
MANUALE D'USO

IT

INSTRUCTION MANUAL

GB

MANUAL DE USO

ES



CUCINA CON FORNI
ELETTRICI

COOKER WITH ELECTRIC
OVENS

COCINA CON HORNOS
ELECTRICOS

ITALIANO

3 – 28

Vi ringraziamo per aver scelto questo nostro prodotto.

Vi consigliamo di leggere attentamente questo manuale, che riporta tutte le indicazioni per mantenere inalterate le qualità estetiche e funzionali della cucina.

ENGLISH

29 – 54

Thank you for choosing our product.

We advise you to read this manual carefully. It contains all necessary instructions for maintaining unaltered the appearance and functional qualities of the cooker.

ESPAÑOL

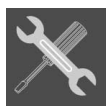
55 – 80

Les agradecemos haber elegido nuestro producto.

Le aconsejamos leer atentamente todas las instrucciones de este manual que ofrece todas las indicaciones necesarias para mantener inalterables las cualidades estéticas y funcionales de la cocina.

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THESE INSTRUCTIONS ARE VALID ONLY FOR END USER COUNTRIES WHOSE IDENTIFICATION SYMBOLS APPEAR ON THE COVER OF THIS MANUAL.

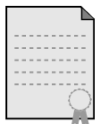


INSTRUCTIONS FOR THE INSTALLER: these are for the **qualified technician** who must carry out a suitable check of the gas system, install the appliance, set it functioning and carry out an inspection test.



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

1. INSTRUCTIONS FOR SAFE AND PROPER USE

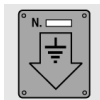


THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE AND THEREFORE MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE COOKER. WE ADVISE READING THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE COOKER. ALSO KEEP THE SERIES OF NOZZLES SUPPLIED. INSTALLATION 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.



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



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



THE PLUG TO BE CONNECTED TO THE POWER CABLE AND THE SOCKET MUST BE THE SAME TYPE AND MUST CONFORM TO CURRENT 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 APPLIANCE, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.

NEVER ATTEMPT TO REPAIR THE APPLIANCE.



ALWAYS CHECK THAT THE CONTROL KNOBS ARE IN THE POSITION ● (OFF) WHEN YOU FINISH USING THE HOB.



NEVER PUT INFLAMMABLE OBJECTS INTO AN OVEN: IF THEY CATCH FIRE THEY COULD CAUSE A FIRE IN THE HOME.



THE I.D. PLATE WITH TECHNICAL DATA, REGISTRATION NUMBER AND BRAND NAME IS VISIBLY POSITIONED ON THE REAR PROTECTIVE COVER OF THE APPLIANCE. A COPY OF THE PLATE IS INCLUDED WITH THE HANDBOOK AND YOU ARE ADVISED TO FIX IT IN THE APPROPRIATE SPACE ON THE INSIDE COVER PAGE.

THE PLATE MUST NEVER BE REMOVED.



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



DO NOT PUT PANS WITHOUT PERFECTLY SMOOTH AND FLAT BOTTOMS ON THE COOKING HOB GRIDS.



DO NOT INSTALL THIS APPLIANCE ON A RAISED PLATFORM



ATTENTION: IN CASE OF A CRACK BEING DETECTED IN THE GLAZED CERAMIC HOB, IMMEDIATELY DISCONNECT FROM MAINS AND CONTACT THE NEAREST SERVICING CENTRE.



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

WHILE COOKING WITH THE OVEN DOOR OPEN, A GREAT DEAL OF HEAT WILL COME OUT: **KEEP CHILDREN AWAY FROM THE OVEN.**



REPLACED APPLIANCES MUST BE TAKEN TO A SPECIAL GARBAGE COLLECTION CENTRE.



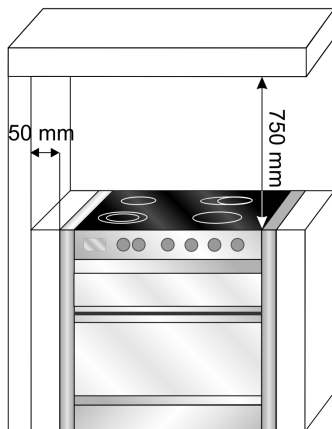
The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spares.



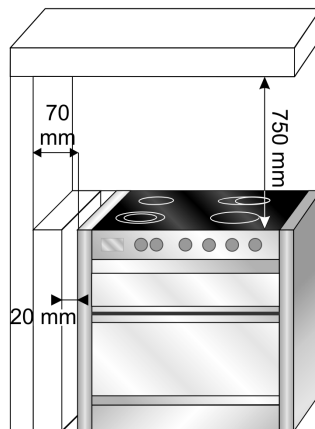
2. INSTALLATION OF THE APPLIANCE



This unit is equipped with a type Y fire protection, and may be set against walls that are higher than the hob.

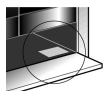


Built-in appliance



Free-standing installation

2.1 Electrical connection



Make sure that the power line voltage matches the specifications indicated on the rating plate located inside the storage compartment.

This rating plate must never be removed.



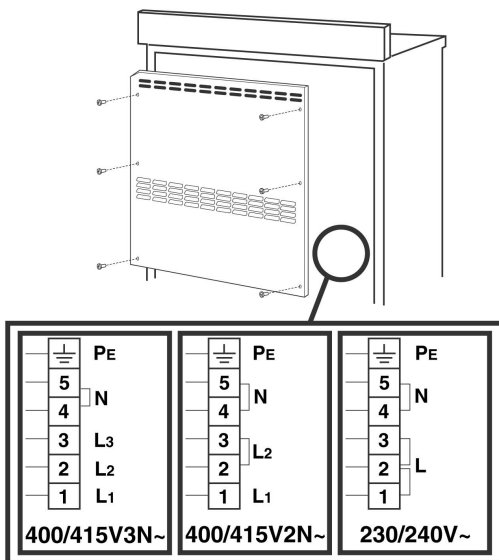
On the power line, install an omnipolar cut-off device with contact cut-off distance greater than or equal to **3 mm**, located in an easily accessible position near the unit.



Instructions for the installer

GB-IE

The appliance is fitted with a terminal board at the rear for electrical connections (see following diagram). To access, remove the rear cover.



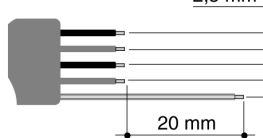
For operation on 400-415V3N~: use an H05RR-F-type five-core cable (5 x 2.5 mm²).

For operation on 400-415V2N~: use an H05RR-F-type four-core cable (4 x 4 mm²).

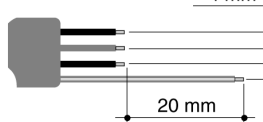
For operation on 230-240V~: use an H05RR-F-type three-core cable (3 x 6 mm²).

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

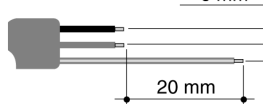
400-415V3N~ 2,5 mm²



400-415V2N~ 4 mm²



230-240V~ 6 mm²





Complete wiring up to power supply with an appropriately rated five-core plug (see data plate) or, in case of operation from a **230V~** power supply, with a three-core plug. Make sure that plug and wall socket are of the same type and are in conformity with regulations in force. Make sure that the appliance is properly earthed. Before powering, check that the power line is properly earthed. Avoid using adapters or shunters.



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



2.2 Positioning and levelling of the appliance

Having carried out the electricity and gas hook-up, level the appliance using the four adjustable legs.



Instructions for the user

GB-IE


3. DESCRIPTION OF CONTROLS

3.1 Front control panel

All the cooker controls and commands are on the front panel.

Single oven model



Before using the **oven** check that the electronic programmer is showing the symbol  (see paragraph "3.2.1 Clock adjustment").

DESCRIPTION OF SYMBOLS



FRONT RIGHT BURNER



BACK RIGHT BURNER



BACK LEFT BURNER



FRONT LEFT BURNER



OVEN VARIABLE
GRILL



OVEN THERMOSTAT



OVEN FUNCTION

COOKING HOB CONTROL KNOB

Standard heating

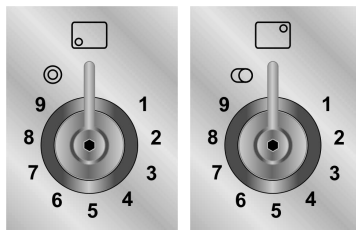
The circle next to each knob indicates the cooking zone it controls. To heat, turn the knob to the desired position (1 to 9). Adjustment is continuous so that the appliance also operates at any intermediate value. To turn off, return the knob to 0.





Double heating

The circle next to each knob indicates the cooking zone it controls. To heat the inner cooking zone, turn the knob to the desired position (1 to 9).

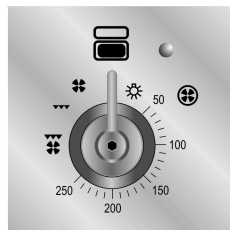


To heat both the inner and outer cooking zones, turn the knob to or ; and then release. The knob will thus return to **9**. To adjust heating intensity, rotate the knob anticlockwise to the desired position. To return to heating of the inner cooking zone only, set the knob back to **0** and then turn to the desired position (**1** to **9**). To switch off, return knob to **0**.

MAIN OVEN THERMOSTAT KNOB

Selection of cooking temperature is carried out by turning the knob clockwise to the required temperature, between 50° and 250°C.

The tell-tale light comes on to indicate that the oven is Warming up. When it goes out it means that the required temperature has been reached..



Intermittent going on and off of the light means that oven temperature is being constantly maintained at the programmed level.

The oven is switched on by turning the knob clockwise to any one of the following functions except the oven light:



NO FUNCTION SET



GRILL ELEMENT +
VENTILATION (SPIT)



OVEN LIGHT (NO ELEMENT
ENGAGED)



GRILL ELEMENT (SPIT)



VENTILATED HEATING
ELEMENT + VENTILATION
50 ÷ 250°C



DEFROSTING
(NO HEATING ELEMENT
ENGAGED)



Instructions for the user

GB-IE

AUXILIARY OVEN THERMOSTAT KNOB

Selection of cooking temperature is carried out by turning the knob clockwise to the required temperature, between 50° and 250°C.

The tell-tale light comes on to indicate that the oven is warming up. When it goes out it means that the required temperature has been reached. Intermittent going on and off of the light means that oven temperature is being constantly maintained at the programmed level.

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



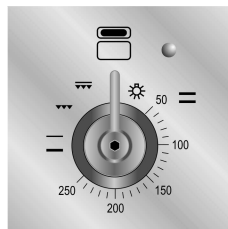
LOWER HEATING ELEMENT





GRILL ELEMENT



UPPER HEATING ELEMENT + GRILL ELEMENT

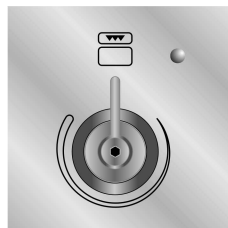


AUXILIARY OVEN VARIABLE GRILL KNOB

Position the auxiliary oven thermostat knob on the symbol  or .

Turn the variable grill knob clockwise to the desired position.

When the signal light comes on the grill is engaged.





3.2 Electronic Programmer



LIST OF FUNCTIONS



MINUTE-COUNTER KEY



COOKING TIME KEY



END-OF-COOKING KEY



DECREASE TIME KEY



INCREASE TIME KEY

3.2.1 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 **+** o **-**: each single press changes the time by 1 minute either up or down.



Before setting the programmer activate the desired function and temperature.

3.2.2 Semiautomatic 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 **+** o **-** to set the cooking time.



Instructions for the user

GB-IE

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



3.2.3 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).

3.2.4 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.

3.2.5 Adjusting alarm volume

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



3.2.6 Switching off the alarm

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

3.2.7 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.

3.2.8 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.

3.2.9 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 .



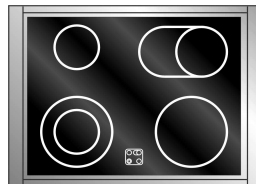
Instructions for the user

GB-IE

4. USE OF THE COOKING HOB

4.1 Cooking zones

The appliance features 4 cooking zones of different diameter and power. Their position is clearly indicated by circles and the heat given off is defined by the markings on the glass surface.



The 4 cooking zones are of the HIGH-LIGHT type and come on after a few seconds of being activated. Heating intensity can be adjusted by means of the knobs located on the front panel from a minimum setting of **1** to a maximum setting of **9**.

The cooking zones marked by two concentric circles (⊗) and by a circle + fish-kettle (⦿) feature double heating either within the inner circle or both circles.

The 4 signal lamps located between the cooking zones come on when the temperature of one or more of the heating zones exceeds 60°C.



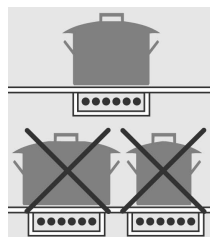
The lamps go off upon temperature dropping to below approximately 60°C.



When using for the first time, it is advisable to heat up the cooking hob to its maximum temperature for enough time so as to burn off any possible oily manufacturing residues, the smell of which could otherwise be absorbed by the food.

For best results and energy saving, only use receptacles suitable for electric cooking:

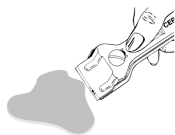
- The bottom of the receptacles must be very thick and perfectly flat; before placing on the cooking hob, make sure that it, as well as the cooking hob itself, are perfectly clean and dry.
- To avoid scratching of the cooking hob, never use cast-iron receptacles or receptacles with a rough bottom.
- To avoid waste of energy, make sure that the diameter of the receptacle bottom is the same as that of the circle marked on the cooking hob.



Instructions for the user



Take care not to spill sugar or sweet mixtures on to the cooking hob when hot. Never place materials or substances which may melt (plastic or aluminium foil) on to the cooking hob. In the event, promptly switch off and remove the molten material with the scraper provided while the top is still warm to prevent it from being damaged. **Failure to instantly clean the glazed ceramic hob could lead to encrustations which are impossible to remove once the hob has cooled down.**



Important.

Beware of children in the vicinity as the signal lamps indicating residual heat are out of sight to them. In fact, even after having been turned off, the cooking hob remains hot for a certain period of time.

Make sure that children never touch the cooking hob.

4.2 Cooking tips

The following table shows the knob setting according to the type of food to be cooked or heated. Setting may vary depending on the amount of food and personal taste.

KNOB SETTING	TYPE OF FOOD
1	TO MELT BUTTER, CHOCOLATE, AND THE LIKE.
2-3	TO HEAT FOOD, KEEP SMALL AMOUNTS OF WATER ON THE BOIL, AND WHIP UP SAUCES WITH EGG YOLK OR BUTTER.
4-5	TO HEAT SOLID OR LIQUID FOOD, KEEP SMALL AMOUNTS OF WATER ON THE BOIL, THAW DEEP-FROZEN FOOD, COOK OMELETTES OF 2 OR 3 EGGS, FRUIT AND VEGETABLES, AND THE LIKE.
6	TO STEW MEAT, FISH AND VEGETABLES, SIMMER FOOD, MAKE JAMS, AND SO ON.
7-8	TO ROAST MEAT, FISH, STEAKS, AND LIVER; TO SAUTÉ MEAT, FISH, EGGS AND SO ON.
9	TO DEEP-FRY POTATOES, ETC AND TO QUICK-BOIL WATER.



Instructions for the user

GB-IE

5. USE OF THE OVENS

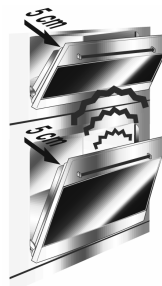
5.1 Warnings and general advice

Before using the oven for the first time, pre-heat it to maximum temperature (250°C) long enough to burn any manufacturing oily residues which could give the food a bad taste.

After a power failure, the display will flash at regular intervals showing **0:00**. To regulate, refer to paragraph "5.2 Electronic programmer".



To avoid problems that may be caused by any vapour in the ovens, open the doors in two phases: keep them half open (about 5 cm) for 4-5 seconds then open them completely. If you need to attend to the food the doors should be left open for the shortest time possible, thus avoiding lowering of internal temperature to a point that might jeopardise final cooking results.



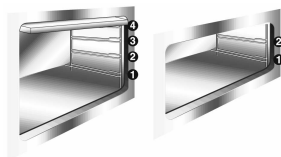
During cooking, do not cover the bottom of the oven with aluminium or tin oil and do not place pans or oven trays on it as this may damage the enamel coating. If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.



6. AVAILABLE ACCESSORIES

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

The **auxiliary oven** has **2 support**.



Oven grill: for cooking food on plates, small cakes, roasts or food requiring light grilling.

Plate grill: for placing above plate for cooking foods that might drip.

Oven plate: useful for catching fat from foods on the grill above.

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

Roasting spit: useful for cooking chicken, sausages and anything else requiring uniform cooking over the whole surface. Only for **main oven**.

Spit Frame: to be inserted in the guides of the **main oven** before using the spit.

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



The chromium-plated tubular gripper is a very useful accessory in the kitchen. Besides firmly gripping plates and racks, it prevents direct contact (avoiding the use of oven gloves and fabric pot-holders).



Accessories on Request

Self cleaning oven panels can be requested through Authorised Service Centres.



Instructions for the user

GB-IE

7. COOKING HINTS

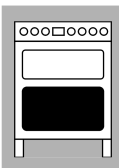


In fan-assisted mode preheating should be carried out at 30/40°C above the cooking temperature. This considerably shortens cooking times and reduces power consumption, as well as giving better cooking results.



Keep the oven door closed during cooking

7.1 Hot-air cooking



FUNCTION SWITCH



**THERMOSTAT SELECTOR SWITCH
FROM 50° TO 250°C**



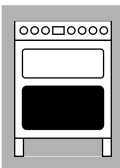
④ This system is suitable for cooking on several levels, including different types of food (fish, meat etc.), without the tastes and smells mingling. Air circulation in the oven ensures a uniform distribution of heat. Pre-heating is not necessary.



Multiple cooking is possible as long as the cooking temperature of the different foods is the same.



7.2 Hot-air grilling



FUNCTION SWITCH

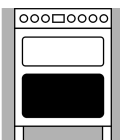


THERMOSTAT SELECTOR SWITCH
FROM 50° TO 250°C



- ④ Ensures uniform heat distribution with greater heat penetration into the food. Food will be lightly browned on the outside and remain soft inside. **Keep the oven door closed during cooking. Heating up time must not exceed 60 minutes.**

7.3 Grill cooking



THERMOSTAT SWITCH IN POSITION



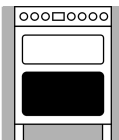
- ④ Permits rapid browning of foods. You are advised to place the pan in the highest guide. For short-term cooking of small quantities, place the grid in the third guide from the bottom. For long-term cooking and grills, put the grid in the lowest guide in accordance with the size of the pieces. While cooking a great deal of heat will come out: **keep children away from the oven.**



Instructions for the user

GB-IE

7.4 Defrosting



THERMOSTAT IN POSITION

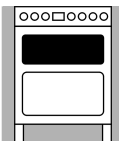


The flow of air produced by the fan ensures quicker defrosting.
The air circulating inside the oven is at room temperature.



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

7.5 Traditional cooking



**THERMOSTAT SELECTOR SWITCH
FROM 50° TO 250°C**



This traditional cooking method, in which heat comes from above and below, is suitable for cooking food on a single level. You have to pre-heat the oven until the set temperature is reached. Place the food in the oven only after the thermostat indicator light has turned off. very fatty meats may be put in when the oven is still cold. Put frozen meat in immediately, without waiting for it to thaw. The only precaution you need to take is to set the temperature about 20°C lower and cooking time about 1/4 longer than you would for fresh meat.

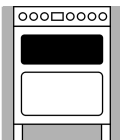


Use high-rim pans to prevent fat splashing and dirtying the sides of the oven.





7.6 Delicate cooking

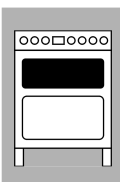


THERMOSTAT SWITCH IN POSITION



Ideal for pastries and cakes with wet covering and little sugar and damp desserts in moulds. Excellent results can also be achieved in completing cooking at the bottom and with dishes requiring heat in the lower area in particular. The plate is best inserted at bottom level.

7.7 Variable grill cooking



FUNCTION SWITCH



VARIABLE GRILL CHOICE BETWEEN MIN. AND MAX.



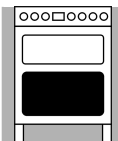
This function permits varying the power of the grill according to the quantity of food to be cooked.
Turn the thermostat knob clockwise to the desired position.



Instructions for the user

GB-IE

7.8 Spit cooking



FUNCTION SWITCH



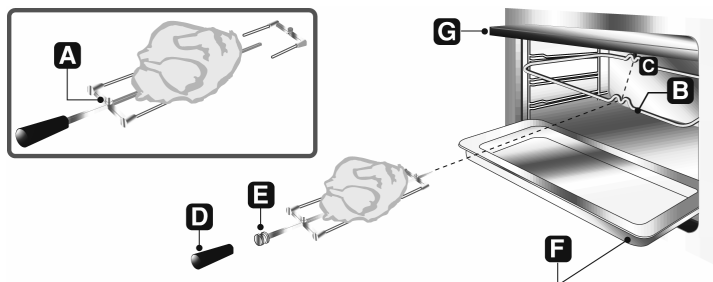
This type of cooking is only for the **main oven**. Use it for small size pieces.

Prepare the food on the spit rod and block fork screws **A**. Insert the frame **B** in the third level from the bottom. Remove handle **D** and position the spit rod so the pulley **E** remains guided on frame **B**. Completely fit frame **B** until the tip of the spit rod fits into hole **C** on the back wall of the oven. Place an oven dish **F** on the bottom guide and pour in a little water to prevent smoke from forming.

Keep the oven door closed during cooking. Heating up time must not exceed 60 minutes.



It is normal for the thermostat light to go on and off during cooking. This indicates the temperature inside the oven is regular.





8. CLEANING AND MAINTENANCE

8.1 Cleaning the glazed ceramic hob



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

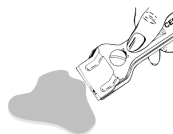


The cooking hob should be regularly cleaned; best after every use, once the residual heat signal lamps have gone off.

Smudges from aluminium-bottom pans can be easily cleaned off with a cloth dampened in vinegar.

Remove any burnt residues after cooking with the scraper provided; rinse with water and wipe dry with a clean cloth. Regular use of the scraper considerably reduces the need for chemical detergents for the daily cleaning of the hob.

Never use abrasive or corrosive detergents (e.g. cleaning powders, oven sprays, spot-removers, wire sponges).



8.2 Cleaning stainless steel

8.2.1 Ordinary Daily Cleaning

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

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

8.2.2 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 deerskin.

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.





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8.3 Cleaning the inside of the oven

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



Clean the oven grill and side guides with hot water and non-abrasive detergent. Rinse and dry.

Clean the inside walls of the oven (after removing the self-cleaning liners, see point 7.2.4 Removing the self-cleaning liners) with a soft cloth moistened with an ammonium solution, rinse then dry. If there are still stains or drops, place a damp ammoniac-soaked cloth on the bottom of the oven, close the door and after a few hours wash the oven with hot water and liquid detergent. Rinse and dry.

8.3.1 Self-cleaning liners

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

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

8.3.2 Using the self-cleaning liners

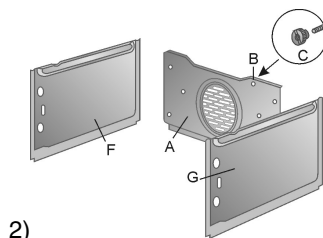
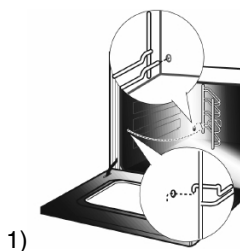
Periodically, to prevent food residues and unpleasant smells from accumulating inside the oven, the appliance should be operated empty at temperatures of not less than 200°C for a time varying from 30 to 60 minutes, in order to allow the self-cleaning liners to oxidise the residues present; when the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

8.3.3 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.

8.3.4 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.



8.4 Door glass

These should always be kept very clean. Use absorbent kitchen paper or, in case of hard to remove dirt, wash with a wet sponge and ordinary detergent.



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9. EXTRAORDINARY MAINTENANCE

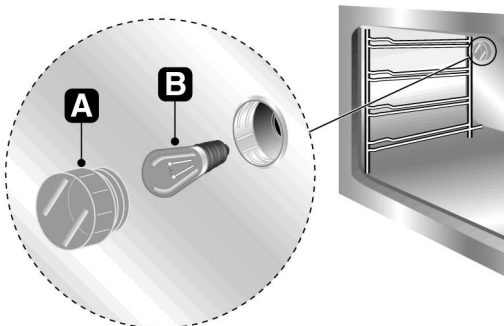
Ovens periodically require small maintenance interventions or replacement of parts subject to wear and tear such as gaskets, electric bulbs etc. Specific instructions for each intervention of this type appear below.



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

9.1 Replacement of light bulbs

Remove cover **A** by twisting anticlockwise, replace bulb **B** with another similar bulb (25 W). Refit the cover **A**.

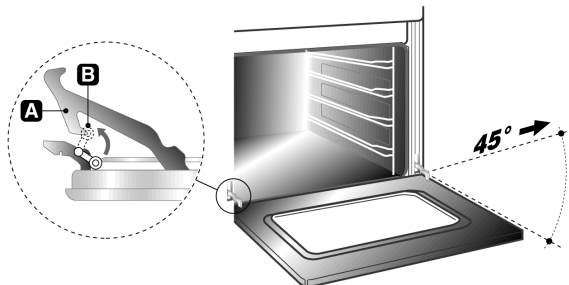


Only use oven bulbs (T 300°C).



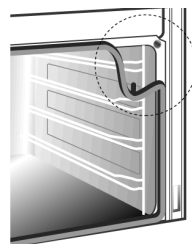
9.2 Dismantling of the doors

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**.



9.3 Oven door gaskets

The door gaskets can be dismantled for thorough cleaning of the ovens. Before removing the gaskets the oven doors must be removed as previously described. With the doors removed, raise the tabs at the corners as shown in the figure.



Spazio per targhetta caratteristiche

Space for rating plate

Espacio para placa característica

Espace pour plaque signalétique

Platz für Typenschild

Plaats voor typeplaatje