



User guide for ILVE Range Cookers and Built-In Appliances

Roma • Milano • Ultimo • Moderna



Appliance details

Make a note of these important details here, you will need them for your warranty.

Serial Number	
Date of purchase	Retailer

09/2017

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This manual consists of information about ILVE and safety in general but also has sections that are specific to you and the class of range you have. There are 2 different options on most models:

- A)** E3 Model digital control model (denoted by “E3” on your product code)
- B)** Standard MP Model (denoted by “MP” on your product code)

There are specific functions and instructions for each one; please use the correct section in the manual.

Welcome to the ‘World of ILVE’

Thank you for purchasing one of ILVE’s beautiful handmade rangecookers. The name ILVE is renowned worldwide and is famous for its high-quality cooking appliances.

Based in Venice, Italy ILVE have been building cookers since 1952. The company was formed by two Engineers Eugenio Illoti and Evelino Berno who indulged their passion for fine food, by building their first commercial cooker before developing the technology for the customers’ homes. In 1982 they passed their business on to their respective sons who to this day still run the family owned company.

What Does ILVE mean?

I	Industria	Industrial
L	Lavorazione	Standard
V	Veneta	Venetian
E	Elettrodomestici	Electrical Appliances

KitchenEX is the sole supplier of ILVE cookers in the UK and can answer any queries you may have about your product. Based in Sheffield, KitchenEX can be contacted on 0345 548 3132 or email office@kitchenex.co.uk.

Warranty

All ILVE cookers come with a 2-year warranty from date of delivery for parts and labour. Go to www.ilveappliances.co.uk for more information.



Installation and Safety

The Installation of ILVE cookers must be carried out by either;

- A qualified Gas Safe engineer for dual fuel or gas cookers

OR

- A competent person; either recommended by your retailer or a part P qualified electrician for all electric cookers.

Basic Safety Instructions

- Instructions detailing the installation for this range cooker are in a separate booklet accompanying the cooker.
- The cooker is not suitable for use by young children. Keep young children away from the cooker when in use.
- All the control knobs must be in the off position when the cooker is not in use. If the cooker is not used for extended

periods the gas and the electricity should be switched off or disconnected.

- Do not use flammable liquid near the cooker when it is in use.
- Do not use the cooker if the cable or gas hose is damaged.
- Switch the cooker off at the mains before cleaning or maintaining the cooker.
- Do not use the cooker with wet hands or bare feet, or operate the cooker if not properly installed.
- If a fault occurs switch the cooker off and contact KitchenEX on 0345 548 3132 (if under warranty) or a qualified engineer. Insist that genuine spare parts are installed to repair the cooker.

Unpacking Your Appliance

- Do not discard any packaging until all parts have been located.
- The cooker rear upstand for the hob is packed within polystyrene on the top of the cooker.
- Cooker legs are in a box within the large oven. Note: The cooker is heavy and legs should be fitted by a minimum of 2 people.
- Fry top section is packed and is located in the storage drawer (fry top models only). The spare set of pan supports will be fitted to the hob top on arrival with these models.
- The feet for the fry top are taped to the spatula.
- Spare set of jets for LPG conversion are located in the grill pan.

- ILVE cookers are delivered pre-wired, the cable is tucked inside the lower drawer. Do not connect another cable into the junction box without disconnecting the pre-wired cable.



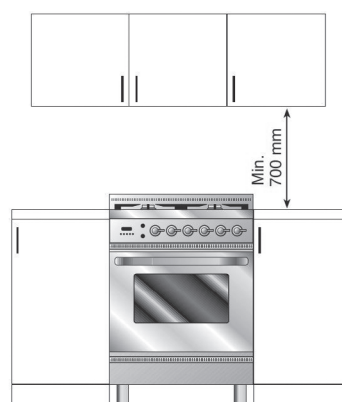
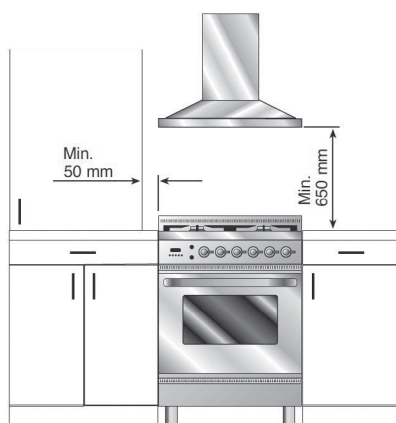
Caution When Lifting

- **Do not lift, pull or drag your cooker by the handles, this will damage the doors**
- Cookers are very heavy and should be lifted by a minimum of 2 persons.

Positioning Your Appliance

• REFER TO MANUFACTURERS INSTALLATION INSTRUCTIONS BEFORE INSTALLING

- The rating plate is on the right hand side of the door frame when the oven door is opened. This will give the KW rating for the Gas Safe engineer to install or check the installation pipe sizing. The main electricity supply must be installed by a part P qualified electrician In accordance with the IEE regulations.
- The cooker may be installed in a kitchen or open-plan living space but not in a room with a bath or shower.
- The cooker should be positioned in area away from draughts.
- **Important Note:** ILVE cooker hoods can only be fitted with either 150mm rigid plastic ducting or Aluminium flexi ducting. Plastic flexi ducting must not be used under any circumstance.



- Any shelf, over mantle or cupboard should be 700 mm above the hob top. Cooker hoods should be set at a minimum of 650mm above the hob. Also, there should be a gap of 50mm wide on either side of the cooker on or above counter level. Behind the hob top and to the sides of the hob should be clear of any combustible material to a height of 400mm.
- Kitchen units must not overhang the hob.
- Cabinets can be fitted flush to the sides of the cooker but we recommend leaving a small gap to aid cleaning/moving the appliance.

Adjusting the Height

The cooker comes complete with 4 adjustable feet found in a box within the main oven.

Standard Models

- Legs can be adjusted from 100mm to 160mm to level the cooker and change the height.
- Insert screw into the leg of the cooker and tighten by at least 2 full turns.
- Push the screw head through the hole in the chassis.

- Slide the leg assemble into the narrow part of the hole and tighten by turning the leg clockwise.
- The height of the leg can be increased by unscrewing the bottom part.

XG Models

- Feet are screwed into threaded holes in each corner of the underside of the cooker.
- The minimum height of an XG cooker is 910mm.

Oven functions in Standard MP and E3 Ovens



Pizza oven. The element in the bottom heats the base of the oven with the grill on low to mimic a pizza oven. This function is particularly suitable for cooking pizza, focaccia and bread.



Conventional oven. This is the conventional range cooker setting. The oven gets hot at the top and bottom and is the correct temperature mid oven. This function is particularly suited to roasting or baking.



Slow cooker. Use at low temperatures to slow cook casseroles or at high temperatures for meringues. This function heats the oven up to 100°C.



Browning oven. Ideal for melting cheese on cottage pie or shepherds pie.



Standard grill. Use for toasting crumpets or muffins. To cook with the electric grill the thermostat must be set to a minimum of 180 °C. Option for a rotisserie in 90cm, 40cm and 30cm ovens only.



Fan grill cooking. Use for cooking bacon, sausages and other meats. To cook with the electric grill the thermostat must be set to a minimum of 180 °C. Grill with the pan on the second runner down or grill on the oven shelf with a grill pan underneath. The food will brown on both sides with no turning required making cooking twice as quick.



Roasting oven. Use for roasting vegetables and meat or baking fish. Ideal for cooking frozen oven chips.



Baking oven. This function allows simultaneous cooking of different dishes; you can cook lasagne, pizza, croissants and bread, tarts and cakes, etc.



Eco cooking. This function allows you to cook with considerable energy savings. To take advantage of this feature, place the dish in the centre of the oven before starting the ECO function. This cooking cycle is not recommended for frozen food.

Note: Eco cooking cannot be selected with the meat probe inserted.



Defrost (only available on MP models). Allows rapid defrosting of all frozen foods bringing them quickly to room temperature.

The programmable temperature begins at 200°C, ensure you lower the temperature before putting food in to defrost.



Quick start. Pre-heating of oven only, 200°C to 220°C. This function speeds up your oven's pre-heating.

To use Quick Start, rotate the selector knob until it is positioned on the symbol (9), then set the desired temperature with the thermostat knob. Once the oven has reached the temperature, the thermostat's orange light will turn off. At this point set the desired cooking function with selector knob.

WARNING: the Quick Start function is not suitable for cooking foods, it is only for quickly pre-heating the oven.

DO NOT USE THE QUICK START FUNCTION FOR MORE THAN TWENTY MINUTES.

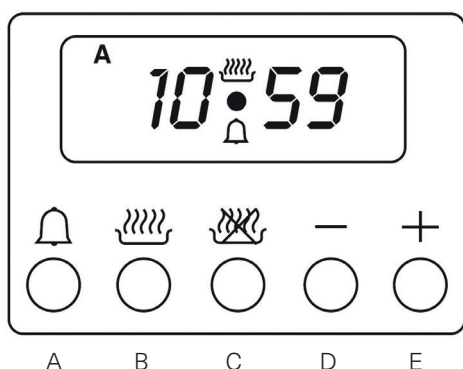
Getting Started

The first operation needed when you switch the cooker on is to set the clock, the main oven will not operate if the clock isn't set.

The procedure for each model will vary. See page 14 for MP model clock settings and page 15 for built-in appliance clock settings as they differ.

Setting the Clock

The clock is a 24 hour clock and must be set before the main oven can be operated.



A = Minute minder

B = Auto time Start




C = Auto time end

D = Decrease the selected parameter

E = Increase the selected parameter

To set the clock – E3 Models

When first switching the cooker on at the isolation switch:

- Press bell symbol  once, this will stop clock flashing
- Hold the two buttons with pan symbols  and  until the clock reads HOUR on the display
- You now have three seconds to commence next stage
- Press **+** or **-** to adjust the display, it will start from 12am and change to pm after advancing the hours
- When your chosen time is reached remove your finger from the button. The clock will flash for three seconds and then set

Note: Make sure the oven function knob is set to off

Before Cooking in your Ovens

1. Switch oven function selector knobs to Conventional Oven (position 2). (There will be only one oven function selector for single oven models.)

2. Set the oven thermostat to 175 °C
3. When the orange neon lights go out, set both oven selector switches to Standard Grill (position 5)
4. Reset both oven stats to 200 °C
5. When the orange neon lights go out, the small oven can be switched off as it is now ready for cooking
6. Now set the large oven selector switch to the Baking Oven (position 8) setting
7. Reset the oven temperature to 225 °C
8. When the orange neon light goes out, the large oven can be switched off. It is now ready for cooking

By carrying out this procedure all manufacturing residues that may still be present on the elements and inside of the oven are burnt away - any odours or smells given off are harmless whilst doing this process.

Note: The cooling fan will operate at 45 °C to keep the outer facia and electrics from overheating. It will switch off when the internal temperature is reduced (thermostatically controlled).

Change °F to °C

- Turn the oven on and begin to adjust the temperature so the screen flashes
- Hold in the temperature knob for 8 seconds

Child Lock – Oven

The oven is fitted with a safety device that stops undesired or accidental start-up. To activate the safety lock: with the oven off, hold down the temperature knob for 3 seconds. A brief warning sound is emitted and “n-0” appears on the display. In this state, it is impossible to turn the oven on. To remove this safety lock, press and hold the temperature knob for 3 seconds.

Child Lock – Induction Hob Top

When the Child Lock is activated all the hob cooking areas are switched off and cannot be switched on accidentally.

To activate the Child Lock turn the controls for the two back cooking zones clockwise and hold for a few seconds until ‘L’ appears on the hob top display.

The Child Lock is deactivated by repeating the process in the same way.

If a knob is turned whilst the Child Lock is activated an ‘L’ will appear on the display.

Gas Hobs

Lighting the burners

The symbol above each knob indicates which burner that knob controls. A flame failure device on each burner acts as a safety gas cut-off in case the flame is accidentally blown out or the control knob is inadvertently switched on. (This is a safety device to prevent young children or pets inadvertently turning knobs and releasing the gas.) A thermocouple detects the absence of a flame and stops the supply of gas. The thermocouple must be heated for a few seconds when the burner is ignited before the knob is released.

Note: Early ILVE appliances have no thermocouples on the burners.

To light a burner

1. Push and turn the control knob anti-clockwise to the large flame position. The ignition candle will spark and ignite the gas.
2. Keep the control knob pressed in for 5–10 seconds to activate the flame failure device, then release the knob. Adjust the flame between the large and small flame symbols as required.

Tip: As you push and turn the knob take it all the way around to the minimum position if the burner is struggling to ignite.

In the event of a power failure the burners can be lit with a match or gas lighter. The flame failure devices will continue to function normally.

Assembly of the burners

On the circular burners there are two slots in the alloy burner bases. The notches on the brass burner ring must be seated firmly into the base for the gas to ignite and the flame to be stable. The burners have been designed to function with or without the burner caps in position. If you wish to keep the caps like new it is possible to remove them before cooking and then replace them again afterwards.

If when cleaning it isn't re-assembled correctly the gas will struggle to pass through the burner holes correctly, resulting in a yellow/faulty flame which may keep extinguishing and will not give off as much heat. It could also blacken the base of pans.

Induction Hobs

Safety

Ensure your pan is suitable for induction. The induction does not work if there is no pan on the hob to be used. This function also acts as a safety device if the zone is either left on after cooking or accidentally switched on.

If an error occurs a "U" will appear. The U can also indicate that a pan is missing or the pan is an unsuitable material.

Power Boost

To operate the power boost turn control knob briefly past number 9. A "P" symbol will appear in the number window. The power boost will operate for a maximum of 10 minutes before returning to normal full power.

Induction Ratings

Zone Size	Normal Power Output	Power Boost
Small Zone	1.4 KW	1.85 KW
Medium Zone	1.85 KW	2.5 KW
Large Zone	2.3 KW	3.2 KW
Extra Large Zone	2.4 KW	3.2 KW

Keep Warm Function

This keeps the contents of the pan at a temperature of 65°C. Turn the knob clock wise between 0 and 1 a "U" will appear in the window indicating the food will warm to approximately 65°C.

Automatic Boil and Reduce Function

This function allows you to bring the sauce pan contents to boil and then automatically drop the food temperature to a pre-determined setting, set by you! (To simmer use numbers between 1–5.)

To activate, turn the control anti-clockwise, then from (0) to the intended final position. As soon as the control is turned to the left, the letter (A) is shown on the display for the area. After it has been activated you must set a lower power level between 1 and 9 to continue cooking. The zone will work at full power for a maximum of 10 minutes then reduce to your pre-set setting.

Notes for induction

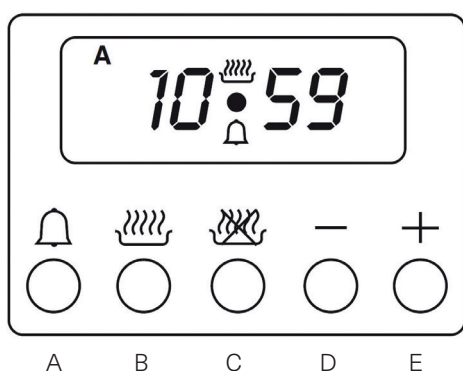
- Always make sure pans are clean. You may scratch the glass if there is debris on the underside of your pan.
- Avoid boiling over sugar based sauces, jams or chutney. If you do, wipe up immediately otherwise the sugar will chip the hob surface.
- If a fault occurs an "E" will flash on the hob with a number. The "E" will flash on the hob with the associated error.

Oven Operation - E3 Models

How to select a function and set a temperature

1. Turn the function selector knob either way to the desired function. The green light will illuminate, indicating that power is on and the clock will be set to that function's default temperature.
2. To set the desired temperature (which is displayed in the window of the clock), turn the temperature selector knob to left to lower temperature or the right to increase the temperature from the default setting.
The orange light will go out once the oven has reached temperature and is ready for use. It is normal for this light to go on and off during cooking as the elements maintain the temperature.
3. To turn the oven off, turn the function selector back to zero.

Setting the timer on your oven



A = Minute minder

B = Auto time Start

C = Auto time end


D = Decrease the selected parameter

E = Increase the selected parameter



The clock can be used to time either oven. They must be set individually, but both can be set for the same time or different times to each other.

To set timer to switch off an oven

- Select your desired oven and function
- Set temperature

- Press timer button  once
- END will appear in the clock window
- Instantly press the **+** button to set an end time. You can use the **-** button if you go too far
- The selected oven switch-off time is now set. (You will see an arrow pointing to the right in the clock window.)

To Set timer to switch oven on and off

- Select your desired oven and function
- Set temperature
- Press timer button  once
- ON will appear in the clock window
- Press **+** to set the start time. You can press **-** if you go to far
- Press timer button  once
- END will appear in the clock window. Quickly press **+** to set the time you would like to oven to turn off
- Selected oven is now set. (You will see two arrows pointing towards a line and way from a line in the clock window.)

To cancel timer - turn oven selector switch off.



Safety notes

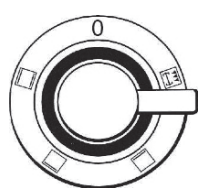
- Steam may be generated when cooking. As a precaution, always open the door in two stages. First, partially open the door by 100mm for a few seconds to allow the steam to escape, and then open the door fully.
- Keep your face and head away from the door when opening.
- Never line the oven interior base with foil or oven liners as they can cause overheating and damage the enamel. Never cook on the oven base. Always place dishes and trays onto an oven shelf.
- If water escapes from the lower part of the door when cooking high moisture content food, just open the door about 100mm once every half hour if possible to equalize air pressure.

Oven Functions Explained

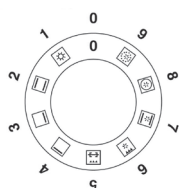
Only use the Quick start to heat the oven quickly if you are in a hurry, and do not operate it for longer than 20 minutes or after it has reached temperature. Do not use the quick start to cook.

Also remember that the quick start uses more electricity if left on for prolonged periods of time.

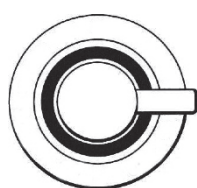
When using the baking oven or roasting oven function, it is advisable to reduce the oven temperature by up to 20°C if following a recipe written for a conventional oven. Check the food often through the latter stages of cooking until you are used to the cooking times and temperatures, as these functions are extremely efficient. It is also possible to open the door to check sponges, on fan settings because the regain of heat is very quick.



4 function selector



9 function selector



Temperature selector

Oven Interior Lamp

The oven lamp is illuminated for one minute when the function selector switch is operated. It will then come on again when the oven gets up to temperature, illuminating the oven for you to place in the food.

You can also switch the lamp on any time by pushing in the thermostat button for the oven you need to see into. Again, it will illuminate for one minute.

9 Function Selector



Pizza Oven. Default temperature setting 300°C. Cook mid oven, this setting is ideal for different types of breads or cooking a pizza quickly on a high temperature.



Conventional Oven. Default temperature setting 180°C. Ideal for cooking on one shelf. This function imitates an old-fashioned range, except it is more efficient. The elements get hot at the top and bottom of the oven to create the correct temperature in the centre. This function is ideal for fruit cakes and larger items such as turkey where the meat needs to cook for a longer time than usual. This function prevents the meat drying out over its prolonged cooking time.



Slow Cooker. Default temperature setting 140°C. This function is a slow cooker or cool oven up to 140°C. It is heated by the lower element only. The Slow Cooker function is ideal for cooking casseroles, slow roasts and meringues or for proving bread at 30°C.



Browning Oven. Default temperature setting 140°C. The oven is heated by the upper element and is used for light grilling or browning. Ideal for melting cheese on cottage pies or pasta dishes.



Standard Grill. Default temperature setting 180°C. This function is the same as all grills on all electric cookers. The only difference with ILVE grills is that they are controlled by a thermostat instead of a regulator.

The grill uses radiant heat to get to temperature. When the pilot light is on it is grilling.

Set the temperature to warm the element on a low setting then prepare your food.

Then start grilling. Turn the control gradually up as the light goes out.

By the time you have reached the highest setting most foods will be cooked. The only time you let the light go out is when you want to slow grill your food.



Fan Grill. Default temperature setting 180°C. This function makes a standard grill twice as quick by spinning the heated air all around your food. Unlike the standard grill you do not need to keep adjusting the temperature to maintain grilling. For it to work correctly, grill on the second runner down. Or grill on an oven shelf with the grill pan underneath. The food will grill both sides, no need to turn the food hence a quicker cooking time. Sausages will be ready by the time you would normally turn them.

Note 1. Be careful not to over grill your food as this function is deceptively fast form of grilling.

Note 2. You can place the food in the oven without the need to pre-heat the oven.



Roasting oven. Default temperature setting 180°C. This function is also called a Fan Oven.



Baking Oven. Default temperature setting 180°C. This function is also called a True Fan Oven. This setting uses an element hidden behind the rear panel. The element is a three-turn element, making it more reliable than most other manufacturers. It works best when at least two shelves are used or one shelf with an empty tin on the self not being used. This is the only function that you can open the door and check or adjust food when baking, due to a fast

regain heat in the oven. Ideal for bread, cakes, pastry and baked potatoes.



Eco Cooking. This function brings the temperature slowly up to the selected temperature in graduations

It is designed to be similar to a slow cooker except it can be set to higher temperatures. Ideal for braised meat, baked pasta and delicate pastry.

To Select Eco Cooking

- Select the baking function on the selector switch
- When ON appears on the display hold down the clock '+' button for about 2 seconds until ECO appears on the display
- Select temperature control from 30°C to 250°C



Quick Start. Default temperature setting 200°C. This function is not designed to cook with, it will raise the oven temperature to 200°C in approximately 10 minutes. Then you switch to your intended cooking function. (Do not operate this function for longer times, than 20 minutes.)

There is no advantage in using this function for low temperature cooking. Use between 200°C to 250°C.



Browning Oven. Default temperature setting 140°C. The oven is heated by the upper element and is used for light grilling or browning. Ideal for melting cheese on cottage pies or pasta dishes.



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The grill uses radiant heat to get to temperature. When the pilot light is on it is grilling.

Set the temperature to warm the element on a low setting then prepare your food.

Then start grilling. Turn the control gradually up as the light goes out.

By the time you have reached the highest setting most foods will be cooked. The only time you let the light go out is when you want to slow grill your food.



Rotisserie. This function works similar to traditional grilling, It is one of the best ways to cook meat and poultry. Contrary to what people expect it does not make a mess of the oven. It self-bastes the meat dropping the fat into the meat tin below. This makes it a very healthy way to cook.

Place the oven tray in the bottom shelf position to catch any drips.

1. Place the wire support shelf into the oven so that it sits level with the hole at the back of the oven (see diagram 1).
2. Fit one of the forks onto the spit and tighten the thumbscrew.
3. Skewer the meat with the spit, ensuring that the fork firmly pierces and holds the meat. When cooking poultry, aim for the bone area under the breast.
4. Fit the second fork, again ensuring that the meat is firmly pierced. For poultry, the fork should enter just below the thighs. Tighten the thumbscrew into place. Ensure that the food is well balanced to avoid stress on the motor drive.
5. Place the spit over the wire support shelf and place the spit end into the hole in the rear oven wall. Locate the spit support onto the wire shelf. Remove the handle. (the handle is used solely for moving the spit) and close the oven door.
6. Set the oven temperature, as the grill uses radiant heat you can cook from cold. The glowing of the element creates the crisp skin on poultry. It also seals joints of meat.

5 Function Selector



Conventional Oven. Default temperature setting 180°C. Ideal for cooking on one shelf. This function imitates an old-fashioned range, except it is more efficient. The elements get hot at the top and bottom of the oven to create the correct temperature in the centre. This function is ideal for fruit cakes and larger items such as turkey where the meat needs to cook for a longer time than usual. This function prevents the meat drying out over its prolonged cooking time.



Eco Cooking. This function brings the temperature slowly up to the selected temperature in graduations. It is designed to be similar to a slow cooker except it can be set to higher temperatures. Ideal for braised meat, baked pasta and delicate pastry.

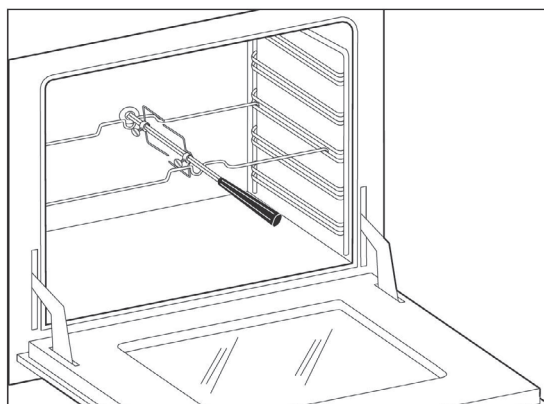
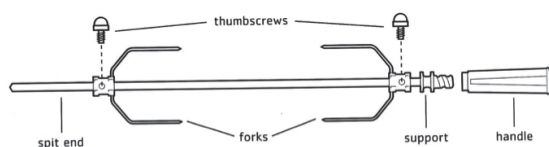
To Select Eco Cooking

- Select the baking function on the selector switch
- When ON appears on the display hold down the clock '+' button for about 2 seconds until ECO appears on the display
- Select temperature control from 30°C to 250°C

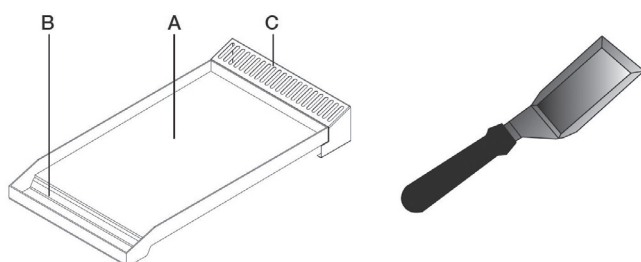


Slow Cooker. Default temperature setting 140°C. This function is a slow cooker or cool oven up to 140°C. It is heated by the lower element only. The Slow Cooker function is ideal for cooking casseroles, slow roasts and meringues or for proving bread at 30°C.

diagram 1



Fry Top (also known as Chef Top)



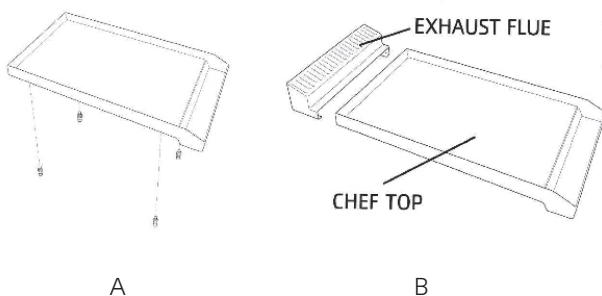
A = cooking area

B = drip tray

C = exhaust flue for combustion fumes

The fry top is manufactured from 8mm thick stainless steel designed for high heat retention across the plate. The very high cooking temperature makes the fry top ideal for searing meats and vegetables and for oriental style recipes. Some suggested uses include: steaks, burgers, chicken, fish and other meats, vegetables such as peppers, mushrooms and aubergines, stir fries, kebabs, toasted sandwiches, naan and pitta breads, fried and scrambled eggs, griddle cakes, crumpets, English muffins and drop scones.

To assemble the Fry Top



1. Remove the pan supports that cover the elongated fish burner.

2. Screw the feet into the pre-drilled holes on the underside of the fry top. The two longest feet go to the rear and the two shortest go to the front (towards the drip tray). See image A.
3. Place the enamelled exhaust flue onto the hob surface towards the rear. See image B.
4. Carefully position the fry top onto the hob, ensuring that it is seated correctly and resting on the ledge of the exhaust flue.

Care must be taken when handling the fry top. It is heavy!

To use the Fry Top

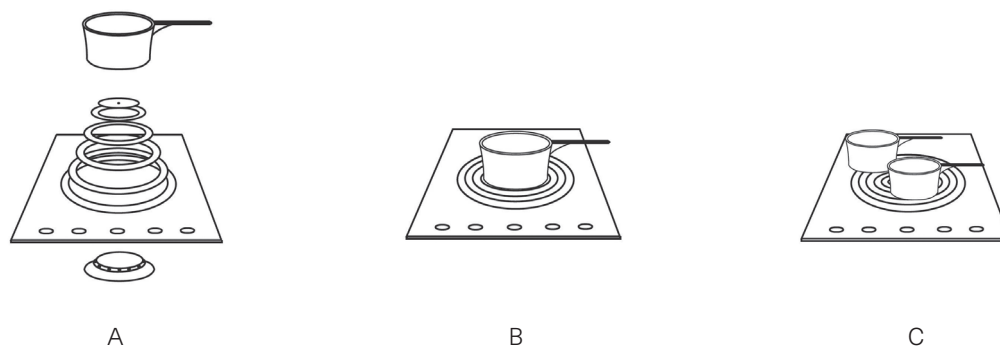
The fry top can smoke during use so always turn your extractor hood on before you start cooking.

1. To light the burner, push in and turn the control knob to the large flame position. Hold the control knob in for 5–10 seconds after the flame has lit to activate the flame failure device, before releasing. If the flame extinguishes wait one minute before attempting to re-ignite.
2. Pre-heat on full power for 5 to 10 minutes.
3. Add the food.
4. Adjust the flame as required.

The fry top is hottest in the central area and cooler at the outer edges. You can control the cooking temperature by moving the food to the outer edges after the initial searing, similar to the way you would use a barbecue.

To avoid excess spitting use the minimum of oil when cooking on the fry top. A flat spatula is supplied for turning and serving food. It can also be used to remove any food residues at the end of cooking. The high temperature of the fry top makes plastic tools unsuitable for use with it. Do not be tempted to move or turn the food too quickly or often.

Use of the Coup de Feu



The large “Coup de feu” solid cast iron plate made of concentric rings allows you to rest the pan (or several pans) directly on the surface (fig. B, C). The plate is heated by means of a gas burner (fig. A).

The plate is designed to provide a moderately intense heat which is well distributed over the surface. This is ideal for slow cooking and particularly for sauces, browning and grilling, heating dishes or keeping them warm. Switch the burner on 15-20 minutes before use to allow the cast iron plate to accumulate

heat. You will then be able to use the plate even when switched off for a further 10-15 minutes. The middle of the plate is the area where the highest temperatures are reached whereas the outer part is cooler. By simply moving the pan from the middle to the outside of the plate, you can obtain different cooking intensities without regulating the flame. Pan dimensions permitting, several dishes can be cooked at the same time (fig. C). If necessary it can be used as a handy top, providing ample space for resting pots and pans.

The XG Grill Compartment (only on XG models)

The powerful 2.45kW grill is designed for use with the compartment door open. A cooling fan situated behind the control panel keeps the control knobs at a comfortable temperature, even when the grill is in use.

The grill compartment is fitted with telescopic runners to make it easier to access your food.

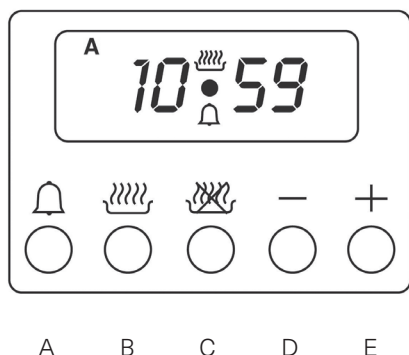
To locate the grill pan onto the runners, simply extend both runners, then lower the grill pan into place, ensuring that the vertical pins locate in the hole at each corner of the grill pan tray.

To use the grill

1. Use the reversible trivet to select the correct height for the food you wish to grill. Using the trivet at the lowest height will help to slow down the cooking process.
2. Turn the grill control knob clockwise to 3 or 4 to pre-heat the grill.
3. Once preheated, keep the grill glowing, to do this make sure the orange lamp is illuminated when the food is in place. (The grill only works by the radiant heat from the element.) Unless you require less heat, it may be necessary to constantly increase grill temperature control to maintain grilling
4. To turn off the grill, turn the control knob anti-clockwise to the “O” off position. At the end of cooking remove the grill pan for cleaning. If high fat content foods have been prepared, leave the grill turned on at maximum temperature for 20 to 50 seconds without the grill pan in place, this will burn off any fatty residue on the elements and activate the stay clean liner on the roof of the grill compartment. Always use oven gloves when handling the grill pan and turning food. Do not line the grill pan with aluminium foil, this can cause damage to the enamel coating and the grill elements.

Standard Clock Operation — MP Models

The clock is a 24 hour clock and needs to be set before the main oven can be operated.



A = Minute minder

B = Auto time Start

C = Auto time end

D = Decrease the selected parameter

E = Increase the selected parameter

To set clock

1. Press buttons and together.
2. When the dot in the middle of the clock flashes press plus or minus to set the time of day.
3. When the time is set the dot will flash for 3 seconds before the clock resumes.

To Set oven to auto finish at a chosen time.

1. Press and set the time you require the oven to switch off.

2. Set 9 function switch and the oven temperature.
3. When the desired time has been reached the oven will switch off and the clock will beep for 1 minute.
4. Press and together will set the clock back to manual.

To set clock to switch on and off.

1. Press and set the time you require the oven to switch off.
2. Press and set the amount of time you require the food to cook. (duration time)
3. Set 9 function switch and the oven temperature.
4. When the automatic set time has completed the oven will switch off and the clock will beep for 1 minute.
5. Press and together this will set the clock back to manual.

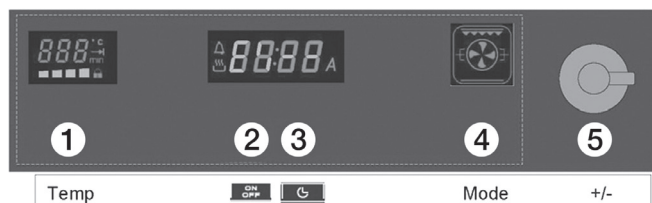
Notes

- By pressing the negative button at any time the clock is in normal manual mode. The minute minder will beep the current setting in volume. Pressing a second time will move it to another setting (off, low, medium and high).
- Press and at any time if the clock has been set incorrectly. This will return the clock to manual mode.
- The button operates the minute minder. Then press the plus or minus button to set the amount of minutes required. Press any button to cancel beep.

Built-In Oven Operation

The oven functions within a built-in ILVE appliance are the same as the range cookers. However, the controls different. See below.

Oven Controls



No Impulses	Display after pressed	Display view after 2 seconds	User action
1			Alarm timer settings (minute minder)
2		Current time	Start cooking time settings
3		Start time for cooking	End cooking time settings
Hold down > 4 sec.		Current time	Current time settings (clock)

Display and Functions

1. Temperature display
2. Child lock activation and deactivation
3. Timer
4. Oven Function Selector
5. Temperature selector knob. Turn clockwise to increase and anti-clockwise to decrease.

Clock Settings

To set the exact time hold down button 3 for at least 4 seconds and then use knob 5 to adjust the time. The time can be set also when the oven is in stand-by mode.

Turning the oven on and off

- Press button 2, the word "ON" will appear on the clock display
- After two seconds the light inside the oven will turn on and the functions display will light up
- If after one minute no cooking function is selected, the oven light shuts off; the oven returns to the off position and the word "OFF" will appear on the display
- Press button 2 to shut off the oven while cooking

How to set the cooking temperature

Press button 1 to enable the "cooking temperature" settings and use knob 5 to select the temperature desired.

The oven will activate 4 seconds after the last setting has been made. After setting the cooking temperature, press button 1 to accept the recently modified value.

Child Lock

7 seconds after the general shut off of the oven (obtained using button 2), the oven will automatically go into Child Lock mode.

This situation will be signalled by the word "n--O" temporarily appearing on the clock display, and by a 'lock' icon permanently turning on the temperature display.

In order to use the oven the child lock must be disabled by holding down key 2 for 4 seconds. "n--O" will appear on the clock display, and the "lock" icon will disappear from the temperature display.

Once disabled, the child lock will remain blocked until the next time it is activated, either manually or automatically.

Oven Temperature Guide

These tables are a guide only and food should be checked, that it is cooked correctly before serving. No two ovens are exactly the same and people's tastes differ from person to person.

*Good for E3 Eco setting

**Good for E3 Eco small Oven

Food	Conventional Cooking °C	Fan cooking °C	Cooking time
Whole fish	180 **	160 Baking oven*	35–45 mins
Fillets and steaks	180**	160 Baking oven*	15–20 mins
Whole salmon	180**	160 Baking oven*	15 mins per 500g+ 15mins
MEAT			
Beef joint - rare	180	160 Roasting Oven	20 mins per 500g + 20 mins
Beef joint — medium	180	160 Roasting Oven	25 mins per 500g + 25 mins
Beef joint — well done	180	160 Roasting Oven	30 mins per 500g + 30 mins
Pork joint with crackling (Loin, leg etc)	220 for 15 min then 180	200 Roasting Oven	30 mins per 500g + 30 mins
Pork tenderloin, stuffed	180	160 Roasting oven	30 mins per 500g + 30 mins
Lamb — medium	180	160 Roasting Oven	25 mins per 500g + 25 mins
Lamb — well done	180	160 Roasting Oven	30 mins per 500g + 30 mins
Casseroles	90 to 140**		2–6 hours depends on temperature
POULTRY			
Chicken	180	160 Roasting oven	20 mins per 500g + 20 mins
Turkey 2.7–4.5kg	180	160 Roasting Oven	20 mins per 500g + 20 mins
Turkey 4.5–8kg	180	160 Roasting Oven	20 mins per 500g + 20 mins
Duck	180	160 Roasting Oven	15 mins per 500g + 15 mins
Goose	200	180 Roasting Oven	15 mins per mins
GAME			
Pheasant	200	180 Roasting oven	40–60 mins
Grouse	200	180 Roasting Oven	35 mins per 500g including stuffing
Partridge	200	180 Roasting Oven	40 mins
DESSERTS			
Crème Caramel	170	150 Baking Oven	40–50 mins
Rice pudding	140 to 150**	120 to 130 Baking oven	2 hours
Soufflé	180**	160 baking oven*	35 mins
Fruit crumble	180	160 Baking oven	45 mins
Pavlova	150**	130 Baking oven*	1 hour
Meringue baskets	100 drop to 30**	90 * drop to 30*	2–4 hours
CAKES AND BISCUITS			

Small cakes	170	160 Baking	15 mins
Victoria sandwich	180	170 Baking	25 mins
Swiss roll V	200	190 Baking	10–12 mins
Scones	230	210 Baking	8–10 mins
Dundee cake	170	160 Baking	2.5 hrs.
Rich fruit cake 20cm	150	130* Baking	3.5–4 hrs
Madeira cake 18cm	180	160 Baking	1hrs
Gingerbread	170	160 Baking	1.5 hrs
Shortbread biscuits	190	180 Baking	15–20 mins
American muffins	190	170 Baking	15–20 mins
PASTRY			
Short Crust	190	170 Baking	Fruit pie 35–40 mins
Rich short crust flan	190	210 Baking	Bake blind 20–25 mins
Puff or Rough pastry	220	180 Baking	Sausage rolls 15–30 mins
Filo	190	170 Baking	Tarts individual 10 - 25 mins Large 40–45 mins
Hot water crust	200	170 Baking	Game pie up to 2 hrs
Choux	200	170 Baking	
MISCELLANEOUS			
Oven Chips	220	210 Roasting	20 mins cool then 5 mins
Roast Potatoes	220	200 Roasting	30–40 mins
Yorkshire Pudding	220–250	220 Baking	20–30 mins
Bread soft crust	200	175 Pizza/ Bread setting	For soft crust 20 mins
Bread hard crust	250	220 Pizza Bread setting	For hard crust 20 mins
Pizza	300	300 Pizza/ Bread setting	3–5 mins

Frequently Asked Questions

The oven will not operate

Is there power to the cooker?

- Is the automatic programmer set to manual?
- Confirm that power is on by checking that the clock is functioning.
- The main oven will not operate manually if the timer programme is set to automatic mode.

The burners will not ignite

Check there is power to the cooker?

- Confirm by checking the clock is functioning.
- Are the ignition candles or burner holes blocked?
- Check that the ignition candle is clean and the brass burner holes are dry and free of debris.

Are the brass burner rings seated firmly?

- They should engage in the keyway grooves of the alloy burner skirt.

The burner ignites but goes out when the knob is released

Does the burner have flame failure devices?

- After lighting the burner, keep the knob pressed in for 5-10 seconds to activate the flame failure device.
- Make sure the sauce pans are not over sized for the burner

The ignition candles are sparking continuously

Is the hob wet from cleaning or a boil over?

- Turn off the electricity supply and thoroughly dry the burner components and ignition candles.

Food is cooking too quickly

Are you using a fan function?

- When using a fan function you should reduce the cooking temperature by 20°C, when comparing it to conventional cooking. Please see the cooking charts for temperatures.

Are you using the Quick start function?

- Quick start is not suitable as a cooking function; it is only for pre-heating the oven. Once the oven has reached temperature you should change over to your required cooking function.

Food is not cooking evenly

- All fan ovens cook more at the rear right, if you are only cooking on one shelf.

Either

- Batch cook on more than one shelf.

OR

- Add an extra shelf with a empty tin roughly the same size, underneath the shelf you are using to cook.

This will allow the air to circulate correctly through the oven.

Also: On fan ovens you can open the door and turn the baking without the food sinking. This is due to the fast regain heat of the oven.

The grill in the oven is slow

Have you selected the correct function?

- Check that you have selected the grill function and not the top element. Remember the grill only grills when the orange lamp on the facia is illuminated.

The fan continues after the oven is turned off

- The cooling fan will run on intermittently for approximately 30 minutes after the oven is switched off to keep the controls cool, this is totally normal.

Condensation forms in the oven

Have you pre-heated the oven?

- Condensation is less likely to form when the oven or grill is pre-heated before use.

Has the food been frozen?

- Thawed food always contains more water than fresh food.
- The cooker is A rated, this means the oven has to be air tight. Excess water will find its way out via the lowest point sometimes through the door seal, especially when cooking for a long time especially on temperatures below 180°C.

- Remember to reduce the oven temperature by 20°C if using a fan function with a recipe designed for conventional cooking.
- Use high sided dishes to contain fats and splashes. Clean the oven interior if necessary.
- Remember to remove and clean the grill pan after use.
- Leave the grill on for a few minutes after grilling or roasting to burn off fatty deposits from the oven roof.
- If you have been cooking food at low temperatures, the stay clean liners may TAR. Turn the oven up to 200°C for one hour to clear this.
- Oven surfaces should be cleaned regularly to prevent build-up of cooking residues.

Smoke is generated in the oven

Have you selected the right cooking temperature?

Are you cooking high fat content foods? Do you rarely use the grill?

- There may be residue left from a previous cooking session.
- Do the oven interior and/or stay clean liners need to be cleaned?

The door seal has split or perished

- Are you leaving the grill pan or foil at the bottom of the oven? This may cause the seal to overheat and become brittle.
- Have you used caustic oven cleaners on or near the door seal?
- Always remove the grill pan when not in use as it can restrict airflow around the oven.
- Contact our spares department for advice and a replacement seal if necessary. The seal can be changed easily without booking an engineer visit, by stretching and engaging the clips in the corners

Cleaning Tips

Always disconnect the electricity supply to the appliance before any cleaning takes place. Never allow fat or oil to build up on any surface, particularly on oven bases and oven trays, as this can lead to permanent staining or the risk of a fat fire.

Clean the outside of your cooker with a dish cloth and washing up water. Dry and buff with a micro fibre cloth or an old hand towel to remove finger prints

Cleaning your gas hob

Do not use any abrasive cleaners on the stainless steel hotplate.

Wipe with a soft cloth using warm water and washing-up liquid. Whilst still damp polish dry with a micro fibre cloth or old hand towel.

For stubborn baked-on stains use a non-abrasive stainless steel cleaner.

Always work in the same direction as the grain of the stainless steel, rinse well and polish dry.

Pan supports and burner caps are made from cast iron with a protective coating of acid resistant enamel.

Always allow pan supports and burner caps to cool completely before immersing in water.

Wipe with a soft cloth using warm water and washing-up liquid.

When placing the pan supports on the hotplate, always ensure the support with the shortest arms is fitted onto the triple ring wok burner.

Brass burner rings

Use washing up water and a nylon scourer. Rinse well and dry. After cleaning, ensure that the burner holes are dry and not blocked with water or soap.

Alloy burner bases

Clean with soaped wire wool. When the entire fat residue has been removed, polish with brass or metal polish. The more you polish them the longer they will stay clean.

When re-assembling the burners, always ensure that the notches on the brass burner ring are seated firmly into the base for the gas to ignite and the flame to be stable.

Cleaning your fry top

As the fry top is heavy we recommend that you clean it on the hob without moving it.

After cooking, allow the fry top to cool until just warm. Use the spatula provided to remove any cooking residue.

Wipe away any fat in the drip tray with kitchen towel. Clean the whole surface with warm water and washing-up liquid, using a stainless steel scourer. Always work with the grain of the stainless steel.

Some foods with a high salt content (such as bacon) may leave white marks. For these and other stubborn marks use a cream cleaner suitable for stainless steel surfaces.

Clean the exhaust flue with a soft cloth, warm water and washing-up liquid.

Cleaning the Coup de Feu

The hotplate should be cleaned while still warm using the products normally used in the kitchen for metal surfaces. Rub with a wire pad, following the direction of the satin finish. Dry well immediately.

If you do not intend to use the hotplate for long periods, after normal cleaning apply a thin film of liquid paraffin (Vaseline oil) with a wad of cotton wool. This treatment is necessary to prevent any formation of surface oxides. When next turning

on the plate you will notice the evaporation of the paraffin oil used. This phenomenon will disappear in a few seconds. The hotplate may sometimes present surface oxidation due to the presence of humidity, but above all due to lack of use. You are therefore advised to use it frequently to prevent any oxidation. Never leave the hotplate damp. If the oxidation phenomenon still appears, use lightly abrasive paper to remove it, taking care to rub gently, always in the direction of the plate satin finish.

Do not cook food directly on the plate surface. Always use suitable containers / cooking equipment.

Fascia, controls

Do not use strong or abrasive cleaning agents or materials on the controls, fascia panel or coloured cooker surfaces. This can cause damage to the calibrations and icons and permanently scratch the surfaces.

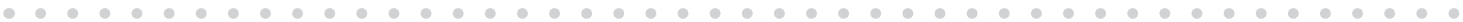
Use only well wrung dish cloth and dry with paper towel, micro fibre cloth or hand towel.

Oven interior

The oven base can be cleaned using washing up water or good quality enamel cleaner. The stay-clean liners can be cleaned by turning up to 200°C for one hour or more if necessary.

Glass Doors

Clean with washing up water then use a good quality ceramic hob cleaner to gain a high gloss finish, this will help keep the glass stay clean.





**For support and service
please contact KitchenEX**

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