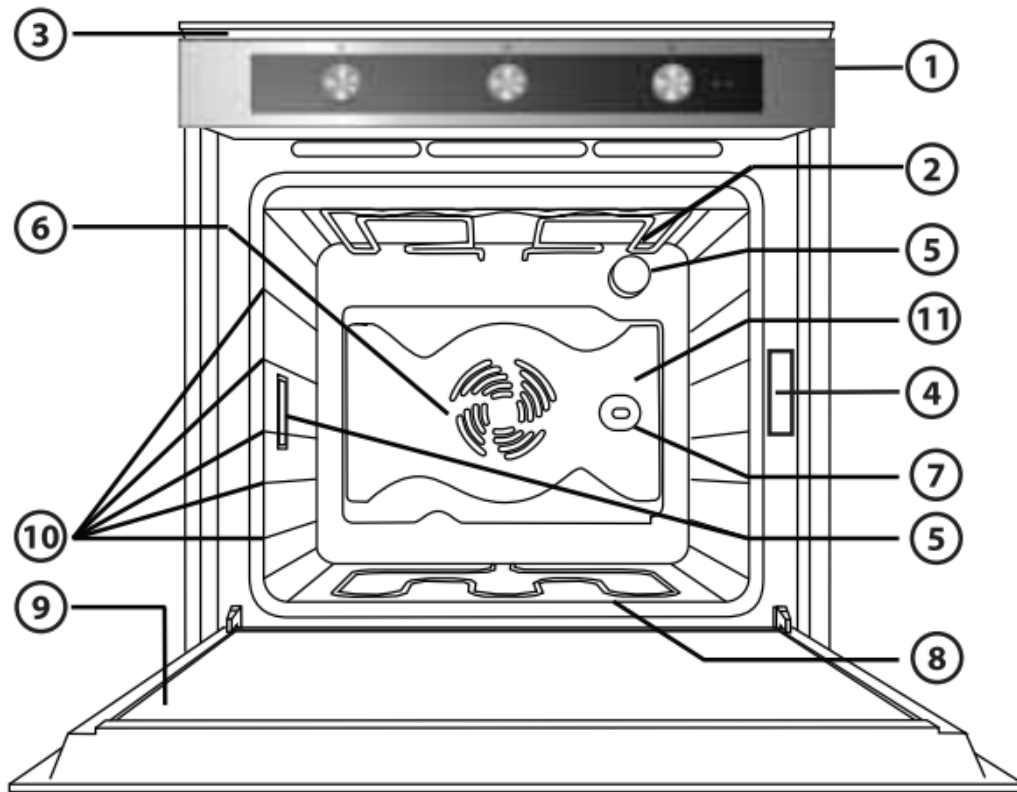


## INSTRUCTIONS FOR OVEN USE

FOR ELECTRICAL CONNECTION, SEE THE PARAGRAPH ON INSTALLATION

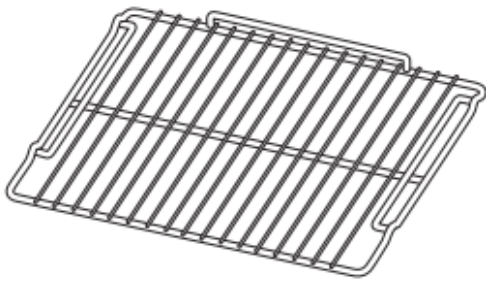


1. Control panel
2. Upper heating element/grill
3. Cooling fan (not visible)
4. Dataplate (not to be removed)
5. Light
6. Fan
7. Turnspit (if present)
8. Lower heating element (hidden)
9. Door
10. Position of shelves (the number of shelves is indicated on the front of the oven)
11. Rear wall

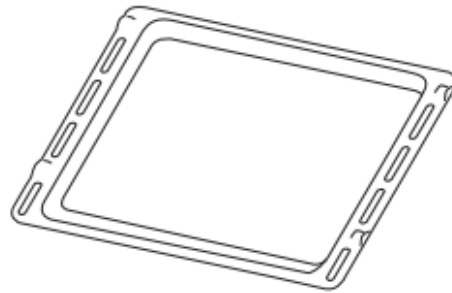
**N.B.:**

- During cooking, the cooling fan may switch on at intervals in order to minimise energy consumption.
- At the end of cooking, after the oven is switched off, the cooling fan may continue to run for a while.

**ACCESSORIES SUPPLIED**



**Fig. A**



**Fig. B**

**A. WIRE SHELF:** the wire shelf can be used to grill food or as a support for pans, cake tins and other ovenproof cooking receptacles.

**B. DRIP TRAY:** the drip tray is designed to be positioned under the wire shelf in order to collect fat or as an oven tray for cooking meat, fish, vegetables, focaccia, etc.

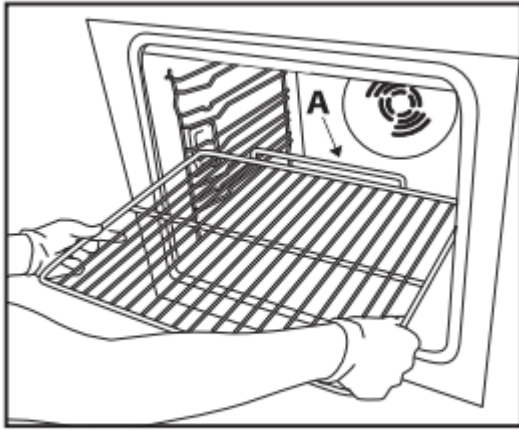
The number of accessories may vary according to which model is purchased.

**ACCESSORIES NOT SUPPLIED**

Other accessories can be purchased separately from the After-sales Service.

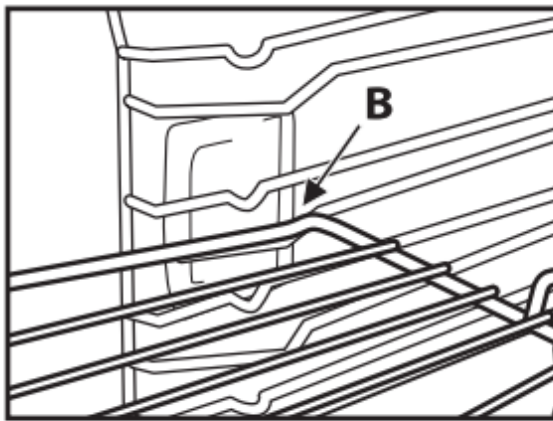
**INSERTING WIRE SHELVES AND OTHER ACCESSORIES IN THE OVEN**

The wire shelf and other accessories are provided with a locking mechanism to prevent their accidental removal.

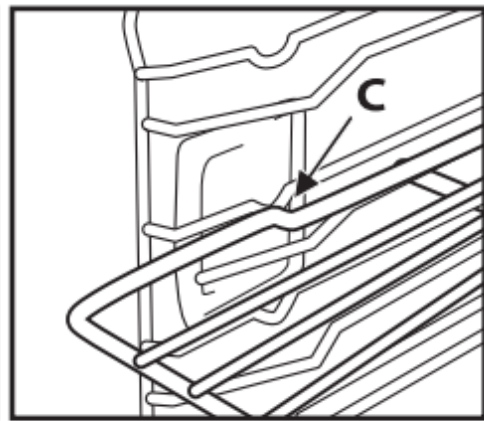


**Fig. 1**

1. Insert the wire shelf horizontally, with the raised part "A" upwards (Fig. 1).
2. Angle the wire shelf when it reaches the locking position "B" (Fig. 2).



**Fig. 2**

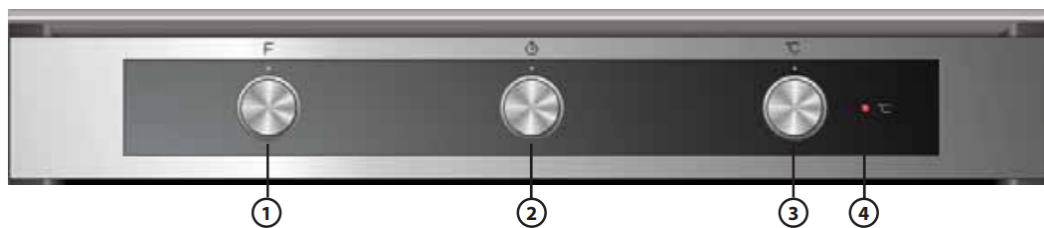


**Fig. 3**

3. Return the wire shelf to the horizontal position and push it in fully to "C" (Fig. 3).
4. To remove the wire shelf proceed in reverse order.

The other accessories, like the drip tray and baking tray, are inserted in exactly the same way. The protrusion on the flat surface enables the accessories to lock in place.

### **CONTROL PANEL DESCRIPTION**



1. Function selector knob

2. Cooking time selector knob

3. Thermostat knob

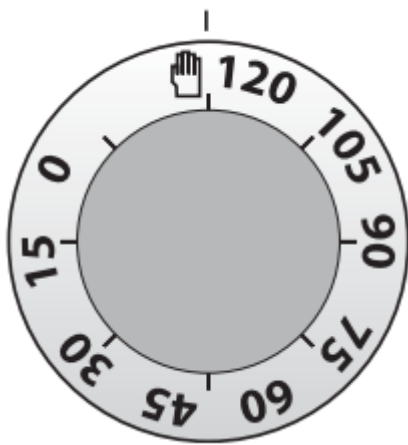
**N.B.: the knobs are retractable. Press the knobs in the middle and they pop up.**

4. Thermostat led

### **HOW TO OPERATE THE OVEN**

- Turn the selector knob to the required function. The oven light switches on.
- Turn the thermostat knob clockwise to the required temperature. The thermostat led lights up, switching off again when the oven reaches the selected temperature. At the end of cooking, turn the knobs to "0".

### **COOKING TIME SELECTOR**



This selector can be used to set a cooking time of between 1 and 120 minutes. To set cooking time, after selecting the required cooking function, turn the knob right round in an clockwise direction and then turn it back in the opposite direction to the desired cooking duration. At the end of the cooking time the oven switches off and the selector remains positioned at "0".

To use the oven in manual mode, i.e. without setting a cooking time, make sure that the

programme selector is turned to the symbol "👤".

**ATTENTION:** When the selector is positioned at "0" the oven will not switch on. To switch the oven on, set the selector to the symbol "👤" or set a cooking time.

## FUNCTION DESCRIPTION TABLE

<b>FUNCTIONS KNOB</b>		
<b>0</b>	<b>OFF</b>	To stop cooking and switch off the oven.
	<b>LAMP</b>	To switch the oven light on/off.
	<b>CONVENTIONAL</b>	To cook any kind of dish on one shelf only. Use the 3rd shelf. Preheat the oven to the required temperature. The thermostat led turns off when the oven is cool. The food can be placed in it.
	<b>CONVECTION BAKE</b>	For baking cakes with liquid filling (sweet or savoury) on a single shelf only. It can also be used for cooking on two shelves. Switch the position of the shelves to cook food more evenly. Use the 3rd shelf to cook on one shelf only, 4th to cook on two shelves. Preheat the oven before cooking.
	<b>GRILL</b>	To grill steak, kebabs and sausages; to cook vegetables au gratin and casseroles. Place food on the 4th or 5th shelf. When grilling meat, use the drip tray to collect cooking juices. Position it on the 3rd/4th shelf, adding approx. half a litre of water. Preheat the oven for 3-5 min. During cooking the oven door must remain closed.
	<b>TURBO GRILL</b>	To roast large joints of meat (legs, roast beef, chickens). Position the food on the middle shelves. Use the drip tray to collect the cooking juices. Position it on the 2nd shelf, adding approx. half a litre of water. It is advisable to turn the food during cooking for more even browning. The oven does not have to be preheated. During cooking the oven door must remain closed.
	<b>DEFROST</b>	To speed up defrosting of food. Place food on the middle shelf. Leave the food in its packaging in order to prevent it from drying out on the outside.
	<b>FORCED AIR</b>	To cook a variety of food requiring the same cooking temperature on one or two shelves at the same time (e.g.: fish, vegetables, cakes). This function is used to cook different foods without odours being transferred from one to another. Use the 3rd shelf to cook on one shelf only. To cook on two shelves use the 1st and 4th levels. Preheat the oven before cooking.

	<b>BOTTOM</b>	The function is recommended for slow-cooking recipes such as meat stews. It can also be used to finish cooking very liquid dishes (sweet thicken sauces and gravies. Place food on the 1st shelf.
--	---------------	---

## **RECOMMENDED USE AND TIPS**

### **How to read the cooking table**

The table indicates the best function to use for any given food, to be cooked on one or more shelves at the same time. Cooking times start from the moment food is placed in the oven, excluding pre-heating (where required). Cooking temperatures and times are purely for guidance and will depend on the amount of food and type of accessory used. Use the lowest recommended values to begin with and, if the food is not cooked enough, then move on to higher values. Use the accessories supplied and preferably dark coloured metal cake tins and oven trays. You can also use pans and accessories in pyrex or stoneware, but bear in mind that cooking times will be slightly longer. To obtain best results, carefully follow the advice given in the cooking table for the choice of accessories (supplied) to be placed on the various shelves.

### **Cooking different foods at the same time**

Using the “CONVECTION BAKE” function, you can cook different foods which require the same cooking temperature at the same time (for example: fish and vegetables), using different shelves. Remove the food which requires less cooking time and leave food which requires longer cooking time in the oven.

### **Desserts**

- Cook delicate desserts with the conventional function on one shelf only. Use dark coloured metal cake tins and always position them on the wire shelf supplied. To cook on more than one shelf, select the forced air function and stagger the position of the cake tins on the shelves, aiding optimum circulation of the hot air.
- To check whether a raising cake is cooked, insert a wooden toothpick into the centre of the cake. If the toothpick comes out clean, the cake is ready.
- If using non-stick cake tins, do not butter the edges as the cake may not rise evenly around the edges.
- If the cake “sinks” during cooking, set a lower temperature the next time, perhaps reducing the amount of liquid in the mixture and mixing more gently.
- For sweets with moist fillings (cheesecake or fruit pies) use the “CONVECTION BAKE” function”. If the base of the cake is soggy, lower the shelf and sprinkle the bottom of the cake with breadcrumbs or biscuit crumbs before adding the filling.

## **Meat**

- Use any kind of oven tray or pyrex dish suited to the size of the piece of meat being cooked. For roast joints, it is best to add some stock to the bottom of the pan, basting the meat during cooking for added flavour. When the roast is ready, let it rest in the oven for another 10-15 minutes, or wrap it in aluminium foil.
- When you want to grill meat, choose cuts with an even thickness all over in order to achieve uniform cooking results. Very thick pieces of meat require longer cooking times. To prevent the meat from burning on the outside, lower the position of the wire shelf, keeping the food farther away from the grill. Turn the meat two thirds of the way through cooking.

To collect the cooking juices it is advisable to place a drip-tray with half a litre of water directly under the grill on which the meat is placed. Top-up when necessary.

### **Turnspit (only in some models)**

Use this accessory to evenly roast large pieces of meat and poultry. Place the meat on the spit rod, tying it with string if chicken, and check that it is secure before inserting the rod in the seat located on the front wall of the oven and resting it on the respective support. To prevent smoke and to collect cooking juices, it is advisable to place a drip-tray with half a litre of water on the first level. The rod has a plastic handle which must be removed before starting to cook, and used at the end of cooking to avoid burns when taking the food out of the oven.

## **Pizza**

Lightly grease the trays to ensure the pizza has a crispy base. Scatter the mozzarella over the pizza two thirds of the way through cooking.

# **INSTALLATION**

After unpacking the oven, make sure that it has not been damaged during transport and that the oven door closes properly. In the event of problems, contact the dealer or your nearest After-sales Service. To prevent any damage, only remove the oven from its polystyrene foam base at the time of installation.

## **PREPARING THE HOUSING UNIT**

Kitchen units in contact with the oven must be heat resistant (min 90°C).

- Carry out all cabinet cutting work before fitting the oven in the housing and carefully remove all wood chips and sawdust.
- After installation, the bottom of the oven must no longer be accessible.
- For correct appliance operation, do not obstruct the minimum gap between the worktop and the upper edge of the oven.

## **ELECTRICAL CONNECTION**

Make sure the power voltage specified on the appliance dataplate is the same as the mains voltage. The dataplate is on the front edge of the oven (visible when the door is open).

- Power cable replacement (type H05 RR-F 3 x 1.5 mm<sup>2</sup>) must be carried out by a qualified electrician. Contact an authorized service centre.

## **GENERAL RECOMMENDATIONS**

### **Before use:**

- Remove cardboard protection pieces, protective film and adhesive labels from accessories.
- Remove the accessories from the oven and heat it at 200° for about an hour to eliminate the smell and fumes from the insulating materials and protective grease.

### **During use:**

- Do not place heavy objects on the door as they could damage it.
- Do not cling to the door or hang anything from the handle.
- Do not cover the inside of the oven with aluminium foil.
- Never pour water into the inside of a hot oven; this could damage the enamel coating.
- Never drag pots or pans across the bottom of the oven as this could damage the enamel coating.
- Make sure that the electrical cables of other appliances do not touch hot parts of the oven or become trapped in the door.
- Do not expose the oven to atmospheric agents.

## **SAFEGUARDING THE ENVIRONMENT**

### **Disposal of packing material**

The packing material is 100% recyclable and is marked with the recycle symbol ( ). The various parts of the packing must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

### **Scrapping the product**

- This appliance is marked in compliance with European Directive 2002/96/EC, Waste Electrical and Electronic Equipment (WEEE).
- By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

- The symbol on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection centre for the recycling of electrical and electronic equipment.

### Energy saving

- Only pre-heat the oven if specified in the cooking table or your recipe. - Use dark lacquered or enamelled baking moulds as they absorb heat far better. - Switch the oven off 10/15 minutes before the set cooking time. Food requiring prolonged cooking will continue to cook even once the oven is switched off.

## TROUBLESHOOTING GUIDE

### The oven does not work:

- Check for the presence of mains electrical power and if the oven is connected to the electrical supply.
- Turn off the oven and restart it to see if the fault persists.

## CLEANING

### WARNING

- **Never use steam cleaning equipment.**
- **Only clean the oven when it is cool to the touch.**
- **Disconnect the appliance from the power supply.**

### Oven exterior

**IMPORTANT: do not use corrosive or abrasive detergents. If any of these products accidentally comes into contact with the appliance, clean immediately with a damp microfibre cloth.**

- Clean the surfaces with a damp microfibre cloth. If it is very dirty, add a few drops of washing up detergent to the water. Finish off with a dry cloth.

### Oven interior

**IMPORTANT: do not use abrasive sponges or metallic scrapers or scourers. Over time, these can ruin enamelled surfaces and the oven door glass.**

- After every use, allow the oven to cool then clean it preferably while it is still warm in order to remove built-up dirt and stains caused by food residues (e.g. food with a high sugar content).
- Use proprietary oven detergents and follow the manufacturer's instructions to the letter.

- Clean the door glass with a suitable liquid detergent. The oven door can be removed to facilitate cleaning (see MAINTENANCE).
- The top heating element of the grill (see MAINTENANCE) can be lowered (some models only) to clean the roof of the oven.

N.B.: during prolonged cooking of foods with a high water content (e.g. pizza, vegetables, etc.) condensation may form on the inside of the door and around the seal. When the oven is cold, dry the inside of the door with a cloth or sponge.

#### **Accessories:**

- Soak the accessories in water with washing up detergent immediately after use, handling them with oven gloves if still hot.
- Food residues can be easily removed using a brush or sponge

## **MAINTENANCE**

#### **WARNING**

- **Use protective gloves.**
- **Ensure the oven is cold before carrying out the following operations.**
- **Disconnect the appliance from the power supply.**

#### **REMOVING THE DOOR**

To remove the door:

1. Open the door fully.
2. Lift the catches and push them forwards as far as they will go (Fig. 1).
3. Close the door as far as it will go (A), lift it up (B) and turn it (C) until it is released (D) (Fig. 2).

To refit the door:

1. Insert the hinges in their seats.
2. Open the door fully.
3. Lower the two catches.
4. Close the door.

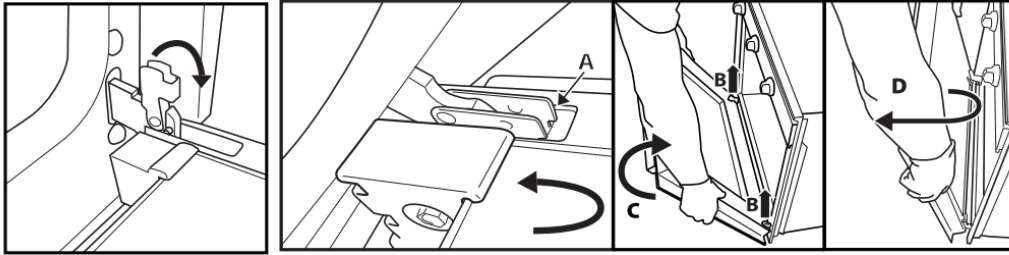


Fig. 1

Fig. 2

### **MOVING THE TOP HEATING ELEMENT (SOME MODELS ONLY)**

1. Remove the side accessory holder grilles (Fig. 3).
2. Pull the heating element out a little (Fig. 4) and lower it (Fig. 5).
3. To reposition the heating element, lift it up, pulling it slightly towards you, making sure it comes to rest on the lateral supports.

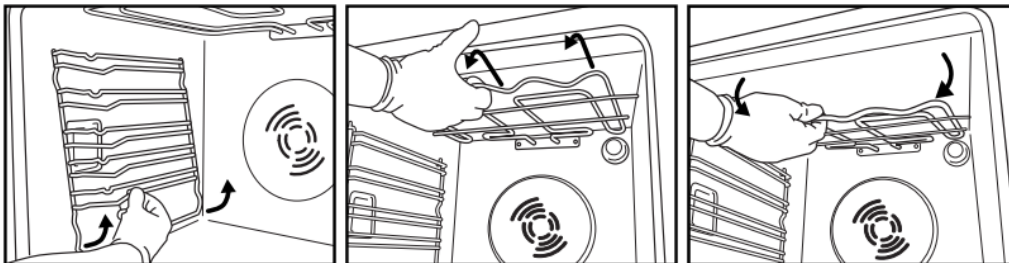


Fig. 3

Fig. 4

Fig. 5

### **REPLACING THE OVEN LAMP**

#### **To replace the rear lamp (if present):**

1. Disconnect the oven from the power supply.
2. Unscrew the lamp cover (Fig. 6), replace the lamp (see note for lamp type) and screw the lamp cover back on.
3. Reconnect the oven to the power supply.

#### **To replace the side lamp (if present):**

1. Disconnect the oven from the power supply.
2. Remove the side accessory holder grilles, if present (Fig. 3).
3. Use a screwdriver to prise off the lamp cover (Fig. 7).
4. Replace the lamp (see note for lamp type) (Fig. 8).
5. Reposition the lamp cover, pushing it on firmly until it snaps into place (Fig. 9). 6. Refit the side accessory holder grilles.
6. Reconnect the oven to the power supply.

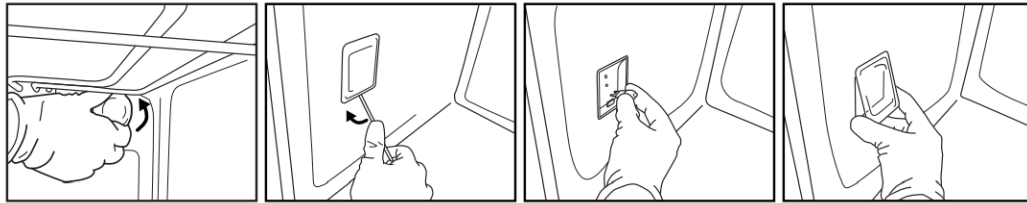


Fig. 6

Fig. 7

Fig. 8

Fig. 9

**N.B.:**

- Only use 25-40W/230V type E-14, T300°C incandescent lamps, or 20-40W/230 V type G9, T300°C halogen lamps.
- The lamp used in the appliance is specifically designed for electrical appliances and is not suitable for household room illumination (Commission Regulation (EC) No 244/2009).
- Lamps are available from our After-sales Service.

**IMPORTANT:**

- **If using halogen lamps, do not handle with bare hands since fingerprints can damage them.**
- **Do not use the oven until the lamp cover has been repositioned.**

**Warning**

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.