

User Manual Book Freestanding Cooker

FC 2940 LV

FC 2945 LV

FC 3952 S

FC 3955 S

FC 5942 S

FC 5942 L

FC 5642 S

FC 8940 S

FC 8640

FC 8943 L

FC 8643 L

FC 8533 L

FC 9942 S

FC 9642 S

FC 0534 AABK

FC 0434 AABK

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This guide book explains everything you need to know about your new product. Please contact our Customer Care should you need further assistance through www.modena.com

PART 1 : SAFETY WARNINGS

- If you don't understand the procedure of installing freestanding stove, do not hesitate to contact the MODENA Call Center for installation procedure.
- Prepare the required supporting equipments for installation, for example:
 - LPG cylinder
 - Standard gas supply hose with safety leak equipment.
 - Hose clamp
 - Low-pressure gas regulator
 - Gas lighter
 - Room ventilation
- The room where gas equipments are to be stored must have proper air circulation to enable free flow of air. Any room with inadequate ventilation system will have more emission gas molecules than the oxygen, resulting in imperfect flammation (flame will become yellow due to lack of oxygen). As such, make sure that the room where gas equipments are contained have proper ventilation.
- Prepare easily accessible electrical socket for your stove power cord.

PART 2 : NAME OF PARTS

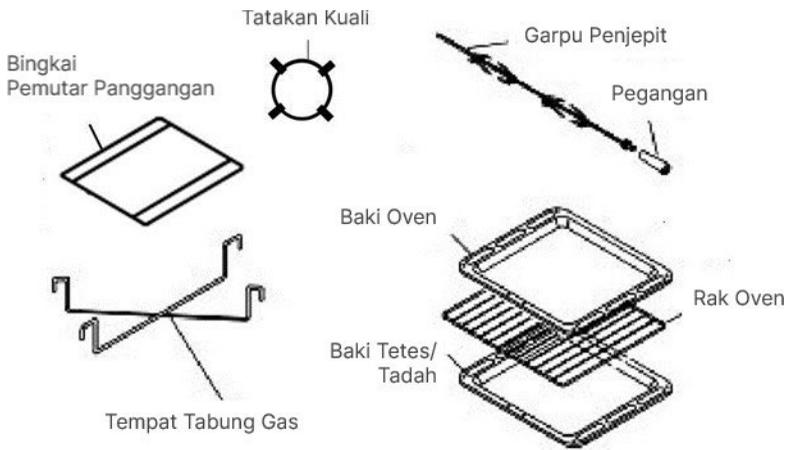
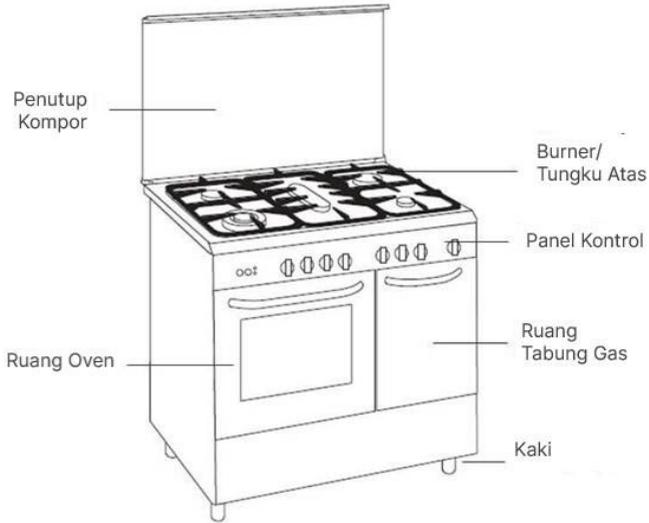
FC 2940 LV



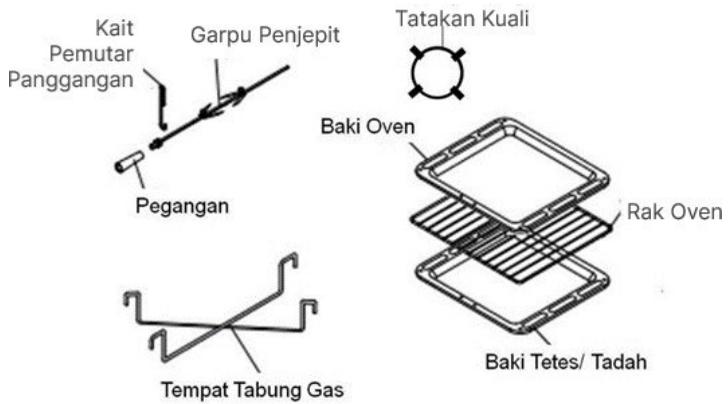
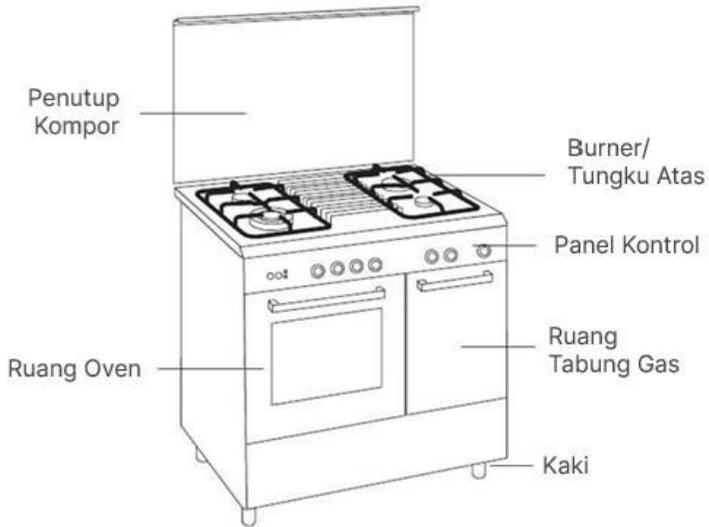
FC 2945 LV



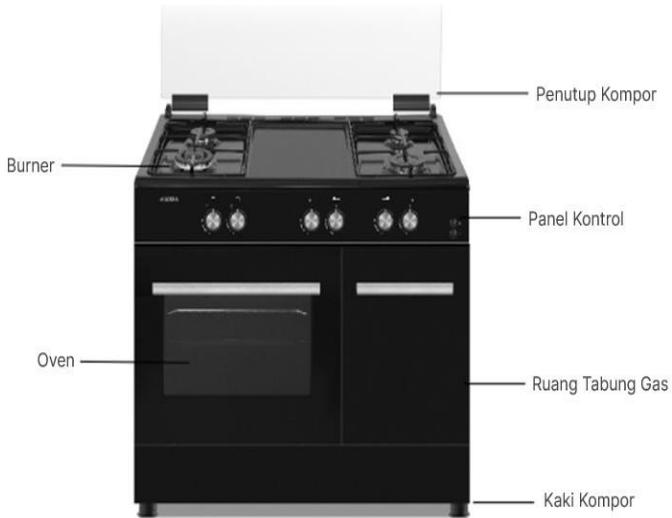
FC 3 Series



FC 5 Series



FC 8943 L



FC 8643 L



FC 8533 L



FC 8940 S



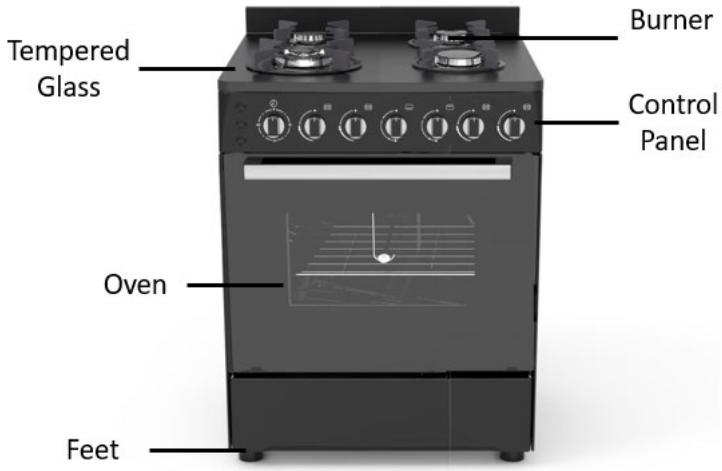
FC 8640



FC 0534 AABK



FC 0434 AABK



FC 9942 S



FC 9426 S

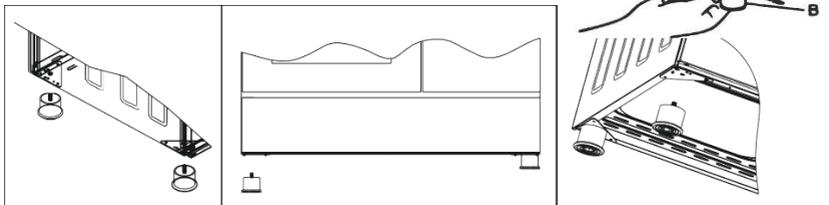


- The picture is a general overview and is not necessarily the same as the product you receive.
- Features and completeness depends on the type of product.

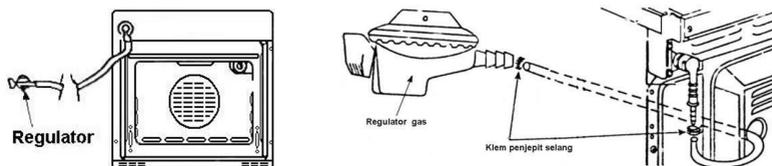
PART 3 : INSTALLATION

Installation

1. Open the stove carton box / packaging.
2. Some stoves are equipped with four corner supports under the stove on every corner. Use to secure the supports.



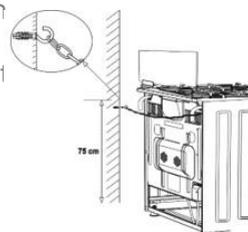
3. Connect the gas hose to the stove and regulator by following the steps specified in Picture 2, and secure both connections using hose clamp.



NOTES :

If the hob height is not in same level, you can adjust the feet (B)..
To Avoid damage caused by rodents / rats, it is highly recommended to adding anti rat device (optional)

4. To ensure the safety, hook the attached chain to the wall and make sure the hook is firmly at (For series with hook provided)



NOTES :

- Use standardized hose for gas stove equipped with leak safety equipments.
- Use proper hose and regulator to avoid gas leak which may result in explosion.
- Do not use high pressure gas regulator
- Gas hose must not touch / attached to hot oven wall.

After the gas hose is properly installed, perform gas leakage test on the

oven connector as follows

1. Connect the regulator with gas cylinder
2. Smear soap water (soap mixed with water) on the connection.
3. Observe the connection. Bubbles formed on the surface indicates that gas pressure is leaking out of the connection.

ATTENTION :

Gas leak test should be performed by a certified technician or MODENA Service Center official

4. To repair a leaked connection, follow these instructions:
 - Disconnect the regulator from the gas cylinder
 - Secure the hose clamp on the leaked connection
 - Repeat the gas leakage test (points a to c).
5. For gas stoves with gas cylinder compartment secured with cross iron, install the cross iron on the stove, open the gas compartment door on the stove and install the cross iron by inserting the cross iron ends to the supporting holes.
6. Remove all stainless steel cover on stoves made of stainless steel materials, especially its working table.
7. Connect the power cord to the power socket.

ATTENTION :

Inspect electrical voltage and make sure that the voltage meets the requirement specified in the manual.

8. Insert the gas cylinder to the gas cylinder compartment for stoves equipped with gas cylinder compartment

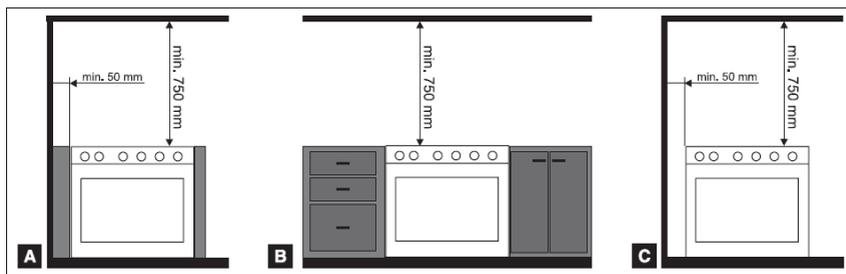
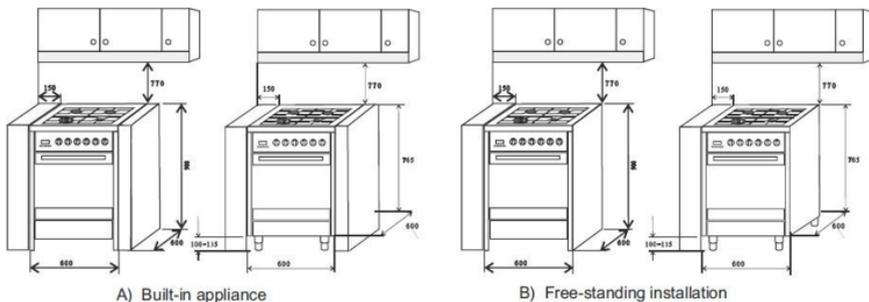
ATTENTION :

For stoves without gas cylinder compartment, store the gas cylinder near the stove

9. Install the regulator on the gas cylinder. Stove is ready to use

Installation in the Kitchen Cabinet

This product can be installed between the kitchen set, as long as the surrounding cabinets are resistant to heat over 90°C, including the walls on the side and the back of the unit.

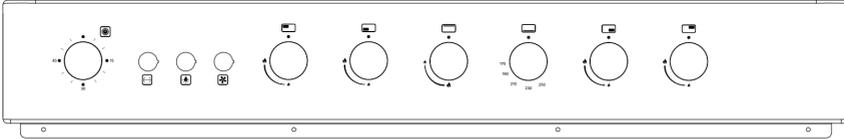


- The distance from the side wall to the unit, which the heights of the wall exceed the unit, at least 150 mm.
- Distance from the cook top surface to the cabinet or the object above the cook top at least 770 mm

PART 4: HOW TO USE

How To Use The Top Burner

Control Panel Top Burner



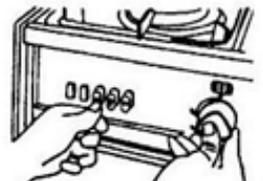
A diagram showing two circular knobs for the left side of the cooktop. Each knob has a flame icon above it and a power symbol below it. Arrows indicate the direction of rotation for each knob.	Cooktop Burner left Side (Top & Bottom)
A diagram showing two circular knobs for the right side of the cooktop. Each knob has a flame icon above it and a power symbol below it. Arrows indicate the direction of rotation for each knob.	Cooktop Burner Right Side (Top & Bottom)

How to ignite the Cooktop Burner

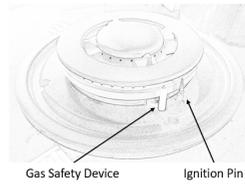
With one hand ignition system, ignite the burner simply by pressing and turning the Knob.



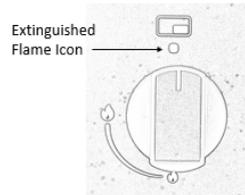
For automatic ignition, press ignition button with one hand and knob with the other hand while rotating counter-clockwise. The position of ignition is up.



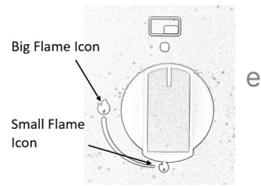
For top burner equipped with leak safety device, hold the knob for around 5-10 seconds after pressing it and the fire is ignited. If you release the pressure before the specified period, the fire will automatically be put out. Stoves equipped with leak safety device can be identified visually as shown picture on the side.



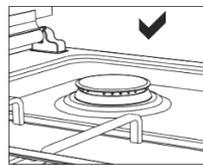
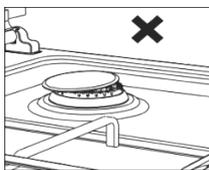
To intensify or reduce the flame, turn the knob towards the small flame or big flame icons



To put out the flame on the burner, rotate the knob towards the extinguished flame icon.



Before using your device, make sure that the burner is placed properly according to the picture.



Pay attention and adjust the diameter of burner with the cooking utensil when using a top burner to conserve gas and reduce cooking time.

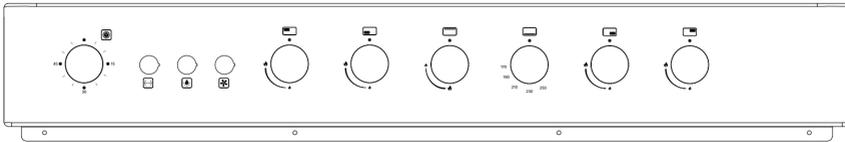


NOTES :

Remember that cooking utensils with wide bottom will cook food faster those with narrower bottom surface

How To Use The Oven

Oven Control Panel



	Pengatur Waktu		Pemanggang Ayam
	Lampu		Kipas
	Tungku Oven Bagian Atas		Tungku Oven Bagian Bawah

How to ignite the oven

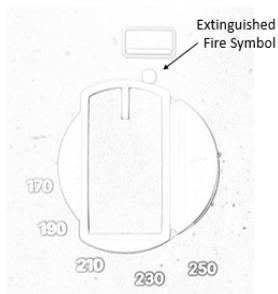
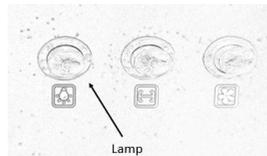
The oven's burner is equipped with Gas Safety System that requires the knob to be kept held around 7 seconds after the fire is ignited. If the knob is released before 7 seconds, the system will automatically stop the fire.

NOTES :

For the bottom burner without automatic thermostat, hold the knob and turn it towards the maximum position.

How to use the oven

1. Light the bottom burner. After the burner is lit, leave it for around 10 minutes so that the temperature in the oven is evenly distributed.
2. Open the oven door and put the cooking ingredients on the oven shelf.
3. Adjust the required temperature by rotating the bottom burner knob.
4. Cooking process can be observed from the oven window using oven lighting. Turn on the oven lamp by pressing lamp icon.
5. When the cooking process is finished, turn off the fire on the bottom burner by rotating knob clockwise to face the extinguished fire icon



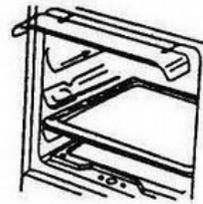
How to Use upper burner / Grill

1. Ignite the upper burner / oven and wait for about 5 minutes until the heat is evenly distributed inside the oven.
2. Put the drip tray on the bottom shelf. Pour water to a height of 0.5 cm on the drip tray to prevent dripping oil from sticking to the drip tray.
3. Install oven shelf on the shelf support according to your needs.
4. Put the food on the oven shelf.
5. Close the oven door slowly (oven door can be closed when using the top burner / grill).
6. Turn over the food after a few minutes to evenly distribute the heat.

NOTES :

- Smoke will be generated from inside the oven when the top burner is used for the first time due to the oil layer on the top burner. Wait until the remaining oil is completely burned before food is put in the oven
- The maximum cooking time with oven (bottom heating) is not more than 3 hours.
- The maximum cooking time with grill (upper heating) is not more than 1 hour.

Knob Protector are used when using the upper burner / grill to protect / cover the knob and button from heat and create ideal cooking conditions

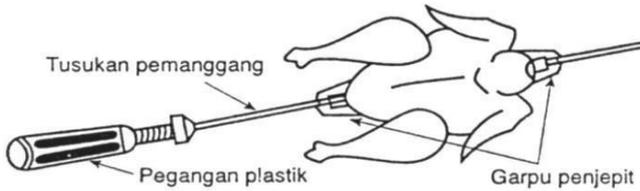


How to Use Turnspit

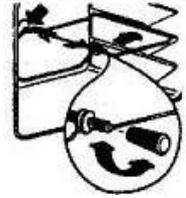
Stoves equipped with turnspit can be used according to the following instructions.

1. Turn on the top burner / oven and wait for about 5 minutes until the heat is evenly distributed in the oven.

2. Skewer the meat with the turnspit and hang it in the middle of the oven between two supporting forks

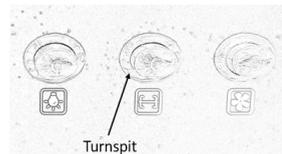


3. Put the drip tray on the bottom-most shelf. Pour water to a height of 0.5 cm on the drip tray to prevent dripping oil from sticking to the drip tray.



4. Put the turnspit in the oven by inserting the end of the turnspit in the special socket / hole on the inner side of the oven's back

5. Close the oven door slowly and leave the door leaning on the knob protector
6. Turn on the griller motor / turnspit by pressing trident icon, so that the turnspit turns automatically

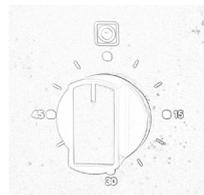


7. After the meat is cooked through, turn off the griller motor / turnspit by pressing the trident icon again, and then install the plastic handle on the turnspit before releasing the turnspit from the special socket.

How to Use the Mechanical Timer

Mechanical timer can be found on several models. Follow these instructions to use the mechanical timer:

1. Adjust the cooking time by rotating the mechanical timer knob.
2. After the timer is finished and the knob rotates back to 0, there will be an alarm sound playing.



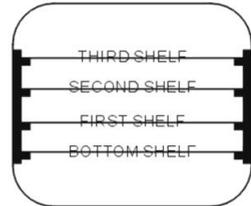
NOTES :

For another model Freestanding Cooker, mechanical time can be adjust to 120 minutes.

Shelf Position

Determine the correct shelf position before heating the oven for cooking.

- Base Rack : for oil drops
- First shelf: ideal for baking all kinds of tarts
- Second shelf: Ideal for pastries and cookies
- Third shelf: Ideal for grilling



If the cooking recipe specifies the baking temperature in Fahrenheit degrees, use the following table to convert the temperature into Celcius.

°C	°F	°C	°F	°C	°F	°C	°F
50	122	110	230	170	338	230	446
60	140	120	248	180	356	240	464
70	158	130	266	190	374	250	482
80	176	140	284	200	392	260	500
90	194	150	302	210	410	270	518
100	212	160	320	220	428	280	536

PART 5: MAINTENANCE

MODENA Gas Stove is specifically designed for long-term usage and does not require complicated maintenance. However, there are several things recommended to maintain the gas stove to ensure the stove quality.

Enamel Part

Wash the enameled parts with sponge and warm soap water, and dry. Do not use abrasive detergent.

Stainless Steel Part

Clean the stainless steel part using wet cloth or a cleaning chemical specifically designed for stainless steel materials, and then dry it using soft leather cloth.

Grid

Enameled parts of the grid can be washed or inserted to the dishwasher.

Burner

Burner can be removed and cleaned using soap water. After cleaning the burner, dry it completely and reinstall it on the correct position.

Lighter And Gas Safety Device

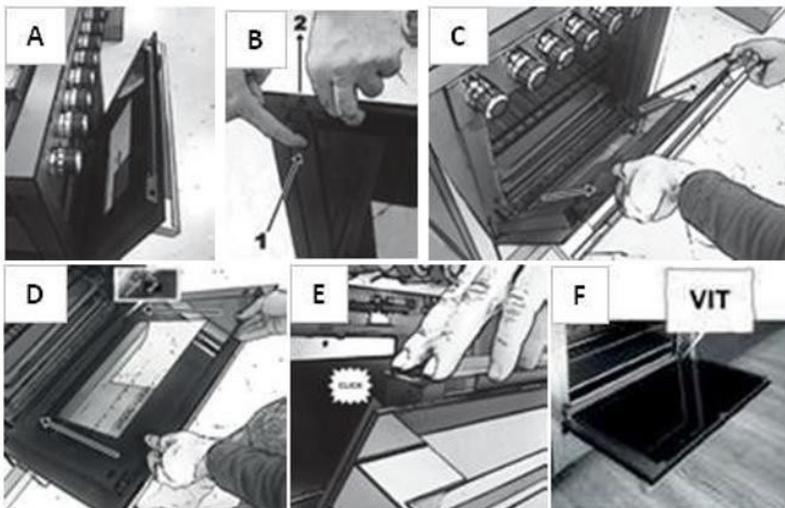
Clean the lighter and gas security sensor after cooking, especially if there are drips or spills from the pan throughout the cooking process.

Removing the Glass from the Oven Door

This operation can only be carried out when the appliance is cold. To take the glass out from the oven door, you must do the following:

- a. Open the door carefully.
- b. Press the black buttons located on the side supports of the door at the same time, and slide them upwards.
- c. Remove the top profile of the door.
- d. Pull the glass slowly.

To re-install the glass, follow these steps in reverse order. Make sure to align the glass with the side supports and making sure that the letters VIT are in the bottomright corner marked by the arrow. Lastly, put the top profile back in place on the door.



PART 6 : TROUBLESHOOTING

Problem	Possible Cause	Recommended Action
Hob can't operate	<ul style="list-style-type: none"> • Power Cord not plugged correctly • Electricity not running through the power outlet. 	<ul style="list-style-type: none"> • Make sure power cord plugged correctly. • Ensure the electricity running through the power outlet.
Ignition does not work	<ul style="list-style-type: none"> • Battery runs out. • Control knob is not in maximum fire position. 	<ul style="list-style-type: none"> • Make sure that the battery is installed correctly. • Ensure the battery is still charged electricity. • Ensure knob has been pressed and rotated toward the star symbol.
Gas Leakage	<ul style="list-style-type: none"> • Knob is not in OFF position. • Gas leakage due to improper gas hose and regulator installation. 	<ul style="list-style-type: none"> • Ensure all knobs are in the OFF position. • Check whether the gas hose and regulator have been installed properly. • Perform a gas leak test at the gas hose, regulators, and cylinders, especially on the connectors. • If you still able to smell the gas, disconnect the regulator from the cylinder immediately, do not light a fire. • Contact MODENA Call Center for service.
Fire is not normal (Red / small / unstable)	<ul style="list-style-type: none"> • Gas supply obstructed/interfered. 	<ul style="list-style-type: none"> • Make sure that the holes in the burner is not clogged with spillovers. • Clean the burner, including the fire holes.
	<ul style="list-style-type: none"> • Insufficient gas amount. 	<ul style="list-style-type: none"> • Check the gas amount on the regulator's gas indicator. Make sure the gas amount is still sufficient.
	<ul style="list-style-type: none"> • Lack of oxygen supply due to improper air circulation. 	<ul style="list-style-type: none"> • Make sure that the room's air circulation is convenient for gas usme.

PART 7 : PRECAUTION

- Always reduce the heat in the cooking zone or turn off the cooking zone before removing your cooking utensil.
- Oil or fat must be treated with caution during the cooking process since the material is flammable at certain temperature.
- After the induction cooker is done cooking, the indicator lamp (H) will still be on until the entire cooking zone is cooled off. Do not touch the cooking zone if the indicator lamp is still on.
- Avoid power cord wiring extension.
- In the case of an anomaly on your induction cooker, turn off the unit and unplug the power cable from the power outlet and immediately contact the MODENA Call Center.
- Turn off the stove or turn off the power through the MCB every after cooking is finished or when the induction cooker is not used for an extended period of time.
- Routinely service your stove once every 3 (three) months so that any anomaly on your gas stove can be immediately fixed

PART 8 : SPESIFICATION

Freestanding Cooker	FC 2940 LV	FC 2945 LV
Color	Black	Black
Gas Bottle Compartment	Yes	No
Total Gas Burner	4 Burner	4 Burner
Gas Burner Composition	3-ring Burner	3-ring Burner
	Large Burner	Large Burner
	Medium Burner	Medium Burner
	Small Burner	Small Burner
Ignition Device (Cooktop)	One Hand Ignition	One Hand Ignition
Gas Safety Technology (Cooktop)	Yes	Yes
Pan Support	Cast Iron	Cast Iron
Oven & Grill	Yes (Gas)	Yes (Gas)
Ignition Device (Oven)	One Hand Ignition	One Hand Ignition
Gas Safety Technology (Oven)	Yes	Yes
Oven Glass	2 Layer	2 Layer
Oven Fan	No	No
Turnspit	N/A	Yes
Oven Lamp	Yes	Yes
Thermostat	Yes	Yes
Timer	Yes	Yes
Oven Capacity	54 Liter	105 Liter
Dimension (P x L x T) mm	900 x 600 x 850	900 x 600 x 850

Freestanding Cooker	FC 3952 S	FC 3955 S
Color	Stainless (S)	Stainless (S)
Crystal Lids	Yes	Yes
Gas Bottle Compartment	Yes	No
Total Gas Burner	5 Burner	5 Burner
Gas Burner Composition	3-ring Burner Long Burner Big Burner Medium Burner Small Burner	3-ring Burner Long Burner Big Burner Medium Burner Small Burner
Ignition Device (Cooktop)	One hand ignition	One hand ignition
Gas Safety Technology (Cooktop)	Yes	Yes
Pan Support	Cast Iron	Cast Iron
Oven & Grill	Yes (Gas)	Yes (Gas)
Ignition Device (Oven)	One hand ignition	One hand ignition
Gas Safety Technology (Oven)	Yes	Yes
Oven Glass	2 Lapis	2 Lapis
Oven Fan	Yes	Yes
Turnspit	Yes	Yes
Oven Lamp	Yes	Yes
Thermostat	Yes	Yes
Timer	Yes	Yes
Oven Capacity	65 Liter	111 Liter
Dimension (P x L x T) mm	900x600x(890~940)	900x600x(850~900)

Freestanding Cooker	FC 5642 S	FC 5942 S	FC 5942 L
Color	Stainless (S)	Stainless (S)	Hitam (L)
Crystal Lids	Yes	Yes	Yes
Gas Bottle Compartment	-	Yes	Yes
Total Gas Burner	4 Gas Burner	4 Gas Burner	4 Gas Burner
Gas Burner Composition	3-ring Burner Big Burner Medium Burner Small Burner	3-ring Burner Big Burner Medium Burner Small Burner	3-ring Burner Big Burner Medium Burner Small Burner
Ignition Device (Cooktop)	One hand ignition	One hand ignition	One hand ignition
Gas Safety Technology (Cooktop)	Yes	Yes	Yes
Oven & Grill	One hand ignition	One hand ignition	One hand ignition
Ignition Device (Oven)	Yes	Yes	Yes
Gas Safety Technology (Oven)	Yes	Yes	Yes
Oven Glass	2 Layer	2 Layer	2 Layer
Oven Fan	No	No	No
Oven Lamp	Yes	Yes	Yes
Thermostat	Yes	Yes	Yes
Timer	Yes	Yes	Yes
Oven Capacity	70 Liter	67 Liter	67 Liter
Dimension (P x L x T) mm	600 x 600 x 850 ~ 900	900 x 600 x 890 ~ 940	900 x 600 x 890 ~ 940

Freestanding Cooker	FC 8943 L	FC 8643 L	FC 8533 L
Color	Shiny Black	Shiny Black	Shiny Black
Crystal Lids	Yes	Yes	Yes
Gas Bottle Compartment	Yes	No	No
Total Gas Burner	4 Burners	4 Burners	3 Burners
Gas Burner Composition	3-ring Burner	3-ring Burner	3-ring Burner
	Big Burner	Big Burner	Medium Burner
	Medium Burner	Medium Burner	Small Burner
	Small Burner	Small Burner	-
Ignition Device (Cooktop)	Button ignition	Button ignition	Button ignition
Gas Safety Technology (Cooktop)	Yes	Yes	No
Pan Support	Grid with matt Finishing	Grid with matt Finishing	Grid with matt Finishing
Oven & Grill	Yes	Yes	Yes
Ignition Device (Oven)	Button ignition	Button ignition	-
Gas Safety Technology (Cooktop)	Yes	Yes	Yes
Oven Glass	Dua lapis	Dua lapis	Dua lapis
Oven Fan	No	No	No
Turnspit	No	No	Yes
Oven Lamp	Yes	Yes	Yes
Timer	No	No	Yes
Oven Capacity	60 Liter	55 Liter	34 Liter
Dimension (P x L x T) mm	900 x 640 x 835-885	600 x 630 x 835-885	498 x 547 x 860

Freestanding Cooker	FC 8940 S	FC 8640
Color	Stainless steel	Stainless steel
Crystal Lids	Yes	Yes
Gas Bottle Compartment	Yes	Yes
Total Gas Burner	4 Burner	4 Burner
Gas Burner Composition	3-ring Burner	3-ring Burner
	Big Burner	Big Burner
	Medium Burner	Medium Burner
	Small Burner	Small Burner
Ignition Device (Cooktop)	One hand ignition	One hand ignition
Gas Safety Technology (Cooktop)	Ya	Ya
Pan Support	Grid with matt Finishing	Cast Iron
Oven & Grill	Yes (Gas)	Yes (Gas)
Ingition Device (Oven)	One hand ignition	One hand ignition
Gas Safety Technology (Cooktop)	Yes	Yes
Cooling Fan	Yes	Yes
Turnspit	Yes	Yes
Oven Lamp	Yes	Yes
Thermostat	Yes	Yes
Timer	Yes	Yes
Oven Capacity	52 Liter	60 Liter
Dimension (P x L x T) mm	900 x 600 x 850- 900	600 x 600 x 850- 900

Freestanding Cooker	FC 9942 S	FC 9642 S
Color	Stainless steel	Stainless steel
Crystal Lids	Yes	Yes
Gas Bottle Compartment	Yes	No
Total Gas Burner	4 Burner	4 Burner
Gas Burner Composition	3-ring Burner	3-ring Burner
	Big Burner	Big Burner
	Medium Burner	Medium Burner
	Small Burner	Small Burner
Ignition Device (Cooktop)	One hand ignition	One hand ignition
Gas Safety Technology (Cooktop)	No	No
Pan Support	Grid with matt Finishing	Grid with matt Finishing
Oven & Grill	Yes (Gas)	Yes (Gas)
Ingition Device (Oven)	No	No
Gas Safety Technology (Cooktop)	No	No
Convection Fan	Yes	Yes
Oven Lamp	Yes	Yes
Timer	Yes	Yes
Oven Capacity	62 Liter	62 Liter
Dimension (P x L x T) mm	900 x 600 x 850- 900	600 x 600 x 850- 900

Freestanding Cooker	FC 0534 AABK	FC 0434 AABK
Color	Black	Black
Gas Bottle Compartment	Yes	No
Total Gas Burner	4 Burner	4 Burner
Gas Burner Composition	3-ring Burner	3-ring Burner
	Big Burner	Big Burner
	Medium Burner	Medium Burner
	Small Burner	Small Burner
Ignition Device (Cooktop)	One hand ignition	One hand ignition
Gas Safety Technology (Cooktop)	Yes	Yes
Pan Support	Cast Iron	Cast Iron
Oven & Grill	Yes (Gas)	Yes (Gas)
Ignition Device (Oven)	One hand ignition	One hand ignition
Gas Safety Technology (Cooktop)	Yes	Yes
Convection Fan	Yes	Yes
Turnspit	Yes	Yes
Oven Lamp	Yes	Yes
Timer	Yes	Yes
Oven Capacity	63 Liter	80 Liter
Dimension (P x L x T) mm	900 x 600 x 960	600 x 600 x 960

The specifications of this product can be changed without notice to improve product quality

The images in this manual are general descriptions and may not match the actual product. The values listed on the label or in the documentation contained there in are obtained from laboratories that comply with the relevant standards. Depending on the environmental and operating conditions of the device

Ciao! **MODENA**

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