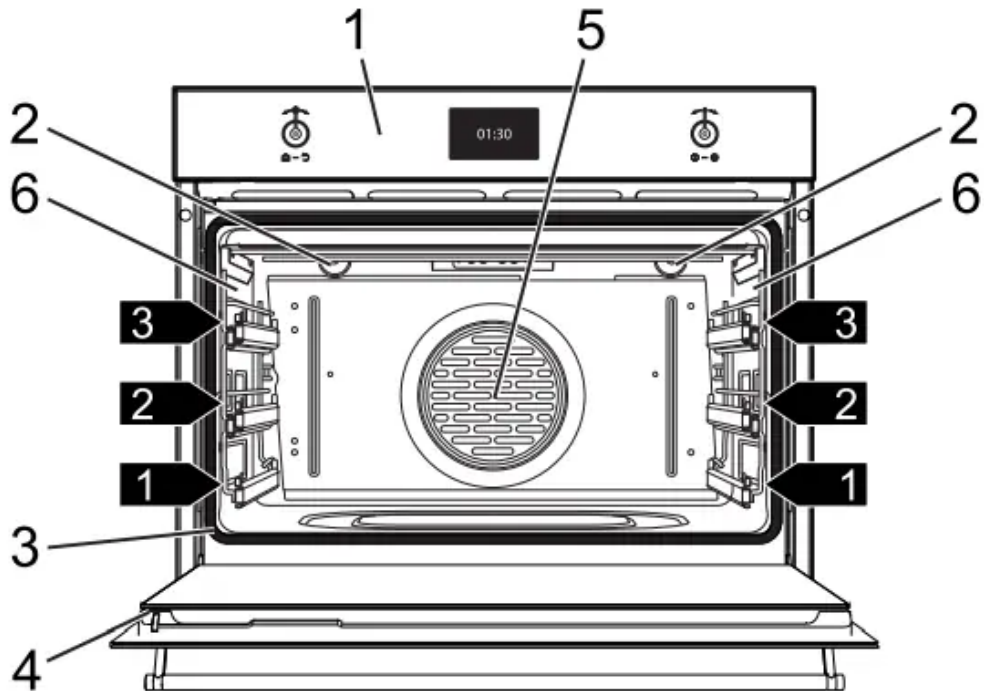


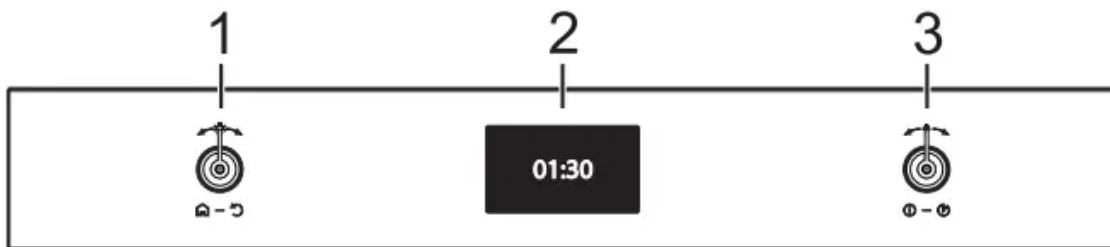
Description

General Description



- 1 Control panel
- 2 Oven light
- 3 Seal
- 4 Door
- 5 Fan
- 6 Rack/tray support frames
- 7 Storage compartment
- 1,2,3** Frame shelf

Control panel



1 Return knob - Using this knob you can return to the appliance's previous menu item. It also lets you manually turn the oven light on and off.

2 Display - Displays the current time, the cooking parameters, and all the appliance's functions.

3 Control knob - This knob allows you to turn the appliance on and off and select the various available functions. Turn the knob right or left to change/select the required item. Press to confirm.



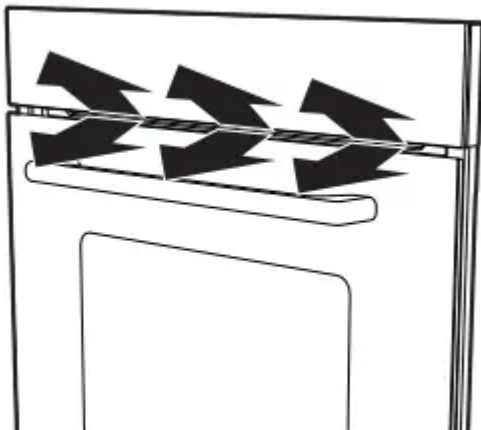
Keep the knob pressed in for at least 5 seconds to immediately complete any cooking program.

Other parts

Shelves

The appliance features shelves for positioning 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 oven 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.

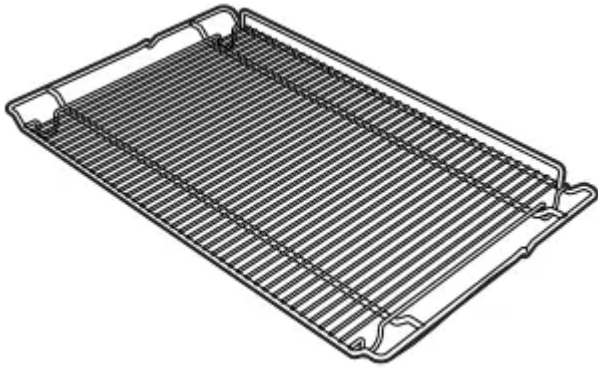
Interior lighting

The appliance interior lighting comes on when:

- the door is opened;
- any function is selected, except for the **ECO P** and **P** functions;
- Turning the return knob to the right or left when no function is selected (turn the knob to the right or left again to switch off the internal lighting).

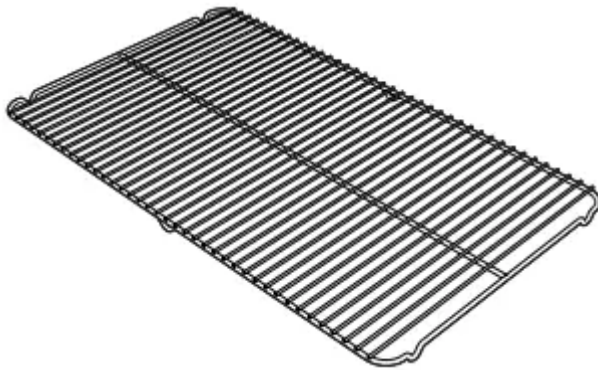
Available accessories

Rack



Useful for supporting containers with food during cooking.

Tray rack



To be placed over the top of the oven tray; for cooking foods which may drip.

Oven tray



Useful for collecting fat from foods placed on the rack above.



The oven accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.



Original supplied and optional accessories can be requested to Authorised Assistance Centres. Use only original accessories supplied by the manufacturer.

Use

Use

Instructions



High temperature inside the oven during use

Danger of burns

- Keep the oven door closed during cooking.
- Protect your hands wearing heat resistant gloves when moving food inside the oven.
- Do not touch the heating elements inside the oven.
- Do not pour water directly onto very hot trays.
- Do not allow children to get near the oven when it is in operation

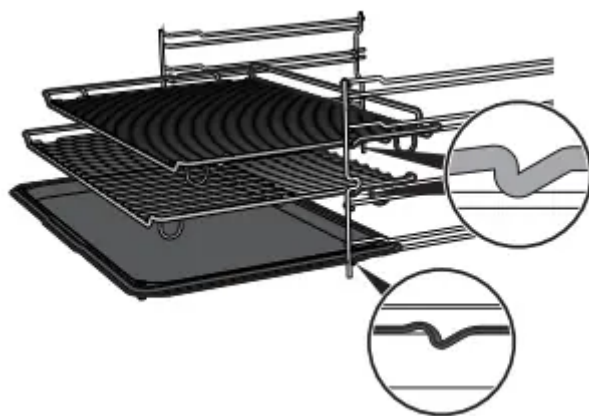
First use

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 accessories

Racks and tray: Racks and trays have to be inserted into the side guides until they come to a complete stop.

- The mechanical safety locks that prevent the rack from being taken out accidentally have to face downwards and towards the oven back.



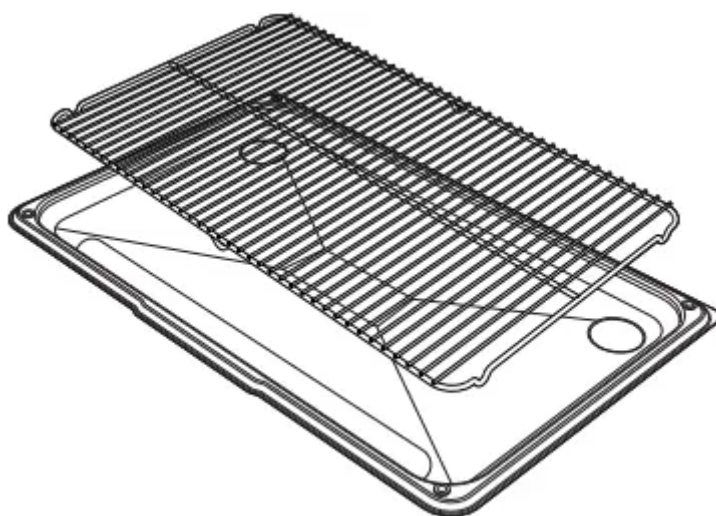
Gently insert racks and trays into the oven until they come to a stop.



Clean the trays before using them for the first time to remove any residues left by the manufacturing process.

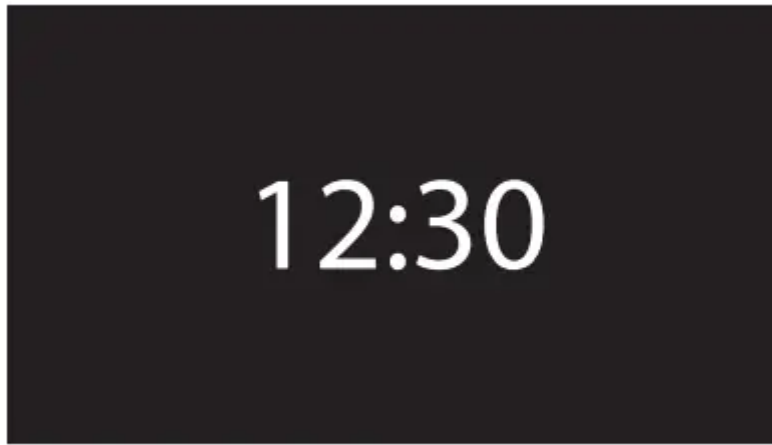
Tray rack

The tray rack has to be inserted into the tray. In this way fat can be collected separately from the food which is being cooked.



Using the oven

First use



00:00

On the first use, or after a power failure, 00:00 will be flashing on the appliance's display. In order to be able to start any cooking program, the current time must be set (if the oven is being turned on for the first time, it is also recommended you set the required language).

Press the control knob to enter the settings menu, see “3.9 Settings”.



The appliance language is set to “English” by default.



When first connecting or after the power has been cut for a time it will be necessary to wait a few seconds before you can interact with the appliance.

Favourites

Press the return knob from the clock screen to display the last preset programs or personal recipes used.



Deleting favourites

If you wish to delete the favourites:

1. Press the return knob from the clock screen to display the last preset programs or personal recipes used.
2. Hold the control knob down for a few seconds.

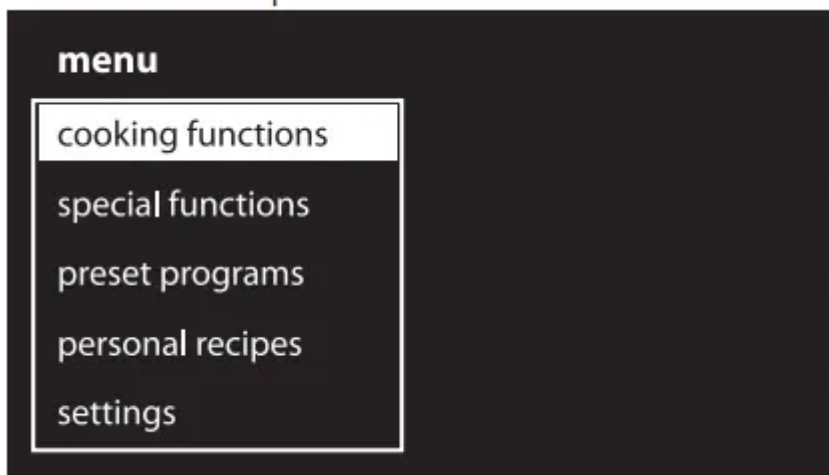


3. Select YES if you wish to delete the favourites.

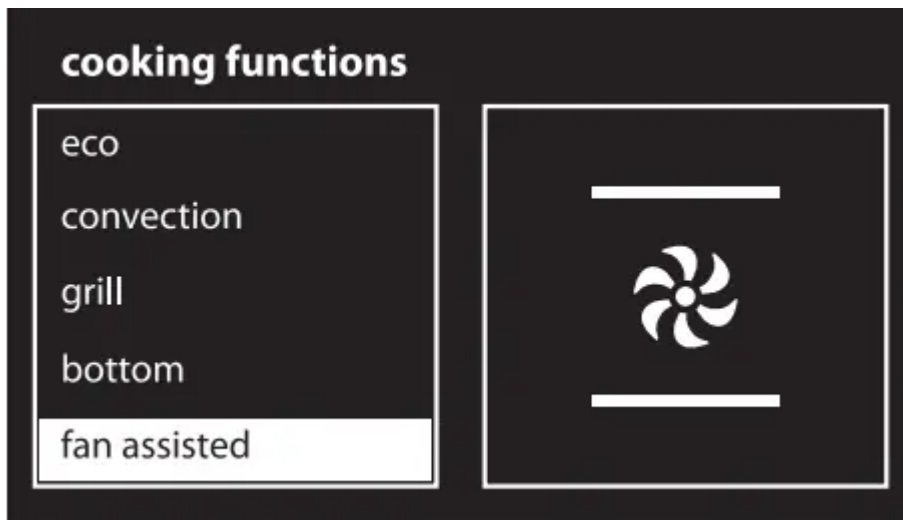


Cooking functions

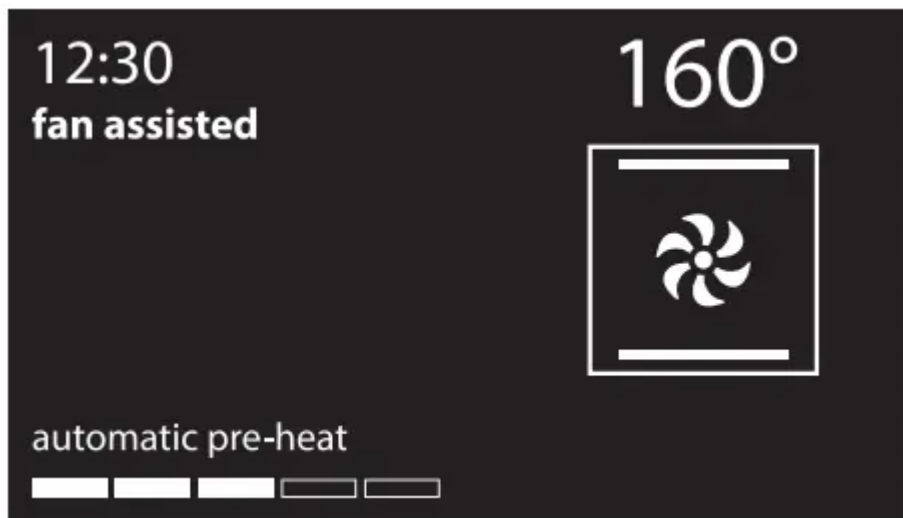
1. Turn the control knob to the right or left to select cooking functions from the main menu. Then press it to confirm.



2. Turn the control knob to select the required function. Press the knob to confirm the selection.



3. The appliance will begin automatic preheating. The display will show the chosen function, the pre-set temperature, the current time and the progress bar of the temperature reached (preheating).



Turn the control knob to change the preset temperature at any time. Press to confirm or wait 5 seconds.



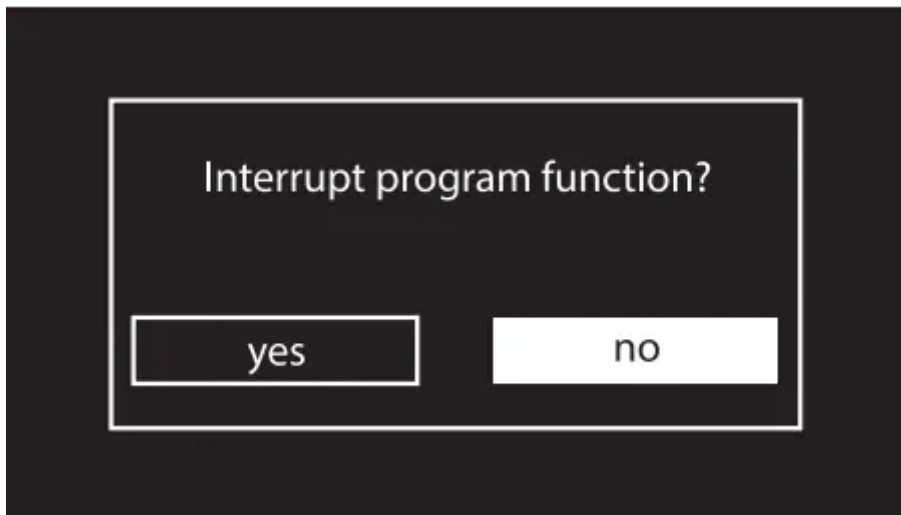
It is not recommended to place the dish in the oven during the automatic pre-heat stage.

4. When the preheating stage is over a buzzer will sound to indicate that the food can be placed inside the oven.



Interrupting a function

Press the return knob to interrupt a cooking function. Select the required option and confirm it using the return knob.



Keep the control knob pressed in for at least 5 seconds to immediately interrupt cooking at any time and return to the main menu.

List of cooking functions



Certain functions are not available on all models.



The combination of the fan and the circular heating element, in ECO mode, is particularly indicated for cooking on a single shelf, with reduced power consumption.



Convection

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, ribs and bacon. This function enables large quantities of food, particularly meat, to be grilled evenly



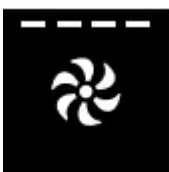
Bottom

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 1st and 4th shelves.)



Fan 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).



Baker's function

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.



Fan forced

The combination of the fan and the circular 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 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 mixing odours and flavours.



Supercook

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 shelves.)



Fan forced and grill

The combination of fan-assisted cooking and traditional cooking allows you to cook different foods on several levels extremely quickly and efficiently, without odours and flavours mingling. Perfect for large volumes that call for intense cooking.

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).

- To prevent excessive amounts of condensation from forming on the internal glass at the end of cooking, hot food should not be left inside the oven for too long after cooking.

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 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 grill function, we recommend that you preheat the oven before grilling.
- We recommend placing the food at the centre of the rack.

Advice for cooking desserts 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 defrost 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 plate and put the cover back in its slot.


Timer during function



This function only activates the buzzer, without stopping cooking.

1. Press the control knob during a cooking function.



2. Turn the control knob right or left to set the duration (from 1 minute to 4 hours). After a few seconds, the  symbol stops flashing and the countdown starts.


3. Wait for the buzzer to indicate that the time has finished. The  symbol flashes

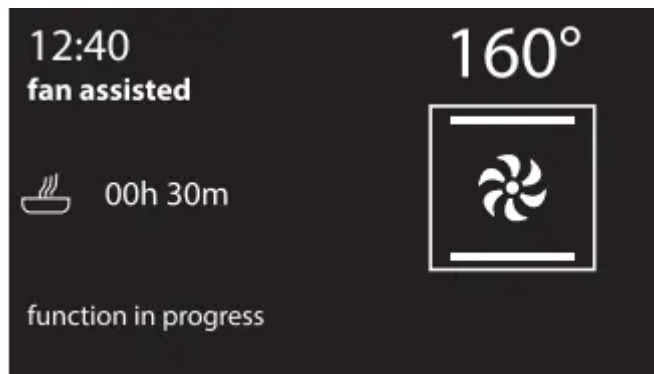


Turn the knob right or left to select another timer or press the control knob to deactivate the buzzer.

Timed cooking

1. After selecting a cooking function and temperature, press the control knob twice.
2. Turn the knob right or left to set the minutes of cooking from 00:01 to 13:00. Keep the knob turned to produce a faster increase or decrease.

3. A few seconds after the required duration is set, the  symbol stops flashing and timed cooking starts



4. At the end of the cooking time “function ended” appears on the display and a buzzer will sound that can be deactivated by pressing the control knob.



Turn the control knob to add some minutes of cooking time.





To extend the cooking time manually, press the control knob again. The appliance will resume its normal operation with the previously selected cooking settings.



To turn off the appliance see “ Interrupting a function”.

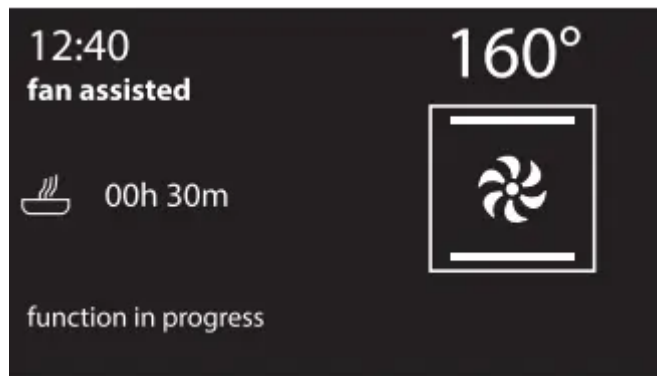
Modifying the data set during timed cooking


During operation, it is possible to modify timed cooking duration:


1. When the symbol  is steady and the appliance is cooking, press the control knob.
The symbol  starts flashing.
2. Turn the control knob right or left to alter the preset cooking time.



Delayed cooking

1. After selecting a function and a cooking temperature, press the control knob to set the cooking time.



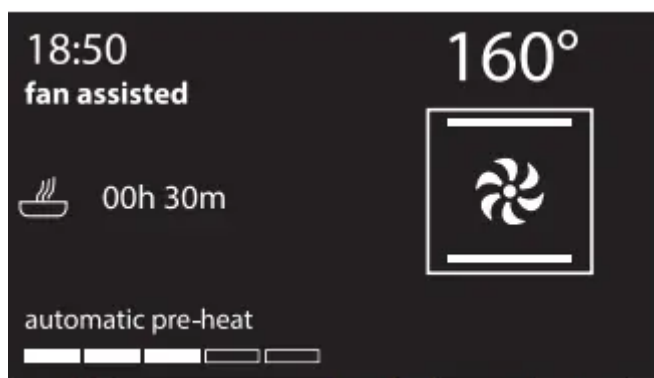
2. Press the control knob before the  symbol stops flashing to set the cooking end time.

3. The  symbol flashes. Turn the knob right or left to set the cooking end time.

4. After a few seconds the  and  symbols stop flashing. The appliance waits for the delayed start time.



5. Based on the values set, the appliance will start a preheating stage of approximately 10 minutes.



6. It will then proceed with the selected function.



7. At the end of the cooking time “function ended” appears on the display and a buzzer will sound that can be deactivated by pressing the control knob.










Modifying the data set during programmed cooking



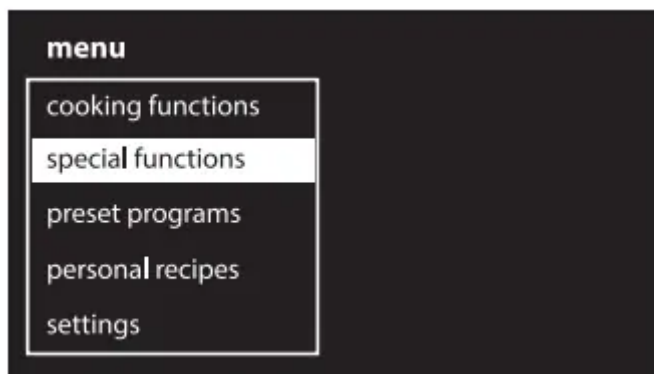
After modifying the cooking time, the end of cooking time must be reset.

During operation, it is possible to modify programmed cooking duration:

1. When the  and  symbols are lit steadily and the appliance is waiting for cooking to start, press the control knob. The symbol  starts flashing.
2. Turn the control knob to alter the previously set cooking time.
3. Press the control knob again. The  symbol switches off and  starts flashing. The display shows the cooking end time.
4. Turn the control knob to delay the cooking end time.
5. After a few seconds the  and  symbols stop flashing and programmed cooking restarts its operation with the new settings.

Special functions

The special functions menu contains some functions like the timer with the oven off, defrost and cleaning functions.



Certain functions are not available on all models.

List of special functions



Timer

This function sounds a buzzer when the time set has elapsed.



Defrost by time

This function allows you to defrost food on the basis of a selectable time.



Defrost by weight

This function defrosts foods on the basis of the type and weight of the frozen product.



Proving

The proving function, using the heat coming from the top, makes it possible to prove all types of dough, guaranteeing perfect results quickly.



Food warming

To heat food or keep it hot.



Sabbath mode

This mode allows food to be cooked while respecting the requirements of the Jewish Sabbath.



Vapour clean (on some models only)

This function makes cleaning easier using the steam produced by a little quantity of water poured onto the appropriate drawing placed on the bottom.



ECO pyrolytic (on some models only)

When this function is set, the oven executes a pyrolytic cycle at 500°C for a pre-set time. For use in the case of ovens which are not too dirty.



Pyrolytic (on some models only)

Setting this function, the oven reaches temperatures up to 500°C, destroying all the grease which forms on the internal walls.

Cleaning and maintenance

Cleaning and maintenance

Instructions



Improper use

Risk of damage to surfaces

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

Cleaning the surfaces

To keep the surfaces in good condition, they should be cleaned regularly after use. Let them cool first.

Ordinary daily cleaning

Always use only specific products that do not contain abrasives or chlorine-based acids.

Pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or a microfibre cloth.

Food stains or residues

Do not use metallic sponges or sharp scrapers as they will damage the surfaces.

Use ordinary non-abrasive products with the aid of wooden or plastic utensils if necessary. Rinse thoroughly and dry with a soft cloth or a microfibre cloth.

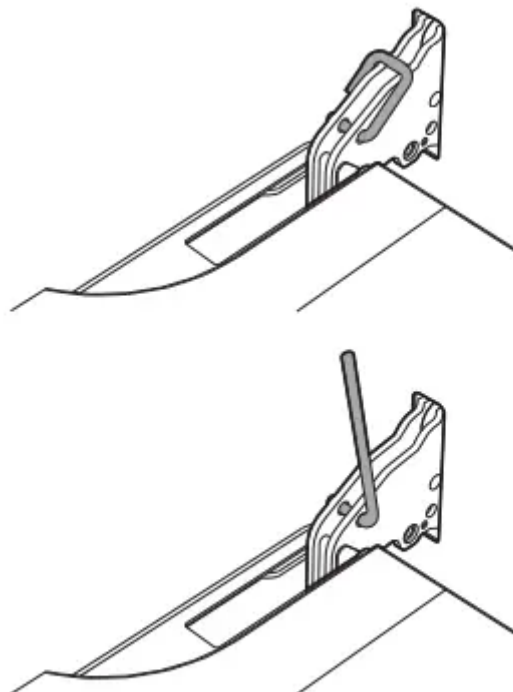
Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

Removing the door

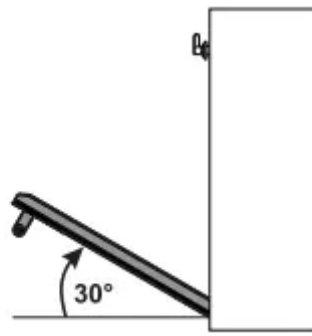
For easier cleaning, the door can be removed and placed on a canvas.

To remove the door proceed as follows:

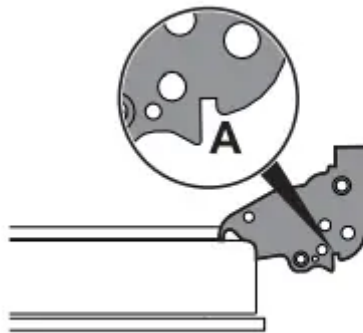
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



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.



We recommend the use of cleaning products distributed by the manufacturer.

Cleaning the inside of the oven

For the best oven upkeep, clean it regularly after having allowed it to cool.

Take out all removable parts.

Clean the oven racks with warm water and non-abrasive detergent. Carefully rinse and dry damp parts.



The oven should be operated at the maximum temperature for about 15-20 minutes after the use of specific products, to burn off the residues left inside the oven.

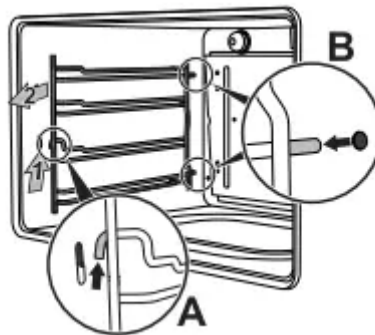


For easier cleaning, remove the door.

Removing racks/trays support frames

Removing the rack/tray support frames enables the sides to be cleaned more easily. Removing the rack/tray support 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

Pyrolytic: automatic cleaning



Pyrolytic is an automatic high-temperature cleaning procedure which causes dirt to dissolve. Thanks to this process, it is possible to clean the inside of the oven very easily.



Improper use Risk of damage to surfaces

- Remove any food residues or large spills from previous cooking operations from the inside of the oven.
- Switch off the burners or electric hot plates of the hob installed above the oven.

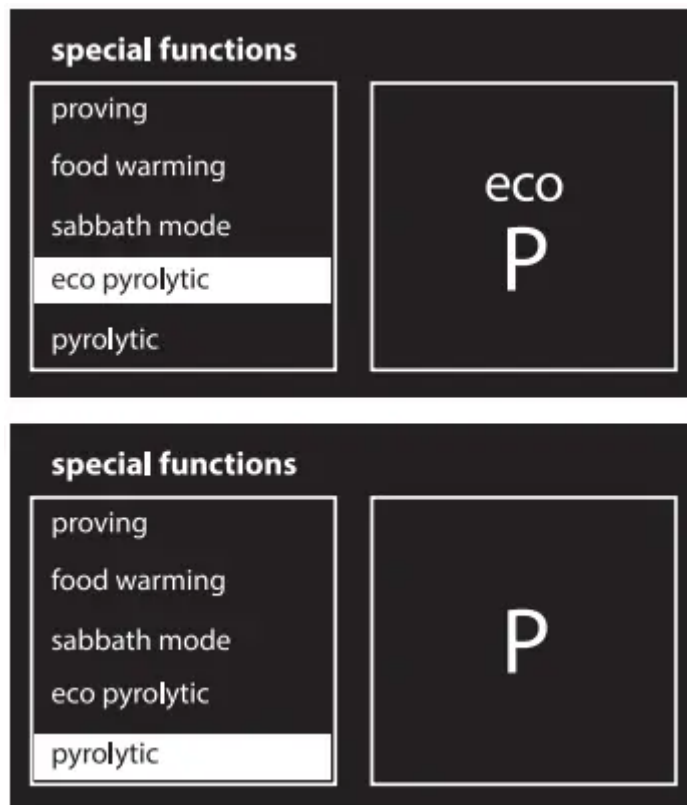
Preliminary operations


Before starting the pyrolytic cycle:

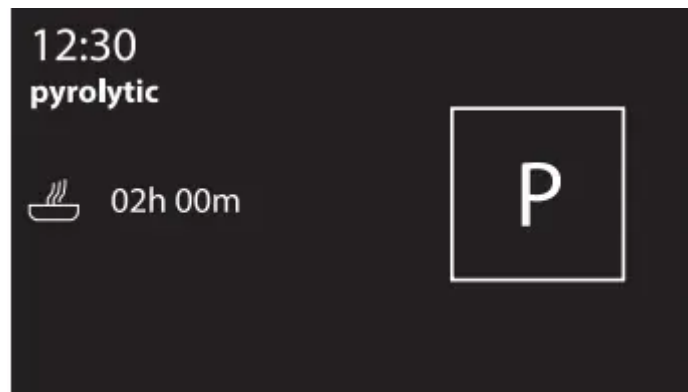
- Clean the internal glass panel following the usual cleaning instructions.
- For very stubborn encrustations spray an oven cleaning product onto the glass (read the warnings on the product); leave for 60 minutes, then rinse and dry the glass using kitchen roll or a microfibre cloth.
- Remove all accessories from inside the oven (do not remove the upper guard).
- Remove the racks/trays support frames.
- Close the door.


Pyrolytic function setting

1. Turn the control knob to the right or left to select eco pyrolytic or pyrolytic from the “special functions” menu. Then press it to confirm.



2. Turn the control knob to set the cleaning cycle duration from a minimum of 2 hours to a maximum of 3 hours (except for the  function whose duration is 2 hours).



3. Press the control knob. The  symbol will now be lit solidly. The display shows a warning to remove accessories from inside the oven cavity.

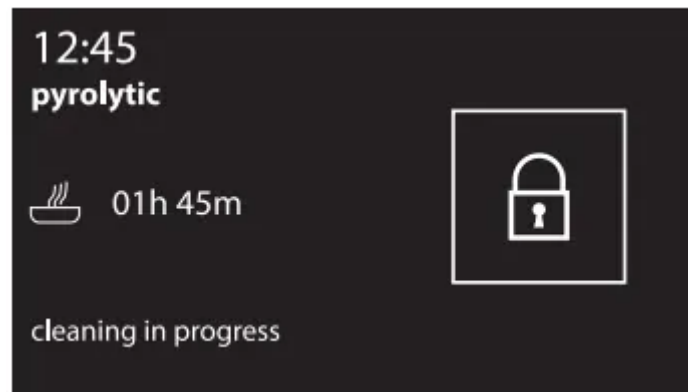
4. Press the control knob to start the pyrolytic cycle.



Recommended pyrolytic cycle duration:

- Light dirt: 2 hours.
- Medium dirt: 2 ½ hours.
- Heavy dirt: 3 hours.

Pyrolytic

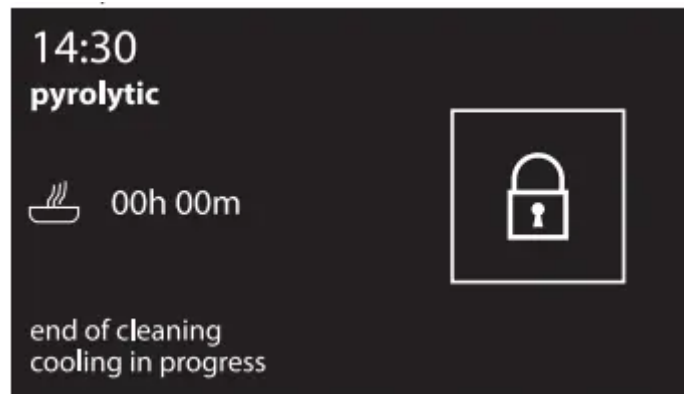


1. The display shows “cleaning in progress” and the remaining time to indicate that the appliance is carrying out the automatic cleaning cycle. Two minutes after the pyrolytic cycle has started the door is locked (the door lock indicator light comes on) by a device that prevents the door from being opened.



It is not possible to select any function once the door lock device has been activated.

2. At the end of the pyrolytic cycle, the door remains locked as long as the temperature inside the oven returns to safety levels.



3. The display indicates that the cooling procedure inside the oven cavity is in progress. Wait for the oven to cool down and collect the residues deposited inside with a damp microfibre cloth.



During the first pyrolytic cycle, unpleasant odours may occur due to the normal evaporation of oily manufacturing substances. This is an absolutely normal phenomenon which disappears after the first pyrolytic cycle.



During the pyrolytic cycle the fans produce a more intense level of noise due to a greater rotation speed. This is an absolutely normal operation, intended to provide more effective heat dispersal. At the end of the pyrolytic cycle, the fans will continue to operate for long enough to avoid overheating the walls of adjacent units and the front of the oven.



If the pyrolytic cycle gives unsatisfactory results at minimum duration, it is recommended to set a longer time for successive cleaning cycles.



Setting of programmed pyrolytic cycle

It is possible to program the pyrolytic cycle start time.

1. After selecting the pyrolytic cycle duration, press the control knob. The display shows the

current time and the  symbol comes on.

2. Turn the control knob to set the time you wish the pyrolytic cycle to finish.

3. After a few seconds, the  and  symbols remain lit steadily and the appliance waits for the set start time to start the cleaning cycle.

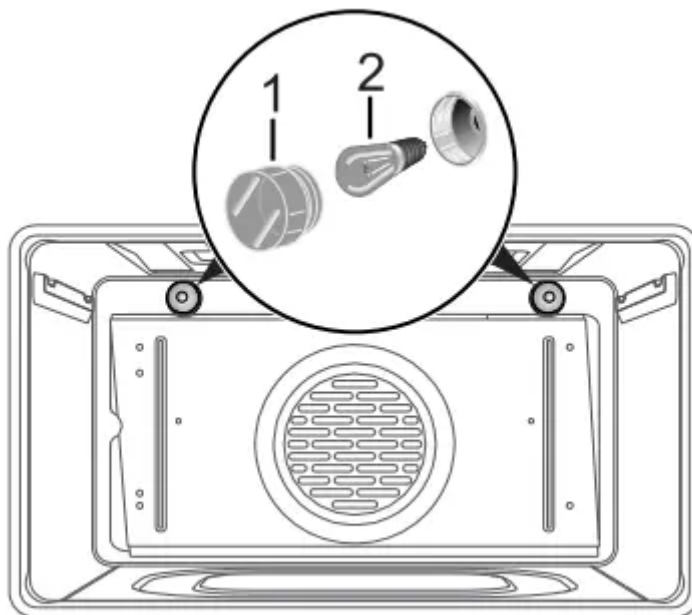


It is not possible to select any function once the door lock device has been activated. It remains possible, however, to switch off the appliance using the specific controls

Extraordinary maintenance

Replacing the internal light bulb

1. Unscrew bulb protector 1, anticlockwise.
2. Replace the bulb 2 with one of the same type (25W). Use only oven bulbs (T 300°C).



What to do if...

The display is completely off:

- Check the mains power supply.
- Check whether an omnipolar switch upstream of the appliance supply line is in the “ON” position.

The appliance does not heat up:

- Check whether it has been set in “demo” mode (for further details see “Settings”).

The controls do not respond:

- Check whether it has been set to “control lock” mode (for further details see “Settings”).

The cooking times are longer than those indicated in the table:

- Check whether it has been set to “ecologic” mode (for further details see “Settings”).

After the automatic cleaning cycle (pyrolytic) it is not possible to select a function:

- Verify whether the door lock has deactivated. If it has not, the oven has a safety device that does not allow functions to be selected while the door lock is active. This is because the temperature inside the oven is still too high to permit any type of cooking.

The display shows “Error 4”:

- The door lock has not properly attached to the door. This might be because the door was accidentally opened during the door lock activation. Switch the oven off and on again, waiting a few minutes before selecting a new cleaning cycle.

If the door is opened during a fan-assisted function, the fan stops:

- This is not a fault. It is a normal operation of the appliance, useful when cooking foods in order to avoid excessive heat escaping. When the door is closed, the oven will return to normal operation.



If the problem has not been resolved or in the case of other types of fault, contact your local technical support centre.



If other Error XX error messages are indicated: note down the error message, function and set temperature and contact your local technical support centre.

Installation

Installation

Electrical connection



Power voltage Danger of electrocution

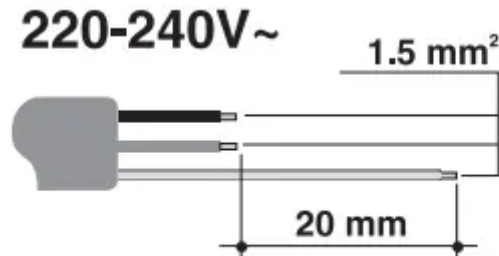
- Have the electrical connection performed by authorised technical personnel.
- The appliance must be connected to earth in compliance with electrical system safety standards.
- Disconnect the main power supply

General information

Check the grid characteristics against the data indicated on the plate. The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance. Do not remove this plate for any reason. The appliance works at 220-240 V~.

Use a three-pole cable (3 x 1.5 mm² referring to the cross section of the internal conductor).

Perform the ground connection using a wire that is 20 mm longer than the other wires.



Fixed connection

Fit the power line with an omnipolar circuit breaker in compliance with installation regulations. The circuit breaker should be located near the appliance and in an easily reachable position.

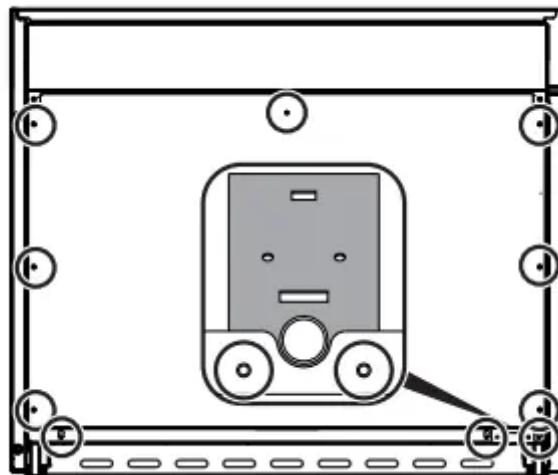
Connection with plug and socket

Make sure that the plug and socket are of the same type.

Avoid using adapters and shunts as these could cause overheating and a risk of burns.

Cable replacement

1. Unscrew the rear casing screws and remove the casing to access the terminal board.



2. Replace the cable.
3. Make sure that the cables (for the oven or any hob) follow the best route in order to avoid any contact with the appliance.

Positioning



Heavy appliance Danger of crush injuries

- Place the appliance into the piece of furniture with the aid of a second person.



Pressure on the open door Risk of damages to the appliance

- Never use the oven door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the oven door when open.

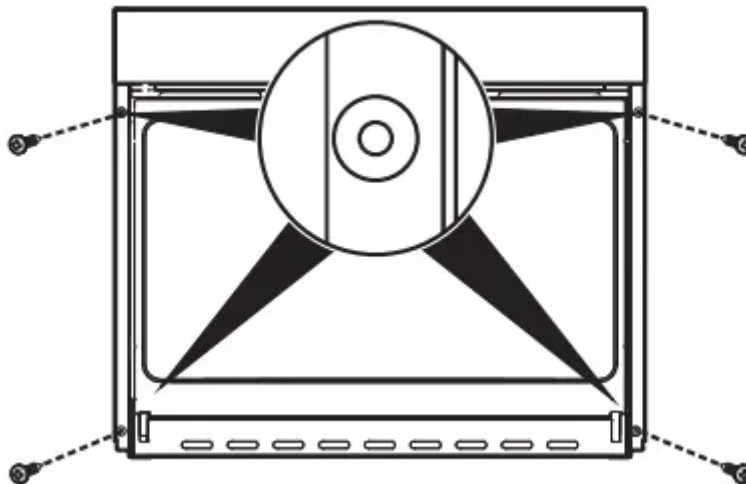


Heat production during appliance operation Risk of fire

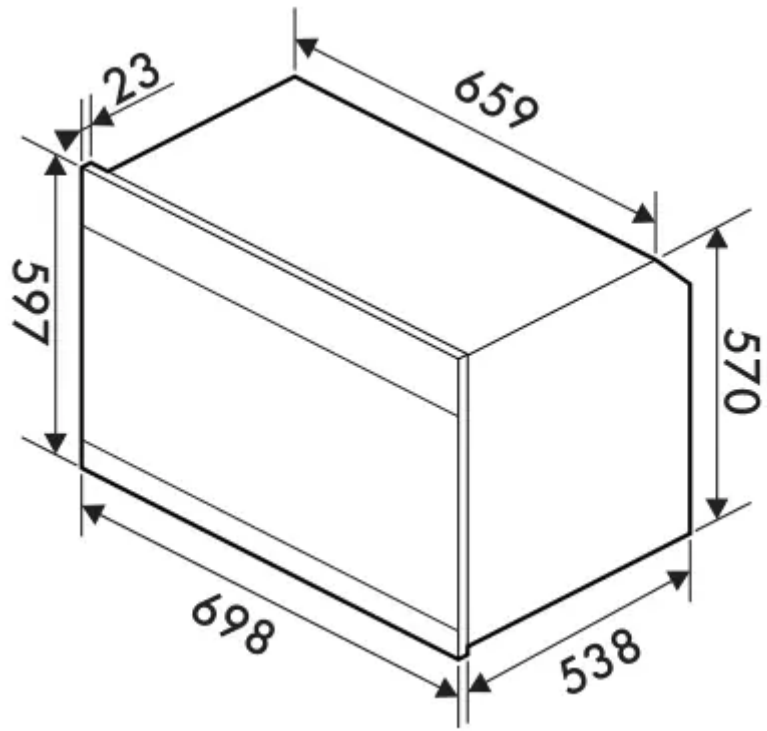
- Check that the piece of furniture material is heat resistant.
- Check that the piece of furniture has the required slots.

Fixing

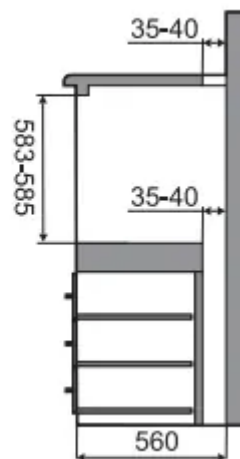
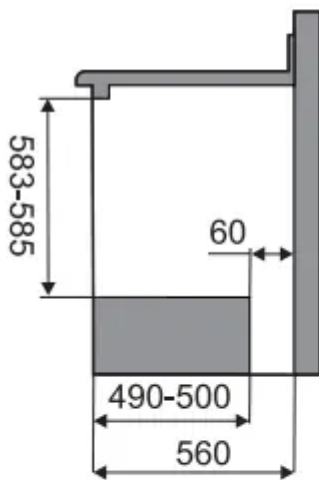
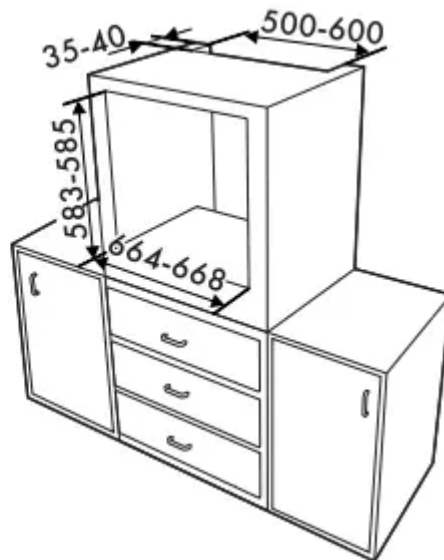
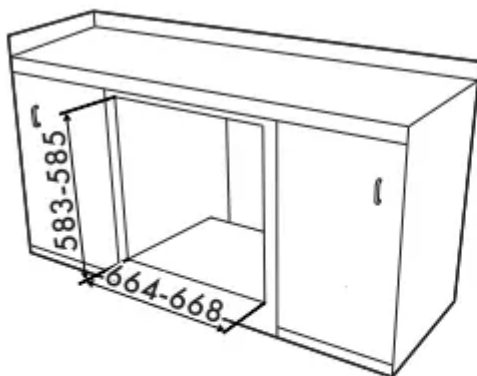
To secure the appliance to the counter, screw in 4 screws through the holes in the frame



Appliance overall dimensions (mm)



Mounting under worktops (mm) Mounting into a column (mm)





Make sure that the piece of furniture rear/bottom part has an opening of approx. 60 mm.



Make sure that the piece of furniture top/rear part has an opening approx. 35-40 mm deep.

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.