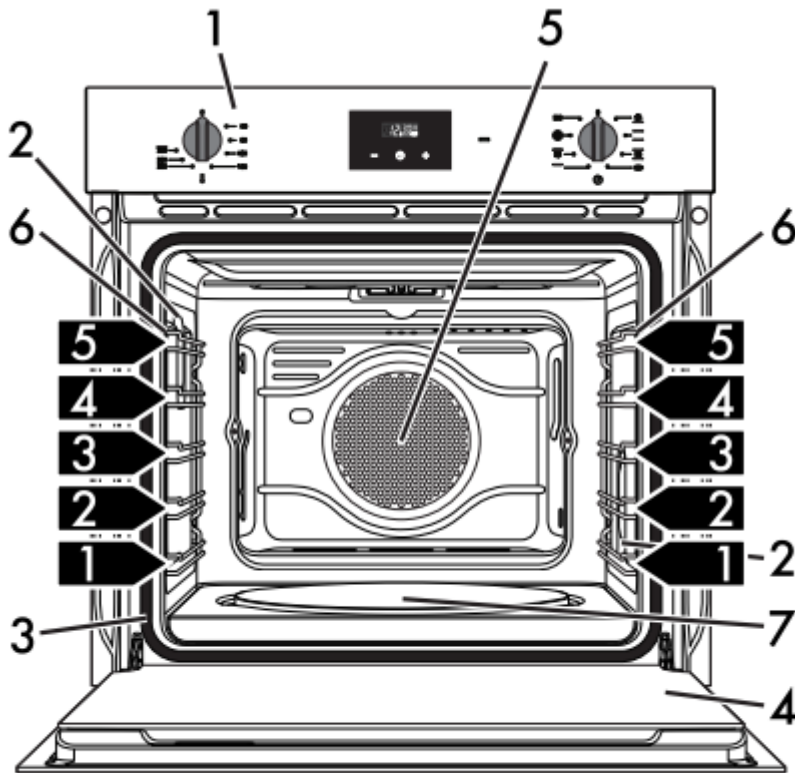
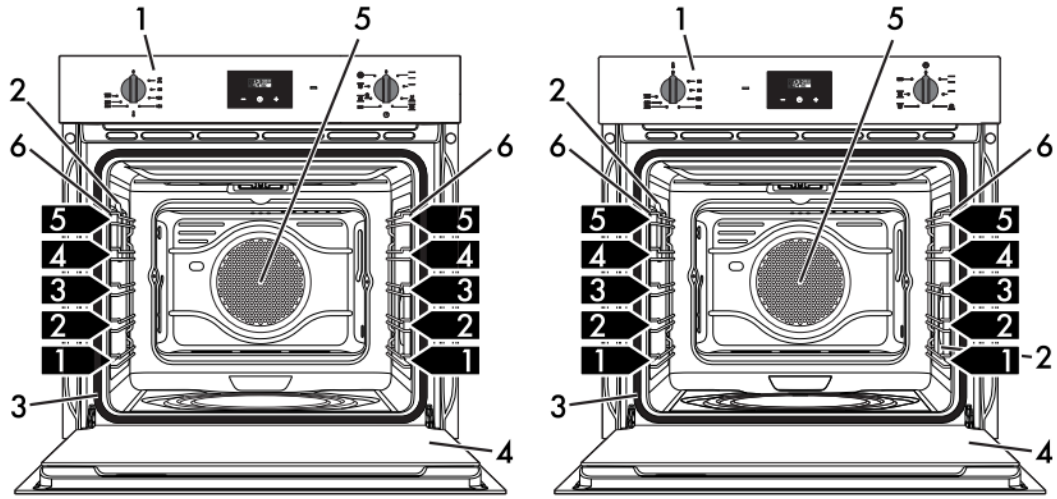


Description

General Description



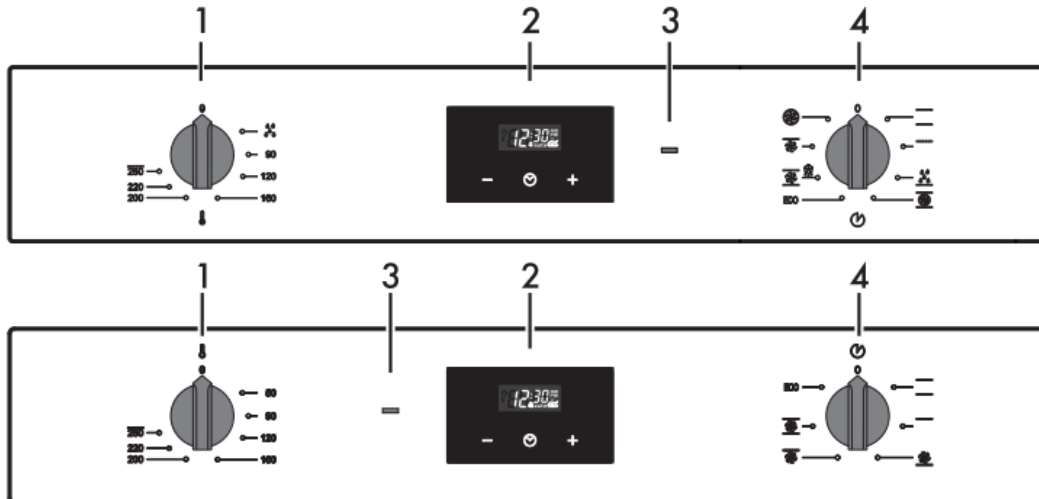
Models with pizza stone

- 1. Control panel
- 2. Oven light
- 3. Seal

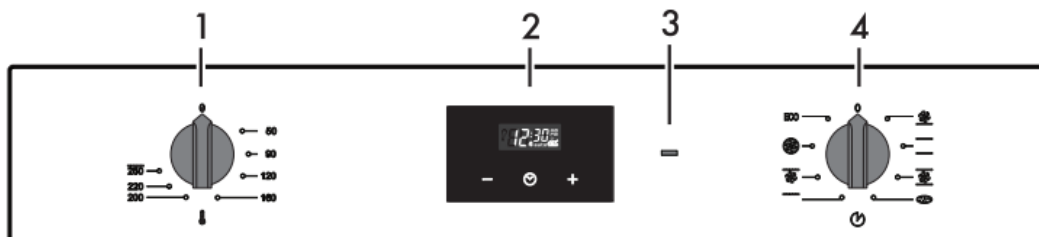


4. Door
5. Fan
6. Rack/tray support frames
7. Pizza stone

Control panel



Multifunction models



Models with pizza stone

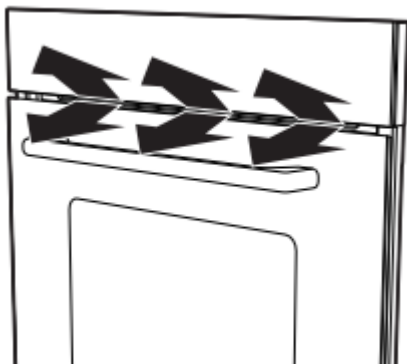
1. **Temperature knob** This knob can be used to select the cooking temperature. Turn the knob clockwise to the required value between the minimum and the maximum.
2. **Programmer clock** Useful for displaying the current time, setting programmed cooking operations and programming the minute minder timer.
3. **Thermostat indicator light** It turns on to indicate that the oven is heating. It turns off when the temperature is reached. When it switches on and off regularly, it indicates that the oven temperature is being kept constant.
4. **Function knob** The various oven functions are suitable for different cooking modes. After having selected the required function, use the temperature knob to set the cooking temperature.

Other parts

Shelves

The appliance features shelves to position trays and racks at different heights. The insertion heights are indicated from the bottom upwards (see 2.1 General Description).

Cooling fan



The fan cools the appliance and comes into operation during cooking. The fan causes a steady outflow of air from above the door which may continue for a brief period of time even after the appliance has been turned off.

Interior lighting The appliance's interior lighting comes on:

- When the door is opened (on some models only).
- When any function is selected, apart from the ECO function (where present).

On some models, when the door is open, it is not possible to turn off the oven light.

Use

First use

1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove any labels (apart from the technical data plate) from the accessories and from the oven cavity.
3. Remove and wash all the appliance accessories (see 4 Cleaning and maintenance).
4. Heat the empty oven at the maximum temperature to burn off any residues left by the manufacturing process.

Using the oven

List of cooking functions

 ECO

Eco

This function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that may produce a large amount of moisture (e.g. vegetables).

To obtain maximum energy savings and reduce cooking times, it is recommended to place food in the oven without preheating

Note: When using the ECO function, avoid opening the door during cooking.

Warning: Cooking (and preheating) times are longer with the ECO function and may depend on the amount of food in the oven cavity. The ECO function is a delicate cooking function and is recommended for cooking that does not require temperatures higher than 210°C. It is recommended that you select a different function for cooking at higher temperatures.



Static

As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food. Traditional cooking, also known as static cooking, is suitable for cooking just one dish at a time. Perfect for all types of roasts, bread and cakes, and in any case, particularly suitable for fatty meats such as goose and duck.



Grill

The heat coming from the grill element gives perfect grilling results above all for thin and medium thickness meat and, in combination with the rotisserie (where fitted), gives the food an even browning at the end of cooking. Perfect for sausages, spare ribs and bacon. This function enables large quantities of food, particularly meat, to be grilled evenly



Lower element (on some models only)

The heat coming just from the bottom allows you to complete the cooking of foods that require a higher bottom temperature, without affecting their browning. Perfect for cakes, pies, tarts and pizzas.



Fan assisted

The operation of the fan, combined with traditional cooking, ensures consistent cooking even with complex recipes. Perfect for biscuits and cakes, even when simultaneously cooked on several levels. (For multiple-level cooking, we recommend using the 2nd and 4th shelf).



Fan with grill

The air produced by the fan softens the strong heatwave generated by the grill, grilling perfectly even very thick foods. Perfect for large cuts of meat (e.g. shin of pork).



Fan + lower element (on some models only)

The combination of the fan with just the lower heating element allows cooking to be completed more rapidly. This system is recommended for sterilising or for finishing off the cooking of foods which are already well-cooked on the surface, but not inside, which therefore need a little more heat. Perfect for any type of food.

In pyrolytic models, the special defrost and proving functions are brought together under the same function.



Turbo (on some models only)

The combination of fan assisted cooking and traditional cooking allows different foods to be cooked on several levels extremely quickly and efficiently, without odours and flavours mingling. Perfect for large volumes that call for intense cooking. (For multiple-level cooking, we recommend using the 1st and 4th shelf.)



Fan with circulaire

The combination of the fan and the circulaire heating element (incorporated in the rear of the oven) allows you to cook different foods on several levels, as long as they need the same temperatures and same type of cooking. Hot air circulation ensures instant and even distribution of heat. It will be possible, for instance, to cook fish, vegetables and biscuits simultaneously (on different levels) without odours and flavours mingling








Pizza (on some models only)

The operation of the fan, combined with the grill and the lower heating element, ensures uniform cooking even with complex recipes. Perfect not just for pizzas, but also for biscuits and cakes.

Programmer clock








-  Value decrease key
-  Clock key
-  Value increase key



Warning: Ensure that the programmer clock shows the cooking duration symbol , otherwise it will not be possible to turn on the oven. Press the  key to reset the programmer clock.

Setting the time

If the time is not set, the oven will not switch on.













On the first use, or after a power failure, the digits  will be flashing on the appliance's display.

1. Hold down the clock key  for two seconds. The dot between the hours and the minutes flashes.
2. The time can be set via the value increase key  and value decrease key . Keep the key pressed in to increase or decrease rapidly.
3. Wait 7 seconds. The dot between the hours and the minutes stops flashing.
4. The  symbol on the display indicates that the appliance is ready to start cooking.



To change the time, hold down the value increase key  and value decrease key  at the same time for two seconds, then set the time.

Timed cooking

Timed cooking is the function which allows a cooking operation to be started and then ended after a specific length of time set by the user.






1. Keep the clock key  pressed until the  symbol appears.
2. Press the clock key  again. On the display the  symbol and the text  appear, alternating with the current time.
3. Use the value increase  and value decrease  keys to set the required minutes of cooking.
4. Select a function and a cooking temperature.
5. Wait approx. 5 seconds without pressing any key in order for the function to activate. The current time and the  and  symbols will appear on the display. At the end of cooking the heating elements will be deactivated. On the display, the  symbol turns off, the  symbol flashes and the buzzer sounds.
6. To turn the buzzer off, simply press one of the programmer clock keys.
7. Press the clock key  to reset the programmer clock.











It is not possible to set a cooking time of more than 10 hours.

To cancel the set programming press and hold down the value increase  and the value decrease  keys at the same time and then turn the oven off manually

Programmed cooking




Programmed cooking is the function which allows a cooking operation to be started at a set time and then ended after a specific length of time set by the user.

1. Set the cooking time as described in the previous point "Timed cooking".
2. Hold the menu key  down for 2 seconds.
3. Press the menu key  again. The display will show the digits  and the text  in sequence, while the  symbol flashes (for example, the current time is 17:30).
4. Press the or key to set the required minutes. (for example 1 hour).

5. Press the menu key . The text  will appear on the display in sequence with the pre-set cooking duration added to the current time (for example, the cooking end time shown is 18:30).
6. Press the  or  key to set the cooking end time. (for example, 19:30). Bear in mind that a few minutes for oven preheating must be added to the cooking time.
7. Wait approx. 7 seconds without pressing any key in order for the function to activate. The current time appears and the  and  symbols light up on the display.
8. Select a cooking temperature and function.
9. At the end of cooking the heating elements will be deactivated. On the display, the  symbol turns off, the  symbol flashes and the buzzer sounds.
10. Return the function and temperature knobs to 0.
11. To turn off the buzzer just press any key of the programmer clock.
12. Press the  and  keys at the same time to reset the set program.

It is not possible to set a cooking time of more than 10 hours.






It is not possible to set a programmed cooking time of more than 24 hours.

After setting, hold the menu key  down for 2 seconds to display the cooking time remaining. Press the menu key  again. The display shows the text  and the remaining cooking time in sequence.



Minute minder timer


The minute minder timer does not stop the cooking operation but rather informs the user when the set time has run out.

The minute minder timer can be activated at any time.

1. Keep the clock key  pressed for per a few seconds. The display shows the figures  and the  symbol flashing between the hours and minutes.
2. Use the value increase  and value decrease keys  to set the number of minutes required.






3. Wait approx. 5 seconds without pressing any key to finish setting the minute minder. The current time and the  and  symbols appear on the display. A buzzer will sound when the set time is reached.




4. Press the value decrease key  to turn the buzzer off.

The minute minder timer can be set from 1 minute to a maximum of 23 hours and 59 minutes.

Modifying the set data





1. Press the clock key .
2. Use the value increase  and value decrease  keys to set the number of minutes required.

Deleting the set data

1. Press the clock key .
2. Hold down the value increase  and value decrease  keys at the same time.
3. Then switch off the oven manually if cooking is in progress.

Selecting the buzzer

The buzzer can have 3 tones.

1. Hold down the value increase  and value decrease  keys at the same time.
2. Press the clock key . Press the value decrease key  to select a different buzzer tone.

Cooking advice

General advice

- Use a fan assisted function to achieve consistent cooking at several levels.
- It is not possible to shorten cooking times by increasing the temperature (the food could be overcooked on the outside and undercooked on the inside).

Advice for cooking meat

- Cooking times vary according to the thickness and quality of the food and to consumer taste.
- Use a meat thermometer when roasting meat, or simply press on the roast with a spoon. If it is hard, it is ready; If not, it needs another few minutes cooking

Advice for cooking with the Grill and the Fan with grill

- Meat can be grilled even when it is put into the cold oven or into the preheated oven if you wish to change the effect of the cooking.
- With the Fan with grill function, we recommend that you preheat the oven before grilling.
- We recommend placing the food at the centre of the rack.
- With the Grill function, we recommend that you set the temperature to the maximum value to optimise cooking.

Advice for cooking desserts/pastries and biscuits

- Use dark metal moulds: They help to absorb the heat better.
- The temperature and the cooking time depend on the quality and consistency of the dough.
- To check whether the dessert is cooked right through: At the end of the cooking time, put a toothpick into the highest point of the dessert. If the dough does not stick to the toothpick, the dessert is cooked.
- If the dessert collapses when it comes out of the oven, on the next occasion reduce the set temperature by about 10°C, selecting a longer cooking time if necessary.

Advice for defrosting and proving

- Place frozen foods without their packaging in a lidless container on the first shelf of the oven.
- Avoid overlapping the food.
- To defrost meat, use the rack placed on the second level and a tray on the first level. In this way, the liquid from the defrosting food drains away from the food.
- The most delicate parts can be covered with aluminium foil.
- For successful proving, a container of water should be placed in the bottom of the oven.

To save energy

- Stop cooking a few minutes before the time normally used. Cooking will continue for the remaining minutes with the heat which has accumulated inside the oven.
- Reduce any opening of the door to a minimum to avoid heat dispersal.
- Keep the inside of the appliance clean at all times.
- (Where fitted) When it is not being used, remove the pizza stone and put the cover back in its slot.

Cleaning and maintenance

Improper use Risk of damage to surfaces

- Do not use steam jets to clean the appliance.
- Do not use cleaning products containing chlorine, ammonia or bleach on parts made of steel or that have metallic surface finishes (e.g. anodizing, nickel or chromium-plating).
- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Do not use rough or abrasive materials or sharp metal scrapers.

Cleaning the appliance

Recommendations for cleaning the oven cavity

In order to keep your oven in the best possible condition, clean it regularly after letting it cool down.

Avoid letting food residue dry inside the oven cavity, as this could damage the enamel. Take out all removable parts before cleaning

For easier cleaning, we recommend removing:

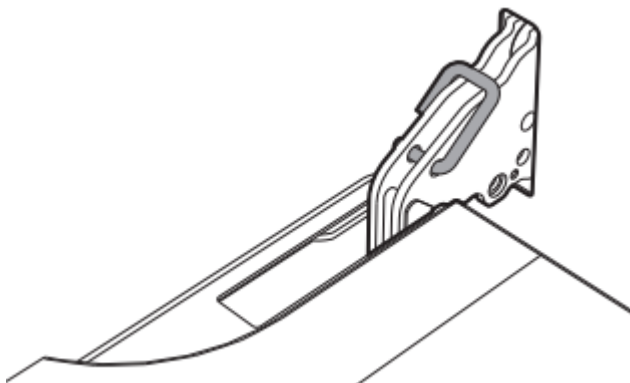
- The door
- The rack/tray support frames
- the seal (excluding pyrolytic models)

In the event you are using specific cleaning products, we recommend running the oven at maximum temperature for 15-20 minutes in order to eliminate any residue.

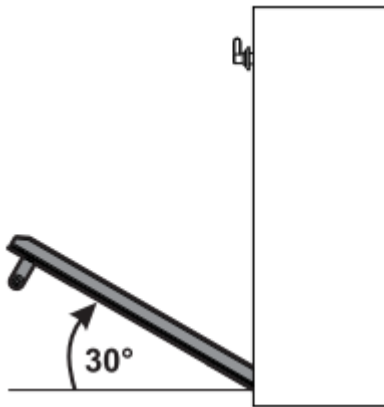
Removing the door

For easier cleaning it is recommended to remove the door and place it on a tea towel. To remove the door proceed as follows:

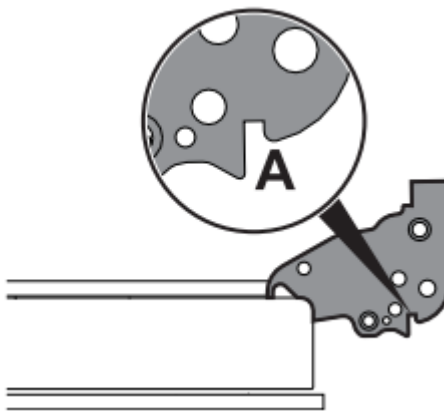
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



2. Grasp the door on both sides with both hands, lift it forming an angle of around 30° and remove it.



3. To reassemble the door, put the hinges in the relevant slots in the oven, making sure that grooved sections **A** are resting completely in the slots. Lower the door and once it is in place remove the pins from the holes in the hinges.



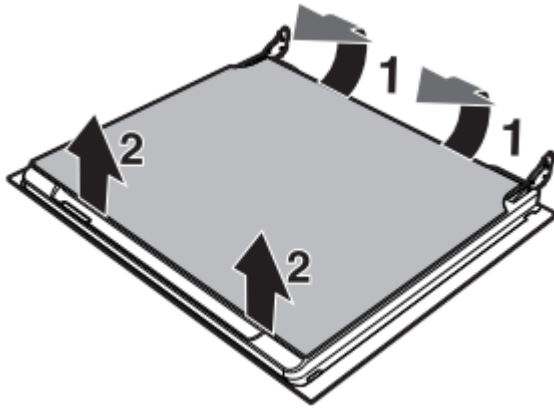
Cleaning the door glazing

The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and an ordinary detergent.

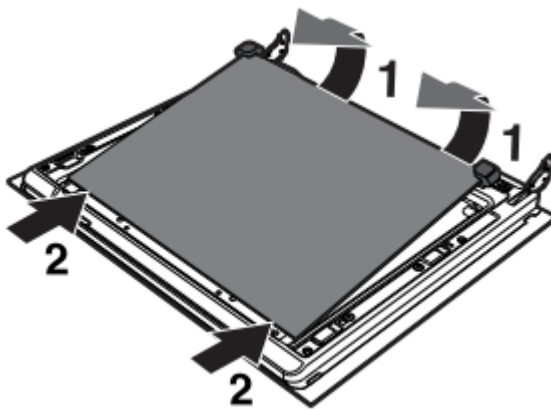
Removing the internal glass panes

For easier cleaning the internal glass panes of the door can be removed.

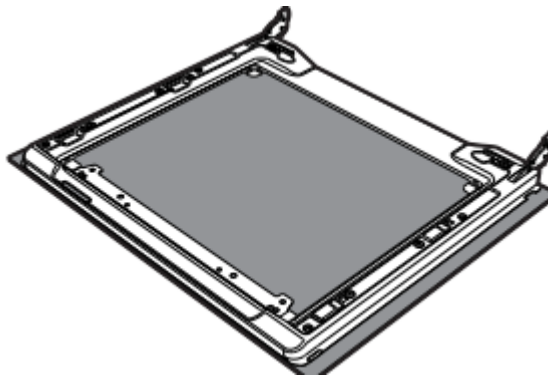
1. Remove the internal glass pane by pulling the rear part gently upwards, following the movement indicated by the arrows (1).
2. Then, pull the front part upwards (2). This way, the 4 pins attached to the glass detach from their housings in the oven door.



3. Some models are fitted with a pair of intermediate glass panes. Remove the intermediate glass panes by lifting them upwards.

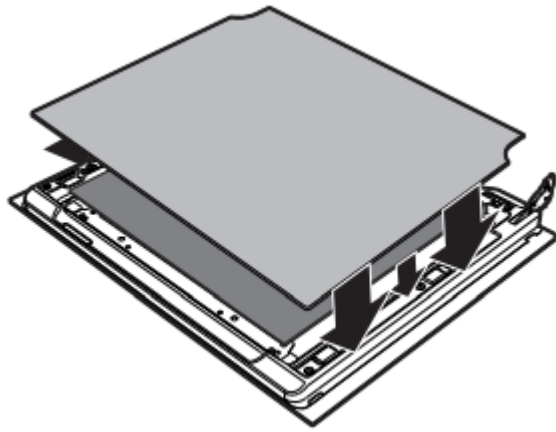


4. Clean the external glass pane and the panes removed previously. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and neutral detergent.



5. Refit the panes in the reverse order in which they were removed.

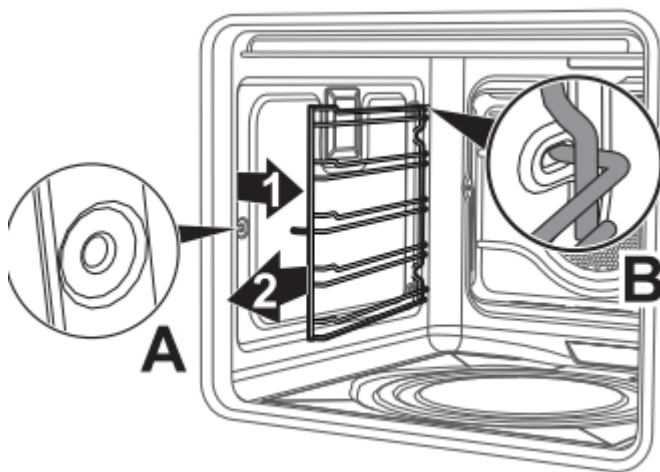
6. Reposition the internal glass pane. Take care to centre and insert the 4 pins into their housings in the oven door by applying slight pressure.



Removing rack/tray support frames

Removing the rack/tray support frames enables the sides to be cleaned more easily. This operation should be performed each time the automatic cleaning cycle is used (on some models only). To remove the rack/tray support frames:

1. Pull the frame towards the inside of the oven cavity to unhook it from groove **A**.
2. Then slide it out of the seats at the back **B**.
3. When cleaning is complete, repeat the above procedures to put the rack/tray support frames back in.

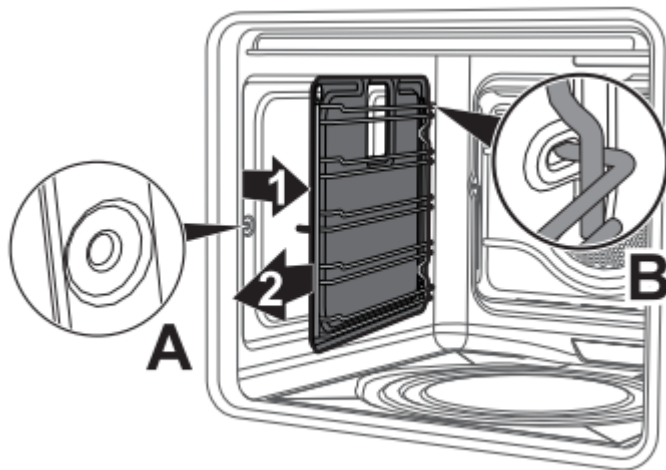


Removing self-cleaning panels and racks/trays support frames (fitted only to some models)

Removing the guide frames enables the sides to be cleaned more easily. This operation should be performed each time the automatic cleaning cycle is used (on some models only).

To remove the guide frames: Pull the frame towards the inside of the oven to unhook it from its groove **A**, then slide it out of the seats **B** at the back.

When cleaning is complete, repeat the above procedures to put the guide frames back in.



Regeneration of self-cleaning panels (catalytic cycle) (on some models only)

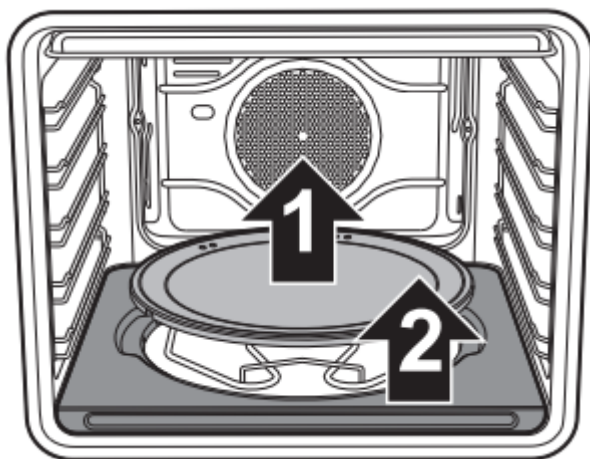
The regeneration cycle of the self-cleaning panels is a cleaning method through heating suitable for removing small grease residues, not sugar-based ones.

1. Clean the base and the upper guard first with a microfibre cloth soaked in water and neutral washing up liquid. Rinse thoroughly.
2. Set a regeneration cycle by selecting a fan assisted function at the maximum temperature for one hour.
3. If the panels are particularly dirty after the regeneration cycle, remove them and wash them with neutral washing up liquid. Rinse and dry them.
4. Put the panels back in the oven and set a fan assisted function at a temperature of 180°C for one hour, in order to ensure that they are thoroughly dry.

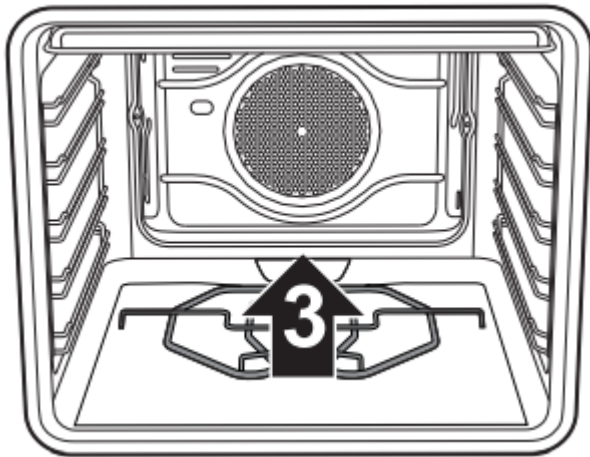
We recommend carrying out the self-cleaning panel regeneration cycle every 15 days.

On pizza models only:

Remove in sequence the pizza stone cover (1) and the base (2) on which it is placed. The base has to be lifted a few millimetres, then pulled outwards.



Lift the end of the lower heating element (3) a few centimetres and clean the oven base.



Put the pizza stone base back in place, pushing it in until it hits the back of the oven, and push it down so that the heating element plate is embedded into the base itself.

Cleaning the pizza stone

The pizza stone should be washed separately according to the following instructions:

The stone must be cleaned after every use. Do not heat it again if it has any encrustations. To clean, pour 50 cc of vinegar onto the stone, leave it to act for 10 minutes, then remove it by wiping with a metallic mesh or abrasive sponge. Rinse with water then leave to dry.

- Before cleaning, remove any burnt residues from the stone with the aid of a metal spatula or a scraper of the kind used for cleaning glass ceramic hobs.
- For best results, the stone must still be warm; otherwise, wash it in hot water.
- Use metal sponges or abrasive scotchbrite pads, dipped in lemon juice or vinegar.
- Never use detergents.
- Never wash in the dishwasher.
- Never leave the stone to soak.
- The damp stone must not be used for a least 8 hours after the end of the cleaning procedures.
- Over time, slight cracks may appear on the surface of the stone. This is due to the normal expansion caused by high temperatures of the enamel coating the stone.

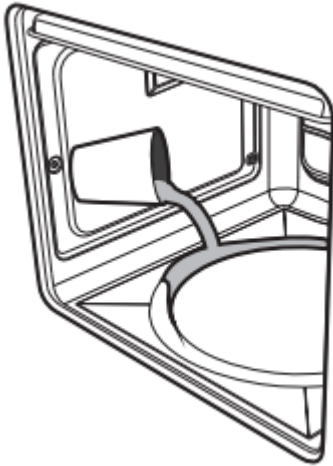
Vapor Clean: Assisted oven cleaning (on some models only)

Preliminary operations

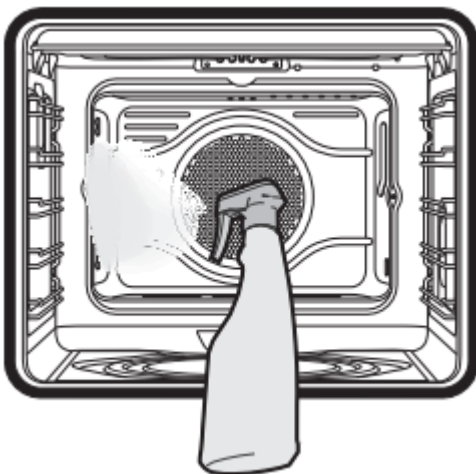
Before starting the Vapor Clean cycle:

- Completely remove all accessories from inside the oven. The upper guard can be left inside the oven.

- Remove the self-cleaning panels (see “Removing self-cleaning panels and rack/tray support frames (fitted only to some models)”).
- Pour approx. 40 cc of water onto the floor of the oven. Make sure it does not overflow out of the cavity




- Spray a water and washing up liquid solution inside the oven using a spray nozzle. Direct the spray against the side walls, upwards, downwards and towards the deflector (models without catalytic panels only).



- Close the door.

We recommend spraying approx. 20 times at the most.

Vapor Clean cycle setting

1. Turn the function knob and the temperature knob to the  symbol.
2. Set a cooking time of 18 minutes using the timer knob.
3. At the end of the cooking time, the timer will switch the oven heating elements off and the buzzer will start to sound.

End of the Vapor Clean cycle

4. Open the door and wipe away the less stubborn dirt with a microfibre cloth.
5. Use a non-scratch sponge with brass filaments on hard to remove deposits.
6. In case of grease residues use specific oven cleaning products.
7. Remove the water left inside the oven.

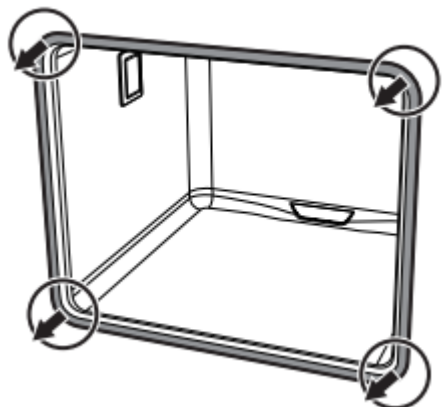
For improved hygiene and to avoid food being affected by any unpleasant odours, we recommend that the oven is dried using a fan assisted function at 160°C for approximately 10 minutes.

We recommend wearing rubber gloves for these operations. We recommend removing the door in order to make the manual cleaning of the parts that are difficult to reach easier.

Extraordinary maintenance

Installing and removing the seal

To remove the seal: Release the clips located in the 4 corners and pull the seal outwards.



To refit the seal: Hook the clips in the 4 corners onto the seal.

Seal maintenance tips

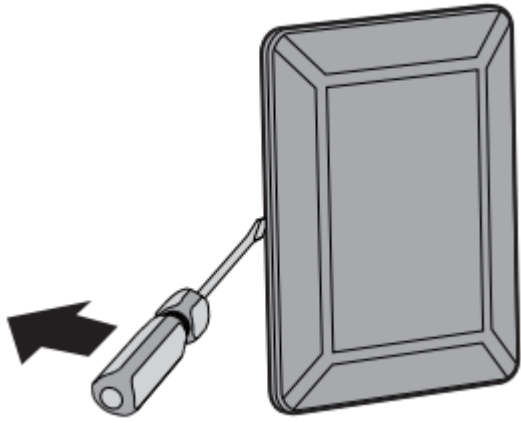
The seal should be soft and elastic.

- To keep the seal clean, use a nonabrasive sponge and wash with lukewarm water.

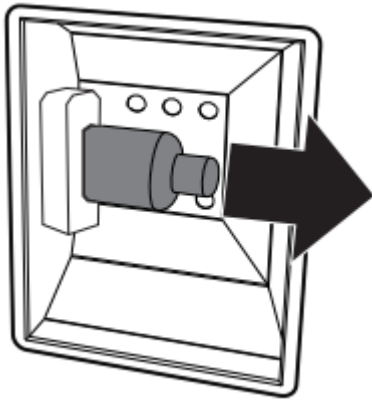
Replacing the internal light bulb

1. Completely remove all accessories from inside the oven.
2. Remove the rack/tray support frames.
3. Remove the bulb cover using a tool (e.g. a screwdriver).

Pay attention not to scratch the oven cavity enamel.



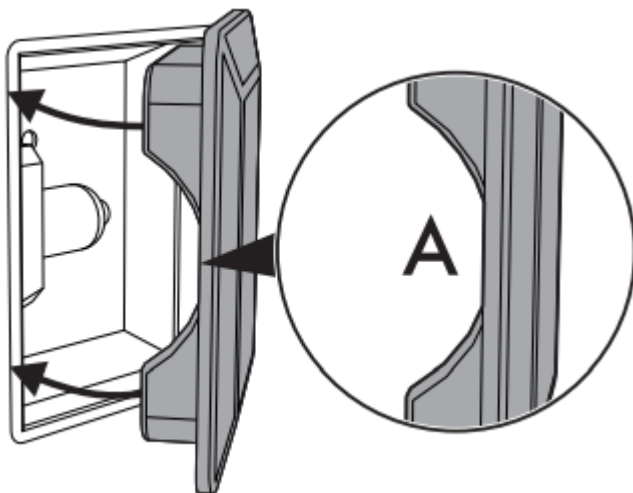
4. Slide out and remove the light bulb.



Do not touch the halogen light bulb directly with your fingers, but wrap it in insulating material.

5. Replace the light bulb with one of the same type (40W).

6. Refit the cover. Ensure the moulded part of the glass (A) is facing the door.



7. Press the cover completely down so that it attaches perfectly to the bulb support.

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.

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