

# **User Manual Book Freestanding Cooker**

**FC 8640 WGR**

**FC 8640 WER**

**FC 8640 IER**

**FC 8540 WER**

**FC 8540 WGR**

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This guidebook explains everything you need to know about your new product. Please contact our Customer Care should you need further assistance through [www.modena.com](http://www.modena.com).

## SAFETY & WARNING

READ THE INSTRUCTIONS AND SAFETY WARNINGS BEFORE YOU USE THE FREESTANDING COOKER.

This product is designed for home use!

- To be able to use your oven, please call the closest authorized service. The oven is adapted to the LPG. To use with the natural gas please call and apply to the authorized service.
- To prepare the oven for use, prepare the montage place and electric grounds first and then call the authorized service.
- The power supply should be 230 Volt / 50 Hz.
- In case the fuse of your house is lower than 16 Amp., call an electrician to install a 16 Amp. fuse.
- The appliance must be grounded. Our company will have no responsibility for any inconvenience if it is used without grounding.
- Do not montage the oven in a way that the electricity cord does not touch the heated surfaces. Otherwise, the cord insulation may be damaged.
- If you need to replace the power cord, contact an authorized service.
- Our company will have no responsibility if the oven is used with different purposes other than described in this manual.
- 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.

### NOTE!

Unpack the package before you use the product. Please do not forget to detach the cartoons and polystyrene on front glass, plate and grill. The package material may be harmful for children.

- Before replacing oven lamp, please disconnect the cooker from power supply for your safety.

- While you use the oven part of the product, do not touch the inner cavity and heating element.
- Do not put flammable materials into the oven. In case the oven is on without purpose, they may be burned.
- Use the oven mitt to remove hot dishes.
- Wipe of hot steams from the glass door with a cloth.
- Oils can be flamed while you are cooking. Therefore, please pay attention to curtains and clothes.
- The cooking area becomes warm and humid.
- Please be sure about the ventilation of your kitchen.
- With prolonged use of the cooker, more frequent ventilation may be needed.
- If your product has a timer, set the timer right before the first use and after every power cut. Otherwise the oven part will not operate.
- Be sure that all burners are switched off before you close the glass lid cover (if the oven has glass cover). Otherwise, the glass may break.
- Keep children away from the product.
- Do not let children to sit or step on the front cover while it is open.



### **WARNING!**

Do not shut lid down when the burners are switch on.

- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- The door or the outer surface may get hot when the appliance is operating.
- Make sure that, the main voltage is identical to the information as given on the rating label.
- Place the appliance on a fully horizontal surface and away from inflammable parts.
- The appliances should be positioned so that the plug is always accessible.
- Do not pass the electric cables behind or near to the heating parts of the appliance and through the holes or covers that may

cut or damage the wires.

- If the supply cord is damaged, it must be replaced by the manufacturer or authorized service center.

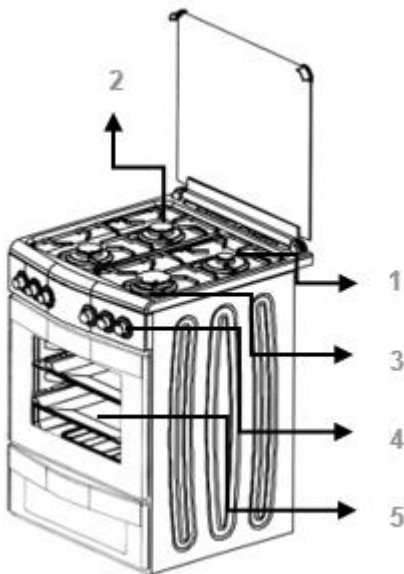
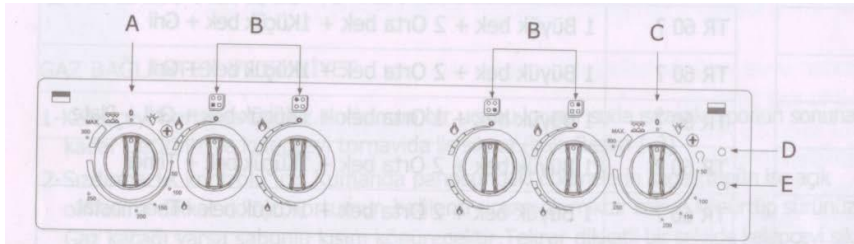
## **WARNING!**

Accessible parts may be hot when the grill is in use. Children should be kept away.

# FEATURES

## Control Knobs

FC 8640 WER, FC 8640 IER, FC 8540 WER

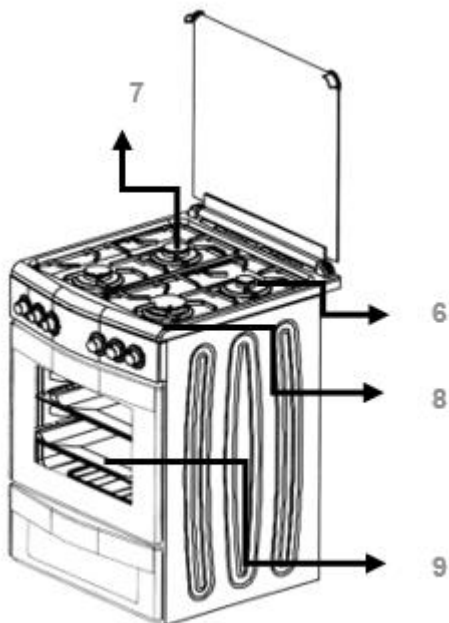
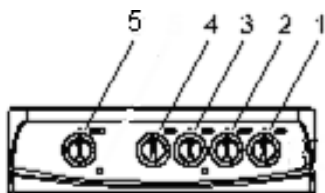


- A. Upper oven control knob
- B. Cooker control knob
- C. Bottom oven control knob
- D. Upper oven warning lamp
- E. Bottom oven warning lamp

- 1. Small burner
- 2. Middle burner
- 3. Big burner
- 4. Control panel
- 5. Oven glass

# Control Knobs

FC 8640 WGR

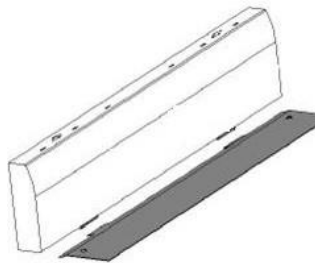


- 1. Small burner knob
- 2. Medium burner knob
- 3. Medium burner knob
- 4. Big burner knob
- 5. Oven/ grill knob
- 6. Small burner
- 7. Medium burner
- 8. Big burner
- 9. Glass door

## Using The Grill Function

If your cooker has grill function:

- Press the Grill button.
- When using a rotisserie, it is recommended to install tray for grilling. This will prevent splashing or dripping oil in order to keep the cavity clean.
- If you are using a spit> place the drip tray on the lower oil collection racks. Pour some water into it for easier cleaning.
- Leave the lid half open> while the oven is heating up for 5-10 minutes.
- Lubricate the skewer with oil> to prevent food sticking to it.
- When using the grill, leave the door half open after the oven has warmed up.



### **ATTENTION!**

When using the grill function, place a shield between the front cover and the cooker body, for the handles on the control panel do not get hot. The supplier is not liable for damage caused by not using the cover.



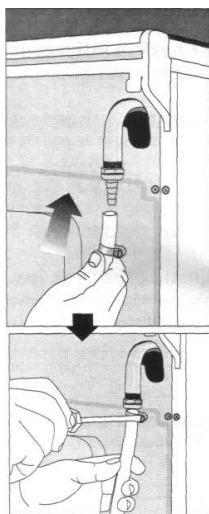
# INSTALLATION

## Placement of the Oven

The product is arranged for the LPG. Use the product with a 300 mmSS pressure expansion valve that is approved by TSE. Replace the expansion valve and its pipe periodically.

## Installation of the Gas Pipe

According to the location of the tube, choose the suitable location for the pipe connection (see figure below). Place the clamp on the tube. Soak one end of the tube in hot water for one minute to soften the material and push it onto the fitting on the plate. Tighten the clamp with a screwdriver. Do the same with the other end of the tube connected to the pipeline. Before turning on the stove, it is necessary to check the connections for gas leaks.



Connect the product to a pipeline or tap on the natural gas supply line with a short pipe. Its length should not exceed 125 cm.

## NOTE!

The natural gas valve should be reached easily!

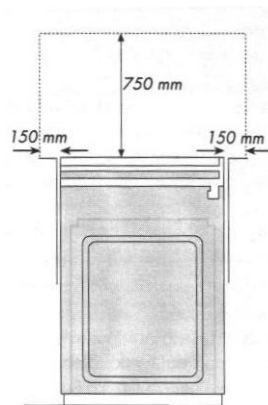
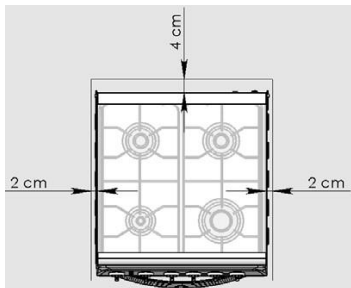
## ATTENTION!

### LEAKAGE CONTROL

- Do not use lighter or match to check the leakage.
- Make sure that the buttons are switched off and the tube should be open. Use soap bubble to check the leakage on both side of the pipe. There are bubbles in case there is any leakage. If there is any leakage, check the connections again.

## Placing Distances of Appliance

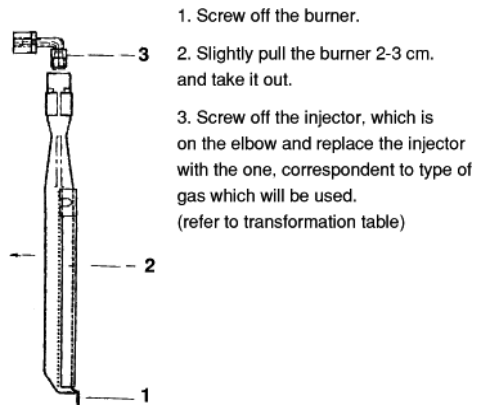
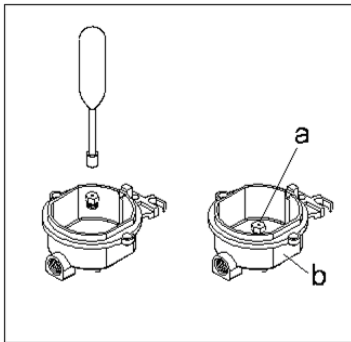
The product should be at the same level with the kitchen top. You may arrange the level by using the oven's feet. There should be 50 mm distance between the wall and upper parts of the oven and this place should be resistant to the heat. There should be 750 mm distance over the upper cooker of the product.



# Nozzle Replacement

## Hob Burner Nozzle Replacement

- Remove the pan supports.
- Remove cooker lid and baffles.
- Using a socket wrench 7, unscrew and remove the nozzles replacing them with the required ones.



### **NOTES!**

Transformation made from LPG to natural gas must be done in factory. Screw must be completely tightened to the right side when transformation made from natural gas to LPG.

## **Transportation**

### In Case You Need to Transport

- Keep the original packing. Transport the product with its original package. Follow the transportation regulations that are indicated on the package.
- The gas equipment of the cooker must be guarded. Use a cardboard to put between the lid and cooker area and secure

them at the sides.

- Attach a cardboard with a diameter of 1 or 1.5 cm to the oven lid to protect it from damage caused by the destruction of baking sheet and wire rack during transportation.

### If there is no Original Packing

- Take the necessary measures to protect external surfaces and glass from possible damage. Transport the oven perpendicularly and do not put anything else on it

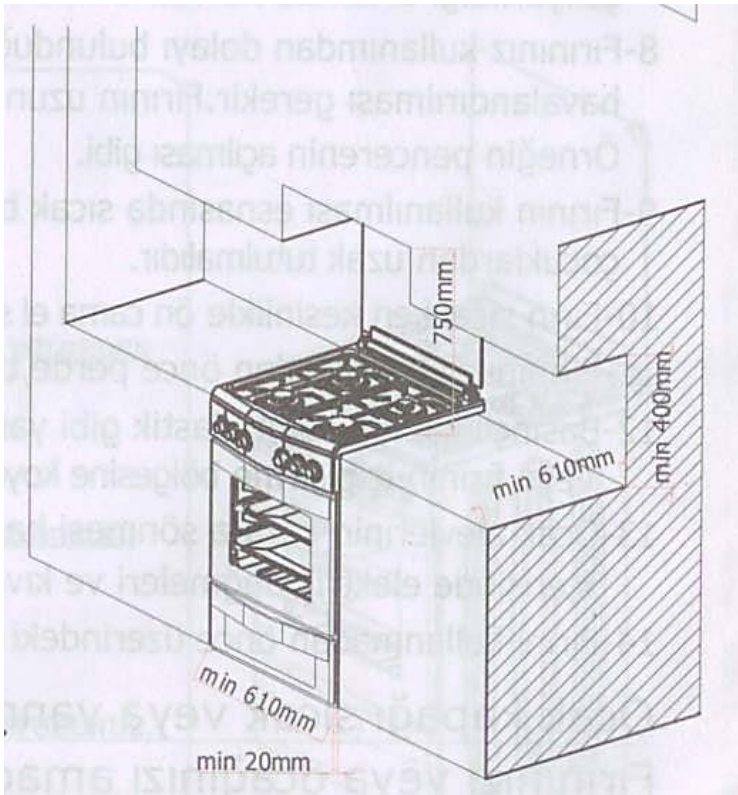
## HOW TO USE

### Arrange of the Feet

Use the plastic feet to arrange the balance and height of the oven. Four feet of the oven are adjustable.

You may arrange the level by turning the feet to right or left after you lift the oven. We suggest you adjust only the front feet to be practical.

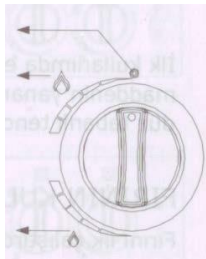
The gas pipe and electric cord should be away from the hot places of the oven. Do not move the oven more than what the tube pipe let in case there is a gas pipe. Since there can be a leakage if you push/pull harder.



## Operating Cooker

The control knobs should be turned anticlockwise until the small flame symbol appears, and vice versa for the larger symbol.

- No gas supplies
- Maximum gas supply
- Minimum gas supply

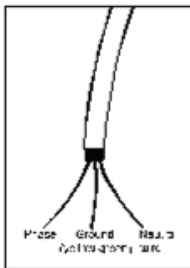


## Electrical Connection

### FC 8640 WER, FC 8640 IER, FC 8540 WER

The unit is pre-set to work with voltage of single phase 230 V. Before making the connection makes sure that:

- The energy power available in the user's house is suitable for the normal supply of this appliance (see rating label).



- The appliance is supplied without a plug. Therefore, you have to install a plug that matches a value indicated in the rating label. The plug must be connected into an outlet. If you want to connect to the network, you must connect the multi-pole network in accordance with the regulations in force. The brown live wire (coming from the junction box terminal of the cooker) must always be connected to the phase of the power supply. The power cord must be routed in such a way that it does not at

any point reach 50°C above room temperature.

- The electrical installation of the oven should be made according to the local and national regulations.
- The appliance should be positioned so that the plug and socket is always accessible.
- If you do not have a grounded socket; then have it done by an authorized electrician.
- Do not locate the power cable of your product close to the hot parts of the product.
- Pay maximum attention in order to not have it damaged.
- Place your oven in a location where the power cable reaches the socket.
- Do not use extra connection cable.



## Use of the Gas Cooker and Firing

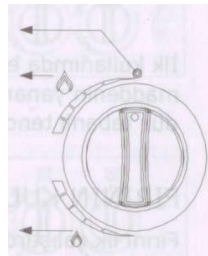
### Manual Ignition of Gas Oven

There is a special safety mechanism on the gas stove. To apply gas to the stove and ignite it, you turn the buttons counter - clockwise while pressing it down. In such a situation, light the oven or grill with a gas lighter. If the operation does not work, leave the gas lighter and repeat the procedure again. If it doesn't work, wait a minute and try again. Do not assume that the oven door may be warm under a working oven, Keep children away from the oven.

### **ATTENTION!**

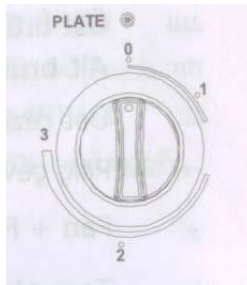
Do not push the button more than 15 seconds.

- No gas supplies
-  Maximum gas supply
-  Minimum gas supply



## Electric Cooker Control Button Degrees

1st DEGREE	2nd DEGREE	3rd DEGREE
250 W	750 W	1000 W
Standby on lower degrees	Cook on normal degrees	Frying



## Use of Upper and Lower Parts of Oven

### Control Buttons of Upper and Lower Heaters

The button controls the thermostat, which regulates the heat of the oven. When the oven is on, thermostat lamp is turned on at the same time as the oven resistance. When the internal temperature of the oven reaches the value you set, the thermostat stops the circuit and the button switches off. When the temperature is lower than you selected, the thermostat turns on again and the lamp is lit. This ensures the desired warmth during cooking.

### Use of Upper and Lower Oven

- Before cooking, pre-heat the oven with closed lid. After preheating, place the dish into the oven.
- When finished cooking, turn the heater command to "O" to stop the oven.
- Because of the insulation materials and heaters, you will smell something when you first enter the oven. To get rid of the smell, place the empty oven for 45 minutes on MAX heat.



- If you are using a baking sheet other than the original one, select the cooking conditions according to your own experience.
- Do not use glass pans or other heat-reflecting objects to prepare dough. A baking sheet for the oven is the most suitable one.
- Align the trays while you are putting them into the oven.
- Use the dariole to make a cake for desired result.
- Cooking duration may vary according to the quantity.
- You can stop the system five minutes earlier to save energy without opening the cover.

## **NOTES!**

The values on cooking tables were laboratory results. The cooking duration may change according to the quantity. You can create delicious results in accordance with your habits.

## MAINTENANCE

### Maintenance and Cleaning

- Unplug the power cord before you clean.
- Pay attention to the cleaning agents that may contains materials that can scratch the surface of the oven. Use liquid or other cleanser that will not damage the product.
- **If the boiled liquids are burned, they can damage the cooker, so rinse them as they boil away.**
- Be careful, abrasive and liquid cleansers can erase the signs on the control board. Do not use steel wool.
- Do not use the materials including any kind of acid.

### Cleaning of the Upper Parts and Cookers

- Remove the pan support and the lid on the upper part of the product.
- Clean the cooker area with a soap cloth. Use the same for the pan support and cooker lid. After it dry, place the pan support and lid back to their place. Do not clean the cooker area with steel wool, it may scratch the surface.
- The fire causes some changes on tips of the carrier. It does not affect the operation of the cookers in anyway.

#### NOTES!

Do not wash the materials in dishwasher. Use the metal cleaners in accordance with the instruction on them to clean the pan support and lid in case the soap water does not work.

## Cleaning the Inside of the Oven

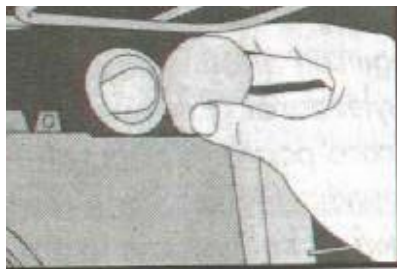
- Before cleaning, unplug the power cord.
- Remove the trays and grill, clean the inside cavity with a soap cloth. Then, clean with a wet cloth. Do not clean with dry and powder cleanser.
- DO NOT clean the inside of the oven with harsh materials like steel wool. Use the special cleanser in accordance with their instructions.

### NOTES!

Do not use harsh materials to clean and use special agents to clean the glasses.

## Replacement of the Oven's Lamp

- Disconnect the electricity.
- Remove the lamp protector and turn it towards left side.
- Then remove the lamp by turning it towards left.
- After you replace the lamp from the authorized service center, you can install the protector again.





Pursuant to Directives 2002/95/EC, 2002/96/EC and 2003/108/EC relating to the reduction of the use of hazardous substances in electrical and electronic appliances, as well as to the disposal of refuse, the crossed out bin symbol on the appliance indicates that the product, at the end of its useful life, must be collected separately from other refuse.

Therefore, the user must consign the product that has reached the end of its working life to the appropriate selective collection center for electrical and electronic refuse, or deliver it back to the retailer when purchasing an equivalent product, on a one for one basis. Adequate selective collection forth e subsequent forwarding of the decommissioned product to recycling, treatment and ecologically compatible disposal contributes to avoiding possible negative effects on the environment and on health and promotes the recycling of the materials of which the appliance consists. The illicit disposal of the product by the user results in the application of administrative sanctions.

## TROUBLESHOOTING

### Authorized Service Centre Call Check

Please Check The Following Situations Before Calling The Service

If the oven does not operate:

- Please check the house electrical connection.
- Check the timer, the timer probably hasn't been set.

If the oven does not heat:

- Check the control button if the heat already switches on.

If the inner lamp does not on:

- Check if there is a power cut.
- Check to see if the lamp is still operating. If it is broken, change it following the instructions.

Cooking (lower/upper part does not cook equally):

- Check the shelf positions, cooking durations and heat values according to the manual.

## SPECIFICATIONS

Model	FC 8640 WGR	FC 8640 WER	FC 8640 IER	FC 8540 WER
<b>No. of Burners</b>	4 Gas Burners	4 Gas Burners	4 Gas Burners	4 Gas Burners
<b>Grid</b>	Enameled	Enameled	Enameled	Enameled
<b>Cover</b>	Metal	Metal	Metal	Metal
<b>Oven Capacity</b>	Gas Oven 54 L	Electric Oven 58 L	Electric Oven 58 L	Electric Oven 50 L
<b>Front Right Burner Power</b>	2800 W	2800 W	2800 W	2800 W
<b>Front Left Burner Power</b>	1650 W	1650 W	1650 W	1650 W
<b>Rear Right Burner Power</b>	900 W	900 W	900 W	900 W
<b>Rear Left Burner Power</b>	1650 W	1650 W	1650 W	1650 W
<b>Upper Heating Power</b>	1100 W	1100 W	1100 W	1100 W
<b>Lower Heating Power</b>	1300 W	1300 W	1300 W	1300 W
<b>Oven Glass Door</b>	2 (removable inner glass)	2 (removable inner glass)	2 (removable inner glass)	2 (removable inner glass)
<b>Oven Burner</b>	Single	Single	Single	Single
<b>Control</b>	Mechanical Knob	Mechanical Knob	Mechanical Knob	Mechanical Knob
<b>Cavity</b>	Black Enamel	Black Enamel	Black Enamel	Black Enamel
<b>Adjustable Feet</b>	Yes	Yes	Yes	Yes

<p style="text-align: center;"><b>Other</b></p>	<ul style="list-style-type: none"> <li>● 1 tray+1 grid in the oven</li> <li>● FFD safety</li> <li>● Additional nozzle for LPG</li> </ul>	<ul style="list-style-type: none"> <li>● 1 tray+1 grid in the oven</li> <li>● FFD safety</li> <li>● Additional nozzle for LPG</li> </ul>	<ul style="list-style-type: none"> <li>● 1 tray+1 grid in the oven</li> <li>● FFD safety</li> <li>● Additional nozzle for LPG</li> </ul>	<ul style="list-style-type: none"> <li>● 1 tray+1 grid in the oven</li> <li>● FFD safety</li> <li>● Additional nozzle for LPG</li> </ul>
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