



OFFICINE GULLO
FIRENZE

INSTRUCTIONS FOR INSTALLATION AND USE



FES8EMU

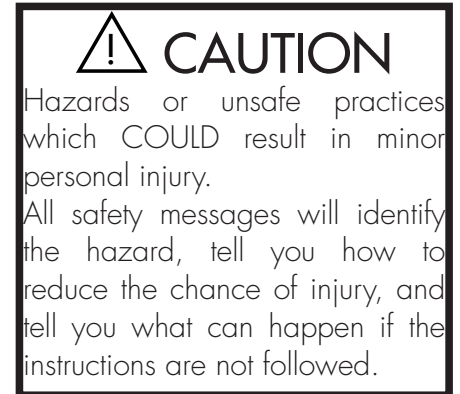
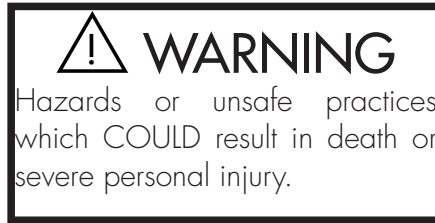
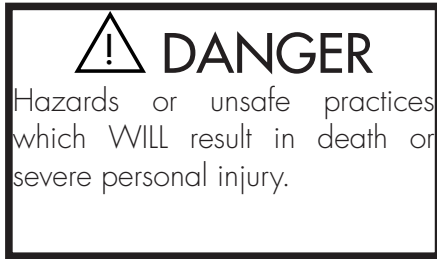
OVEN FOR RESIDENTIAL AND PROFESSIONAL USE

WARNINGS

Warning and Important Safety Instructions appearing in this manual are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating the appliance.

ALWAYS contact the manufacturer about problems or conditions you do not understand.

Recognize Safety Symbols, Words, Labels



Read and follow all instructions before using this appliance to prevent the potential risk of fire, electric shock, personal injury, or damage to the appliance as a result of improper usage of the appliance. Use appliance only for its intended purpose as described in this manual.

To ensure proper and safe operation: appliance must be properly installed and grounded by a qualified technician. **DO NOT** attempt to adjust, repair, service, or replace any part of your appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified servicer. Have the installer show you how to shut off the appliance in an emergency.

KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE

WARNING

To avoid risk of property damage, personal injury or death; follow information in this manual exactly to prevent a fire or explosion. DO NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any appliance.

WARNING

NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.

WARNING

NEVER use appliance as a space heater to heat or warm a room to prevent potential hazard to the user and damage to the appliance. Also, DO NOT use the oven as a storage area for food or cooking utensils.

WARNING

BURN OR ELECTRICAL SHOCK HAZARD

Make sure all controls are OFF and oven is COOL before cleaning. Failure to do so can result in burns or electrical shock.

WARNING

TIPPING HAZARD

To reduce the risk of the appliance tipping, some appliances are equipped with an anti-tip bracket(s). The appliance must be secured by a properly installed anti-tip bracket(s) if provided.

Technical safety

- Installation, repair and maintenance work should be performed by an authorized service technician in accordance with national and local safety regulations and the provided installation instructions.
- Maintenance by the user: never repair or replace any part of the appliance unless the instructions specifically recommend doing so. Service work may only be performed by a qualified technician.
- A damaged appliance can be dangerous. Always check for visible signs of damage. Never use a damaged appliance.
- The electrical safety of the range can only be guaranteed when it is properly grounded. Compliance with this essential safety requirement is absolutely mandatory. The manufacturer declines all responsibility for damage caused by a improperly grounded electrical system. If in any doubt, please have the building's wiring system inspected by a qualified electrician.
- To avoid damaging the range, make sure that the connection data (voltage and frequency) on the data plate correspond to the building's power supply before connecting the appliance, and that the electrical system and sockets can handle the appliance's maximum power consumption as shown on the tag. When in doubt, consult a qualified electrician.
- The use of any electric appliance implies the observance of some basic rules. More specifically:
 - Avoid the use of extension cords and, if necessary, take all precautions;
 - Do not pull the power cord to disconnect the plug from the power socket;
 - Do not allow children or untrained persons to use the appliance.
- During installation, maintenance and repair work, the range must be completely disconnected from the electricity supply.
- Risk of electric shock! If the appliance is defective, immediately turn the appliance off and discontinue use. Disconnect the power supply and contact the assistance.
- If the range is installed behind a cabinet door, do not close the door while the appliance is in operation. Heat and moisture can build up behind the closed door and cause damage to the range and to the surrounding cabinets and flooring. Do not close the door until the appliance has completely cooled down.
- When not in use for extended periods, switch off the general power supply.
- Before performing maintenance work, disconnect the appliance by pulling the plug out of the power socket or turning off the main switch.
- In case of failure or malfunction, turn the appliance off and do not attempt to carry out any repairs, which must be done exclusively by an authorized service center.
- NEVER pick up or move a flaming pan.
- GREASE. Grease is flammable and should be handled carefully. DO NOT use water on grease fires. Flaming grease can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam type extinguisher. Let fat cool before attempting to handle it. DO NOT allow grease to collect around the oven or in vents. Wipe up spillovers immediately.
- If the appliance is covered, there is a risk that the material of the cover will ignite, explode or melt if the range is still hot or if turned on inadvertently. Never cover the appliance with a board, cloth or protective sheet.
- When using an electrical appliance, e.g. a hand mixer, near the cooktop, make sure that the power cable does not come into contact with the hot appliance. The cable's insulation could become damaged.
- Cookware made of plastic or aluminum foil will melt at high temperatures. Do not use any plastic or aluminum foil cookware.
- PREPARED FOOD WARNING: Follow food manufacturer's instructions. If a plastic frozen food container and/or its cover distorts, warps, or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.
- Do not store flammable materials on or near the appliance. Keep the appliance area clean and free of combustible materials, gasoline and other flammable vapors and liquids. A check before each use to determine that no hazardous materials are in the area is recommended.
- The appliance gets hot when in use and remains hot for some time after being turned off. Do not touch the appliance if there is a possibility that it could still be hot. You can burn yourself.
- If the appliance is accidentally turned on or is still hot, metal objects on the appliance can heat up. Other items may melt or catch fire. Do not place unused items on it for storage!

- If the appliance has not been used for a long period of time, be sure to thoroughly clean it and have it inspected by an authorized technician before using it again.
- Ask your installer to show you the location of the circuit breaker panel in your apartment or home. Be sure that you know how and where to disconnect your appliance.

Child Safety

- NEVER leave children alone or unsupervised near the appliance when it is in use or is still hot.
- NEVER allow children to sit or stand on any part of the appliance as they could be injured or burned.
- DO NOT store items of interest to children over the unit. Children climbing to reach items could be seriously injured.
- Children must be taught that the appliance and utensils in it can be hot. Let hot utensils cool in a safe place, out of reach of small children.

Children should be taught that an appliance is not a toy. Children should not be allowed to play with controls or other parts of the appliance.

Cooking Safety - Oven

- ALWAYS place oven racks in the desired positions while oven is cool. Slide oven rack out to add or remove food, using dry, sturdy potholders. ALWAYS avoid reaching into the oven to add or remove food. If a rack must be moved while hot, use a dry potholder.
- ALWAYS turn the oven off at the end of cooking.
- Use care when opening the oven door. Let hot air or steam escape before moving or replacing food.
- NEVER use aluminum foil to cover oven racks or oven bottom. This could result in risk of electric shock, fire, or damage to the appliance.
- DO NOT heat unopened food containers, build up of pressure may cause the container to explode and result in injury.

Cleaning Safety

- Turn off all controls and wait for appliance parts to cool before touching or cleaning them. DO NOT touch the appliance until it has had sufficient time to cool.
- Clean appliance with caution. Use care to avoid steam burns if a wet sponge or cloth is used to wipe spills on a hot surface. Some cleaners can produce noxious fumes if applied to a hot surface.
- DO NOT clean door gasket. It is essential for a good tight seal. Care should be taken not to rub, damage, or move the gasket.
- No oven liner protective coating such as aluminum foil should be used in or around any part of the oven. Improper oven liners may result in a risk of electric shock or fire. Keep oven free from grease buildup.

Important notice regarding pet birds:

NEVER keep pet birds in the kitchen or in rooms where the fumes from the kitchen could reach. Birds have a very sensitive respiratory system.

Fumes released due to overheated cooking oil, fat, margarine and overheated non-stick cookware may be equally harmful.

Before using your range

All products are wiped clean with solvents at the factory to remove any visible signs of dirt, oil, and grease which may have remained from the manufacturing process. There may be some burn off and odors on first use of the appliance—this is normal.

Oven

Before first use, wipe interior with soapy water and dry thoroughly. Then switch on the oven at the maximum temperature and operate for an hour. There may be some burn off and odors on first use of the appliance—this is normal.

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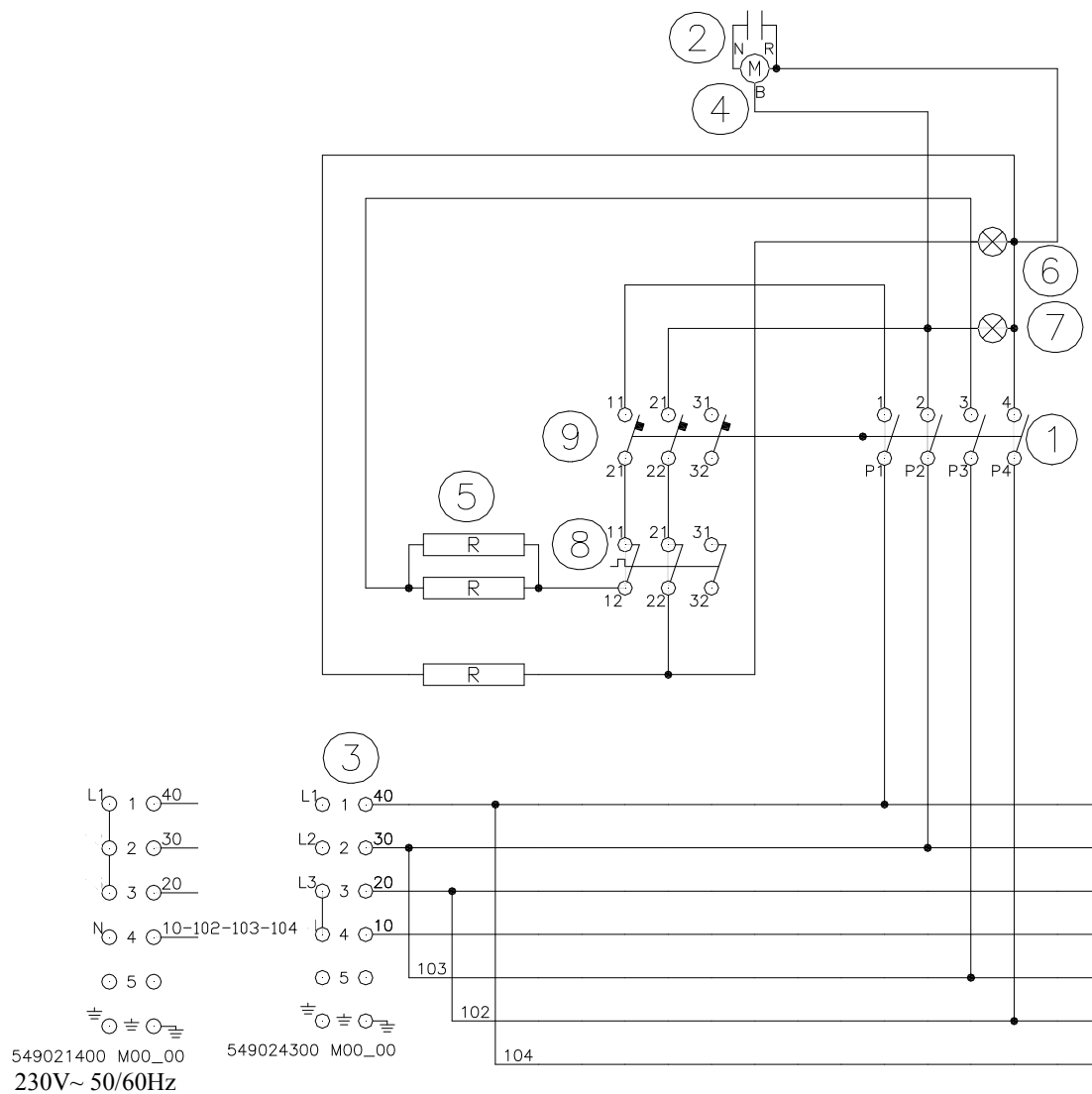
INSTALLATION MANUAL

ELECTRICAL SCHEME

The installation of this appliance must conform with all applicable local codes.

In the absence of local codes, the installation must conform to the latest level of the National Electric Code, ANSI/NFPA 70.

If the electrical supply is not turned on or is interrupted the appliance will not operate. The applicable wiring diagram for this appliance is below. The circuit where you wire your appliance to must be grounded and polarized. We recommend the circuit for your appliance be a non-GCFI dedicated line.



1. Commutator
2. Capacitor
3. Power supply terminal
4. Engine
5. Element
6. White light
7. Green light
8. Safety thermostat
9. Thermostat

INSTALLATION INSTRUCTIONS

This appliance is manufactured by OFFICINE GULLO S.r.l



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F I R E N Z E

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

BEFORE YOU BEGIN

The manufacturer declines all responsibility in the event of failure to observe the instructions given here for installation, maintenance and suitable operation of the product. The manufacturer further declines all responsibility for injury due to negligence and the warranty of the unit automatically expires due to improper maintenance and/or installation.

BEFORE YOU BEGIN: It is advisable to test run the oven before installation.

BEFORE STARTING please read this entire document and ensure you are fully conversant with the requirements and limitations.

TECHNICAL ELECTRICAL DATA TABLE

MODEL	Dimensions cm	Power supply El. oven GN1/1	Power max kW	Absorption max A	Emissivity dB	Power supply cable
FES8MU	80x68,2x57h	230Vac (110+110) 50/60 Hz	5,32	23,13	<70	3 x 2,5 mm ²

ELECTRIC CONNECTION

WARNING: All electrical work must be performed by a qualified electrician.

Please ensure that the appropriate electrical codes or prevailing local building codes and ordinances are adhered to.

Ensure that the electricity supply is disconnected at source. Do not use an extension cord or adapter plug with this appliance.

This appliance must be grounded. Connect to a properly grounded branch circuit, protected by an appropriate circuit breaker.

Electrical Supply.

This appliance requires electrical supply – ensure an appropriately qualified person completes the electrical connection.

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

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

The appliance may be supplied without the connection cable. In this case, the connection cable must have the following characteristics: it must be type H05RNF and must have an adequate section for the power of the appliance (see technical data table).

To install, proceed in the following way:

- Remove the back panel by removing the screws that are around its perimeter as shown in picture 1E;
- Fit the connection cable through the cable channel, connect the conductor wires to the corresponding terminals in the junction box as shown in picture 2E below and fix them into place.
- Block the cable with the cable blocker, and reassemble the panel. The ground wire must be longer than the others so that if the cable blocker should break for any reason, it will disconnect after the hot wires.

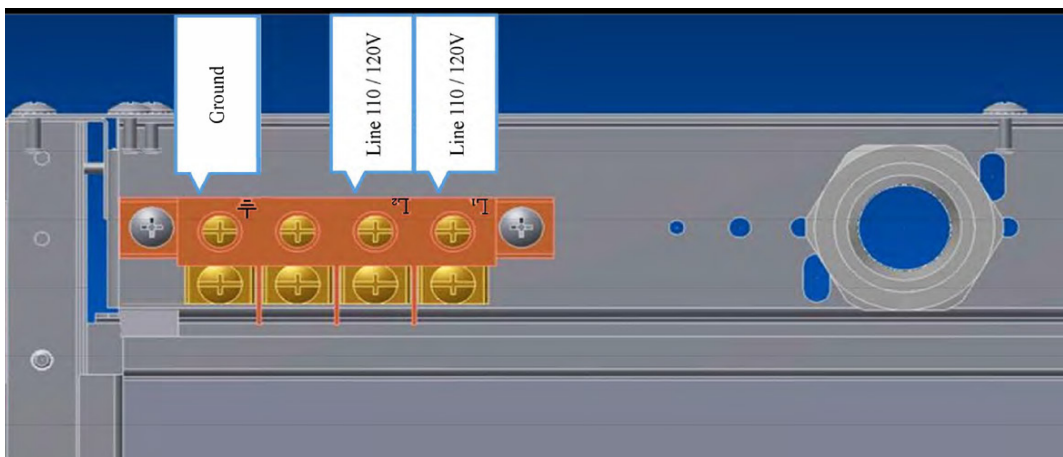
The installation of this appliance must conform with all applicable local codes. In the absence of local codes, the installation must conform to the latest level of the National Electric Code, ANSI/NFPA 70.



Picture 1E

There are several screws around the perimeter of the back panel, to remove the panel you need to remove all the screws around the perimeter and then pull away the panel to access the terminal block.

IMPORTANT ! MAKE SURE TO ALWAYS DISCONNECT THE APPLIANCE FROM THE ELECTRICITY BEFORE WORKING ON IT.



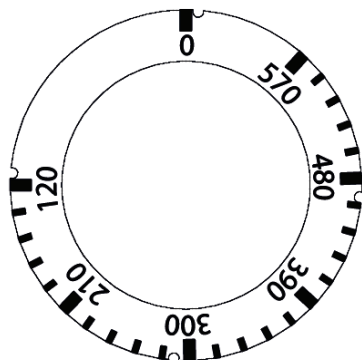
Picture 2E

USER MANUAL

INSTRUCTIONS FOR USE

Attention! The appliance must only be used under surveillance.

TURNING ON AND ADJUSTING THE FAN OVEN



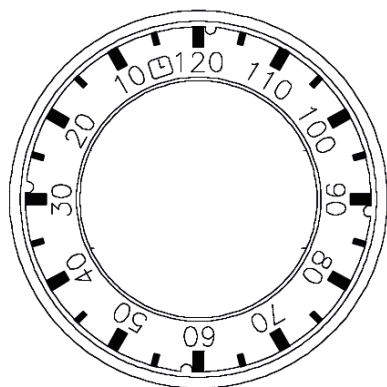
The hot air made to circulate by the fan is distributed in all parts of the oven chamber to ensure even cooking results. Since the oven chamber is heated evenly, different foods can be cooked together on different rungs.

Before turning the oven on, make sure the oven racks are in the desired position.

Turn the knob from "O" into the desired position between 120°F and 570°F; the white and green lights come on.

The green light indicates the presence of electrical tension.

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



Preheating the oven is essential for baking. It is recommended to pre-heat the oven to 30°F warmer than the cooking set point for at least 30 minutes. All cooking times are based on a preheated oven unless otherwise stated in the recipe. Set the knob into the desired temperature; once it is reached, the white light goes out.

MECHANICAL TIMER

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

CARE AND CLEANING INSTRUCTIONS

General cleaning guidelines:

Wash surfaces gently with a soft damp cloth; use a neutral liquid soap with water for daily cleaning. Rinse completely with water, dry any overspray. Never use an abrasive material such as a brush or scouring pad to clean surface. The use of abrasive cleaners, cleansers or disinfectants will damage the surface finish and void the warranty.

We also recommend the general practice of spot testing all cleaning agents on an inconspicuous area prior to applying.

We suggest a semi-annual wax routine using a high quality clear carnauba paste wax to extend the life of a living finish. This will keep the finish close to its original form and minimize the appearance of use. The use of polishing agents can damage finish and void the warranty.

Note that prolonged contact with certain items such as citrus fruit juice, salt, vinegar, mustard, pickles, mayonnaise, anti-bacterial soap and wines on your surface for prolonged periods will also alter all surface finish.

NEVER USE:

- Steel wool pads
- Bleaches containing hypochlorite
- Silver dip cleaners or polishes of any type.

Cleaning the oven

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

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

Before starting to clean the appliance, disconnect the power supply. The parts in steel must be washed with hot water and neutral detergent, then rinsed thoroughly in order to eliminate all traces of detergent; after which, dried with a dry cloth.

Do not use abrasive or corrosive detergents.

Important: As well as ordinary cleaning and maintenance, it is advisable to have the installation checked by an installer at least once a year.

It is therefore suggested to draw up an after-sales assistance contract.

Cleaning burnished brass surfaces

The antiquing finish of the surface (Burnished Brass) is the result of natural oxidation that has been accelerated and it is a "living finish". Living Finishes have NO PROTECTIVE COATING so they can be scratched or scuffed if not cared for properly.

The unique characteristic of these finishes is that they wear and age over time. Essentially, the finish replicates what nature would do to the surface material naturally when exposed to the environment.

These products will generally tend to darken slightly on the areas that are infrequently touched and lighten or highlight on the areas that are contacted on a consistent basis. Soaps, acidic fluids, and astringent cleaners can damage the finish. Avoid using abrasive pads, sponges, or cloths to clean the product. Do not allow water spots to dry on.

Cleaning chromed brass surfaces

This finish is achieved by chrome plating solid brass and it is a "living finish".

Living Finishes have NO PROTECTIVE COATING so they can be scratched or scuffed if not cared for properly.

This durable finish will not change if the general cleaning guidelines are followed.

Please follow the general cleaning guidelines to keep this finish close to its original form and minimize the appearance of use.

Cleaning nickeled brass surfaces

This finish is achieved by nickel plating solid brass and it is a “living finish”.

Living Finishes have NO PROTECTIVE COATING so they can be scratched or scuffed if not cared for properly.

Oxidation that may appear over time on the nickel plated brass surfaces is a normal characteristic of this living finish. Please follow the general cleaning guidelines to keep this finish close to its original hue and minimize the appearance of use.

Cleaning power coated surfaces

Our electrostatic powder coating finish is what you see on all of the colored (painted) areas of our products, applied at our factory by a standard process and heat cured in special kilns.

This finish is very durable and strong please follow the general cleaning guidelines to keep this finish close to its original form and minimize the appearance of use.

Cleaning brushed stainless steel

Our high-quality brushed stainless steel is resistant to stains, rust and corrosion. Is made of ultra hi-gauge stainless steel that is being brushed to provide you with the unique patina finish only found in our products. Although our products are virtually indestructible, however scratches can occur.

Everyday maintenance is simple, by wiping it down with a damp cloth and soapy water. Never use abrasive pads or chemical products.

Scratches

Scratches on stainless steel surfaces aren't always bad. In fact, our brushed stainless steel finish is accomplished by millions of little scratches. But in the event that you have a deep scratch that you want to care for, the surfaces can always be re “brushed” using a hand held Orbital Sanding machine, with a 3M Maroon pad.



Orbital sanding
machine



3M Maroon Pad

Stains and rust

Any rust that appears on stainless steel is the result of iron particles coming from external sources. If you want to remove any rust stains from your products, use a cleaning agent containing oxalic acid. Always use mild, non-abrasive cleaning agents to remove stubborn stains from your stainless steel and make sure you thoroughly rinse away any cleaning liquids once finished cleaning your stainless steel.

NEVER USE:

Steel wool pads

Stainless steel cleaners

Bleaches containing hypochlorite

Silver dip cleaners

Leaving foods like citrus fruit juice, salt, vinegar, mustard, pickles and mayonnaise on your surface for prolonged periods can cause pitting and corrosion.

WHAT TO DO IN THE EVENT OF A BREAKDOWN

Turn off the gas shut off valve and notify your authorized service center or call our main line at 800 620 8490

COOKING TABLE FOR THE FAN OVEN

Type of food	Slot no. from the bottom	Quantity Kg	Temperature °F	Cooking time in minutes
Cakes, pastries				
With a beaten mixture, in a mould	1-3	1	345	60
With a beaten mixture, without a mould	1-3-4	1	345	50
Short pastry, cake base	1-3-4	0.5	345	30
Short pastry with a wet filling	1-3	1.5	345	70
Short pastry with a dry filling	1-3-4	1	345	50
With a natural leavening dough	1-3	1	345	50
Small cakes	1-3-4	0.5	320	30
Meat				
Grilled roasts				
Veal	2	1	355	60
Beef	2	1	355	70
English roast beef	2	1	425	50
Pork	2	1	355	70
Chicken	2	1-1.5	390	70
Baking-pan roasts				
Veal	1-3	1	320	90
Beef	1-3	1	320	90
Pork	1-3	1	320	90
Chicken	1-3	1-1.5	355	90
Turkey pieces	1-3	1.5	355	120
Duck	1-3	1-1.5	355	120
Casseroles				
Beef casserole	1	1	345	120
Veal casserole	1	1	345	110

Fish				
Filets, steaks, cod, hake, sole	1-3	1	355	30
Mackerel, turbot, salmon	1-3	1	355	45
Oysters	1-3	1	355	20
Oven bakes				
Pasta	1-3	2	365	60
Vegetables	1-3	2	365	50
Sweet and savoury soufflés	1-3	0.75	355	50
Pizza and "calzone"	1-3-4	0.5	390	30
Toast	1-3-4	0.5	375	15
Defrosting				
First courses	1-3	1	390	45
Meat	1-3	0.5	120	50
Meat	1-3	0.75	120	70
Meat	1-3	1	120	110

Notes:

The cooking times given above do not include the time needed to heat the oven except in those cases marked with an asterisk.

Indication regarding use of the levels given in the table is what is preferable if you are cooking on different rungs.

The times given refer to cooking on one level only. For more than one level increase time 5-10'.

For beef, veal, pork and turkey roasts on the bone or in a roll, increase time 20'

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

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

Cooking time will be longer if the heat is lower.



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