

DE'LONGHI

COOKING

**INSTALLATION and SERVICE INSTRUCTIONS
USE and CARE INSTRUCTIONS**

**DMX64LDC
PRO66MXLPZ
PRO66MALPZ
DUAL FUEL COOKERS**

distributed by
Able Appliances Pty Ltd.



Dear Customer,

Thank you for having purchased and given your preference to our product.

The safety precautions and recommendations reported below are for your own safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.

Please keep this booklet in a safe place. It may be useful in future, either to yourself or to others in the event that doubts should arise relating to its operation.

This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.

The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or illogical use of the appliance or by faulty installation.

This appliance has been designed and constructed in accordance with the following codes and specifications:

AS 5263.0	Approval Requirements for Domestic Gas cooking appliances
AS/NZS 5263.1.1	
AS/NZS 60335.1	Household and similar electrical appliances - Safety General requirements
AS/NSZ 60335.2.6	Safety Particular requirements for stationary cooking ranges, hobs, ovens and similar appliances
AS/NZS CISPR 14.1	Electromagnetic Compatibility Requirements

PRODUCT LABEL



IMPORTANT SAFETY PRECAUTIONS AND RECOMMENDATIONS

IMPORTANT: This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non domestic application and therefore should not be used in a commercial environment.

The appliance guarantee will be void if the appliance is used within a non domestic environment i.e. a semi commercial, commercial or communal environment.

Read the instructions carefully before installing and using the appliance.

- This appliance has been designed and manufactured in compliance with the applicable standards for the household cooking products and it fulfills all the safety requirements shown in this manual, including those for surface temperatures.
Some people with sensitive skin may have a more pronounced temperature perception with some components although these parts are within the limits allowed by the norms.
The complete safety of the appliance also depends on the correct use, we therefore recommend to always pay a extreme attention while using the product, especially in the presence of children.
- After having unpacked the appliance, check to ensure that it is not damaged and that the oven door closes correctly.
In case of doubt, do not use it and consult your supplier or a professionally qualified technician.
- Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.
- Some appliances are supplied with a protective film on steel and aluminium parts. **This film must be removed before using the appliance.**
- **IMPORTANT:** The use of suitable protective clothing/gloves is recommended when handling or cleaning this appliance.
- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use. The manufacturer declines all responsibility for any inconvenience resulting from the inobservance of this condition.

- CAUTION: this appliance must only be installed in a permanently ventilated room in compliance with the applicable regulations.
- Do not operate your appliance by means of an external timer or separate remote-control system.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- WARNING: Ensure that the appliance is switched off before replacing the oven lamp to avoid the possibility of electric shock.
- Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.
- Do not touch the appliance with wet or damp hands (or feet).
- Do not use the appliance whilst in barefoot.
- If you should decide not to use this appliance any longer (or decide to substitute another model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with unused appliances.
- The various components of the appliance are recyclable. Dispose of them in accordance with the regulations in force in your country. If the appliance is to be scrapped, remove the power cord.
- After use, ensure that the knobs are in the off position.
- 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 manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.

- **WARNING:** During use the appliance and its accessible parts become hot; they remain hot for some time after use.
 - Care should be taken to avoid touching heating elements (on the hob and inside the oven).
 - The door is hot, use the handle.
 - To avoid burns and scalds, young children should be kept away.
- Make sure that electrical cables connecting other appliances in the proximity of the cooker cannot come into contact with the hob or become entrapped in the oven door.
- **WARNING:** 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.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- **DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE COMPARTMENT OR NEAR THIS APPLIANCE.**
- **DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.**
- **DO NOT MODIFY THIS APPLIANCE.**
- **THIS APPLIANCE SHALL NOT BE USED AS A SPACE HEATER.**
- **WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR IN CARAVANS, IT SHALL NOT BE USED AS A SPACE HEATER.**
- **WARNING:** When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.
- **FIRST USE OF THE OVEN** - it is advised to follow these instructions:
 - Furnish the interior of the oven as described in the chapter “USE AND CARE”.
 - Switch on the empty oven on max to eliminate grease from the heating elements.

- Disconnect the appliance from the electrical power supply, let the oven cool down and clean the interior of the oven with a cloth soaked in water and neutral detergent; then dry carefully.
- **CAUTION:** Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Do not line the oven walls with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.
- **FIRE RISK!** Do not store flammable material in the oven or in the storage compartment.
- Always use oven gloves when removing the shelves and food trays from the oven whilst hot.
- Do not hang towels, dishcloths or other items on the appliance or its handle – as this could be a fire hazard.
- Clean the oven regularly and do not allow fat or oils to build up in the oven base or tray. Remove spillages as soon as they occur.
- Do not stand on the cooker or on the open oven door.
- Always stand back from the appliance when opening the oven door to allow steam and hot air to escape before removing the food.
- **SAFE FOOD HANDLING:** Leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.
- **WARNING:** Take care NOT to lift the cooker by the door handle.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- The oven accessories (e.g. oven wire rack) must be fitted correctly as indicated at page 20.
- **IMPORTANT NOTE:** The oven shelves (for some products one shelf only is provided) have not been designed to place the food directly on the shelf itself. When cooking, always place the food

in special containers or use specific materials suitable for the food contact.

- If the power supply cable is damaged, it must be replaced only by an authorized service agent in order to avoid a hazard.
- If the appliance is not fitted with a supply cord and a plug, or with other means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage category III conditions, means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- **WARNING:** 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.
- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

INSTALLATION

CAUTION:

- This appliance must be installed according to AS/NZS 5601.1 (latest edition).
- This appliance must be installed in accordance with these installation instructions.
- This appliance shall only be serviced by authorized personnel.
- This appliance is to be installed only by an authorised person in compliance with the current electrical regulations and in observation of the instructions supplied by the manufacturer.
Failure to comply with this condition will render the guarantee invalid.
- Incorrect installation, for which the manufacturer accepts no responsibility, may cause personal injury or damage.
- Always disconnect the appliance from mains power supply before carrying out any maintenance operations or repairs.
- In the room where the cooker is installed, there must be enough air to allow the gas to burn correctly, according to the current local regulations.

ELECTRICAL REQUIREMENTS

- The appliance must be connected to the mains checking that the voltage corresponds to the value given in the rating plate and that the electrical cable sections can withstand the load specified on the plate.
- This cooker must be connected to a suitable double pole control unit adjacent to the cooker. No diversity can be applied to this control unit.
- A suitable disconnection switch must be incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations. The switch must be of an approved type installed in the fixed wiring and provide a 3 mm air gap contact separation in all poles in accordance with the local wiring rules.
In Australia and New Zealand, a switch of the approved type with a 3 mm air gap must be installed in the active (phase) conductor of the fixed wiring.
- Once the appliance has been installed, the switch must always be accessible.
- To connect the cooker to the mains, do not use adapters, reducers or branching devices as they can cause overheating and burning.
- The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 50 °C above ambient.
- If the supply cord is damaged it must be replaced by the manufacturer or it's Service Agent or a similarly qualified person in order to avoid a hazard.

WARNING: This cooker must be connected to electrical supply using V105 insulated cable (size: 3 x 1.5 mm²) and appropriated rated plug or connector.

N.B. The connection of the appliance to earth is mandatory.

If the installation requires alterations to the domestic electrical system call a qualified electrician. He should also check that the domestic electrical system is suitable for the power drawn by the appliance.

Appliance power rating:

- Model DMX64LDC: 220-240 V, 50-60 Hz, 2200 W - 9.56 A (@230 V)
- Models PRO66MXLPZ, PRO66MALPZ: 220-240 V, 50-60 Hz, 2900 W - 12.6 A (@230 V)

Replacing the power cord must be done by a qualified electrician in accordance with the instructions supplied by the manufacturer and in compliance with established electrical regulations.

CLEARANCES

Installation clearances and protection of combustible surfaces shall comply with the current local regulations e.g. AS/NZS5601.1 (latest edition) Gas Installations code.

Installation shall comply with the dimension in fig. 1a bearing in mind that.

Overhead Clearances

In no case shall the clearances between the highest part of the cooker be less than 650 mm or for an overhead exhaust fan 750 mm. All other downward facing combustible surfaces less than 650 mm above the cooker surface shall be protected for the full width of the cooking surface in accordance with the standards noted above. In no case shall the clearance be less than 450 mm.

MAXIMUM HEIGHT OF THE TOP OF THE PAN SUPPORTS WITH RESPECT TO THE SURFACE THAT SUPPORTS THE APPLIANCE:

- model DMX64LDC: 895÷948 mm ± 3 (*)
- models PRO66MXLPZ, PRO66MALPZ: 884÷934 mm ± 3 (*)

(*) depending on feet regulation, from feet completely screwed to feet adjusted in height.

Rear and Side Clearances

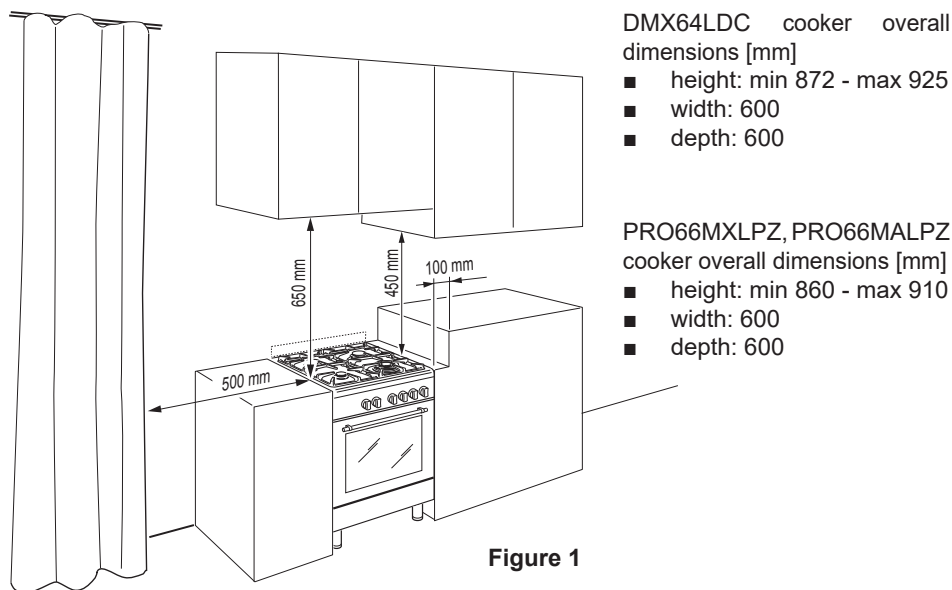
Where the dimensions from the periphery of the nearest burner to any vertical combustible surface is less than 200 mm the surface shall be protected in accordance with the standards to a height of not less than 150 mm above the cooking surface for the full width or depth of the cooking surface.

Where the dimensions from the periphery of the nearest burner to any horizontal combustible surface is less than 200 mm, the horizontal surface shall be greater than 10 mm below the surface of the hob, or the horizontal surface requirement above.

Protection of combustible surfaces

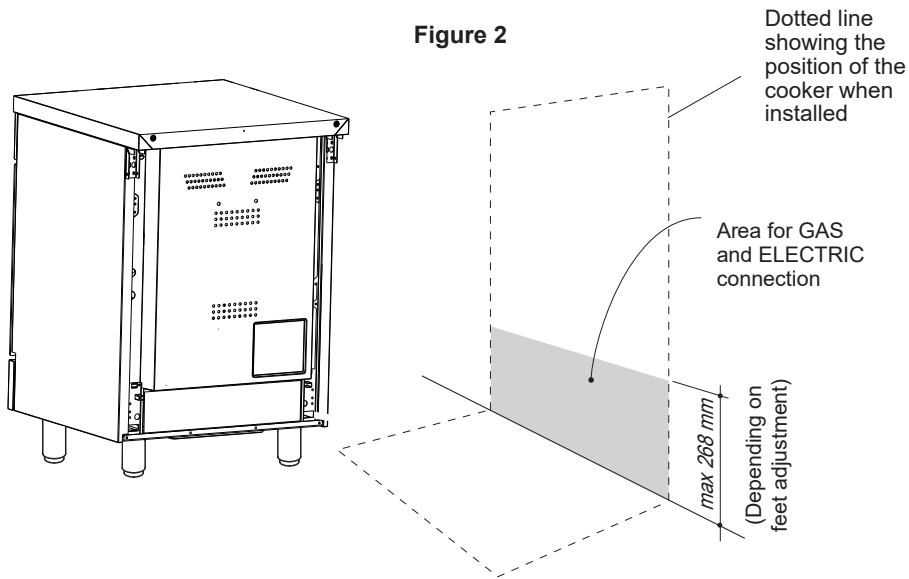
The standards above specify that where required protection shall ensure that the surface temperature of the combustible surface does not exceed 65 °C above room temperature. Do not install the cooker near flammable materials (e.g. curtains).

If the cooker is located on a pedestal it is necessary to provide safety measures to prevent falling out.



GAS AND ELECTRIC CONNECTION

Figure 2



FITTING THE ADJUSTABLE FEET

The adjustable feet must be fitted to the base of the cooker before use.
Rest the rear of the cooker on a piece of the polystyrene packaging exposing the base for the fitting of the feet.
Fit the no. 4 (four) legs by screwing them tight into the support base as shown in figure 3.

LEVELLING THE COOKER

The cooker may be levelled by screwing the lower ends of the feet IN or OUT (fig. 4).

Figure 3

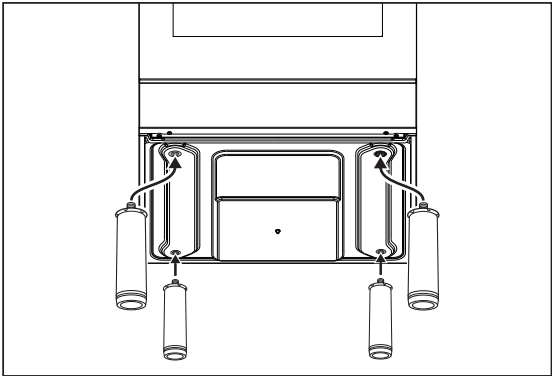
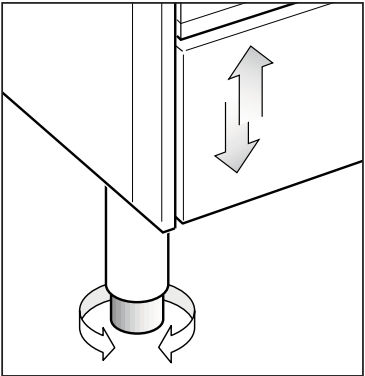


Figure 4



BACKGUARD (models PRO66MXLPZ, PRO66MALPZ only)

Before installing the cooker, assemble the backguard "C".

The backguard "C" can be found packed at the rear of the cooker.

1. Before assembling, remove any protective film/ adhesive tape.
2. Remove the two spacers "A" and the screw "B" from the rear of the cooktop.
3. Assemble the backguard as shown in figure 5 and fix it by screwing the central screw "B" and the spacers "A".

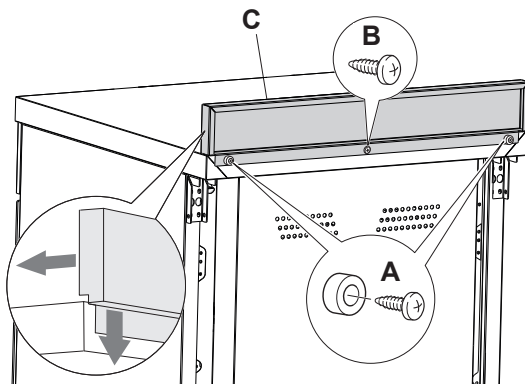


Figure 5

MOVING THE COOKER

WARNING: When raising cooker to upright position always ensure two people carry out this manoeuvre to prevent damage to the adjustable feet (fig. 6a).

WARNING - Be careful: Do not lift the cooker by the door handle when raising to the upright position (fig. 6b).

WARNING: When moving cooker to its final position DO NOT DRAG (fig. 6c). Lift feet clear of floor (fig. 6a).

Figure 6a

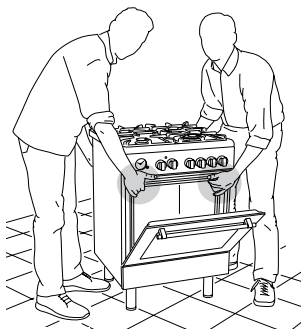


Figure 6b

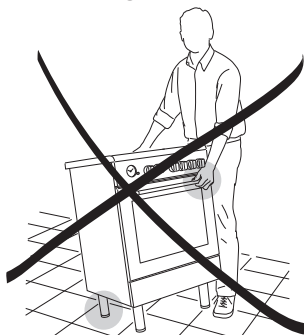
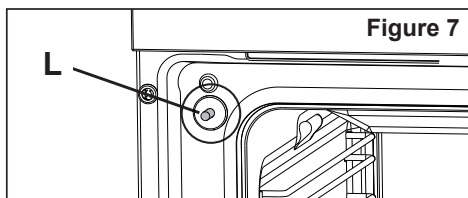


Figure 6c



IMPORTANT (models PRO66MXLPZ, PRO66MALPZ only):

When handling the cooker, take care not to damage the door sensor lever "L" (fig. 7) (near the top left corner of the oven seal).



ANTI-TILT BRACKET



Important!

To restrain the appliance and prevent it tipping accidentally, fit a bracket to its rear to fix it securely to the wall. Make sure you also fit the supplied lock pin to the anti-tilt bracket.

To fit the anti-tilt bracket:

1. After you have located where the cooker is to be positioned, mark on the wall the place where the two screws of the anti-tilt bracket have to be fitted. Please follow the indications given in fig. 8.
2. Drill two 8 mm diameter holes in the wall and insert the plastic plugs supplied.

Important!

Before drilling the holes, check that you will not damage any pipes or electrical wires.

3. Loosely attach the anti-tilt bracket with the two screws supplied.

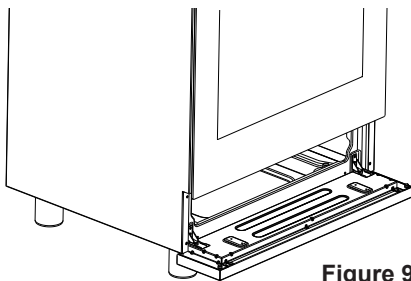


Figure 9

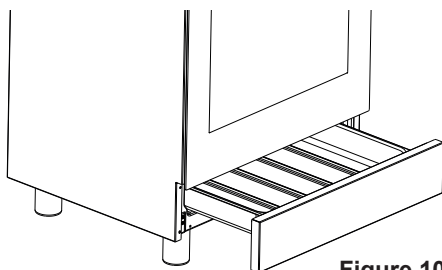


Figure 10

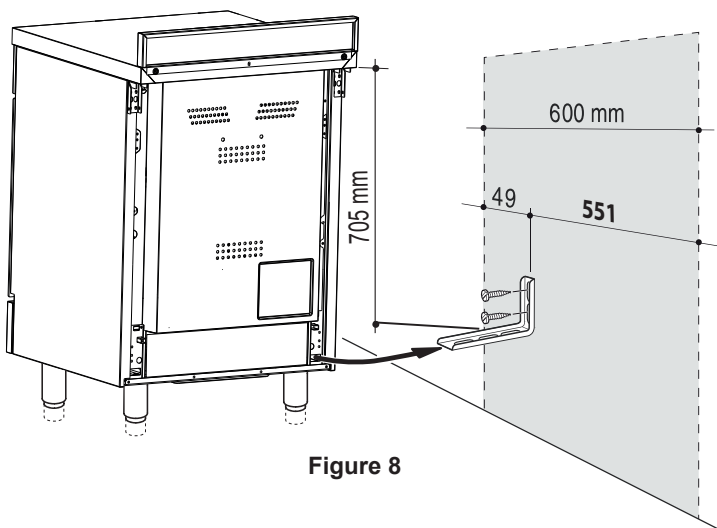
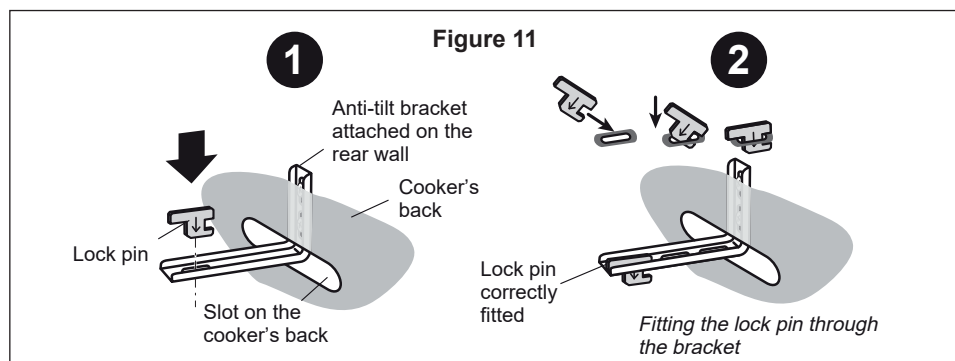


Figure 8

4. Move the cooker to the wall and adjust the height of the anti-tilt bracket so that it can engage in the slot on the cooker's back, as shown in fig. 8.
5. Tighten the screws attaching the anti-tilt bracket.
6. Push the cooker against the wall so that the anti-tilt bracket is fully inserted in the slot on the cooker's back.
7. Access the bracket and fit the lock pin:
 - Depending on model, open the pivoting panel (fig. 9, model DMX64LDC) or remove the drawer (fig. 10, models PRO66MXLPZ, PRO66MALPZ).
 - Fit the lock pin through the bracket, as shown (fig. 11).
 - Depending on model, close the pivoting panel or refit the drawer.



GAS SUPPLY

- The connection must be performed by an authorised person according to the relevant standards.
- Before connecting the appliance to the gas main, mount the brass conical adaptor onto the gas inlet pipe, upon which the gasket has been placed (figs. 12a - 12b). Conical adaptor and gasket are supplied with the appliance (packed with conversion kit for use with Natural Gas or ULPG).
- This appliance is suitable for use with Natural Gas or ULPG (Check the “gas type” sticker attached to the appliance).
- For Natural Gas models the gas supply is connected to the pressure regulator which is supplied with the appliance (fig. 12a). Adjust the regulator to obtain a test point pressure of 1 kPa with the two semi-rapid (SR) burners operating at maximum.
- For ULPG models the gas supply is connected to the test point adaptor which is supplied with the appliance (fig. 12b) and ensure that the supply pressure is regulated to 2.75 kPa.
- The connection must be made at the rear of appliance (left or right); the pipe does not cross the cooker (fig. 13a).
- The inlet not used must be closed off with the cap (plug) and sealing gasket supplied (fig. 13a).
- **IMPORTANT:** Use two spanners to tighten or loosen the fittings and the connecting pipe (fig. 13b).

INSTALLATION WITH A FLEXIBLE HOSE ASSEMBLY

- If this appliance has to be installed with a hose assembly, the installer shall refer to the network operator or gas supplier for confirmation of the gas type, if in doubt.
- When used with a flexible hose, the connector on the wall should be between 450 mm to 500 mm from the floor and 200 mm to 300 mm from the left-hand side of the appliance as viewed from the front. The hose connection on the appliance shall face downwards.
- It is important that the hose does not come in contact with the metal of the appliance and is secured as per appropriate gas installation codes.
A chain 80% of the length of the flexible gas hose must be used to prevent stress being applied to the hose. The chain should be attached securely to the product where shown, and on the wall (fig. 14).
- Flexible hose assemblies should be AS/NZS 1869 Class B or Class D certified. The thread connection shall be Rp ½" (ISO 7-1) male.
- **IMPORTANT WARNING: After connection the installer must check that the hose is not kinked, subjected to abrasion or permanently deformed.**
The installer must check also that the hose is not near (or in contact) with any hot surfaces.
- The hose assembly shall be as short as practicable and comply with relevant AS5601 / NZS5261 requirements.

LEAK-TESTING AND FLAME-TESTING THE COOKER

1. **After connecting the gas supply, check the piping and connections for leaks using a soap and water solution. The presence of bubbles indicates a leak, tighten or replace connections as appropriate.**
Warning: Do not use any naked flame to check for leaks.

Gas connection for NATURAL GAS

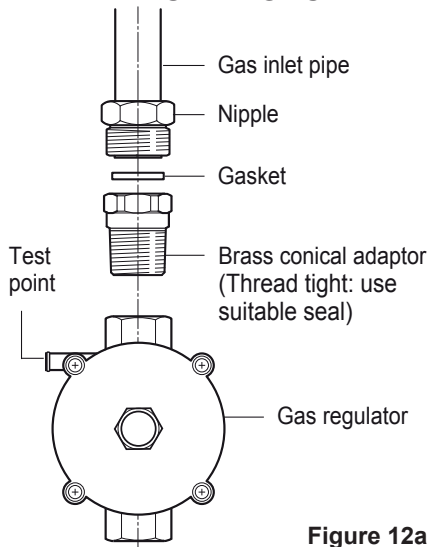


Figure 12a

Gas connection for ULPG

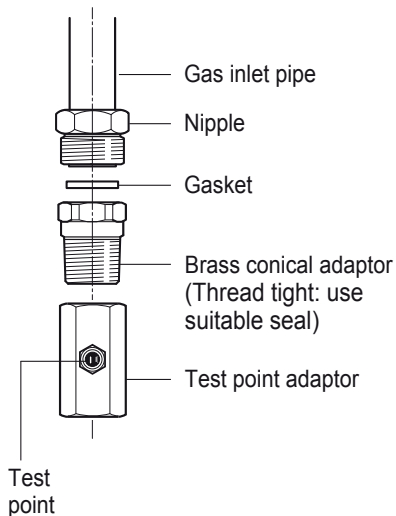


Figure 12b

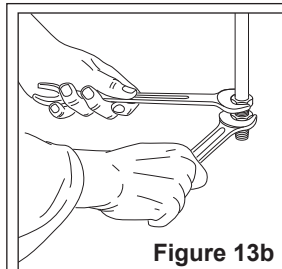
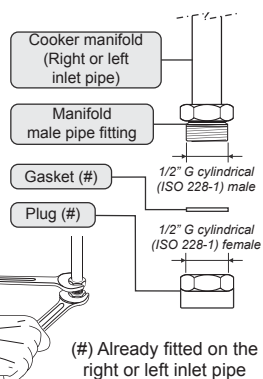


Figure 13b

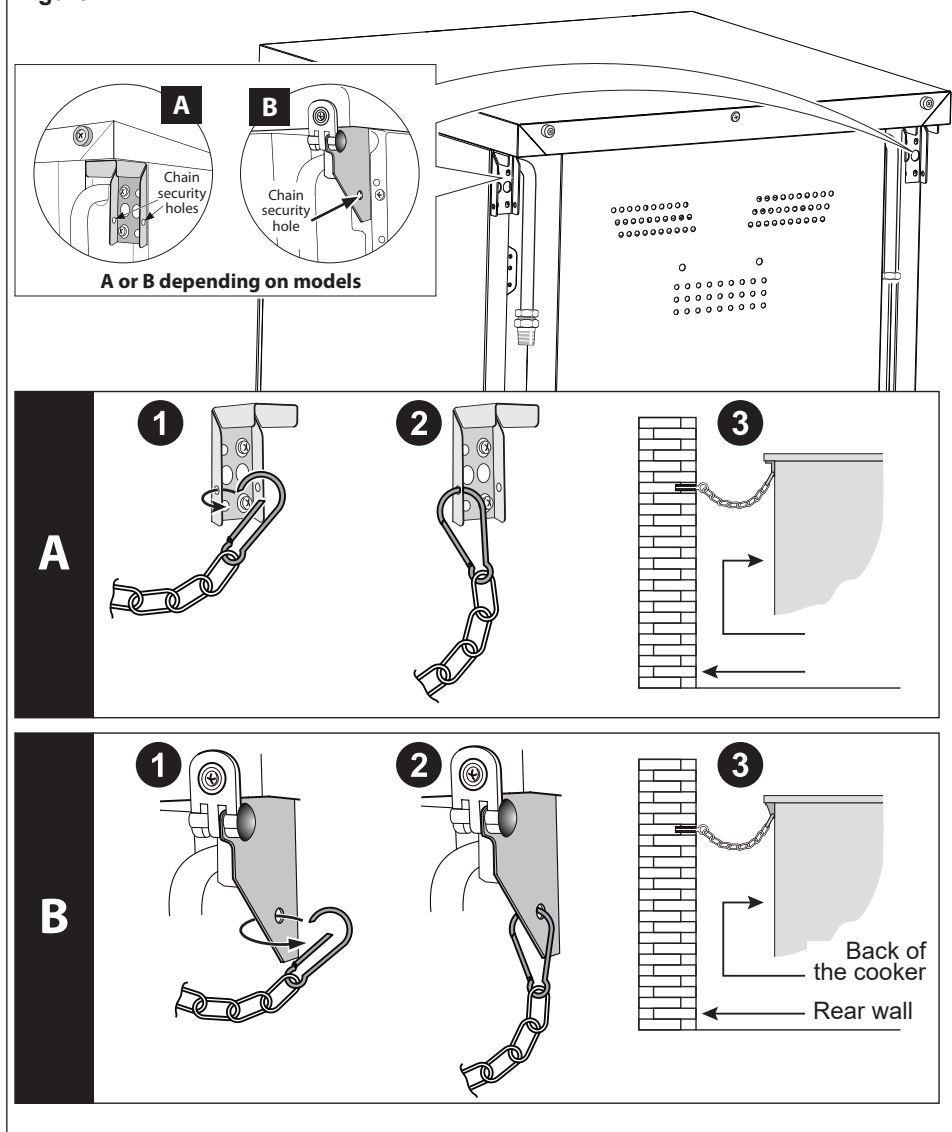
Fitting the plug on the inlet pipe terminal not used



Plug

Figure 13a

Figure 14



2. Adjust the test point pressure or supply pressure to the value which is appropriate for the gas type.
3. The operation of the appliance must be tested when installation is completed.
 - Turn on the appliance gas controls and light each burner individually and in combination. Check for a well defined blue flame without any yellow tipping. If any abnormality is evident then check that the burner cap is located properly and the injector nipple is aligned correctly.

- Check the minimum burner setting by quickly rotating the gas control knob from the maximum to the minimum position, the flame must not go out.
If adjustment is required carry out the "MINIMUM BURNER SETTING ADJUSTMENT" procedure described following.
- 4. If satisfactory performance cannot be obtained, the installer shall check the installation and notify the local gas supply authority for a gas supply problem, or if it is an appliance problem, our Customer Service Centre should be called to obtain the nearest authorized Able Appliances Service Agent.

CONVERSION PROCEDURE (TO CONVERT TO NATURAL GAS OR TO ULPG)

REPLACING THE INJECTORS

This appliance is suitable for use with Natural gas or ULPG (check the "gas type" sticker attached to the appliance). A label stating the type of gas used after replacing the injectors must be attached at the rear of the appliance, in proximity of the gas inlet connection. The nominal gas consumption and injector size details are provided in table at page 19.

To replace the injectors proceed as follows:

- Remove pan supports and burners from the cooktop.
- Using a spanner, remove the injectors "J" (figs. 15a, 15b) and replace them with ones according to the gas type (see following table - page 19).
- Adjust the minimum burner setting (see "MINIMUM BURNER SETTING ADJUSTMENT" procedure described following).
- **The cooktop burners are designed so that regulation of primary air is not required.**
- Affix to the rear of the appliance, in proximity of the gas inlet connections, the warning label (supplied with the conversion kit) stating that the cooker has been converted for use with ULPG / Natural gas.

IMPORTANT

- If the cooker is suitable for use with Natural gas and must be converted for use with ULPG, before connecting to the gas mains remove the appliance gas regulator and replace with test point adaptor (see figs. 12a - 12b).
- If the cooker is suitable for use with ULPG and must be converted for use with Natural gas, before connecting to the gas mains remove the appliance test point adaptor and replace with gas regulator (see figs. 12a - 12b).

NOTE: Gas regulator and test point adaptor are supplied with the appliance (packed with conversion kit).

MINIMUM BURNER SETTING ADJUSTMENT

Check whether the flame spreads to all burner ports when the burner is lit with the gas tap set to the minimum position. If some ports do not light, increase the minimum gas rate setting.

Check whether the burner remains lit even when the gas tap is turned quickly from the maximum to the minimum position. If the burner does not remain lit, increase the minimum gas rate setting.

The procedure for adjusting the minimum gas rate setting is described below.

- Light the burner.
- Set the gas valve to the “minimum rate” position.
- Remove the knob.
- Using a screwdriver turn the screw “A” until adjustment is correct (fig. 16).

Normally for ULPG, the regulation screw is tightened up.

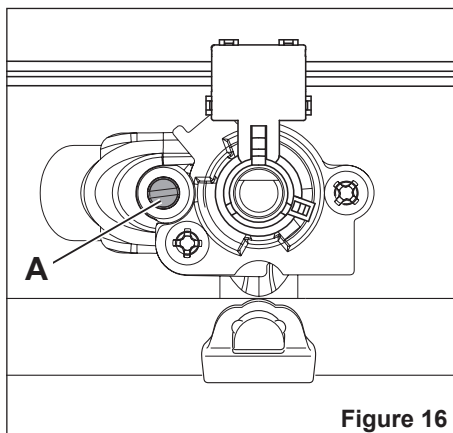
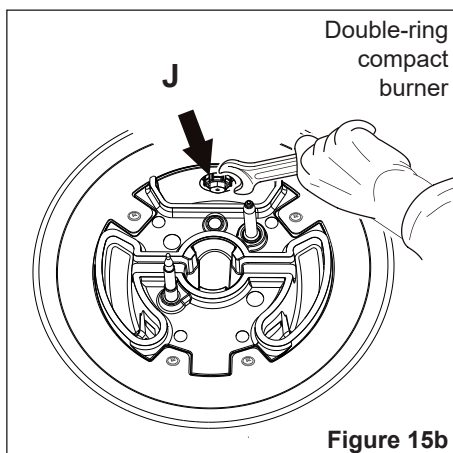
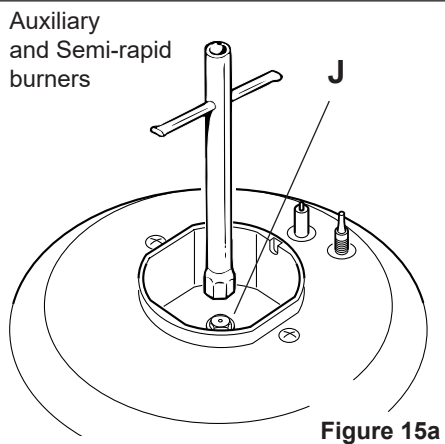


TABLE FOR THE CHOICE OF THE INJECTORS

	Natural gas		ULPG	
Test Point Pressure [kPa]	1.0		2.75	
BURNER	Injector Orifice Dia. [mm]	Gas Consumption [MJ/h]	Injector Orifice Dia. [mm]	Gas Consumption [MJ/h]
Auxiliary (AUX)	0.90	4.00	0.53	4.00
Semi-rapid (SR)	1.18	6.60	0.69	6.60
Double-ring compact (DCC)	1.80	15.30	1.08	15.30

LUBRICATION OF THE GAS VALVES

If a gas valve becomes stiff, it is necessary to dismantle it carefully and clean it with petroleum spirit.

Specialist high temperature resistant grease should be used to lubricate the valve before replacing.

The operations must be carried out by an authorised person/service agent.

USE AND CARE

CAUTION:

- This appliance must be used only for the task it has explicitly been designed for, that is for domestic cooking of foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.
- Do NOT place combustible materials or products on this appliance at any time.
- Do NOT use or store flammable materials in the appliance storage compartment or near this appliance.
- **WARNING:** Accessible parts will become hot when in use. To avoid burns and scalds, young children should be kept away.
- Do NOT spray aerosols in the vicinity of this appliance while it is in use.
- **Do NOT modify this appliance.**

USING THE OVEN FOR THE FIRST TIME

To eliminate traces of grease in manufacture it is necessary to preheat the oven as indicated in the chapter "COOKING WITH ELECTRIC OVEN".

To fit the oven accessories operate as follows:

1. MODELS WITH SIDE WIRE RACKS (models PRO66MXLPZ, PRO66MALPZ):

- Slide the rear prongs of the side rack into the holes "A" at the rear of the oven (fig. 17).
- Slide the front prong of the side rack into the holes at the front of the oven (fig. 17).
- Slide in, on the guides, the shelf and the tray (fig. 18).
- The shelf must be fitted so that the safety notch, which stops it sliding out, faces the inside of the oven; the guard rail shall be at the back.
- To dismantle, operate in reverse order.

2. MODELS WITH EMBOSSED CAVITY (model DMX64LDC):

- The oven shelf is provided with a security block to prevent accidental extraction. It must be inserted operating as per figure 20.
- To remove it, operate in the reverse order.

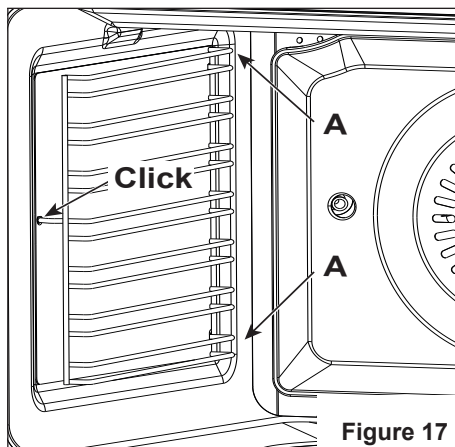


Figure 17

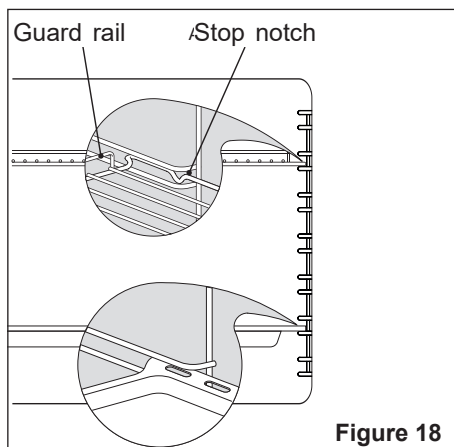


Figure 18

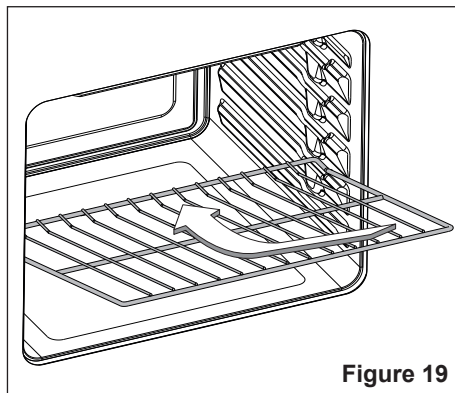


Figure 19

TELESCOPIC SLIDING SHELF SUPPORTS (models PRO66MXLPZ, PRO66MALPZ only)

The telescopic sliding shelf supports make it safer and easier to insert and remove the oven shelf and tray.

They stop when they are pulled out to the maximum position.

Important! When fitting the sliding shelf supports, make sure that you fit:

- The slides to the top wire of a rack. They do not fit on the lower wire.
- The slides so that they run out towards the oven door.
- Both sides of each pair of shelf slides.
- Both sides on the same level.

To fix the sliding shelf supports onto the side racks:

- Fit the sliding shelf supports onto the top wire of a rack and press. You will hear a click as the safety locks clip over the wire.

To remove the telescopic sliding shelf supports, operate in reverse order.

Cleaning the sliding shelf supports:

- Wipe the supports with a damp cloth and a mild detergent only.
- Do not wash them in the dishwasher, immerse in soapy water, or use oven cleaner on them.

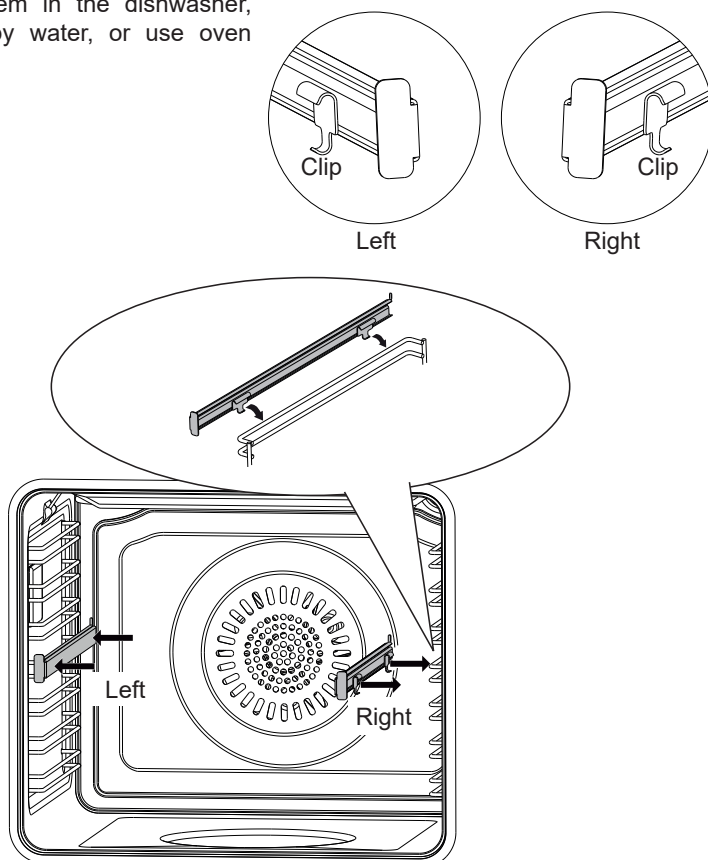
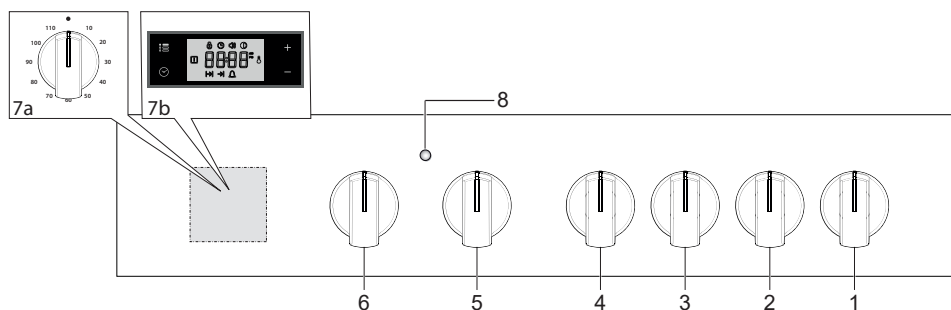


Figure 20

CONTROL PANEL

Figure 21



CONTROLS DESCRIPTION

1. Front right burner control knob
2. Rear right burner control knob
3. Rear left burner control knob
4. Front left burner control knob
5. Electric oven thermostat control knob
6. Electric oven selector control knob
7. Depending on the models:
 - a. 120 minutes alarm control knob - model DMX64LDC
 - b. Digital electronic clock/programmer (with "Touch-control" keys) - models PRO66MXLPZ, PRO66MALPZ
8. Oven temperature indicator light (model DMX64LDC only)

NOTES:

The knobs and symbols may vary.

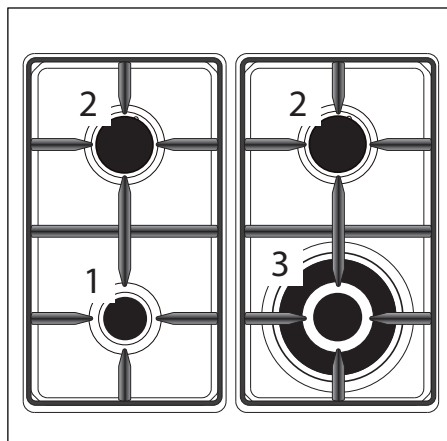
The symbols may be printed on the knob itself or on the control panel.

Note: Your appliance has been fitted with a cooling fan to achieve optimum efficiency of the controls and to ensure lower surface temperatures are maintained.

When the oven is operating the cooling fan motor switches ON/OFF depending on temperature. Depending on cooking temperatures and times, the cooling fan may run on even after appliance has been switched off. The duration of this time is dependent on previous cooking temperature and duration.

GAS HOB

Figure 22



GAS BURNERS	Natural Gas MJ/h	ULPG MJ/h
1. Auxiliary burner (AUX)	4.00	4.00
2. Semi-rapid burner (SR)	6.60	6.60
3. Double ring compact (DCC)	15.30	15.30

Notes:

- The electric ignition is incorporated in the knobs.
- The appliance has a safety valve system fitted, the flow of gas will be stopped if and when the flame should accidentally go out.

CAUTION:

- If the burner is accidentally extinguished, turn the gas off at the control knob and wait at least 1 minute before attempting to relight.
- Gas appliances produce heat and humidity in the environment in which they are installed. Ensure that the cooking area is well ventilated following national/local codes.
- If the appliance is used for a prolonged time it may be necessary to provide further ventilation by opening a window or by increasing the suction power of the extractor hood (if fitted).

USING GAS BURNERS

- Check that the electricity is switched on to allow spark ignition.
- Make sure that all controls are turned to “●” (burner off).
- The gas flow to the burner is controlled by a tap incorporating a safety cut-off valve. If the burner flame should go out for some reason, the safety valve will automatically stop the gas flow. The switch of the electric ignition is incorporated in the knobs.
- You control the flow by turning the knob indicator to line up with the following symbols:

- Symbol  : tap closed (burner off)

- Symbol  : High (maximum)

- Symbol  : Low (minimum)


NOTES:

**The knobs and symbols may vary.
The symbols may be printed on the knob itself or on the control panel.**

- You can control the temperature by the knob to “High” (maximum) from “Low” (Minimum).
The maximum aperture position permits rapid boiling of liquids, whereas the minimum aperture position allows simmer warming of food or maintaining boiling conditions of liquids.
- Other intermediate operating adjustments can be achieved by positioning the knob between the maximum and minimum aperture positions and never between the maximum aperture and the “●” (off) position.
- To switch off, turn the knob clockwise until you hear the safety click (“●” off position).
- Note that, if you are using a burner at the minimum setting, you turn the knob clockwise past the maximum setting before reaching the off position.
- Whenever lighting any of the burners produces an abnormal flame, switch that burner off and relight using the minimum setting.
- If after relighting the burner, the flame is still abnormal, turn the burner off and contact our Customer Service Centre to obtain the nearest authorized Able Appliances Service Agent.
- In the case of a mains failure light the burner with a match or lighted taper.
- **Note:** When the cooker is not being used, set the gas knobs to their closed position and also close the gas shut-off valve placed on the main gas supply line.
- **Caution! The cooker becomes very hot during operation. Keep children well out of reach.**
- **Caution! Do not cover the hob with aluminium foils.**

LIGHTING GAS BURNERS FITTED WITH FLAME FAILURE SAFETY DEVICE

In order to light the burner, you must:

1. Press in the corresponding knob and turn counter-clockwise (figs. 23a - 23b) to the full flame position marked by the ★ symbol (fig. 23a); hold the knob in until the flame has been lit. If there is no mains electrical supply, bring a lighted match close to the burner.
2. Wait for about ten seconds after the gas burner has been lit before letting go of the knob (valve activation delay).
3. Adjust the gas valve to the desired position.

Important

- If the burner flame should go out, the safety valve will automatically stop the gas flow.
- To re-light the burner, return the knob to closed "●" position (burner off), wait for at least 1 minute and then repeat the lighting procedure.
- N.B. If your local gas supply makes it difficult to light the burner with the knob set to maximum, set the knob to minimum and repeat the operation.

NOTES:

The knobs and symbols may vary.

The symbols may be printed on the knob itself or on the control panel.

Figure 23a

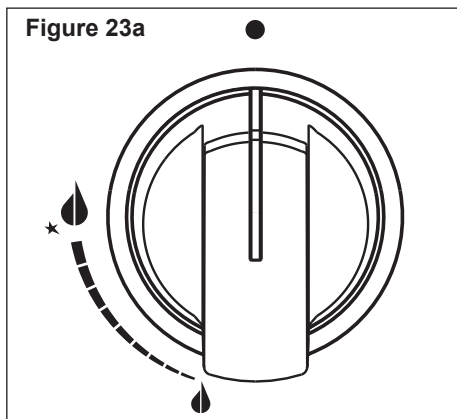
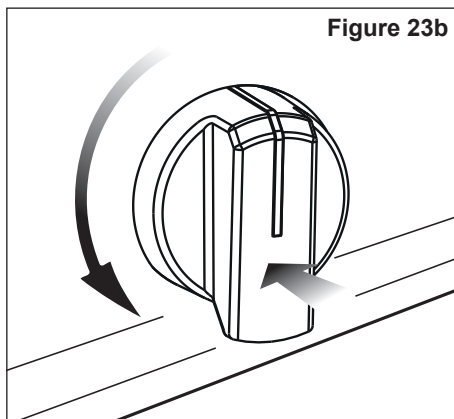


Figure 23b



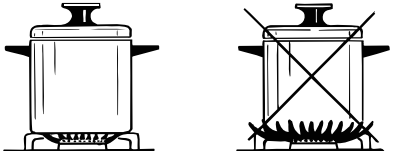
CHOICE OF BURNER

On the control panel, near every knob there is a diagram that indicates which burner is controlled by that knob.



The burner must be chosen according to the diameter of the pans and energy required.

For optimum efficiency use a wok or pan no smaller than 230 mm diameter.

Figure 24



do not use pans with concave or convex bases

Burners		Pan diameter
Auxiliary (models PRO66MXLPZ, PRO66MALPZ with 'closed' prongs of pan support)		6 - 14 cm
Auxiliary (model DMX64LDC with 'open' prongs of pan support)		12 (*) - 14 cm
Semi-rapid		16 - 24 cm
Double-ring compact		26 - 28 cm
Wok (**)		max 36 cm

(*) with grill for small cookware: minimum diameter 6 cm

(**) with wok pan adapter fitted on Double-ring compact burner

It is important that the diameter of the pot be suitable to the potentiality of the burner so as not to compromise the high output of the burners and therefore energy waste.

A small pot on a large burner does not give you a boiling point in a shorter amount of time since the capacity of heat absorption of a liquid mass depends on the volume and the surface of the pot.

CAUTION: Make sure the pans are central to the burner for maximum stability and greater efficiency.

Saucepans with handles which are excessively heavy, in relationship to the weight of the pan, are safer as they are less likely to tip.

Pans which are positioned centrally on burners are more stable than those which are offset.

It is far safer to position the pan handles in such a way that they cannot be accidentally knocked.

When deep fat frying, fill the pan only one third full of oil.

DO NOT cover the pan with a lid and **DO NOT** leave the pan unattended.

In the unfortunate event of a fire, leave the pan where it is and turn off all controls.

Place a damp cloth or correct fitting lid over the pan to smother the flames.

DO NOT use water on the fire.

Leave the pan to cool for at least 30 minutes.

SMALL PAN ADAPTER (model DMX64LDC only) (fig. 25)

This adapter is to be placed on top of the (smaller) auxiliary burner when using small diameter pans, in order to prevent them from tipping over.

Figure 25



WOK STAND (figs. 26a - 26b)

This special grille for woks should be placed over the pan-rest for the Double-ring compact burner.

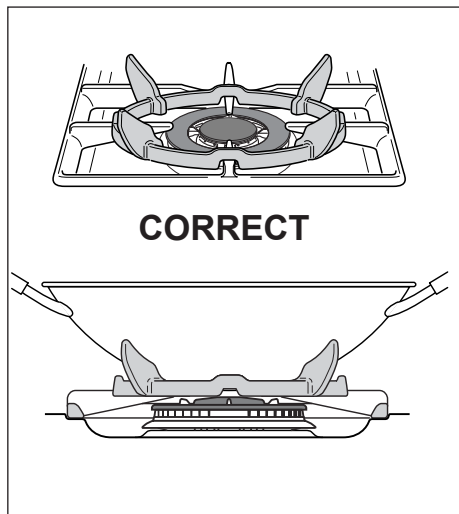
Warning:

- Using woks without this special grille may cause the burner to malfunction.
- Do not use the grille for ordinary, flat-bottomed saucepans.

IMPORTANT:

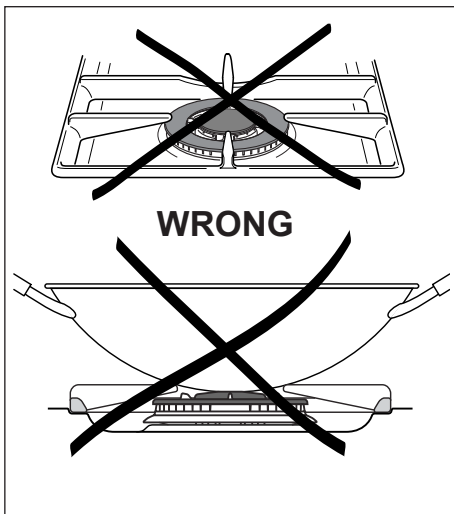
The special grille for wok pans **MUST BE PLACED ONLY** over the pan-rest for the Double-ring compact burner.

Figure 26a



CORRECT

Figure 26b



WRONG

COOKING WITH ELECTRIC OVEN

Attention: The oven door becomes very hot during operation.

Keep children away.

WARNING: The door is hot, use the handle.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

Do not line the oven walls or floor with aluminium foil. Do not place any trays on the base of the oven chamber.

RISK OF IRREPARABLE DAMAGE TO THE ENAMEL.

THERMOSTAT CONTROL KNOB




To turn on the heating elements of the oven, set function selector knob to the required position and the thermostat knob to the desired temperature.

To set the temperature, line up the temperature knob indicator with the required temperature.

The elements will turn on or off automatically which is determined by the thermostat.

The operation of the heating elements is signaled by a light placed on the control panel (model DMX64LDC) or on the digital electronic clock/programmer display (models PRO66MXLPZ, PRO66MALPZ).





NOTE: When using the oven for the first time, in order to eliminate any traces of substances or odours left over from the production process, switch the oven on and run it empty (without the accessories, which should be washed separately), keeping the installation environment sufficiently ventilated:





- for 60 minutes in the position  (thermostat in position 250 °C);
- only for the models PRO66MXLPZ, PRO66MALPZ: for 30 minutes in the position  (thermostat in position 250 °C);
- for 15 minutes in the position  (thermostat in position 225 °C).

When the oven has cooled down completely, disconnect the appliance from the electrical power supply and clean the inside of the oven as described in "CLEANING AND MAINTENANCE".

NOTE: The symbols shown in this section are for guidance only and represent the primary function.

Depending on your model, your oven may only have some of these functions.
For best results, always preheat the oven.

FUNCTION	NAME OF THE FUNCTION	DESCRIPTION OF THE FUNCTION
	OVEN LIGHT	The oven light will operate on all selected functions.
	TRADITIONAL CONVECTION COOKING	<p>The upper and lower heating elements are switched on. The heat is diffused by natural convection and the temperature must be regulated between the minimum and the maximum position with the thermostat knob.</p> <p>Recommended for: For foods which require the same cooking temperature both internally and externally, i. e. roasts, meringue, etc.</p>
	CONVECTION COOKING WITH VENTILATION	<p>The upper and lower heating elements and the fan motor are switched on. The heat coming from the top and bottom is diffused by forced convection. The temperature must be regulated between the minimum and the maximum position with the thermostat knob.</p> <p>Recommended for: For foods of large volume and quantity which require the same internal and external degree of cooking; for ex: rolled roasts, turkey, legs, cakes, etc.</p>
	LOWER HEATING ELEMENT	<p>In this position only the lower heating element is switched on. Heat is distributed by natural convection. The temperature must be regulated between the minimum and 250 °C maximum.</p> <p>Recommended for: To complete cooking of dishes that require higher temperature at the bottom.</p>

	<p>LOWER HEATING ELEMENT WITH VENTILATION</p>	<p>The lower heating element and the fan motor are switched on. The heat coming from the bottom is diffused by forced convection. The temperature must be regulated between the minimum and 250 °C maximum with the thermostat knob.</p> <p>Recommended for: To complete cooking of dishes that require higher temperature at the bottom.</p>
	<p>UPPER HEATING ELEMENT</p>	<p>In this position only the upper heating element is switched on. Heat is distributed by natural convection. The temperature must be regulated between the minimum and the maximum position with the thermostat knob.</p> <p>Recommended for: To complete cooking of dishes that require higher temperature at the top.</p>
	<p>DOUBLE GRILL COOKING</p>	<p>The infrared heating element and the upper heating element is switched on. The heat is diffused by radiation. Use with the oven door closed and the thermostat knob must be regulated between the minimum and 225 °C maximum. For correct use see chapter "USE OF THE GRILL".</p> <p>Recommended for: Intense grilling action for cooking with the broiler; browning, crisping, "au gratin", toasting, etc.</p>
	<p>HOT AIR COOKING</p>	<p>The circular heating element and the fan motor are switched on. The heat is diffused by forced convection and the temperature must be regulated between the minimum and the maximum position with the thermostat knob.</p> <p>Recommended for: For foods that must be well done on the outside and tender or rare on the inside, i. e. lasagna, lamb, roast beef, whole fish, etc.</p>



VENTILATED DOUBLE GRILL COOKING

The infrared heating element, the upper heating element and the fan motor are switched on.

The heat is mainly diffused by radiation and the fan then distributes it throughout the oven.

Use with the oven door **closed** and the thermostat knob must be regulated between the minimum and 200 °C maximum.

It is necessary to preheat the oven for about 5 minutes. For correct use see chapter "GRILLING AND AU GRATIN".

Recommended for:

For grill cooking when a fast outside browning is necessary to keep the juices in, i. e. veal steak, steak, hamburger, etc.



DEFROSTING FROZEN FOODS

Only the oven fan is switched on.

To be used with the thermostat knob in the "●" (off) position because the other positions have no effect.

The defrosting is done by simple ventilation without heat.

Recommended for:

To rapidly defrost frozen foods; 1 kilogram requires about one hour. The defrosting times vary according to the quantity and type of foods to be defrosted.



HOT AIR COOKING WITH UPPER HEATING ELEMENT

The circular heating element, the fan motor and the upper heating elements are switched on.

The heat is diffused by forced convection and the temperature must be regulated between the minimum and the maximum position with the thermostat knob.

Recommended for:

cooking of frozen products.

This function can also be used for quick preheating.

Set the thermostat knob to the desired temperature; when the pre-heating temperature has been reached, the oven temperature indicator light, placed on the control panel, switches off. You can then select the cooking function you want.




HOT AIR COOKING WITH LOWER HEATING ELEMENT

The circular heating element, the fan motor and the lower heating elements are switched on.






The heat is diffused by forced convection and the temperature must be regulated between the minimum and the maximum position with the thermostat knob.

Recommended for:


Foods that need to be cooked with more heat underneath, e.g. pizza, quiche, etc.

	GENTLE COOKING	<p>This function is particularly beneficial for the gentle cooking of small quantities of food on a single shelf. It is recommended to place the food on the first rack from the bottom.</p> <p>It is not necessary to preheat the oven and use with the oven door closed.</p> <p>Cooking times may be longer than standard functions. Do not use this function to preheat the oven.</p>
---	-----------------------	--

Depending on your model, your oven may only have some of these additional functions.

OPTIONAL ADDITIONAL FUNCTIONS TO THE PRIMARY FUNCTION		
	EASY STEAM	<p>See chapter "EASY STEAM"</p>
	IDROCLEAN	<p>For the Idroclean function, see chapter "CLEANING AND MAINTENANCE"</p>
	LEAVENING FUNCTION	<p>See chapter "LEAVENING FUNCTION"</p>
	PIZZA FUNCTION	<p>See chapter "PIZZA FUNCTION"</p>
	TURBO / BOOSTER	<p>This special function allows a fast pre-heating of the cavity.</p> <p>The circular heating element, the fan motor and the upper heating elements are switched on.</p> <p>Set the thermostat knob to the desired temperature; when the pre-heating temperature has been reached, the oven temperature indicator light, placed on the control panel, switches off. You can then select the cooking function you want.</p> <p>For optimum preheating, wait for at least 20 minutes before placing food in the oven.</p>

EASY STEAM

By evaporating water inside the oven, the Easy Steam function  helps make food soft on the inside and crisp on the outside.

1. With the oven cold, pour 250 ml of drinking water (or the quantities of water indicated in the cooking tables) into the circular well on the floor of the oven.
2. Place the food in the oven and activate the Easy Steam function.
Caution: never open the door or top up the water when cooking is in progress. Burns hazard!
3. At the end of the cooking process, open the door slowly and let the steam out.

Caution: to prevent the formation of lime-scale, you are advised to clean the bottom of the oven after each cooking cycle with Easy Steam, once the oven has cooled down completely.

You are also advised to wipe the condensation off the door glass with a soft cloth (see “CLEANING AND MAINTENANCE”).

Alternate Easy Steam cycles with conventional cooking cycles.

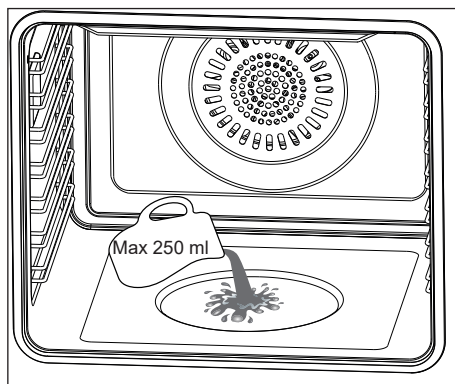




Figure 27


STERILIZATION

Sterilization of foods to be conserved, in full and hermetically sealed jars, is done in the following way:

- a. Set the switch to position  or  depending on model.
- b. Set the thermostat knob to position 185 °C and preheat the oven.
- c. Fill the baking tray with hot water.
- d. Set the jars into the baking tray making sure they do not touch each other and the door and set the thermostat knob to position 135 °C.



When sterilization has begun, that is, when the contents of the jars start to bubble, turn off the oven and let cool.

REGENERATION

Set the switch to position  and the thermostat knob to position 150 °C.

Bread becomes fragrant again if wet with a few drops of water and put into the oven for about 10 minutes at the highest temperature.

COOKING DIFFERENT DISHES AT THE SAME TIME


With the function selector in position  and , the ventilated oven allows you to cook different types of food at the same time.

Fish, cakes and meat can be cooked together without the smells and flavours mixing.

The only precautions required are the following:

- The cooking temperatures must be as close as possible with a maximum difference of 20 - 25 °C between the different foods.
- Different dishes must be placed in the oven at different times according to the cooking time required for each one. This type of cooking obviously provides a considerable saving on time and energy.

GRILLING AND “AU GRATIN” (models PRO66MXLPZ, PRO66MALPZ only)

Grilling may be done by selecting grill + fan setting  with the function selector knob, because the hot air completely envelops the food that is to be cooked.

Set the thermostat knob between **the minimum position and 200 °C maximum**, and after having preheated the oven, simply place the food on the grid.

Close the door and let the oven operate until grilling is done.

Adding a few dabs of butter before the end of the cooking time gives the golden “au gratin” effect.

Do not grill for longer than 60 minutes at any one time.

CAUTION: When the grill is on, some parts may become hot. Keep children away.

USE OF THE GRILL

Leave to warm up for approximately 5 minutes with the door closed.

Place the food inside positioning the rack as near as possible to the grill.

Insert the baking tray under the rack to collect the cooking juices.

Always grill with the oven door closed.

CAUTION: You can only use the grill function after an oven-cooking cycle if the temperature you set is higher than the one just used for oven cooking.

Do not grill for longer than 60 minutes at any one time.

CAUTION: When the grill is on, some parts may become hot. Keep children away.

OVEN COOKING


To cook, before introducing the food, preheat the oven to the desired temperature.

When the oven has reached the desired temperature, introduce the food, control the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.

PIZZA STONE (models PRO66MXLPZ, PRO66MALPZ only)

Pizza Stone, the baking stone that retains the moisture from the dough and distributes heat evenly, is made with materials that can reach and maintain high temperatures. Ideal accessory for cooking pizza, bread and focaccia.

■ PIZZA FUNCTION

1. Place the pizza stone on an oven grid. Insert the grid on the first level of the side rack, counting from the bottom.
2. Turn on and preheat the oven with the stone inside. Select the pizza function  and set the temperature to 300 °C. Now preheat for at least 30 minutes. Do not preheat the oven with the turbo/booster function.

3. Once the oven has reached 300 °C, place the pizza on the pizza stone.
4. For optimum cooking, see the Pizza Function table.
5. After cooking, leave the stone in the oven to cool completely.

■ **CLEANING THE PIZZA STONE**

Once the pizza stone has cooled down, clean it with a soft damp cloth, avoiding direct contact with water.

If necessary, use a metal spatula or knife to remove any food residues before cleaning with the cloth.

The stone is made of porous material, so do not wash it with detergents.

Do not wash in a dishwasher.

With use, dark patches may appear on the pizza stone: these have no effect on the quality of cooking.

LEAVENING FUNCTION **(models PRO66MXLPZ, PRO66MALPZ only)**

The leavening function cuts the time it takes for your dough to rise.

Put the dough in an oven-proof container and place the container on an oven grid on the third level.

Turn the switch knob to the leavening function and set the thermostat to 40 °C. See corresponding icons.

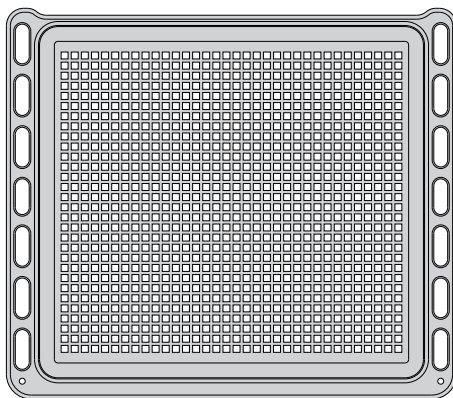
Leave the dough to rise in the oven until it reaches twice its original volume. Leavening times may vary according to dough type and room temperature.

AIR FRY ENAMELLED TRAY (some models only)

The special Air Fry enamelled tray has a perforated surface so as to facilitate the entry of air, giving the dishes a tasty crispy effect without adding condiments.

Recommended for:

French fries (frozen potatoes classic or rustics), chicken wings, potato croquettes and other frozen or pre-cooked foods.



COOKING ADVICE

The cooking settings specified in the tables below are guidelines and may vary according to the type and quantity of ingredients and the type of accessory used.


The appliance's cooking performance may differ from the performance of your previous appliance. You may therefore need to review the settings you usually use (temperature, cooking time and which level you place the oven grid on) according to the recommendations provided in the tables.

Type 1	Type 2	Type 3
<div><div></div><div>5</div><div>L</div><div></div></div> <div><div></div><div>4</div><div>e</div><div></div></div> <div><div></div><div>3</div><div>v</div><div></div></div> <div><div></div><div>2</div><div>e</div><div></div></div> <div><div></div><div>1</div><div>s</div><div></div></div>	<div><div></div><div>5</div><div>L</div><div></div></div> <div><div></div><div>4</div><div>e</div><div></div></div> <div><div></div><div>3</div><div>v</div><div></div></div> <div><div></div><div>2</div><div>e</div><div></div></div> <div><div></div><div>1</div><div>s</div><div></div></div>	<div><div></div><div>7</div><div></div><div></div></div> <div><div></div><div>6</div><div>L</div><div></div></div> <div><div></div><div>5</div><div>e</div><div></div></div> <div><div></div><div>4</div><div>v</div><div></div></div> <div><div></div><div>3</div><div>e</div><div></div></div> <div><div></div><div>2</div><div>s</div><div></div></div> <div><div></div><div>1</div><div></div><div></div></div>

Remember to use ovenproof dishes and to adjust the oven temperature during cooking if necessary. For best results, always preheat the oven.

Not all of the accessories/ovenware are included in the standard equipment. Those that are not included can be ordered as optional accessories or purchased on the open market.

Depending on your model, your oven may only have some of these functions.

<div> PIZZA</div>								
	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS [1÷5]	LEVELS [1÷7]	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
MARGHERITA PIZZA	180	300	<div><div></div><div>or</div><div></div></div>	<div>1</div> <div>or</div> <div>2-3</div>	<div>1</div> <div>or</div> <div>3-4</div>	4 - 5		Pizza stone
CAPRICCIOSA PIZZA	180	300	<div><div></div><div>or</div><div></div></div>	<div>1</div> <div>or</div> <div>2-3</div>	<div>1</div> <div>or</div> <div>3-4</div>	5 - 6		Pizza stone
CALZONE PIZZA	180	300	<div><div></div><div>or</div><div></div></div>	<div>1</div> <div>or</div> <div>2-3</div>	<div>1</div> <div>or</div> <div>3-4</div>	5 - 7		Pizza stone



BAKERY

	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS [1÷5]	LEVELS [1÷7]	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
BIGA BREAD	390-410	210-230		2	2	25-35	110-130	Pizza stone
BREAD 4 pieces	90-110 piece	225-240		2-3	3	30-40	100-170	Pizza stone
FOCACCIA WITH OLIVES	400-500	245-260		2-3	3	20-25		Aluminium baking tray
CLASSIC FOCACCIA	400-500	225-240		2-3	3	20-25		Aluminium baking tray



FIRST COURSES

	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS [1÷5]	LEVELS [1÷7]	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
LASAGNE	900-1000	175-190		2-3	3	25-35		Aluminium baking tray
AUBERGINE PARMESAN	600-750	180-200		2-3	3	20-30		Aluminium baking tray
SAVOURY CAKE	800-900	190-210		2-3	3	40-50		Aluminium baking tray



VEGETABLES

	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS [1÷5]	LEVELS [1÷7]	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
POTATOES	240-260	170-190		2-3	3	35-45		Baking tray
CARROTS	150-170	170-190		2-3	3	30-40		Baking tray
BROCCOLI	150-160	165-180		2-3	3	20-30	155-165	Baking tray
CAVOLFLOWERS	400-500	165-180		2-3	3	20-30		Baking tray



MEAT

	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS [1÷5]	LEVELS [1÷7]	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
ROAST VEAL	350-450	160-180		2-3	3	80-100	150-170	Baking tray



FISH

	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS [1÷5]	LEVELS [1÷7]	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
SEA BASS	900-1000	175-190		3	4	30-40		Baking tray
TROUT 2 Portions	1100-1300	175-190		3	4	20-30	195-210	Baking tray
SEA BREAM	500-650	175-190		2-3	3	25-35	100-125	Baking tray
BAKED SEA BREAM	450-550	175-180		2-3	3	25-35		Baking tray
SLICE OF SALMON	150-250	190-210		2-3	3	10 - 15	100-125	Baking tray



POULTRY

	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS [1÷5]	LEVELS [1÷7]	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
TURKEY RUMP	400-450	170-190		2-3	3	40-50	90-110	Baking tray
CHICKEN	1100-1300	190-210		2	2	65-75		Baking tray



SWEETS

	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS [1÷5]	LEVELS [1÷7]	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
SPUNGE CAKE	360-430	175-180		2-3	3	20-30		Round cake tin
JAM CROSTATA	700-800	175-185		2-3	3	20-30		Cake tin
PLUM CAKE	450-550	160-180		2	2	30-40		Rectangular cake tin
MUFFIN	350-450	160-180		2	2	20-35	140-160	Muffin cups
STRUDEL	650-750	175-185		2-3	3	25-35		Baking tray
POUND CAKE	680-730	175-185		2-3	3	35-45		Round cake tin
APPLE CAKE	1350-1500	175-185		2-3	3	35-45		Round cake tin
BISCUITS	135-150	175-185		2	2	12-18		Dessert dish
BISCUITS	270-300	175-185		Multilevel 2 and 4	Multilevel 2 and 4	12-18		Dessert dish



FROZEN FOODS

	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS [1÷5]	LEVELS [1÷7]	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
FROZEN POTATOES Classic	580-620	195-205		3	3	12 - 15		Air fry tray
FROZEN POTATOES Rustics	600-700	215-225		3	3	12 - 15		Air fry tray
NUGGETS	220-270	175-185		3	4	12 - 17		Air fry tray
POTATO CROQUETTES	700-800	215-225		3	4	14 - 17		Air fry tray
BATTERED VEGETABLE	450-550	215-225		3	3	12 - 15		Air fry tray

120' ALARM (MODEL DMX64LDC)

120 MINUTES ALARM (fig. 28)

The minute counter is a timed acoustic warning device which can be set for a maximum of 120 minutes.

The knob (fig. 28) must be rotated clockwise as far as the 120 minutes position and then set to the required time by rotating it counterclockwise.

ATTENTION - MOST IMPORTANT: This is only an alarm that **DOES NOT** switch off the oven or grill.

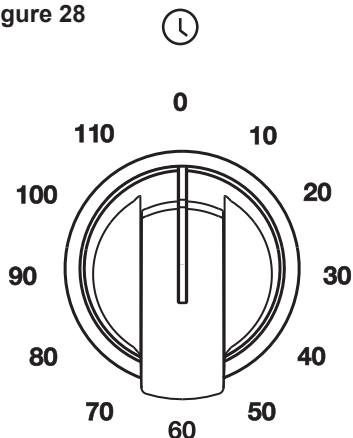
REMEMBER TO TURN OFF THE OVEN/GRILL MANUALLY.

NOTES:

The knobs and symbols may vary.

The symbols may be printed on the knob itself or on the control panel.

Figure 28



ELECTRONIC CLOCK/PROGRAMMER "TOUCH-CONTROL" (MODELS PRO66MXLPZ, PRO66MALPZ)

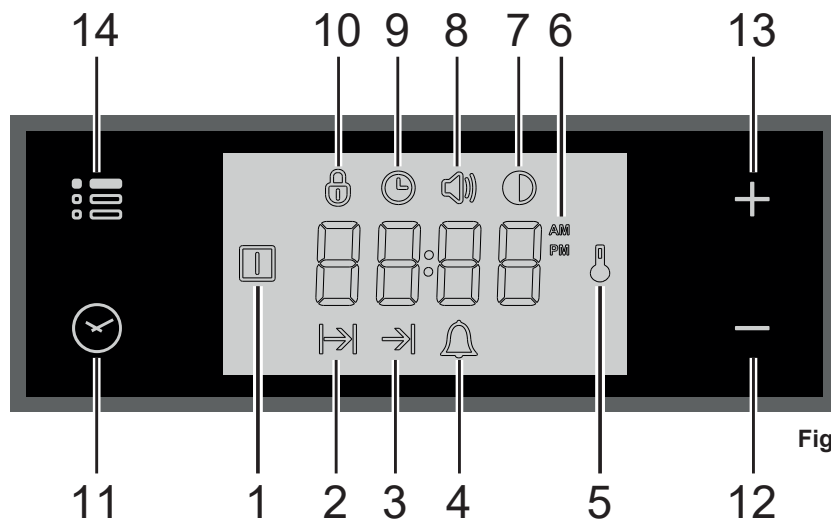


Figure 29

Description of display symbols:

1. Oven on
2. Cooking time
3. End of cooking time
4. Timer
5. Oven temperature
6. AM/PM time format
7. Screen brightness
8. Acoustic signal volume
9. Time of day setting
10. Programmer 'touch control' panel key lock

Description of the 'touch control' panel symbols:

11. Program selection
12. Digit backward setting for all functions
13. Digit forward setting for all functions
14. Menu selection

IMPORTANT NOTE: When using the timer and during a semi-automatic or automatic cooking, the countdown of the function with less time remaining prevails on the display.

ATTENTION - MOST IMPORTANT:

ELECTRONIC PROGRAMMER DISPLAY CLEANING

Strictly follow the information indicated in the chapter "CLEANING AND MAINTENANCE".

“TOUCH-CONTROL” KEYS

The “touch-control” keys shall be operated by the fingers (just by touching the key).

When using touch controls it is best to use the ball of your finger rather than the tip.

Program and menu selection: after starting the procedure, the selection is automatically deactivated after approx. 5 seconds from the last touch on the display.

SETTING THE CLOCK

When connecting for the first time, or after a power failure, the word “**OFF**” flashes on the display and the “🕒” symbol is lit. Adjust the time touching the “+” or “-” key.

Important: The oven does not operate, in manual cooking, without first having set the clock.

To change the time with the appliance already installed, touch the “🕒” key for more than 2 seconds, then touch it again until the “🕒” symbol flashes. Then adjust the time, within 5 seconds, using the “+” or “-”.

Important: It is not possible to adjust the clock if a cooking program is in progress.

USING THE TIMER

You can use the timer at any time, even when the oven is not in use.

ATTENTION - MOST IMPORTANT: This is only an alarm that DOES NOT switch off the oven or grill.

REMEMBER TO TURN OFF THE OVEN/GRILL MANUALLY.

The timer can be set for a maximum time of 23 hours and 59 minutes.

1. To set the timer, with the appliance already connected, touch the “🕒” key (several times) until the “🔔” symbol flashes on the display. Set the time (increase in minutes) within 5 seconds using the “+” or “-” key. At the end of the adjustment the display shows the countdown.
2. At the end of the count, the timer starts beeping and the “🔔” symbol flashes on the display. Touch any key to turn off the acoustic signal that would otherwise stop after 7 minutes.
3. Turn the oven off manually (switch and thermostat knobs in the off position) if you do not wish to continue with manual cooking.

To reset the timer in operation at any time:

- 1A. Only timer function active (no semi-automatic or automatic cooking in progress): touch the “🕒” key for 3 seconds.
- 1B. With semi-automatic or automatic cooking in progress: touch the “🕒” key several times until the “🔔” symbol flashes on the display. Then touch the “-” key within 5 seconds until “00:00” appears on the display.
2. The time of day is shown on the display.

SEMI-AUTOMATIC COOKING

This is used to automatically switch off the oven after the desired cooking time has elapsed. Check the clock shows the correct time.

The semi-automatic cooking program can be set for a maximum period of 10 hours.

1. Select the function and temperature (function and temperature knobs). The oven will come on.
2. Touch the "⏸" key until the "⏸" symbol flashes on the display. Set the cooking time (increase in minutes - consider the preheating time, if necessary) within 5 seconds using the "+" or "-". At the end of the adjustment the display shows the countdown.
3. At the end of the count the oven turns off, the timer starts beeping, the "⏸" symbol flashes and the word **"End"** appears on the display.
4. Turn the temperature and function knobs to the off position.
5. Touch the "⏸" key to deactivate the acoustic signal (which otherwise will stop after 7 minutes) and to return the programmer to manual mode (the time is shown on the display). If instead the acoustic signal is deactivated with one of the other keys, after deactivation also touch the "⏸" key to return the programmer to manual mode (the time is shown on the display).

To cancel the semi-automatic cooking program at any time:

- 1A. Only semi-automatic cooking function active (no timer in use): touch the "⏸" key for 3 seconds, the "⏸" symbol and the word **"End"** are shown on the display.
- 1B. With active timer: touch the "⏸" key several times until the "⏸" symbol flashes. Then touch the "-" key within 5 seconds until "00:00" appears on the display, replaced after a few seconds by the "⏸" symbol and the word **"End"**.
2. Touch the "⏸" key again to return the programmer to manual mode (the time of day is shown on the display). If cooking is finished turn the temperature and function knobs to the off position, otherwise continue cooking and then remember to turn the oven off manually.

AUTOMATIC COOKING

Use automatic cooking to automatically turn the oven on, cook, and then turn the oven off. Check the clock shows the correct time.

1. Select the function and temperature (function and temperature knobs). The oven will come on.
2. Decide the cooking time considering the preheating time, if necessary, and set it as described above in the "SEMI-AUTOMATIC COOKING" chapter.
3. Touch the "⏸" key several times until the "⏸" symbol appears on the display. Then set the time at which you want the oven to turn off, touching the "+" or "-" key.
4. If the cooking is not started immediately, the display shows the current time of day and the "⏸" and "⏸" symbols. The oven turns off but now it is set for automatic operation.
 - To check the cooking time, touch the "⏸" key once, the "⏸" symbol flashes.
 - To check the turn-off time, touch the key "⏸" several times until the "⏸" symbol flashes.

To cancel the automatic cooking program at any time, proceed as described in the "SEMI-AUTOMATIC COOKING" chapter.

Turn the temperature and function knobs to the off position, otherwise continue cooking and then remember to turn the oven off manually.

ATTENTION - VERY IMPORTANT (AUTOMATIC OR SEMI-AUTOMATIC COOKING):

If a very short power interruption occurs, the oven keeps the programming.

If the interruption is instead longer than a few tens of seconds, the automatic cooking is cancelled. In this case, turn the temperature and function knobs to the off position and restart programming if necessary.




USER PREFERENCES SETTINGS

PROGRAMMER 'TOUCH-CONTROL' PANEL KEY LOCK




This function is used to prevent the accidental touch of the programmer selection keys and to avoid unintentionally activating or modifying its functions.

The key lock can be activated at any time, with a cooking in progress or with the oven off.

To lock:



- Touch the "" key for more than 2 seconds until the "" indicator light starts flashing. Then touch the "+" key to activate the key lock, the word "On", appears on the display, wait a few seconds until the operation is completed. When this function is active, the "" indicator light is on.

To unlock:

- Touch the "" key for more than 2 seconds until the "" indicator light starts flashing. Then touch the "—" key to deactivate the key lock, the word "OFF" appears on the display, wait a few seconds until the operation is completed. When this function is not active, the "" indicator light is off.

ACOUSTIC SIGNAL TONE SETTING

It is possible to select three sound tones.

- Touch the "" key for more than 2 seconds, then touch the same key several times until the "" symbol flashes.
- Touch the "+" or "—" key; the display shows the tone set ("b-01", "b-02" or "b-03").
- The last tone displayed remains active.

SCREEN BRIGHTNESS SETTING

It is possible to select three brightness levels.

- Touch the "☰" key for more than 2 seconds, then touch the same key several times until the "Ⓢ" symbol flashes.
- Touch the "+" or "-"; key; the display shows the brightness set ("d-01", "d-02" or "d-03").
- The last brightness displayed remains active.

TIME FORMAT

It is possible to choose the 24 hour or 12 hour clock format.

- To activate the 12 hour format, touch the "+", key for more than 5 seconds until the "AM" or "PM" symbol is activated.
- To activate the 24 hour format, touch the "+", key for more than 5 seconds until the "AM" or "PM" symbol is deactivated.

CLEANING AND MAINTENANCE

Maintenance Period	Description
Daily	<ul style="list-style-type: none"> ■ Clean gas cooktop as per instructions below
Monthly	<ul style="list-style-type: none"> ■ Remove burner caps, burner rings & base and clean using non abrasive detergent & rinse in cold water & dry thoroughly before replacing back on hob ■ Clean ignitor tip & thermocouple using damp soapy cloth and dry thoroughly
3 - 4 Yearly	<ul style="list-style-type: none"> ■ Contact your local authorized gas Service Agent to perform a thorough check on all gas components on the gas cooker

GENERAL ADVICE

- When the appliance is not being used, it is advisable to keep the gas shutoff valve near the appliance closed.
 - Before you begin cleaning, you must ensure that the appliance is switched off and disconnected from the electrical power supply.
 - Important: The use of suitable protective clothing/gloves is recommended when handling or cleaning of this appliance.
 - Important: The manufacturer declines all liability for possible damage caused by the use of unsuitable products to clean the appliance.
 - It is advisable to clean when the appliance is cold and especially when cleaning the enamelled parts.
 - Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
 - Avoid using cleaning products with a chlorine or acidic base.
 - Clean the surfaces with a damp cloth and using neutral, non-aggressive detergents. Complete the cleaning with a dry, clean cloth.
- IMPORTANT: Never use abrasive products (e.g. certain type of sponges) and/or aggressive products (e.g. caustic soda, detergents containing corrosive substances) that could irreversibly damage the surfaces.
- Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.
 - Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
 - Under no circumstances should any external covers be removed for servicing or maintenance except by suitable qualified personnel.

WARNING! When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

ENAMELLED PARTS

All the enamelled parts must be cleaned with a sponge and soapy water or other non-abrasive products.

Dry preferably with a microfibre or soft cloth.

Acidic substances like lemon juice, tomato sauce, vinegar etc. can damage the enamel if left too long.

STAINLESS STEEL, ALUMINIUM PARTS, PAINTED AND SILK-SCREEN PRINTED SURFACES

Clean using an appropriate product. Always dry thoroughly.

IMPORTANT: these parts must be cleaned very carefully to avoid scratching and abrasion. You are advised to use a soft cloth and neutral soap.

CAUTION: Do not use abrasive substances or non-neutral detergents as these will irreparably damage the surface.

INSIDE OF OVEN

The oven should always be cleaned after use when it has cooled down.

The cavity should be cleaned using a mild detergent solution and warm water.

Suitable proprietary chemical cleaners may be used after first consulting with the manufacturers recommendations and testing a small sample of the oven cavity.

Abrasive cleaning agents or scouring pads/cloths should not be used on the cavity surface.

NOTE: The manufacturers of this appliance will accept no responsibility for damage caused by chemical or abrasive cleaning.



Do not store flammable material in the oven.

Let the oven cool down and pay special attention no to touch the hot heating elements inside the oven cavity.

GAS TAPS

Do not let cleaning products come into contact with the valves.

Periodic lubrication of the gas taps must be carried out by specialist personnel only.

In the event of operating faults in the gas taps, or if the gas taps are not working properly, call our Customer Service Centre to obtain the nearest Authorized Able Appliances Service Agent.

GRILL HEATING ELEMENT

- The heating element is self-cleaning and does not require maintenance.

CLEANING THE CIRCULAR WELL ON THE FLOOR OF THE OVEN

After using the Easy Steam and Idroclean functions, you are advised to clean and dry the circular well on the floor of the oven.

All enamelled parts must be cleaned using a sponge and soapy water or other suitable non-abrasive products.

Dry with a soft cloth.

ELECTRONIC PROGRAMMER DISPLAY CLEANING (models PRO66MXLPZ, PRO66MALPZ only)

Clean the programmer display using a soft cloth, warm water and neutral soap, or a soft cloth with a liquid detergent (non-abrasive).

When cleaning, be careful to move the cloth in one direction only.

Then wipe the display with a damp cloth and dry it with a soft cloth.

IMPORTANT: DO NOT use chlorine-based or acid-based cleaning products, abrasive products or non-neutral detergents as they may cause irreparable damage to the surface. DO NOT spray cleaning liquids directly on the programmer display.

BURNERS

- They can be removed. These parts must be cleaned using a sponge and soapy water or other suitable non-abrasive products. Dry with a soft cloth.

Warning! Not dishwasher safe.

- If left on the surface for a length of time, acidic substances such as lemon juice, tomato sauces and passata, vinegar and other similar products will damage the surface and dull its shine.
- After cleaning, the burners and their flame spreaders must be well dried and correctly replaced. It is very important to check that the burner flame spreader and the cap have been correctly positioned. Failure to do so can cause serious problems.
- Check that the electrode "S" (figs. 30, 32) next to each burner is always clean to ensure trouble-free sparking.
- Check that the probe "T" (figs. 30, 32) next to each burner is always clean to ensure correct operation of the safety valves.

Note: Both the probe and ignition electrode must be very carefully cleaned.

To avoid damage to the electric ignition do not use it when the burners are not in place.

Note: Continuous use may cause a change in the glaze around the burners and grids, corresponding to the areas exposed to the heat. This is a natural phenomenon and does not prevent the parts from working properly.

AUXILIARY AND SEMI-RAPID BURNERS

It is essential to check that the burner flame distributor "F" and the cap "C" have been correctly positioned (see figs. 30, 31) - failure to do so can cause serious problems.

DOUBLE-RING COMPACT BURNER

The double-ring compact burner must be correctly positioned (figs. 32, 33, 34); the burner rib must be located in position as shown by the arrows.

The burner correctly positioned must not rotate (fig. 33).

Then position the cap "A" and the ring "B" (figs. 33, 34).

Figure 30

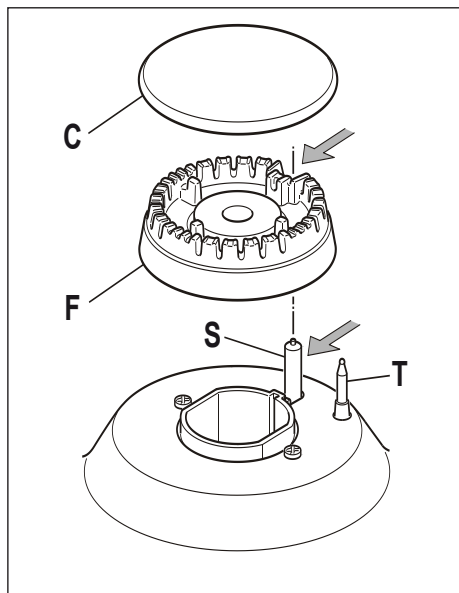


Figure 31

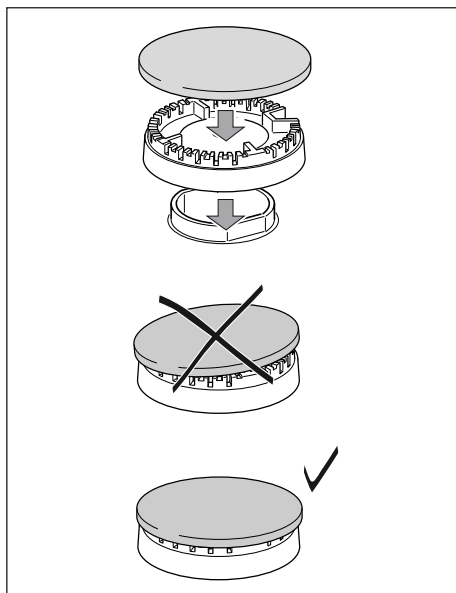


Figure 32

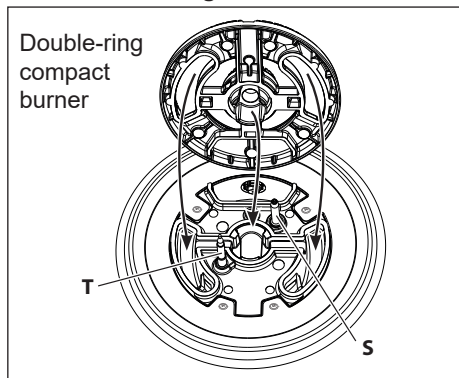


Figure 34

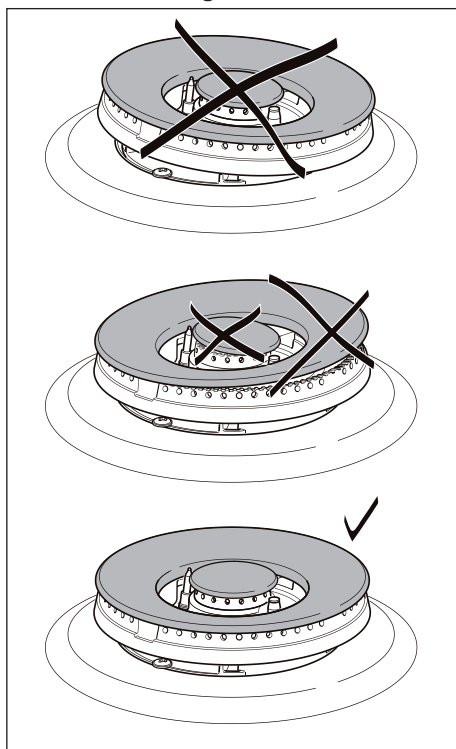
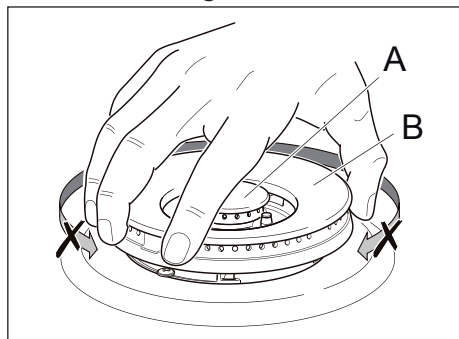



Figure 33



IDROCLEAN

1. **With the oven cold, remove all accessories**, pour 100 ml of drinking water into the circular well on the floor of the oven and switch on the Idroclean function  at 80 - 90 °C. Do not use any type of detergent.
2. Run the function for at least 35 minutes, depending on the type of dirt: the moisture generated inside the oven will help remove the dirt.
3. **Once the oven is completely cold**, wipe the inside of the oven with a damp cloth to remove any residues, and use a soft cloth to wipe any condensation off the inside of the oven or the inside of the door glass.

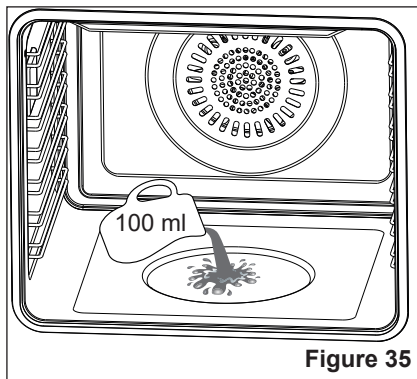


Figure 35

The Idroclean function provides quick, everyday, detergent-free cleaning, but **is not a substitute for the more thorough cleaning** needed to remove baked-on dirt: for this purpose, clean by hand, using specific products. For best results, the Idroclean function should be used after each cooking cycle.

CAUTION: Never open the oven door or top up the water in the well on the floor of the oven when the Idroclean function is in operation. Burns hazard!

REPLACING THE OVEN LIGHT

WARNING: Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

- Let the oven cavity and the heating elements to cool down.
- Switch off the electrical supply.
- Remove the protective cover (fig. 36).
- Replace the halogen lamp with a new one suitable for high temperatures having the following specifications: 220 - 240 V ac, 50 - 60 Hz and same power (check watt power as stamped in the bulb itself) of the replaced lamp.
IMPORTANT WARNING: Never replace the lamp with bare hands; contamination from your fingers can cause premature failure. Always use a clean cloth or gloves.
- Refit the protective cover.

NOTE: Oven bulb replacement is not covered by your guarantee.

The intended purpose of the lamp, fitted on this appliance, is to illuminate the oven cavity and thus help the user to better monitor the food while cooking. This lamp is not suitable for other usage (e.g. environments lighting).

This product contains a light source of energy efficiency class G.

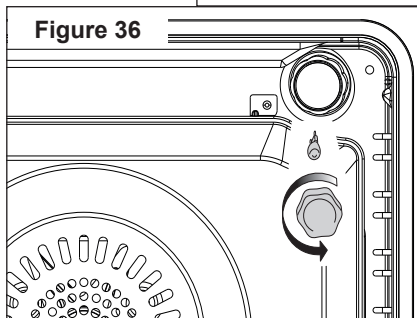
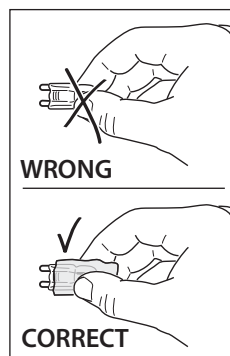


Figure 36

STORAGE COMPARTMENT (model DMX64LDC)

The storage compartment is accessible through the pivoting panel (fig. 37).



Do not store flammable material in the storage compartment.

Figure 37

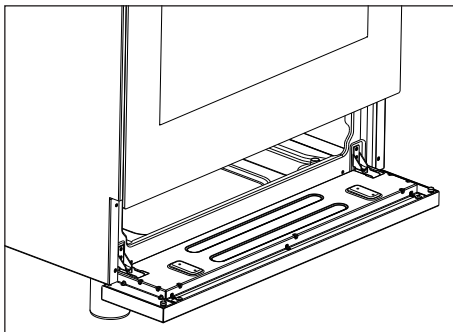


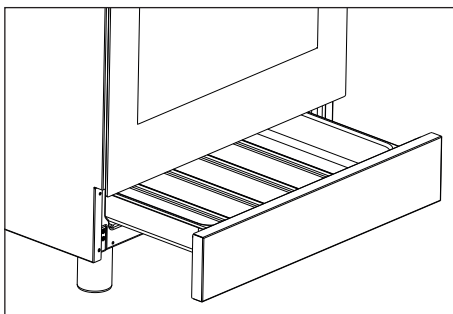
Figure 38

STORAGE DRAWER (models PRO66MXLPZ, PRO66MALPZ)

The storage drawer opens like a normal drawer (fig. 38).



Do not store flammable material in the storage compartment.



REMOVING AND REPLACING THE INNER DOOR GLASS PANE(S) FOR CLEANING

- The model DMX64LDC has one inner pane only.
- The models PRO66MXLPZ, PRO66MALPZ have two inner panes (inner and middle).

If you wish to clean the inner pane(s) of glass of the door, make sure you follow the precautions and instructions very carefully.

Replacing the glass pane(s) and the door incorrectly may result in damage to the appliance and may void your warranty.

IMPORTANT!

- Take care, the oven door is heavy. If you have any doubts, do not attempt to remove the door.
- Make sure the oven and all its parts have cooled down. Do not attempt to handle the parts of a hot oven.
- Take extreme care when handling the glass pane(s). Avoid the edges of the glass bumping against any surface. This may result in the glass shattering.
- **CAUTION:**
Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door panes of glass since they can scratch the surface, which may result in shattering of the glass.
- If you notice any sign of damage on any of the glass panes (such as chipping, or cracks), do not use the oven. Call your Authorised Service Centre or Customer Care.
- Make sure you replace the glass pane(s) correctly. Do not use the oven without glass pane(s) correctly in place.
- If the glass pane(s) feels(feel) difficult to remove or replace, do not force it. Call your Authorised Repairer or Customer Care for help.

Note: service visits providing assistance with using or maintaining the product are not covered by your warranty.

REMOVING THE OVEN DOOR

The oven door can easily be removed as follows:

- Open the door to the full extent (fig. 40).
- Open the lever "A" completely on the left and right hinges (fig. 41).
- Hold the door as shown in fig. 39.
- Gently close the door until left and right hinge levers "A" are hooked to part "B" of the door (figs. 41, 42).
- Withdraw the hinge hooks from their location following arrow "C" (fig. 43).
- Rest the door on a soft surface.

Important!

Always keep a safe distance from the door hinges, paying special attention to the position of your hands.

If the door hinges are not correctly hooked, they could unhook and close suddenly and unexpectedly with risk of injury.

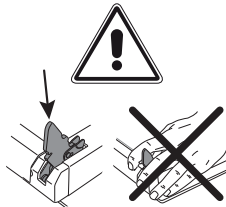


Figure 39

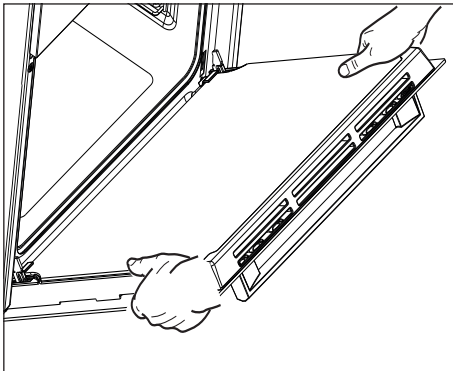


Figure 40

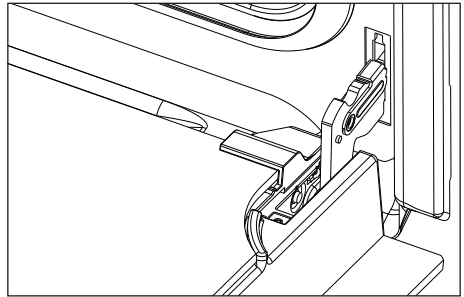


Figure 41

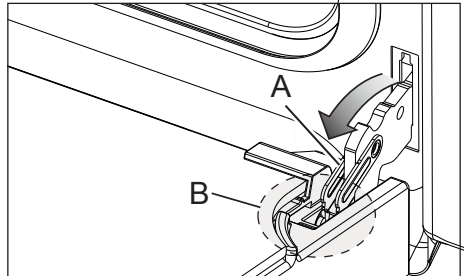


Figure 42

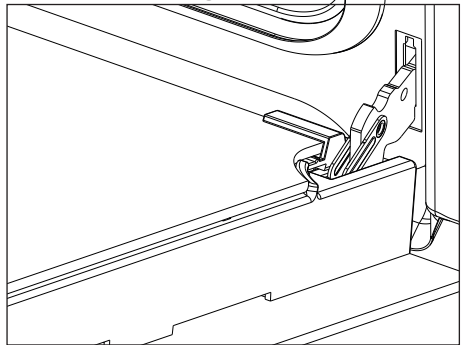
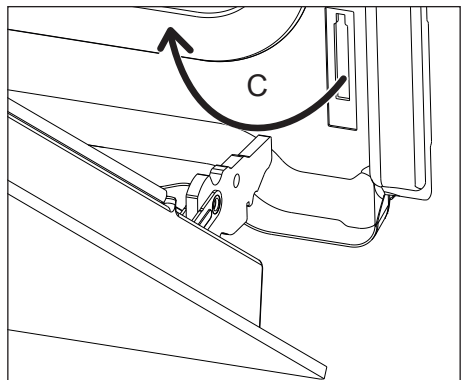


Figure 43



To remove the inner pane

- Touch the glass retainer tabs in on both sides of the door and remove the glass retainer (figs. 44, 45).
- Gently lift and pull out the inner pane of glass by releasing it from the bottom retainers. Do not angle the pane too much as you may damage the glass (fig. 46).

Figure 44

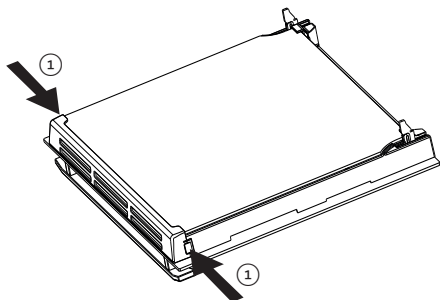


Figure 45

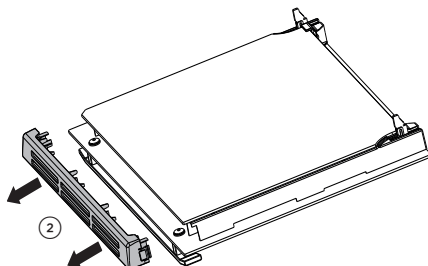
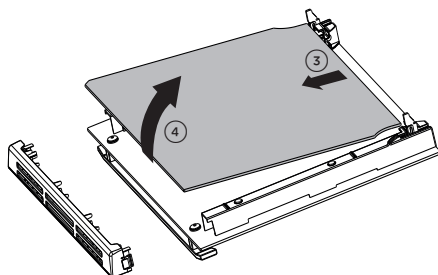


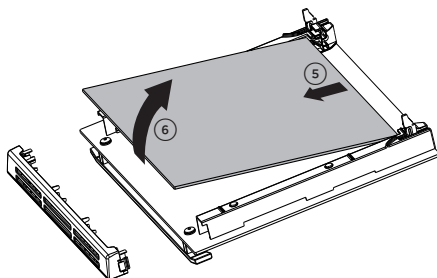
Figure 46



To remove the middle pane (models PRO66MXLPZ, PRO66MALPZ only)

- Gently lift and pull out the middle pane of glass by releasing it from the bottom retaining notches (fig. 47).

Figure 47



After cleaning replace the door glass pane(s)

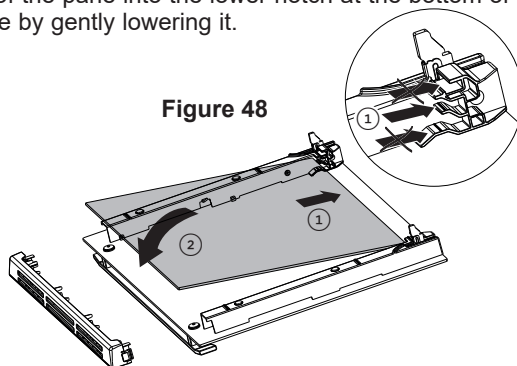
When replacing the glass pane(s) make sure that:

- you replace the inner pane(s) correctly as shown. The pane(s) must be in the position described below in order to fit into the door and to ensure that the oven operates safely and correctly;
- you take extra care not to bump the edges of the glass against any object or surface;
- you do not force any of the pane(s) into place. If you are experiencing difficulties replacing the pane(s), remove it/them and start the process again from the beginning. If this still does not help, call Customer Care.

Replace the middle pane (models PRO66MXLPZ, PRO66MALPZ only)

Ensure the pane is the right way up (the warning text should be readable back to front when the pane is fitted correctly).

- Slot the bottom of the pane into the lower notch at the bottom of the door.
- Position the pane by gently lowering it.



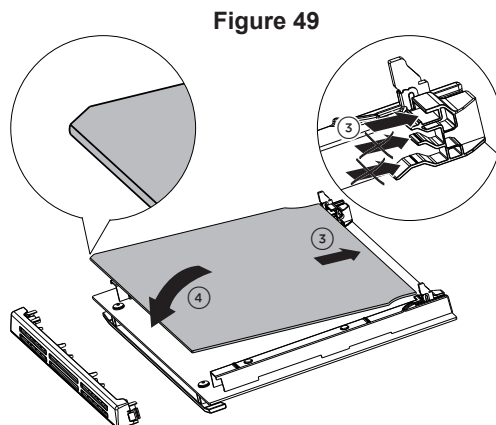
Replace the inner pane

Make sure you fit the glass the right way up, with the beveled top corner in the correct position.

- Slot the bottom of the pane into the lower notch at the bottom of the door.
- Position the pane by gently lowering it.
- Slide the glass retainer back into place and ensure it is fully clipped securely in place.

IMPORTANT!!

Make sure the glass retainer is correctly and firmly in place and the glass pane is secure.



SERVICE AND MAINTENANCE

If the ignition spark fails to ignite or does not light the gas, check the following items before calling our Customer Service Centre to obtain the nearest Authorised Service Agent:

- Burner is reassembled and located correctly.
- Spark electrode and white ceramic are clean and dry.
- 240 VAC power supply is connected.

Contact the local gas utility or our Customer Service Centre to obtain the nearest Authorized Service Agent.

- You can smell gas when all burners are turned on.
- The burners do not remain alight at the minimum marked setting.
- The burner flame is yellow or emits an unusual odour.

Note that a bi-annual inspection of the appliance by an authorized service agent or your local gas utility will ensure many years of trouble free operation of your appliance.

SERVICING THE APPLIANCE

Service may be obtained by contacting our Customer Service Centre to locate the nearest Authorised Able Appliances Service Agent (Able Appliances Pty Ltd.).

Servicing shall be carried out only by authorized personnel.

The appliance shall not be modified.

TROUBLESHOOTING

If you experience a problem with your oven, check the following points before calling our Customer Service Centre for assistance.

1. The power is switched on.
2. The controls are switched on.
3. Both the fuse and the mains fuse are intact.

Should you still require assistance please contact our Customer Service Centre for your nearest Authorised Able Appliances Service Agent.

ELECTRIC DIAGRAM **Model DMX64LDC**

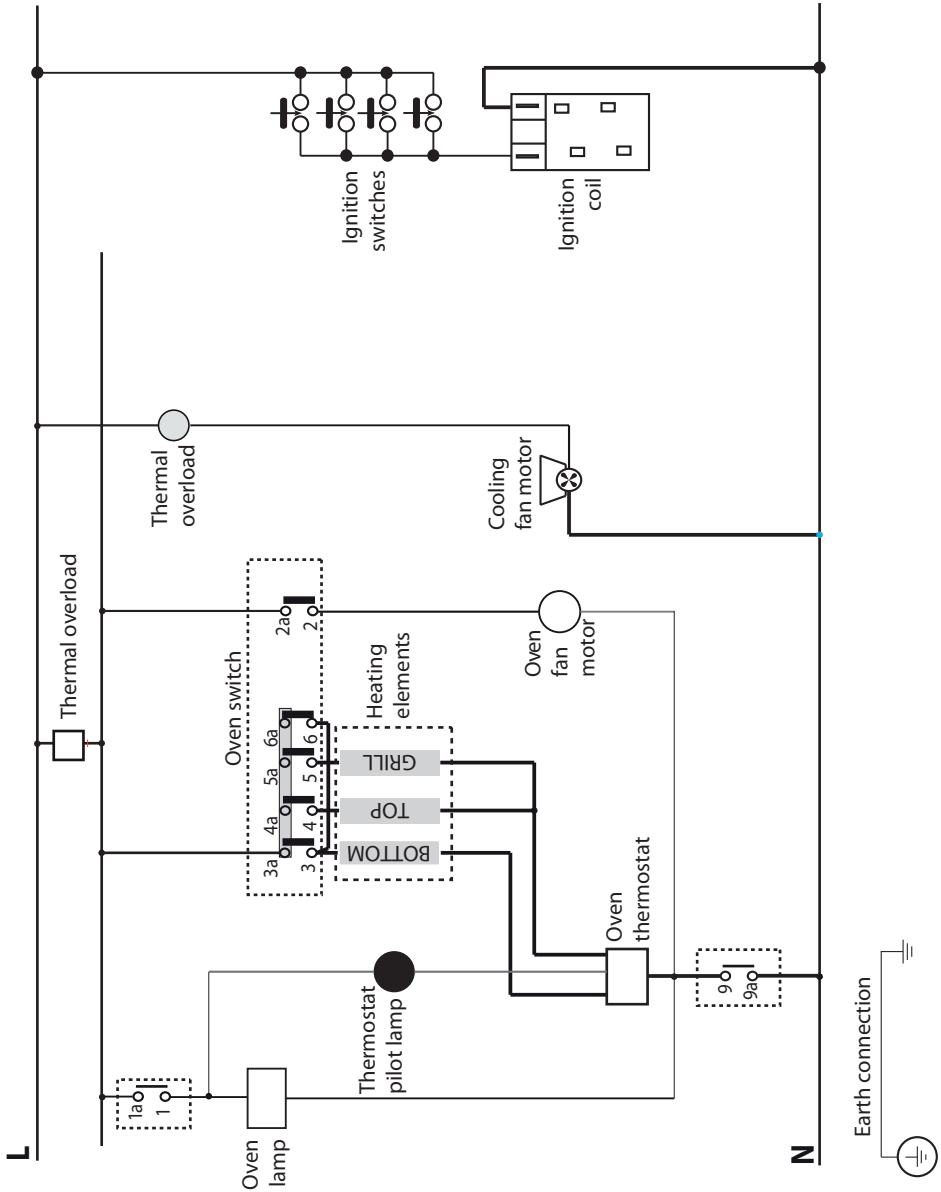


Figure 50

ELECTRIC DIAGRAM **Models PRO66MXLPZ, PRO66MALPZ**

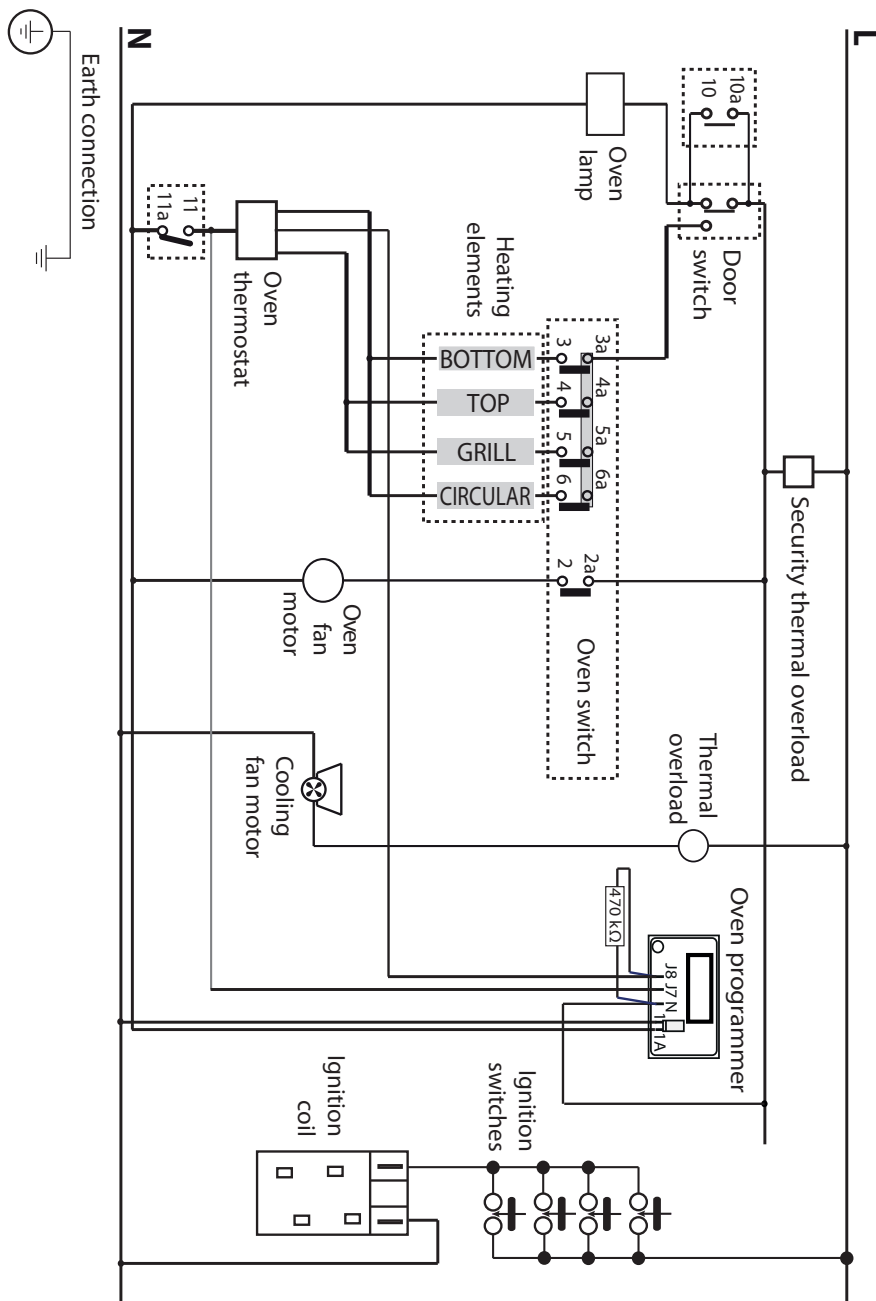


Figure 51

Descriptions and illustrations in this booklet are given as simply indicative.
The manufacturer reserves the right, considering the characteristics of the models described here, at any time and without notice, to make eventual necessary modifications for their construction or for commercial needs.

www.delonghicookingappliances.com.au