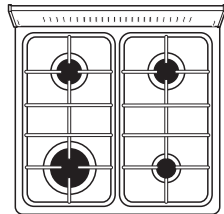
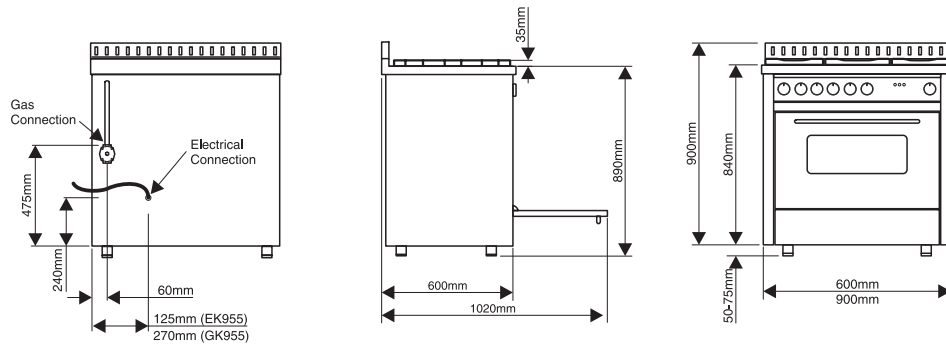


Anti-tip Chain:

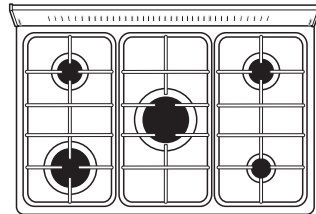
The safety chain is a standard feature for all Nardi Cookers. The safety chain is positioned at the rear of the cooker. If the chain is hooked onto a hook in the wall corresponding with the back of the cooker, the chain will stop the cooker from tipping forward in the event of excessive weight on the front.

Overall Dimensions:

EK664/GK664 AND GK955/EK955



EK664/GK664



EK955/GK955

CONTENTS:

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1	For those who don't like to read instructions
2	Identify your model
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SPECIFICATIONS

GAS CONSUMPTION (MJ/h)		
Model	NG	LPG
EK664/GK664	30.0	28.2
EK955/GK955	41.0	38.7

BURNER CONSUMPTION AND INJECTOR SIZE				
Burner	MJ/h Rating		Injector Size	
	NG	LPG	NG	LPG
SMALL (S)	4.00	3.60	0.90	0.55
MEDIUM (M)	7.10	6.80	1.20	0.72
LARGE (L)	11.80	11.00	1.55	0.92
WOK (W)	11.00	10.50	1.50	0.90

POWER CONSUMED BY ELECTRIC ELEMENTS		
ELEMENT	EK664/GK664	EK955/GK955
Bottom Heating Element	1000 W	1400 W
Top Heating Element	800 W	1200 W
Grill Heating Element	1600 W	2000 W
Circular Heating Element(Fan)	2300 W	2600 W
Maximum	2674 W	2850 W

OVEN CAPACITY		
Model	Capacity	Dimensions (mm)
EK664/GK664	52 litres	938 (h) x 600 (d) x 600 (w)
EK955/GK955	80 litres	938 (h) x 600 (d) x 900 (w)

This appliance is suitable for fixed installation only.

- Unpack the cooker
- Remove any protective plastic film from the chromed and/or stainless steel surfaces.
- Install the legs of the cooker. Note: the legs must be installed to ensure adequate air supply to the oven burner and clearance to combustible materials.
- Put the cooker into its installed position and adjust the legs to the correct height and stability.
- The safety chain is a standard safety feature for all Nardi cookers. The safety chain is positioned at the rear of the cooker. If the chain is hooked onto a hook in the wall corresponding with the back of the cooker, the chain will stop the cooker from tipping forward in the event of excessive weight on the front.
- Connect to the gas inlet. The inlet to the gas pipe (1/2 inch BSP) is located at the rear LHS corner. Refer to the drawings on page 24 for exact location. There is a regulator fitted for the Natural Gas appliances. There is no regulator for Propane Gas appliances. Ensure that the gas connection allows for the easy disconnection of the cooker.
- For pipe sizing details refer to AS5601 (AG601) Australian Standards for Gas Installations.
- A 15 Amp outlet is required for the correct operation of the oven.
- The pressure test point is located on the regulator for NG models and in the same location on a fitting for Propane models.
- The pressure is measured with the largest burner on high flame:

NG Pressure: 1.00kPa.
LPG Pressure: 2.75kPa.
- Test the ignition of all burners and check for gas tightness.
- Check operation of all electrical components.

INTRODUCTION

Dear Customer,

Thank you for choosing the Nardi Upright Gas/Electric Cooker:

Your Nardi free standing cooker has been designed and made in Italy. It's European styling is complimented by outstanding cooking ability. It has many features to make cooking easy and hassle-free. It is important to familiarise yourself with your Nardi cooker before you start using it. In order to get the best out of your Nardi cooker, please read the following information and keep this booklet handy for easy reference.

This booklet aims to give you advice on keeping your Nardi cooker in tiptop condition with useful tips on cleaning and maintaining your Nardi cooker as well as a section on troubleshooting for any problems you might encounter.

It also includes information on how your Nardi cooker should be professionally installed.

FOR THOSE WHO DON'T LIKE TO READ INSTRUCTIONS

- New cooker ovens are coated with protective oil inside. When using the cooker for the first time, turn on the oven to a high temperature and the oil will burn off. Note: this can cause smoke – so be sure to ventilate your kitchen.
- It is normal for the appliance to get hot during use.
- For best heat circulation in the oven, remove all shelves and accessories not being used.
- When lighting burners – push in the knob, turn and hold for 20 seconds.
- Electric light stays on while any function is in operation.
- When using the rotisserie – it is important that the meat is centred on the rod and properly trussed up, to ensure it rotates smoothly.
- For best cleaning results, use hot soapy water.
- Report any faults immediately.

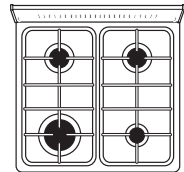
IDENTIFY YOUR MODEL



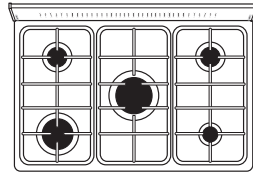
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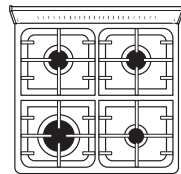
Senator



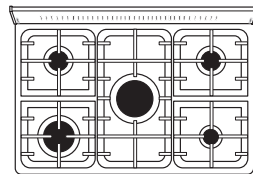
EK664
(Enamel Trivets)



EK955
(Enamel Trivets)



GK664
(Cast Iron Trivets)



GK955
(Cast Iron Trivets)

GAS BURNERS

ELECTRIC GRILL

ELECTRIC OVEN

INSTALLATION INSTRUCTIONS & TECHNICAL SUPPORT

To be installed by an authorised person

This appliance shall be installed in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, ASS601 (AG601) Australian Standard for Gas Installations and any other relevant statutory regulations.

Data Label

The Data Label is located on the front inside face of the Warming Drawer. Ensure that the gas supply matches the data label. This appliance is designed for use with Natural Gas and Propane Gas and should not be converted for use with any other gas.

Ventilation

Ventilation must be in accordance with ASS601 (AG601) Australian Standards for Gas Installations. In general, the appliance should have adequate ventilation for complete combustion of gas, proper fluing and to maintain temperature of immediate surroundings within safe limits. An adequate range hood should be installed above the appliance.

Location

The location of the appliance must be in accordance with ASS601 (AG601) Australian Standards for Gas Installations. In general, choose a location free of draughts and open doors and clear of combustible materials or other fire hazards. The location should ensure convenience of operation and service. Any adjoining wall surface situated within 200mm from the edge of any hob burner must be a suitable non-combustible material for a height of 150mm for the entire length of the hotplate. Any combustible construction above the hotplate must be at least 600mm above the top of the burner and no construction shall be within 450mm above the top of the burner.

Conditions of this Warranty:

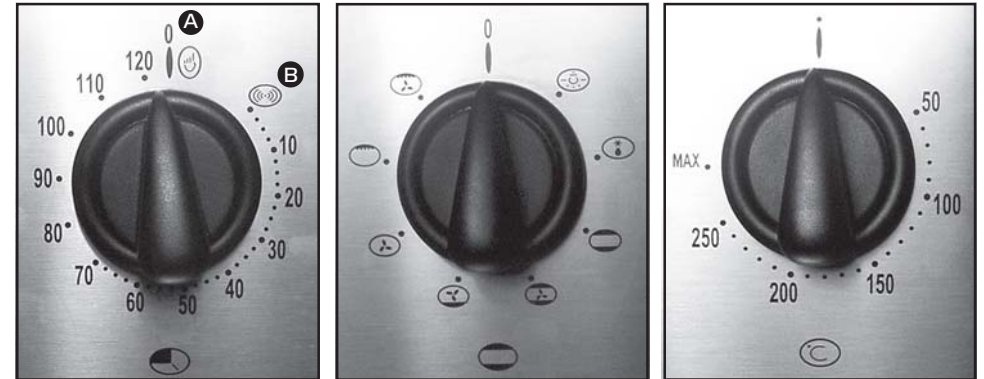
1. This warranty is valid within the Commonwealth of Australia only.
2. This warranty applies to domestic use of the appliance only.
3. Under warranty, if damage should occur by misuse or negligence to glass, removable parts, varnished and enamelled parts, exchange will not be free of charge.
4. Any items exchanged by Nomalon Imports ABN: 37 054 086 056 will become their property.
5. The unit MUST be installed by an authorised or registered gas fitter/electrician installer.
6. Provided warranty labour will be carried out during normal hours and by Nomalon Imports Pty Ltd ABN: 37 054 086 056 or it's approved designated service agents the labour provided will be free of charge.
7. This warranty is invalid if on inspection the fault is due to lack of cleaning or lack of care for that particular unit.
8. This warranty is invalid where it is established on the service call there has been neglect or misuse to the unit.
9. This warranty is invalid if there is no proof of purchase.
10. Where it is established that the unit has been used for purposes other than that to what it is designed for.
11. Please note that the light globe is not covered under this warranty.
12. Customers outside 'normal service districts' will be responsible for transport to and from the service agent or the service agent's travelling cost to the customer. 'Normal service district' will be at the discretion of Nomalon Imports Pty Ltd.
13. Customers must ensure the appliance is accessible otherwise a charge may be incurred.
14. This warranty may become null and void if the appliance has not been installed and used in accordance with our instruction, or if any unauthorised modifications for alterations have been performed to the appliance.
15. Model, Batch and Serial Numbers must not be removed or altered in any way.
16. If requested, the purchaser must produce the date of purchase and warranty records.
17. The foregoing provisions of the Trade Practises Act and similar State and Territory laws. The benefits conferred by this warranty are in addition to all other rights and remedies in respect of the appliance which the customer has under the Trade Practises Act and similar State and Territory Laws.
18. Notwithstanding anything herein contained, if any appliance is used for commercial purposes, such Warranty, shall be limited to a period of three months, starting from the date of purchase.

USING YOUR COOKER

Gas Burners:

Depress any burner knob, turn left to the high symbol, keeping firmly depressed for a minimum of 20 seconds. While the knob is depressed you will hear a clicking noise, this is the sound of your ignitor. The required 20 second wait is needed to activate the Flame Failure Device (FFD). If the flame does not light, repeat the step. FFD cuts gas flow if the flame inadvertently goes out and is a modern technological device in-built for your safety.

Electric Grill / Oven (Multi Function – fan forced):



Timer knob

Selector knob

Temperature knob

Timer: Using the timer is easy, simply use one of the following two options:

1. Manual Mode:

Timer must be in the 12 o'clock position (refer to Timer knob diagram above - position A) to supply power to the multifunction selector and oven thermostat. If it is not in this position, the oven will not operate. Rotate selector knob to one of 8 oven functions (refer to page 5). Select the oven temperature and the oven starts cooking. You must remember to turn the selector knob & temperature knob back to zero (twelve o'clock position) when you have finished.

2. Timer Mode:

Turn the timer knob to the timer function (refer to Timer knob diagram above - position B) then turn the timer knob clockwise completely around to the 120 minute mark to wind the spring. Bring the timer knob back (anti-clockwise) to the cook time setting, eg 30 minutes. Rotate selector knob to one of 8 oven functions (refer to page 5). Select the oven temperature and the oven starts cooking, timer counts down the set cook time (30 minutes) and sounds a long, loud buzz (release the spring) to advise time has expired. The oven will switch itself off automatically. You must remember to turn the selector knob and temperature knob back to zero (twelve o'clock position) when you have finished.

Indicator Lights



Function in use.

Element heating to desired temperature

Summary of Electric Oven Functions

	Symbol	Function	Description
1		Light	<i>Light only</i> – no heating element is operational. Note: the light will remain on if any other function is in operation.
2		Defrost	<i>Fan only</i> – no heating element is operational, temperature knob must be in the O position.
3		Bake (Traditional)	<i>Top & Bottom Elements</i> - ideal for single rack baking
4		Fan Bake (Optimal)	<i>Top & Bottom Elements with Fan Assisted</i> – Most popular – All food is cooked inside & out evenly. Ideal for multiple rack baking, casseroles etc.
5		Fan Bake (Traditional)	<i>Bottom Element with Fan Assisted</i> – Low intensity heat circulation - ideal for pizza's, re-heating food etc.
6		Fan Forced	<i>Fan Element</i> – Quick Hot heat ideal for roasting
7		Grill (Traditional)	<i>Grill Element</i> – direct heat only – ideal for dry grilling ie: sandwiches
8		Fan Grill	<i>Grill Element</i> – direct heat and heat circulation – ideal for grilling meat or finishing casseroles ie: melting cheese etc.

WARRANTY

Enclosed with this booklet is the Warranty Card. Please complete both sections (Your Record and Our Record). Please detach "Our Record" and return to us. The Warranty Card is Reply Paid through the Post Office and does NOT require a stamp. Please keep your record together with your Retailers receipt and the Compliance Certificate (completed by the Plumber/Electrician) as proof of purchase and installation.

Your Nardi Upright Cooker is guaranteed for 12 months from the date of purchase. Please read 'What is not included in your Warranty' and 'Conditions of this Warranty' carefully. If you have any questions please call the Nardi Service Dept. on 1800 653 262 (8:30am to 5:00pm Monday to Friday).

What is not included in your Warranty:

This warranty does not cover damage caused by misuse, accident, use of incorrect gas supply, failure to keep the unit clean and functional, or attempts to repair by unauthorised personnel. Acts of God are not covered. This warranty will become null and void in the following circumstances:

- Defects or damage resulting from use of the product in other than its intended use.
- Defects or damage from misuse, accidents or neglect.
- Defects or damage from improper testing operation, maintenance, installation, adjustment or any alteration or modification.
- Products disassembled or repaired in such a manner that performance is affected.
- Defects or damage due to spills of liquid or other substances beyond normal use.
- All internal and external parts that are scratched or damaged due to customer normal use.
- Operating or damage caused by ancillary equipment used within the product.
- Non-service personnel opening the product or servicing without permission of NOMALON IMPORTS PTY LTD ABN: 37 054 086 056.

Please Note: if a service call is requested and it is found there is no manufacturing fault, you may be charged for the call even during the warranty period.

AFTER SALES CARE AND SPARE PARTS

Before you call for After Sales Care, ensure the following common problems have been checked!

Burners not lighting

- Check that the ignition points are clean
- Ensure the chosen knob has been depressed for a min of 20 seconds.

Oven Door not Closing

- Ensure all shelves (incl rotisserie) are properly sited within the oven.

We service both Warranty (No Charge) and Non-Warranty (Charged) service and spare parts. Refer to your Warranty Card for Terms and Conditions.

We will require the following information to provide prompt service:

1. Name (owner of cooker)
2. Address (where cooker is located)
3. Contact Phone number (Home, work, mobile etc.)
4. Date of Purchase (taken from copy of Retailers Invoice/Receipt)
5. Date of Installation (taken from compliance certificate signed by Plumber/Electrician)
6. Place of Purchase (Name of Retailer and Town/Suburb)
7. Description of fault
8. Serial number
9. Model number

MORE INFORMATION = EFFICIENT, FASTER SERVICE

Warranty applies from Date of Purchase.

Five ways to request a Service Call / Spare Part:

1. PHONE: Our Freecall number 1800 653 262 during business hours (Monday to Friday 8:30am - 5:00pm EST).
2. EMAIL: support@nomalon.com.au
3. FAX: (03) 9532 3910
4. SNAIL MAIL: Nomalon Imports Pty Ltd
58-60 Levanswell Road, Moorabbin Vic. 3189
5. INTERNET: www.nomalon.com.au

USING YOUR COOKER

Grill Tray Removable Handle

The grill tray handle is provide to assist with removing the grill tray while it is hot. Simply attach to the side of the grill tray and pull out. Refer to the diagrams below:



Grill Tray Handle



Grill Tray handle in use

Fan Cover/Filter

The fan cover/filter is supplied to protect the fan against grease build up. It should be in place when the fan is being used. To install, hold the grease filter by the handle, insert the two tabs into the oval holes in the fan cover, ensuring the filter covers the opening completely. Regular cleaning is recommended to maintain the quality of the unit's performance and the length of it's life.

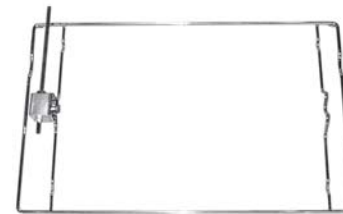
Rotisserie

EK664/GK664

No rotisserie provided

EK955/GK955

Rotisserie is used in conjunction with Function #8 Fan Grill



Rotisserie Frame



Rotisserie frame slots into motor



Rotisserie Rod/Skewer

USING YOUR COOKER

To use the Rotisserie, do the following:

- Set the timer to manual mode (refer to page 3 for instructions)
- Set the function to Fan Grill
- Set desired temperature to pre-heat the oven
- Truss up your food on the rotisserie rod & skewers.
- Place the rod into the frame and slide into the oven (ensure the frame fits into the Motor Assembly slot in the rear of the oven).
- Either leave the oven in manual mode and remember to turn off the oven when cooking is completed or, use the timer and have the oven switch itself off when finished (refer to Timer on page 3 for further instructions).

Note 1: It is normal for the motor to stop turning once the thermostat reaches the desired temperature. It will restart again once the temperature drops and more heat is required.

Note 2: Use only meat of up to 1Kg in weight. Be sure to truss it up in the centre of the rod with cooking twine. Otherwise the unit will not operate properly.

Rotisserie Handle – A black plastic rotisserie handle is provided to assist with removing the rotisserie rod, simply screw onto the end of the rod and lift the rod out of the frame.

Cooling Motor – Is installed in the appliance to assist with cooling down all the internal elements. The motor starts automatically with any type of function.

Warming Drawer:

The Warming Drawer (set at the bottom of the cooker) is provided to keep food warm or to warm plates for use. Never use to store flammable substances or matter that cannot withstand heat; such as: wood, paper, spray cans, rags etc. as they could burn or explode.

DO'S AND DONT'S

Do's

- For best results use correct, good quality utensils
- Use flat bottom pots to cook. Concave, convex or distorted pots should not be used since they are dangerous and a waste of energy
- Pre-heat your oven to desired temperature
- Disconnect power before cleaning
- Make sure all components are dry before use
- Use lighter coloured trays and dishes since dark and heavy dishes waste energy and are less efficient
- Leave space around dishes to allow heat to circulate
- Keep children away from hot surfaces when in use
- To clean the oven use non-abrasive gel or hot soapy water
- Have the cooker installed and serviced by qualified personnel only

Don'ts

- Never use the cooker for purposes other than intended
- Do not use caustic, acid or abrasive based cleaning agents to clean your cooker
- Do not use cold sponge on a hot glass oven door
- Do not use pots/pans smaller than burner
- Remember that surrounding surfaces will heat up during use
- NEVER use a naked flame to check for gas leaks
- Do not use aerosols near a naked flame
- Do not place dishes directly over a flame
- Do not try to fix things yourself
- Where the appliance is installed in Marine Craft or in Caravans, it shall not be used as a Space Heater
- Never line the oven with aluminium sheets as the slots preset for keeping fast the thermic exchange may clog, thus damaging the enamel
- Never use the warming drawer to store flammable substances or matter that cannot withstand heat; such as: wood, paper, spray cans, rags etc. as they could burn or explode.

RECIPES

Fresh Apricot Tartlets (makes 6)

Ingredients:

200g Plain Flour
 110g Icing Sugar, plus extra to dust
 110g Unsalted Butter
 ½ cup Castor Sugar
 1 Egg
 24 Apricots halved, stoned
 150g Marzipan
 Milk to brush

- Place flour, icing sugar and butter in a food processor and process until fine and crumbly.
- Add egg and process until a ball forms.
- Wrap in plastic and refrigerate for ½ hour.
- Place castor sugar in a pan with 500 ml of water and stir over low heat to dissolve.
- Add apricots (they should be just covered, if not, add some water).
- Poach gently until tender but intact.
- Remove apricots and set aside to cool. (The syrup can be chilled, frozen and used again).
- Preheat oven to 180°C. Line a baking tray with non-stick baking paper.
- Remove the pastry from fridge and roll out on a lightly floured surface to a 40cm circle.
- Use a small plate to cut six 14cm circles from the dough. Place on the lined tray.
- Thinly slice marzipan and arrange, overlapping, in the center of each pastry circle, leaving a 5 cm border.
- Cut the apricots into quarters and pile over marzipan.
- Fold the edges of the pastry, making little pleats as you go.
- Brush the edge with milk.
- Bake for 25 minutes until golden.
- Cool slightly before dusting with icing sugar.

Orange Poppy Seed Cake

Ingredients:

200g Whole orange, skin and flesh
 250g Butter
 1 cup Castor sugar
 3 Eggs
 2 cups Self raising flour
 1/8 cup Poppy seeds

- Grease a 22cm ring tin.
- Place whole orange, butter and castor sugar into the bowl of a food processor.
- Process on high until well combined.
- Add eggs one at a time and mix.
- Add flour and poppy seeds, process until mixed.
- Pour mixture into the ring tin and bake at 180°C for 50-60 minutes.

CLEANING

- Make sure you turn off the power supply to your unit before starting
- Test on small parts first and scrub gently
- Call 1800 653 262 if unsure

Parts/Components:	Cleaning Agents Recommended:	Alternative Agents and useful tips:
Hob (Cooktop) - Stainless Steel	Hot Soapy Water	Vinegar, Non Abrasive Gels. Ignition Points should be kept clean
Burners		<i>Dry all parts thoroughly</i>
Cap - Enamel	Hot Soapy Water	Wire brush can be used
Distributor - Brass	Hot Soapy Water	Brass Cleaner
Base - Cast Aluminium	Hot Soapy Water	Mild detergent or Non Abrasive Gel
Trivets (Pan Supports) - Enamel	Hot Soapy Water	Steel wool for tough stains
Front Panel & Knobs - Stainless Steel & Plastic	Hot Soapy Water	Knobs can be removed for cleaning. Do not soak the Knobs. Put them back where they came from.
Oven	DO NOT USE OVEN CLEANERS	
Door Glass - Inner & Outer	Hot Soapy Water	Glass Cleaner
Oven Cavity	Hot Soapy Water	Non Abrasive Gel
External Side Panels - Stainless Steel	Hot Soapy Water	Non Abrasive Gel
General	Water, oils, food etc. if left directly on the cooktop for long periods of time can cause "water spots" which cannot be removed. Regular cleaning is important to maintain the long life and good looks of your Nardi.	

COOKING SUGGESTIONS

GRILLING

FOOD	ELECTRIC GRILL			ELECTRIC FAN GRILL		
	Temp °C	Time (min)		Temp °C	Time (min)	
Beef Steak	Rare	170-180	8-10	170-180	8-10	
	Medium	180-190	10-15	180-190	10-12	
	Well Done	180-200	15-20	180-200	15-20	
Kebabs		180-200	12-15	180-200	15-18	
Lamb Chops	Medium	180-200	8-10	180-200	8-10	
	Well Done	190-200	10-15	190-200	10-15	
Pork Chops	Well Done	180-200	15-20	180-200	15-20	
	Ham/Steak	180-200	7-10	180-200	8-10	
	Bacon	180-200	4-6	180-200	7-10	
Sausages		180-200	10-15	180-200	10-15	
Chicken	Thighs	180-200	15-20	180-200	15-20	
	Wings	175	10-15	175	10-15	
	Fillet	175	10-15	175	10-15	
Fish	Fillet	170	8-10	170	8-10	

Count shelves from the top down and use temperatures as approximate suggestions only. All the above suggestions assume the food is approximately on the first shelf.

FAMILY FAVOURITES

FOOD	ELECTRIC FAN BAKE			ELECTRIC FAN FORCED		
	Shelf	Temp °C	Time (min)	Shelf	Temp °C	Time (min)
Lasagne	3	180-190	20-40	3	180-190	20-30
Meatloaf	2	175-180	60-70	2	175-180	50-60
Casserole	3	180-190	60-90	3	180-190	60-75
Roast Beef/Lamb/Chicken	2	175-190	70-90	2	175-190	60-90

Count the shelves from the top down and use temperatures as approximate suggestions only. Watch the progress of your grilling/baking/roasting. Ultimately, you are the judge.

COOKING SUGGESTIONS

ROASTING

FOOD	ELECTRIC FAN BAKE			ELECTRIC FAN FORCED			
	Temp °C	Time (min)	Internal Temp °C	Temp °C	Time (min)	Internal Temp °C	
Beef	Rare	175-185	35-40	60-65	170-180	30-35	60-65
	Medium	185-195	40-45	60-75	180-190	35-45	60-75
	Well Done	185-205	50-65	78-80	180-200	45-60	78-80
Mutton	Well Done	185-205	50-65	80-85	180-200	45-60	80-85
Hoget/Lamb	Medium	185-205	35-45	79-82	180-200	30-40	79-82
	Well Done	195-205	50-65	82-85	190-200	45-60	82-85
Pork	Well Done	185-205	45-50	78	180-200	40-45	78
Chicken	Well Done	185-205	30-35		180-200	25-30	
Cervana*	Rare	170	4.0 per cm thickness	65-70	170	3.5 per cm thickness	65-70

* Brown prior to roasting in an oiled frypan on high heat.

The above suggested roasting times are based on 25 minute per 100 grams (1 pound)

BAKING

FOOD	ELECTRIC FAN BAKE			ELECTRIC FAN FORCED		
	Shelf	Temp °C	Time	Shelf	Temp °C	Time (min)
Biscuits	2	170-180	10-12	2	170-180	10-20
Slices	2	170-180	20-30	2	170-180	20-30
Shortbread	3	150-170	20-25	3	150-170	20-35
Butter Cake	3	160-180	40-60	3	160-180	55-75
Fruit Cake	3	150-160	3-6 hrs	3	150-160	3-6 hrs
Sponge	3	170-190	20-40	3	170-190	20-40
Muffins	2	180-200	10-20	2	180-200	15-20
Meringue	3	120-140	40-70	3	120-140	50-70
Scones	3	200-220	10-15	3	200-220	10-20
Pizza	3	190-220	10-15	3	190-220	10-15
Bread Rolls	3	200-220	15-30	3	200-220	20-30
Pastry Shell - Unfilled	3	170-190	10-15	3	170-190	10-20
Pastry Shell - Filled	2	160-180	30-50	2	160-180	40-60
Choux Pasty	3	190-220	15-25	3	190-220	20-30
Puff Pastry	2	225-250	10-20	2	225-250	15-30