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INSTRUCTIONS FOR THE USER: these specify usage recommendations, and describe the commands and the correct procedures for cleaning and maintenance of the appliance



INSTRUCTIONS FOR THE INSTALLER: these are intended for the **qualified technician** who will carry out the installation, operation and testing of the appliance

1. INSTRUCTIONS FOR USE



THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE. IT 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 APPLIANCE. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE AND COMPLIES WITH THE EEC DIRECTIVES CURRENTLY IN FORCE. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: COOKING AND HEATING FOODS; ALL OTHER USES ARE TO BE CONSIDERED IMPROPER.

THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE.



DO NOT USE THIS APPLIANCE FOR HEATING ROOMS.



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



THIS APPLIANCE IS MARKED ACCORDING TO THE EUROPEAN DIRECTIVE 2002/96/CE 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.



DO NOT OBSTRUCT VENTILATION OPENINGS AND HEAT DISPERSAL SLITS.



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.



DO NOT USE METALLIC SPONGES OR SHARP SCRAPERS: THEY WILL DAMAGE THE SURFACE.

USE ORDINARY NON-ABRASIVE PRODUCTS WITH THE AID OF WOODEN OR PLASTIC UTENSILS IF NECESSARY. RINSE THOROUGHLY AND DRY WITH A SOFT CLOTH OR CHAMOIS LEATHER.

DO NOT ALLOW 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.





Instructions for disposal

GB-IE

2. INSTRUCTIONS FOR DISPOSAL – OUR ENVIRONMENTAL CARE

Our product's packing is made of non-polluting materials, therefore compatible with the environment and recyclable. Please help by disposing of the packing correctly. Find the addresses of collection, recycling and disposal centres from your retailer or from the competent local organisations.

Do not throw the packing or any part of it away. They can constitute a suffocation hazard for children, especially the plastic bags.

Your old appliance also needs to be disposed of correctly.

Important: hand over your appliance to the local agency authorised for the collection of electrical appliances no longer in use. Correct disposal means intelligent recycling of valuable materials.

Before disposing of your old appliance remove the door and leave the racks in their normal working positions so that children cannot get stuck in the oven compartment whilst playing. It is also necessary to cut the electric power cord and remove it along with the plug.

3. SAFETY INSTRUCTIONS



REFER TO THE INSTALLATION INSTRUCTIONS FOR THE SAFETY REGULATIONS FOR ELECTRIC OR GAS APPLIANCES AND VENTILATION FUNCTIONS.

IN YOUR INTERESTS AND FOR YOUR SAFETY IT HAS BEEN ESTABLISHED BY LAW THAT THE INSTALLATION AND SERVICING OF ALL ELECTRICAL APPLIANCES IS TO BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE.

OUR REGULAR INSTALLERS GUARANTEE A SATISFACTORY JOB.

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



THE PLUG TO BE CONNECTED TO THE POWER CORD AND ITS SOCKET MUST BE OF THE SAME TYPE AND CONFORM TO THE REGULATIONS IN FORCE.

THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE IS BUILT IN. NEVER DISCONNECT THE PLUG BY PULLING ON THE POWER SUPPLY LEAD.



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



IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST, 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.



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 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.



ALWAYS CHECK THAT THE CONTROL KNOBS ARE IN THE 0 (OFF) POSITION WHEN YOU FINISH USING THE OVEN.



BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE PROTECTIVE FILMS APPLIED ON THE 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.



Instructions for the user

GB-IE

4. GET TO KNOW YOUR OVEN



- 1** CONTROL PANEL
- 2** OVEN LIGHT
- 3** OVEN FAN
- 4** SHELF AND TRAY RUNNERS
- 5** TEMPERATURE PROBE

5. BEFORE INSTALLATION



Do not discard packing in the home environment. Separate the various waste materials and take them to the nearest special garbage collection centre.



In order to remove all manufacturing residues, it is recommended to clean the inside of the appliance. For further information on cleaning see point "11. CLEANING AND MAINTENANCE".

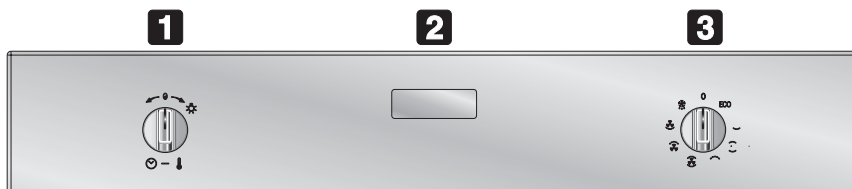


Before using the oven for the first time, pre-heat it to maximum temperature long enough to burn any manufacturing oily residues which could give the food a bad taste. After an interruption in the electricity supply, the programmer display flashes at regular intervals. For setting instructions, see point "7.3 First use".



6. DESCRIPTION OF THE CONTROLS ON THE FRONT PANEL

All the appliance's control and monitoring devices are placed together on the front panel. The symbols used are described in the table below.



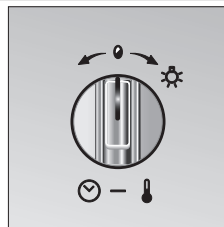
1

THERMOSTAT-TIMER KNOB

PT1

This knob allows you to set the time, to select the cooking temperature and duration and to program the cooking start and end times. **For convenience, it will be referred to from this point onwards as PT1.**

For its correct operation, refer to points “7.3 First use” and “7.5 Programmed cooking procedures”.








2

DISPLAY

DSP1

With the oven off, the 4-digit LED display shows the current time; when the oven is working, the selected cooking temperature and duration are displayed.

The function locking indicator light  (see point “7.6 Secondary menu”), the minute minder active indicator light , the symbols relating to programmed cooking procedures   and to setting the time  are also illustrated.

For convenience, it will be referred to from this point onwards as DSP1.



Instructions for the user



3

ON/OFF-FUNCTION KNOB

PT2

This knob allows you to select one of the following functions by simply turning it to the left or to the right.

For convenience, it will be referred to from this point onwards as PT2.



The following table provides a brief description of the functions that can be selected:



NO FUNCTION SET



GRILL ELEMENT



GRILL ELEMENT OPERATING ALTERNATING WITH BOTTOM HEATING ELEMENT + VENTILATION



UPPER + LOWER HEATING ELEMENT + VENTILATION



BOTTOM HEATING ELEMENT



FULL GRILL ELEMENT + VENTILATION



PIZZA FUNCTION (ON SOME MODELS ONLY)



BOTTOM HEATING ELEMENT + VENTILATION



UPPER + LOWER HEATING ELEMENT



THAWING



7. USE OF THE OVEN

7.1 Warnings and general advice



All cooking operations must be carried out with the door closed.

Before using the oven for the first time, pre-heat it to maximum temperature 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.



The oven accessories intended to come into contact with food are made of materials that comply with the provisions of Directive 89/109/EEC, dated 21/12/88 and of Decree Law 108, dated 25/01/92.



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.



To prevent excessive amounts of condensation from forming on the internal glass, food should not be left inside the oven for too long after cooking.

7.2 Operating modes

This product is programmed to have 3 operating conditions:

OFF setting: this condition is set when the knob PT2 is positioned on the "0" symbol and the current time appears on the viewer.

ON setting: this condition is set when the selection knob PT2 is turned to any function and the selected temperature appears on the viewer.

Stand-by setting: this condition is set when the selection knob PT2 is turned to any function and a cooking time has been set and the current time appears on the viewer.



Instructions for the user

GB-IE

7.3 First use

At first use, or after a power failure, the oven's display (DSP1) will show a flashing **00:00** symbol. To be able to start any cooking function the current time must be set.

(For further information on setting or changing the current time see "7.6 Secondary menu").

7.4 Function selection


To select a cooking function, turn PT2.

Then use the PT1 knob to select the desired temperature

7.4.1 Cooking with preset temperature

Once the desired function has been selected, the oven will begin cooking at the pre-set time. Cooking is preceded by a pre-heating phase (**common to all functions**) which allows the oven to reach the cooking temperature more quickly.

This phase is indicated by the symbol  flashing on the display (DSP1).

At the end of the pre-heating phase, the  symbol will remain constantly on to indicate that the food can be placed inside the oven.



7.4.2 Changing the preset temperature

The temperature preset for each function can be changed to suit the user's requirements.

At any time while cooking is in progress, turn PT1 in either direction to increase or decrease the cooking temperature by 5 degrees at a time. PT1 can also be held in the left or right position to increase or decrease the setting more quickly.

7.5 Programmed cooking procedures

7.5.1 Cooking timed with the timer

From ON status (see point "7.2 Operating modes"), press PT1 once. The display will show the **00:00** figures (constantly on) and the  symbol (flashing). Turn PT1 to set the minutes of cooking (from 00:01 to 23:59:00). After a few seconds, the  symbol will stop flashing and stay on constantly; the countdown will start from that moment. At this point it is also possible to select the cooking function required and wait for the buzzer to sound, indicating that the cooking time is over.

Press PT1 once to stop the buzzer. You can now set an additional cooking time by turning PT1, or return to display of the current time by pressing PT1 twice.

Turn PT2 to the "0" symbol to switch off the oven.

The minute minder also works with no function set.






Instructions for the user




Warning. The minute minder does not stop the cooking process. It only warns the user that the preset number of minutes have passed. To switch the oven off, turn PT2 to the "0" symbol.

Modifying the data set

Once the countdown has started it is possible to change its duration during cooking.



When the  symbol is steady, press PT1 once. The  symbol starts flashing and PT1 can be turned to change the set duration. A few seconds after the last change, the  symbol will stop flashing, and the countdown will restart from the new value.


To change the preset temperature, wait for the  symbol to become steady and turn PT1 to the right or left to increase or decrease the cooking temperature.

7.5.2 Semiautomatic cooking



Semiautomatic cooking is the function which allows a cooking operation to be started and then ended after a specific length of time set by the user.

Select a cooking function (see point "7.4 Function selection") and press PT1 twice. The display will show the  figures and the  symbol (flashing).

Turn PT1 to the right or left to set the minutes of cooking (from 00:01 to 23:59). A few seconds after the required duration is set, the  symbol will stop flashing, and semiautomatic cooking will start from that moment. At the end, the word STOP will appear on DSP1, cooking will stop and a buzzer will sound; press PT1 once to deactivate it.







If you wish to continue cooking beyond the set time, press PT1 again. The oven will restart normal operation with the cooking settings selected previously.

To switch the oven off completely, you must turn PT2 to the "0" symbol.

Modifying the data set

Once semiautomatic cooking has started, its duration can be changed.

When the  symbol is steady, press PT1 once. The  symbol starts flashing and PT1 can be turned to change the set duration. A few seconds after the last change, the  symbol will stop flashing, and semiautomatic cooking will restart from the new value.

To change the preset temperature, wait for the  symbol to become steady and turn PT1 to the right or left to increase or decrease the cooking temperature.




Instructions for the user

GB-IE

7.5.3 Automatic cooking



Automatic cooking is the function which allows a cooking operation to be started at a set time and then ended after a specific length of time set by the user.


Select a cooking function, set the cooking temperature required or leave the preset temperature (see point “7.4 Function selection”) and press PT1 twice. The display will show the **00:00** figures and the  symbol (flashing).

Turn PT1 to the right or left to set the minutes of cooking (from 00:01 to 23:59).





For reasons of safety, when setting automatic cooking the user must first program a cooking duration and then set the cooking start time. It is not possible to set the cooking start time only, without setting the cooking duration.

After setting the duration, press PT1 once.

The  symbol and the current time will appear on the display.

Turning PT1 to the right increases the time, allowing the **cooking start time required to be set**.

A few seconds after the required duration is set, the  and  symbols will stop flashing and remain constantly on, and the oven will start to wait for the starting time set. At the end, the word STOP will appear on DSP1, cooking will stop and a buzzer will sound; press PT1 once to deactivate it.






If you wish to continue cooking beyond the set time, press PT1 again. The oven will restart normal operation with the cooking settings selected previously.



To switch the oven off completely, PT2 must be turned to 0.



Modifying the data set

Once automatic cooking has started, its duration can be changed.

When the  and  symbols are steady and cooking is in progress, or the oven is in standby status waiting for cooking to start, press PT1 once.

The  symbol starts flashing and PT1 can be turned to change the set duration.

Press PT1 again; the  symbol goes out, the  symbol will start to flash, and the cooking start time will be displayed on DSP1. The cooking start time can be increased or decreased by turning PT1.




A few seconds after the last change, the  and  symbols will appear (in steady mode) on DSP1 and automatic cooking will restart with the new settings.

Instructions for the user



7.6 Secondary menu

This product also has a “secondary menu” that allows the user to:

- 1 Set the time shown on the display (DSP1).
- 2 **(P1: OF / ON)** Activate or deactivate the child safety device (); this function, after 2 minutes of operation without any actions by the user, activates locking of all the functions and knobs; it is identified by the appearance of the () symbol on DSP1. To temporarily deactivate locking and modify a cooking programme or selects a different function, keep PT1 pressed down until the () symbol disappears from DSP1. At this point you can make the desired changes, and 2 minutes after the last setting, locking will be reactivated. To permanently deactivate locking you have to enter the secondary menu and deactivate it as described in this paragraph.
- 3 **(P2: OF / ON)** Activate or deactivate the Show Room function; this function disables all the heating elements so that only the control panel works (To use the oven normally, set **P2:OFF**).
- 4 **(P3: OF / ON)** Activate or deactivate the function that allows a maximum consumption of 2300 W.



*When the child safety device is activated (**P1:ON**), if a knob is moved “bLOC” is displayed on DSP1 for 2 seconds. An action on PT2 also activates the “BLOC” alarm until the function originally selected is restored.*



Instructions for the user

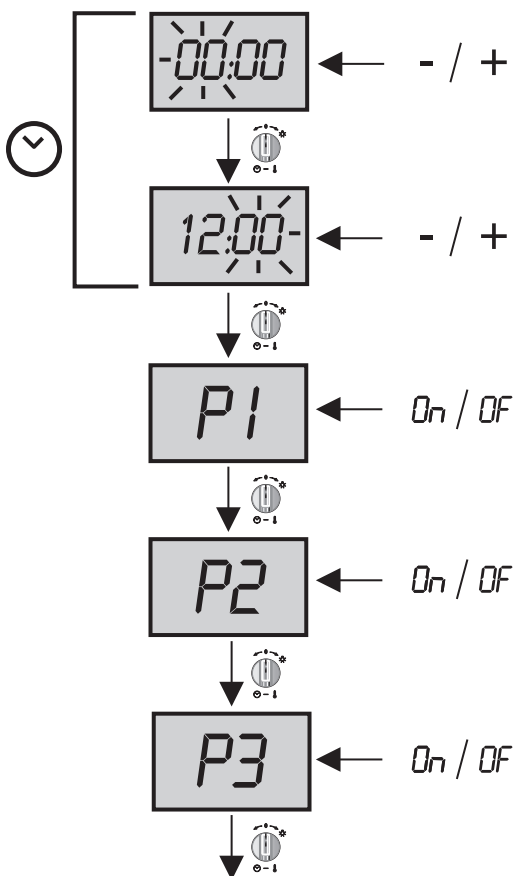
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7.6.1 Change the settings in the secondary menu




The secondary menu appears at first use, after a power failure or by holding PT1 down for 3 seconds with the oven in the OFF position (see point "7.2 Operating modes").

Changing the parameters in the secondary menu is very simple. See the following diagram:

MENU MODIFICATION PROCEDURE



SYMBOLS

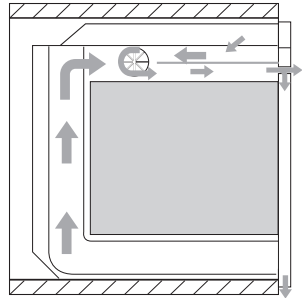
-  Turn PT1 to the **right** to **increase (+)** the value or to set the **ON STATUS**.
-  Turn PT1 to the **left** to **decrease (-)** the value or to set the **OFF STATUS**.
-  Press **PT1** to move to the **next setting** in the menu. After setting P3, press PT1 to resume normal operation of the oven.



7.7 Cooling system


The appliance is equipped with a cooling system which comes into operation as soon as a cooking function starts.

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



7.8 Inside light

The oven light comes on:


- when the function knob is turned to any function.
- when the PT1 knob is turned to . Turning it left causes it to switch off.

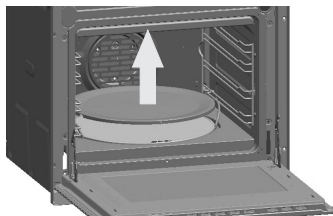



Instructions for the user

GB-IE

8. USE OF THE PIZZA FUNCTION (ON SOME MODELS ONLY)

This appliance is equipped with a function designed specifically for cooking pizzas. This function is identified by the  symbol on the oven function knob. Proceed as follows to cook a pizza. **With the oven cold** remove the circular cover from the bottom of the oven, leaving the pizza plate uncovered.



Position the oven function knob on the  symbol and the thermostat knob on **280°C**. Pre-heat in this condition until the thermostat light switches off; then place the pizza onto the plate. For the best cooking results, it is normally not necessary to exceed the 3-4 minutes, although this time may vary according to the dough used or the tastes of the consumer.

8.1 Precautions for using the pizza plate

- Never use the pizza plate except as described above (for example, never use it on gas or ceramic hobs, or on ovens not designed to take this accessory).
- The pizza plate may be left in place while conventional cooking operations are in progress. Simply place the cover over it, taking care to fit it securely.
- Never use any oven function if the pizza plate or cover is not in position.
- The appliance becomes very hot during use. Oven gloves should always be worn for any operation.
- If you like oil on your pizza, it is best to add it after removal from the oven since oil stains on the pizza plate are unsightly and may reduce its efficiency.

8.2 To save energy

The pizza stone acts as a heat reservoir. This feature makes it possible to reduce energy consumption, especially for cooking operations that require pre-heating or medium-long cooking times. In these cases, it is enough to reset the thermostat 10.12 minutes before the end of cooking. The heat gradually emitted by the refractory stone will ensure that the cooking temperature is maintained.

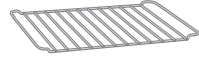


9. AVAILABLE ACCESSORIES

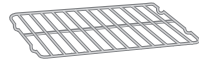
The oven features 4 support positions for plates and racks of different height.



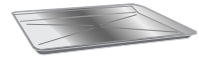
Grill: useful for holding cooking containers.



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



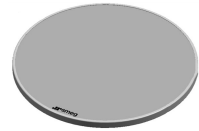
Oven tray: useful for collecting fat from foods placed on the grid above.



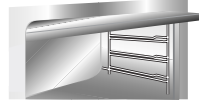
Pastry plate: for baking cakes, pizza and oven desserts.



Pizza plate (on some models only) designed specifically for cooking pizzas. To be used as described in the paragraph "8. USE OF THE PIZZA FUNCTION (on some models only)".



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



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



Not all accessories are provided on some models.

Accessories available on request

Original accessories may be ordered from any Authorised Service Centre.



Instructions for the user

GB-IE

10. TABLE OF RECOMMENDED COOKING SETTINGS



The oven must be pre-heated before every cooking operation.

Do not place the foods inside the oven until the centigrade degrees symbol on the display stops flashing and the beep has sounded to confirm that the set temperature has been reached.

Cooking times, especially meat, vary according to the thickness and quality of the food and to consumer taste. Cooking times are given for a pre-heated oven.

TRADITIONAL COOKING



	LEVEL FROM BELOW	TEMPERATURE °C	TIME IN MINUTES
FIRST COURSES			
LASAGNE	1	220 - 230	50 - 60
OVEN-BAKED PASTA	1	220 - 230	40
MEAT			
ROAST VEAL	2	190 - 200	80 - 90
LOIN OF PORK	2	190 - 200	80 - 90
SHOULDER OF PORK	2	190 - 200	100 - 110
RABBIT	2	190 - 200	70 - 80
TURKEY BREAST	2	190 - 200	160 - 180
ROAST NECK OF PORK	2	190 - 200	190 - 210
FISH	1 - 2	160 - 170	According to dimensions
PIZZA	1 - 2	250	20 - 25
BREAD	1 - 2	200 - 210	40
MUFFINS	2	190 - 200	20 - 25
DESSERTS			
DOUGHNUT	1 - 2	160 - 170	55 - 60
FRUIT TART	1 - 2	160 - 170	30 - 40
SHORT PASTRY	1 - 2	160 - 170	20 - 25
CROISSANTS	1 - 2	160 - 180	25 - 30
JAM TARTS	1 - 2	160 - 170	30 - 35
RICE PUDDING	1 - 2	160 - 170	60
PARADISE CAKE	1 - 2	160 - 170	60
ECLAIR	1 - 2	160 - 170	40 - 45
LIGHT SPONGE CAKE	1 - 2	160 - 170	40 - 45



HOT-AIR COOKING

ECO



	LEVEL FROM BELOW	TEMPERATURE °C	TIME IN MINUTES
FIRST COURSES			
LASAGNE	2	210 - 230	45 - 50
OVEN-BAKED PASTA	2	210 - 230	25 - 30
MEAT			
ROAST VEAL	2	180 - 190	70 - 80
LOIN OF PORK	2	180 - 190	70 - 80
SHOULDER OF PORK	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
FISH			
SALMON TROUT	2	150 - 160	35 - 40
PIZZA			
	1 - 2	250	15 - 20
BREAD			
	1	190 - 200	25 - 30
MUFFINS			
	1 - 2	180 - 190	15 - 20
DESSERTS (PASTRY)			
DOUGHNUT	2	160	50 - 60
LARGE JAM TART	2	160	25 - 30
SHORT PASTRY	2	170	20 - 25
CROISSANTS	2	160 - 170	20 - 25
JAM TARTS	2	160	20 - 25
PARADISE CAKE	2	160	60

PROVING - THAWING



	TEMPERATURE °C
DEFROSTING FOODS	30
DOUGHS CONTAINING NATURAL YEAST	35 - 40

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



Instructions for the user



GRILLING



	LEVEL FROM BELOW	TIME IN MINUTES	
		FIRST SURFACE	SECOND SURFACE
PORK CHOPS	4	7 - 9	5 - 7
FILLET OF PORK	3	9 - 11	5 - 9
FILLET OF BEEF	3	9 - 11	9 - 11
LIVER	4	2 - 3	2 - 3
VEAL ESCALOPES	4	7 - 9	5 - 7
HALF CHICKEN	3	9 - 14	9 - 11
SAUSAGES	3	7 - 9	5 - 6
MEAT-BALLS	3	7 - 9	5 - 6
FISH FILLETS	3	5 - 6	3 - 4
TOAST	3	2 - 4	2 - 3



11. CLEANING AND MAINTENANCE



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



Do not use a steam jet for cleaning the inside of the oven.

11.1 Cleaning stainless steel



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

11.2 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.

11.3 Food stains or residues

Do not use metallic sponges or sharp scrapers: they will damage the surface.

Use normal non-abrasive products 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.





Instructions for the user

GB-IE

11.4 Cleaning 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.
- For easier cleaning, the door can be removed (see heading “12.2 Removing the door”)

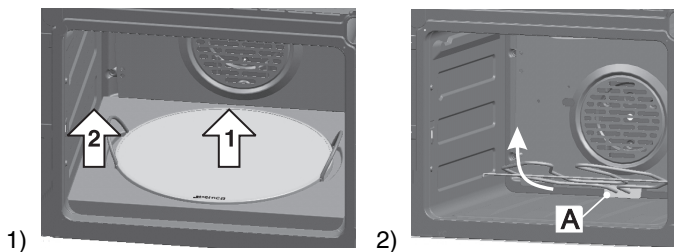


Do not use abrasive or corrosive cleaners for cleaning the door glazing. (e.g., powder products, oven-cleaner sprays, stain removers and metal scouring pads).

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.

On some models only:

- To clean the bottom of the oven, the following operations have to be carried out with the oven cold.



Instructions for the user



- Remove the pizza plate and then the base to which it is attached (Fig. 1). Lift the base a few mm and then extract it from the oven.
- Now lift the end of the heating element next to the door of the oven and clean the bottom. When the operation is complete, damp parts should be dried thoroughly.
- The oven should be operated at the maximum heat setting for 15/20 minutes after use of specific products, to burn off the residues left inside the oven.

The pizza plate must be washed separately;

- Before cleaning, remove any dirt burnt onto the stone with the aid of a metal spatula or a scraper of the kind used for cleaning ceramic hobs;
- For best results, the stone must still be warm; otherwise, wash it in hot water;
- Use metal mesh or non-abrasive scotch-brite pads, dipped in lemon or vinegar;
- Never use detergents;
- Never wash in the dishwasher;
- Never leave the stone to soak;
- The damp stone must not be used for a least 8 hours after the end of the cleaning procedures;
- Over time, slight cracks may appear on the surface of the stone. This is due to the normal expansion of the stone's finishing glazes at high temperatures.
- To put the pizza plate base back in place, push it firmly down against the oven's bottom panel and ensure it engages with plate of the pizza heating element (detail **A** Fig. 2) .



Instructions for the user

GB-IE

11.5 Cleaning of the oven with self-cleaning panels

The oven is equipped with panels made of continuous self-cleaning enamel. These panels make the oven easier to clean and ensure that it remains efficient over time.

11.5.1 Use of self-cleaning panels

Periodically, in order to keep the inside of the oven always free from food residues and unpleasant smells, it is advisable to operate the appliance when empty at temperatures no lower than 200° C for a period of between 30 and 60 minutes; doing this allows the self-cleaning panels to oxidise any residues which can then be removed using a wet sponge once the oven is cold.

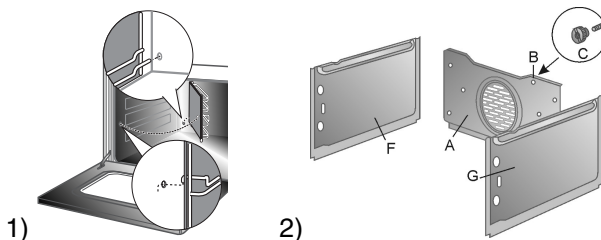
11.5.2 Maintenance of self-cleaning panels

The use of abrasive creams and common detergents for cleaning the panels is not recommended. Use only a damp sponge in order not to damage the enamel covering on the panels.

11.5.3 Removing the self-cleaning panels

Remove all the accessories from the oven and carry out the following operations:

- 1 Remove the side grids (fig.1);
- 2 Slide out the side panels "F" and "G" (fig. 2);
- 3 Extract the rear panel "A" after first unscrewing the threaded ring "C" (fig. 2);
- 4 Reassemble the panels by returning them to their original conditions.





12. EXTRAORDINARY MAINTENANCE

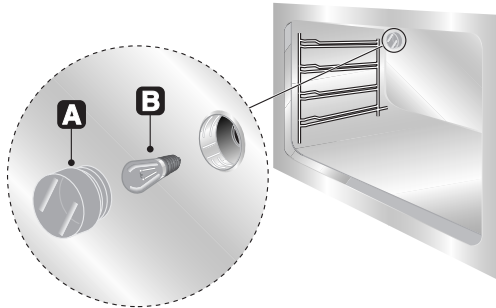
The oven may require extraordinary maintenance or replacement of parts subject to wear such as seals, bulbs, and so on. The following instructions describe how to carry out these minor maintenance operations.



Before any intervention that requires access to live parts, disconnect the power supply of the appliance.

12.1 Changing the light bulb

Remove the bulb protector **A** by turning anticlockwise and change bulb **B** with a similar one (25 W). Re-fit the bulb protector **A**.



Use only oven bulbs (T 300°C).



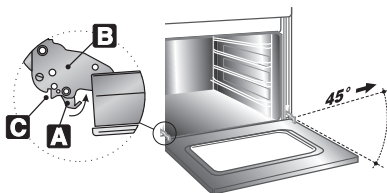
Instructions for the user

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12.2 Removing the door

12.2.1 With type 1 movable levers

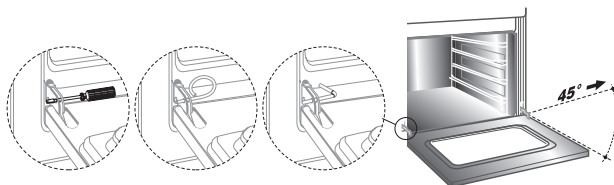
With the door completely open, lift the levers **A** of the two hinges until they touch the hinges **B** and take hold of the two sides of the door with both hands close to the hinges themselves.



Raise the door to an angle of about 45° and remove it. If the hinges have not locked, repeat the operation, raising the levers **A** 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**.

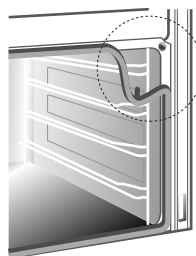
12.2.2 Removing doors with pins

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.



12.3 Removing the 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.





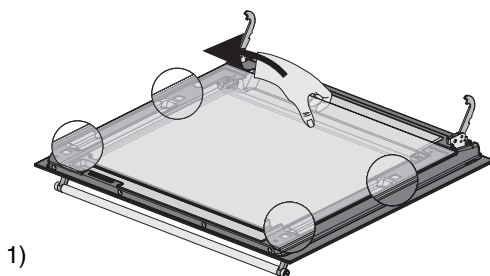
12.4 Removing the glass panels

The glass in the door 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 “12.2 Removing the door”, remove the internal glass pane levering it as illustrated in figure 1, and detach the 4 pins that fix the glass to the door. If your oven also has a middle glass pane (figure 2) this can be extracted simply by lifting it upwards. After having carried out the cleaning, first of all replace the middle glass panel (if your oven has one), and then position the internal glass hinging it, as shown in figure 3, on the grooves of the oven door (see part. A in figure 3). When the glazing has been positioned on the door, exert a slight pressure on the four fixing pins. If the door should close during these operations, simply relock one of the hinges as described in point “12.2 Removing the door”. The panes of glass can now be washed separately.

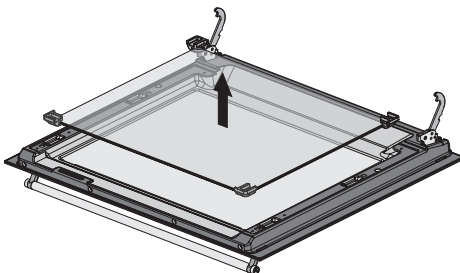


Instructions for the user

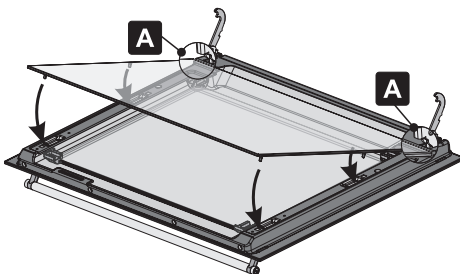
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1)



2)



3)

Use absorbent kitchen roll; remove stubborn dirt with a damp sponge and ordinary detergent.



Warning: before removing the panes of glass, make sure that the door has been locked in an open position as described in points "12.2 Removing the door". This operation might also have to be repeated during the glass removal process if the door is accidentally freed.



To reassemble the door glazing, follow the provided instructions in reverse order.

WARNING. Do not use the product without the glass panels mounted: the outside surface of the door will overheat



13. INSTALLING THE APPLIANCE

13.1 Electrical connection



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



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.



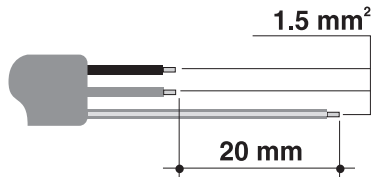
If a plug and socket connection is being used make sure that the plug and socket are compatible. Avoid use of adapters and shunts as these could cause overheating and risk of burns.



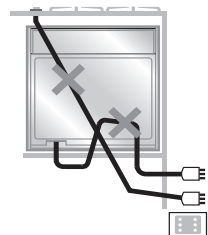
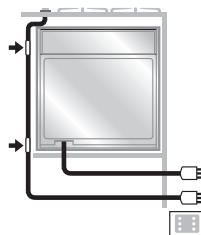
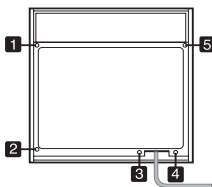
Operation at 220-240 V~: use a three-core cable of the type H05RR-F (3 x 1.5 mm² cable) or H05V2V2-F (3 x 1.5 mm² cable).



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



If the power supply lead has to be replaced, remove the rear casing by undoing the screws as shown below. The cross-section of the power lead must be at least 1.5 mm² (3 X 1.5 cable) and it must withstand temperatures up to 90°C (H05V2V2-F). Make sure that the cables follow the best possible route and use band clamps to fix them at the side of the cabinet, to avoid any contact with the oven.





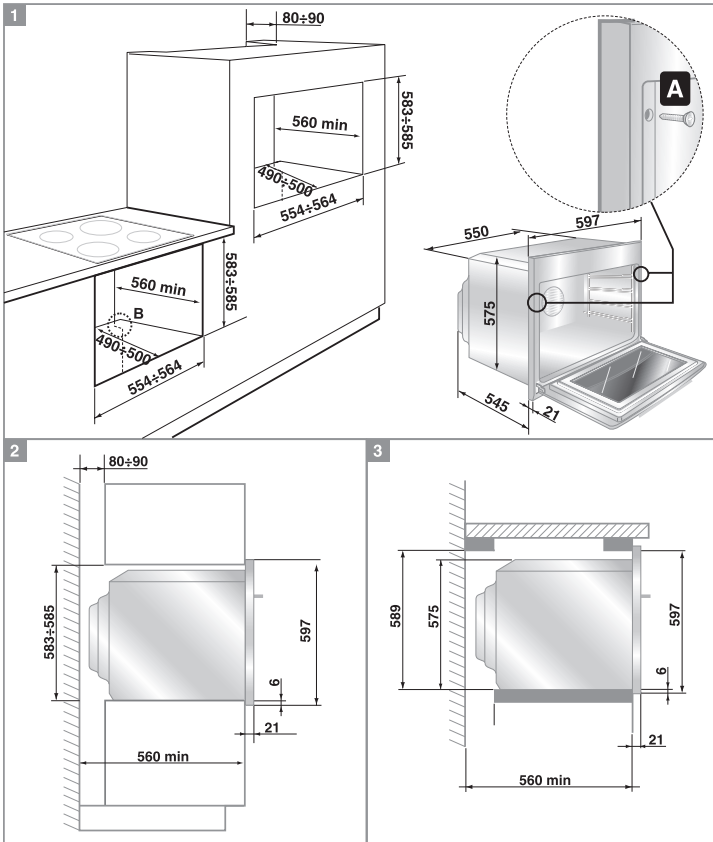
Instructions for the installer

GB-IE

13.2 Positioning the oven

The oven is designed for mounting into any piece of furniture as long as it is heat-resistant. Proceed according to the dimensions shown in Figures 1, 2 and 3. For installing under a work top, follow the dimensions given 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. Tighten the 4 screws **A** inside the frame (fig. 1). For installing beneath a non-integrated top, allow for a rear and bottom clearance as shown in Figure 1 (ref. **B**). See relevant instructions for fitting and securing the hob.



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

