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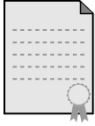


*INSTRUCTIONS FOR THE INSTALLER: these are intended for the **qualified technician** who must install the appliance, set it functioning and carry out an inspection test.*



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

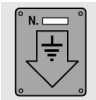


THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE AND THEREFORE MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE OVEN. WE ADVISE CAREFUL READING OF THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE OVEN. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED 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.



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.



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.



DO NOT OBSTRUCT VENTILATION OPENINGS AND HEAT DISPERSAL SLITS.



IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE OVEN, 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 "ZERO" (OFF) POSITION WHEN YOU FINISH USING THE OVEN.



NEVER PUT INFLAMMABLE OBJECTS IN THE OVEN: THEY COULD BE ACCIDENTALLY LIGHTED AND CAUSE FIRES.



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



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.



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



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.



Instructions for the user

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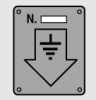
2. INSTALLATION

2.1 Electrical connection



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.



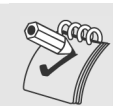
It is obligatory for the electrical system to be grounded according to the methods required by safety rules.



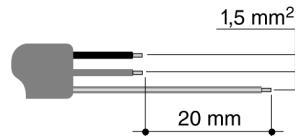
If a plug and socket connection is being used make sure that the plug and socket are compatible. Avoid use of adapters and shunts as these could cause overheating and risk of burns.



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.



For operation on 230-240V-: use an H05RR-F / H05RN-F type three-core cable (3 x 1.5 mm²).



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

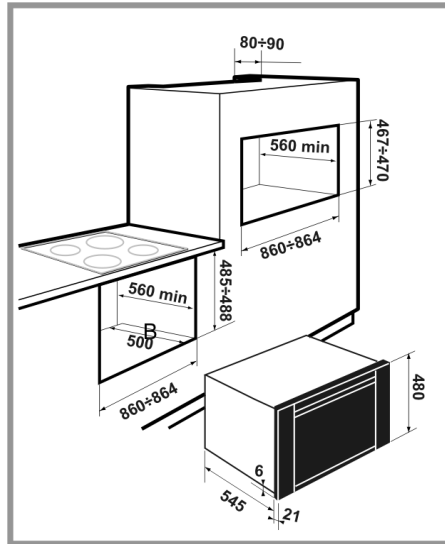


The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance.

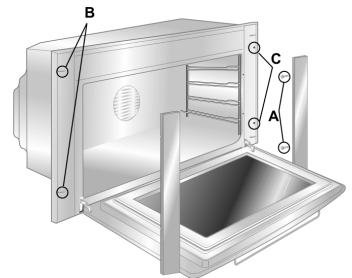


2.2 Mounting the oven

The oven is designed for mounting into any piece of furniture as long as the furniture is heat-resistant. Proceed according to the dimensions shown in figure.



Fixing is carried out using 4 screws at the corners "C" of the oven door frame, after removing the side panels secured by the screws "A" and the supports "B". To replace the side panels, take care to engage the pins inside them correctly with the supports "B", then retighten the screws "A".



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





Instructions for the user

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3. DESCRIPTION OF CONTROLS

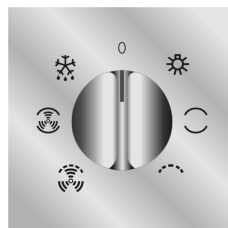
3.1 Front control panel

All the oven controls are grouped together on the front panel.



FUNCTION SWITCH KNOB

Rotate the knob in either direction to select desired function from the following:



NO FUNCTION SET



GRILL ELEMENT + VENTILATION



OVEN LIGHT



UPPER AND LOWER HEATING ELEMENT + VENTILATION



UPPER AND LOWER HEATING ELEMENT



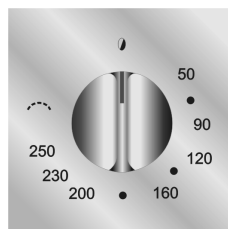
DEFROSTING



GRILL ELEMENT


THERMOSTAT KNOB

Cooking temperature is selected by turning the knob clockwise to the desired setting, between **50°** and **250°C**.





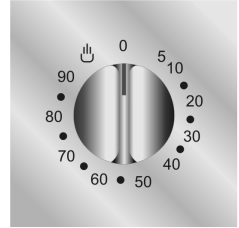
TIMER KNOB

Lets you choose manual cooking or the timer with automatic turn-off of the oven when done. For manual control of cooking time, turn the knob anticlockwise to the symbol .

To set cooking time turn the knob clockwise. The numbers from **5** to **90** correspond to minutes.

Adjustment is progressive and intermediate positions between the numbers shown may be used.

At the end of programmed cooking, an audible alarm sounds which goes off automatically after 4-5 seconds.

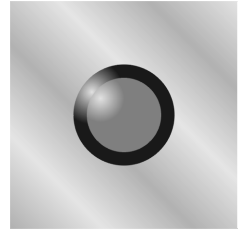


THERMOSTAT INDICATOR LIGHT

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.






Instructions for the user

GB

4. USE OF THE OVEN



Make sure that you have either turned the minute minder knob to the  symbol or set a cooking time. If the timer knob is on 0, no heating elements will come on.

4.1 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.



During cooking, do not cover the bottom of the oven with aluminium or tin foil 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.



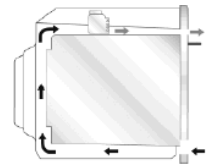
To prevent any steam in the oven creating problems, open the door in two stages: half open (5 cm approx.) for 4-5 seconds and then fully open. To access food, always leave the door open as short a time as possible to prevent the temperature in the oven from falling and ruining the food.



4.2 Cooling system

The oven is equipped with a cooling system which automatically comes on upon the oven being turned on.

Fans cause a steady outflow of air from above the door which may continue for a brief period of time even after the oven has been turned off.



4.3 Oven light

It comes on when the function switch knob is turned to  position.



5. AVAILABLE ACCESSORIES

The oven features **4 support** positions for plates and racks of different height.



Some models do not feature all accessories.

Grill: useful for holding cooking vessels.

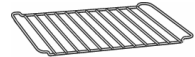
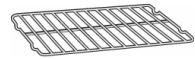
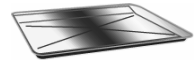


Plate grill: for placing above plate for cooking foods that might drip.



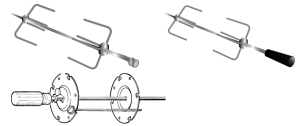
Oven plate: useful for catching fat from foods on the grill above.



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 **auxiliary oven**.



Main oven rotisserie frame: to be fitted into the holes provided in the oven dish.



Accessories available on request

Original accessories may be ordered from any Authorised Service Centre.



Instructions for the user



6. 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

6.1 Traditional cooking

FUNCTION SWITCH					
THERMOSTAT SWITCH			50 ÷ 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.



6.2 Hot-air cooking



FUNCTION SWITCH



THERMOSTAT SWITCH

50 ÷ 250°C



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.

6.3 Grill cooking



FUNCTION SWITCH



THERMOSTAT SWITCH

225





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 fourth 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.



Instructions for the user

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6.4 Hot-air grillin

	
FUNCTION SWITCH	
THERMOSTAT SWITCH	200



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.**

6.5 Defrosting

	
FUNCTION SWITCH	
THERMOSTAT SWITCH IN POSITION	0



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.



6.6 Spit roasting

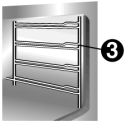


FUNCTION SWITCH



THERMOSTAT SWITCH

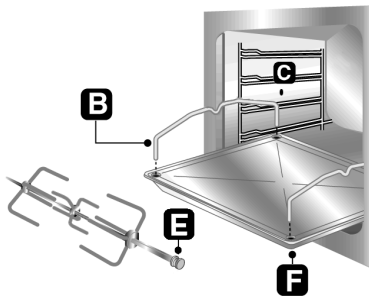
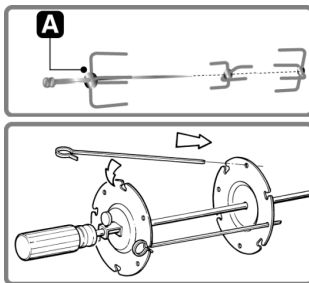
200



Prepare the spit with the food, blocking fork screws **A**. Insert frame **B** into the third guide from the bottom. Remove handle **D** and position the spit shaft so that pulley **E** is guided on the link of frame **B** in the right side. Insert the drip tray into the oven as far as it will go until the tip of the rod is in line with the hole **C**. Now rock the frames **B** to insert the tip of the rod into the drive connection **C** of the rotisserie motor on the side of the oven. Pour a bit of water into the pan to avoid smoke from the dripping.



It is normal for the thermostat light to flash during cooking. This indicates the temperature inside the oven is regular.



CAUTION: the frames **B** must be fitted as shown in the diagram





Instructions for the user



6.7 Recommended cooking table

Cooking times, especially meat, vary according to the thickness and quality of the food and to consumer taste.

TRADITIONAL COOKING

	LEVEL FROM BELOW	TEMPERATURE (°C)	TIME IN MINUTES (*)
FIRST COURSES			
OVEN-BAKED PASTA	2	200	30-35
MEAT			
ROAST VEAL	2	200	60-65
ROAST PORK	2	225	70-75
CHICKEN	2	200	60-65
DUCK	2	200	120-125
RABBIT	2	200	90-95
FISH	2	200	ACCORDING TO DIMENSIONS
PIZZA	2	250	15-20
DESSERTS			
MERINGUES	2	125	55-60
BISCUITS	2	200	20-25
PASTRY	1	200	25-30
SPONGE CAKE	2	175	35-45
FRUIT PIE	1	200	30-35

(*) = WITH PREHEATED OVEN

GRILLING

	LEVEL FROM BELOW	TIME IN MINUTES	
		FIRST SURFACE	SECOND SURFACE
TOAST	3	5	5
CHICKEN	3	30	30
FISH	3	18	18
TOMATOES OR COURGETTES	3	8	8



HOT-AIR COOKING



	LEVEL FROM BELOW	TEMPERATURE (°C)	TIME IN MINUTES
FIRST COURSES			
OVEN-BAKED PASTA	2	175	30-35
MEAT			
ROAST VEAL	2	175	60-65
ROAST PORK	2	200	70-75
CHICKEN	2	200	60-65
DUCK	2	175	120-125
RABBIT	2	175	90-95
FISH	2	175	ACCORDING TO DIMENSIONS
PIZZA	2	225	15-20
DESSERTS			
MERINGUES	2	125	55-60
BISCUITS	2	175	20-25
PASTRY	1	175	25-30
SPONGE CAKE	2	175	35-45
FRUIT PIE	1	175	30-35



Instructions for the user

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7. CLEANING AND MAINTENANCE



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

7.1 Cleaning stainless steel



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

7.1.1 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.

7.1.2 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.



7.2 Cleaning 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 internal walls of the oven with a soft ammoniac-soaked cloth. Rinse and 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.
- 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. 8.2)

7.3 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.



Instructions for the user

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8. EXTRAORDINARY MAINTENANCE

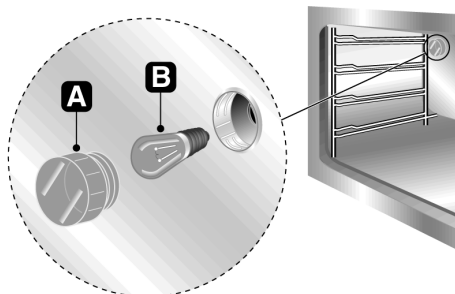
The oven may require extraordinary maintenance or replacement of parts subject to wear such as seals, bulbs, and so on. The following instructions describe how to carry out these minor maintenance operations.



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

8.1 Replacement of light bulb

Remove the bulb protector **A** by turning anticlockwise and change bulb **B** (in the 8-function model with front glass panel change the halogen bulb **C**) with a similar one. Re-fit the bulb protector **A**.

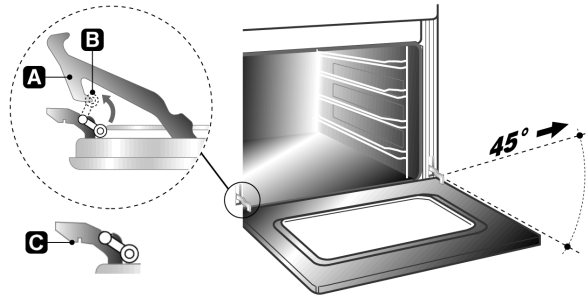


Only use oven bulbs (T 300°C).



8.2 Removing

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**.



8.3 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.

