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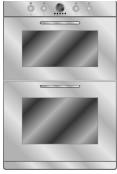


**INSTRUCTIONS FOR THE USER:** these contain user advice, description of the commands and the correct procedures for cleaning and maintenance of the appliance.



**INSTRUCTIONS FOR THE INSTALLER:** these are intended for the qualified technician who must install the appliance, set it functioning and carry out an inspection test.

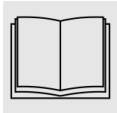
## 1. INSTRUCTIONS PROPER USE



ELECTRICAL CONNECTION: PLEASE REFER TO INSTALLATION INSTRUCTION FOR THE GAS & ELECTRICAL SAFETY REGULATIONS AND THE VENTILATION REQUIREMENTS.

IN YOUR OWN INTEREST, AND THAT OF SAFETY, IT IS THE LAW THAT ALL GAS APPLIANCES BE INSTALLED AND SERVICED BY COMPETENT PERSONS, WHO WILL COMPLY WITH THE RELEVANT STANDARDS AND REGULATIONS.

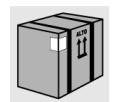
CORGI REGISTERED INSTALLERS UNDERTAKE TO WORK TO SATISFACTORY STANDARDS. DISCONNECTION OF GAS AND ELECTRIC APPLIANCES SHOULD ALWAYS BE CARRIED OUT BY A COMPETENT PERSON.



THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE AND THEREFORE MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE OVEN. WE ADVISE CAREFUL READING OF THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE OVEN. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR DOMESTIC USES AND CONFORMS TO CURRENT **REGULATIONS IN FORCE**. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND HEATING-UP OF FOOD**. ALL OTHER USES ARE CONSIDERED IMPROPER. **THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE.**



NEVER USE THIS APPLIANCE FOR HEATING ROOMS.



DO NOT LEAVE THE PACKING IN THE HOME ENVIRONMENT. SEPARATE THE VARIOUS WASTE MATERIALS AND TAKE THEM TO THE NEAREST SPECIAL GARBAGE COLLECTION CENTRE.



THIS APPLIANCE IS MARKED ACCORDING TO THE EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE).

THIS GUIDELINE IS THE FRAME OF A EUROPEAN-WIDE VALIDITY OF RETURN AND RECYCLING ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT.



DO NOT OBSTRUCT VENTILATION OPENINGS AND HEAT DISPERSAL SLITS.



THE I.D. PLATE WITH TECHNICAL DATA, REGISTRATION NUMBER AND BRAND NAME IS POSITIONED VISIBLY ON THE OVEN DOOR FRAME.

**THE PLATE MUST NOT BE REMOVED.**



TO PREVENT ANY STEAM IN THE OVEN CREATING PROBLEMS, OPEN THE DOOR IN TWO STAGES: HALF OPEN (5 CM APPROX.) FOR 4-5 SECONDS AND THEN FULLY OPEN. TO ACCESS FOOD, ALWAYS LEAVE THE DOOR OPEN AS SHORT A TIME AS POSSIBLE TO PREVENT THE TEMPERATURE IN THE OVEN FROM FALLING AND RUINING THE FOOD.



*The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above guidelines or by interference with any part of the appliance or by the use of non-original spares.*

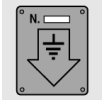
## 2. SAFETY INSTRUCTION



**INSTRUCTIONS FOR THE INSTALLER:** THESE ARE INTENDED FOR THE QUALIFIED TECHNICIAN WHO MUST INSTALL THE APPLIANCE, SET IT FUNCTIONING AND CARRY OUT AN INSPECTION TEST.



DO NOT ATTEMPT TO MOVE THE APPLIANCE BY PULLING ON THE DOOR HANDLES. OPEN THE DOOR AND GRASP THE FRAME OF THE OVEN TAKING CARE THAT THE DOOR DOES NOT SHUT ON YOUR FINGERS.



IT IS OBLIGATORY FOR THE ELECTRICAL SYSTEM TO BE EARTHED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES.



WHEN LINKING UP TO MAINS BY HARD WIRING, CONNECT BY MEANS OF A POWER CABLE COMPLYING WITH APPLICABLE REGULATIONS.

THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN.



ALWAYS CHECK THAT THE CONTROL KNOBS ARE IN THE "ZERO" (OFF) POSITION WHEN YOU FINISH USING THE OVEN.



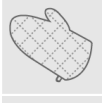
NEVER PUT FLAMMABLE OBJECTS IN THE OVEN: THEY COULD BE ACCIDENTALLY LIGHTED AND IGNITED CAUSE FIRE.



PARTS OF THE APPLIANCE MAY BE HOT DURING OR IMMEDIATELY AFTER USE. CARE SHOULD BE TAKEN TO AVOID TOUCHING HEATING ELEMENTS INSIDE THE OVEN. ALLOW SUFFICIENT TIME FOR THE APPLIANCE TO COOL AFTER SWITCHING OFF.



**THE OVEN IS DESIGNED FOR USE BY ADULTS.** DO NOT ALLOW CHILDREN TO GO NEAR OR PLAY WITH IT.



THE APPLIANCE BECOMES VERY HOT DURING USE. SUITABLE HEAT-PROOF GLOVES SHOULD BE WORN FOR ALL OPERATIONS.



DURING COOKING, DO NOT COVER THE BOTTOM OF THE OVEN WITH ALUMINIUM, TIN FOIL OR GREASEPROOF PAPER AND DO NOT PLACE PANS OR OVEN TRAYS ON IT AS THIS MAY DAMAGE THE ENAMEL COATING.



BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.



DO NOT PLACE PLASTIC PRODUCTS OR PRODUCTS WITH PLASTIC PARTS INSIDE THE OVEN. IF ACCIDENTALLY LEFT INSIDE THEY MAY BE A SOURCE OF SERIOUS DANGER TO THE USER AND PUT THE APPLIANCE'S OPERATION AT RISK.

BEFORE CLOSING THE OVEN DOOR, MAKE SURE THAT ALL THE SHELVES AND TRAYS PROVIDED HAVE BEEN PUSHED FULLY INTO PLACE SO THAT THEY DO NOT TOUCH THE GLASS WHEN THE DOOR IS CLOSED.



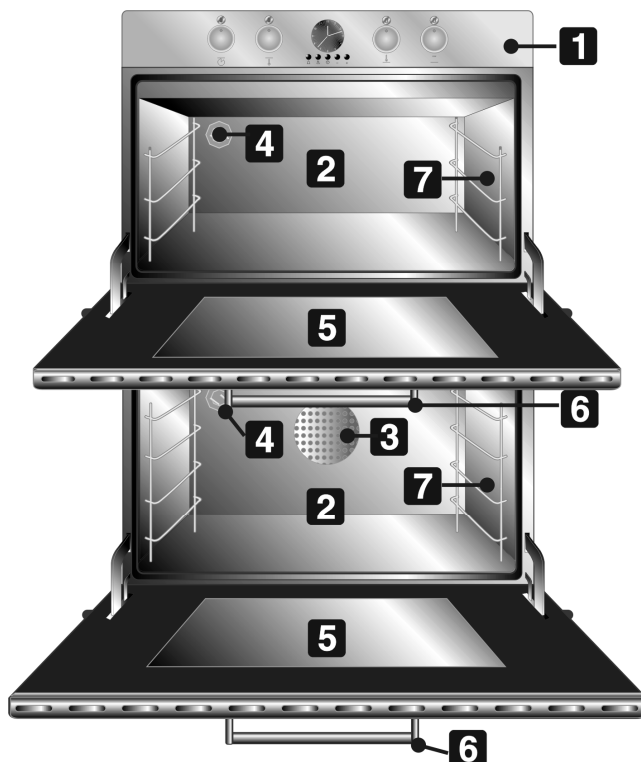
IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE OVEN, FOLLOWING THE INSTRUCTIONS. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.



**NEVER ATTEMPT TO REPAIR THE APPLIANCE.** ALL REPAIRS MUST BE CARRIED OUT BY AN AUTHORISED ENGINEER OR AT AN AUTHORISED SERVICE CENTRE.



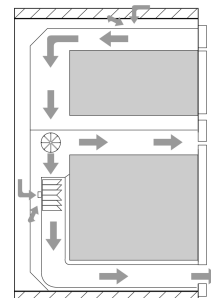
### 3. KNOW YOUR OVEN



- 1** FRONT CONTROL PANEL
- 2** OVEN CAVITY
- 3** OVEN FAN
- 4** OVEN LIGHT
- 5** OVEN DOOR
- 6** DOOR HANDLE
- 7** OVEN GUIDE FOR SHELF AND PAN

#### COOLING SYSTEM

The appliance is equipped with 2 cooling fans which come into operation when the oven is switched on. Operation of the fan generates a normal flow of air which comes out at the bottom, in the centre of the front of the oven, and may continue for a short time even after the oven is switched off.



### 4. BEFORE FIRST USE



Do not leave the packing in the home environment. Separate the various waste materials and take them to the nearest special garbage collection centre.





Before using the oven for the first time, pre-heat it to maximum temperature long enough to burn any manufacturing oily residues which could give the food a bad taste.

#### HOW TO PROCEED

Remove all the accessories from the inside of the oven.

Remove all the removable label and any protective foils from the outside and the inside of the oven.

To switch on the oven at first use or after a power black-out, simply press the programmer central key for 1 to 2 seconds to enable cooking in the large oven. The small oven does not require any specific switch-on procedures: simply turn the thermostat knob to any setting.

Set the function knobs on the symbol  and the thermostat knob to 250°C. For the small oven simply turn the thermostat knob on the symbol .



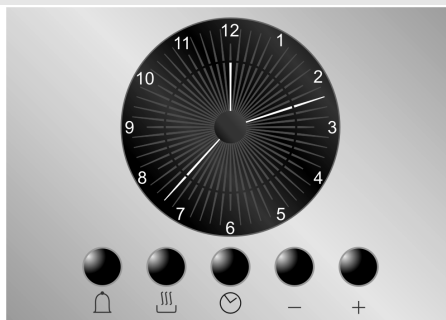
## Instructions for the user

GB-IE

### 5. ELECTRONIC ANALOGUE CLOCK (ONLY ON SOME MODELS)



The programmer user instructions are valid only for the **large oven**.



#### LIST OF FUNCTIONS



MINUTE-MINDER BUTTON



AUTOMATIC DURATION / AUTOMATIC STAR TIME BUTTON



TIME SETTING AND RESET






DECREASE TIME BUTTON



INCREASE TIME BUTTON

#### 5.1 Setting the time

When the oven is used for the first time, or after a power failure, the display flashes on and off at regular intervals. Press the  key for 1 to 2 seconds to stop the display flashing and start setting of the current time. Press the  or  keys to increase or decrease by one minute each time a key is pressed.





Press one of the two value modification keys until the current time appears. The clock will start from the time set 6/7 seconds after the last key is pressed.

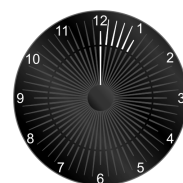


At the end of each programmed cooking operation, an intermittent alarm will sound 3 to 4 times at intervals of about 1 and a half minutes. The beeps can be stopped at any moment by pressing any key.

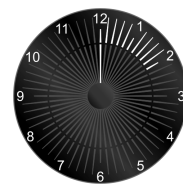
#### 5.2 Minute-minder

This function does not stop cooking but just triggers the alarm.

- When the  key is pressed the display illuminates, appearing as shown in figure 1;
- Press the  or  keys within 6 to 7 seconds to set the minute-minder. Whenever a key is pressed, 1 outside segment, representing 1 cooking minute will light up (figure 2 shows 10 cooking minutes).
- The countdown will start 6 to 7 seconds after the last key is pressed; at the end of it, you will hear the alarm.
- During cooking with countdown, the current time can be displayed by pressing the  key once; press again to return to the minute-minder display.
- **At the end of the countdown, the oven has to be switched off by hand, by turning the thermostat and the function selector to 0.**




1










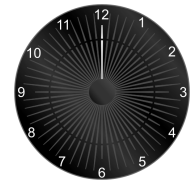
2



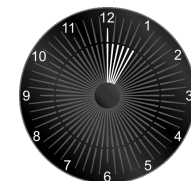
### 5.3 Programming

**Cooking duration time:** the 2<sup>nd</sup> button  can be used to set the cooking time. Before setting it, turn the thermostat to the cooking temperature of choice and the function selector knob to any setting. To set the cooking time, proceed as follows:

- Press the  key for 1 to 2 seconds; the pointer will move to 12 o'clock (Fig. 1).
- Use the  and  keys to set the cooking time; whenever the  key is pressed, 1 minute will be added to the cooking time, and every 12 minutes a new inside segment will light up (figure 2 shows a cooking time of 1 hour).
- Once the required time has been set, cooking will start about 6 seconds after the last time the  or  key is pressed.
- Once cooking has started, the display will show the current time, represented by the constantly on segments, and the minutes left until cooking finishes, represented by the flashing segments (every flashing segment indicates 12 minutes of cooking time left).
- When the end of the cooking time is reached, the timer will switch off the oven heating elements, the alarm will start and the numbers on the dial will flash.
- The cooking time can also be reset by deleting the program set; pressing the central key  for 1 or 2 seconds will delete the time set and the oven will have to be switched off by hand.









1

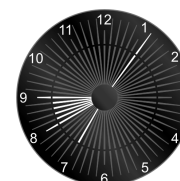


2

**Caution: cooking times of more than 6 hours cannot be set.**




**Cooking start:** as well as setting a cooking duration time, the user can also set the cooking start time (up to 12 hours after the current time). To set the cooking start/end time, proceed as follows.

- Set the cooking duration time as described in the previous point.
- Within 6 to 7 seconds after the last time the  or  keys are pressed, press the  key to set the cooking start time. The display will show the current time with the inside segments indicating the cooking end time illuminated. Use the  and  keys to set the cooking start time.
- 6 to 7 seconds after the last time a key is pressed, the display will show the current time and the cooking start and end times, indicated by the illuminated inside segments. The segments on the display will be constantly on until the current time is the same as the cooking start time. As soon as the current time reaches the cooking start time set, all the inside segments will start to flash, indicating that the oven has started cooking.
- When the end of the cooking time is reached, the timer will switch off the oven heating elements, the alarm will start and the numbers on the dial will flash.
- To reset the entire program, keep the central key  pressed for 1 or 2 seconds: if cooking has already started the oven will have to be switched off by hand.
- The image on the right shows an example of programming: the current time is 7.06 and cooking is programmed to start at 8 o'clock and finish at 9.
- At 8 o'clock, the inside segments between 8 and 9 will start to flash and the hour pointer will remain still.



**Caution: for the oven to start cooking after the programming procedure just described, the thermostat and function selector must be properly set on the temperature and function required.**

### 5.4 "DEMO" Function

Models with analogue/digital programmer feature a "DEMO" function which deactivates the heating elements while leaving the other functions unchanged. To activate it, simply press the , , and  keys and keep them held down for 3-4 seconds. A confirmation buzzer will inform the user that the function is active. When the "DEMO" function is active, the number 6 on the clock flashes at regular intervals. To deactivate it, simply repeat the same procedure.



## Instructions for the user

GB-IE

### 6. ELECTRONIC PROGRAMMER (ONLY ON SOME MODELS)



The programmer user instructions are valid only for the **large oven**.



#### LIST OF FUNCTIONS



MINUTE MINDER BUTTON



COOKING DURATION BUTTON



END-OF-COOKING BUTTON



DECREASE TIME BUTTON



INCREASE TIME BUTTON

#### 6.1.0 Clock adjustment

When using the oven for the first time, or after a power failure, the display flashes regularly and indicates **0:00**. Press the keys and at the same time the keys **+** or **-**: each single press changes the time by 1 minute either up or down.



Before setting the programmer activate the desired function and temperature.

#### 6.1.1 Semi automatic cooking

Use this setting for automatic oven switch-off at the end of cooking time. By pressing key , the display lights up, showing **0:00**; keep the key pressed and at the same time, press keys **+** or **-** to set the cooking time.

Release key to start the programmed cooking time count. The display will now show the right time together with symbols A and .



#### 6.1.2 Automatic cooking

Use this setting to automatically start and stop the oven.

By pressing key , the display lights up showing **0:00**; keep the key pressed and at the same time, press keys **+** or **-** to set the cooking time.

By pressing key the sum of the right time + cooking time will appear; keep the key pressed and at the same time, press keys **+** or **-** to regulate the end of cooking time.

Release key to start the programmed count and the display will show the right time together with symbols A and .




After set-up, to see the cooking time remaining, press the key ; to see the end of cooking time press the key .


Set-up with incoherent values is logically prevented (e.g. the contrast between a cooking time and a longer period will not be accepted by the programmer).



### 6.1.3 End of cooking



When cooking is over, the oven will automatically switch off and, at the same time, an intermittent alarm will sound. After switching off the alarm, the display will once again show the right time together with the symbol , indicating that the oven has returned to manual operation mode.

### 6.1.4 Adjusting alarm volume







The acoustic alarm has three different settings. These can be operated, while the alarm is sounding, by pressing key .



### 6.1.5 Switching off the alarm

The alarm switches off automatically after seven minutes. It can be manually de-activated by pressing the keys  and  together.

### 6.1.6 Minute Counter




The programmer can also be used as a simple minute counter. By pressing key , the display shows ; keep the key pressed and at the same time press keys  or . On releasing the key , programmed counting will begin and the display will show the current time and the symbol .





*After set-up, to see the remaining time, press the key .*

*Use as a minute counter does not interrupt functioning of the oven at the end of the programmed time.*

### 6.1.7 Cancellation of set data

Once the programme has been set, keep the key of the function to be cancelled pressed, while at the same time  is reached by means of variation keys  or . Time cancellation will be considered as end-of-cooking time by the programmer.

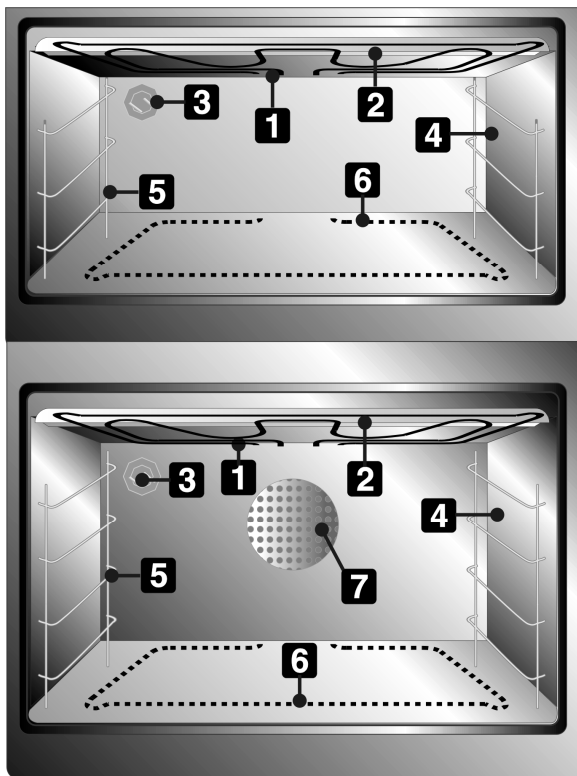
### 6.1.8 Changing the set data

The cooking data entered can be changed at any time by keeping the function key pressed and at the same time adjusting the keys  or .





### 7. OVEN CAVITY



**1**

GRILL  
UPPER HEATING ELEMENT

**2**

ROOF

**3**

OVEN LIGHT

**Large oven:** it comes on when the function switch knob is turned to any position.

**Small oven:** rotate the temperature knob clockwise to the first setting aligned with the lamp symbol (☀️). The light will remain on throughout entire oven operation.

**4**

SELF CLEANING PANEL

**5**

OVEN GUIDE FOR SHELF AND PAN

**6**

LOWER HEATING ELEMENT

**7**

OVEN FAN

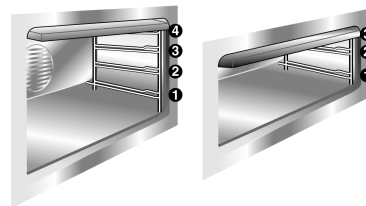
VENTILATED HEATING ELEMENT



## 8. AVAILABLE ACCESSORIES

The **large oven** has **4 supports** for positioning plates and racks at various heights and has upper protection.

The **small oven** has **3 supports**.



*Some models do not feature all accessories.*

**Oven shelf:** useful for holding cooking vessels.

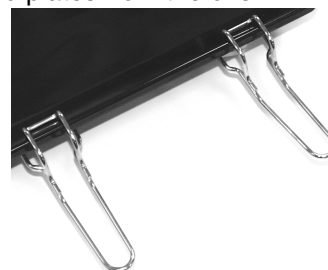
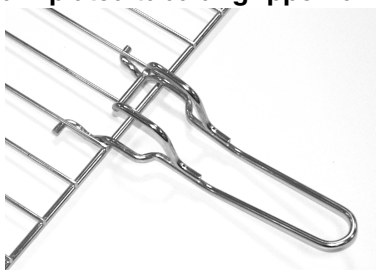
**Grill rack:** for placing above plate for cooking foods that might drip.

**Grill pan:** useful for catching fat from foods on the grill above.

**Pastry plate:** for baking cakes, pizza and oven desserts.

**Roof liner/Grill guard:** removing this simplifies cleaning procedures inside the oven.

**Chromium-plated tubular gripper** for removing hot racks and plates from the oven.



**Accessories available on request**

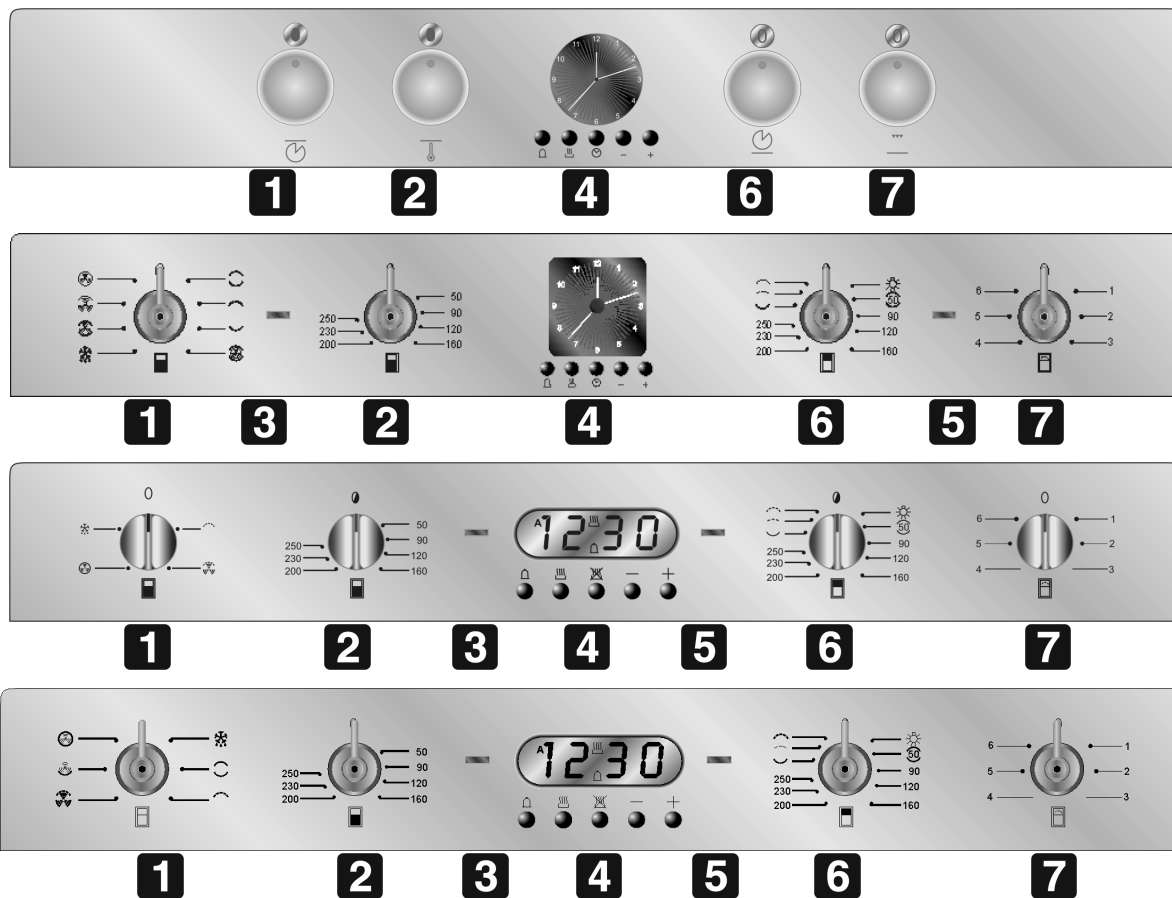
*Original accessories may be ordered from any Authorised Service Centre.*



## Instructions for the user

GB-IE

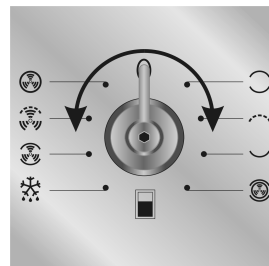
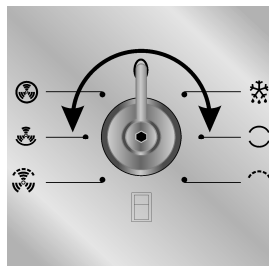
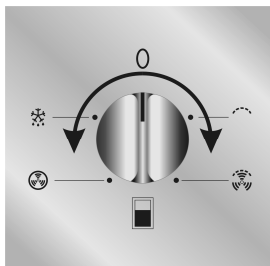
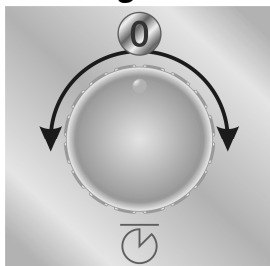
### 9. DESCRIPTION OF CONTROL



- |  |  |
|--|--|
| <b>1</b> Large oven function knob              | <b>2</b> Large oven thermostat knob      |
| <b>3</b> Large oven thermostat indicator light | <b>4</b> Clock and electronic programmer |
| <b>5</b> Small oven thermostat indicator light | <b>6</b> Small oven thermostat knob      |
| <b>7</b> Small oven variable grill knob        |  |



### 9.1 Large oven function knob



Turn the knob in either direction onto one of the following symbols:



**NO FUNCTION SET**



**UPPER AND LOWER HEATING ELEMENT:** using the upper and the lower elements is ideal for all types of cooking. It is also suitable for re-heating dishes prepared in advance.



**GRILL ELEMENT:** for grilling meat, toasting or browning dishes.



**LOWER HEATING ELEMENT:** This function is recommended when blind-baking pastry or cooking pizza. It may also be used to finish off quiches or flans to ensure the base pastry is properly cooked.



**UPPER AND LOWER HEATING ELEMENT + VENTILATED HEATING ELEMENT:** This function is recommended for cooking different types of food (meat, fish, vegetables and cakes) simultaneously on different shelves.



**DEFROSTING:** The flow of air produced by the fan ensures quicker defrosting. The air circulating inside the oven is at room temperature.



**UPPER AND LOWER HEATING ELEMENT + VENTILATION:** This function is recommended for cooking cakes and bread on just one shelf.



**WIDE GRILL ELEMENT + VENTILATION:** For rapid browning of foods for grilling, such as meat or fish. Recommended for large-sized items.



**VENTILATED HEATING ELEMENT:** the air inside the oven is heated by the element around the fan situated behind the back panel. The fan circulates hot air to maintain an even temperature inside the oven. Select any temperature between 50°C and 250°C. This function is recommended for cooking different types of food (meat, fish, vegetables and cakes) simultaneously on different shelves.

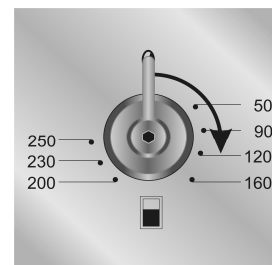
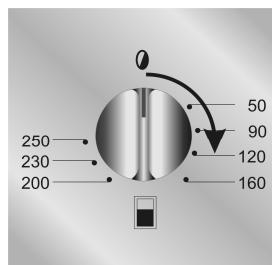
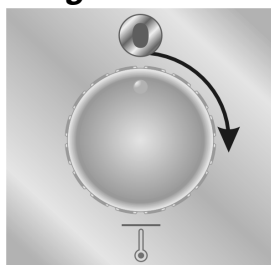


**GRILL ELEMENT + VENTILATION:** For rapid browning of foods for grilling, such as meat or fish



**LOWER HEATING ELEMENT + VENTILATION:** This combination completes cooking more quickly of foods that are ready on the surface, but require more cooking inside, without further browning. Suitable for any type of food.

### 9.2 Large oven thermostat knob



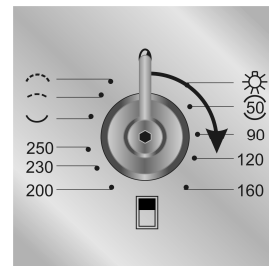
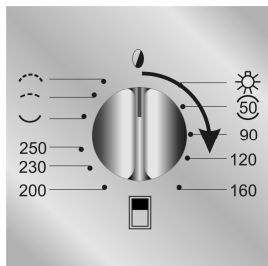
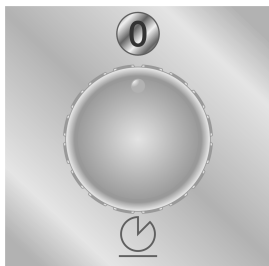
Select the cooking temperature by turning the thermostat knob in the direction shown in the diagram, to a setting between 50° and 250°C.



## Instructions for the user

GB-IE

### 9.3 Small oven thermostat knob



Set to the required temperature, between 50° and 250°C. The oven is switched on by turning the knob clockwise to any one of the following functions except the oven light:



No function set



**OVEN LIGHT**

No element engaged



**UPPER AND LOWER HEATING ELEMENT:** This way used the upper and the lower elements and is ideal for all type of cooking. It is also suitable for re-heating dishes prepared in advance.



**LOWER HEATING ELEMENT:** this function is used when blind-baking pastry or cooking pizza. It may also be used to finish off quiches or flans to ensure the base pastry is cooked enough.

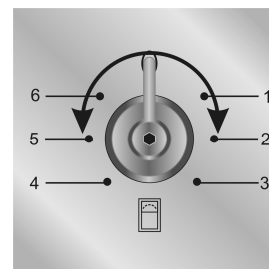
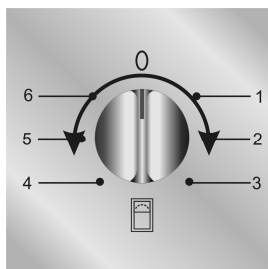
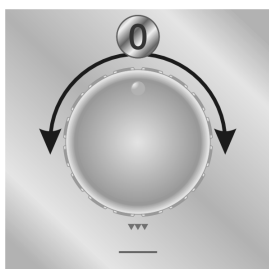


**GRILL ELEMENT:** for grillin meat, toasting or browning dishes.



**WIDE GRILL ELEMENT:** for grillin meat, toasting or browning dishes. Recommended for large-sized items.

### 9.4 Small oven variable grill knob



Position the small oven thermostat knob on the symbol or .

Turn the grill temperature selector knob in the direction shown in the diagram to the setting of choice.

The thermostat will turn on and off to maintain the selected temperature. When the thermostat turns, on the light will glow.

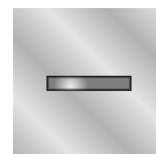


### 9.5 Thermostat indicator light

When this light comes on, the oven is heating up.

When this light goes out, the preset heating temperature has been reached.

When the light flashes, the temperature inside the oven is steady at the set temperature.





## 10. COOKING FUNCTION



### UPPER AND LOWER HEATING ELEMENT




**Keep the oven door closed during cooking.**

Ideal for all types of cooking, especially baking, fish, terrines and vegetable based dishes.

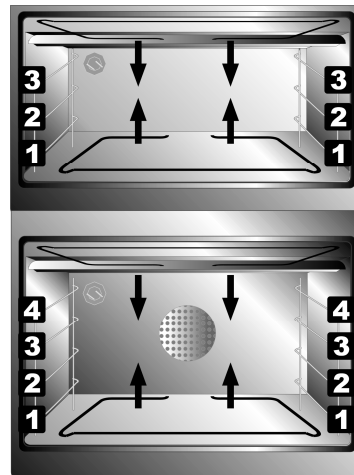
To ensure even heat distribution, we recommend you cook on one level only.

Preheating is recommended in particular when baking cakes and pizza.

#### How to cook?

**LARGE OVEN:** Set the function knob on the  symbol and use the thermostat knob to select the temperature between 50°C and 250°C.

**SMALL OVEN:** Turn the small oven thermostat knob to between 50°C and 250°C



### WIDE GRILL ELEMENT




### GRILL ELEMENT





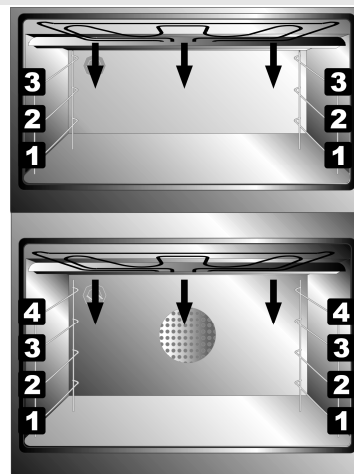
**Keep the oven door closed during grilling. Grilling with the door open could permanently damage the oven and affect safety of operation.**

This cooking mode is recommended for cuts of meat (pork chops, sausages, etc.) which stay tender and juicy, and for toasting or for browning toppings on prepared dishes, preferably hot.

#### How to cook?

**LARGE OVEN:** Set the large oven function knob on the  symbol and the thermostat knob on 250. For best results, place the pan in the highest guide (4-3 for the large oven / 2-3 for the small oven). For short-term cooking of small quantities, place the grid in the fourth guide from the bottom. For long-term cooking and grills, put the grid in the lowest guide suitable for the size of the food.

**SMALL OVEN:** Turn the small oven thermostat knob to the  or  symbol (depending on the amount of food to be cooked) and set the power using the variable grill knob.



**Cooking time depends on the thickness of the meat not on its weight.**



## Instructions for the user

GB-IE




### LOWER HEATING ELEMENT




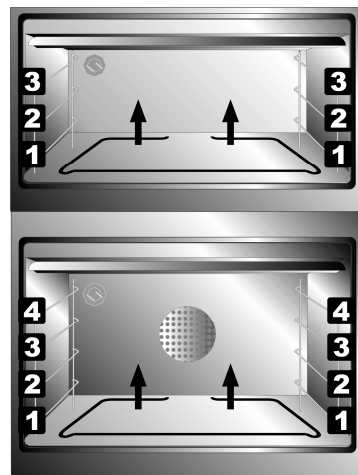
*Keep the oven door closed during cooking.*

This function is recommended when blind-baking pastry or cooking pizza. It may also be used to finish off quiches or flans to ensure the base pastry is properly cooked. Preheating is recommended in particular when baking cakes and pizza.

#### How to cook?

**LARGE OVEN:** Set the function knob on the  symbol and use the thermostat knob to select the temperature between 50°C and 250°C.

**SMALL OVEN:** Set the small oven function knob on the  symbol.





**VENTILATED HEATING ELEMENT**



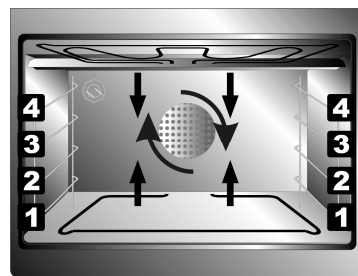
**UPPER AND LOWER HEATING ELEMENT + VENTILATION**



**LOWER HEATING ELEMENT + VENTILATION**



**UPPER AND LOWER HEATING ELEMENT + VENTILATED HEATING ELEMENT**



***Keep the oven door closed during cooking.***

Dishes can be cooked on one or several shelves using the fan oven. The hot air circulation produces an even cooking temperature. Fan oven cooking is recommended for all types of dishes.

#### **How to cook?**



*In fan-assisted mode preheating should be carried out at 30/40°C above the cooking temperature. This considerably shortens cooking times and reduces power consumption, as well as giving better cooking results.*

Set the function knob on the / / / symbol and use the thermostat knob to select the temperature between 50°C and 250°C.

Fan oven cooking generally requires a lower temperature than conventional cooking.

The fan oven has even heating on all runner positions. This means that batches of the same food can be cooked in the oven at the same time.

However, the top shelf may brown slightly quicker than the lower one. This is quite usual. There is no mixing of flavours between dishes.





## Instructions for the user

GB-IE



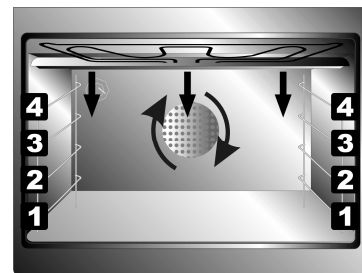
### WIDE GRILL ELEMENT + VENTILATION



### GRILL ELEMENT + VENTILATION





***Keep the oven door closed during grilling.***



Fan grilling offers an alternative method of cooking food items normally associated with conventional grilling. The grill element and the oven fan operate simultaneously, circulating hot air around the food. The need to check and turn the food is reduced. Fan grilling helps to minimize cooking smells in the kitchen.

### How to cook?

Set the function knob on the  /  symbol and use the thermostat knob to select the temperature between 50°C and 200°C.




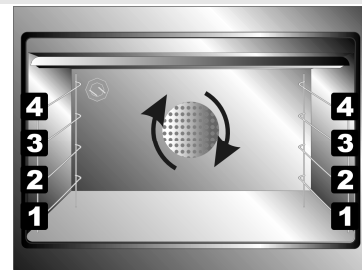
***Cooking time depends on the thickness of the meat and not on its weight.***



### DEFROSTING

The flow of air produced by the fan ensures quicker defrosting.  
The air circulating inside the oven is at room temperature.

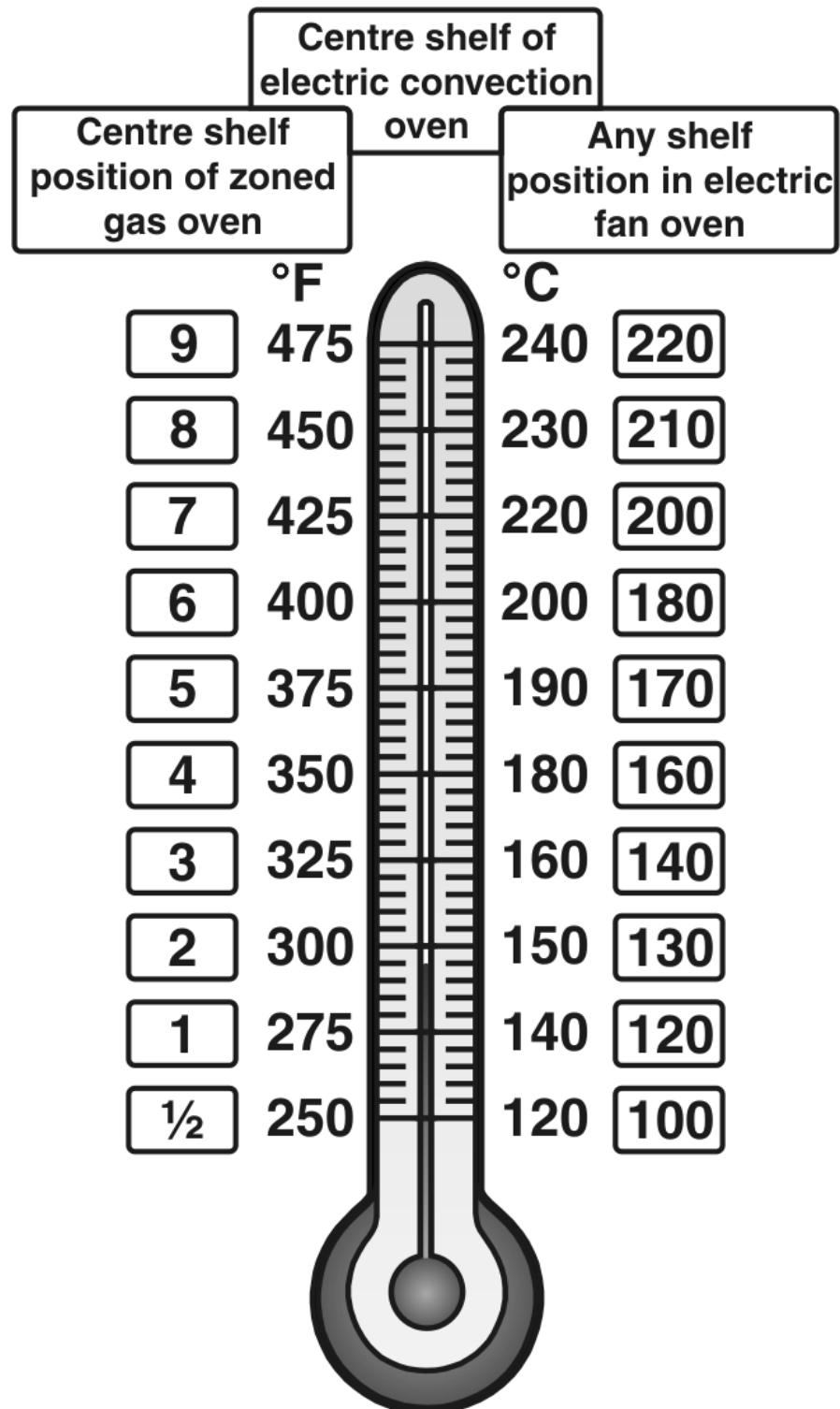
Set the function knob on the  symbol. The thermostat knob must be left on 0.



***The advantage of defrosting at room temperature is that it does not alter the taste and appearance of the food.***



# 11. OVEN TEMPERATURE CONVERSION CHART





## Instructions for the user

GB-IE

### 12. COOKING CHART

#### ROASTING GUIDE

	Function selector	Shelf level	Temperature selector	Cooking time in minutes
Beef	Fan	2	150 – 160	20-30 per 500 g and 20-30 over
	Conventional	2	200 – 210	Ditto
Lamb	Fan	2	160 – 180	Ditto
	Conventional	2	190 – 200	Ditto
Pork & Veal	Fan	2	160 – 180	Ditto
	Conventional	2	180 – 190	Ditto
Ham	Fan	2	150 – 170	Ditto
	Conventional	2	190 – 200	Ditto
Chicken	Fan	2	150 – 170	15-20 per 500 g & 20 over
	Conventional	2	180 – 190	Ditto
Turkey/goose	Fan	2	150 – 170	15 per 500g up to 3.5Kg then 10 min per 500g
	Conventional	2	180 - 190	ditto

Stuffed or rolled meats add 10 mins per 500g to the above cooking times

#### BAKING CHART

	Function selector	Shelf level	Temperature selector	Cooking time in minutes
Rich fruit cakes	Fan	2	140	40 – 50 per 450 g mixture
	Conventional	2	140	Ditto
Victoria sponge	Fan	2 – 3 – 4	170	20 - 30
	Conventional	2 – 3	180	20 – 30
Scones	Fan	2 – 3	210	Approx 15
	Conventional	2 – 3	220	Ditto
Bread	Fan	2	200	20 – 30
	Conventional	2	220	Ditto
Fruit pie	Fan	3	190	35 – 45
	Conventional	3	200	35 – 40
Meringues	Fan	3	100	2 – 2.5 hours

#### PUDDING

Egg Custard	Fan	3	150	45 – 1 hour
Baked sponge	Fan	3	180	45 – 45
Milk pudding	Fan	3	150	2 – 2.5 hours



**FOR ALL FOODS PRE-HEAT OVEN FOR 10 MINS**



## 13. CLEANING AND MAINTENANCE

### CLEANING



**Before performing any operations requiring access to powered parts, switch off the power supply to the machine.**

#### 13.1 Cleaning stainless steel



**To keep stainless steel in good condition it should be cleaned regularly after use. Let it cool first.**

##### 13.1.0 Ordinary Daily Cleaning

To clean and preserve the stainless steel surfaces, always use **only** specific products that do not contain abrasives or bleach.

**How to use:** pour the product on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or chamois leather.

##### 13.1.1 Food stains or residues

Do not use metallic sponges or sharp scrapers: they will damage the surface.

Use normal non-abrasive products for steel, and a wooden or plastic tool if necessary.

Rinse thoroughly and dry with a soft cloth or chamois leather.

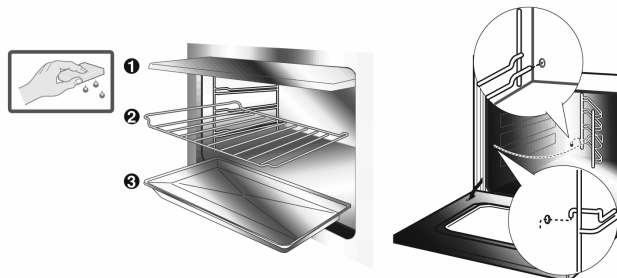
Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.



#### 13.2 Cleaning of the oven (without self-cleaning panels)



**For best oven upkeep clean regularly after having allowed to cool. Take out all removable parts.**



- Do not use a steam jet for cleaning the inside of the oven.
- Clean the oven grill and side guides with hot water and non-abrasive detergent. Rinse and dry.
- The oven should be operated at the maximum temperature for about 15/20 minutes after using specific products, to eliminate the residues deposited inside the oven.
- For easier cleaning, the door can be removed (see P. 12.6 / 12.7)

#### 13.3 Cleaning of the oven (with self-cleaning panels)

##### 13.3.2 Self-cleaning liners

The oven is equipped with continuous self-cleaning enamelled liners.

These liners make the oven easier to clean and ensure its efficiency over time.

##### 13.3.3 Using the self-cleaning liners

Periodically, to prevent food residues and unpleasant smells from accumulating inside the oven, the appliance should be operated empty at temperatures of not less than 200°C for a time varying from 30 to 60 minutes, in order to allow the self-cleaning liners to oxidise the residues present. When the oven has cooled, these will then be removed with a damp sponge



## Instructions for the user

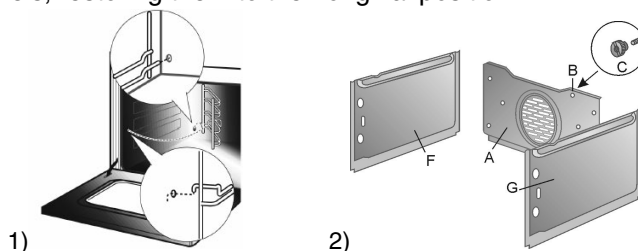
GB-IE

### 13.3.4 Looking after the self-cleaning liners

The liners should not be cleaned with abrasive creams or ordinary detergents. Use a damp sponge only, so as not to damage the special characteristics of the enamel which coats the liners.

### 13.3.5 Assembling the self-cleaning liners

1. Remove all accessories from the oven;
2. Remove the side grilles (fig. 1);
3. Extract the side liners "F" and "G" (fig. 2);
4. Remove the back panel "A" after undoing the threaded ring-nut "C" (fig. 2).
5. Reassemble the panels, restoring them to their original position.



To remove the self-cleaning liner at the back of the small oven, extract it from the two screws on the bottom of the oven. To replace it, align the two holes on the liner with the two screws on the bottom and pull down until engaged.

### 13.4 Door glass

The door glass should always be kept clean. Use absorbent kitchen paper to clean. In case of tough spots, clean with a damp sponge using regular detergent. This oven door is air cooled. Care should be taken not to use excess moisture for cleaning, and avoid spillage through the vents.

### MAINTENANCE

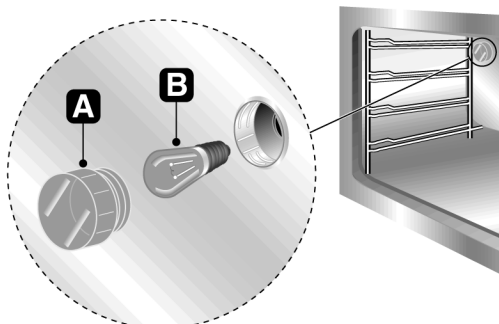
The oven may require maintenance or replacement of parts subject to wear such as seals, bulbs, and so on. The following instructions describe how to carry out these minor maintenance operations.



**Before any intervention, disconnect the power supply of the device.**

### 13.5 Replacement of light bulb

Remove the bulb protector A by turning anticlockwise and change bulb B with a similar one. Re-fit the bulb protector A.

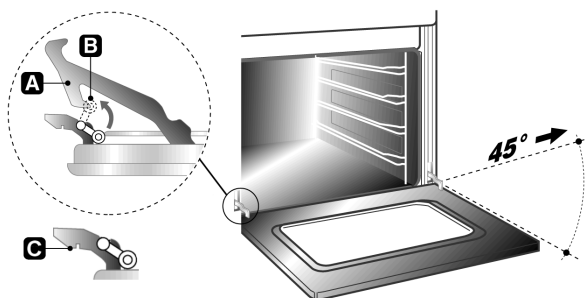


**Only use oven bulbs (T 300°C).**



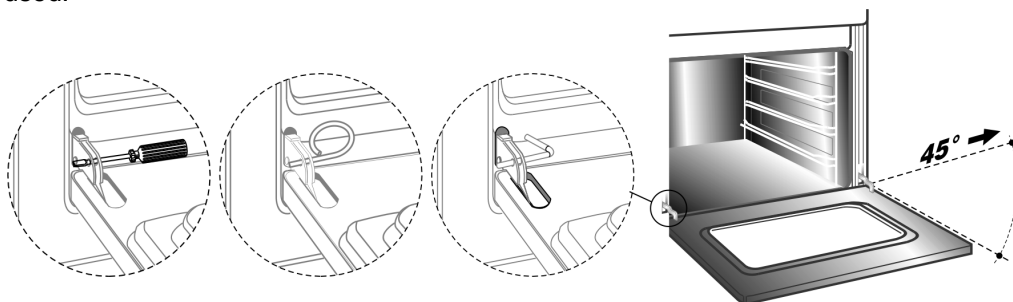
### 13.6 Removing door (large oven)

Hold the door on both sides with both hands near hinges **A** and raise levers **B**. Lift up the door forming an angle of about 45° and remove. To refit, slide the hinges **A** in the grooves, drop the door and release levers **B**.



### 13.7 Removing door (small oven)

Open the door completely and fit pins (supplied) into the holes from the inside. Close the door to an angle of about 45°, lift it and remove it from its seat. To replace, fit the hinge into the groove provided, then lower the door until it comes to rest and extract the pins. If the pins are lost, two screwdrivers can also be used.



### 13.8 Oven door seal

To permit thorough cleaning of the oven, the seal may be removed. Before removing the seal, take off the door as described above. Once the door has been taken off, lift the tabs at the corners as shown in the figure.

After cleaning, refit the seal with the longer side horizontal and insert the tabs into the appropriate holes starting from the top ones.





## Instructions for the user

GB-IE

### 14. SOMETHING WRONG?

PROBLEM	POSSIBLE CAUSES	WHAT TO DO?
The oven doesn't work	<ul style="list-style-type: none"><li>- The oven is not wired in or switched on at the wall.</li><li>- There is a power failure</li><li>- An automatic cooking program has been set</li></ul>	<ul style="list-style-type: none"><li>- Switch on at the wall</li><li>- Check power supply</li><li>- Set the programmer back to the off position</li></ul>
The results of cooking are unsatisfactory	<ul style="list-style-type: none"><li>- Insufficient pre-heating</li><li>- Temperature is too high or too low</li><li>- Wrong shelf position</li><li>- Wrong type of dish</li><li>- Temperature is incorrectly set</li><li>- Cooking time is incorrect</li><li>- Cooking function selector is wrongly positioned</li><li>- The shelf or oven dish are not in the centre of the oven</li></ul>	<ul style="list-style-type: none"><li>- Consult cooking guides</li><li>- Centre the shelf or oven dish in the oven</li></ul>
The oven smokes	<ul style="list-style-type: none"><li>- The oven is dirty</li><li>- Food has spilled over</li><li>- Food (meat) is spitting excessively</li></ul>	<ul style="list-style-type: none"><li>- Clean the oven once cooking is finished. Let it cool first.</li><li>- Use a larger dish</li><li>- Reduce temperature setting</li></ul>
Steam and condensation settle on the food and the oven cavity	<ul style="list-style-type: none"><li>- The dish has been left inside the oven too long</li></ul>	<ul style="list-style-type: none"><li>- Leave dishes inside the oven no longer than 15 – 20 minutes after the cooking is completed</li></ul>
The timer keeps flashing	<ul style="list-style-type: none"><li>- There has been a power failure</li></ul>	<ul style="list-style-type: none"><li>- Reset the clock</li></ul>
The timer does not work	<ul style="list-style-type: none"><li>- Incorrect setting</li></ul>	<ul style="list-style-type: none"><li>- Check the instructions for timer</li></ul>



## 15. INSTALLATION

### 15.1 Technical information

Oven type	See rating plate
Electrical connections	230 - 240 / 400-415 V 3N ~ 50 Hz
Required protection fuse for the oven	30 Amps

#### OVEN RATING

Ovens	Electric
Maximum electrical power	6.1 kW
Oven grilling	Electric
Large grilling power	3.0 kW (230 V)
Small grilling power	1.8 kW (230 V)
Ovens lightings	25 W (230 V)

#### OVEN CAVITY DIMENSIONS

	Large oven	Small oven
Height (cm)	34	23
Width (cm)	46	46
Depth (cm)	40	40
Internal volume (cm <sup>3</sup> )	62560	42320

### 15.2 The rating plate



CHECK THAT MAINS VOLTAGE AND POWER CABLE RATINGS ARE AS PER THE INDICATIONS PROVIDED ON THE LABEL ATTACHED TO THE OVEN DOOR FRAME.

**THIS LABEL MUST NEVER BE REMOVED.**



### 15.3 Electrical connection



IT IS OBLIGATORY FOR THE ELECTRICAL SYSTEM TO BE GROUNDED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES.



WHEN LINKING UP TO MAINS BY PLUG AND SOCKET, MAKE SURE THAT BOTH ARE COMPATIBLE AND CONNECT BY MEANS OF A POWER CABLE COMPLYING WITH APPLICABLE REGULATIONS.

THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN.

**NEVER UNPLUG BY PULLING ON THE CABLE.**



IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE OVEN, FOLLOWING THE INSTRUCTIONS. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.

**NEVER ATTEMPT TO REPAIR THE APPLIANCE.**



IF A PLUG AND SOCKET CONNECTION IS BEING USED MAKE SURE THAT THE PLUG AND SOCKET ARE COMPATIBLE. AVOID USE OF ADAPTERS AND SHUNTS AS THESE COULD CAUSE OVERHEATING AND RISK OF BURNS.



IF A FIXED CONNECTION IS BEING USED FIT POWER LINE WITH AN OMNIPOLAR CIRCUIT BREAKER WITH A CONTACT OPENING GAP EQUAL TO OR GREATER THAN 3 MM IN AN EASILY ACCESSIBLE POSITION IN PROXIMITY TO THE OVEN.





## Instructions for the installer

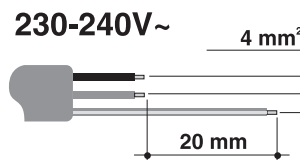
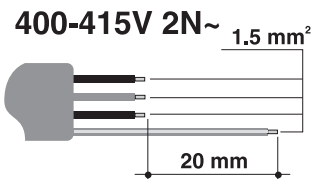
GB-IE



**For operation on 400-415 V 2N~:** use an H05RR-F / H05RN-F type four-core cable (4 x 1.5 mm<sup>2</sup>).

**For operation on 230-240 V~:** use an H05RR-F / H05RN-F type three-core cable (3 x 4 mm<sup>2</sup>).

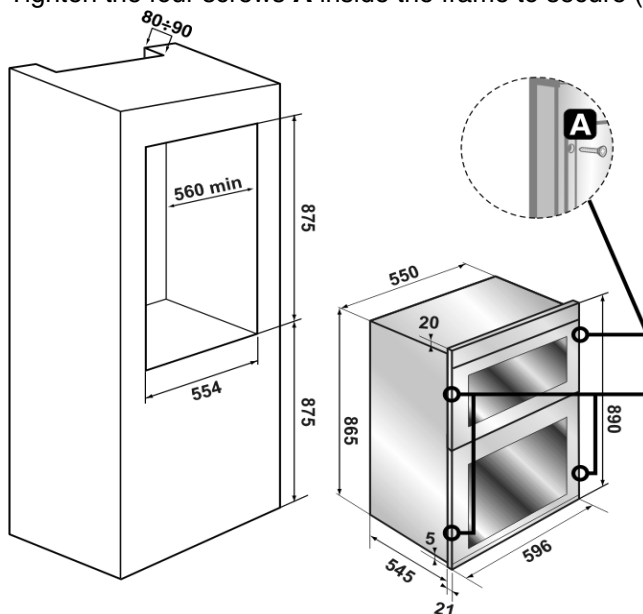
The cable end to be connected to the appliance must be provided with an earth wire (yellow-green) at least 20 mm longer.



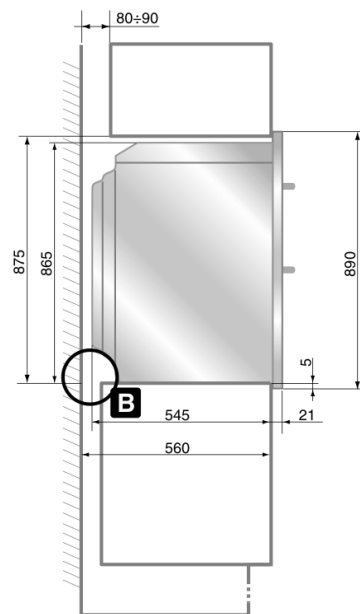
The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above guidelines or by interference with any part of the appliance.

### 15.4 Installing the oven

The oven is designed for installing into any piece of furniture as long as heat-resistant. Follow the dimensions given in Figure 1-2 allowing for a clearance of 80 to 90 mm at the top of the column. Tighten the four screws **A** inside the frame to secure (Fig. 1).



(1)



(2)

The vent **B** shown in the diagram ensures the air flow required for the oven cooling fans.



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

