

GB

Models : S24 S36

GAS RANGES WITH OVEN

Installation and operation manual

CE0051-14

PIN number:XXXXXX

Important:

1. You are advised to read these instructions first before installation commences.
2. This manual must be handed to the end user after installation and commissioning.
3. These instructions are only valid if the country code appears on the appliance. If the code does not appear on the appliance, refer to the technical instructions for adapting the appliance to the conditions for use in that country.

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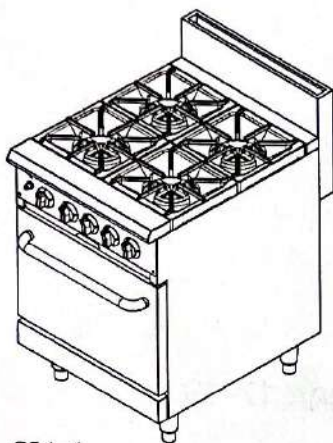
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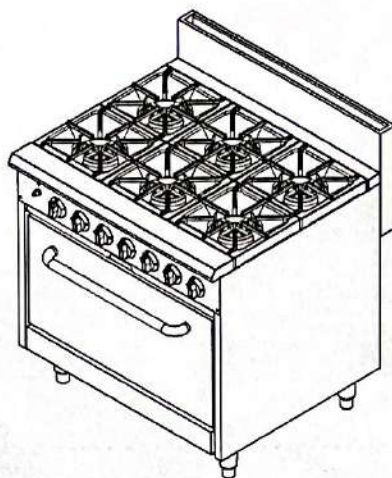
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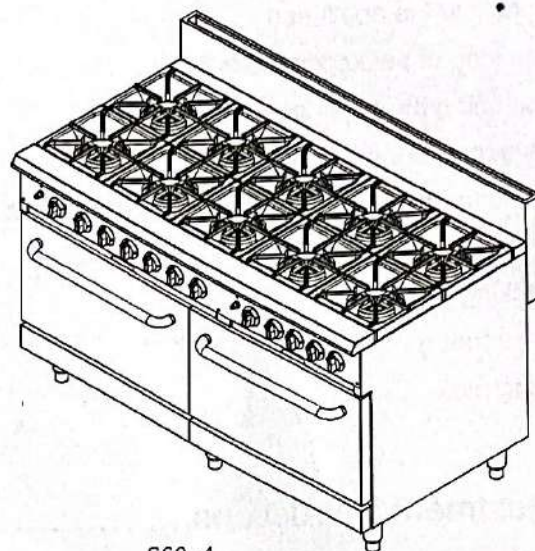
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S24-4



S36-4

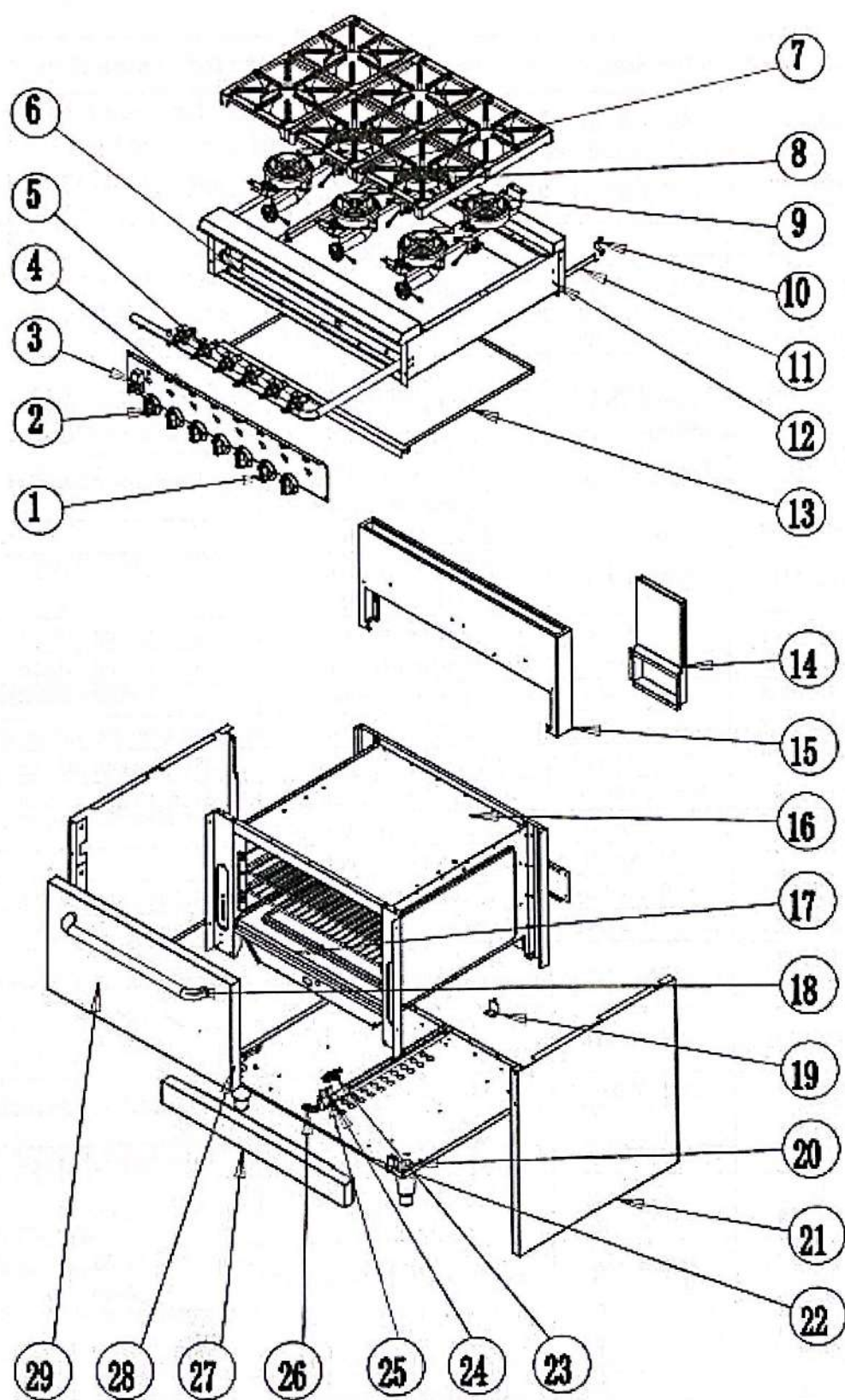


S60-4

b. Technical specifications table

Model			S24	S36	S60
Dimensions (mm)			610×830×(911+627.5)	915×830×(911+150)	1524×830×(911+150)
Oven Size (mm)			524*655*348	680*655*348	680*655*348
Number of Burners	Gas Range		4	6	10
	Oven tubular		1	1	2
I3+ I3B/P G30/G31 (28-30/37mbar)	Full rate for (kW)	Gas Range	20	30	50
		Oven	6	6	12
	Injector size (mm)	Gas Range	φ 1.2	φ 1.2	φ 1.2
		Oven	φ 1.25	φ 1.25	φ 1.25
	Single rate (kW)	Gas Range	5	5	5
		Oven	6	6	6
I2H G20(20mbar)	Full rate for (kW)	Gas Range	26	39	65
		Oven	6	7	14
	Injector size (mm)	Gas Range	φ 1.95	φ 1.95	φ 1.95
		Oven	φ 1.95	φ 2.05	φ 2.05
	Single rate (kW)	Gas Range	6.5	6.5	6.5
		Oven	6	7	7

Drawing



Serial number	Material code	Drawing No	File name	Material	Qty
1	20228051047	S36-00-10	Knob(black)for gas range valve	Zinc alloy(black surface)	6
2	20228051071	S36-4-00-11	Temp knob(300℃)	Zinc alloy(black surface)	1
3	302220010		Pulse igniter		1
4	20428051003	S36-4-10-01	Control panel	430 snowflake frosted sheet	1
5	20128051017	S36-4-12-00	Gas control assembly		1
6	20228051065	S36-4-10-02	Blade for gas inlet pipe (with PEL20S valve)	Aluminized plate	1
7	302250109	WJRH36-00-01	Burner cradle	Grey cast iron	6
8	/		S36-4 burner assembly		3
9	20128051002	S36-11-00	Frame assembly		1
10	302060231	302060231	3/4" hoop(Zinc galvanized)		1
11	20228050007	S36-10-03	Guide rail	Aluminized steel	2
12	20228051009	S36-10-04	Rear retaining plate	Aluminized plate	1
13	20128051003	S36-13-00	Drip pan assembly		1
14	20128051007	S36-50-00	Inner flue assembly		1
15	20228051073	S36-4-00-13	Outer shield plate	Aluminized plate	1
16	20228051077	S36-4-00-16	Rear shrouding	Aluminized plate	1
17	20128051004	S36-20-00	Liner assembly(oven)		1
18	20128051005	S36-30-00	Oven door assembly		1
19	20228051049	S36-00-05	Rear supporting plate	Aluminized plate	1
20	20228051029	S36-00-01	Housing baseboard	Aluminized plate	1
21	20228051030 (right)	S36-00-02	(left) right side panel	Aluminized plate	1
22	20128051008	S36-60-00	Hinged support assembly		2
23	302130020	302130020	Pilot (0140019)		1
24	302130384		Main burner		1
25	20228051072	S36-4-00-06	Pilot bracket	Aluminized plate	1
26	302201178	302201178	Joint connecting to valve	brass	1
27	20228051031	S36-00-03	Lower front beam-plate	430 snowflake frosted sheet	1
28	302090001		6" FOOT/LG300		4
29	20228051032	S36-00-02	(left) right side panel	Aluminized plate	1

1. General information

- Read the instructions in this manual carefully, as they contain important information on how to install, use and service the appliance safely, properly, and effectively.
- Keep this manual in a safe place so that it can be used as reference by other operators of the appliance.
- This appliance should be installed following the instructions provided by the manufacturer and in compliance with all applicable local regulations. This appliance should be connected to the gas supply by qualified personnel only.
- All personnel in charge of using this appliance should be specifically trained in its operation.
- In the event of failure or malfunction, switch off the appliance. The periodic functional checks requested in this manual should be carried out according to the instructions. Have the appliance serviced by a technically qualified person duly authorized by the manufacturer that uses genuine spare parts.
- Failure to comply with the above may jeopardize the appliance's safety.

2. Safety

2.1 Using the appliance safely

The appliance is designed only for professional use, it should be operated by qualified personnel exclusively. Never leave the appliance unattended while it is operating.

Do not move the appliance while it is hot.

2.2 Safety instructions in case of malfunction

If the appliance will remain idle for some time or in the event of a failure, abnormal operation, etc., please switch off the control valve of the appliance and shut off the main gas valve on the pipeline. Call the service center if the appliance cannot work properly.

2.3 Additional prohibitions (hazardous procedures)

Never tamper with the seals of the adjusting screws located on the gas valves.

2.4 Disposing of the appliance

This appliance has been manufactured using recyclable raw materials and does not contain any hazardous or toxic substances. To dispose of the appliance or its packaging materials, strictly follow the local regulations in force in the place where it is installed.

Packaging materials should be divided according to the material type and delivered to a specific collection site.

Ensure it is in compliance with the environmental protection regulations.

3. Functional description

3.1 Application of the appliance

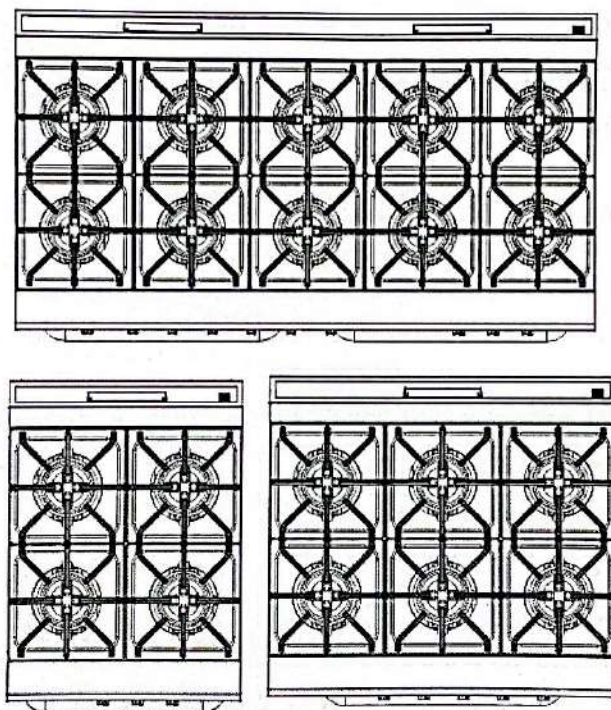
The appliance is designed for use in the gastronomy and confectionery industries only.

3.1.1 Prohibited use

The manufacturer cannot be held liable for any faults caused by defective installation or inappropriate use of the appliance. In such cases, the warranty shall be null and void.

3.2 Construction

3.2.1 Cooking surfaces



- Unit with 4 or 6 stabilized-flame gas burners made of cast iron and controlled by manual ignition;
- High-to-low output control;
- Safety valves fitted with thermocouple ensure that gas flow will be immediately shut off in the event that a burner is extinguished accidentally or a failure occurs;
- Two-burner acid-resistant black enameled cast-iron grates;
- Alumina- steel drip pans.

3.2.2 Gas ovens

- Black enameled cast-iron static oven with temperature adjustable from 1000 °C to 300 °C;
- Tubular steel burner rated 7.0 kW with self-stabilizing flame;
- Piezoelectric ignition of pilot flame;
- Safety valve fitted with thermocouple ensures that gas can flow immediately. Shut off in the event that a burner is extinguished accidentally or a failure occurs;
- Removable, high-radiance, enamel coating bottom plates;
- oven door gasket, easily replaceable.

4. Installation

4.1 General information

The manufacturer cannot be held liable for any damage to property or injury to persons deriving from installation errors or from inappropriate use of the appliance and is not responsible for any faults caused by defective installation. In such cases, the warranty shall be null and void.

The appliance should be installed, serviced, and started up only by an authorized installer, who must comply with the safety regulations in force in the place where the appliance is being installed.

4.1.1 Regulatory installation conditions

For your information, we remind you that all appliances installed in public assembly buildings must meet all the requirements listed below. The appliance should be both installed and serviced in accordance with all applicable regulations and standards in force, namely:

- Safety regulations on fire hazard and panic in public assembly buildings.
- General regulations applicable to all appliances;
- Systems burning combustible gas and liquefied hydrocarbons.

Then, follow the specific regulations according to the type of gas being used.

- Heating, ventilation, refrigeration, air conditioning, and generation of steam and hot water for sanitary use;
- Installation of foodservice cooking appliances;

- Specific regulations applicable to each type of public assembly building (hospitals, shops, etc.).

4.2 Exhausting fumes

The appliance should be installed in a well-ventilated area, if possible under a vent hood, in compliance with all applicable regulations in force. This will ensure that the flue gas can be completely exhausted.

4.3 Possible environmental interference

If the appliance is installed with its sides next to flammable walls (made of wood or similar materials) or to heat-sensitive walls (made of plasterboard or similar materials), suitable protective measures should be taken to keep such walls undamaged. Therefore, apply a coating to insulate the walls from radiative heat or keep a minimum clearance of 200 mm (8") from the side and back panels of the appliance.

4.4 Preparing for installation

Check that the appliance is pre-set to use the gas family available at the place of use. If the available gas is different, you will need to convert the appliance to use with other type of gas. For directions, please refer to section "*Adjustment instructions*" below.

4.5 Storage

If the appliance has been stored in a warehouse where room temperature is below 0°C (32°F), it should be warmed up to at least +10 °C (50 °F) before switching it on.

4.6 Transporting the appliance

The best way to transport this appliance is inside its packing to protect it from outside damage. After the appliance has been unpacked, use wooden spacers if you should need to lift it up.

4.7 Unpacking the appliance

Prior to installation, remove all packaging materials from the appliance. Certain parts are wrapped up in adhesive film, which should be carefully removed. Remove any glue traces left on the appliance thoroughly using non-flammable solvents. It is forbidden to use abrasive substances.

4.8 Disposing of packaging materials

All packaging materials must be disposed of in compliance with applicable local regulations in force where the appliance is being installed. Packaging materials should be separated according to their types and delivered to specific collection sites. Ensure compliance with environmental protection regulations.

4.9 Positioning the appliance

Position the appliance in a level and stable place. Height can be adjusted with the help of the adjustable feet.

4.10 Gas supply connection

This appliance is designed to burn natural and liquid gas. To find out the category to which this appliance belongs in the country where it is installed, please refer to the table below.

Table 1: gas categories and pressure values

Country	BE-CH-CY-CZ- ES-FR-GB-CR- IE-IT-LT-PT-SI-SK	AT-BE-CY-DE-DK- EE-FR-GB-GR-HU- IT-LT-NL-NO-RO-SE-SI-SK	AT-CH-CZ-DK-EE- ES-FI-FR-GB-GR- HU-IS-IE-IT-LT- LV-NL-NO-PT-RO-SE-SI-SK
Category	I3+	I2H	I3B/P (30)
G 20 [mbar]	20	20	—
G 30/G31 [mbar]	28-30/37	—	30

The appliance should be connected to the gas supply by means of metal pipes --either rigid or flexible-- having an adequate diameter. When joining pipe fittings, never use oakum or Teflon as their residues could get into the valve and jeopardize its operation. Instead, interpose a seal gasket suitable for using in gas systems. Do not forget to fit a shutoff valve on the gas supply line upstream of the appliance, which should be closed whenever the appliance is not in operation.

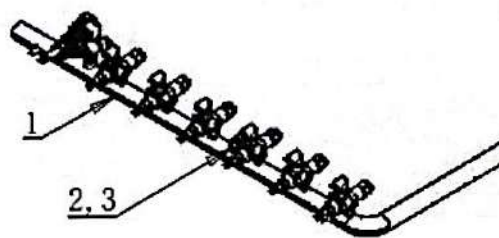
After connecting the appliance to the gas system, check for leaks at joints and pipe fittings; to do so, use soapy water or a specific leak detector (spray).

4.11 Checking gas supply pressure after installation

Gas supply pressure can be measured with a liquid-filled pressure gauge (for example, a U-shaped pressure gauge, minimum scale division 0.1 mbar) or a digital gauge. Proceed as follows:

- Remove the left grate, burners, and drip pan;
- Unscrew the screw on the pressure port
- Place the pressure gauge;
- Start up the appliance by following the instructions in the user's manual;

- Check supply pressure;
- If the measured pressure value is within the range shown in *"Table 1: gas categories and pressure values"*, the appliance can be started up. Otherwise, contact the gas utility company.
- Remove the pressure gauge;
- Replace the sealing screw;
- Check for leaks.



1. Gas ramp
2. Pressure port
3. Pressure port sealing screw

4.12 Gas technical specifications

The appliance should be started up at its rated output with the nozzles shown in *"Table 2: burner specifications"* below. All the necessary nozzles are provided in a small bag together with the appliance. The nozzles of the main burners are marked in hundredths of mm, while those of pilot flames have a reference number.

4.13 Checking operation

1. Start up the appliance by following the instructions given in chapter *"Using the appliance"*;
2. check for gas leaks;
3. check for flame stability throughout the whole control range by going from high to low.

4.14 Staff training

Inform all personnel assigned to operate the appliance on how to use it by referring to this user's manual and hand them out the manual.


4.15 Rating plate

The rating plate showing the specifications of the corresponding model is applied in the position shown in the

installation and connection drawings and includes the data listed below:

Manufacturer:	
Model:	
Serial number:	
Year of manufacture:	
Category:	(see "Technical specifications table")
Heating power:	(see "Technical specifications table")
Natural gas consumption:	(see "Technical specifications table")
Liquid gas consumption:	(see "Technical specifications table")
Supply pressure:	
Natural gases: G20	(see "Table of categories and gas pressure values")
Liquid gases (butane/propane): G30/G31	(see "Table of categories and gas pressure values")
Gas inlet pipe size:	(see "Technical specifications table")

Example for GB:


Appliance Name: Gas range with oven		Model : S24	
Type : A1		Serial no. : x x x x	
EN 203-1		Made in China	PIN: *****

Country	BE-CH-CY-CZ- ES-FR-GB-CR- IE-IT-LT-PT-SI-SK	AT-BE-CY-DE-DK- EE-FR-GB-GR-HU- IT-LT-NL-NO-RO-SE-SI-SK	AT-CH-CZ-DK-EE- ES-FI-FR-GB-GR- HU-IS-IE-IT-LT- LV-NL-NO-PT-RO-SE-SI-SK
Category	I3+	I2II	I3B/P (30)
G 20 [mbar]	—	20	—
G 30/G31 [mbar]	28-30/37	—	30

ΣQn: G30/G31=26kW G20=33kW

G20 3.5 m³/h **G30** 2.10 kg/h **G31** 2.13 kg/h

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This appliance shall be installed in conformity with the current regulations and used only in a well-ventilated location. Consult the instructions before installing and using this appliance.

Appliance Name:Gas range with oven

Type : A1

EN 203-1

Model : S36

Serial no. : x x x x



PIN: *****

Made in China

Country	BE-CI-CY-CZ- ES-FR-GB-CR- IE-IT-LT-PT-SI-SK	AT-BE-CY-DE-DK- EE-FR-GB-GR-HU- IT-LT-NL-NO-RO-SE-SI-SK	AT-CH-CZ-DK-EE- ES-FI-FR-GB-GR- HU-IS-IE-IT-LT- LV-NL-NO-PT-RO-SE-SI-SK
Category	I3+	I2II	I3B/P (30)
G 20 [mbar]	—	20	—
G 30/G31 [mbar]	28-30/37	—	30

ΣQn: G30/G31=36kW

G20=46kW

G20 m³/h

G30 kg/h

G31 kg/h

Vesta (Guangzhou)Catering Equipment Company Limited



This appliance shall be installed in conformity with the current regulations and used only in a well-ventilated location. Consult the instructions before installing and using this appliance

Appliance Name:Gas range with oven

Type : A1

EN 203-1

Model : S60

Serial no. : x x x x



PIN: *****

Made in China

Country	BE-CI-CY-CZ- ES-FR-GB-CR- IE-IT-LT-PT-SI-SK	AT-BE-CY-DE-DK- EE-FR-GB-GR-HU- IT-LT-NL-NO-RO-SE-SI-SK	AT-CH-CZ-DK-EE- ES-FI-FR-GB-GR- HU-IS-IE-IT-LT- LV-NL-NO-PT-RO-SE-SI-SK
Category	I3+	I2II	I3B/P (30)
G 20 [mbar]	—	20	—
G 30/G31 [mbar]	28-30/37	—	30

ΣQn: G30/G31=62kW

G20=79kW

G20 m³/h

G30 kg/h

G31 kg/h

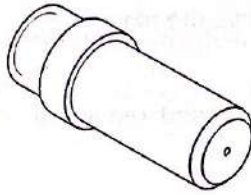
Vesta (Guangzhou)Catering Equipment Company Limited



This appliance shall be installed in conformity with the current regulations and used only in a well-ventilated location. Consult the instructions before installing and using this appliance

5. Adjustment instructions

To convert (for example) from natural gas to liquid gas, you need to change the nozzles of main and pilot burners. The appropriate nozzles are shown in "Table 2: burner specifications".

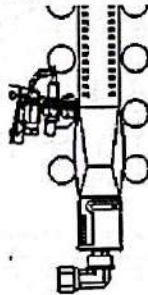


5.1 Replacing open burner nozzles

- Remove the grate, the flame spreader, the burner and the drip pan;
- Unscrew the screw that fixes the primary air sleeve and remove the sleeve;
- Unscrew the nozzle using a 10-mm spanner and fit a suitable nozzle (refer to *"Table 2: burner specifications"*).

5.2 Replacing oven burner nozzles

- Remove the lower front panel by unscrewing the several screws;

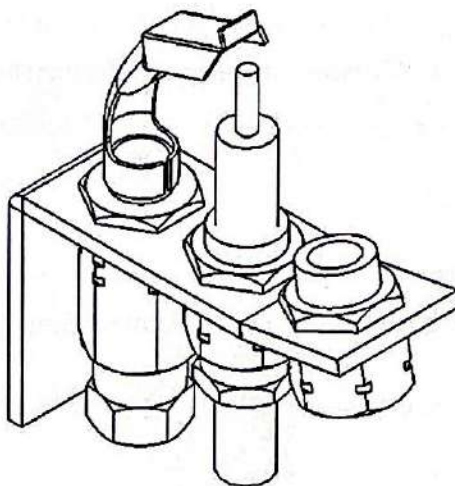


- Open the oven door and take out the bottom plates;
- Unscrew the screw fixing the primary air sleeve and remove it;
- Unscrew the nozzle using a 19-mm spanner, and fit a suitable nozzle (see *"Table 2: burner specifications"*);
- Adjust primary air level according to the values shown in *"Table 2: burner specifications"*;
- Replace the primary air sleeve and adjust it according to the values shown in *"Table 2: burner specifications"*.

5.3 Replacing the nozzle of the oven pilot flame

- Place a 12-mm spanner on the pilot burner body to counterbalance torsional stress;
- With a 10-mm spanner, unscrew the nut fixing the thermocouple and remove the thermocouple;

- Unscrew the nut fixing the gas pipe and remove the pipe;
- Take the nozzle out of the pilot burner body and replace it with a suitable one (see *"Table 2: burner specifications"*);
- Refitting the spare part is a reversal of removal;
- It is not necessary to adjust primary air;



5.4 Adjusting minimum output

If the appliance will be using liquid gases, remove the knobs, insert a screwdriver through the hole and completely screw down the screw.

For other types of gas, you will need to adjust the screw as required until you obtain a stable and even flame. Proceed as follows:

- Unscrew the screw;
- Connect a liquid-filled pressure gauge (for example, a U-shaped pressure gauge, minimum scale division 0.1 mbar) or a digital gauge;
- Start up the appliance by following the instructions in the user's manual;

Gas pressure at minimum burner output should match the pressure values shown in *"Table 2: burner specifications"* under "Reduced pressure (mbar), minimum".

5.5 Functional check

- Start the appliance by following the *"Operating instructions"*;
- Check for leaks;
- Check for flame stability throughout the ON-OFF-ON control range;
- Check the lighting process along the main burner and check that flames are even;
- Check for proper operation of pilot flame;

- Check that flue gases come out of the corresponding pipes regularly;
- Check that there is a good inflow of fresh air.

6. Operating instructions

6.1 Before using the appliance

6.1.1 Preparing the appliance for use

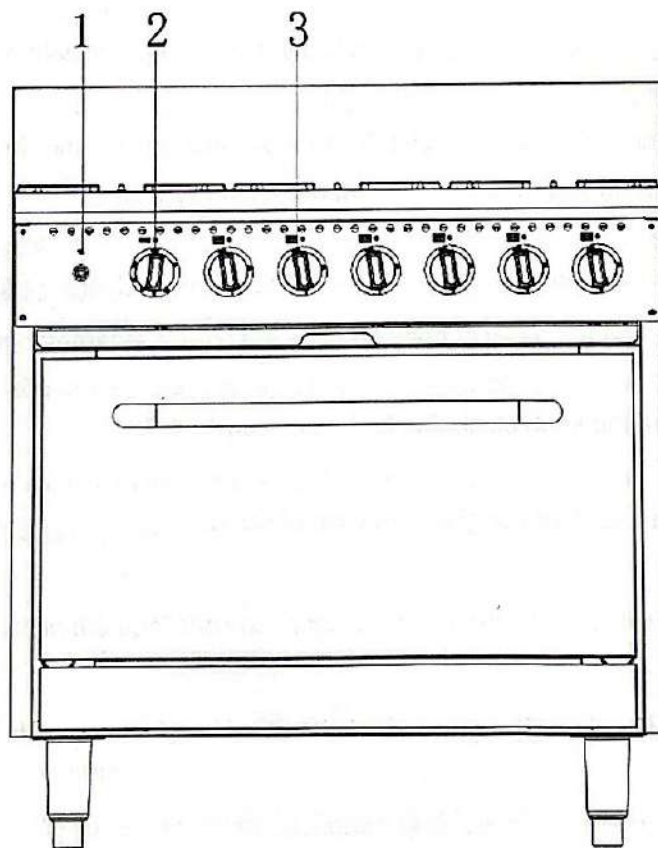
Before cooking food for the first time, we recommend cleaning the appliance thoroughly, and especially the oven cooking chamber. Remove all packaging materials and adhesive films from the appliance very carefully. Before cleaning the stainless steel parts, make sure that the detergent you intend to use does not contain any abrasive substances and that it is suitable for stainless steel surfaces. Wipe the appliance dry with a clean cloth.

Never use water jets to clean the appliance.

6.2 Using the appliance



6.2.1 Operating controls

By way of example, below are represented one of the most comprehensive appliances in this family.




1. Piezoelectric ignition
2. Gas oven knob
3. Open burner knob

6.2.2 Turning the open burners on and off

- To light the open top burner, press the knob and turn it anti-clockwise to supply gas to the burner and at the same time ignite the burner with a igniter.
- After lighting the open top burner, hold down the knob for 15 more seconds to allow the thermocouple to heat. If the flame goes out when you release the knob, repeat the operation;
- Burner output can be controlled within a range between positions “  ” and “  ”..
- To turn off the burner, turn the knob clockwise to the position “ • ”.

6.2.3 Turning on the gas oven

- To light the gas oven pilot flame, press the knob and turn it anti-clockwise to the position “  ”.
- Hold down the knob and at the same time push the ignition button;
- Check pilot flame lighting through the viewing hole located in the bottom plate of the cooking chamber;
- After lighting the pilot flame, hold down the knob for 15 more seconds in order for the thermocouple to heat. If the pilot flame goes out when you release the knob, repeat the operation;
- Oven temperature can be controlled within a range between positions (120-330 °C and all values in between);
- To turn off the burner, turn the knob clockwise to the position “ • ”.
- When operating the oven, please wear gloves in case of scald.

NOTICE:

An unpleasant smell the very first time it is operated can be considered as completely normal.

In fact, this is due to the overheating of insulating materials and residues of oil used during the metal working process. The first time you turn the oven on, don't place any food in the cooking chamber and set the temperature to 300°C until the smell disappears.

6.3 After-use maintenance

6.3.1 Cleaning

Before cleaning, turn off the appliance, shut off gas supply upstream of it.

General information

The main causes for stainless steel wear or corrosion are:

- Using abrasive or acid detergents, especially chlorine-based products such as hydrochloric acid or sodium hypochlorite (bleach). Therefore, before buying a detergent product, make sure it does not corrode stainless steel
- Stagnation of ferrous deposits (such as those created by rust dissolved in the water flowing through the piping, especially after the appliance has remained idle for some time). Therefore, avoid such stagnation; do not use wire wool pads to remove the most stubborn food residues. Use, rather, pads or spatulas made of stainless steel or softer, non-ferrous materials;
- Stagnation of substances having acid components such as vinegar, lemon juice, sauces, salt, etc. Therefore, prevent prolonged contact of these substances with the stainless steel parts of the appliance. The evaporation of saline solutions over the surfaces of the appliance is particularly harmful to them.

Routine cleaning

Cleaning the appliance thoroughly every day will keep it in perfect condition and increase its lifetime. Clean the appliance with a damp cloth using water and soap or detergents, provided that they are not acid or abrasive as discussed further above. Such detergents should not even be used to wash the floor near the appliance, as their fumes may deposit on the steel surfaces and damage them. Rinse it off with clean water and wipe it dry with a clean

cloth. Do not rub the appliance with steel wool pads as they could leave rust stains. For the same reason, avoid touching the appliance with ferrous objects.

Never use direct water jets to clean the appliance because this could result in water entering into it and damaging it.

Stains and abrasions on the steel surface

Scratches and dark stains may be smoothed or removed using stainless steel wool pads or synthetic abrasive sponges, which should always be rubbed in the same direction as the satin finish.

Rust

Should you need to eliminate rust stains, contact manufacturers of industrial detergents to find a detergent that can remove such stains. Industrial descaling products can also be used to that end. After rubbing off the stain and

rinsing with clean water, an alkaline detergent may be required to neutralise any acid compounds left on the surface.

6.3.2 Idle period

If the appliance will remain idle for a certain period of time, clean it and wipe it dry first, and then apply a film of a suitable product (such as vaseline oil spray or similar products) to protect it. Shut off gas and power supply upstream of the appliance.

To avoid the appearance of corrosion spots, make sure that any salt residues left on the internal and external walls are carefully removed.

6.3.3 Periodic maintenance

Only qualified personnel are allowed to carry out service and maintenance operations.

The following maintenance operations should be performed at least once a year:

Checking for proper operation of all control and safety devices;

Checking burner combustion, i.e.:

1. ignition;
2. combustion safety;
3. checking for proper operation throughout the entire HIGH-to-LOW control range.

We recommend signing a service agreement providing for at least one check-up a year.

7. Troubleshooting

Users are not allowed to perform any maintenance operations on any parts of this appliance. Maintenance should be carried out by an authorized technician.

TROUBLE	POSSIBLE CAUSES	WHAT TO DO	
		FOR THE USER	FOR THE INSTALLER
OPEN BURNERS			
Pilot burner won't light:	pressure drop in gas supply pipe		contact the gas utility company;
	nozzle clogged;		remove any dirt from the nozzle;
	gas valve damaged;		replace it;
After releasing the knob, the pilot burner goes out:	gas valve knob not pressed down firmly or long enough to heat the thermocouple.	repeat the lighting procedure;	
	thermocouple faulty;		replace it;
	gas valve damaged;		replace it;
Pilot flame stays lit, but burner won't light:	pressure drop in gas supply pipe		contact the gas utility company;
	nozzle clogged;		remove any dirt from the nozzle;
	gas valve damaged;		replace it;
	the gas outlet holes on the burner crown are clogged;	clean the crown;	
	burner components are not properly placed one on top of the other;	place them properly;	
When turning the open burner ignition knob from high to low, the burner goes out:	minimum output too low;		adjust minimum output (see chapter "Adjusting minimum output" in "Adjustment instructions" section).

TROUBLE	POSSIBLE CAUSES	WHAT TO DO	
		FOR THE USER	FOR THE INSTALLER
GAS OVEN			
Pilot flame won't light:	piezoelectric ignition device faulty;		replace it;
	the spark plug is not securely fixed, or the wire connection is wrong;		check the connection;
	spark plug insulator damaged;		replace it;
	pressure drop in gas supply pipe;		contact the gas utility company;
	nozzle clogged;		remove any dirt from the nozzle;
	gas valve/tap damaged;		replace it;
After releasing the knob, the pilot flame goes out:	gas valve knob not pressed down firmly or long enough to heat the thermocouple.	repeat the lighting procedure;	
	thermocouple faulty;		replace it;
	gas valve/tap damaged;		replace it;
Pilot flame stays lit, but burner won't light:	pressure drop in gas supply pipe		contact the gas utility company;
	nozzle clogged;		remove any dirt from the nozzle;
	gas valve/tap damaged;		replace it;
	gas outlet holes on the burner clogged;	clean the burner;	
Temperature control fails to work:	thermostat bulb damaged;		replace the valve;
	thermostat damaged;		replace the valve;
Uneven cooking (strong difference in food colour):	temperature is too high;	use a lower temperature;	
	baking pan too close to heat source;	place the baking pan on the top slide;	
	product divided into pieces that have different sizes or thicknesses;	to ensure cooking evenness, spread food over the entire baking pan evenly. In the case of solid foodstuffs, all the pieces should have—as much as possible—the same size, number of layers or thickness.	
	wire shelves not horizontal;	level the appliance and check that the wire shelves are horizontal using the adjustable feet: such operation is essential to ensure even cooking.	

8.Manufacturer's Information

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