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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 READING THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE OVEN. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED ENGINEERS IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS OVEN IS INTENDED FOR COMMERCIAL 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.

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 **0** (OFF) POSITION WHEN YOU FINISH USING THE OVEN.



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



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



THE I.D. PLATE WITH TECHNICAL DATA, REGISTRATION NUMBER AND BRAND NAME IS LOCATED IN AN EXPOSED POSITION AT THE REAR OF THE OVEN.

THE PLATE MUST NOT BE REMOVED.



THE APPLIANCE IS INTENDED FOR COMMERCIAL USE BY APPROPRIATELY TRAINED PERSONNEL. CHILDREN SHOULD ALWAYS BE KEPT OUT OF ITS REACH AND NEVER BE ALLOWED TO PLAY WITH IT.



THE USE OF THIS APPLIANCE IS NOT PERMITTED TO PEOPLE (INCLUDING CHILDREN) OF REDUCED PHYSICAL AND MENTAL ABILITY, OR LACKING IN EXPERIENCE IN THE USE OF ELECTRICAL APPLIANCES, UNLESS THEY ARE SUPERVISED OR INSTRUCTED BY ADULTS OR PEOPLE RESPONSIBLE FOR THEIR SAFETY.



BEFORE USE, THE OVEN DISHES MUST BE WASHED WITH A SUITABLE DISHWASHING DETERGENT (DO NOT USE ABRASIVE PRODUCTS).



THE OVEN DIMENSIONS ARE DESIGNED FOR A MAXIMUM LOAD OF 3.5 KG.



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.



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



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 OVEN



The oven must be set up on a perfectly flat surface and left standing free. Make sure to allow enough room at the back for easy access to the terminal strip for connection of the power cable to mains.

Installation must be carried out by a **qualified technician** in compliance with applicable regulations in force.



2.1 Electrical connection

Make sure that the power line voltage matches the specifications indicated on the rating plate located to the rear of the oven. **This rating plate must never be removed.**

The oven is fitted with H07RN-F three-core cable for operation at 230V~ and power supply plug.



The standard cable is of the three-core 3 x 1.5 mm² H07RN-F type.

The power lead must be changed by the manufacturer or by an authorised service centre to prevent any risks.



Make sure that plug and wall socket are of the same type and are in conformity with regulations in force. Also check that the power supply line is provided with adequate earthing. Avoid using adapters or shunters.



In case of permanent connection, ensure that power cable is equipped with an easily accessible omnipolar switch fitted in proximity to the apparatus and with a gap between contacts equal to or greater than 3 mm.

2.1.1 Safety thermostat

The oven is fitted with a safety device which trips in case of serious malfunction. To reset, contact the nearest servicing 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 oven.



Instructions for the installer

GB-IE



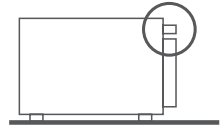
2.2 Levelling

Adjust the four feet so as to set the oven on a perfectly level plane. For this purpose, loosen the lock nut and unscrew the foot. The range of adjustment of the screw is 10 mm.

2.3 Steam exhaust pipe

An exhaust pipe is fitted on the back of the oven to allow the discharge of steam during cooking.

Make sure that it's no way obstructed and take care do not crush it.





3. DESCRIPTION OF CONTROLS



1

THERMOSTAT KNOB

This permits selection of the ideal cooking temperature. Turn the knob clockwise to the desired temperature. Adjustment is progressive so that the oven also operates at any intermediate value.


2

TIMER KNOB

This permits to select manual or timer-controlled cooking with automatic turning off of the oven at end of the cooking cycle. For manual control of the cooking time, turn the knob to the symbol .

To set cooking time, turn the knob clockwise. Time is expressed in minutes (5 to 60). Adjustment is progressive so that time can also be set to any intermediate value. Upon completion of the cooking cycle, the knob automatically returns to 0, the oven turns off and a buzzer signal is set off.


3

ORANGE LIGHT

When on, indicates that oven is heating up. When the set temperature is reached, the light goes off. During the cooking cycle, the light comes on and goes off various times signalling that the temperature in the oven is being kept constant as per the set value.


4

GREEN LIGHT

When off, indicates that timed cooking is in progress. When on, indicates that the timed cooking cycle has been completed.





Instructions for the user

GB-IE

4. USE OF THE OVEN

4.1 Warnings and general advice



When using for the first time, it is advisable to heat up the oven to its maximum temperature for enough time to burn off any possible oily manufacturing residues.

This means that, if the food being cooked needs to be checked, it is best to leave the door open for as short a time as possible in order to avoid the temperature inside the oven from dropping too much and thus compromising cooking results.



4.2 Oven lights

The lights inside the oven come on automatically upon turning the thermostat knob. On the multi-function models, the light comes on when the knob is turned to any of the symbols.

4.3 Defrosting

Moving air at ambient temperature causes frozen food to quickly thaw. This type of thawing is ideal as the taste and appearance of the de-frozen food, whether previously deep-frozen or frozen in the domestic freezer, remain unaltered.

**TIMER KNOB
SET TO MANUAL**



**THERMOSTAT KNOB
SET TO VENTILATION**



4.4 Pre-heating

Before cooking, it is advisable to pre-heat the oven to the desired temperature for at least 15 minutes.

Instructions for the user



4.5 Manual cooking

The oven heats up as signalled by the orange light going on. Upon the set temperature being reached, the light goes off. The orange light comes on and goes off various times during the cooking cycle indicating that the temperature in the oven is being kept constant.

TIMER KNOB SET TO MANUAL	
THERMOSTAT KNOB ON ANY POSITION	200

4.6 Timed cooking

The oven heats up as signalled by the orange light going on. Upon the set temperature being reached, the light goes off. The orange light comes on and goes off various times during the cooking cycle indicating that the temperature in the oven is being kept constant. Upon completion of the cooking cycle, the oven automatically turns off, the green light comes on and the buzzer sounds for a few seconds. To completely turn off, set the thermostat knob to 0.

TIMER KNOB ON ANY POSITION	30
THERMOSTAT KNOB ON ANY POSITION	200



Instructions for the user

GB-IE

5. CLEANING AND MAINTENANCE



Important:

never spray water directly on to the oven. Never use pressure nozzles.



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

5.1 Cleaning stainless steel parts



To maintain stainless steel parts in perfect condition, clean regularly at the end of the work day. Allow to cool first.

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.

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.

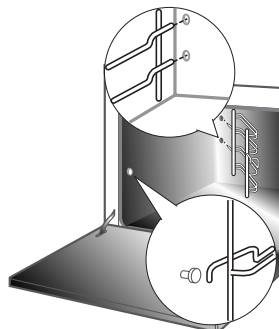




5.2 Cleaning the inside of the oven



To maintain the oven in perfect condition, clean it regularly at the end of the work day. Allow to cool first. Take off all removable parts.



- Clean oven grill and side guides with warm water and non-abrasive detergents. Rinse and dry.

5.3 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

GB-IE

6. EXTRAORDINARY MAINTENANCE

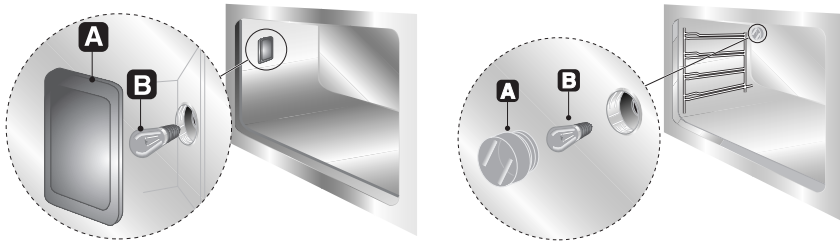
The oven may require extraordinary maintenance or replacement of parts subject to wear such as seals, bulbs, and so on. The following instructions describe how to carry out these minor maintenance operations.



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

6.1 Replacing the light bulb

Remove the protective cover **A**. Replace the bulb **B** with a similar one. Remount the protective cover **A**.



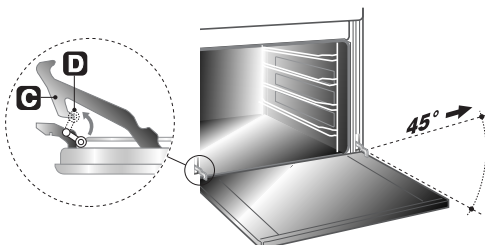
Use only oven light bulbs (suitable for a temperature of up to 300°C).



6.2 Removing the door

Hinges with mobile connecting plates

Catch the door at the two sides with both hands in proximity to hinges **C** and lift up the small levers **D**. Lift the door upwards at an angle of about 45° and slide out. To remount, insert hinges **C** into the appropriate grooves, allow the door to rest downwards and release the small levers **D**.



6.3 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.



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