



SCA706X

operating and installation instructions



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*INSTRUCTIONS FOR THE INSTALLER: these are intended for the **qualified technician** who must install the appliance, set it functioning and carry out an inspection test.*



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

Introduction

1. INSTRUCTIONS FOR SAFE AND PROPER USE



THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE AND THEREFORE 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 OVEN. 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 CURRENT **REGULATIONS 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 LEAVE THE PACKING IN THE HOME ENVIRONMENT. SEPARATE THE VARIOUS WASTE MATERIALS AND TAKE THEM TO THE NEAREST SPECIAL GARBAGE COLLECTION CENTRE.



IT IS OBLIGATORY FOR THE ELECTRICAL SYSTEM TO BE EARTHED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES.



WHEN LINKING UP TO MAINS BY PLUG AND SOCKET, MAKE SURE THAT BOTH ARE COMPATIBLE AND CONNECT BY MEANS OF A POWER CABLE COMPLYING WITH APPLICABLE REGULATIONS.

THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN.

NEVER UNPLUG BY PULLING ON THE CABLE.



DO NOT OBSTRUCT VENTILATION OUTLETS AND HEAT DISPERSAL SLITS.



IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE OVEN, 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.



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

Introduction



NEVER PUT FLAMMABLE OBJECTS IN THE OVEN: THEY COULD BE ACCIDENTALLY IGNITED AND CAUSE FIRES.



DURING USE THE APPLIANCE BECOMES VERY HOT. TAKE CARE NOT TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN. TO AVOID BURNS AND SCALDS CHILDREN SHOULD BE KEPT AWAY



THE I.D. PLATE WITH TECHNICAL DATA, REGISTRATION NUMBER AND BRAND NAME IS POSITIONED VISIBLY ON THE OVEN DOOR FRAME. **DO NOT REMOVE THIS PLATE FOR ANY REASON.**



THIS APPLIANCE IS DESIGNED FOR COOKING FOOD AND IT SHALL NOT BE USED AS A SPACE HEATER.



DO NOT SPRAY ANY SPRAY PRODUCTS NEAR THE ELECTRICAL APPLIANCE WHILE IT IS IN OPERATION.



THE OVEN IS DESIGNED FOR USE BY ADULTS. DO NOT ALLOW CHILDREN TO GO NEAR OR PLAY WITH IT. 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 THE LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.



IF THE APPLIANCE IS INSTALLED ON BOATS OR IN CARAVANS, DO NOT USE IT AS A ROOM HEATER.



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 spare parts.

Instructions for the installer



2. INSTALLATION

2.1 Electrical connection



Make sure that the voltage and capacity of the power supply line conform to the data shown on the plate on the oven door frame.

Do not remove this plate for any reason.



It is obligatory for the electrical system to be earthed according to the methods required by safety rules.



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.

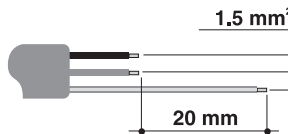


If the appliance is connected to the power supply network in a permanent manner, install a multipolar cut-out device on the line, with contact opening distance equal to or greater than **3 mm** located near the oven and in an easily reachable position.



For operation on 230V~: use a H05RR-F / H05RN-F type three-core cable (3 x 1.5 mm²).

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



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.



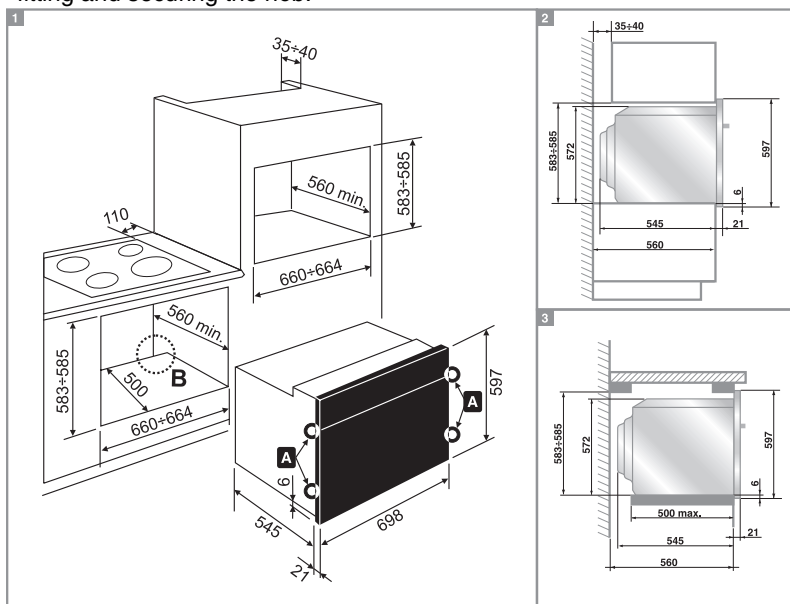
Instructions for the installer

2.2 Installing the oven

The oven is designed for installation 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 3. For installing under a work top beneath a hob with controls connected to the oven, ensure a minimum clearance from any side walls of at least 110 mm as shown in Figure 1.

For installing in a column, follow the dimensions given in Figure 2 allowing for a clearance of 80 to 90 mm at the top and sides of the column. Tighten the four screws (ref. **A**) inside the frame to secure (Fig. 1).

For installing beneath a separate hob, 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.*



Instructions for the user




3. DESCRIPTION OF CONTROLS


3.1 Front control panel

All the oven controls are grouped together on the front panel.



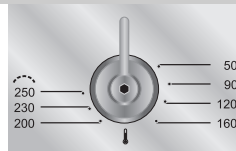
Before using the **oven** check that the electronic programmer is showing the symbol  (see paragraph "3.2 Electronic programmer").



Press the central key  for 1 - 2 seconds to enable use of the oven when using for the first time or after a power blackout.

THERMOSTAT CONTROL KNOB

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





Instructions for the user

FUNCTION CONTROL KNOB

Rotate the knob in either direction to select desired function from the following:



NO FUNCTION SET



UPPER AND LOWER HEATING ELEMENTS



WIDE GRILL ELEMENT



SMALL GRILL ELEMENT



LOWER HEATING ELEMENT



UPPER AND LOWER HEATING ELEMENTS + FAN-ASSISTED HEATING ELEMENT



LOWER HEATING ELEMENT + FAN-ASSISTED HEATING ELEMENT



DEFROSTING



UPPER AND LOWER HEATING ELEMENTS + VENTILATION



WIDE GRILL ELEMENT + VENTILATION



FAN-ASSISTED HEATING ELEMENT



SMALL GRILL ELEMENT + VENTILATION



LOWER HEATING ELEMENT + VENTILATION

TIMER KNOB

Turn the knob clockwise to the desired time setting.

Time is expressed in minutes (maximum 55 minutes).



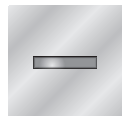
Adjustment is progressive so that the oven also operates at any intermediate value. The buzzer sounding at the end of the cooking time does not interrupt operation of the oven.

THERMOSTAT INDICATOR LIGHT (ORANGE)

When this light comes on, the oven is heating up.

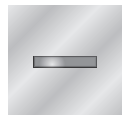
When this light goes out, the preset heating temperature has been reached.

When it flashes at regular intervals, the temperature inside the oven is being kept constantly at the set level.



INDICATOR LIGHT (GREEN)

This light comes on when any of the oven heating elements is receiving power.



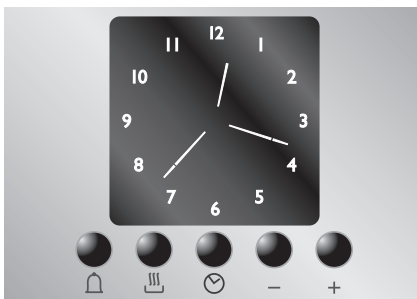
Instructions for the user



3.2 ANALOGUE ELECTRONIC CLOCK (ON SOME MODELS ONLY)



The instructions provided are valid solely for the **large oven**.



LIST OF FUNCTIONS



TIMER KEY



COOKING DURATION AND END KEY



TIME SETTING AND RESET



VALUE DECREASE KEY







VALUE INCREASE KEY



The buzzer that sounds at the end of each programming will be made up of 10 buzzes repeated 3 times at intervals of about 1 minute. It can be stopped at any time by pressing any key.

3.2.1 Setting the time





When using the oven for the first time, or after a power failure, the display flashes at regular intervals. Press key  to stop the display flashing. Press key  again for 2 seconds; the current time can now be set. Press the value modification keys  or  to increase or decrease by one minute at a time. Press either of the value modification keys to display the current time. Five seconds after last pressing the key, the clock will start from the set time.



Instructions for the user

3.2.2 Timer

This function only activates the buzzer, without stopping cooking.

- Press key  and the display lights up as shown in figure 1;
- Within 5 seconds press key  or  to set the timer. Each time a key is pressed, an outer segment representing 1 minute of cooking is lit or switched off (figure 2 shows 10 minutes of cooking).
- Five seconds after last pressing the key the countdown begins, at the end of which the buzzer activates.
- The current time can be viewed during the countdown by pressing key  once, press the key again to return to the timer display.
- At the end of the countdown the oven must be stopped manually by turning the thermostat knob and the function selector knob to 0.



1



2












It is not possible to set a cooking time of more than 4 hours.

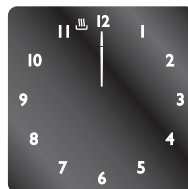
Instructions for the user



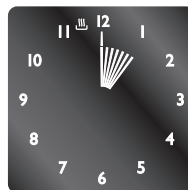
3.2.3 Programming

Cooking duration: the 2nd key  can be pressed to set the cooking duration. Before it can be set, the thermostat must be turned to the desired cooking temperature and the function selector knob to any setting. To set the cooking duration, proceed as follows:

- Press key ; the pointer will go to position 12 and the adjacent symbol  will flash (Fig. 1).
- Use the  or  key to set the cooking duration: each pressure on the  key adds 1 minute to the cooking duration, and every 12 minutes a new inside segment will light up (figure 2 shows a cooking duration of 1 hour).
- Once the desired duration is obtained, cooking will start about 5 seconds after the last pressure on  or .
- The display will show the current time, represented by the constantly illuminated segments, and the minutes left to the end of the cooking time, represented by the flashing segments (each flashing segment means 12 minutes of cooking time left).
- At the end of the cooking time the timer will switch the oven heating elements off, the beeps will start to sound and the numbers on the dial will flash.
- The duration can also be reset by deleting the program selected: Press the central key  for 2 seconds to cancel the set duration and the oven will have to be manually switched off if the cooking operation is in progress.



1



2






Warning: it is not possible to set cooking durations of more than 12 hours.



Instructions for the user



Cooking start: as well as setting a cooking duration, the cooking start time can also be set (with a maximum delay of 12 hours in relation to the current time). To set the cooking start/end time, proceed as follows:

- Set the cooking duration as described in the previous point.
- Within 5 seconds of last pressing key **+** or **-**, press key  again to set the cooking end time. Symbol  will flash on the display together with the current time, with internal segments illuminated to show the end of cooking time. Use keys **+** or **-** to set the cooking end time.
- 5 seconds after the last key is pressed, the display will show the current time and the cooking start and end times, which will be represented by the illuminated inside segments. The display segments will be constantly illuminated as long as the current time is not the same as the cooking start time; as soon as the current time reaches the set starting time, all the inside segments will start to flash, indicating that the oven has started cooking.
- At the end of the cooking time the timer will switch the oven heating elements off, the beeps will start to sound and the numbers on the dial will flash.
- To delete the entire set program, hold down the central key  for 2 seconds; if cooking has already started, the oven will have to be switched off manually.
- Here we can see a programming example: the current time is 7:06 and cooking is programmed to start at 8.00 and end at 9.00.
- At 8 o'clock the inside segments between 8 and 9 will start to flash, while the hours hand will remain still.



Warning: for the oven to start cooking operations after the programming procedures described above, the thermostat and function selector knob must be correctly set to the desired temperature and function.

3.2.4 Display brightness reduction

To reduce the energy consumption in stand-by, key  can be pressed to reduce the display brightness. To restore the normal brightness, press  again.







Instructions for the user






3.3 Electronic programmer



LIST OF FUNCTIONS

-  TIMER KEY
-  COOKING DURATION KEY
-  END OF COOKING KEY
-  MANUAL OPERATION KEY
-  VALUE DECREASE KEY
-  VALUE INCREASE KEY




3.3.1 Clock adjustment

When using the oven for the first time, or after a power failure, the display flashes regularly and indicates **0:00**. To stop flashing, press key  on the display. By pressing keys  or  each single press changes the time by 1 minute either up or down. Press one of the two keys until the right time appears.



Before setting the programmer activate the desired function and temperature.

3.3.2 Semi-automatic cooking

Use this setting for automatic oven switch-off at the end of cooking time. By pressing key , the display lights up, showing **0:00**; keep the key pressed and at the same time, press keys  or  to set the cooking time.



Instructions for the user

Release key to start the programmed cooking time count. The display will now show the right time together with symbols **A** and .

3.3.3 Automatic cooking

Use this setting to automatically start and stop the oven.

By pressing key , the display lights up showing **0:00**; keep the key pressed and at the same time, press keys **+** or **-** to set the cooking time.

By pressing key the sum of the right time + cooking time will appear; keep the key pressed and at the same time, press keys **+** or **-** to regulate the end of cooking time.

Release key to start the programmed count and the display will show the right time together with symbols **AUTO** and .



After setting, to see how much cooking time is left, press key ; to see end of cooking time, press key .

3.3.4 End of cooking

When cooking is over, the oven will automatically switch off and, at the same time, an intermittent alarm will sound. After switching off the alarm, the display will once again show the right time together with the symbol , indicating that the oven has returned to manual operation mode.

3.3.5 Adjusting the buzzer volume

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

3.3.6 Stopping the buzzer

The buzzer stops automatically after seven minutes. It can be stopped manually by pressing keys and together.

3.3.7 Timer








The programmer can also be used as an ordinary timer.




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

Instructions for the user



By pressing key , the display shows ; keep the key pressed and at the same time press keys  or . By releasing the key , the programmed count starts and the symbols  and  appear on the monitor.






After programming the timer, the display will show the current time. To see the cooking time remaining, press key .





Set-up with incoherent values is logically prevented (e.g. the contrast between a cooking time and a longer period will not be accepted by the programmer).

3.3.8 Deleting the set data

With the program set, hold down the key of the function to be deleted, while at the same time going to the value  by pressing the value modification keys  or . The programmer will interpret deletion of the duration as the end of cooking.

3.3.9 Modifying the set data

The cooking data entered can be changed at any time by keeping the function key pressed and at the same time adjusting the keys  or .



Instructions for the user

4. USE OF THE OVEN

4.1 Warnings and general advice

Before using the oven for the first time, pre-heat it to maximum temperature (250°C) long enough to burn any manufacturing oily residues which could give the food unpleasant odours.



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.



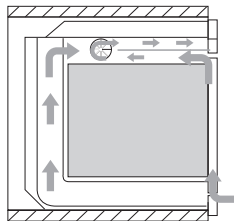
To prevent any steam in the oven creating problems, open the door in two stages: half open (5 cm approx.) for 4-5 seconds and then fully open. To access food, always leave the door open as short a time as possible to prevent the temperature in the oven from falling and ruining the food.



4.2 Cooling system

The oven is equipped with a cooling system which automatically comes on upon the oven being turned on.

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.



4.3 Oven light

The oven light comes on:

When the oven door is opened, or by turning the functions knob to any symbol.

Instructions for the user



5. AVAILABLE ACCESSORIES

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



Some models are not provided with all accessories.

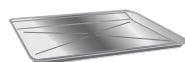
Oven rack: useful for holding cooking containers.



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



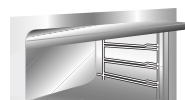
Oven tray: useful for collecting fat from foods placed on the rack above.



Baking tray: for baking cakes, pizza and oven desserts.



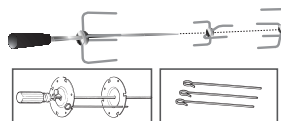
Roof liner: remove it to make cleaning inside the oven easier.



Chrome plated rod gripper useful for removing hot racks and trays.



Roasting spit: useful for cooking chicken, sausages and anything else requiring uniform cooking over the whole surface.



Spit supports: to be inserted in the holes of the oven plate before mounting the roasting spit.



Accessories available on request

Original accessories may be ordered from any Authorised Service Centre.



Instructions for the user

6. 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

6.1 Traditional cooking



FUNCTION SWITCH



THERMOSTAT SWITCH

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. Very fatty meats may be put in when the oven is still cold. Put frozen meat in immediately, without waiting for it to defrost. 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.

6.2 Fan-assisted cooking



FUNCTION SWITCH



THERMOSTAT SWITCH

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 distribution of heat.



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

Instructions for the user



6.3 Grill cooking



FUNCTION SWITCH



THERMOSTAT SWITCH

250



Permits rapid browning of foods. You are advised to place the tray in the highest position. When cooking small items for a short time the tray should be in the highest position. For larger items requiring longer cooking times, the tray should be lowered to avoid food being burned on top before being thoroughly cooked.

The grill function should be used only with the door closed.

6.4 Fan-assisted grilling



FUNCTION SWITCH



THERMOSTAT SWITCH

200



Ensures uniform heat distribution with greater heat penetration into the food. Food will be lightly browned on the outside and remain soft inside.

Keep the oven door closed during cooking. Heating up time must not exceed 60 minutes.



Instructions for the user

6.5 Delicate cooking



FUNCTION SWITCH



THERMOSTAT SWITCH

50 ÷ 250°C



Ideal for pastries and cakes with a liquid surface and little sugar and moist desserts in moulds. Excellent results can also be achieved in completing cooking at the base and with dishes requiring heat in the lower area in particular. The tray is best inserted in the lowest position.

6.6 Defrosting



FUNCTION SWITCH



THERMOSTAT SWITCH IN POSITION

0



The flow of air produced by the fan ensures quicker defrosting. The air circulating inside the oven is at room temperature.



The advantage of defrosting at room temperature is that it does not alter the taste and appearance of the food.

Instructions for the user



6.7 Rotisserie grilling



FUNCTION SWITCH



THERMOSTAT SWITCH IN POSITION

200

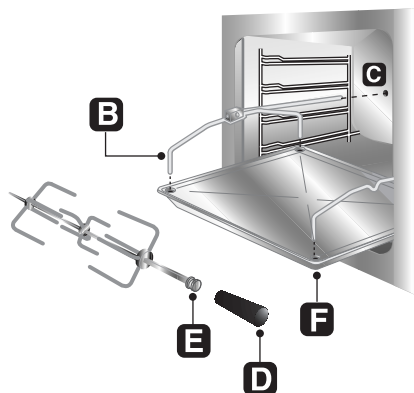
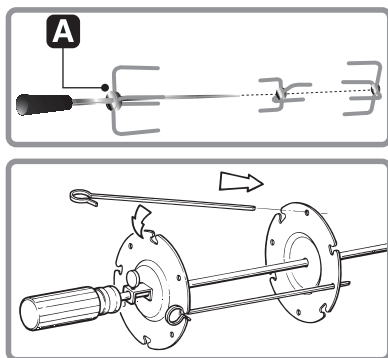


Insert the food to be cooked on to the rod and tighten screws **A** of the forks. Fit frames **B** into the holes of the drip tray **F**. Remove handle **D** and position the spit rod so that pulley **E** fits into the slot on the right-hand side of frame **B**. Completely introduce the drip tray into the oven until the tip of the rod of frame **B** on the left-hand side fits into drive seat **C** of the rotisserie motor on the back wall of the oven. Pour a bit of water into the tray to avoid smoke from forming.

Keep the oven door closed during cooking. Heating up time must not exceed 60 minutes.



It is normal for the thermostat light to flash during cooking. This indicates the temperature inside the oven is kept steady on the set level.





Instructions for the user

6.8 Recommended cooking table

Cooking times, especially meat, vary according to the thickness and quality of the food and to consumer taste.

TRADITIONAL COOKING



	SHELF POSITION (1 IS LOWEST)	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 / KG.
ROAST BEEF	2	210 - 240	30 - 40 / KG.
ROAST PORK	2	170 - 200	30 - 40 / 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 SIZE
PIZZA	1 - 2	210 - 240	40 - 45
DESSERTS			
SHORT PASTRY	1 - 2	170 - 200	15 - 20
CIAMBELLA	1 - 2	165	35 - 45
BRIOCHES	1 - 2	170 - 200	40 - 45
FRUIT CAKE	1 - 2	170 - 200	20 - 30
PARADISE CAKE	1 - 2	170	60
APPLE CAKE	1 - 2	190	60
RICE CAKE	1 - 2	180	60

(*) = WITH PREHEATED OVEN

GRILLING



	SHELF POSITION (1 IS LOWEST)	TIME IN MINUTES	
		FIRST SIDE	SECOND SIDE
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

Instructions for the user



FAN-ASSISTED COOKING



	SHELF POSITION (1 IS LOWEST)	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 - 220	20 - 25
MEAT			
ROAST VEAL	2	150 - 170	65 - 90
ROAST PORK	2	150 - 160	70 - 100
ROASTED 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	2	140 - 170	15 - 25
FISH	2 - 3	150 - 170	ACCORDING TO SIZE
PIZZA	2 - 3	210 - 240	30 - 50
BREAD	2 - 3	190 - 210	40
TOAST	1 - 2	220 - 240	7
DESSERTS			
CIAMBELLA	2 - 3	150 - 170	35 - 45
FRUIT CAKE	2 - 3	170 - 190	40 - 50
BRIOCHES	2 - 3	160 - 170	40 - 60
SHORT PASTRY	2 - 3	170 - 180	20
RICE CAKE	2 - 3	170	60
APPLE CAKE	2 - 3	180	60
PARADISE CAKE	2 - 3	160	60



Instructions for the user

7. CLEANING AND MAINTENANCE



NEVER USE A STEAM JET TO CLEAN THE APPLIANCE.



Before carrying out any maintenance, disconnect the appliance from the power supply



7.1 Cleaning stainless steel

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

7.1.1 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 leather.

7.1.2 Food stains or residues

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

Use normal non-abrasive products for steel, and a wooden or plastic tool if necessary.

Rinse thoroughly and dry with a soft cloth or leather.

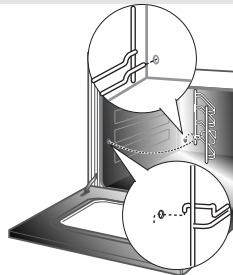
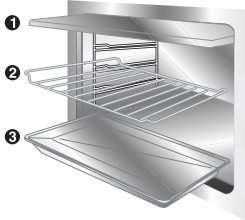
Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.



7.2 Cleaning of the oven (without self-cleaning panels)



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



Instructions for the user



- Clean the oven rack and side guides with hot water and non-abrasive detergent. Rinse and dry.
- The oven should be operated at the maximum temperature for about 15/20 minutes after using specific products, to eliminate the residues deposited inside the oven.
- For easier cleaning, the door can be removed (see 7.4 Removing the door).

7.3 Self-cleaning liners (only on some models)

The oven is equipped with continuous self-cleaning enamelled liners. These liners make the oven easier to clean and ensure its efficiency over time.

7.3.1 Using the self-cleaning liners

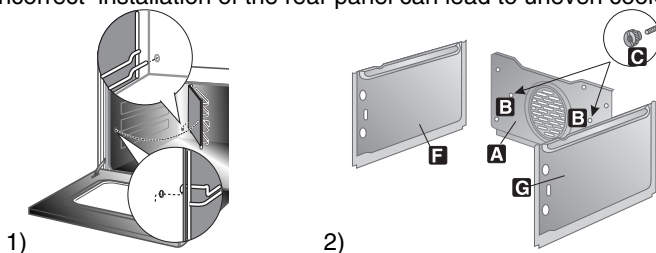
Periodically, to prevent food residues and unpleasant smells from accumulating inside the oven, the appliance should be operated empty at temperatures of not less than 200°C for a time varying from 30 to 60 minutes, in order to allow the self-cleaning liners to oxidise the residues present; when the oven has cooled, these will then be removed with a damp sponge

7.3.2 Looking after the self-cleaning liners

The liners should not be cleaned with abrasive creams or ordinary detergents. Use a damp sponge only, so as not to damage the special characteristics of the enamel which coats the liners.

7.3.3 Assembling the self-cleaning liners

1. Remove all accessories from the oven;
2. Remove the side supports (fig.1);
3. Extract the side liners "F" and "G"(fig. 2);
4. Remove the back panel "A" after undoing the threaded ring-nuts "C" (fig. 2).
5. Reassemble the panels, restoring them to their original position. Incorrect installation of the rear panel can lead to uneven cooking.



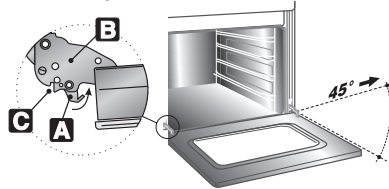
7.4 Removing the door



Instructions for the user

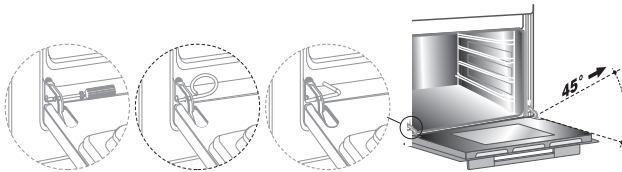
7.4.1 With type 1 mobile levers

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



7.4.2 Removing doors with pins

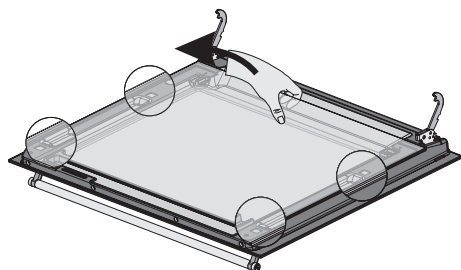
Open the door completely and insert the pins (supplied) into the holes from the inside. Close the door to an angle of about 45° and lift it off. To reassemble, fit the hinges into their grooves, then lower the door into place and extract the pins. If you should lose the pins, two screwdrivers can also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



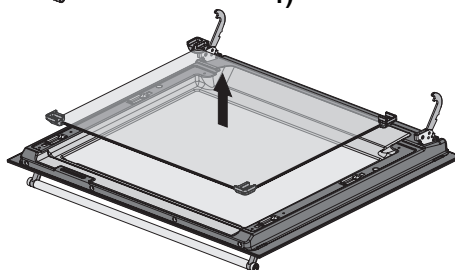
7.5 Removing the door glazing

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 “7.4 Removing the door”, remove the internal glass panel 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 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 “7.4 Removing the door”. The glass panels can now be washed separately.

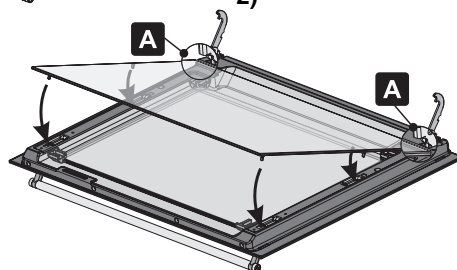
Instructions for the user



1)



2)



3)

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



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



To replace the glass panels in the oven door, follow the instructions provided in reverse order.
WARNING. *Never use the oven without the glass fitted: the outside surface of the door may overheat.*

8. EXTRAORDINARY MAINTENANCE



Instructions for the user

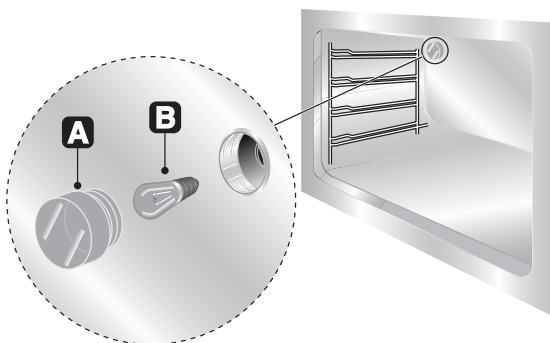
The oven may require additional maintenance or replacement of parts subject to wear such as seals, bulbs, and so on. The following instructions describe how to carry out these minor maintenance operations.



Before any intervention, disconnect the power supply.

8.1 Replacement of light bulb

Remove the bulb protector **A** by turning anticlockwise and change bulb **B** (in the 8-function model with front glass panel change the halogen bulb **C**) with a similar one. Re-fit the bulb protector **A**.



Only use oven bulbs (T 300°C).

8.2 Oven 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.

After cleaning, refit the seal with the longer side horizontal and insert the tabs into the appropriate holes starting from the top ones.





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