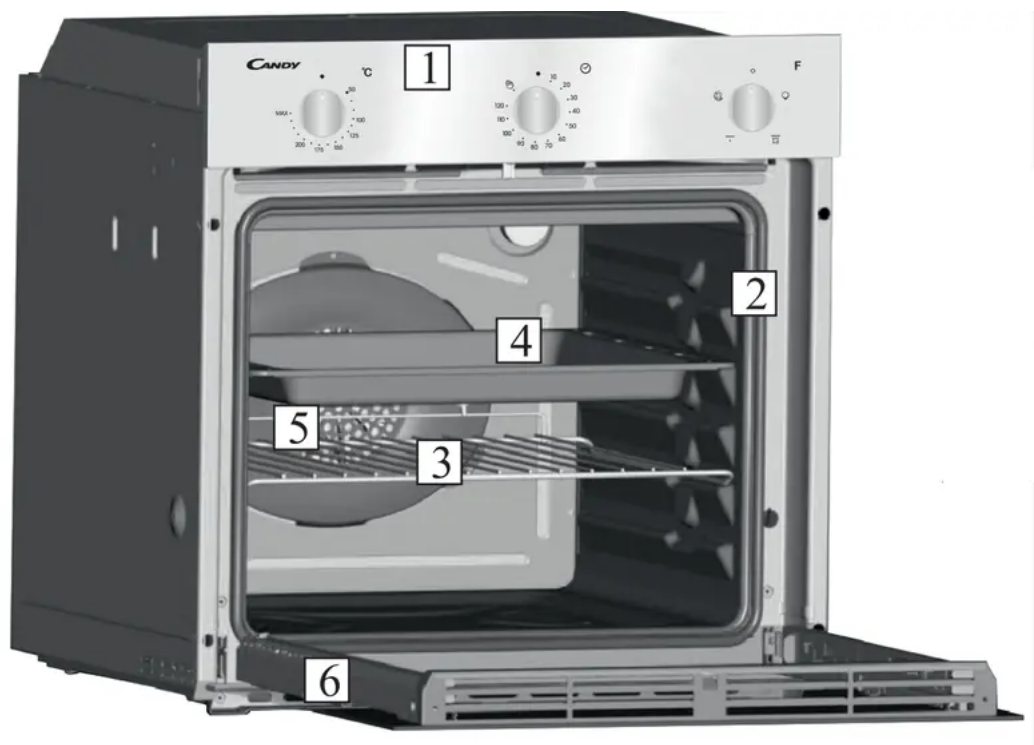


Product Description

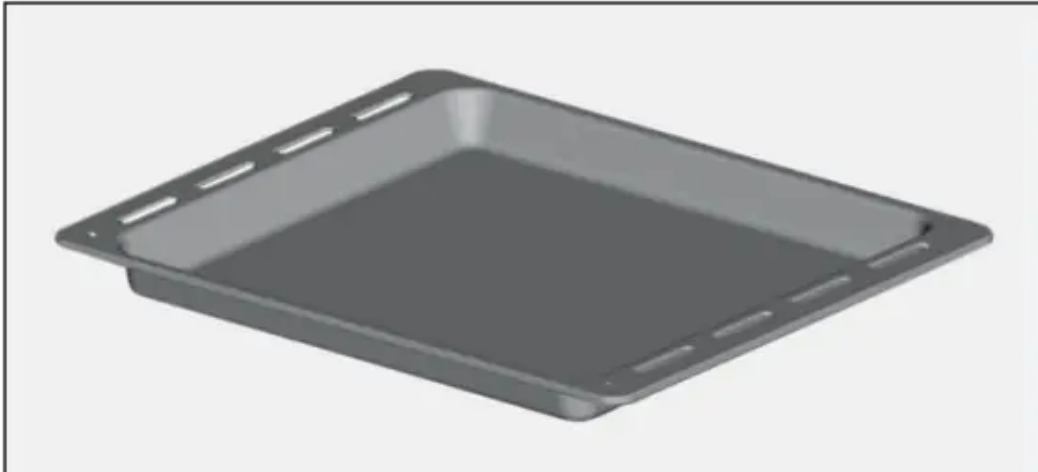
Overview



1. Control panel
2. Shelf positions (lateral wire grid if included)
3. Metal grill
4. Drip pan
5. Fan (behind the steel plate)
6. Oven door

Accessories

Drip pan



- Collects the residues that drip during the cooking of foods on the grills.

Metal grill



- Holds baking trays and plates

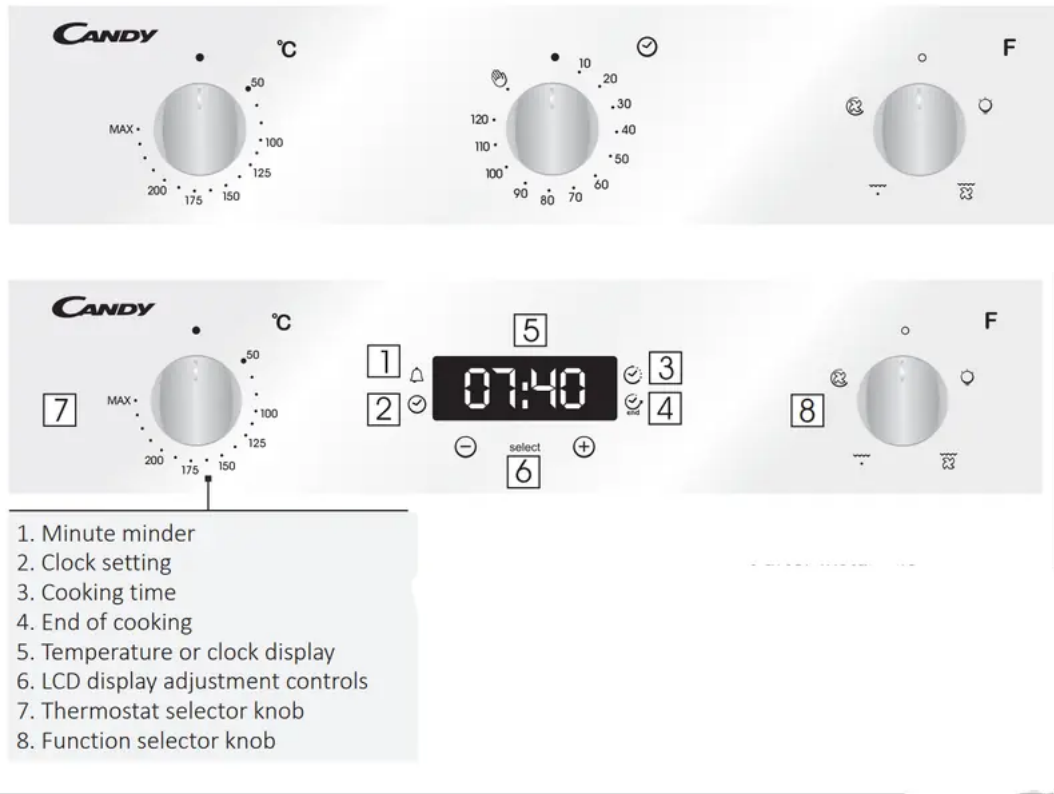
First Use

PRELIMINARY CLEANING

- Clean the oven before using for the first time. Wipe over external surfaces with a damp soft cloth. Wash all accessories and wipe inside the oven with a solution of hot water and washing up liquid. Set the empty oven to the maximum temperature and leave on for about 1 hour, this will remove any lingering smells of newness.

Use of the Oven

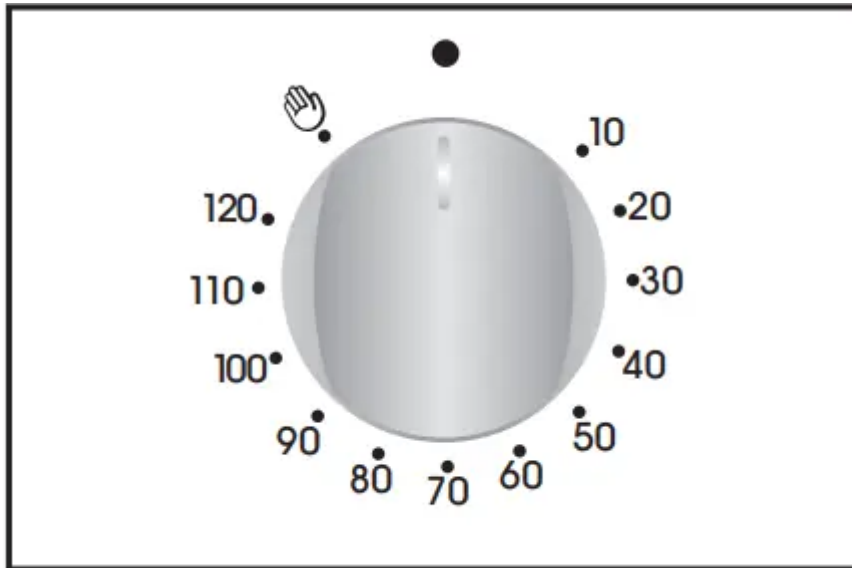
Display description




WARNING!

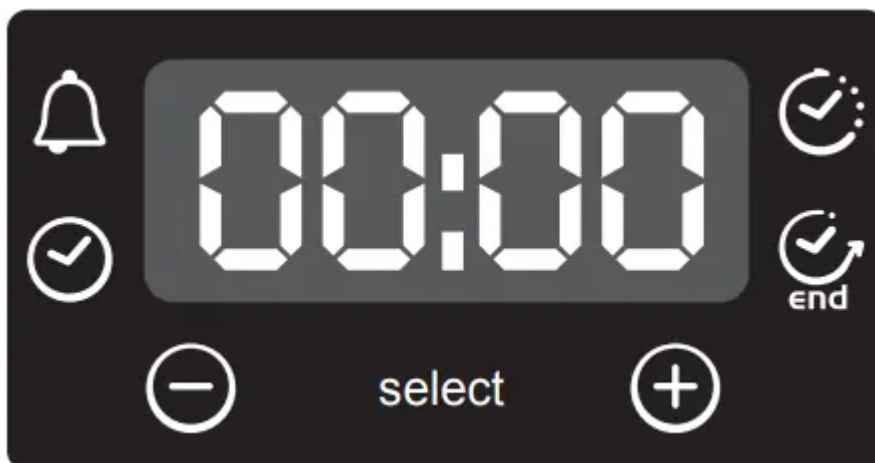
- The first operation to carry out after installation, or after a power cut, is to set the time of day (a power cut has occurred if the display is flashing 12:00).
- 200° -> The temperature LED "°" flashes until the displayed temperature is reached.
- HOT -> When a programme finishes, if the oven is still hot, the display shows "HOT", alternating with the time, even if the knobs are positioned to OFF.

Using the end of cooking timer



- This control enables to set the desired cooking time (max. 120 min.) the oven will automatically switch off at the end of the set time.
- The timer will count down from the set time return to the 0 position and switch off automatically.
- For normal use of oven set the timer to the  position.
- To set the oven ensure the timer is not on the 0 position.

Setting the correct time



WARNING: the first operation to carry out after the oven has been installed or following the interruption of power supply (this is recognizable the display pulsating and showing 12:00) is setting the correct time. This is achieved as follows.

- Push the central button 4 times

- Set time with "-" "+" buttons.
- Release all buttons.

ATTENTION: The oven will only operate providing the clock is set.

FUNCTION	HOW TO USE	HOW TO DEACTIVATE	WHAT IT DOES	WHY IT IS NEEDED
KEY LOCK	<ul style="list-style-type: none"> • Child Lock function is activated by touching Set (+) for a minimum of 5 seconds. From this moment on all other function are locked and the display will flash STOP and preset time intermittently. 	<ul style="list-style-type: none"> • Child Lock function is deactivated by touching touchpad Set (+) again for a minimum of 5 seconds. From this moment on all functions are selectable again. 		
MINUTE MINDER	<ul style="list-style-type: none"> • Push the central button 1 times • Press the buttons "-" "+" to set the required time • Release all the buttons 	<ul style="list-style-type: none"> • When the set time as elapsed an audible alarm is activated (this alarm will stop on its own, however it can be stopped immediately by pressing the button) SELECT. 	<ul style="list-style-type: none"> • Sounds an alarm at the end of the set time. • During the process, the display shows the remaining time. 	<ul style="list-style-type: none"> • Allows to use the oven as alarm clock (could be activated either with operating the oven or without operating the oven)
COOKING TIME	<ul style="list-style-type: none"> • Push the central button 2 times 	<ul style="list-style-type: none"> • Push any button to stop the signal. 	<ul style="list-style-type: none"> • It allows to preset the cooking 	<ul style="list-style-type: none"> • When the time is elapsed the oven will

	<ul style="list-style-type: none"> • Press the buttons "-" or "+" to set the length of cooking required • Release all buttons • Set the cooking function with the oven function selector 	<p>Push the central button to return to the clock function.</p>	<p>time required for the recipe chosen.</p> <ul style="list-style-type: none"> • To check how long is left to run press the SELECT button 2 Times. • To alter/change the preset time press SELECT and "-" "+" buttons. 	<p>switch off automatically.</p> <p>Should you wish to stop cooking earlier either turn the function selector to 0, or set time to 0:00 (SELECT and "-" "+" buttons)</p>
<p>END OF COOKING</p>	<ul style="list-style-type: none"> • Push the central button 3 times • Press the buttons "-" "+" to set the time at which you wish the oven to switch off • Release the buttons • Set the cooking function with the oven 	<ul style="list-style-type: none"> • At the time set, the oven will switch off. To switch off manually, turn the oven function selector to position O. 	<ul style="list-style-type: none"> • Enables you to set the end of cooking time • To check the preset time push the central button 3 times • To modify the preset time press 	<ul style="list-style-type: none"> • This function is typically used with "cooking time" function. <p>For example if the dish has to be cooked for 45 minutes and needs to be ready by 12:30, simply select the required function, set the cooking time to 45 minutes and the end of cooking time to 12:30.</p> <ul style="list-style-type: none"> • At the end of the cooking

	function selector.		buttons SELECT + "-" "+"	<p>set time, the oven will switch off automatically and an audible alarm will ring.</p> <ul style="list-style-type: none"> • Cooking will start automatically at 11:45 (12:30 minus 45 mins) and will continue until the preset end-of-cooking-time, when the oven will switch itself off automatically. <p>WARNING.</p> <p>If the END of cooking is selected without setting the length of cooking time, the oven will start cooking immediately and it will stop at the END of cooking time set.</p>
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Cooking Modes

Function Dial	Function (Depends on the oven model)
	LAMP: Turns on the oven light
	<p>GRILL: use the grill with the door closed.</p> <p>The top heating element is used alone and you can adjust the temperature. Five minutes preheating is required to get the elements red-hot. Success is guaranteed for grills, kebabs and gratin dishes. White meats should be put at a distance from the grill; the cooking time is longer, but the meat will be tastier. You can put red meats and fish fillets on the shelf with the drip tray underneath. The oven has two grill positions:</p> <p>Grill: 2140 W Barbecue: 3340 W</p>
	<p>FAN ASSISTED GRILL : use the turbo-grill with the door closed.</p> <p>The top heating element is used with the fan circulating the air inside the oven. Preheating is necessary for red meats but not for white meats. Ideal for cooking thick food items, whole pieces such as roast pork, poultry, etc. Place the food to be grilled directly on the shelf centrally, at the middle level. Slide the drip tray under the shelf to collect the juices. Make sure that the food is not too close to the grill. Turn the food over halfway through cooking.</p>
	<p>FAN COOKING: We recommend you use this method for poultry, pastries, fish and vegetables. Heat penetrates into the food better and both the cooking and preheating times are reduced. You can cook different foods at the same time with or without the same preparation in one or more positions. This cooking method gives even heat distribution and the smells are not mixed. Allow about ten minutes extra when cooking foods at the same time.</p>

*Tested in accordance with the CENELEC EN 60350-1 used for definition of energy class.

Oven cleaning and maintenance

General notes on cleaning

- The lifecycle of the appliance can be extended through regular cleaning. Wait for the oven to cool before carrying out manual cleaning operations. Never use abrasive detergents, steel wool or sharp objects for cleaning, so as to not irreparably damage the enamelled parts. Use only water, soap or bleach-based detergents (ammonia).
- GLASS PARTS: It is advisable to clean the glass window with absorbent kitchen towel after every use of the oven. To remove more obstinate stains, you can use a detergent-soaked sponge, well wrung out, and then rinse with water.
- OVEN WINDOW SEAL: If dirty, the seal can be cleaned with a slightly damp sponge.
- ACCESSORIES: Clean accessories with a wet, soapy sponge before rinsing and drying them: avoid using abrasive detergents.
- DRIP PAN:
 - After using the grill, remove the pan from the oven. Pour the hot fat into a container and wash the pan in hot water, using a sponge and washing-up liquid.
 - If greasy residues remain, immerse the pan in water and detergent. Alternatively, you can wash the pan in the dishwasher or use a commercial oven detergent. Never put a dirty pan back into the oven.

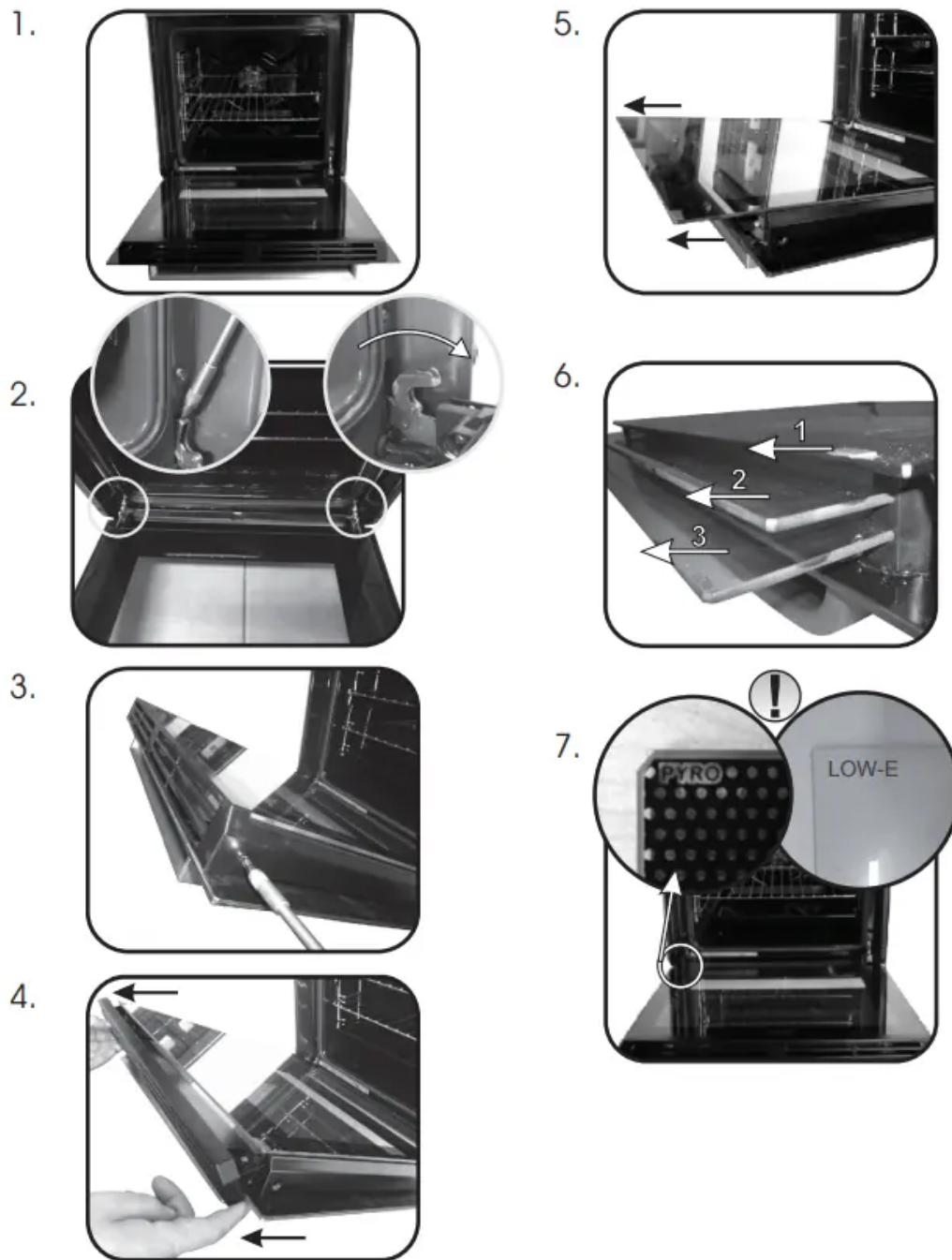
Maintenance

REMOVAL OF THE OVEN WINDOW

1. Open the front window.
2. Open the clamps of the hinge housing on the right and left side of the front window by pushing them downwards.
3. Replace the window by carrying out the procedure in reverse.

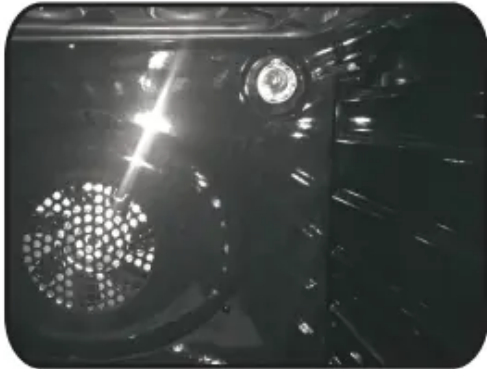
REMOVAL AND CLEANING OF THE GLASS DOOR

1. Open the oven door.
- 2.3.4. Lock the hinges, remove the screws and remove the upper metal cover by pulling it upwards.
- 5.6. Remove the glass, carefully extracting it from the oven door (NB: in pyrolytic ovens, also remove the second and third glass (if present)).
7. At the end of cleaning or substitution, reassemble the parts in reverse order. On all glass, the indication "Pyro" must be legible and positioned on the left side of the door, close to the left-hand lateral hinge. In this way, the printed label of the first glass will be inside the door.



CHANGING THE BULB

1. Disconnect the oven from the mains supply.
2. Undo the glass cover, unscrew the bulb and replace it with a new bulb of the same type.
3. Once the defective bulb is replaced, replace the glass cover.



Troubleshooting

FAQ

PROBLEM	POSSIBLE CAUSE	SOLUTION
The oven does not heat up	A cooking function and temperature has not been set	Ensure that the necessary settings are correct

