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ILVE Cleaning Guide





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CLEANING YOUR ILVE OVEN

ILVE's advanced cooking system means lower and more accurate cooking temperatures and a reduction in cooking time and food splattering. These advances in oven design and technology means that ILVE ovens require less cleaning. The introduction of the catalytic oven cleaning system and removable racks and door glass means that the task of cleaning your oven has become simplified. It is important to note that regular cleaning will keep your oven looking great and operating better for an extended time.

As a safety precaution always switch off the power to the oven before commencing any cleaning or maintenance. Never use abrasive scourers or spray any chemical oven cleaners or caustic solution in the oven or on the catalytic oven liners as this may cause damage.

Catalytic self cleaning liners

Some ILVE ovens are equipped with catalytic liners. These have been pre-installed in your ILVE oven to make your life easier. As you cook, the liners which are situated on both sides, the roof and/or rear of the oven will absorb any fat that splatters keeping your oven cleaner.

To maintain your oven you must regularly do a self clean to remove the mesh fat absorbed in the liners during the cooking process. This may be done weekly, monthly or yearly depending on the oven usage. Fat build up is easily distinguishable by a slight discolouration of the liners.

To do a self clean: Remove all trays, side racks and the fat filter from the oven. (The fat filter is designed to sit on the rear of the oven to prevent fat and grease from hitting the fan) Clean the inner glass with hot soapy water and a non scratch pad if required. Turn the oven thermostat to 200 °C and set to the fan forced function (function 8) for 30 minutes.

When the cleaning process is complete and after the oven has cooled down the liners will release the burn off product from the catalytic liners and it will fall to the base of the oven. You will then need to wipe the base of the oven with warm soapy water and a sponge or cloth.

When cooking recipes with a high lemon and or salt content the enamel of the oven should be wiped with warm, soapy water at regular intervals and after each use when cooking recipes with a high salt and or lemon content. Wipe the cavity dry after.

IMPORTANT: NEVER USE ALUMINIUM FOIL ON THE BASE OF THE OVEN OR ON ANY ENAMEL SURFACE AS THIS CAN CAUSE IRREVERSIBLE DAMAGE TO THE OVEN CAVITY BASE

To ensure for even heat distribution and longevity, remove the baking tray from the oven when you are not using it.

NOTE:

To clean the base of the oven, a non scratch pad and hot soapy water is the best option. If used on a regular basis this will prevent a build up of stains which if left over time will be more difficult to remove.

For hard to remove stains it is important that you use a **non caustic** oven cleaner. Apply this onto a cloth or sponge and place this onto the stain. Do not spray directly into the oven as this will damage the catalytic liners.

Trivets

Trivets should only be cleaned once they have cooled, to stop grazing from occurring. To clean trivets wash in the sink with warm soapy water then dry immediately using a clean dry cloth. Do not use anything too abrasive such as a chrome detergent as this may cause damage. The alkaline of dishwashing detergents could damage the trivets. If you choose to wash the trivets in the dishwasher we recommend you use a hot wash mode with no detergent. Enamelled trivets may over a period of time discolour; this is due to exposure to a naked flame which may burn the enamel edge off the tips of trivets. This is normal 'wear and tear' and will not affect the performance of the cook top. To remove surface staining use any cooking oil and a fine brush or scourer, lightly oiling trivets will also help in keeping their new appearance.

Burner caps

The burner caps sit on the brass burners. When cooking we recommend you remove the burner caps as this helps to keep them looking good for longer. To clean, remove and wash in warm water. Burner caps should not be put into cold water immediately after use, as grazing will occur, always allow caps to cool before cleaning.

Brass burners

The brass burners will tarnish to a brown colour with use. To clean simply scrub with QuickKleen S.

Aluminium skirts

The aluminium skirt forms the base of the burner. It may be washed in warm soapy water using a gentle scouring pad to remove any burnt on food splatter. We recommend QuickKleen S as the best solution to clean your burner skirts. You can also apply a product called Autosol in paste form to give a shine after cleaning. This is available from most hardware stores. Do not put skirts in the dishwasher as this will cause the aluminium to discolour. We also sell as an accessory burner skirt covers which sit over the skirt to protect them. (available at all ILVE Showrooms or shop.ilve.com.au)

Stainless steel

Stainless steel can be cleaned using hot soapy water and a cloth or sponge. Take care when cleaning around the graphics. When cleaning, be sure to follow the grain of the stainless steel as much as possible. Never use abrasive products on the stainless steel as it will scratch.

Clean the stainless steel cooktop surface after each use with a clean cloth and normal detergent. Make sure the detergent does not contain chloride or any chloride compound. For persistent stains use warm vinegar or a non-abrasive cleaner. To make cleaning easier always wipe spills when they occur, do not leave them to dry as this makes cleaning harder.

Tepanyaki plate

Allow the tepanyaki plate to cool slightly and pour on white vinegar. Allow to sit for at least five minutes to soften burnt on foods, then scrape the plate with a flat spatula. For heavy build up a scourer will be required. Quickleen S is recommended as a great cleaning solution.

Ceran and Induction cooktops

The flat surface of the ceran makes it easy to maintain. All cleaning must occur when the cook top is cold. When cold use a soft damp cloth with a little warm soapy water to wipe over the cook top and then dry gently. For a more precise clean a ceramic glass cook top cleaner is available at most supermarkets. Take care not to drop substances containing sugar on the hob, if this does happen clean with warm water immediately before the glass cools, being careful not to burn yourself.

Oven light replacement

Replacement globes are available from the Ilve service department. When changing over the lamp always switch off the power first. Unscrew the glass cover over the globe by twisting it anticlockwise. If the glass cover is hard to unscrew, heat the oven slightly, as this will heat any fat that might be congealed around the glass, and unscrew using a cloth. Remove existing globe and fit new bulb, refit the glass cover and switch on the power.

Cleaning your ILVE Rangehood

Range hood filters need to be washed regularly by using warm soapy water and drying using a soft dry cloth. There are various commercial products available, which also may be used, following manufacturers' directions.

Cleaning filters in the dish washer: The heavy alkaline of dishwashing detergents could damage filters. If you choose to wash the filters in the dishwasher we recommend you use a hot wash mode with no detergent.

Quickleen R is recommended as a great cleaning solution for range hood filter.

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


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TROUBLE SHOOTING GUIDE

PROBLEM	ANSWER
COOKTOPS	
My burners will not ignite	<ul style="list-style-type: none"> • Check to see if the brass burners are placed correctly into the aluminium base. This is very important as it will ensure the flame holes line up with the ignition post and spark. It will also ensure correct combustion when alight. • Does your ILVE cooktop have flame failure devices fitted? Ensure burners are located correctly as above. When burner is lit, ensure knob is firmly depressed for 5 to 10 seconds.
Does your ILVE cooktop have flame failure devices fitted?	Ensure burners are located correctly as above. When burner is lit, ensure knob is firmly depressed for 5 to 10 seconds. If new, ensure knobs are firmly fitted, check by pushing knobs down firmly with the palm of your hand.
My ignition continually sparks	This may be due to a liquid spill over, which can cause moisture to enter into ignition micro switches under knobs. Spraying liquid type cleaners can also create a problem. If this does occur, the cooktop should be turned off at power point and left to dry out. Removing all knobs and using a hair dryer on the control panel, will assist the drying out process.
All the igniters spark at the same time when lighting	This is normal and how they are designed to operate.
The knob is loose on shaft	Knob retaining spring clip has come out. This does not require a service technician and can be replaced by the customer. Please contact your ILVE state office, who will arrange for a clip to be sent to you.
The burner is extinguished when the cupboards or drawers are opened or shut	In this case, the underside of the cooktop needs to be totally sealed off from the surrounding cupboards or drawers.
The flame tips are yellow causing the pots to blacken on the underside	The gas type may be incorrect contact your installer and have him check the gas type and the injector size and or the aeration needs adjusting see pages 40-41
The low flame is still to high	The low flame bypass screw needs to be adjusted contact your installer and have him adjust the low flame setting as per the specification on page 41.

TROUBLE SHOOTING GUIDE

PROBLEM	ANSWER
OVENS	
How do I change the door seals?	Please note: the replacement of oven door seals does not require a service technician. Door seals are easily replaced, please contact your ILVE state office, who will arrange for a replacement to be sent. If out of warranty please contact the ILVE spare parts department on 1300 MY ILVE (694 583) or spareparts@eurolinx.com.au
My oven will not turn on but the clock is illuminated (digital type clock)	This problem can occur after a power interruption or when the power is first turned on to the appliance. The display will show an "A" and the clock needs to be reset. This can be done by pressing both pot buttons () simultaneously. The time can be adjusted by pressing the +/- buttons. For full instructions refer to the operating manual supplied with the appliance or available on line at www.ilve.com.au
Oven will not turn on (Analogue type clock)	For the oven to work manually, the hand symbol must be displayed in the little window on clock. For full instructions refer to the operating manual supplied with the appliance or available on line at www.ilve.com.au
My oven smokes when turned on	This is a natural occurrence and is caused by the self-clean burning off process. A good tip: leave the oven on at a high temperature for 10 minutes after removing cooked food. This will burn off any splatter and prevent the oil from going cold. It will then start to burn off when oven is next turned on. Please note: all ovens will occasionally require to be dismantled and cleaned internally, even if self-clean liners are fitted. Do not use oven cleaner on self-clean liners. For full instructions refer to the operating manual supplied with the appliance or available on line at www.ilve.com.au
My oven gets too hot externally	Check that the correct ventilation has been allowed. See illustrations of ventilation requirements in the installation book. Please note that being an oven, the external panels will warm up after the oven has been on for over an hour, at high temperatures. This is normal heat transfer; the panels can heat up to around 60°C.
I am unable to remove the light cover to replace the globe	Cover the glass with e.g. an old tea towel and use multi-grip pliers to lightly grip the cover and undo it turning anti-clockwise.
The oven light is not working	All current model ovens require the function knob to be pushed in/out to turn light on or off.



Australia National Telephone Number 1300 MYILVE (694 583)
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ILVE showrooms are open daily from 9am-5pm and Saturdays 10am-4pm
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