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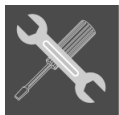
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INSTRUCTIONS FOR THE USER: these provide recommendations for use, a description of the controls and the correct procedures for cleaning and maintaining the appliance



INSTRUCTIONS FOR THE INSTALLER: these are intended for the **qualified engineer** who is to install, commission and test the appliance

1. PRECAUTIONS FOR USE



THIS MANUAL CONSTITUTES AN INTEGRAL PART OF THE APPLIANCE: TAKE GOOD CARE OF IT AND KEEP IT TO HAND THROUGHOUT THE OVEN'S LIFE CYCLE.

WE URGE YOU TO READ THIS MANUAL AND ALL THE INFORMATION IT CONTAINS CAREFULLY BEFORE USING THE APPLIANCE. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED STAFF IN COMPLIANCE WITH THE RELEVANT REGULATIONS. THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE AND COMPLIES WITH THE EEC DIRECTIVES CURRENTLY IN FORCE. THE APPLIANCE IS BUILT TO PROVIDE THE FOLLOWING FUNCTION: COOKING AND HEATING FOODS; ALL OTHER USES ARE TO BE CONSIDERED IMPROPER.

THE MANUFACTURER DECLINES ALL LIABILITY FOR USES OTHER THAN THOSE STATED ABOVE.



NEVER USE THIS APPLIANCE FOR HEATING ROOMS.



NEVER LEAVE PACKAGING RESIDUES UNATTENDED IN THE HOME. SEPARATE THE VARIOUS PACKAGING MATERIALS BY TYPE AND CONSIGN THEM TO THE NEAREST SEPARATE DISPOSAL CENTRE.



ONCE NO LONGER IN USE, THE APPLIANCE MUST BE DELIVERED TO A SEPARATE DISPOSAL FACILITY.



NEVER OBSTRUCT THE OPENINGS AND SLITS PROVIDED FOR VENTILATION AND HEAT DISPERSAL.



THE NAMEPLATE WITH THE TECHNICAL DATA, SERIAL NUMBER AND MARK ARE IN A VISIBLE POSITION ON THE OVEN DOOR FRAME.

THE NAMEPLATE MUST NEVER BE REMOVED.



NEVER USE METAL SCOURING PADS OR SHARP SCRAPERS; THEY WILL DAMAGE 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 CHAMOIS LEATHER.

DO NOT ALLOW SPILLS OF FOODS WITH HIGH SUGAR CONTENT (E.G. JAM) TO DRY INSIDE THE OVEN. IF THEY DRY FOR TOO LONG, THEY MIGHT DAMAGE THE ENAMEL COATING OF THE INSIDE OF THE OVEN.



The manufacturer declines all responsibility for injury or damage caused by failure to comply with the above regulations or deriving from tampering with even just one part of the appliance and the use of non-original spare parts.

Disposal instructions - Our environment policy

Our products are only packaged using non-pollutant, environment-friendly, recyclable materials. We urge you to cooperate by disposing of the packaging properly. Contact your local dealer or the competent local organisations for the addresses of collection, recycling and disposal facilities.

Never leave all or part of the packaging lying around. Packaging parts, and especially plastic bags, may represent a suffocation hazard for children.

Your old appliance must also be disposed of properly.

Important: deliver the appliance to your local organisation authorised to collect scrapped appliances. Proper disposal allows the intelligent recovery of valuable materials.

Before scrapping your appliance it is important to remove doors and leave shelves in position as for use, to ensure that children cannot accidentally become trapped inside the oven during play. Also, cut the power supply lead and remove it and the plug.

2. SAFETY PRECAUTIONS

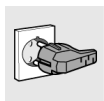


SEE INSTALLATION INSTRUCTIONS FOR SAFETY REGULATIONS FOR ELECTRIC OR GAS APPLIANCES AND FOR VENTILATION FUNCTIONS.

IN YOUR INTEREST AND TO ENSURE YOUR SAFETY, BY LAW ALL ELECTRIC APPLIANCES MUST ONLY BE INSTALLED AND SERVICED BY QUALIFIED STAFF, IN ACCORDANCE WITH THE RELEVANT REGULATIONS.

OUR APPROVED INSTALLATION ENGINEERS GUARANTEE YOU A JOB WELL DONE.

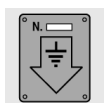
GAS OR ELECTRIC APPLIANCES MUST ALWAYS BE DISCONNECTED BY SUITABLY SKILLED PEOPLE.



THE PLUG TO BE CONNECTED TO THE POWER SUPPLY LEAD AND THE RELATIVE SOCKET MUST BE OF THE SAME TYPE AND COMPLY WITH THE RELEVANT REGULATIONS.

THE POWER SUPPLY SOCKET MUST BE ACCESSIBLE EVEN AFTER THE APPLIANCE HAS BEEN BUILT-IN.

NEVER DISCONNECT THE PLUG BY PULLING ON THE POWER SUPPLY LEAD



THE APPLIANCE MUST BE CONNECTED TO EARTH IN COMPLIANCE WITH ELECTRICAL SYSTEM SAFETY REGULATIONS.



IMMEDIATELY AFTER INSTALLATION, CARRY OUT A QUICK TEST ON THE APPLIANCE FOLLOWING THE INSTRUCTIONS PROVIDED LATER IN THIS MANUAL. IF THE APPLIANCE FAILS TO OPERATE, DISCONNECT IT FROM THE ELECTRICAL MAINS AND CONTACT YOUR NEAREST SERVICE CENTRE.

NEVER ATTEMPT TO REPAIR THE APPLIANCE.



NEVER PLACE FLAMMABLE OBJECTS IN THE OVEN: IF IT SHOULD ACCIDENTALLY BE SWITCHED ON, THIS MIGHT CAUSE A FIRE.



THE APPLIANCE BECOMES VERY HOT DURING USE. TAKE CARE NOT TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN.



THE APPLIANCE IS INTENDED FOR USE BY ADULTS. KEEP CHILDREN AT A SAFE DISTANCE AND NEVER ALLOW THEM TO PLAY WITH IT.

WHEN THE GRILL IS IN OPERATION, ACCESSIBLE PARTS MAY BECOME VERY HOT: KEEP CHILDREN AT A SAFE DISTANCE.



AFTER EACH USE, ALWAYS CHECK THAT THE CONTROL KNOBS ARE TURNED TO 0 (OFF).



THESE INSTRUCTIONS ONLY APPLY TO THE COUNTRIES OF DESTINATION WHOSE IDENTIFICATION SYMBOLS ARE LISTED ON THE COVER OF THIS MANUAL.



The manufacturer declines all responsibility for injury or damage caused by failure to comply with the above regulations or deriving from tampering with even just one part of the appliance and the use of non-original spare parts.

3. INTENDED USE OF THE APPLIANCE

The appliance is specifically constructed for domestic use and is therefore suitable for cooking and heating foods. The appliance has not been designed or manufactured for professional use, and complies with the relevant EEC directives. The manufacturer declines all responsibility for damage deriving from improper use of the appliance.

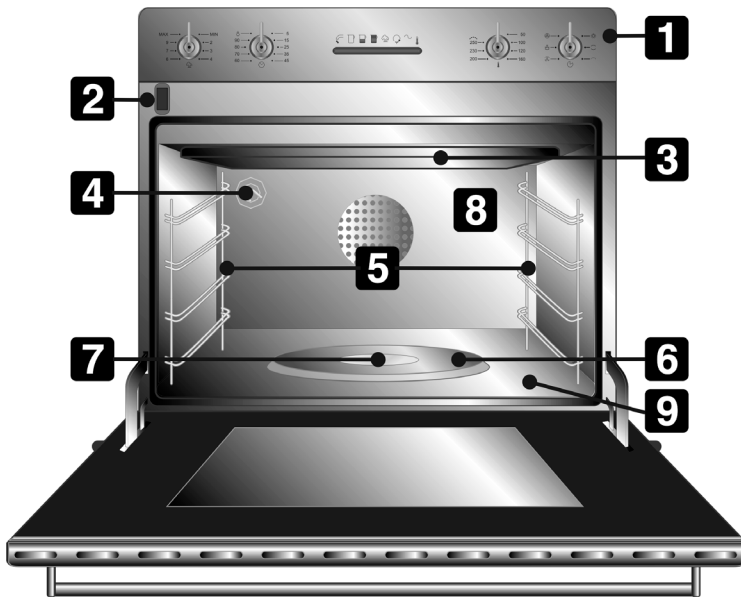


Caution:

the manufacturer declines all responsibility for injury or damage caused by failure to comply with the above regulations or deriving from tampering with even just one part of the appliance and the use of non-original spare parts.



4. GETTING TO KNOW YOUR APPLIANCE



- 1** CONTROL PANEL
- 2** WATER FILLER TRAY
- 3** REMOVABLE OVEN ROOF
- 4** INTERNAL LIGHT
- 5** SHELF AND TRAY RUNNERS
- 6** STEAM BOILER
- 7** BOILER LID
- 8** REAR DEFLECTOR
- 9** OVEN BOTTOM

5. BEFORE INSTALLATION



Never leave packaging residues unattended in the home. Separate waste packaging materials by type and consign them to the nearest separate disposal centre.



The inside of the appliance should be cleaned to remove all manufacturing residues. For further information about cleaning, see "9. CLEANING AND MAINTENANCE".



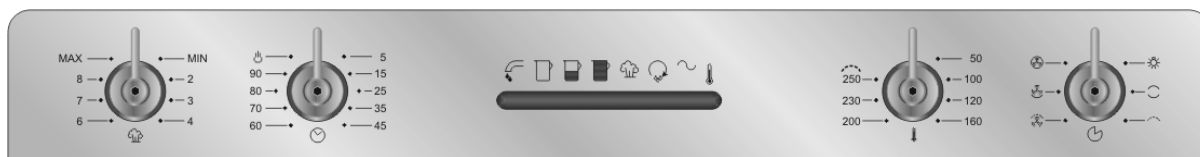
When the oven is used for the first time, it should be heated to the maximum temperature for long enough to burn off any oily residues left by the manufacturing process, which might contaminate foods with unpleasant smells.



6. DESCRIPTION OF CONTROLS

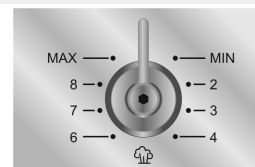
6.1 Control panel

All the oven's control and monitoring devices are placed together on the front panel.




STEAM CONTROL KNOB

This knob allows selection of the amount of steam to be used in the cooking process. The values range from MIN to MAX, and all intermediate settings are permitted.

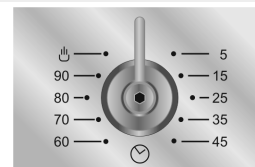


MINUTE MINDER KNOB

Allows selection of manual cooking or the minute minder function with the oven automatically switched off at the end of the cooking time.

If no cooking duration is selected, the timer knob must be turned to the  symbol.

To set the cooking duration, turn the knob clockwise to the "90" setting and then set the cooking duration required. Numbers **5** to **90** correspond to minutes. Setting is on a gradual scale and intermediate positions between the numbers shown can be used. At the end of the programmed cooking time, a buzzer will sound; it will stop automatically after 4-5 seconds.



WATER FILLER BUTTON

Pressing this button allows the water in the tank to descend into the oven boiler. This operation must be carried with the oven cold, and after every steam cooking operation. **Do not leave unused water inside the tank; it must be changed every time.**

For instructions about disposing of the excess water, see point "8.2.3 Emptying the tank".



TANK EMPTY WARNING LIGHT (GREEN)

When this light remains on, the amount of water in the tank available for cooking processes is at the minimum level (MIN).

When it flashes, there is no water left. It is normal for the light to flash continuously when the tank is empty, even if no steam cooking operations are in progress.



TANK MEDIUM LEVEL LIGHT(GREEN)

When this light remains on, the water level in the tank is between the minimum (MIN) and maximum (MAX) levels.

When this light is on, the  light also remains on.



TANK FULL LIGHT(GREEN)

When this light remains on, the water level in the tank is at the maximum (MAX) level. **The tank's maximum capacity is 1.5 litres of water.**

THE TANK MUST ALWAYS BE EMPTIED AT THE END OF EVERY STEAM COOKING PROCESS.



STEAM PILOT LIGHT (GREEN)

When this light is on, steam is being produced inside the oven. It only remains on while steam is being generated. The light will go out when the door is opened because the production of steam is cut out.

When this light is on, lights  and  also remain on.





Instructions for the User

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STEAM BOILER FILLING LIGHT (RED)

When this light is on, water is flowing from the tank into the boiler in the bottom of the oven. This may occur in two cases:

- 1 during steam cooking (automatic operation);
- 2 during manual drainage of the water. See point "8.2.3 Emptying the tank"



OVEN PILOT LIGHT (RED)

When this light is on the oven is in operation. The light remains on as long as the oven is in operation and will also come on when the door is opened with the oven off.



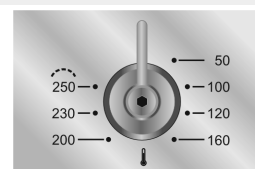
THERMOSTAT LIGHT (ORANGE)

Lights up to indicate that the oven is heating up. Goes out when the set temperature is reached; Flashes at regular intervals to indicate that the temperature inside the oven is being kept constantly at the set level.



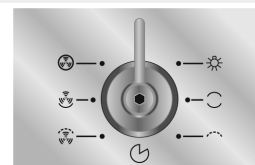
THERMOSTAT KNOB

The cooking temperature is selected by turning the knob clockwise to the required setting, between **50°C** and **250°C**. To start steam generation, turn the knob to a value between **160°C** and **250°C**. To avoid condensation and dripping, steam is not generated at temperatures below **160°C**.



FUNCTION SELECTOR KNOB

The electric oven's various functions are suitable for different cooking modes. After selecting the function required, set the cooking temperature using the thermostat knob.



INSIDE LIGHT (NO HEATING ELEMENTS ON)



GRILL ELEMENT + FAN



TOP AND BOTTOM HEATING ELEMENTS



BOTTOM HEATING ELEMENT + FAN



WIDE GRILL ELEMENT

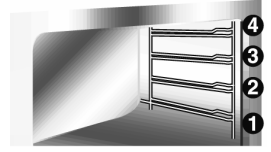


FAN HEATING ELEMENT



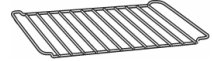
7. ACCESSORIES AVAILABLE

The oven is fitted with 4 runners for placing trays and shelves at different heights.



Not all accessories are provided on some models.

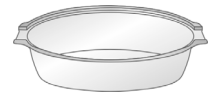
Shelf: useful to support pans containing the food for cooking.



Oven tray: useful for collecting fat from foods placed on the shelf above.



Pan: for use on its own (see point "8.2.5 Direct steam cooking") or with the glass lid (see point "8.2.4 Steam cooking in a pan").



Pan/lid: For use on its own as a pan, or as a pan lid (see point "8.2.4 Steam cooking in a pan").



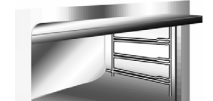
Pan grid: for use to support foods in some kinds of steam cooking process (see point "8.2.4 Steam cooking in a pan").



Steam nozzle: fitted into the hole in the boiler to allow the steam to get straight to the centre of the oven or the food for cooking (see point "8.2.4 Steam cooking in a pan").



Roof liner: remove it to simplify cleaning inside the oven.



Optional accessories

Original accessories can be ordered through our Authorised Service Centres.



8. USING THE OVEN

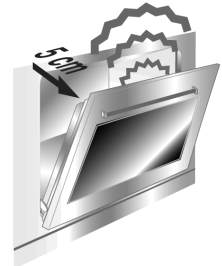
8.1 Precautions and General Advice

When the oven and grill are used for the first time, they should be heated to the maximum temperature for long enough to burn off any oily residues left by the manufacturing process, which might contaminate foods with unpleasant smells.



Oven accessories which may come into contact with foods are made from materials compliant with EEC directive 89/109 of 21/12/88 and national relevant regulations.



To avoid unpleasant contact with any steam inside the oven, open the door in two stages: hold it open just a little (about 5 cm) for 4-5 seconds, then open it completely. If you have to carry out any procedures on foods, leave the door open for as short a time as possible to prevent a drop in the oven temperature which will impair the cooking results.

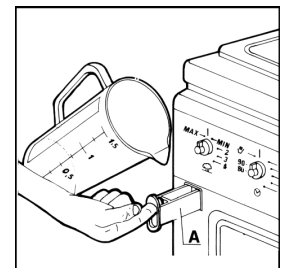


When the oven door is opened while cooking is in progress, steam production and all the heating elements will cut out automatically and the oven light, the water level lights and the oven pilot light will come on.

8.2 Steam cooking





8.2.1 Filling the tank

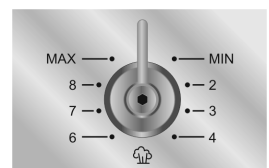
To fill the tank with water, open the oven door and pour water (max. 1.5 litres) into the pull-out filler tray provided as shown on the right. During filling, the tank level indicator lights will come on as the level gradually increases. When the  light comes on, the tank is full. If no more water flows out of the filler tray **A** simply transfer a little into the boiler by pressing key .




The hardness of the water used for steam cooking must not exceed 10-11° F. Still mineral water must be used; tap-water is also acceptable if it has been treated with a purifying/hardness removal system. When full, the tank contains 1.5 litres of water.

8.2.2 General instructions

Steam cooking can be used in combination with any function selected using the function selector knob **except for functions**  **and** . The best results are obtained when steam is combined with the  or  functions. To generate steam during normal operation, simply turn the steam regulator knob to a value between MIN and MAX.

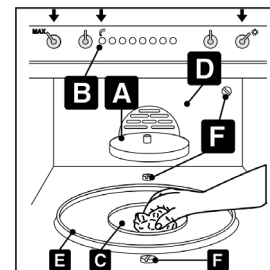


If the water in the tank runs out during steam cooking, the  warning light will start to flash. There is also a device which prevents the boiler in the bottom of the oven from overheating if the water runs out. Water should not be added during cooking as this is dangerous: make sure that the tank is full before starting a steam cooking procedure.

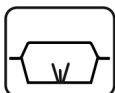


8.2.3 Emptying the tank

When cooking is over, if all the water has not been used the tank must be emptied. To do this, turn the steam regulator knob to the MAX setting, remove the boiler lid "A", press the button and wipe up the excess water "C" with a sponge. In case of a water leak from the boiler, follow the instructions provided in point "9.4.1 Cleaning the boiler"



8.2.4 Steam cooking in a pan



After checking that the tank is full, place the pan grid "B" in the pan "A" fitting the steam outlet pipe in the bottom of the tray into the hole in the grid. Arrange the food for cooking on the grid, taking care not to obstruct the steam outlet pipe.

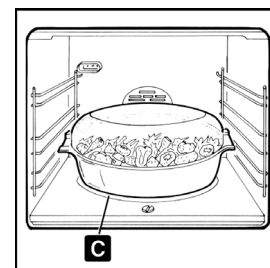
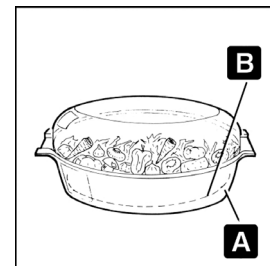
Put the lid on the pan and place the entire assembly in the oven, taking care to fit it into the recess "C" in the bottom of the oven.

Close the oven door.

Use the function selector knob to select the function required and set the cooking temperature using the thermostat knob.

Use the steam regulator knob to select the amount of steam required for the cooking process.

Use the minute minder knob to set a cooking duration, or turn it to the symbol if a manual cooking operation is required.



8.2.5 Direct steam cooking



After checking that the tank is full, fit the steam nozzle "B" into the steam outlet pipe in the bottom of the pan "A". Place the meat for cooking directly on the nozzle. Take care not to block the steam outlet hole. The nozzle must always end in the hollow area inside the meat (chicken, duck, turkey, large fish, etc.). Do not use the lid for this cooking mode.

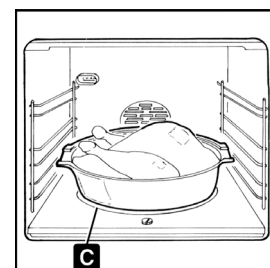
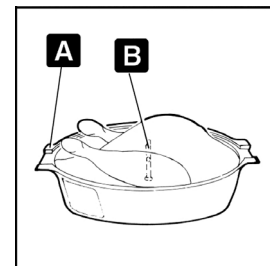
Put the pan in the oven, fitting it into the recess "C" in the bottom of the oven.

Close the oven door.

Use the function selector knob to select the function required and set the cooking temperature using the thermostat knob.

Use the steam regulator knob to select the amount of steam required for the cooking process.

Use the minute minder knob to set a cooking duration, or turn it to the symbol if a manual cooking operation is required.





Instructions for the User

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8.2.6 Diffused steam cooking procedures




After checking that the tank is full, place the food inside the pan provided or another oven pan. Place the pan on the shelf "A" which should be placed on the oven runners at the required height.

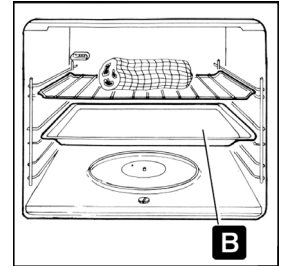
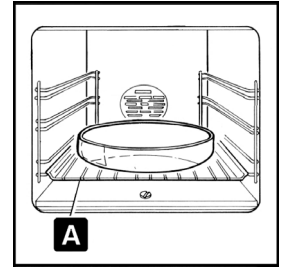
Foods can also be placed directly on the shelf, provided a tray is placed underneath it "B" containing a little water to collect the cooking fats.

Close the oven door.


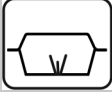





Use the function selector knob to select the function required and set the cooking temperature using the thermostat knob.

Use the steam regulator knob to select the amount of steam required for the cooking process.

Use the minute minder knob to set a cooking duration, or turn it to the  symbol if a manual cooking operation is required.



8.3 Steam cooking tables

Cooking operation		N. of runners from the bottom	Use of steam accessories			Quantity of steam	Minutes of warm-up	Cooking temperature	Time in minutes
			Diffused	In pan	Direct				
Quantity of food to be cooked		KG.							
HORS D'OEUVRES	Yeast cakes		1	2			4	10'	
	Bread	1	2	X		4	10'	180° C	60'
	Pizza	1	2	X		4	10'	180° C	20'
MEAT	Chicken	1-1.5		X	X	6	10'	180° C	46'
	Rabbit	1.5		X		Max	10'	160° C	80'
	Veal	1		X		6	10'	180° C	60'
	Pork	1		X	X	Max	10'	180° C	70'
FISH	Trout	0.5			X	Max		150° C	30'
	Tuna	1			X	Max		150° C	35'
	Carp	0.7			X	4	10'	160° C	35'
	Sea Bream	1.5			X	Max	10'	175° C	35'
VEGETABLES	Potato chunks	1			X	Max		150° C	35'
	Sliced carrots	1			X	Max		150° C	35'
	Courgette chunks	1			X	Max		150° C	20'
	Onions	0.7			X	Max		160° C	40'
PIES	Sweet	1	2	X		4	10'	175° C	30'
	Savoury	1	2	X		4	10'	175° C	30'

The oven should be warmed up (8'-10') before all types of cooking procedures.



8.4 Recommended cooking tables

Cooking times, for meat in particular, vary depending on the food's thickness and quality and personal preference. All times are calculated with the oven preheated.

CONVENTIONAL COOKING



	RUNNER POSITION FROM THE BOTTOM	TEMPERATURE °C.	COOKING TIME WITH THE OVEN PREHEATED
PASTA			
LASAGNE	2 - 3	220 - 240	30
PASTA BAKES	2 - 3	220 - 240	40
MEAT			
ROAST VEAL	2	200 - 220	60 PER KG,
ROAST PORK	2	230 - 250	60 PER KG,
CHICKEN	2	200	60 - 65
RABBIT	2	200	90 - 95
LEG OF LAMB	1	230 - 250	30 PER KG,
FISH	1 - 2	180 - 240	DEPENDING ON SIZE
PIZZA	1 - 2	220 - 250	40 - 45
CONFECTIONERY			
MERINGUES	1 - 2	100	60 - 80
PASTRY	1 - 2	200	15
SPONGE CAKE	1 - 2	175	35 - 45
BISCUITS	1 - 2	160	30 - 50
CROISSANTS	1 - 2	160 - 180	45
FRUIT CAKE	1 - 2	200 - 220	30 - 40

GRILLING



	RUNNER POSITION FROM THE BOTTOM	TIME IN MINUTES	
		1ST SIDE	2ND SIDE
PORK CHOP	3	7 - 9	5 - 7
PORK FILLET	3	9 - 11	5 - 9
FILLET STEAK	3	9 - 11	9 - 11
SLICED LIVER	3	2 - 3	2 - 3
VEAL ESCALOPES	3	7 - 9	5 - 7
HALF CHICKEN	3	9 - 14	9 - 11
SAUSAGE	3	7 - 9	5 - 6
MEATBALLS	3	7 - 9	5 - 6
FISH FILLET	3	5 - 6	3 - 4
TOASTED SANDWICHES	3	2 - 4	2 - 3



No STEAM is delivered during grilling and fan grilling operations.



Keep the door closed when grilling is in progress. Grilling with the door open may permanently damage the oven and reduce operating safety.



Instructions for the User

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HOT AIR COOKING



	RUNNER POSITION FROM THE BOTTOM	TEMPERATURE °C.	COOKING TIME WITH THE OVEN PREHEATED
PASTA			
LASAGNE	2	200 - 220	20 - 25
PASTA BAKES	2	200 - 220	25 - 30
CREOLE RICE	2	200 - 230	20 - 25
MEAT			
ROAST VEAL	2	160 - 180	65 - 90
ROAST PORK	2	160 - 170	70 - 100
ROAST BEEF	2	170 - 180	65 - 90
FILLET STEAK	2	170 - 190	35 - 45
ROAST LAMB	2	140 - 160	100 - 130
RARE ROAST BEEF	2	180 - 190	40 - 45
ROAST CHICKEN	2	180	70 - 90
ROAST DUCK	2	170 - 180	100 - 160
ROAST TURKEY	2	160 - 170	160 - 240
ROAST RABBIT	2	160 - 170	80 - 100
ROAST HARE	2	170 - 180	30 - 50
FISH	2 - 3	160 - 180	DEPENDING ON SIZE
PIZZA	2 - 3	210 - 230	30 - 50
CONFECTIONERY			
SPONGE CAKE	2 - 3	160 - 180	35 - 45
FRUIT CAKE	2 - 3	180 - 200	40 - 50
CROISSANTS	2 - 3	170 - 180	40 - 60
APPLE TART	1 - 2	160	25 - 35
BISCUIT PUDDING	2 - 3	170 - 180	30 - 40
BREAD	2 - 3	200 - 220	40
TOASTED SANDWICHES	1 - 2	230 - 250	7



9. CLEANING AND MAINTENANCE

9.1 Cleaning stainless steel



Never use a jet of steam for cleaning the inside of the oven.



To keep stainless steel in good condition, it must be cleaned regularly, after each use of the oven, after allowing it to cool.

9.2 Routine daily cleaning

When cleaning and caring for stainless steel surfaces, always use **only** specific products which do not contain abrasives or chlorine-based acids.

Instructions for use: pour the product onto a damp cloth and wipe over the surface, then rinse thoroughly and dry with a soft cloth or chamois leather.

9.3 Food stains or spills

Never use metal scouring pads or sharp scrapers; they will damage 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 chamois leather.

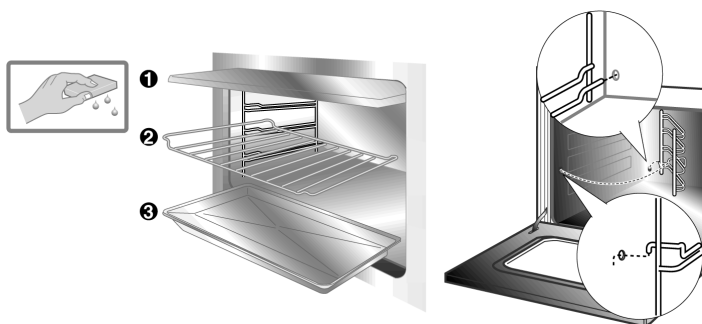
Do not allow spills of foods with high sugar content (e.g. jam) to dry inside the oven. If they dry for too long, they might damage the enamel coating of the inside of the oven.



9.4 Cleaning the oven



To keep the oven in good condition, it must be cleaned regularly, after allowing it to cool down. Remove all removable parts.



Clean the oven shelves with hot water and non-abrasive detergents, rinse and dry.



After every cooking procedure, the oven tank must be emptied completely and the boiler cleaned. For instructions, see point "8.2.3 Emptying the tank".



9.4.1 Cleaning the boiler

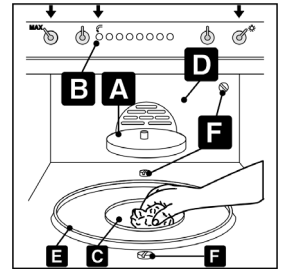
If limescale has formed inside the boiler, simply clean it as described below. Pour half a glass of vinegar into the boiler, wait a few minutes, rub the boiler with a steel wool pad and soak up the liquid with a sponge.

If water spills from the boiler, disconnect the appliance from the electricity supply and remove the bottom of the oven to dry the spill completely.

To remove the deflector "D" proceed as follows:

- remove the side frames as described earlier;
- unscrew the ring nut "F" and slide the deflector upward to free the base of the bottom of the oven "E".

To remove the bottom plate, unscrew the ring-nuts "F" on the bottom of the oven. The boiler "C" is now accessible and can be cleaned and dried with the aid of a sponge.



9.4.2 Cleaning the tank

The oven tank and the pipeline that connects it to the boiler should also be cleaned periodically. To do this, proceed as follows.

Pour a solution of vinegar and water (60%-70% vinegar and 30%-40% water) or a citric acid solution (1 spoonful to about 400 cc of water) into the tank filler drawer and wait a few minutes. Drain the water into the boiler (as described in point "8.2.3 Emptying the tank" and clean the boiler.

9.5 Cleaning the door glazing

The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll; remove stubborn dirt with a damp sponge and ordinary detergent.



10. EXTRAORDINARY MAINTENANCE

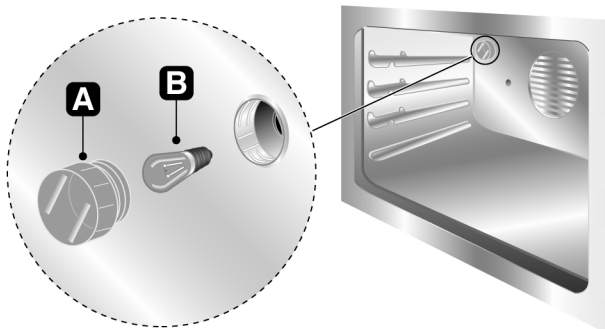
Occasionally, the oven will require minor servicing procedures or the replacement of parts subject to wear and tear, such as gaskets, light bulbs, etc. The specific operations for each procedure of this kind are provided below.

Before carrying out any operation involving access to live parts, disconnect the appliance from the electricity supply.



10.1 Changing the light bulb

Remove the protective cover **A** by unscrewing it anti-clockwise and replace the bulb **B** with another of the same type (25 W). Replace the protective cover **A**.

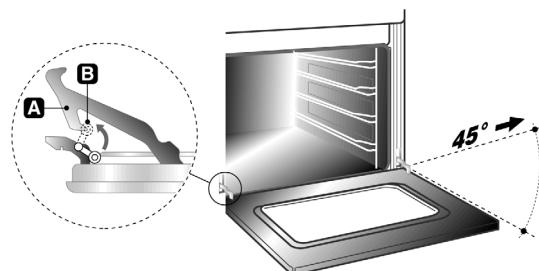


Use only light bulbs approved for ovens (T 300°C).



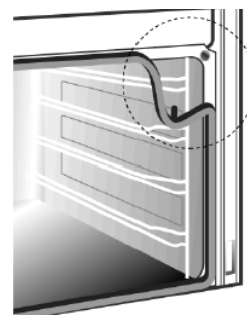
10.2 Removing doors

Lift the levers **B** and take hold of the two sides of the door with both hands close to the hinges **A**. Raise the door to an angle of about 45° and remove it. To reassemble, fit the hinges **A** into their grooves, then lower the door into place and engage the levers **B**.



10.3 Removing the gaskets

To allow thorough cleaning of the oven, the door gasket can be removed. Before removing the gasket, remove the oven door as described above. Once the door has been removed, lift the tangs at the corners as shown on the right.





11. INSTALLING THE APPLIANCE

11.1 Electrical connection



Check that the power supply voltage and size are as specified on the nameplate on the oven door frame. **This nameplate must never be removed.**



The appliance must be connected to earth in compliance with electrical system safety regulations.



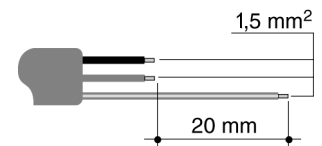
If a socket and plug connection is used, check that they are of the same type. Do not use reducers, adapters or junctions since they may cause overheating or burns.



If a permanent connection is used, the appliance's power supply line must be fitted with an omnipolar breaking device with contact breaking gap of at least 3 mm, located in an easily accessible position close to the appliance itself.



Operation at 220-240V~: use a H05RR-F / H05RN-F three-wire cable (cable of 3 x 1.5 mm²).



The earth wire (yellow-green) must be at least 20 mm longer than the other wires at the end for connection to the appliance.

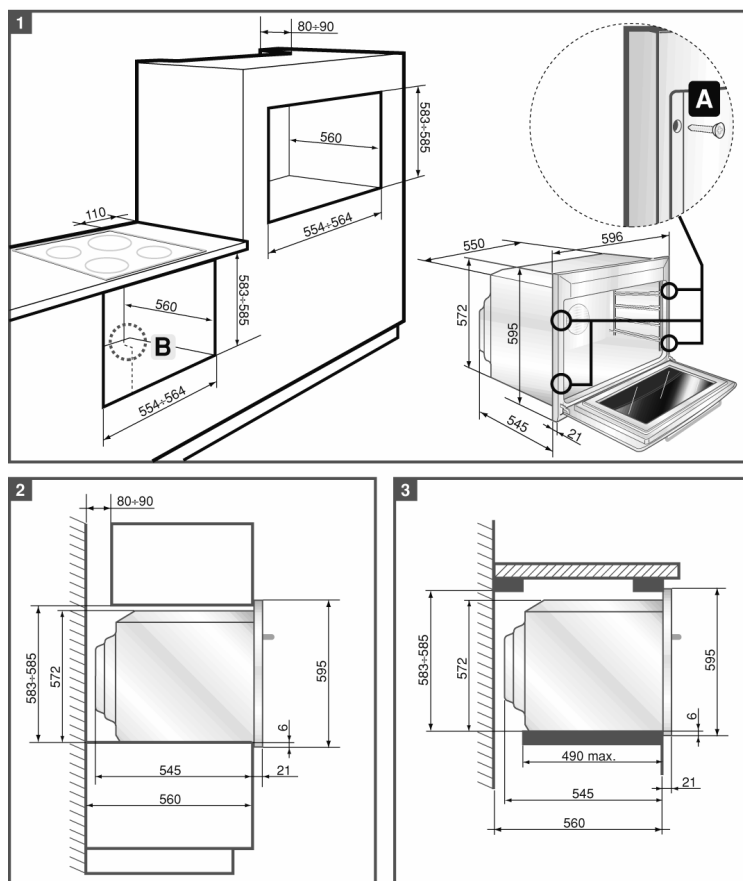


The manufacturer declines all responsibility for injury or damage caused by failure to comply with the above regulations or deriving from tampering with even just one part of the appliance.



11.2 Positioning the oven

The appliance is designed for building-in to cabinets made from any heat-resistant material. Comply with the dimensions shown in figures 1, 2, and 3. When installing under worktops, comply with the dimensions shown in figure 1-3. When installing under worktops incorporating combined hobs, a gap of at least 110 mm must be left from any side wall, as shown in figure 1. When installing in tall units, comply with the dimensions shown in figure 1-2, bearing in mind that the top/rear of the unit must have an opening 80-90 mm deep. Screw the 4 screws A into the inside of the frame (fig. 1). For installation under tops, make sure that the rear/bottom of the unit has an opening similar to that shown in figure 1 (ref. B). See the instructions supplied with the hob for the relative positioning and fixing procedures.



Never use the door for leverage when inserting the oven in the cabinet. Never apply excessive pressure to the open door.

