

Instructions

General safety instructions

Risk of personal injury

- During use the appliance and its accessible parts become very hot. Never touch the heating elements during use.
- Protect your hands by wearing oven gloves when moving food inside the oven.
- Never try to put out a fire or flames with water: Turn off the appliance and smother the flames with a fire blanket or other appropriate cover.
- This appliance may be used by children aged at least 8 and by people of reduced physical, sensory or mental capacity, or lacking in experience in the use of electrical appliances, provided that they are supervised or instructed by adults who are responsible for their safety.
- Children must not play with the appliance.
- Keep children under the age of eight at a safe distance unless they are constantly supervised.
- Keep children under the age of 8 away from the appliance when it is in use.
- Cleaning and maintenance must not be carried out by unsupervised children.
- The cooking process must always be monitored. A short cooking process must be continuously monitored.
- Never leave the appliance unattended during cooking operations where fats or oils could be released, as these could then heat up and catch fire. Be very careful.
- Do not pour water directly onto very hot trays.
- Keep the oven door closed during cooking.
- If you need to move food or at the end of cooking, open the door 5 cm for a few seconds, let the steam come out, then open it fully.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Switch off the appliance immediately after use.
- DO NOT USE OR STORE FLAMMABLE MATERIALS NEAR THE APPLIANCE.
- DO NOT USE AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILST IT IS IN USE.
- DO NOT MODIFY THIS APPLIANCE.

- Have qualified personnel carry out installation and assistance interventions according to the standards in force.
- Do not try to repair the appliance yourself or without the intervention of a qualified technician.
- Do not pull the cable to remove the plug.

Risk of damaging the appliance

- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts. Use wooden or plastic utensils.
- Do not use rough or abrasive materials or sharp metal scrapers.
- Switch off the burners or the electric hot plates of the hob installed above the appliance during the pyrolytic process (where available).
- Do not seat on 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).
- Racks and trays should be inserted as far as they will go into the side guides. The mechanical safety locks that prevent them from being removed must face downwards and towards the back of the oven cavity.
- Do not use steam jets to clean the appliance.
- Do not spray any spray products near the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.
- Never leave objects on the cooking surface.
- DO NOT FOR ANY REASON USE THE APPLIANCE AS A SPACE HEATER.
- Do not use plastic cookware or containers when cooking food.
- Do not put sealed tins or containers in the oven.
- Remove all trays and racks which are not required during cooking.
- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- Do not place pans or trays directly on the bottom of the oven cavity.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not use the open door to rest pans or trays on the internal glass pane.
- Never use the oven door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the oven door when open.
- Do not use the handle to lift or move the appliance.

Installation and maintenance

- THIS APPLIANCE MUST NOT BE INSTALLED IN BOATS OR CARAVANS.
- The appliance must not be installed on a pedestal.
- Position the appliance into the cabinet cut-out with the help of a second person.
- To avoid potential overheating, the appliance must not be installed behind a decorative door or a panel.
- Have qualified personnel carry out installation and assistance interventions according to the standards in force.
- Have the electrical connection performed by authorised technical personnel.
- The appliance must be connected to earth in compliance with electrical system safety standards.
- Use cables withstanding a temperature of at least 90 °C.
- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.
- If the power supply cable is damaged, contact technical support immediately and they will replace it.
- Always use any necessary/ required personal protective equipment (PPE) before performing any work on the appliance (installation, maintenance, positioning or movement).
- Before performing any work on the appliance, switch off the power supply.
- This appliance can be used up to a maximum altitude of 4,000 metres above sea level.

For this appliance

- Take care because steam may not be visible at certain temperatures.
- Open the appliance door carefully during or after cooking.
- Dishes must be heat and steam resistant.
- Ensure that the appliance is switched off before replacing the bulb.
- Do not rest any weight or sit on the open door of the appliance.
- Take care that no objects are stuck in the doors.
- Do not install / use the appliance outdoors.

Appliance purpose

- This appliance is intended for cooking food in the home environment. Every other use is considered improper.
- The appliance is not designed to operate with external timers or with remote-control systems.

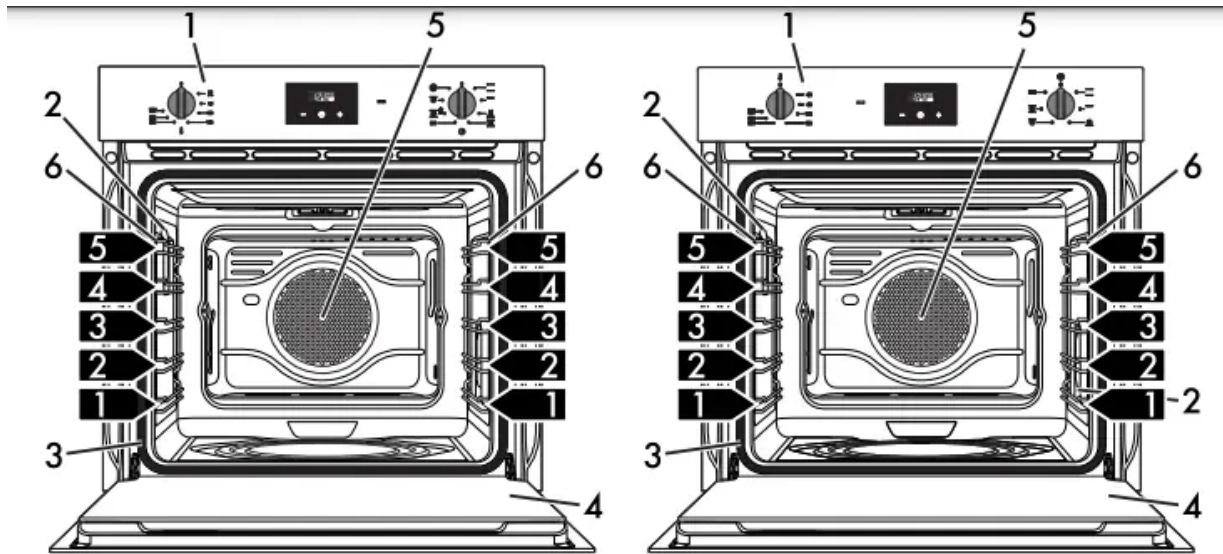
Manufacturer's liability

The manufacturer declines all liability for damage to persons or property caused by:

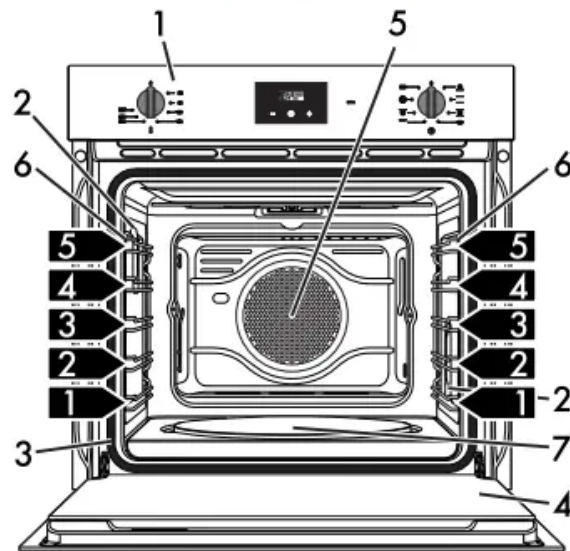
- Use of the appliance other than that specified
- Failure to comply with the instructions in the user manual
- Tampering with any part of the appliance
- The use of non-original spare parts.

Description

General Description



Multifunction models



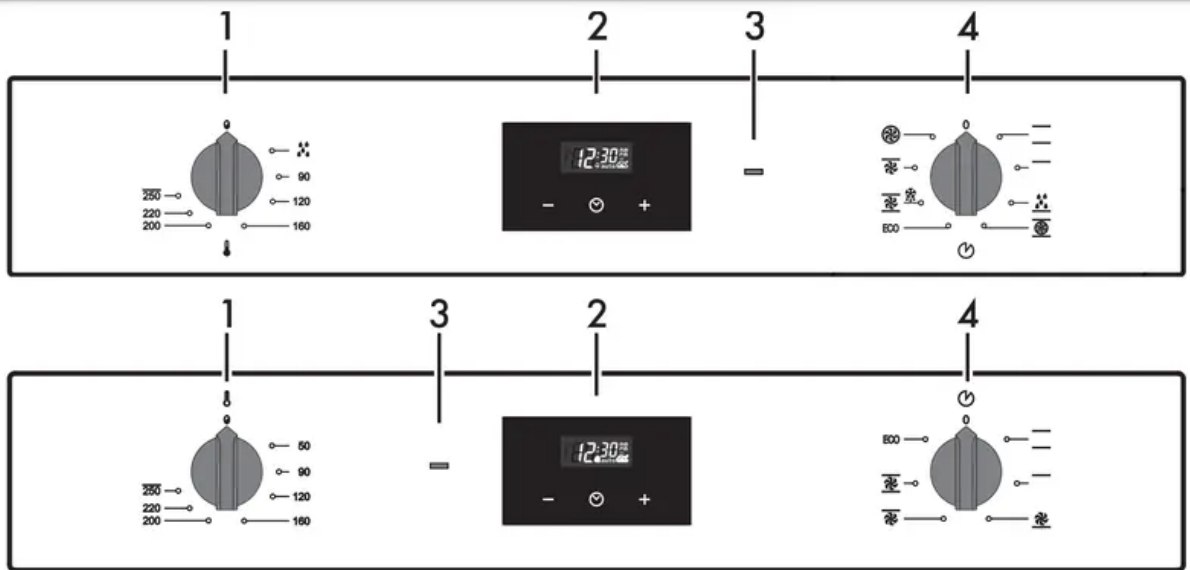
Models with pizza stone

- 1 Control panel
- 2 Oven light
- 3 Seal
- 4 Door

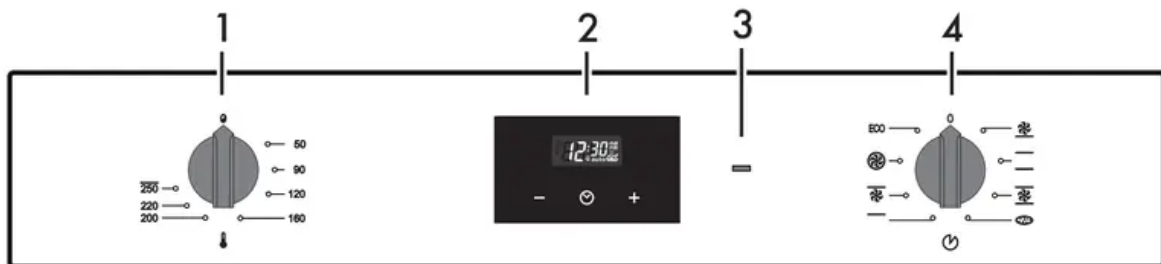
- 5 Fan
- 6 Rack/tray support frames
- 7 Pizza stone

1,2,3 Frame shelf

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.

Use

Instructions

High temperature inside the oven during use - Danger of burns

- Keep the oven door closed during cooking.
- Protect your hands by wearing oven 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 approach the appliance when it is in operation.

Improper use - Risk of damage to surfaces

- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not place pans or trays directly on the bottom of the oven cavity.
- Do not pour water directly onto very hot trays.

High temperature inside the oven during use - Danger of fire or explosion

- Do not spray any spray products near the appliance.
- Do not use or leave flammable materials near the appliance.
- Do not use plastic cookware or containers when cooking food
- Do not put sealed tins or containers in the oven.
- Do not leave the appliance unattended during cooking operations where fats or oils could be released.
- Remove all trays and racks which are not required during cooking.

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:

- 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

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

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

- 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.

Cooking advice

General advice

1. Use a fan assisted function to achieve consistent cooking at several levels.
2. 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

Instructions

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

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

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)

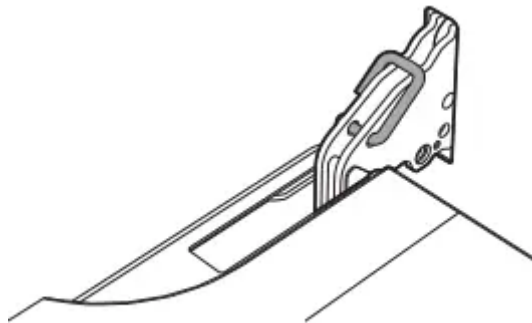
In the event you are using specific cleaning products, we recommend running the oven at maximum temperature for 15-20 minutes in order to eliminate any residue.

Removing the door

For easier cleaning it is recommended to remove the door and place it on a tea towel.

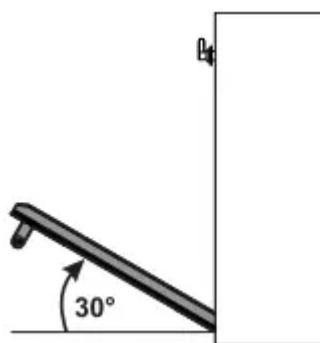
To remove the door proceed as follows:

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



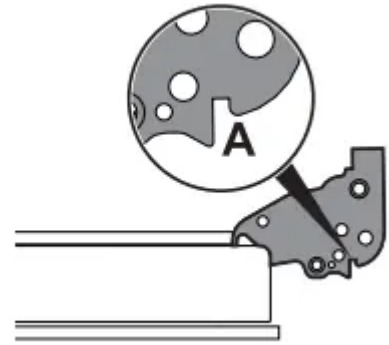
the figure.

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.

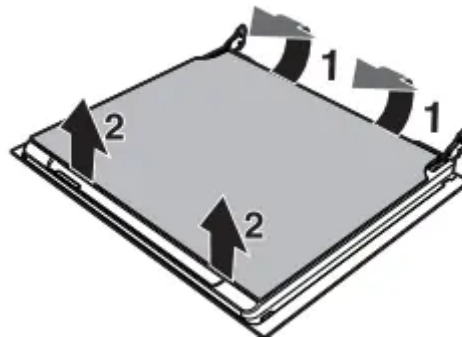
Cleaning the door glazing

- 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

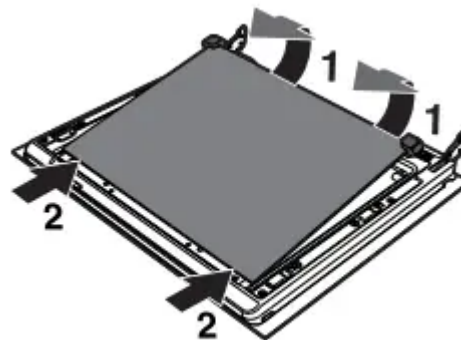
For easier cleaning the internal glass panes of the door can be removed.

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



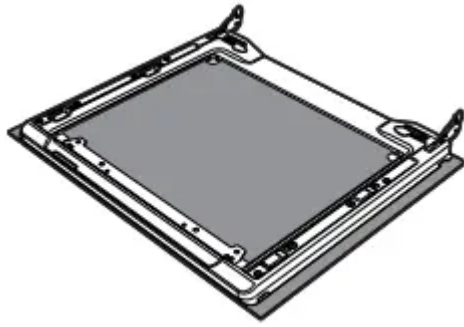
from their housings in the oven door.

3. Some models are fitted with a pair of intermediate glass panes. Remove the intermediate

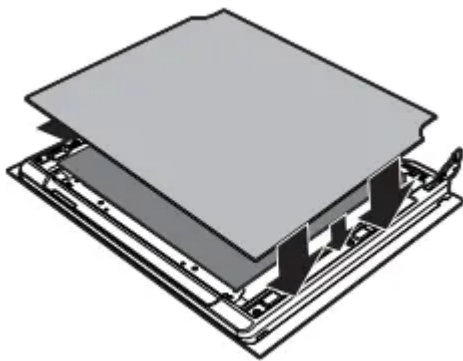


glass panes by lifting them upwards.

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



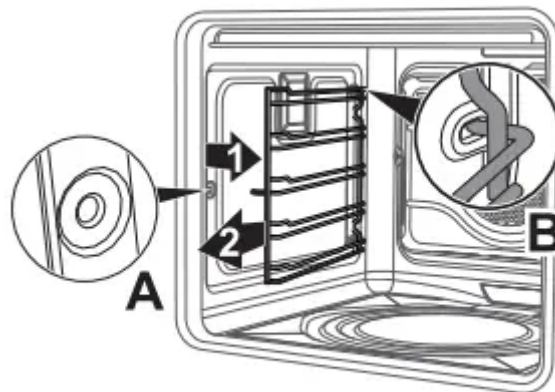
5. Refit the panes in the reverse order in which they were removed.
6. Reposition the internal glass pane. Take care to centre and insert the 4 pins into their housings in the oven door by applying slight pressure.



Removing rack/tray support frames

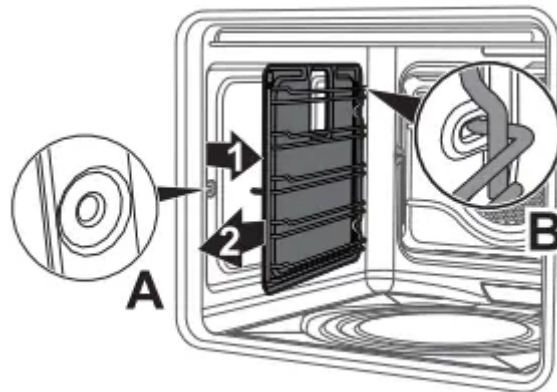
Removing the rack/tray support frames enables the sides to be cleaned more easily. This operation should be performed each time the automatic cleaning cycle is used (on some models only). To remove the rack/tray support frames:

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)

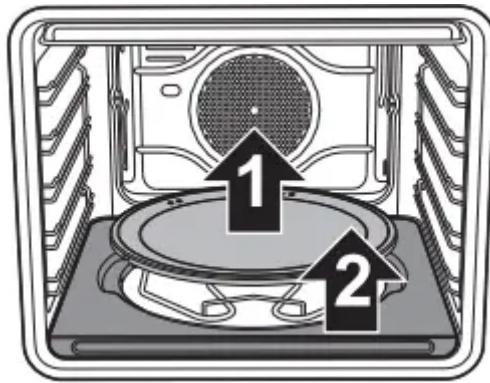
The regeneration cycle of the self-cleaning panels is a cleaning method through heating suitable for removing small grease residues, not sugar-based ones.

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.

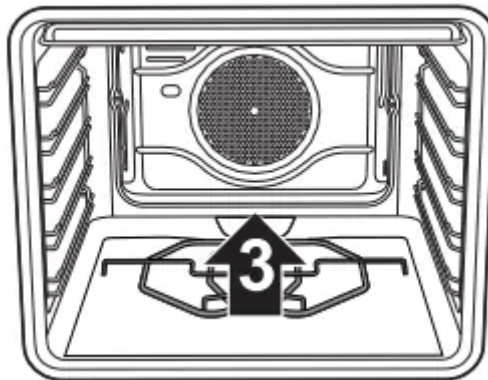
We recommend carrying out the self-cleaning panel regeneration cycle every 15 days.

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)

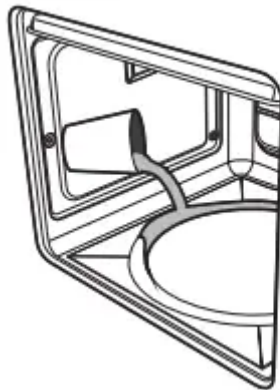
Vapor Clean is an assisted cleaning procedure which facilitates the removal of dirt. Thanks to this process, it is possible to clean the inside of the oven very easily. The dirt residues are softened by the heat and water vapour for easier removal afterwards.

Improper use - Risk of damage to surfaces

- Remove any food residues or large spills from previous cooking operations from the inside of the oven.
- Carry out assisted oven cleaning operations only when the oven is cold.

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.

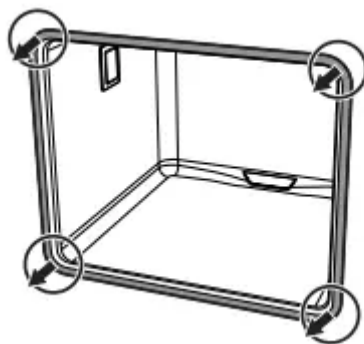
We recommend removing the door in order to make the manual cleaning of the parts that are difficult to reach easier.

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.

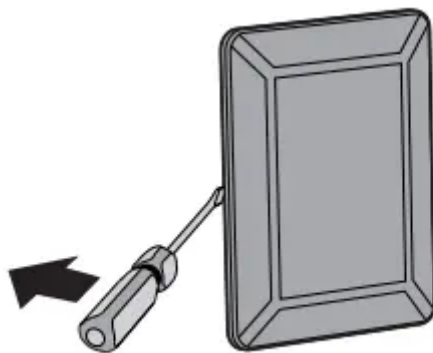
- To keep the seal clean, use a nonabrasive sponge and wash with lukewarm water.

Replacing the internal light bulb

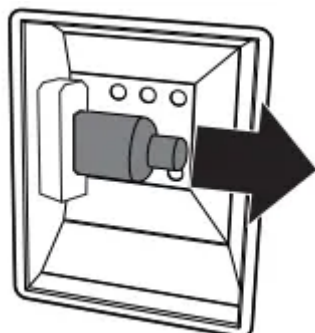
Live parts: Danger of electrocution

- Unplug the appliance.
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.

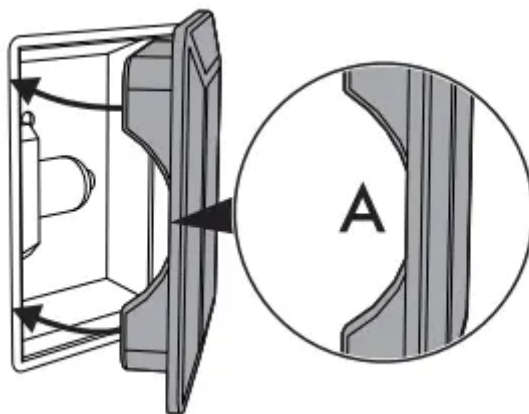


4. Slide out and remove the light bulb.



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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