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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

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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 PRECAUTIONS



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

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4. GET TO KNOW YOUR OVEN



- 1** CONTROL PANEL
- 2** OVEN LIGHT
- 3** ROTISSERIE MOTOR
- 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.



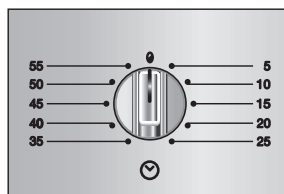
6. DESCRIPTION OF THE CONTROLS ON THE FRONT PANEL

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

MINUTE MINDER KNOB

The numbers correspond to minutes (maximum 55 minutes). To set the cooking time, turn the knob clockwise until it reaches the "55" position and then set the desired cooking time. Adjustment is progressive and intermediate positions between the figures can be used. The end of cooking buzzer does not interrupt operation of the oven.


2

THERMOSTAT LIGHT

The light comes on to indicate that the oven is heating up. When it goes out, the preset heating temperature has been reached.

When the light flashes, the temperature inside the oven is steady.





Instructions for the user

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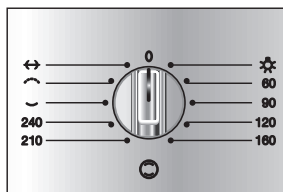
3

FUNCTION SWITCH KNOB

Cooking temperature is selected by turning the knob clockwise to the desired setting, between **50°** and **240°C**.

If you wish to differentiate heating, you can activate only the bottom heating element (☺) or that of the grill (☹).

When rotation is complete, the symbol (↔) is present which activates the rotisserie motor and the top grill heating element.





7. USING 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.

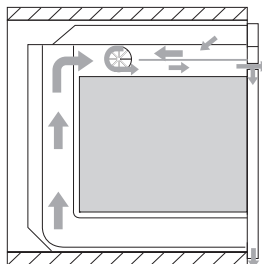


To prevent excessive amounts of condensation from forming on the internal glass, food should not be left inside the oven for too long after cooking.

7.2 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.



7.3 Inside light

The light is switched on by turning the thermostat knob clockwise to the first click, at the position indicated by the (☀) symbol, or while the oven is in use.



Instructions for the user

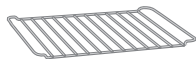
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8. AVAILABLE ACCESSORIES

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



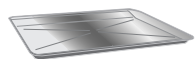
Grill: useful for holding cooking containers.



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.



Rotisserie frame: to be inserted in the oven runners before using the rotisserie rod.



Rotisserie rod: useful for cooking chicken, sausages and all foods which require uniform cooking over their entire surface.



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



9. COOKING HINTS

TRADITIONAL COOKING	
FUNCTION SWITCH	
THERMOSTAT	50 ÷ 250 °C



This traditional cooking method, in which heat comes from above and below, is suitable for cooking food on a single level. You have to pre-heat the oven until the set temperature is reached. Place the food in the oven only after the thermostat indicator light has turned off. Put frozen meat in immediately, without waiting for it to thaw. The only precaution you need to take is to set the temperature about 20°C lower and cooking time about 1/4 longer than you would for fresh meat.

GRILL COOKING	
FUNCTION SWITCH	
THERMOSTAT	-



Permits rapid browning of foods. For short-term cooking of small quantities, place the grid in the fourth guide from the bottom. For long-term cooking and grills, put the grid in the lowest guide in accordance with the size of the pieces.



Keep the oven door closed during grill cooking. Grilling with the door open can permanently damage the oven and jeopardise safety whilst the grill is on.

GRILL COOKING	
FUNCTION SWITCH	
THERMOSTAT	-



Especially recommended for finishing the cooking for foods on the base or for cooking procedures that require heating especially in the lower part. It is recommended to insert the tray into the lowest runners.



Instructions for the user

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ROTISSERIE COOKING



FUNCTION SWITCH

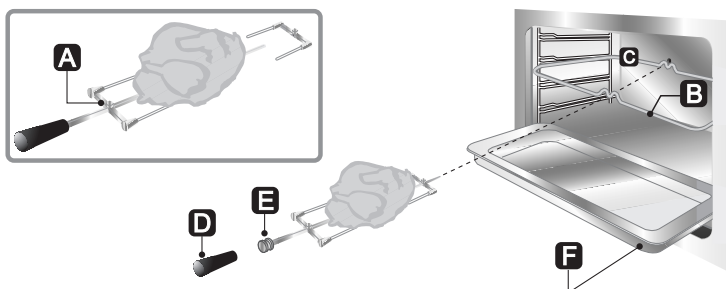


THERMOSTAT

-



Prepare the rotisserie rod with the food, tightening the screws **A** of the prongs. Insert the frame **B** into the third runners from the bottom. Remove the handle **D** and position the rotisserie rod so that the pulley **E** is still in the guides of the frame **B**. Insert the frame **B** fully until the tip of the rotisserie rod enters into the hole **C** on the rear wall of the oven. Place a basin **F** on the bottom shelf and pour a little water into it to prevent smoke from forming.





10. TABLE OF RECOMMENDED COOKING SETTINGS



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

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	240	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
GRILL COOKING			
	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 ESCALOPE	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



Instructions for the user

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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.





11.4 Cleaning the oven



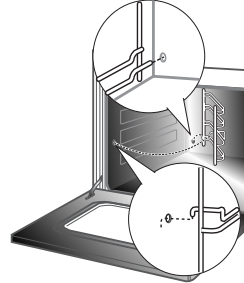
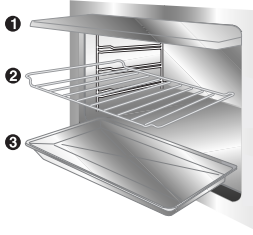
For best oven upkeep clean regularly after having allowed to cool. Take out all removable parts.



1

2

3



- 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.



Instructions for the user

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12. EXTRAORDINARY MAINTENANCE

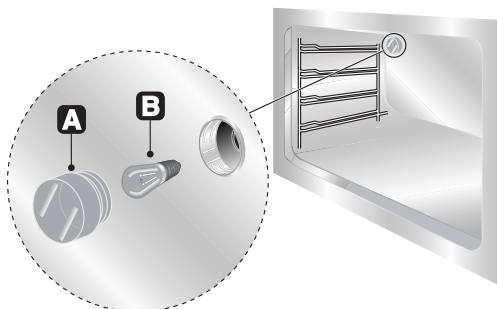
The oven may require extraordinary maintenance or replacement of parts subject to wear such as seals, bulbs, and so on. The following instructions describe how to carry out these minor maintenance operations.



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**.



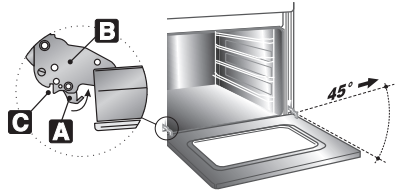
Use only oven bulbs (T 300°C).



12.2 Removing the door

12.2.1 With type 1 movable levers

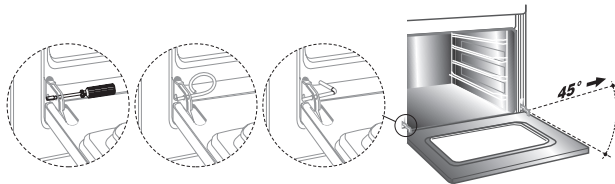
With the door completely open, lift the levers **A** of the two hinges until they touch the hinges **B** and take hold of the two sides of the door with both hands close to the hinges themselves.



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**.

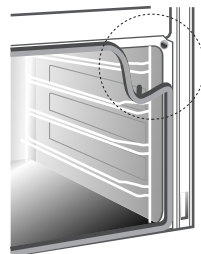
12.2.2 Removing doors with pins

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.



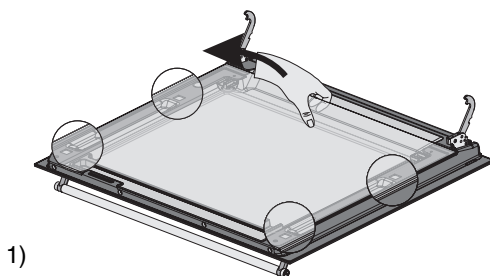


Instructions for the user

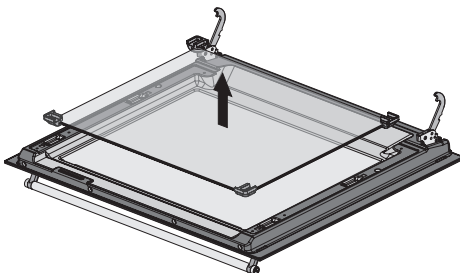
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12.4 Removing the glass panels

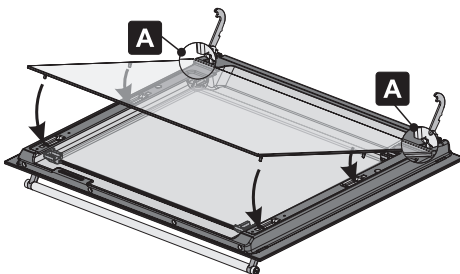
The glass in the door should always be kept thoroughly clean. For easier cleaning, the door glazing can be fully removed by proceeding as described below. After opening the door and locking it in place as described in point “12.2 Removing the door”, remove the internal glass pane levering it as illustrated 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.



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.



Instructions for the installer



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.



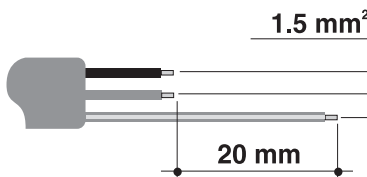
If a plug and socket connection is being used make sure that the plug and socket are compatible. Avoid use of adapters and shunts as these could cause overheating and risk of burns.



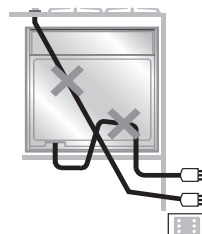
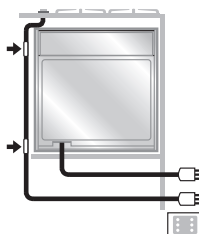
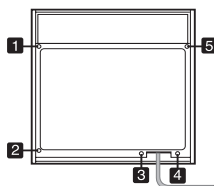
Operation at 220-240 V~: use a three-core cable of the type H05RR-F (3 x 1.5 mm² cable) or H05V2V2-F (3 x 1.5 mm² cable).



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.

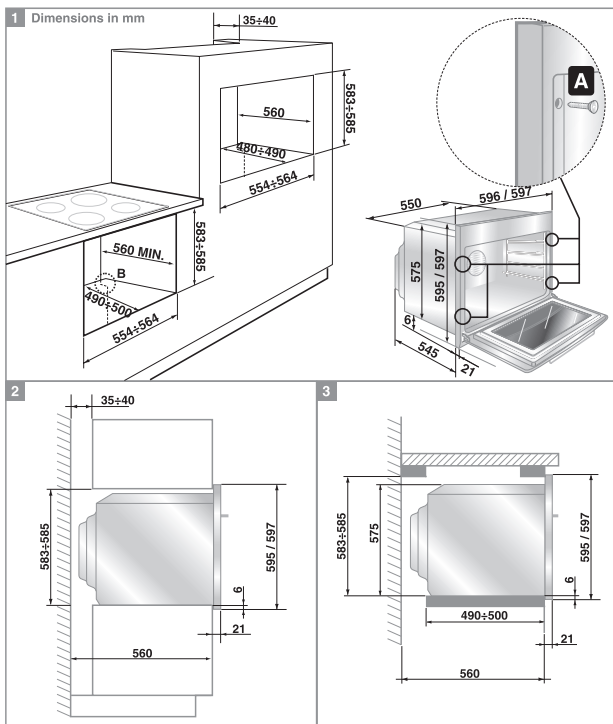




13.2 Positioning the oven

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.

