

MODENA

User Manual Book

Freestanding Cooker

FC 7645 SGM
FC 7955 SDM

TABLE OF CONTENTS

Part 1: Safety Warnings	3
Part 2: Technical Specification	6
Part 3: Installation Process	7
Electrical Connection	7
Electronic Connection Schemes	8
Gas Connection	9
Connection Schemes For LPG And NG	10
Installation In The Kitchen Cabinet	11
FC 7955 SDM	12
Part 4: Name of Parts	12
FC 7645 SGM	13
Part 5: How To Use	14
Using Cook Top Burner	14
Using Gas Oven	15
Control for Oven Burner	15
Control for Grill Burner	15
Part 6: Problem And Solution	16
If The Appliance Does Not Work	16
Electrical Equipments	16
Gas Equipment	17
Using Turnspit	18
Part 7: Maintenance And Cleaning	19
Removing Of Oven Door	19
Changing Oven Lamp	19
Nozzle Change Operation For Cooktop Gas Burners	20
Nozzle Change For Oven Burner	20
Reduced Flame Adjustment	21

PART 1: SAFETY WARNINGS

- **WARNING:** This appliance must be earthed!
- Please find required information as power and ratings for your cooker from rating label is which located behind of appliance.
- Ensure that the electricity supply is turned OFF before installing your appliance.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- If the supply cord is damaged, it must be replaced by the manufacturer, its services agent or similar qualified persons in order to avoid hazard.
- Keep the electrical cable of your cooker away from the hot areas; do not let them touch the appliance. Keep them away from sharp sides and heated surfaces.
- Usage of your appliance creates moisture and heat in the room; make sure that your kitchen is well ventilated.
- Prolonged intensive use of the appliance may call for additional ventilation, for example opening increasing the level of mechanical ventilation where present.
- When the cooker is hot never touch the cooker glass by hand.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating. All our appliances are only for domestic use, not for commercial use.
- Before starting to use your appliance, keep curtains, paper or inflammable things away from your appliance. Do not keep combustible or inflammable things in or near the appliance.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Use glove when using cooker. Do not touch on hot surfaces
- Do not carry cooker to hold from handle

- Do not use cooker in potentially explosive atmospheres.
- If the current rate of the fuse in your installation is less than 16 Amp, have a qualified electrician fit A 16 Amp fuse.
- When the oven is being used, some parts may become hot; children should be kept away and supervised at all times.
- Do not splash cool water in an oven tray or inside the oven when the surface of the appliance is still hot. Arising steam may cause burns and sudden temperature exchange may cause damages on the surface of the appliance
- **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface which may result in shattering of the glass.
- This appliance is produced in accordance with the safety regulations. Incorrect use will harm people and appliance.
- The cooker must be supplied via a suitable double pole isolating switch, having contact separation of at least 3 mm in all poles placed in a readily accessible position adjacent to the unit.
- Children should be supervised to ensure that they do not play with the appliance. Never let them play with the appliance.
- The cooker may be located in a kitchen, a kitchen/diner or bed-sitting room but not in a room containing a bath or shower.
- **CAUTION:** glass lids may shatter when heated. Turn off all the burners before shutting the lid. Any spillage should be removed from the lid before opening.
- In models that have digital timer, after power cut set your digital timer rightly. Otherwise, your oven will not operate.
- **CAUTION:** Accessible parts may be hot when the grill is in use. Young children should be kept away”
- Do not put flammable, combustible, explosive liquid able or deformable by heat any material in the oven against possible

risk of danger even if your appliance is not in use.

- Bread may catch fire if the toasting time is too long. Close supervision is necessary during toasting.
- For cleaning fan guard panel (optional) the cooker must be switched off before removing the guard and after cleaning, the guard must be replaced in correct position into the cooker.
- **WARNING:** Before obtaining access to terminals, all supply circuits must be disconnected.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

PART 2: TECHNICAL SPECIFICATION

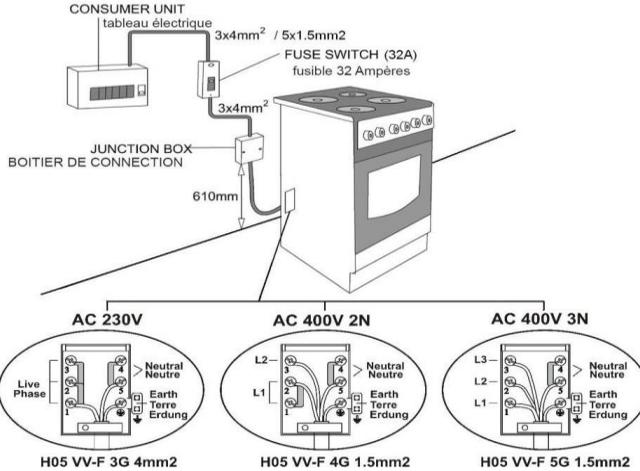
Spesification	FC 7645 SGM	FC 7955 S
Cabinet Material	Metal	Metal
Color	Stainless (S)	Stainless (S)
Lid	Crystal Glass	Crystal Glass
Gas Type & Pressure	LPG G30-30 mbar	
Voltage	220 – 240 V	
Frequency	50 – 60 Hz	
Electric Power	15 W	21 W
Gas Power	11.70 kW	17.40 kW
Numbers of Cook Top Burners	4 Gas Burners	5 Gas Burners
Automatic Ignition for Cook Top	Yes	Yes
Gas Safety Device for cook Top	Yes	Yes
Wok Adapter	Yes	Yes
Oven / Grill	Yes	Yes
Automatic ignition for Oven / Grill	Yes	Yes
Gas Safety Device for Oven / Grill	Yes	Yes
Oven Light	Yes	Yes
Thermostat	Yes	-
Timer	-	Yes
Turn Spit	-	Yes
Oven Capacity	64 Liter	110 Liter
Product Dimension (L x W x H) mm	600 x 600 x 850	900 x 600 x 850
Weight (kg)	33	65

PART 3: INSTALLATION PROCESS

Electrical Connection

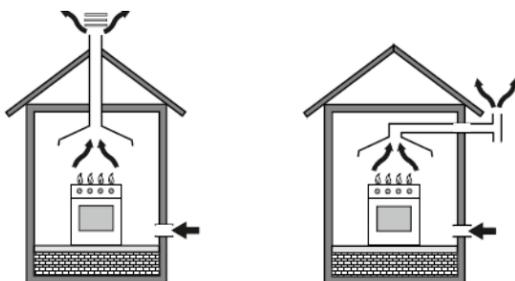
1. The adjustment conditions for this appliance are stated on the rating label.
2. Electrical connection of the cooker should only be made to connections/sockets with an earth system installed in compliance with local regulations. If there are no connections/sockets with an earth system in place where the cooker will be installed, immediately contact a qualified electrician to install. The MODENA is not responsible for damages that will arise because of the appliance not being connected to an earth system.
3. Your cooker is for use with 220-240V AC or 230 VAC for mono phase and 230V/400V 3N for 3 phase 50-60 Hz electric supply. If your supply is different from the specified value, contact your authorized service agent.
4. When placing your cooker to its location, ensure that it is at the counter level. Bring it to the counter level by adjusting the feet if necessary.
5. Some models are supplied without a plug-and-lead set. In this case please use a flexible cable suitable for connection to mono phase: H05 VV-F 3 G 2,5 mm², H05 VV-F 3 G 4 mm² or for 3 phase: H05 VV-F5 G 1.5 mm².

Electronic Connection Schemes

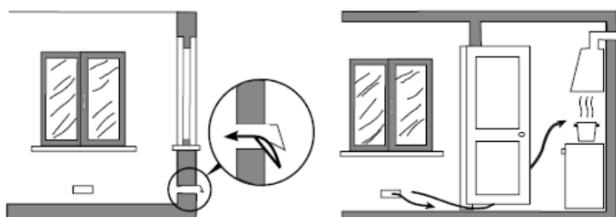


WARNING

- This appliance must only be installed in a permanently ventilated room in compliance with the applicable regulations.
- This appliance is not connected to a combustion products evacuation device.
- It shall be installed and connected in accordance with current installation regulations.



The use of a gas cooking appliance results in production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood) Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

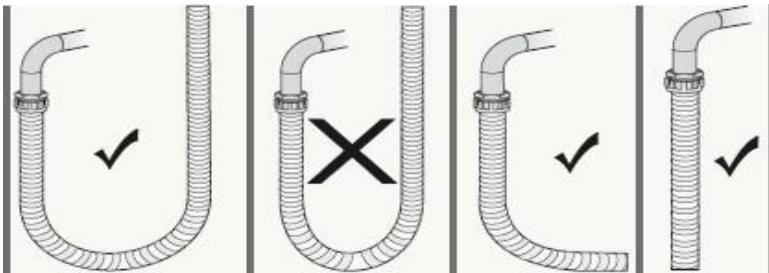
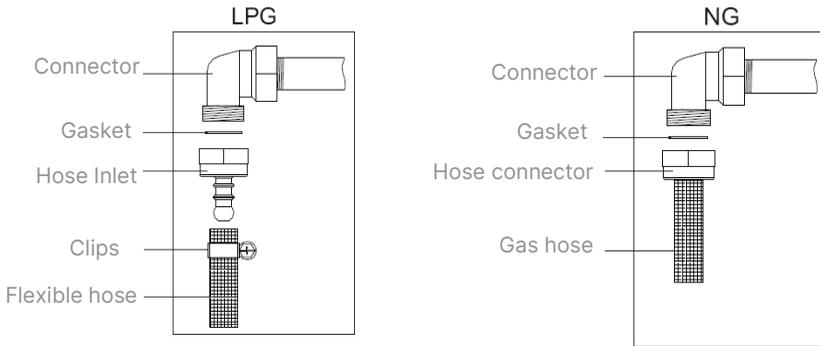


Gas Connection

1. Fit the clamp to the hose. Push one of the hose until it goes to the end of the pipe.
2. For the sealing control ensure that the control buttons in the control panel are closed, but the gas cylinder is opened. Apply some soap bubbles to the connection. If there is gas leakage, there will be foaming in the soaped area.
3. The cooker should be using a well ventilation place and should be installed on flat ground.
4. Re-inspect the gas connection.
5. When placing your cooker to its location, ensure that it is at the counter level. Bring it to the counter level by adjusting the feet if necessary.

6. Do not make gas hose and electrical cable of your cooker go through the heated areas, especially through the behind of the cooker. Do not move gas connected cooker. Since the forcing shall loosen the hose, gas leakage may occur.
7. Please use flexible hose for gas connection.
8. Connect your cooker to LPG in shortest way and without any leakage. Min. 40 cm Max. 125 cm.
9. When making gas leakage check, never use any flame type like those of lighter, matches, cigarette fire or similar.

Connection schemes for LPG and NG



CORRECT

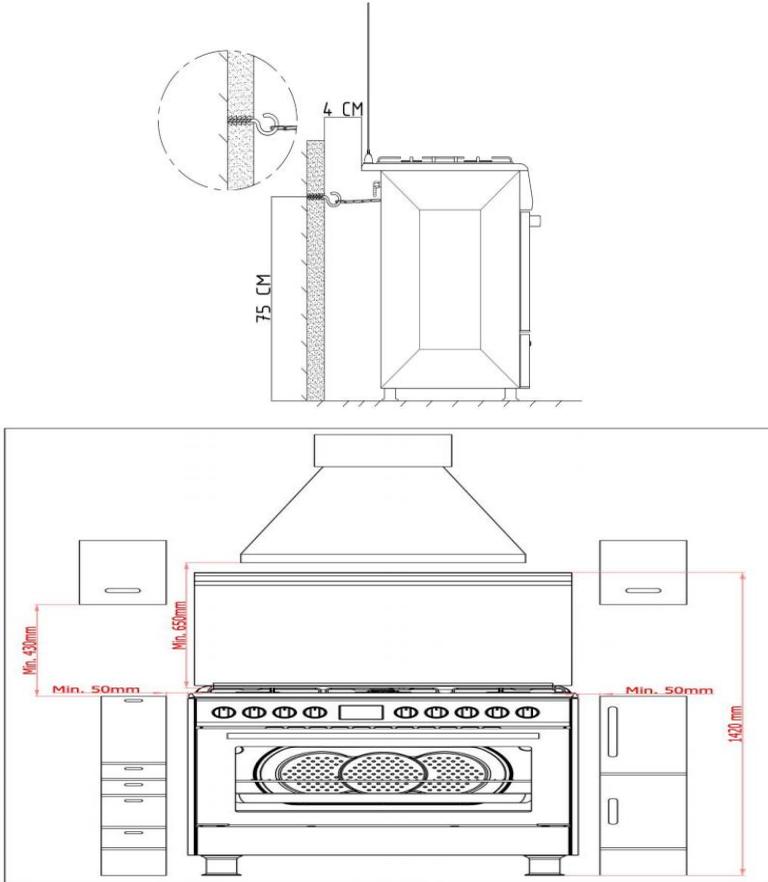
WRONG

CORRECT

CORRECT

Installation In The Kitchen Cabinet

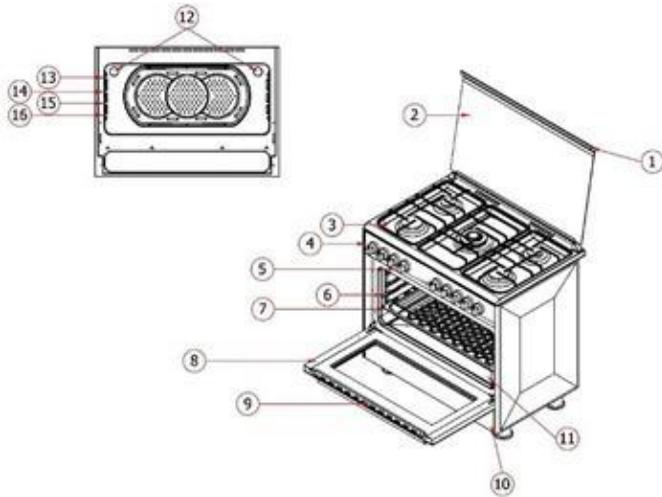
- In order to make it more secured please use the chain to attach the oven to the wall and make sure that the chain is taut and the oven does not wobble on the floor. The distance between the back of the oven to the wall should be at least 4 cm.



- Distance between the oven to other object or side wall should be at least 50mm.
- The distance between surface of cooktop to the hood or object above should be at least 650mm.

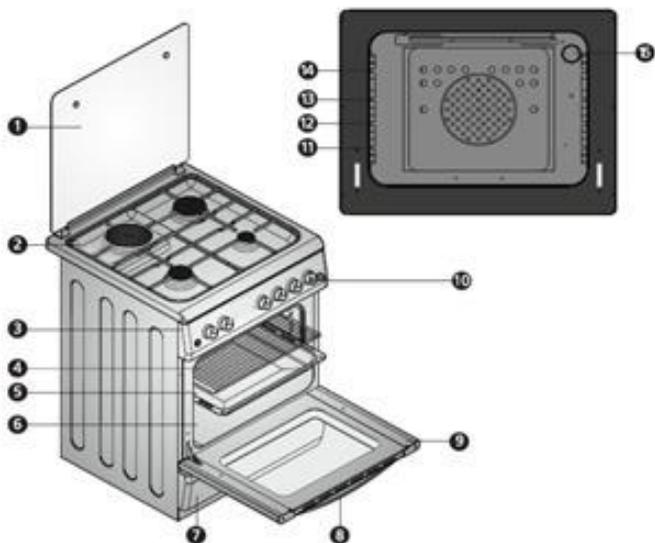
PART 4: NAME OF PARTS

FC 7955 SDM



1	Metal part of Top lid	9	Metal part of oven door
2	Top lid	10	Bottom cover
3	Cook top	11	Cavity
4	Command panel	12	Oven lamp
5	Command knobs	13	Top shelf
6	Oven grid	14	Middle shelf
7	Oven tray	15	Bottom shelf
8	Oven door		
Symbols of functions on cooker			
	Oven burner		Ignition
	Grill burner		Oven lamp
	Timer		Turnspit

FC 7645 SGM



1	Top lid	9	Oven door
2	Cooktop	10	Command knobs
3	Command panel	11	Bottom shelve
4	Wire grid	12	Middle down shelve
5	Tray	13	Middle top shelve
6	Cavity	14	Top shelve
7	Bottom cover		
8	Door handle		
Symbols of functions on cooker			
	Oven burner		Ignition
	Grill burner		Lamp

PART 5: HOW TO USE

Using Cook Top Burner

1. Which burner will be used with which corresponding knob is defined by signs on the knob frame or on command panel. The gas burner controlled by each one of the knobs is shown by a symbol. Push forward and turn the corresponding knob in counterclockwise direction to the max. To turn off the burner turn the corresponding knobs clockwise until it stops. Shown on the knob are different symbols for off as ●, for maximum flame as 'max' and minimum flame as 'min'.
2. If your cooktop equipped with burners that operates with gas, appropriate knob should be used in order to ignite the burners. Some models have automatic ignition from the knob; it is easy to ignite the burner by turning the knob. Also, burners can be ignited by pressing the ignition button or they can be ignited with a match.
3. Do not operate continuously the igniter for more than 15 seconds. If the burner does not ignite, wait minimum one minute before trying again. If the any burners are extinguished for of the any reason, close the gas control valve and wait a minimum of one minute before trying again.
4. In models with Gas Security System, when flame of the cooker is extinguished, control valve cuts off the gas automatically. For operate the burners with gas security system you must press the knob and turn counter-clock-wise. After the ignition you must wait nearly 5-10 second for gas security systems activation. If the burner is extinguished for of the any reason, close the gas control valve and wait a minimum of one minute before trying again

Before operating your hob please make sure that the burner caps are well positioned. The right placement of the burner caps are shown as below.



Using Gas Oven:

Which burner will be used with which corresponding knob is defined by signs on the knob frame or on command panel.

Control for Oven Burner

Push forward and turn the corresponding knob in counterclockwise direction to desired temperature. To turn off the burner turn the corresponding knobs clockwise until it stops.

Control for Grill Burner

Push forward and turn the corresponding knob in counterclockwise direction to the max. To turn off the burner turn the corresponding knobs clockwise until it stops. Shown on the knob are different symbols for off as ●, for maximum flame as 'max' and minimum flame as 'min'.

WARNING

- When you start to operate oven burners, please do not close oven door and wait 3 minutes as open position.
- If your cooker has mechanical timer, timer knob should be positioned to desired timing value. End of adjusted cooking time will be heard "Bing" tone from timer. The timer is only for warning about time. It cannot operate the cooker.

PART 6: PROBLEM AND SOLUTION

If The Appliance Does Not Work

Electrical Equipment

Problem	Possible Causes	Suggested Actions
Oven is Not Working	Fuse malfunction or automatic fuse blown	Check the general fuse box to see if the automatic fuse or the breakers are thrown off. If the problem repeats, call technical service to remove the reason of the fuse blowing
	The device is unplugged to (grounded) power socket	Make sure the unit is plugged in
Oven light is not working	Oven lamp is defective	Change the lamp
	There is no any current	Check the general fuse box to see if the automatic fuse or the breakers are thrown off. If the problem repeats, call technical service to remove the reason of the fuse blowing
Oven is not heating	Oven temperature and/or cooking mode has not been selected	Set the cooking mode and temperature

	There is no any current	Check the general fuse box to see if the automatic fuse or the breakers are thrown off. If the problem repeats, call technical service to remove the reason of the fuse blowing.
--	-------------------------	--

Gas Equipment

Problems	Possible Causes	Suggested Actions
Does not spark ignition.	There is no any current	Check the general fuse box and correctif there are any thrown breakers.
	Main gas valve is turned off Gas hose is bent.	Turn on the main gas valve Connect the gas hose out properly.
Gas does not come	Burner injectors are clogged.	Clean the injectors
	Gas hose is bent.	Connect the gas hose out properly.
Uneven flame/no flame	Burner injectors are clogged	Clean the injectors
	Burners might be wet	Dry the burner parts carefully.
	Burner caps might not be placed correctly.	Make sure the caps and the burners are placed correctly.
	Main gas valve is turned off	Turn on the main gas valve
	Empty gas bottle (LPG is used)	Replace with new bottle

If the problem is not solved:

1. Cut the electricity connection of unit (turn off the circuit breaker).
2. Call the MODENA, its services agent or similar qualified persons.

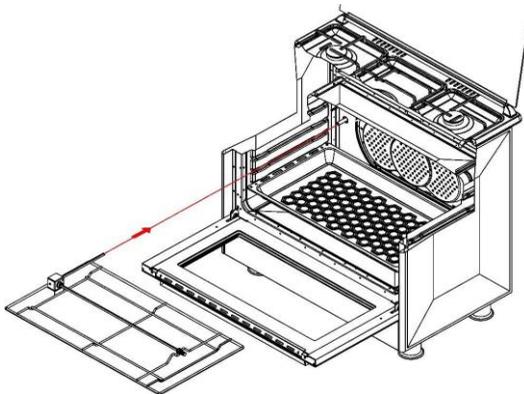
WARNINGS

Do not try to repair the device yourself. There are no any parts inside this product may be repaired by customer.

Using Turnspit

If your cooker has turnspit option please follows recommendations as below:

1. Install turnspit hook to the fixing hole on the cavity.
2. Put the cooking item (chicken etc.) on grill swollen and fix by sword and screws.
3. Install them on turnspit motor as shown in below figures and operate turnspit system from command knob from control panel.



PART 7: MAINTANANCE AND CLEANING

1. Disconnect the plug supplying electricity for the oven from the socket.
2. While oven is operating or shortly after it starts operating, it is extremely hot. You must avoid touching from heating elements.
3. Never clean the interior part, panel, lid, trays and all other parts of the oven by the tools like hard brush, cleaning mesh or knife. Do not use abrasive, scratching agents and detergents.
4. After cleaning the interior parts of the oven with a soapy cloth, rinse it and then dry thoroughly with a soft cloth.
5. Clean the glass surfaces with special glass cleaning agents.
6. Do not clean your oven with steam cleaners.
7. Before opening the top lid of the oven, clean spilled liquid off the lid. Also, before closing the lid, ensure that the cooker table is cooled enough.
8. Never use inflammable agents like acid, thinner and gasoline when cleaning your oven.
9. Do not wash any part of your oven in dishwasher.

Removing of Oven Door:



Changing oven lamp:

1. Let the oven cavity and grill burner or heating elements cool down.
2. Cut off the electrical connection of your appliance before

changing the inner lamp.

3. Change with a 15-25W, 300 C° temperature resistant lamp.



Nozzle Change Operation for Cooktop Gas Burners:

1. First of all please close all gas supply of cooker. Please use driver with special head for removed and install nozzle.



2. Please remove nozzle from burner with special nozzle driver and install new nozzle.

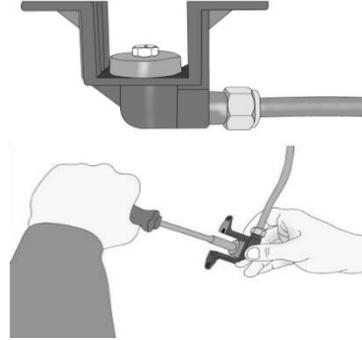
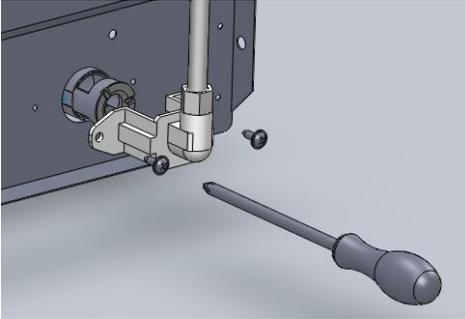


3. Please close nozzle by your finger, open gas valve and check gas leakage by soap form.

Nozzle Change for Oven Burner:

1. Please remove back cover of cooker and remove nozzle fixing body from burner.
2. Then remove nozzle from injector body with special nozzle driver for change nozzle.

3. After change close nozzle hole by finger, open gas valve and check gas leakage by soap foam from round of nozzle-body connection surface.
4. Then re-install nozzle body to the burner by screw



Reduced Flame Adjustment:

In order to adjust your cooker to the gas type, make the adjustment for reduced flame carefully by turning with a small screwdriver as shown below on the screw in the middle or near of the gas valve as well as nozzle changes.

	From LPG to Natural gas	From Natural gas to LPG
Rapid Burner	3 turns anticlockwise	3 turns clockwise
Semi-rapid Burner	2.5 turns anticlockwise	2.5 turns clockwise
Auxiliary Burner	2 turns anticlockwise	2 turns clockwise
Wok Burner	4 turns anticlockwise	4 turns clockwise
Oven Burner	4.5 turns anticlockwise	4.5 turns clockwise
Grill Burner	4 turns anticlockwise	4 turns clockwise