

1. PRECAUTIONS FOR USE	33
2. DISPOSAL INSTRUCTIONS - OUR ENVIRONMENT POLICY	34
3. SAFETY PRECAUTIONS	35
4. GET TO KNOW YOUR OVEN	36
5. BEFORE INSTALLATION.....	36
6. DESCRIPTION OF FRONT PANEL CONTROLS	37
7. USING THE OVEN	39
8. USING THE PIZZA FUNCTION (ON SOME MODELS ONLY)	46
9. ACCESSORIES AVAILABLE.....	48
10. RECOMMENDED COOKING TABLES	49
11. CLEANING AND MAINTENANCE	52
12. EXTRAORDINARY MAINTENANCE.....	56
13. INSTALLING THE APPLIANCE.....	59



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



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

1. PRECAUTIONS FOR USE



THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE. TAKE GOOD CARE OF IT AND KEEP IT TO HAND THROUGHOUT THE OVEN'S LIFE CYCLE. WE URGE YOU TO READ THIS MANUAL AND ALL THE INFORMATION IT CONTAINS CAREFULLY BEFORE USING THE APPLIANCE. 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 USE THIS APPLIANCE FOR HEATING ROOMS.



NEVER LEAVE PACKAGING RESIDUES UNATTENDED IN THE HOME. SEPARATE THE VARIOUS PACKAGING MATERIALS BY TYPE AND CONSIGN THEM TO THE NEAREST SEPARATE DISPOSAL CENTRE.



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.



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



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.



NEVER USE METAL SCOURING PADS OR SHARP SCRAPERS; THEY WILL DAMAGE SURFACES.

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 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.



Disposal instructions



2. DISPOSAL INSTRUCTIONS - OUR ENVIRONMENT POLICY

Our products are only packaged using non-pollutant, environment-friendly, recyclable materials. We urge you to cooperate by disposing of the packaging properly. Contact your local dealer or the competent local organisations for the addresses of collection, recycling and disposal facilities.

Never leave all or part of the packaging lying around. Packaging parts, and especially plastic bags, may represent a suffocation hazard for children.

Your old appliance must also be disposed of properly.

Important: deliver the appliance to your local organisation authorised to collect scrapped appliances. Proper disposal allows the intelligent recovery of valuable materials.

Before scrapping your appliance it is important to remove doors and leave shelves in position as for use, to ensure that children cannot accidentally become trapped inside the oven during play. Also, cut the power supply lead and remove it and the plug.

3. SAFETY PRECAUTIONS



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

IN YOUR INTEREST AND TO ENSURE YOUR SAFETY, BY LAW ALL ELECTRIC APPLIANCES MUST ONLY BE INSTALLED AND SERVICED BY QUALIFIED STAFF, IN ACCORDANCE WITH THE RELEVANT REGULATIONS.

OUR APPROVED INSTALLATION ENGINEERS GUARANTEE YOU A JOB WELL DONE.

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



THE PLUG TO BE CONNECTED TO THE POWER SUPPLY LEAD AND THE RELATIVE SOCKET MUST BE OF THE SAME TYPE AND COMPLY 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.



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



IMMEDIATELY AFTER INSTALLATION, CARRY OUT A QUICK TEST ON THE APPLIANCE 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.



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 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.



AFTER EACH USE, ALWAYS CHECK THAT THE CONTROL KNOBS ARE TURNED TO 0 (OFF).



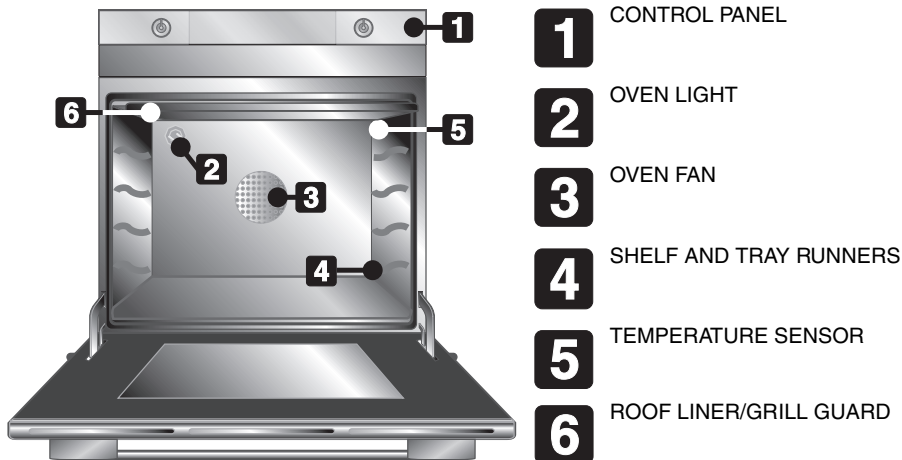
BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE PROTECTIVE FILMS APPLIED ON THE OUTSIDE MUST BE REMOVED.



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.



4. GET TO KNOW YOUR OVEN



5. BEFORE INSTALLATION



Never leave packaging residues unattended in the home. Separate waste packaging materials by type and consign them to the nearest separate disposal centre.



The inside of the appliance should be cleaned to remove all manufacturing residues. For further information about cleaning, see point "11. CLEANING AND MAINTENANCE".



When the oven and grill are used for the first time, they should be heated to the maximum temperature for long enough to burn off any oily residues left by the manufacturing process, which might contaminate foods with unpleasant smells. After an interruption in the electricity supply, the programmer display flashes at regular intervals. For setting instructions, see point "7.3 First use".









Instructions for the user

GB-IE

6. DESCRIPTION OF FRONT PANEL CONTROLS

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

1	2	3
 PT1	 DSP1	 PT2
1	2	3
 PT1	 DSP1	 PT2

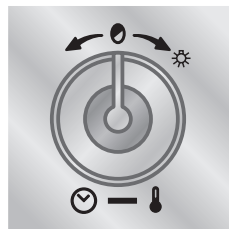
1

THERMOSTAT-TIMER KNOB

PT1

This knob allows you to set the time, select the cooking temperature and duration and program the cooking start and end times. **From now on, for convenience it will be referred to as PT1.**

For instructions on how to use it correctly, see point “7.3 First use” and “7.5 Programmed cooking procedures”.








2

DISPLAY

DSP1

With the oven off, the 4-figure LED display shows the current time; when the oven is in operation, it shows the temperature set and the cooking duration set.

The display also contains the function cutout light  (see point “7.6 Secondary menu”), the timer pilot light , the symbols relating to the programmed cooking operations ,  and the setting of time .

From now on, for convenience it will be referred to as DSP1.

Instructions for the user



3

FUNCTION-SWITCH ON KNOB

PT2

Simply turn this knob to the right or left to select the function required, from those listed below.

From now on, for convenience it will be referred to as PT2.

PT2



The table below provides a short description of the functions available:



NO FUNCTION SET



GRILL ELEMENT



GRILL ELEMENT IN OPERATION
ALTERNATING WITH BOTTOM
HEATING ELEMENT + FAN



TOP + BOTTOM HEATING
ELEMENTS + FAN



BOTTOM HEATING ELEMENT



GRILL ELEMENT + FAN



PIZZA FUNCTION



BOTTOM HEATING ELEMENT +
FAN



TOP + BOTTOM HEATING
ELEMENTS



DEFROSTING



Instructions for the user

GB-IE

7. USING THE OVEN

7.1 Precautions and General Advice



All cooking operations must be carried out with the door closed

When the oven and grill are used for the first time, they should be heated to the maximum temperature 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.



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



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.



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 appliance is programmed to provide 3 operating settings:

OFF setting: obtained with knob PT2 turned to the “0” symbol; the current time appears on the display.

ON setting: obtained with selector knob PT2 turned to any function; the temperature set appears on the display.

Standby setting: obtained with selector knob PT2 turned to any function and a timed cooking operation set; the current time appears on the display.



7.3 First use

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

(For further information about setting or adjusting the current time, see point "7.6 Secondary menu").



7.4 Selecting the function

To select a cooking function, turn PT2.

Then select the temperature required using knob PT1

7.4.1 Cooking with preset temperature

After selection of the function required, the oven will start the cooking procedure at the preset temperature. Cooking itself is preceded by a preheating stage (**common to all functions**) which allows the oven to heat to the cooking temperature more quickly.

The  symbol flashes on the display (DSP1) to indicate that this stage is in progress. When the preheating stage is over, 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 Timed cooking with minute minder

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). A few seconds later, the  symbol will stop flashing, and the countdown will start from that moment. Now you can also 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 the oven off completely.

The minute minder also works with no function set.





Instructions for the user




GB-IE




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 completely, turn PT2 to the "0" symbol.

Modifying the data set

Once the countdown has started, its duration can be changed while cooking is in progress.



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 Selecting the function") 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.

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

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.



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 Selecting the function”) 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 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.

Turn PT2 to the 0 to switch the oven off completely.

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 e symbols will appear (in steady mode) on DSP1 and automatic cooking will restart with the new settings.






Instructions for the user

GB-IE

7.6 Secondary menu

This appliance also has a "secondary menu" allowing the user to:

- 1 Set the time shown on the display (DSP1).
- 2 **(P1: OF / ON)** Activate or deactivate the child safety lock (; this function locks out all the functions and knobs after 2 minutes of operation without any command from the user (when this system is active, the  symbol appears on DPS1). To exit the lockout status temporarily to modify a cooking program or select a different function, keep PT1 pressed until the  symbol disappears from DSP1. The required changes can now be made, and 2 minutes after the last setting is made the lockout will come into operation again. To deactivate the lockout permanently, access the secondary menu and switch the function off as described in this section.
- 3 **(P2: OF / ON)** Activate or deactivate the Show Room function, which disables all the heating elements so that only the control panel works. To allow the oven to be used normally, **P2:OFF** must be set.
- 4 **(P3: OF / ON)** Activate or deactivate the function which limits the maximum power absorption to 2300 W.



When the child safety lock is activated (P1:ON), if a knob is turned "bLOC" appears on DSP1 for 2 seconds. Operating PT2 also triggers the "BLOC" alarm until the function originally selected is restored.

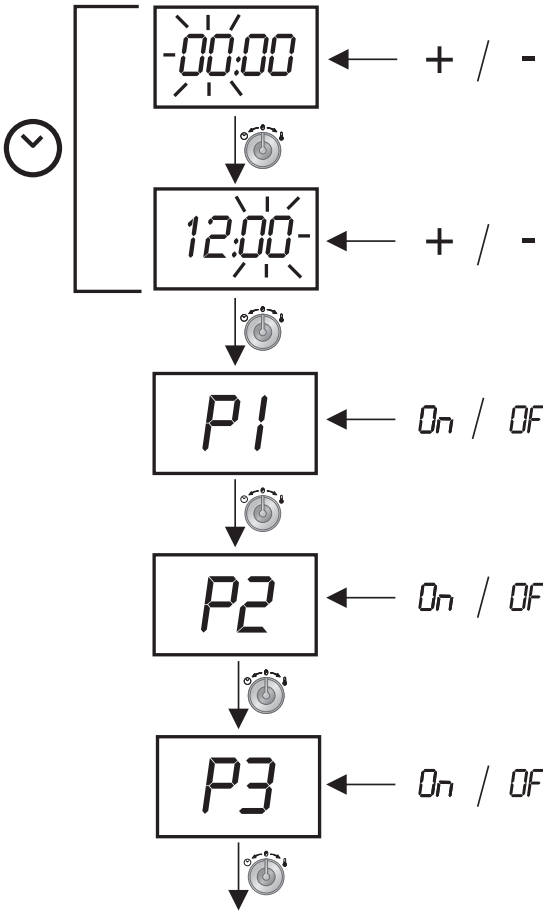
Instructions for the user



7.6.1 Modifying the secondary menu settings

The secondary menu appears the first time the appliance is used or after a power blackout, or can be accessed by keeping PT1 depressed for 3 seconds with the oven in OFF status (see point “7.2 Operating modes”). Changing the settings of the secondary menu parameters is very easy. Refer to the chart below:

MENU MODIFICATION PROCEDURE



SYMBOLS

	Turn PT1 to the right to increase (+) the value or set ON status .
	Turn PT1 to the left to decrease (-) the value or set OFF status .
	Press PT1 to move on to setting of the next parameter in the menu. After setting P3, pressing PT1 returns to normal oven operation.



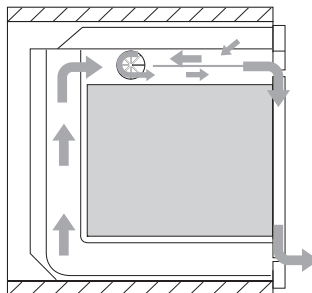
Instructions for the user

GB-IE

7.7 Cooling fan system


The appliance is equipped with a cooling system which comes into operation as soon as a cooking function or a cleaning cycle (Pyrolysis) starts.

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




7.8 Inside light

The oven light comes on:

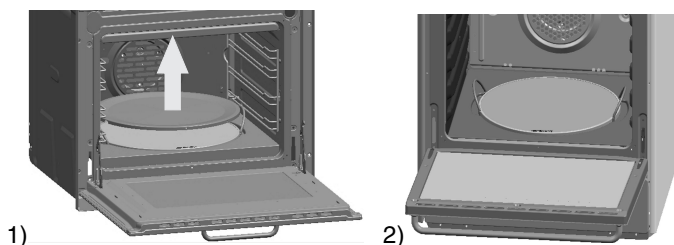
- when the function knob is turned to any function.
- turning the knob PT1 on . Turning it to the left, it goes out.




8. USING THE PIZZA FUNCTION (ON SOME MODELS ONLY)

This appliance is equipped with a function specially developed for cooking pizza. This function is identified by the  symbol on the oven functions knob. To cook a pizza, proceed as described below.

With the oven cold, remove the circular cover from the bottom of the oven (fig. 1) and fit the pizza plate in its place (Fig. 2).



Set the oven functions knob on the  symbol and the thermostat knob on **280°C**. Preheat with these settings until the thermostat light goes out, then place the pizza on the special plate. It does not normally take more than 3-4 minutes to cook a pizza to perfection, although this time may vary depending on the dough used or individual taste.

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.
- 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.



Instructions for the user

GB-IE

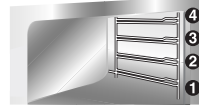
8.2 To save energy

The pizza stone acts as a heat reservoir. This allows energy consumption to be reduced, especially in cooking operations requiring pre-heating or medium-long times. In these cases, simply turn the thermostat to zero 10-12 minutes before the end of the cooking time. The heat gradually emitted by the refractory stone will ensure that the cooking temperature is maintained.

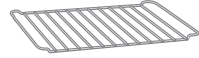


9. ACCESSORIES AVAILABLE

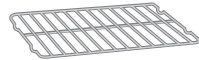
The oven is fitted with **4 runners** for placing trays and shelves at different heights.



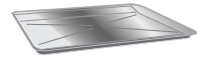
Shelf: useful to support pans containing the food for cooking.



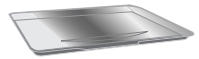
Tray grid: for placing on top of a tray for cooking foods which may drip.



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



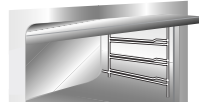
Baking tray: useful for cooking cakes, pizza and confectionery.



Pizza plate (on some models only) specially designed for cooking pizza. For use as described in point "8. USING 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.

Optional accessories

Original accessories can be ordered through our Authorised Service Centres.



Instructions for the user



10. RECOMMENDED COOKING TABLES



The oven must be preheated before all cooking operations.

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

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
PASTA			
LASAGNE	1	220 - 230	50 - 60
PASTA BAKES	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	Depending on size
PIZZA	1 - 2	250	20 - 25
BREAD	1 - 2	200 - 210	40
MUFFINS	2	190 - 200	20 - 25
CONFECTIONERY			
SPONGE CAKE	1 - 2	160 - 170	55 - 60
FRUIT TART	1 - 2	160 - 170	30 - 40
PASTRY	1 - 2	160 - 170	20 - 25
CROISSANTS	1 - 2	160 - 180	25 - 30
JAM TARTS	1 - 2	160 - 170	30 - 35
RICE CAKE	1 - 2	160 - 170	60
ANGEL CAKE	1 - 2	160 - 170	60
ECLAIR	1 - 2	160 - 170	40 - 45
LIGHT SPONGE CAKE	1 - 2	160 - 170	40 - 45

Instructions for the user



HOT AIR COOKING

ECO



	RUNNER POSITION FROM THE BOTTOM	TEMPERATURE °C.	TIME IN MINUTES
PASTA			
LASAGNE	2	210 - 230	45 - 50
PASTA BAKES	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
CONFECTIONERY			
SPONGE CAKE	2	160	50 - 60
LARGE JAM TART	2	160	25 - 30
PASTRY	2	170	20 - 25
CROISSANTS	2	160 - 170	20 - 25
JAM TARTS	2	160	20 - 25
ANGEL CAKE	2	160	60

PROVING - DEFROSTING



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

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



Instructions for the user



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 ESCALOPES	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

Instructions for the user



11. CLEANING AND MAINTENANCE



Before carrying out any operations, disconnect the appliance from the electricity supply.



Never use a jet of steam for cleaning the inside of the oven.

11.1 Cleaning stainless steel



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

11.2 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.

11.3 Food stains or spills

Never use metal scouring pads or sharp scrapers; they will damage surfaces.

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 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.





Instructions for the user

GB-IE

11.4 Cleaning the oven



To keep the oven in good condition, it must be cleaned regularly, after allowing it to cool down.

Remove all removable parts.



- Clean the oven shelves with hot water and non-abrasive detergents, rinse and dry.
- For easier cleaning, the door can be removed (see point “12.2 Removing the door”)

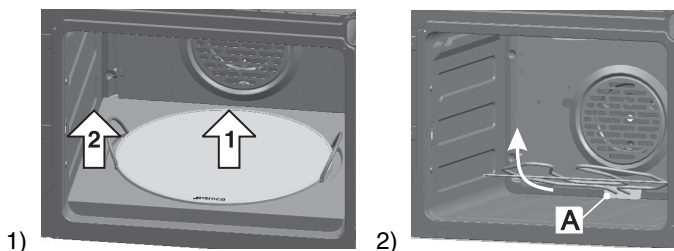


Do not use abrasive or corrosive cleaners for cleaning the door glazing. (e.g. powder products, oven-cleaner sprays, stain removers and metal scouring pads).

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, proceed as follows with the oven cold.



- 1) Remove the pizza plate and then the base to which it is fixed (Fig. 1). Lift the base a few mm and then extract it from the oven.
- 2) 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.

Instructions for the user



- 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 scouring 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 the pizza heating element (detail **A** Fig. 2)



Instructions for the user

GB-IE

11.5 Cleaning the oven with self-cleaning liners (on some models only)

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.

11.5.1 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.

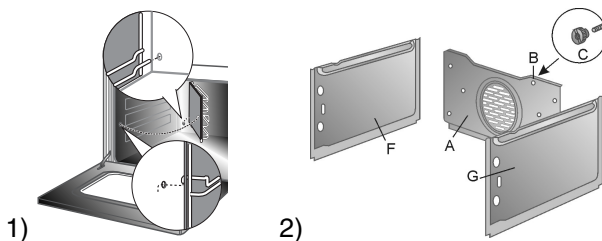
11.5.2 Maintenance of self-cleaning liners

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.

11.5.3 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.





12. EXTRAORDINARY MAINTENANCE

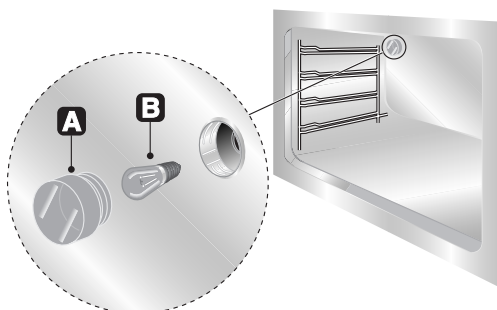
Occasionally, the oven will require minor servicing procedures or the replacement of parts subject to wear and tear, such as gaskets, light bulbs, etc. The specific operations for each procedure of this kind are provided below.



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

12.1 Changing the light bulb

Remove the protective cover **A** by unscrewing it anti-clockwise and replace the bulb **B** with another of the same type (25 W). Replace the protective cover **A**.



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

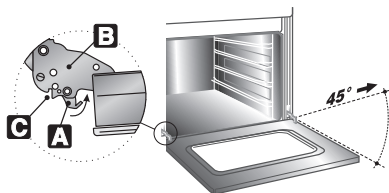


Instructions for the user

12.2 Removing the door

12.2.1 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



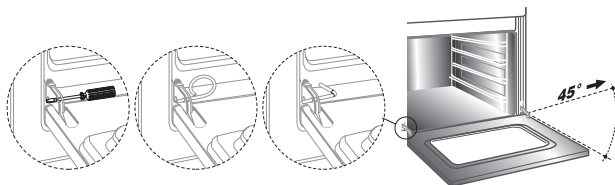
1)

with both hands close to the hinges.

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**, then lower the levers **A**.

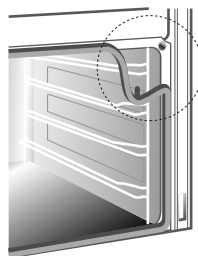
12.2.2 Removing doors with pins

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 gasket

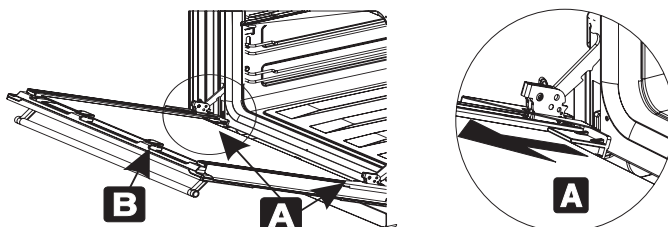
To allow thorough cleaning of the oven, the door gasket can be removed.





12.4 Removing the inside glass with the door cold

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 three panes of glass. All extracted 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 "12.2 Removing the door". The panes of glass can now be washed separately.



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



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



Warning: Replace the panes of glass in the same order and in the same position as before removal, taking care to push the last pane with the marking into the guide A to lock it in place. When complete, release the hinges and close the door.



Instructions for the installer

GB-IE

13. INSTALLING THE APPLIANCE

13.1 Electrical connection:



The nameplate with the technical data, serial number and mark is in a visible position on the oven door surround.

The nameplate must never be removed.



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



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.



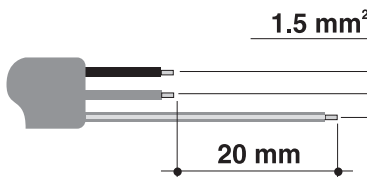
If a socket and plug connection is used, check that they are of the same type. Do not use reducers, adapters or junctions since they may cause overheating or burns.



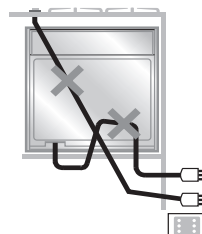
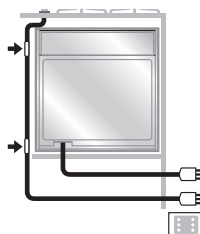
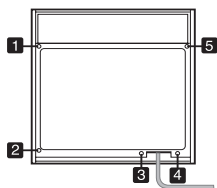
Operation at 220-240 V~: use a type H05RR-F (3 x 1.5 mm²) or type H05V2V2-F (3 x 1.5 mm²) three-wire cable.



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 power lead gauge 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.

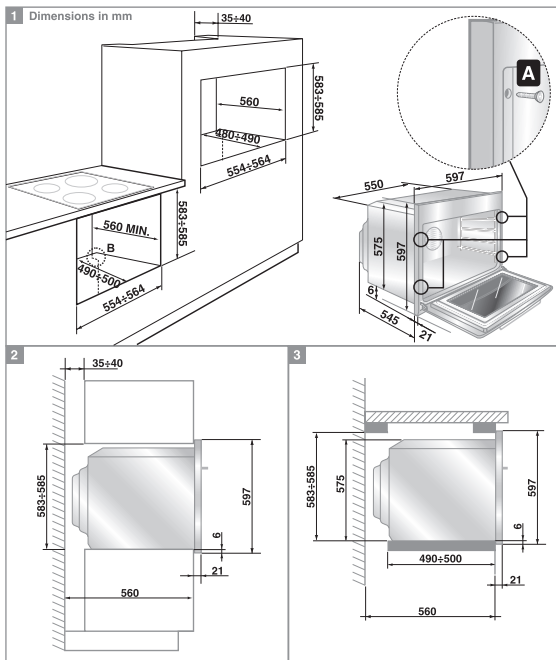




13.2 Positioning the oven

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 counter-top hobs, 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.



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

