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INSTRUCTIONS FOR THE USER: these contain user advice, description of the commands and the correct procedures for cleaning and maintenance of the appliance.



INSTRUCTIONS FOR THE INSTALLER: these instructions are intended for the **qualified technician** who must perform the installation, put it into operation and test 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 TO CAREFULLY READ 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 DOMESTIC USES AND CONFORMS TO THE **EEC DIRECTIVES** CURRENTLY IN FORCE. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND HEATING-UP OF FOOD**; ALL OTHER USES ARE CONSIDERED IMPROPER. THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE.

DO NOT 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 SELECTIVE WASTE COLLECTION CENTRE.



THIS APPLIANCE IS MARKED ACCORDING TO THE EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT – (WEEE).

THIS DIRECTIVE SETS OUT THE RULES FOR COLLECTION AND RECYCLING OF WASTE APPLIANCES APPLICABLE THROUGHOUT THE EUROPEAN UNION.

DO NOT OBSTRUCT VENTILATION OPENINGS AND HEAT DISPERSAL SLITS.



THE I.D. PLATE WITH TECHNICAL DATA, SERIAL 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 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 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 household 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 interconnecting cable to the power supply network, removing 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 SUPPLY CABLE 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 UNPLUG BY PULLING ON THE CABLE.



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 POWER 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.



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



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



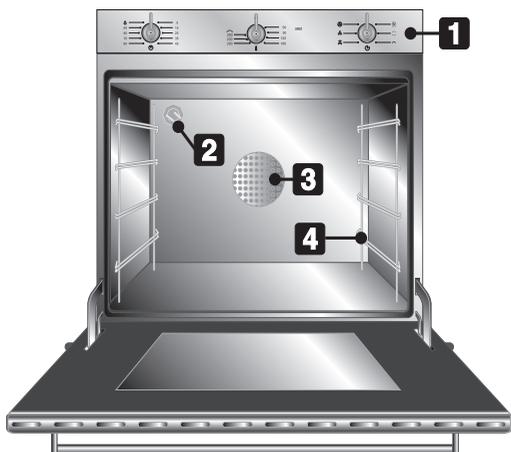
The manufacturer declines all responsibility for damage to persons or things caused by the non-observance of the above prescriptions or deriving from tampering with any part of the appliance or by the use of non-original spares.



Instructions for the User

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4. GET TO KNOW YOUR OVEN



- 1** CONTROL PANEL
- 2** OVEN LIGHT
- 3** OVEN FAN (ONLY ON SOME MODELS)
- 4** PANS AND RACKS RUNNERS



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 and the grill for the first time, pre-heat to maximum temperature long enough to burn any manufacturing oily residues which could give the food a bad smell.

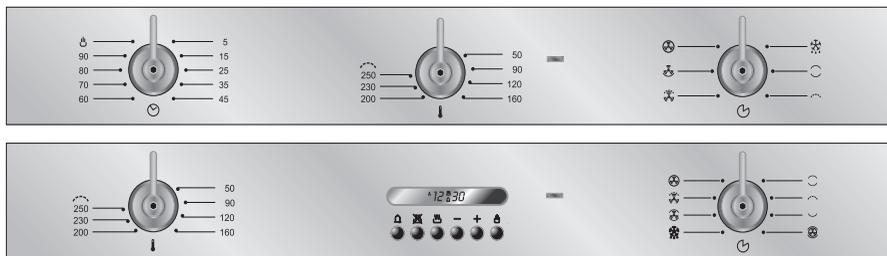


Instructions for the User



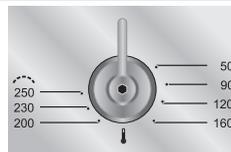
6. DESCRIPTION OF THE CONTROLS ON THE FRONT PANEL

All the cooker controls are grouped together on the front panel. The symbols used are described in the table below.



THERMOSTAT KNOB

Cooking temperature is selected by turning the knob clockwise to the desired setting, between **50°** and **250°C**.



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 regularly it means that the temperature inside the oven is kept steady on the set level.

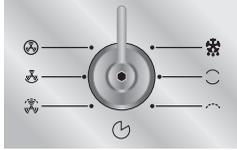


Instructions for the User



FUNCTION SWITCH KNOB

Turn the knob in either direction to select a function among the following:



NO FUNCTION SET



LOWER HEATING ELEMENT + VENTILATION



UPPER + LOWER HEATING ELEMENTS



UPPER + LOWER HEATING ELEMENTS + VENTILATION



GRILL ELEMENT



GRILL ELEMENT + VENTILATION



LOWER HEATING ELEMENT



FAN-ASSISTED HEATING ELEMENT



THAWING



UPPER + LOWER HEATING ELEMENTS + FAN-ASSISTED HEATING ELEMENT

TIMER KNOB (on some models only)

This knob allows to select manual cooking or the timer: the oven switches off automatically at the end of cooking.

If no selection of a cooking duration is made, the timer knob must be positioned on the symbol 



To set the cooking time, turn the knob clockwise until it reaches the “90” position and then set the desired cooking time. The numbers from 5 to 90 correspond to minutes. Adjustment is progressive so that the time can also be set to any intermediate value between these numbers. At the end of the programmed cooking, a buzzer will sound and switch automatically off after 4-5 seconds.



Instructions for the User

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7. ELECTRONIC PROGRAMMER (ON SOME MODELS ONLY)



LIST OF FUNCTIONS



TIMER BUTTON



COOKING DURATION BUTTON



END OF COOKING BUTTON



VALUE DECREASE BUTTON



VALUE INCREASE BUTTON



MANUAL MODE BUTTON

7.1 Setting the time

When the oven is used for the first time, or after an electricity supply failure, the display flashes at regular intervals, showing **00:00**. Press the key  to stop the display flashing. Press the value modification keys  or  within 5 seconds to increase or decrease the setting by one minute for each pressure.

Press one of the two value modification keys until the current time appears.



Before each programmer setting, activate the desired function and temperature.

Instructions for the User



7.2 Semiautomatic cooking

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

Press the key and the display will light up showing the figures **00:00** ; keep it pressed, and at the same time use the value modification keys or to set the cooking duration.

A few seconds after the key is released, the count of the programmed cooking duration will start and the display will show the current time together with the symbols **A** and .

7.3 Automatic cooking

This function switches the oven on and off in fully automatic mode.

Press the key and the display will light up showing the figures **00:00** ; keep it pressed, and at the same time use the value modification keys or to set the cooking duration.

Press the key and the display will show the sum of the current time plus the cooking duration just set: keep it pressed, and at the same time use the value modification keys or to adjust the cooking end time.

A few seconds after the key is released, the programmed count will start and the display will show the current time together with the symbol **A**. When the cooking start time calculated automatically by the programmer on the basis of the data entered is reached, the display will show both the **A** and symbols.



After the setting, to view the cooking time left press the key; to view the cooking end time press the key. The logic prevents the setting of incompatible values (e.g. the programmer will not accept a cooking end time with a duration which is too long for this value).

7.4 Timer

The programmer can also be used as an ordinary timer. Press the key and the display will show the figures **00:00** ; keep it pressed and simultaneously press the value modification keys or . When the key is released the programmed count will start and the display will show the current time and the symbol .



*After the setting, to display the time left press the key.
In timer mode, the system will not cut out operation of the oven at the end of the set time.*



Instructions for the User

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7.5 End of cooking

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

After the buzzer has stopped, the display will return to show the current time together with the  symbol, indicating that the oven is again ready for use in manual mode.

7.6 Adjusting the buzzer volume

The buzzer volume can be varied (3 settings) while it is operating by pressing the key .

7.7 Stopping the buzzer

The buzzer stops automatically after seven minutes. It can be stopped manually by pressing the  and  keys together. To switch off the oven, return all the knobs to the 0 setting in sequence.

7.8 Deleting the data set

With the program set, keep the key of the function to be deleted ( or ) pressed, while at the same time the value **00:00** is obtained by pressing the value modification keys  or . The programmer will interpret deletion of the duration as the end of cooking.

7.9 Modifying the data set

The cooking data set can be modified at any moment by keeping the key of the function to be modified ( or ) pressed and at the same time pressing the value modification keys  or .



8. USE OF THE OVEN

8.1 Warnings and general advice

Before using the oven and the grill for the first time, pre-heat to maximum temperature long enough to burn any manufacturing oily residues which could give the food a bad smell.



During cooking, do not cover the bottom of the oven with aluminium or tin foil and do not place pans or oven plates on it as 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.



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.

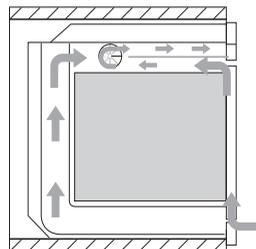


To prevent any steam in the oven from creating problems, open the door in two stages: half open (5 cm approx.) for 4-5 seconds and then fully open. To access food, always leave the door open as short a time as possible to prevent the temperature in the oven from falling and ruining the food. When the door is opened oven ventilation is automatically switched off; it then resumes as soon as the door is closed (on some models only).



8.2 Cooling system

The oven is equipped with a cooling system which automatically comes on when the oven is being turned on. The fans cause a steady outflow of air from above the door which may continue for a brief period of time even after the oven has been turned off.



8.3 Oven light

The oven light comes on when the function switch knob is turned to any symbol.

On some models it comes on also when opening the oven door.



Instructions for the User

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9. AVAILABLE ACCESSORIES

The oven features **4 runners** for positioning pans and racks at different heights.



Rack: useful for holding cooking containers.



Plate rack: for placing on top of a tray for cooking foods which may drip.



Oven plate: useful for collecting fat from foods placed on the rack above.



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



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



Chromium-plated gripper: useful for removing hot racks and pans.



Not all accessories are provided on some models.

Accessories available on request

Original accessories may be ordered from any Authorised Service Centre.



10. COOKING HINTS



In fan-assisted mode preheating should be carried out at 30/40°C above the cooking temperature. This considerably shortens cooking times and reduces power consumption, as well as giving better cooking results.



Keep the oven door closed during cooking.

10.1 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.

10.2 Hot-air cooking



FUNCTION SWITCH



THERMOSTAT

50 ÷ 250 °C



This system is suitable for cooking on several levels, including different types of food (fish, meat etc.), without tastes and smells mingling. Air circulation in the oven ensures a uniform heating.



Multiple cooking is possible as long as the cooking temperature of the different foods is the same.



Instructions for the User

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10.3 Delicate cooking



FUNCTION SWITCH



THERMOSTAT

50 ÷ 250 °C



This type of cooking, for which it is extremely important to preheat the oven in fan-assisted mode, is particularly suitable for finishing cooking of foods on the base or for cooking procedures that require heating especially in the lower part. The pan should be placed on the bottom runner.

10.4 Grill cooking



FUNCTION SWITCH



THERMOSTAT

250



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



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

Instructions for the User



10.5 Hot-air grilling



FUNCTION SWITCH	
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THERMOSTAT	200 °C
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Ensures uniform heating with greater heat penetration into the food. Food will be lightly browned on the outside and remain tender inside. Keep the oven door closed during cooking. Heating up time must not exceed 60 minutes.



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

10.6 Thawing



FUNCTION SWITCH	
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THERMOSTAT	0
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The movement of air ensured by the fan causes faster thawing of foods. The air circulating inside the oven is at room temperature.



Thawing at room temperature has the advantage of not altering the taste and appearance of the food.



Instructions for the User



10.7 Table of recommended cooking settings

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

TRADITIONAL COOKING			
	RUNNER POSITION FROM BOTTOM	TEMPERATURE °C	TIME IN MINUTES
FIRST COURSES			
LASAGNE	2 - 3	210 - 230	30
OVEN-BAKED PASTA	2 - 3	210 - 230	40
MEAT			
ROAST VEAL	2	170 - 200	30 - 40 X Kg.
ROAST BEEF	2	210 - 240	30 - 40 X Kg.
ROAST PORK	2	170 - 200	30 - 40 X Kg.
CHICKEN	2	170 - 200	45 - 60
DUCK	2	170 - 200	45 - 60
GOOSE-TURKEY	2	140 - 170	45 - 60
RABBIT	2	170 - 200	50 - 60
LEG OF LAMB	2	170 - 200	40 - 50
FISH	1 - 2	170 - 200	According to the size
PIZZA	1 - 2	210 - 240	40 - 45
DESSERTS			
SHORT PASTRY	1 - 2	170 - 200	15 - 20
DOUGHNUT	1 - 2	165	35 - 45
CROISSANTS	1 - 2	170 - 200	40 - 45
FRUIT CAKE	1 - 2	170 - 200	20 - 30
PARADISE CAKE	1 - 2	170	60
APPLE PIE	1 - 2	190	60
RICE PUDDING	1 - 2	180	60
GRILL COOKING			
	RUNNER POSITION FROM BOTTOM	TIME IN MINUTES	
		1ST SURFACE	2ND 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	4	7 - 9	5 - 6
MEAT-BALLS	4	7 - 9	5 - 6
FISH FILLETS	4	5 - 6	3 - 4
TOAST	4	2 - 4	2 - 3



HOT-AIR COOKING



	RUNNER POSITION FROM BOTTOM	TEMPERATURE °C	TIME IN MINUTES
FIRST COURSES			
LASAGNE	2	190 - 210	20 - 25
OVEN-BAKED PASTA	2	190 - 210	25 - 30
CREOLE RICE	2	190 - 210	20 - 25
MEAT			
ROAST VEAL	2	150 - 170	65 - 90
ROAST PORK	2	150 - 160	70 - 100
ROAST BEEF	2	160 - 170	65 - 90
FILLET OF BEEF	2	160 - 180	35 - 45
ROAST LAMB	2	130 - 150	100 - 130
ROAST-BEEF	2	170 - 180	40 - 45
ROAST CHICKEN	2	170	70 - 90
ROAST DUCK	2	160 - 170	100 - 160
ROAST TURKEY	2	150 - 160	160 - 240
ROAST RABBIT	2	150 - 160	80 - 100
ROAST HARE	2	160 - 170	30 - 50
ROAST PIGEON		140 - 170	15 - 25
FISH	2 - 3	150 - 170	According to the size
PIZZA	2 - 3	210 - 240	30 - 50
BREAD	2 - 3	190 - 210	40
TOAST	1 - 2	220 - 240	7
DESSERTS (PASTRY)			
DOUGHNUT	2 - 3	150 - 160	35 - 45
FRUIT CAKE	2 - 3	150 - 160	40 - 50
CROISSANTS	2 - 3	150 - 160	40 - 60
SHORT PASTRY	2 - 3	150 - 160	25
RICE PUDDING	2 - 3	150 - 160	65
APPLE PIE	2 - 3	150 - 160	65
PARADISE CAKE	2 - 3	150 - 160	65



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.



- Clean the oven racks with hot water and non-abrasive detergent. Rinse and dry.
- For easier cleaning, the door can be removed (see point “11.6 Removing the door”)

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

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

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 panels 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 panels

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



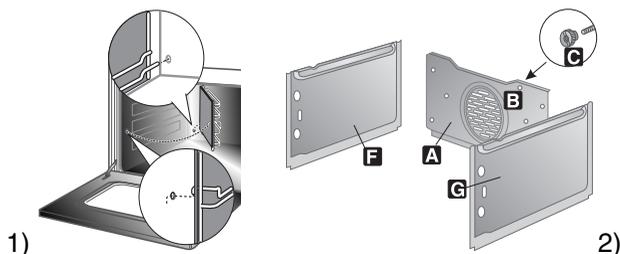
Instructions for the User

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11.5.3 Removing the self-cleaning panels

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

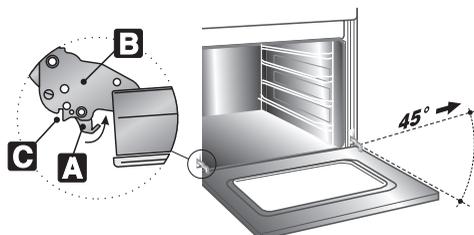
- 1 Remove the side guides (fig.1);
- 2 Slide out the side panels "F" and "G" (fig. 2);
- 3 Extract the rear panel "A" after first unscrewing the threaded ring "C" (fig. 2);
- 4 Reassemble the panels by returning them to their original conditions.



11.6 Removing the door

11.6.1 Removing the door with mobile hinges

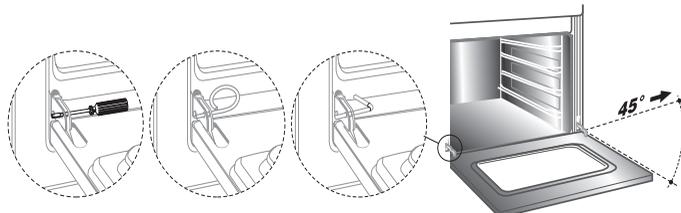
With the door completely open, lift the levers **A** until they touch the hinges **B** and take hold of the two sides of the door with both hands close to the hinges. Raise the door to an angle of about 45° and remove it. If the hinges have not locked, repeat the operation, raising the levers **A** and 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**.





11.6.2 Removing the door 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.



11.7 Removing the glass panels

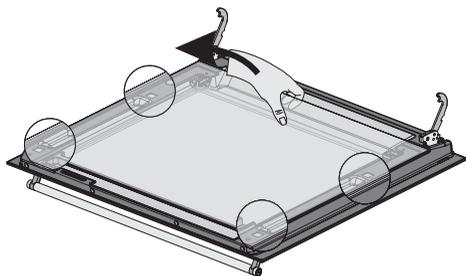
The glass in the door should always be kept thoroughly clean. For easier cleaning, the door glazing can be fully removed by proceeding as described below. After opening the door and locking it in place as described in point “11.6 Removing the door”, remove the internal glass pane levering it as illustrated in figure 1, and detach the 4 pins that fix the glass to the door. If your oven also has a middle glass panel (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 “11.6 Removing the door”. The glass panels can now be washed separately.



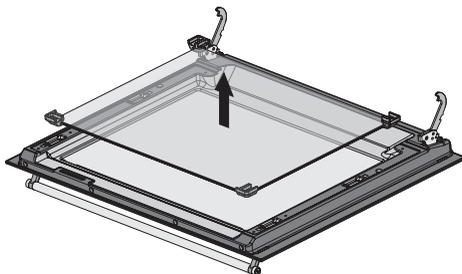
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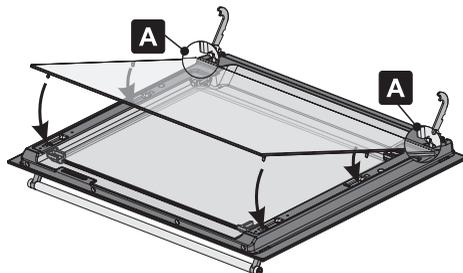
1)



2)



3)



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



Warning: before removing the glass panels, make sure that the door has been locked in an open position as described in points "11.6 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 appliance without the glass panels mounted: the outside surface of the door will overheat



12. EXTRAORDINARY MAINTENANCE

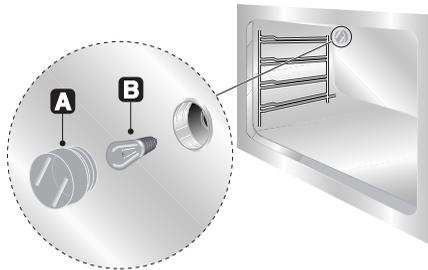
The oven may require extraordinary maintenance or replacement of parts subject to wear such as seals, bulbs, and so on. The following instructions describe how to carry out these minor maintenance operations.



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 it counterclockwise and change bulb **B** with a similar one (25 W). Re-fit the bulb protector **A**.

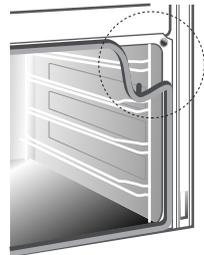


Use only oven bulbs (T 300°C).

12.2 Removing the door 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 installer

GB-IE

13. INSTALLING THE APPLIANCE

13.1 Electrical connection



The I.D. plate with technical data, serial 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 the power line with an omnipolar circuit breaker with a contact opening gap equal to or greater than **3 mm**, in an easily accessible position close to the appliance.

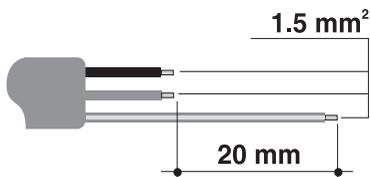


If a plug and socket connection is being used make sure that the plug and socket are compatible. Avoid use of adapters and shunts as these could cause overheating and burns.



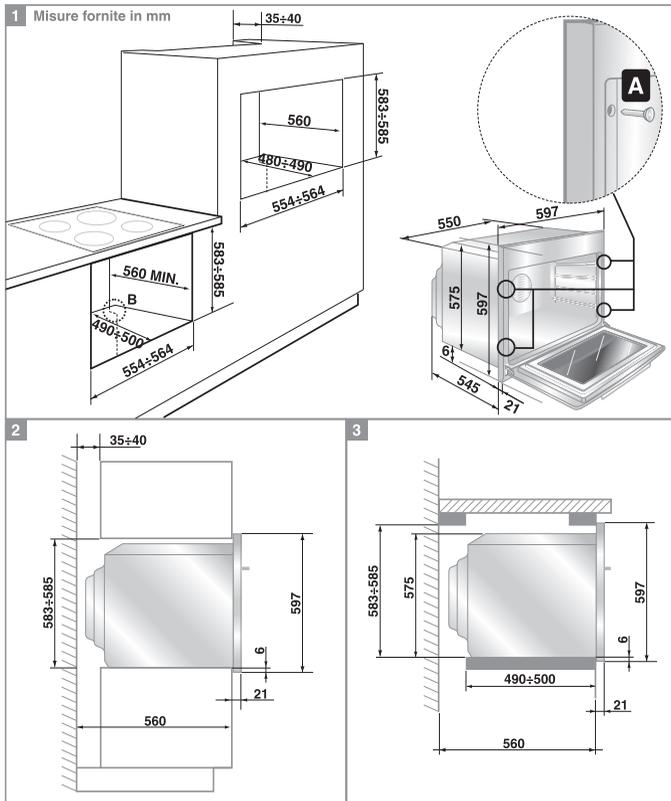
Operation at 220-240 V~: use an H05RR-F type three-core cable (3 x 1.5 mm²).

The end to be connected to the appliance must be an earth wire (yellow-green) at least 20 mm longer.



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. For installing under a work top with combined cooking hobs, ensure a minimum clearance from any side walls of at least 110 mm 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 countertop hob, allow for a rear and bottom clearance as shown in Figure 1 (ref. **B**). See the 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.

