

1.	PRECAUTIONS FOR SAFETY AND USE	29
2.	INSTALLATION	31
3.	DESCRIPTION OF CONTROLS	34
4.	USING THE OVEN	40
5.	ACCESSORIES AVAILABLE	41
6.	COOKING ADVICE	42
7.	CLEANING AND MAINTENANCE	47
8.	EXTRAORDINARY MAINTENANCE	51



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



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

## 1. PRECAUTIONS FOR SAFETY AND 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. USERS ARE ADVISED TO READ THIS MANUAL AND ALL THE INSTRUCTIONS IT CONTAINS BEFORE USING THE OVEN. 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 LEAVE PACKAGING RESIDUES UNATTENDED IN THE HOME. SEPARATE THE VARIOUS PACKAGING MATERIALS BY TYPE AND CONSIGN THEM TO THE NEAREST SEPARATE DISPOSAL CENTRE.



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



IF THE MAIN ELECTRICAL CONNECTION IS TO BE MADE BY MEANS OF A PLUG AND SOCKET, THEY MUST BOTH BE OF THE SAME TYPE AND MUST BE CONNECTED TO THE POWER SUPPLY LEAD IN ACCORDANCE 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.**



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



IMMEDIATELY AFTER INSTALLATION, CARRY OUT A QUICK TEST ON THE OVEN 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 YOURSELF.**



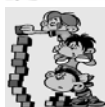
NEVER PLACE INFLAMMABLE OBJECTS IN THE OVEN: IF IT SHOULD ACCIDENTALLY BE SWITCHED ON, THIS MIGHT CAUSE A FIRE.



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



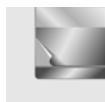
THE NAMEPLATE WITH THE TECHNICAL DATA, SERIAL NUMBER AND MARK IS IN A VISIBLE POSITION ON THE OVEN DOOR FRAME. THE NAMEPLATE MUST NEVER BE REMOVED.



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



THIS APPLIANCE IS TAGGED UNDER EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE). THIS DIRECTIVE CONTAINS THE REGULATIONS GOVERNING THE COLLECTION AND RECYCLING OF DECOMMISSIONED APPLIANCES THROUGHOUT THE EUROPEAN UNION.



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 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.



# Instructions for the Installer

GB-IE

## 2. INSTALLATION

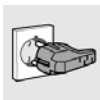
### 2.1 Electrical connection



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.

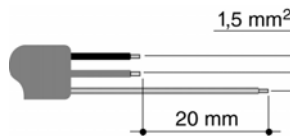


If a permanent connection is used, the appliance's power supply line must be fitted with an omnipolar breaking device with contact gap of at least **3 mm**, located in an easily accessible position close to the appliance itself.



**Operation at 220-240 V ~ use a type H05RR-F or H05RN-F three-wire cable (cable of 3 x 1.5 mm<sup>2</sup>).**

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





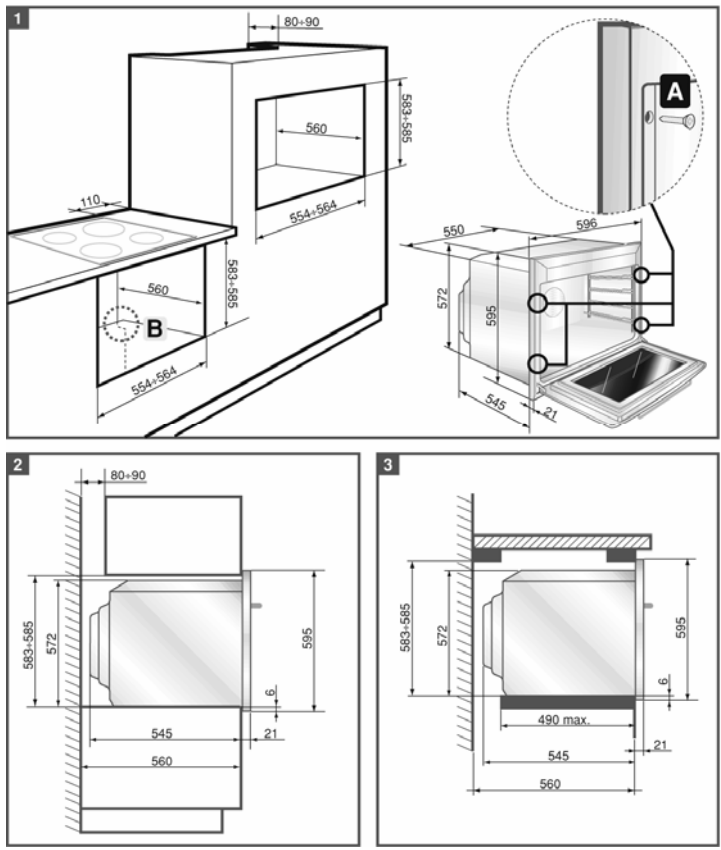
## 2.2 Positioning the oven

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.





## Instructions for the Installer

GB-IE



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

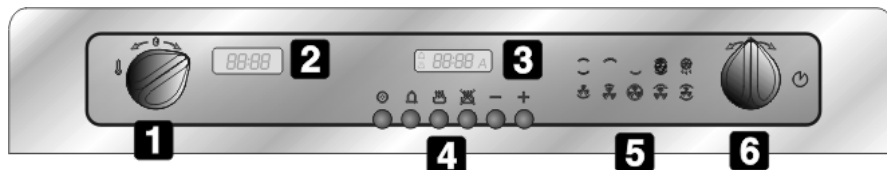




### 3. DESCRIPTION OF CONTROLS

#### 3.1 The front panel

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



The table below provides a brief description of the controls shown.

#### DESCRIPTION OF SYMBOLS

- |          |  |
|----------|--|
| <b>1</b> | TEMPERATURE SELECTOR KNOB.                                 |
| <b>2</b> | SET TEMPERATURE DISPLAY.                                   |
| <b>3</b> | CURRENT TIME/PROGRAMMED COOKING OPERATION DISPLAY.         |
| <b>4</b> | CURRENT TIME/PROGRAMMED COOKING OPERATION PROGRAMMER KEYS. |
| <b>5</b> | SELECTED COOKING OPERATION INDICATOR.                      |
| <b>6</b> | FUNCTION SELECTOR KNOB.                                    |



# Instructions for the User

GB-IE

## FUNCTION SELECTOR KNOB

Turn the knob (6) either way to select one of the following functions listed below. The chosen function will appear on the display (5).



TOP AND BOTTOM HEATING ELEMENTS



GRILL ELEMENT



BOTTOM HEATING ELEMENT



TOP AND BOTTOM HEATING ELEMENT + CIRCULAR HEATING ELEMENT



DEFROSTING PROVING



TOP + BOTTOM HEATING EL. + FAN



GRILL ELEMENT + FAN



CIRCULAR HEATING ELEMENT



SMALL GRILL ELEMENT + FAN



BOTTOM HEATING ELEMENT + FAN

## TEMPERATURE SELECTOR KNOB

This knob (1) allows you to set the cooking temperature between a preset minimum and maximum for each mode.

After a function has been selected (using the function selector knob)



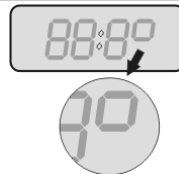
the preset value will appear on the temperature display (2).

To select the cooking temperature turn the knob clockwise (to increase) or anti-clockwise (to decrease) the value required. The temperature setting changes in steps of 5°C.

## TEMPERATURE INDICATOR

During preheating, the "□" symbol on the temperature display (2) flashes to indicate that the temperature inside the oven has not yet reached the set level.

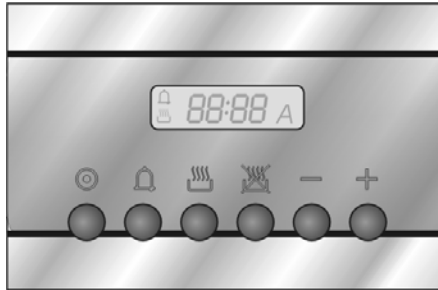
The symbol remains constantly on once the preset temperature has been reached inside the oven.

















### 3.2 Programmer



#### LIST OF FUNCTIONS





-  ON/OFF AND CHILD SAFETY BUTTON
-  TIMER BUTTON
-  COOKING DURATION BUTTON
-  END OF COOKING BUTTON
-  VALUE DECREASE BUTTON
-  VALUE INCREASE BUTTON

#### 3.2.1 Setting the time

When the oven is used for the first time, or after an interruption in the electricity supply, the display flashes at regular intervals, showing **00:00**. Press the  and  keys together to stop the display flashing. Press the value modification keys  or  to increase or decrease the setting by one minute for each pressure. Press one of the two value modification keys until the current time appears.

4 seconds after the last pressure on a key a buzzer will sound to confirm that the time has been entered.

#### 3.2.2 Changing the time already set


It might become necessary to change the current time, for example at the switch from summer to winter time. To do this, keep the  and  keys pressed for about 4 seconds. A short buzzer will sound to indicate that the value modification keys  or  can now be used to change the current time. 4 seconds after the last pressure on a key a buzzer will sound to confirm the operation.



## Instructions for the User

GB-IE

### 3.2.3 Switching on the oven












Press the  for a short time; the word "On" will appear on the programmer display. The light inside the oven will come on to indicate that the cooking operation required can now be set using the function selector knob (see point 3.1).

### 3.2.4 Timer


The programmer can also be used as an ordinary timer.



*In timer mode, the system will not cut out operation of the oven at the end of the set time.*

Press the  key and the display will show the figures ; press the value modification keys  or . The  symbol will appear on the display. 4 seconds after the last pressure on a key a buzzer will sound to indicate that the countdown is starting. At the end of the programmed time a buzzer will sound and the  symbol will disappear from the display. To stop the buzzer at the end of the cooking operation press any of the following keys: , , , , .







*After the timer is programmed, the display will return to the current time. To view the cooking time remaining press the  key.*

### 3.2.5 Semiautomatic cooking duration mode

This setting only switches the oven off automatically at the end of the preset cooking time.

Switch on the oven as described in point 3.2.3.

Press the  key and the display will light up showing the figures ; keep it pressed, and at the same time use the value modification keys  or  to set the cooking duration up to a maximum of 10 hours. 4 seconds after the last pressure on a key a buzzer of confirmation will sound.

The display will show the current time together with the **A** symbol. Select a function using the function selector knob (as described in point 3.1).







### 3.2.6 Automatic cooking






This function switches the oven on and off in fully automatic mode, switching on the oven at a time before the cooking end time calculated on the basis of the cooking duration set.

Switch on the oven as described in point 3.2.3.

Press the  key and the display will light up showing the figures ; use the value modification keys  or  to set the cooking duration.

4 seconds after the last pressure on a key a buzzer of confirmation will sound.

The display will show the current time together with the **A** symbol.



Press the  key and use the value modification keys  or  to select the cooking end time.

Select a function using the function selector knob (as described in point 3.1).

4 seconds after the last pressure on a key a buzzer of confirmation will sound.


At a later time, the oven will automatically operate for the specified cooking duration and will stop at the time set previously.









*After making the setting, press the  key to view the cooking time remaining; press the  key to view the cooking end time.*

### 3.2.7 End of cooking


At the end of the cooking time the oven will switch off automatically and simultaneously a buzzer will start to sound in on-off mode.

The programmer display will show the current time together with the  symbol and **A**.

To stop the buzzer at the end of the cooking operation press any of the following keys: , , , , .

Presser brièvement la touche , sur l'afficheur du programmeur apparaît " Off ".



*After the timer is programmed, the display will return to the current time. To view the cooking time remaining press the  key.*



*The logic prevents the setting of incompatible values (e.g. the programmer will not accept a cooking end time with a duration which is too long for this value).*



The alarm buzzer will stop automatically after 5 minutes.



### 3.2.8 Deleting the data set

With the program set, keep the key of the programmer function for deletion depressed and at the same time scroll to the value **0:00** using the value modification keys **-** or **+**. The timer will interpret deletion of the duration as the end of cooking.

### 3.2.9 Modifying the data set

The cooking data set can be modified at any moment by keeping the key of the programmer function pressed and at the same time pressing the value modification keys **-** or **+**.

Press the **☰** and **☷** keys quickly at the same time to completely delete the cooking programming data entered.

### 3.2.10 Child safety function

Keep the **⊙** key pressed for at least 3 seconds to switch the oven to child safety mode. To indicate that the child safety mode has been activated, the programmer display **(3)** will show "bloc" "on", after which it will return to display of the time.

If the safety lock function is activated after any cooking process is set (manual, semiautomatic or automatic, for example) the settings made will be displayed but it will not be possible to modify them.

If any button is pressed, the display will show the message "Bloc" to remind you that the child safety lock function is active.

**Switching the oven off in automatic mode does not deactivate the control lock function.** To deactivate the child safety function, press the **⊙** key for at least 3 seconds. The display will show "Bloc" "off" after which the time will reappear.



*When the oven is in safety lock mode, it cannot be switched on using the **⊙** key; it is still possible to set the minute-minder timer.*



## 4. USING THE OVEN

### 4.1 Precautions and General Advice



When the oven is used for the first time, it should be heated to the maximum temperature (250°C) for long enough to burn off any oily residues left by the manufacturing process, which might contaminate foods with unpleasant smells.



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



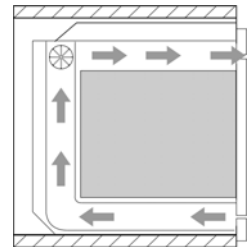
To avoid unpleasant contact with any steam inside the oven, open the door in two stages: hold it half-open (about 5 cm) for 4-5 seconds, then open it completely. If you have to carry out any procedures on foods, leave the door open for as short a time as possible to prevent a drop in the oven temperature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



### 4.2 Cooling fan system


The appliance is equipped with a cooling system which comes into operation at the start of cooking.

Operation of the fans generates a normal air flow which comes out of the top of the front of the oven and may continue for a short time even after the oven is switched off.



### 4.3 Inside light

The oven light comes on:

- When the oven door is opened in "off" status.
- When the oven is switched on using the  key.



## Instructions for the User

GB-IE

### 5. ACCESSORIES AVAILABLE



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

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



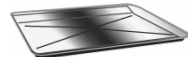
**Shelf:** useful to support pans containing the food for cooking.



**Tray grid:** for placing on top of a tray for cooking foods which may drip.



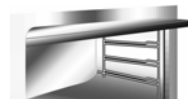
**Oven tray:** useful for collecting fat from foods placed on the grid above.



**Baking tray:** useful for cooking cakes, pizza and confectionery.



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



**Chromium-plated gripper:** useful for removing hot shelves and trays.



#### **Optional accessories**

*Original accessories can be ordered through our Authorised Service Centres.*



## 6. COOKING ADVICE



**The oven door must be closed during cooking operations.**



The oven should always be preheated. This considerably shortens cooking times and reduces electricity consumption, as well as giving better results.



The oven must be preheated to the preset temperature. Do not place the food in the oven until the "□" symbol on the temperature display remains constantly on.

### 6.1 Conventional cooking

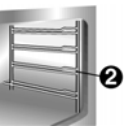


**FUNCTION SELECTOR**



**TEMPERATURE SELECTOR**

**50 ÷ 250°C**



This conventional cooking method, with heat from above and below, is suitable for cooking food on just one shelf. Place frozen meat in the oven directly, without thawing. The only precaution required is to set temperatures about 20°C lower and cooking times about 1/4 longer than for fresh meat.

### 6.2 Hot air cooking



**FUNCTION SELECTOR**



**TEMPERATURE SELECTOR**

**50 ÷ 250°C**



This system is suitable for cooking on several shelves, even with foods of different kinds (fish, meat, etc.) without cross-contamination of flavours or smells. The air circulation inside the oven ensures uniform heat distribution.



# Instructions for the User

GB-IE



Multiple cooking is possible provided that all foods require the same temperature.

## 6.3 Grilling



FUNCTION SELECTOR



TEMPERATURE SELECTOR

50 ÷ 250°C



Used for quick browning of foods. For short processes and small amounts, place the shelf on the fourth runner from the bottom. For longer cooking times and grilling, place the shelf on lower runners, depending on the size of the food.



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

## 6.4 Hot air grilling



FUNCTION SELECTOR



TEMPERATURE SELECTOR

200



Allows uniform heat distribution with better penetration to the core of foods. Foods are lightly browned on the outside but still soft on the inside.

**During cooking the oven door must be closed, and the maximum heating time must not exceed 60 minutes.**



**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



## 6.5 Delicate cooking

<b>FUNCTION SELECTOR</b>	
<b>THERMOSTAT</b>	<b>50 ÷ 250°C</b>



This type of cooking, for which it is extremely important to preheat the oven in fan mode, is particularly suitable for finishing cooking of foods underneath, or for processes which require heat mainly from below. The tray should be placed on the bottom runner.

## 6.6 Defrosting - Proving

<b>FUNCTION SELECTOR</b>	
<b>THERMOSTAT (Defrosting)</b>	<b>25 ÷ 30 °C</b>
<b>THERMOSTAT (Proving)</b>	<b>35 ÷ 40 °C</b>



This function is recommended for defrosting foods and for proving doughs.  
 Arrange the foods on the 3<sup>rd</sup> shelf as shown here.  
 To defrost foods set the thermostat between 25 - 30 °C; to prove, set on 35 - 40 °C.  
 For successful proving, a container of water should be placed in the bottom of the oven.



# Instructions for the User



## 6.7 Recommended cooking tables



The oven must be preheated to the preset temperature. Do not place the food in the oven until the “□” symbol on the temperature display goes out.

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)	TIME IN MINUTES (*)
<b>PASTA</b>			
LASAGNE	1	220 - 230	50 - 60
PASTA BAKES	1	220 - 230	40
<b>MEAT</b>			
ROAST VEAL	2	190 - 200	80 - 90
PORK LOIN	2	190 - 200	80 - 90
PORK SHOULDER	2	190 - 200	100 - 110
CHICKEN	2	190 - 200	70 - 75
TURKEY BREAST	2	190 - 200	160 - 180
RABBIT	2	190 - 200	70 - 80
ROAST NECK OF PORK	2	190 - 200	190 - 210
FISH	1 - 2	160 - 200	DEPENDING ON SIZE
PIZZA	1 - 2	250	20 - 25
BREAD	1 - 2	200 - 210	40
MUFFINS	1	180 - 200	20 - 25
<b>CONFECTIONERY</b>			
PASTRY	1 - 2	160 - 170	20 - 25
SPONGE CAKE	1 - 2	160 - 170	55 - 60
CROISSANTS	1 - 2	160 - 180	25 - 30
JAM TARTS	1 - 2	160 - 170	30 - 35
ANGEL CAKE	1 - 2	160 - 170	60
RICE CAKE	1 - 2	160 - 170	60
FRUIT TART	1 - 2	160 - 170	30 - 40
ECLAIR	1 - 2	160 - 170	40 - 45
LIGHT SPONGE CAKE	1 - 2	160 - 170	40 - 45

### DEFROSTING - PROVING



	TEMPERATURE (°C)
DEFROSTING FOODS	25 - 30
NATURAL YEAST DOUGHS	35 - 40

For successful proving, a container of water should be placed in the bottom of the oven.



## GRILLING



	RUNNER POSITION FROM THE BOTTOM	TIME IN MINUTES	
		1ST SIDE	2ND SIDE
PORK CUTLET	4	7 - 9	5 - 7
PORK FILLET	3	9 - 11	5 - 9
FILLET STEAK	3	9 - 11	9 - 11
SLICED LIVER	4	2 - 3	2 - 3
VEAL ESCALOPE	4	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

## HOT AIR COOKING



	RUNNER POSITION FROM THE BOTTOM	TEMPERATURE (°C)	TIME IN MINUTES
<b>PASTA</b>			
LASAGNE	2	210 - 230	45 - 50
PASTA BAKES	2	210 - 230	25 - 30
<b>MEAT</b>			
ROAST VEAL	2	180 - 190	70 - 80
PORK LOIN	2	180 - 190	70 - 80
PORK SHOULDER	2	180 - 190	90 - 100
RABBIT	2	180 - 190	70 - 80
TURKEY BREAST	2	180 - 190	110 - 120
ROAST CHICKEN	2	180 - 190	60 - 70
<b>FISH</b>			
SALMON TROUT	2	150 - 160	35 - 40
<b>PIZZA</b>			
	1 - 2	250	15 - 20
<b>BREAD</b>			
	1	190 - 200	25 - 30
<b>MUFFINS</b>			
	1 - 2	180 - 190	15 - 20
<b>CONFECTIONERY</b>			
SPONGE CAKE	1 - 2	150 - 160	50 - 55
LARGE JAM TART	1 - 2	150 - 160	25 - 30
PASTRY	1 - 2	150 - 160	20 - 25
CROISSANTS	1 - 2	160 - 170	20 - 25
JAM TARTS	1 - 2	150 - 160	20 - 25
ANGEL CAKE	1 - 2	150 - 160	50 - 60
ECLAIR	1 - 2	150 - 160	40 - 45
LIGHT SPONGE CAKE	1 - 2	150	40 - 45



# Instructions for the User

GB-IE

## 7. CLEANING AND MAINTENANCE



**NEVER USE A JET OF STEAM FOR CLEANING THE APPLIANCE.**



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



### 7.1 Cleaning stainless steel

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

#### 7.1.1 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.

#### 7.1.2 Food stains or spills

Never use metal scouring pads or sharp scrapers which will damage the surface.

Use ordinary non-abrasive products for steel, 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.





## 7.2 Cleaning the oven with self-cleaning liners

The oven is fitted with enamelled liners that are continuously self-cleaning. These liners simplify cleaning of the oven and ensure it continues to perform well over time.

### 7.2.1 Using the self-cleaning liners

To keep the inside of the oven clean and free from food residues and unpleasant smells, it should periodically be operated empty at a temperature of at least 200° C for a time varying between 30 and 60 minutes. This allows the self-cleaning liners to oxidise any deposits present, which can then be wiped away with a damp sponge once the oven has cooled.

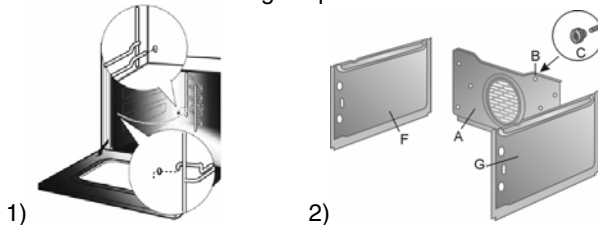
### 7.2.2 Maintenance of self-cleaning liners

The liners should not be cleaned using abrasive creams and ordinary cleaners. Simply wipe with a damp sponge to avoid damaging the special enamel coating.

### 7.2.3 Removing the self-cleaning liners

Remove all accessories from the inside of the oven and proceed as follows:

1. Remove the side runners (fig.1);
2. Extract the side liners "F" and "G" (fig. 2);
3. Extract the back liner "A" after undoing the threaded ring-nut "C" (fig. 2);
4. Replace the liners in their original positions.



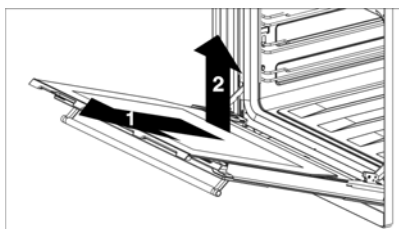
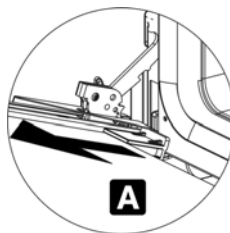
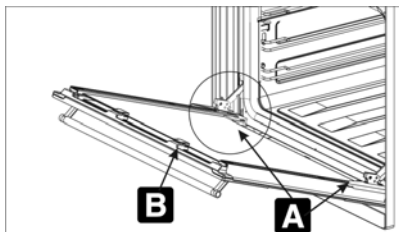


## Instructions for the User

GB-IE

### 7.3 Removing the inside glass with the door cold

They should always be kept thoroughly clean. For easier cleaning, the door glazing can be fully removed by proceeding as described below. After opening the door and locking it in place as described in point "8.2 Removing door", remove the three panes of glass. They are all removed in two stages: first extract the pane from the guide "A" (see detail) by sliding it towards you and lifting it slightly, then also free it from the guide "B". If the door should close during these operations, simply relock one of the hinges as described in point "8.2 Removing the Door". The panes of glass can now be washed separately.





### 7.4 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.



*Do not use abrasive or corrosive cleaners for cleaning the door glazing. (e.g. powder products, oven-cleaner sprays, stain removers and metal scouring pads).*

*Do not use rough or abrasive materials or sharp metal scrapers to clean the oven's glass doors since they may scratch the surface and cause the glass to shatter.*



*Warning: before removing the panes of glass, make sure that at least one of the door hinges has been locked in open position as described in point "8.2 Removing the door". This operation might have to be repeated during the glass removal process if the door is accidentally freed.*



## 8. EXTRAORDINARY MAINTENANCE

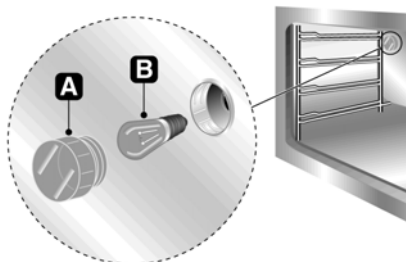
Occasionally, the oven will require minor servicing procedures or the replacement of parts subject to wear and tear, such as gaskets, light bulbs, etc. The specific operations for each procedure of this kind are provided below.



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

### 8.1 Changing the light bulb

Remove the protective cover **A** by unscrewing it anticlockwise and replace the bulb **B** with another of the same type. Replace the protective cover **A**.



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

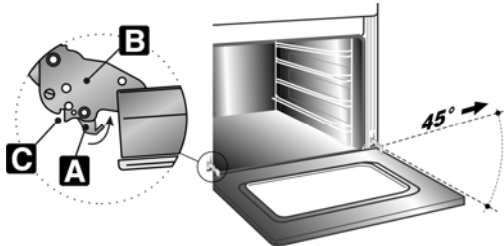




## 8.2 Removing the door

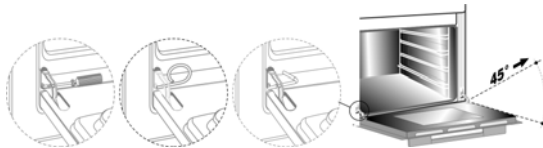
### 8.2.1 With type 1 mobile levers

With the door completely open, lift the levers **A** of the two hinges until they touch the hinges **B** and take hold of the two sides of the door with both hands close to the hinges themselves. Raise the door to an angle of about 45° and remove it. If the hinges have not locked, repeat the operation, raising the levers and keeping the door slightly raised. To reassemble, fit the hinges **B** into their grooves, then lower the door into place, ensuring that it remains fitted into the grooves **C**, and lower the levers **A**.



### 8.2.2 Removing doors with pins

Open the door completely and insert the pins (supplied) into the holes from the inside. Close the door to an angle of about 45° and lift it off. To reassemble, fit the hinges into their grooves, then lower the door into place and extract the pins. If you should lose the pins, two screwdrivers can also be used.



## 8.3 Oven door gasket

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.

After cleaning, put the gasket back in place with the longest side horizontal and insert the tangs into the holes provided, starting with the ones at the top.

