the wooden pallet.

All of the materials used for packaging are compatible with the environment, they can be stored without danger or be disposed of according to local regulations.

Remove the appliance from the packaging and inspect it for damage, then position it in the place of use.

Ensure the appliance rests on a level floor and adjust the height via the levelling feet as shown in **Fig. 1**.

**Fig.1**



Significant unevenness or inclinations can compromise the operation of the oven.

If the appliance is placed against a wall, this must be able to withstand temperatures of 80°C and if it is flammable, heat insulation must be installed.

Remove the entire protective film from the external panels of the appliance, detaching it slowly to remove all traces of adhesive. Make sure that all openings and holes designed for heat intake/discharge are not obstructed.

Do not block the intake or heat dissipation openings and vents and place the appliance beneath an extractor hood whose system must be legally compliant.



- the relief valve and the system are sized to support the appliance load, indicated on the data plate;
- the power supply system is equipped with efficient earthing; if not, this must be performed separately, according to the regulations in force;
- the connection socket or omnipolar circuit breaker are easy to access once the appliance has been installed.

check that:  
connection, it is essential to carefully

**Fig.2**

MOD		NR	000000/00/00
POWER SUPPLY		XN	xxx V AC xx HZ
OVEN POWER KW		BOILER POWER KW	
TOT. POWER KW		CE	IP

Before making the electric connection, it is essential to carefully check that:  
Installation and adjustment must be performed with extreme caution by qualified personnel according to the rules in force.  
part or on the warranty certificate. (Fig.2) directly applied on the rear

The adjustment conditions for this appliance are stated on the data plate present are compatible.

Before installation ensure the voltage and the power system frequency the appliance can only be ensured when the electrical system is conform. As prescribed, the electrical system must have an efficient earth system, as required by the regulations in force. The electrical safety of

### 1.3 Electric connection

It is good practice to have the periodic maintenance of the ovens performed every year by an authorised technician and in compliance with the specific regulations. On this occasion all controls regarding the operation of electric components (selectors, electronics, solenoid valves, heating elements, motors, cooling fans, etc.) and the mechanical controls relative to functionality of the doors, hinges, closing mechanisms, and gaskets will be performed.

If the appliance is installed in the vicinity of other household appliances, ensure the electrical cables and pipes are sufficiently distanced from the hot parts of the same.

Make sure that around the appliance there is sufficient air circulation. Avoid installing the product near flammable materials.

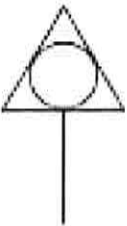
## 1.4 Installation safety notes

Table 1

Model	Voltage V	Frequency Hz	Number of plates	Maximum power plates kW	Maximum nominal power kW
LPE674E	400 3N	50/60	4	2	10.2
LPE4721	230 1N		2	2	4
LPE6741	230 1N		4	2	8
LPE6743	400 3N		4	2	8

### Electrical features

Fig.3



The appliance must be included within an equipotential system whose efficiency is checked in compliance with the standards in force.

For connection there is a clamp, located on the frame and marked with the symbol of Fig. 3.

The supply voltage of the appliance in operation must not deviate from the nominal voltage by  $\pm 10\%$ .

To connect the appliance directly to the mains, it will be necessary to install an omnipolar circuit breaker suitable for the load with a minimum distance between contacts of 3mm.

To connect the appliance, simply connect a standard plug suitable for the absorbed load to the supply cable and plug it into a suitable socket that must be fitted with an efficient earthing system in compliance with the standards in force.

Turn the master selector, to which the power supply plug will be connected, to position 0 (zero). Have the socket cable section checked by qualified staff to make sure it suits the power absorbed by the device.

## 2. GENERAL INSTRUCTIONS FOR USE

### 2.1. Commissioning

The appliance must be used only for the purpose for which it was designed. Any other use is improper.

Before putting the appliance into operation for the first time, it is necessary to remove all the packaging material and to thoroughly clean the grill from industrial grease as follows:

- check that no objects around the appliance could impede the flow of air necessary for combustion and that the room is sufficiently ventilated.
- Check the efficiency of the devices that evacuate cooking fumes

### 2.2. Settings

#### Power On

Turn on the main selector, then turning the knob until it is positioned on the desired temperature.

The orange light remains lit during operation of the heating elements.

#### Power Off

Turn the knob to position "0"

If the appliance is not being used, switch off the circuit breaker selector.

Position **1** corresponds to a lower power while position **6** corresponds to maximum power (**Fig.4**).

Fig.4

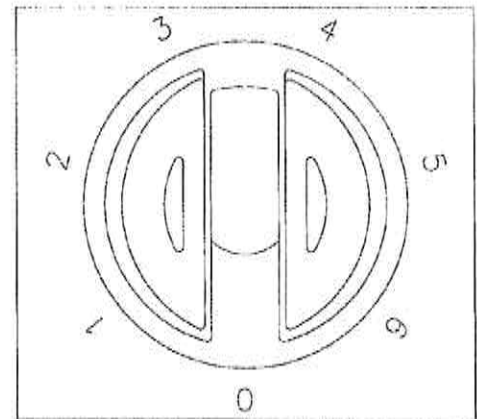
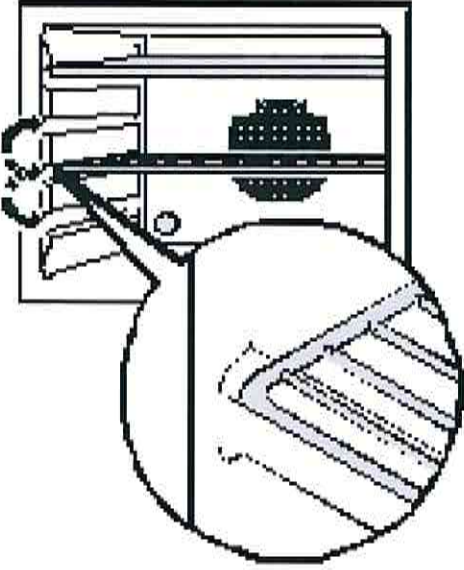


Fig. 5



The lateral grooves inside the oven offer the possibility of adjusting the height of the grill thus allowing a higher temperature on the upper and lower areas of the food depending on the position chosen.

Pay attention to condiments containing oils or fat, especially if placed on the bottom of the oven as, if brought to high temperatures, they could ignite.

All cooking must be performed with the door closed. To remove food from the oven use protective gloves. Containers used must be able to withstand temperatures greater than 250°C.

### 3.2. Cooking

First ignition must be performed with the empty oven. Set the thermostat to maximum by turning the selector to the multiple fan cooking symbol. Heat for approximately 60 minutes; during this operation, ventilate the room. In the first few minutes of operation, the oven may emit smoke and unpleasant odours. This is due to thermal heating and to the greases used during operation. When this cycle is completed, allow the appliance to cool and thoroughly clean the inside with warm water and mild detergent. During use the appliance becomes very hot. Avoid touching the heating elements inside the oven.

### 3.1. First oven ignition

## 3. USE OF THE ELECTRIC OVEN

Refer to **Fig 6** of the same page. The cookers are equipped with 2 indicator lights. The first, identified by no. **7**, Fig. 6, indicates the supply of voltage to any component, while the second, indicated by no. **8**, is connected to the thermostat and operates intermittently signalling intervention of the thermostat that keeps the temperature inside the oven constant.

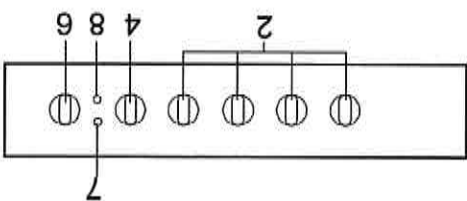
### 3.5. Indicator lights

To avoid dangerous overheating due to incorrect use of the appliance or to a defect of the components, the oven is equipped with a safety thermostat that, in the actual case of abnormal operation, disconnects the power supply. Recovery of the thermostat, following lowering of the oven temperature, is automatic. Therefore in case of intervention of the thermostat due to incorrect use of the oven, to reuse it simply wait for cooling of the oven and remove the cause; otherwise, if the intervention is due to a component failure, it will be necessary to arrange for technical assistance.

### 3.4. Safety thermostat

To operate the oven, use both selector knob no. **6**, to choose the type of oven heating that is most suitable to the different cooking requirements, and thermostat knob no. **4** which must be positioned on the desired temperature. The different types of oven heating are indicated by a symbology that is illustrated below; the thermostat, once the pre-set temperature has been reached, will keep it constant during cooking.

**Fig.6**



To operate the oven, use both selector knob no. **6**, to choose the type of oven heating that is most suitable to the different cooking requirements, and thermostat knob no. **4** which must be positioned on the desired temperature. The different types of oven heating are indicated by a symbology that is illustrated below; the thermostat, once the pre-set temperature has been reached, will keep it constant during cooking.

### 3.3. Selector command knobs and thermostat

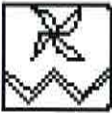
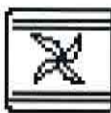

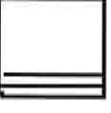
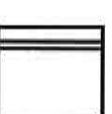
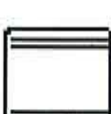
It is in any case important, during cooking, to refrain from opening the oven door as much as possible. At the end of cooking, in order to continue cooking of the top of the dish, set the selector to the browning symbol, and for the bottom of the dish, choose the symbol of final cooking/heating, both shown in section 3.6.

Given that, often, optimal conditions are not found in appliances installed at the premises of private users (for example, due to varying of the supply voltage), and also that the cooking times may vary depending on the nature, volume and homogeneity of dishes, the user will be expected to adapt the instructions provided depending on the actual situation of the cooker, carefully checking the first few instances of cooking, until knowledge is acquired of how to maximise use of the appliance.

Below is provide some guidance on cooking modes and the times of several dishes; however, it is necessary to take into account the fact that the indications relate to cooking carried out with the oven in optimum conditions.


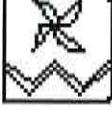

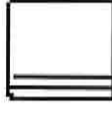
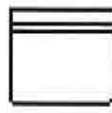
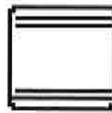
### 3.7. Cooking tips

Table 2

<p>Fan assisted grill The combined action of the grill and fan ensures well distributed cooking. Thick meat and especially dense or layered dishes can be grilled to perfection.</p>		<p>Intensive cooking Fan operation combined with traditional cooking ensures uniform, fast cooking including for delicate preparations such as biscuits and pastries.</p>	
<p>Traditional grill Use of the one central upper heating element offers excellent results when cooking medium/low thickness meat. Ideal for toasting bread.</p>		<p>Browning This is obtained with use of the upper heating element to brown the surface of oven-cooked food. Excellent results are obtained from cooking lasagne, baked pasta or vegetables.</p>	
<p>Final cooking/heating Use of the one lower heating element gives a final touch to cooking and is very useful for heating up food. It is intended to complete the baking of biscuits, tarts and pies.</p>		<p>Traditional cooking This involves simultaneous operation of both the upper and lower heating elements. It allows the cooking of any type of dish. It is ideal for baking cakes, pizzas, roasts and baked dishes. If cooking requires more heat from above or below, adjust the height of the grill.</p>	

### 3.6. Oven selector knob symbology

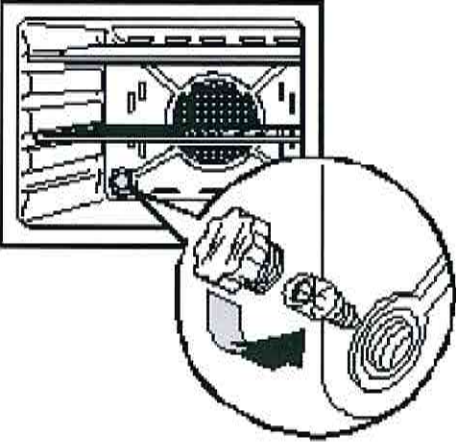
Table 3

6	
5	
4	
3	
2	
1	

## Selector Legend

TYPE OF DISH	SELECTOR	TEMPERATURE °C	TIME IN MINUTES
Lasagne	1	200	50-60
Pizza	1	240	15-20
Meat (cooking time per cm of thickness)	5	175	12-15 10-12 30-40
Roasts			
	1	200	120-180
		200	150-210
		200	60-90
Poultry			
	1	175	240 approx.
		200	60-90
		200	150-210
		200	20-25
		200	60
Grill	4	200	15-20
		200	20-25
		200	60
Fan assisted grill	6	180	20
		175	55-65
		175	60-70
		175	60-70
Cakes in tins made from kneaded dough	1	175	60-70
Cakes in tins made from Panettoni and Focaccia			
		175	55-65
		175	60-70
		175	60-70
Cakes not in tins	1	175	30-40
		175	40-60
		175	50-60
		175	40-50
Cakes in tins made from Cake base	5	200	8-10
		200	25-35
		200	25-35
Cakes in tins made from Shortcrust pastry			
		200	25-35
		200	25-35
Cakes in tins made with leavened flour	1	200	25-35
Small cakes	1	200	10-15
		200	30-45
		200	15-20

Fig. 8



Loosen the protective glass Fig. 8. Remove the bulb by unscrewing it and replace it with a new one of the same characteristics. Tighten the protective glass.

Ensure the appliance is switched off and the machine is unplugged before replacing the light to avoid the possibility of electric shock.

### 4.3. Oven light replacement

clean.

If after cooking food particles remain, it is advisable to clean the oven to prevent burning with subsequent cooking, making the oven harder to clean. Clean the enamelled parts with warm water and detergent using a soft sponge. Do not use steel wool or abrasive cleaners as these may damage the enamel. Rinse and dry well with a soft cloth.

### 4.1. Internal cleaning

detergent.

To clean the outer parts of the oven, use a damp cloth and a mild detergent. To clean the cooking chamber use warm soapy water. Subsequently, all concerned surfaces must be rinsed thoroughly and make sure you have removed any detergent residue. parts in the dishwasher.

Clean the debris that can be removed manually and put the removable Wait for the cooking chamber to cool down.

The appliance must never be cleaned with direct or high pressure jets of water. Moreover, the appliance should not be cleaned with wire sponges, ordinary steel brushes or scrapers; eventually, you can use stainless steel wool, wiping the appliance in the direction of sheet metal grain.

At the end of the working day, clean the appliance, both for reasons of hygiene and to prevent operating faults. Disconnect the appliance from the electric power supply before performing any cleaning or maintenance intervention.

## 4. MAINTENANCE and CLEANING



**Attention! In case of damage to power cables, it will not be possible to use the appliance.**

After these controls, if necessary, arrange for repairs to be carried out by qualified personnel, consulting the list of Technical Service Centres.

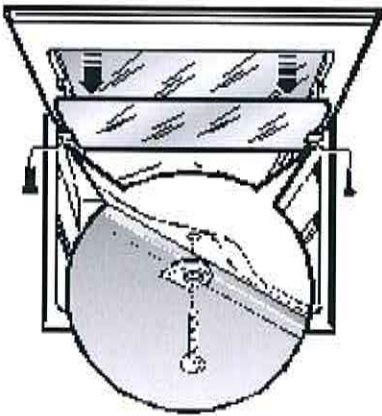
- The main switch of the residence is on.
  - The plug is correctly inserted into the socket.
- Before contacting the Technical Service Centre, check that:

## 4.7. Electrical repair work

The hob burner knobs should only be removed if absolutely necessary and not merely for cleaning; in any case, the operation must be performed very carefully, taking care to replace the knobs themselves properly in their original places in order to avoid possible malfunctions.

## 4.6. Knobs

Fig. 9



For thorough cleaning inside the glass door, it is advisable to remove the inner glass **Fig. 9**! Completely open the door and remove the two screws that hold the inner glass. Clean both the glass elements using only warm water and a soft cloth. With cleaning completed, reassemble the components.

## 4.5. Cleaning of the oven door

There is an additional protection device to lower the temperature of the oven door. This part must be fitted where the oven may be accessible to young children. Application of the device will be carried out by qualified personnel. When ordering, indicate the item and the serial number of the equipment that you will find in the warranty certificate. It can be requested from the nearest service centre.

## 4.4. Door cooling kit

Power supply	230V
Power	15W
Connection type	E 14
Heat resistance	300°C

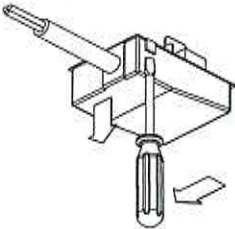
## Light characteristics

The lights do not come on	Check correct connection to the mains. Check the correct setting of the knobs for cooking. Check the circuit breaker of the electric system. If the fault persists, contact a Service Centre.
The thermostat light does not come on	Rotate the selector knob, positioning it on a function. Rotate the thermostat knob, positioning it on a temperature. If the fault persists, contact a Service Centre.
The light inside the oven does not work	Check that the power cable is connected to the mains. Replace the oven light with one of the same characteristics, following the instructions in the paragraph "Cleaning and maintenance". If the fault persists, contact a Service Centre.
Presence of moisture inside the oven.	Do not leave food inside the oven after cooking.
Presence of moisture inside the oven during cooking.	Increase the temperature during cooking by 15/20°C.
Smoke is coming out of the oven	Check that the sides and the bottom of the oven are clean. Any deposits of food could create smoke and odours. Cleaning must be performed after each cooking. If the fault persists, contact a Service Centre.
Cooking times are excessively long	Check that the temperature set is suitable for the characteristics of the product to be cooked. If the fault persists, contact a Service Centre.

## 5. TROUBLESHOOTING

- The power cord must be in H05RR-F, of a section 3 x 1mm<sup>2</sup> (see data plate); it must be replaced as follows:
- open the terminal board **Fig. 10**;
- Insert the wires into their respective terminals:  
N - L - Earth;
- Secure the cable with appropriate cable clamps;
- Close the terminal board again by exerting pressure on the lid until it locks, or close it again with the screw, depending on the model.

**Fig.10**

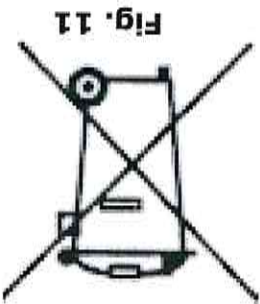


### REPLACING THE POWER CORD

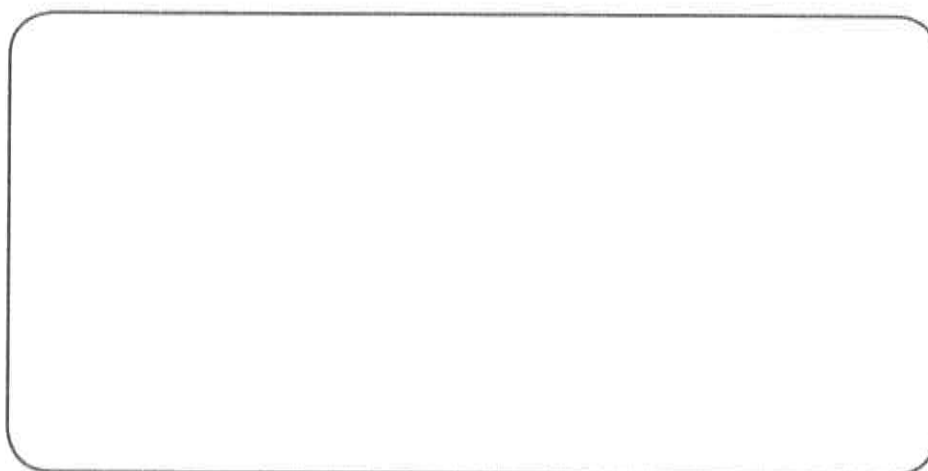
**Before carrying out any dismantling operation, disconnect the mains plug from the wall socket.**

## 6. DISPOSAL OF THE APPLIANCE

At the end of its life span, the appliance must be disposed of in accordance with legal obligations. The symbol in **Fig. 11** specifies that, at the end of its life span, the appliance must be disposed of according to the indications of the European Parliament Directive 2012/19/EU dated 04/06/2012.



**Information regarding disposal in nations of the European Union**  
The European Community Directive regarding WEEE equipment has been implemented differently by each nation, therefore if his appliance is to be disposed of, we suggest you contact the local authorities or the dealer to find out the correct method of disposal.



LA DITTA COSTRUTTRICE DECLINA OGNI RESPONSABILITÀ PER I DANNI DOVUTI A INSTALLAZIONE ERRATA, MANOMISSIONE DELL'APPARECCHIO, USO IMPROPRIO, CATTIVA MANUTENZIONE, INOSSERVANZA DELLE NORMATIVE VIGENTI E IMPERIZIA D'USO.

IL COSTRUTTORE SI RISERVA IN OGNI MOMENTO IL DIRITTO DI APPORTARE AL PRODOTTO LE MODIFICHE CHE RITIENE NECESSARIE O UTILI.

THE MANUFACTURER SHALL NOT BE HELD LIABLE FOR ANY DAMAGES DUE TO IMPROPER INSTALLATION, TAMPERING WITH THE APPLIANCE, MISUSE, IMPROPER MAINTENANCE, FAILURE TO COMPLY WITH APPLICABLE STANDARDS AND INTENDED USE.

THE MANUFACTURER RESERVES THE RIGHT TO MAKE CHANGES TO THE PRODUCT AT ANY TIME IT DEEMS NECESSARY OR USEFUL.