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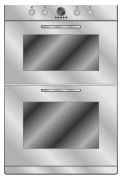


INSTRUCTIONS FOR THE USER: *these contain user advice, description of the commands and the correct procedures for cleaning and maintenance of the appliance.*

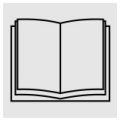


INSTRUCTIONS FOR THE INSTALLER: *these are intended for the qualified technician who must install the appliance, set it functioning and carry out an inspection test.*

1. INSTRUCTIONS PROPER USE



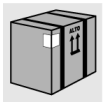
ELECTRICAL CONNECTION: PLEASE REFER TO INSTALLATION INSTRUCTION FOR THE GAS & ELECTRICAL SAFETY REGULATIONS AND THE VENTILATION REQUIREMENTS.
IN YOUR OWN INTEREST, AND THAT OF SAFETY, IT IS THE LAW THAT ALL GAS APPLIANCES BE INSTALLED AND SERVICED BY COMPETENT PERSONS, WHO WILL COMPLY WITH THE RELEVANT STANDARDS AND REGULATIONS.
OUR APPROVED INSTALLERS GUARANTEE A SATISFACTORY JOB.
GAS OR ELECTRICAL APPLIANCES MUST ALWAYS BE DISCONNECTED BY SUITABLY SKILLED PEOPLE.



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.



NEVER USE THIS APPLIANCE FOR HEATING ROOMS.



DO NOT LEAVE THE 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/EC 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.
DO NOT REMOVE THIS PLATE FOR ANY REASON.



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.



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.

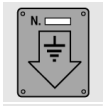
2. SAFETY INSTRUCTION



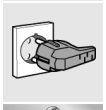
INSTRUCTIONS FOR THE INSTALLER: THESE ARE INTENDED FOR THE QUALIFIED TECHNICIAN WHO MUST INSTALL THE APPLIANCE, SET IT FUNCTIONING AND CARRY OUT AN INSPECTION TEST.



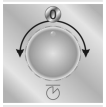
DO NOT ATTEMP TO MOVE THE APPLIANCE BY PULLING ON THE DOOR HANDLES. OPEN THE DOOR AND GRASP THE FRAME OF THE OVEN TAKING CARE THAT THE DOOR DOES NOT SHUT ON YOUR FINGERS.



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



WHEN LINKING UP TO MAINS BY HARD WIRING, CONNECT BY MEANS OF A POWER CABLE COMPLYING WITH APPLICABLE REGULATIONS.
THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN.



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



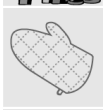
NEVER PUT FLAMMABLE OBJECTS IN THE OVEN: THEY COULD BE ACCIDENTALLY IGNITED AND CAUSE FIRES.



DURING USE THE APPLIANCE BECOMES VERY HOT. TAKE CARE NOT TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN.



THE OVEN IS DESIGNED FOR USE BY ADULTS. DO NOT ALLOW CHILDREN TO GO NEAR OR PLAY WITH IT.



THE APPLIANCE BECOMES VERY HOT DURING USE. SUITABLE HEAT-PROOF GLOVES SHOULD BE WORN FOR ALL OPERATIONS.



DURING COOKING, DO NOT COVER THE BOTTOM OF THE OVEN WITH ALUMINIUM, TIN FOIL OR GREASEPROOF PAPER AND DO NOT PLACE PANS OR OVEN TRAYS ON IT AS THIS MAY DAMAGE THE ENAMEL COATING.



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



DO NOT PLACE PLASTIC PRODUCTS OR PRODUCTS WITH PLASTIC PARTS INSIDE THE OVEN. IF ACCIDENTALLY LEFT INSIDE THEY MAY BE A SOURCE OF SERIOUS DANGER TO THE USER AND PUT THE APPLIANCE’S OPERATION AT RISK.
BEFORE CLOSING THE OVEN DOOR, MAKE SURE THAT ALL THE SHELVES AND TRAYS PROVIDED HAVE BEEN PUSHED FULLY INTO PLACE SO THAT THEY DO NOT TOUCH THE GLASS WHEN THE DOOR IS CLOSED.

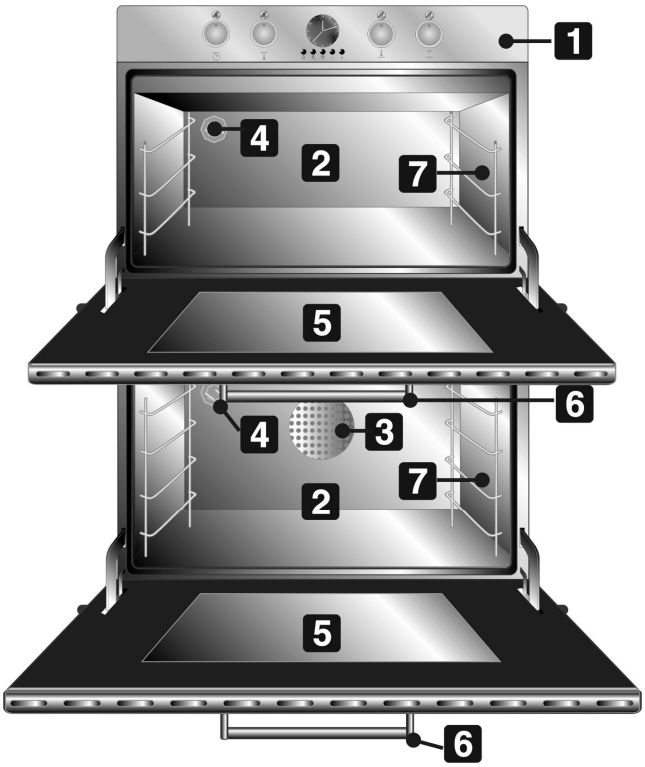


IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE OVEN, FOLLOWING THE INSTRUCTIONS. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.



NEVER ATTEMPT TO REPAIR THE APPLIANCE. ALL REPAIRS MUST BE CARRIED OUT BY AN AUTHORISED TECHNICIAN OR AT AN AUTHORISED SERVICE CENTRE.

3. KNOW YOUR OVEN



1 FRONT CONTROL PANEL

2 OVEN CAVITY

3 OVEN FAN

4 OVEN LIGHT

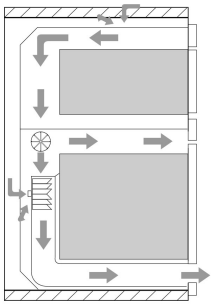
5 OVEN DOOR

6 DOOR HANDLE

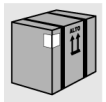
7 SHELF AND TRAY RUNNERS

COOLING SYSTEM

The appliance is equipped with 2 cooling fans which come into operation when the oven is switched on. Operation of the fan generates a normal flow of air which comes out at the bottom, in the centre of the front of the oven, and may continue for a short time even after the oven is switched off.



4. BEFORE FIRST 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.



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 unpleasant odours.

HOW TO PROCEED

Remove all the accessories from the inside of the oven.

Remove all removable labels and protective films from the outside and the inside of the oven.

To switch on the oven at first use or after a power black-out, simply press the programmer central key for 1 to 2 seconds to enable cooking in the large oven. The small oven does not require any specific switch-on procedures: simply turn the thermostat knob to any setting.

Set the function knobs on the symbol ⟳ and the thermostat knob to 250°C. For the small oven simply turn the thermostat knob on the symbol 250.

5. ANALOGUE ELECTRONIC CLOCK (ON SOME MODELS ONLY)

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

LIST OF FUNCTIONS

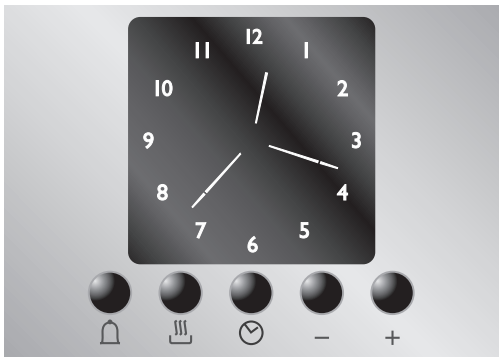
TIMER KEY

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. This sequence can be stopped at any time by pressing any key.

5.1 Setting the time

When the oven is used for the first time, or after an interruption in the electricity supply, the display flashes at regular intervals. Press the 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 the setting by one minute for each pressure.
Press one of the two value modification keys until the current time appears. Five seconds after last pressing the key, the clock will start from the set time.

5.2 Timer

This function only activates the buzzer, without stopping cooking.

- Press and the display will light 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 1 hour and 10 minutes).
- 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.

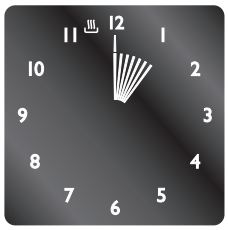
5.3 Programming

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.

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.

5.4 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.

6. ELECTRONIC PROGRAMMER (ONLY ON SOME MODELS)

*The programmer user instructions are valid only for the **large oven**.*



	LIST OF FUNCTIONS
	TIMER KEY
	COOKING DURATION KEY
	END OF COOKING KEY
	VALUE DECREASE KEY
	VALUE INCREASE KEY

6.1.0 Clock adjustment

When using the oven for the first time, or after a power failure, the display flashes regularly and indicates 0:00. Press the keys and at the same time the keys + or −: this will increase or decrease the setting by one minute for each pressure..

Before setting the programmer activate the desired function and temperature.

6.1.1 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.

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



6.1.2 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 A and .

After set-up, to see the cooking time remaining, press the key ; to see the end of cooking time press the 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).

6.1.3 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.

6.1.4 Adjusting the buzzer volume

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



6.1.5 Stopping the buzzer

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

6.1.6 Timer

The programmer can also be used as an ordinary timer. By pressing key , the display shows 0:00 ; keep the key pressed and at the same time press keys + or −. On releasing the key , programmed counting will begin and the display will show the current time and the symbol .

After set-up, to see the remaining time, press the key .
In timer mode, the system will not cut out operation of the oven at the end of the set time.

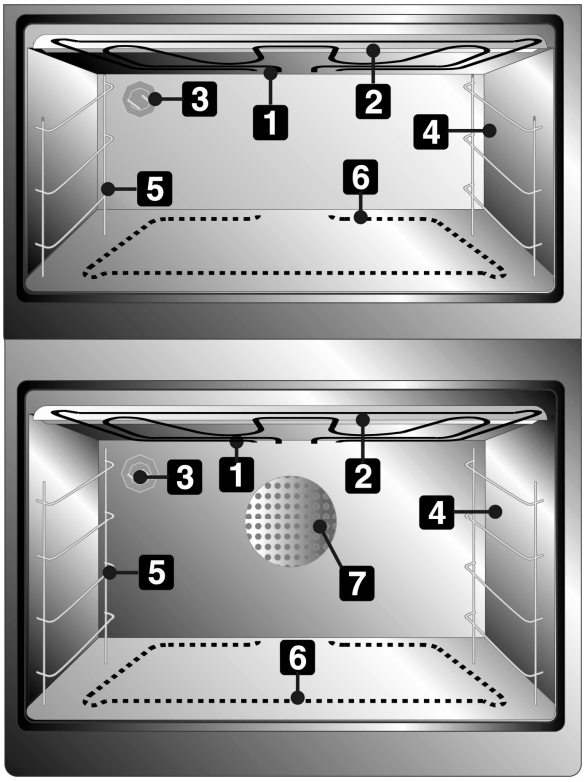
6.1.7 Deleting the set data

With the program set, hold down the key of the function to be deleted, while at the same time going to the value 0:00 by pressing the value modification keys + or −. The programmer will interpret deletion of the duration as the end of cooking.

6.1.8 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 −.

7. OVEN CAVITY



1 GRILL
UPPER HEATING ELEMENT

2 ROOF LINER

3 OVEN LIGHT
Large oven: it comes on when the function switch knob is turned to any position.
Small oven: rotate the temperature knob clockwise to the first setting aligned with the lamp symbol (☼). The light will remain on throughout entire oven operation.

4 SELF CLEANING PANELS

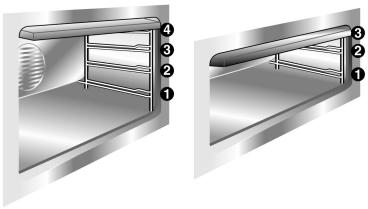
5 RACK AND TRAY RUNNERS

6 LOWER HEATING ELEMENT

7 OVEN FAN
FAN-ASSISTED HEATING ELEMENT

8. AVAILABLE ACCESSORIES

The **main oven** has **4 runners** for positioning trays and racks at various heights and has upper protection.
The **auxiliary oven** has 3 **runners**.

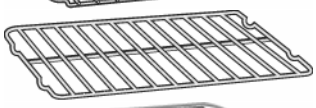


Some models are not provided with all accessories.

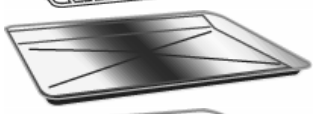
Oven rack: useful for holding cooking containers.



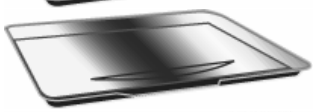
Tray rack: for placing on top of a tray for cooking foods which may drip.



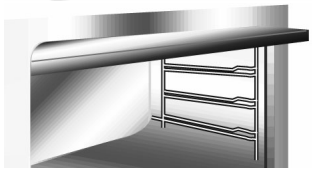
Oven tray: useful for collecting fat from foods placed on the rack above.



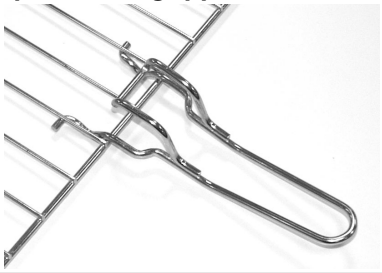
Baking tray: for baking cakes, pizza and oven desserts.



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



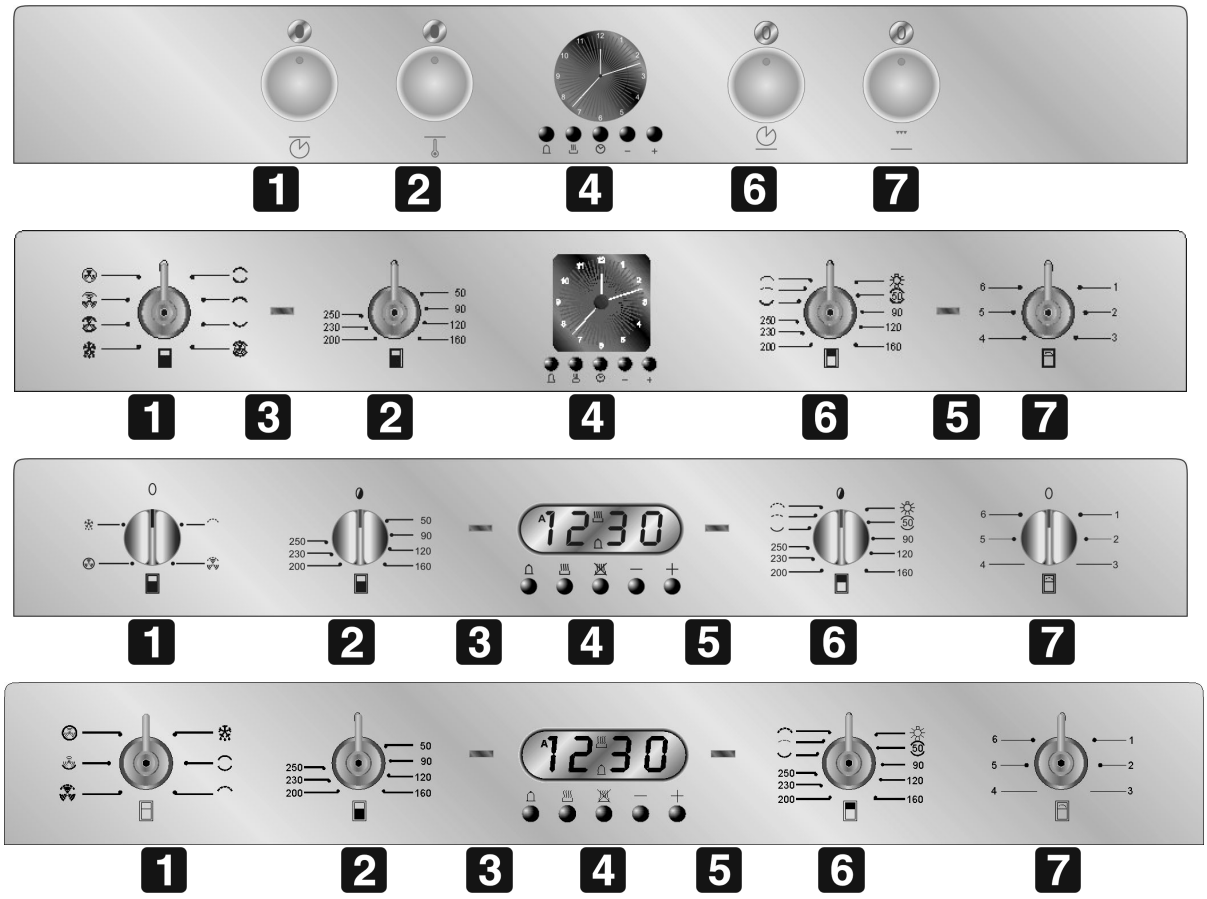
Chrome plated rod gripper useful for removing hot racks and trays.





Accessories available on request
Original accessories may be ordered from any Authorised Service Centre.

9. DESCRIPTION OF THE CONTROLS ON THE FRONT PANEL



1 Large oven function selector knob

2 Large oven thermostat knob

3 Large oven thermostat indicator light

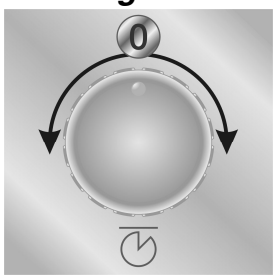
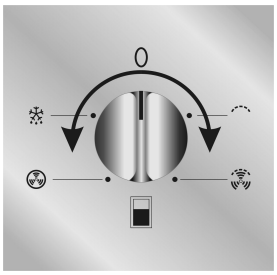
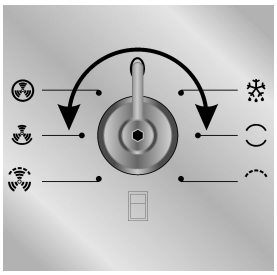
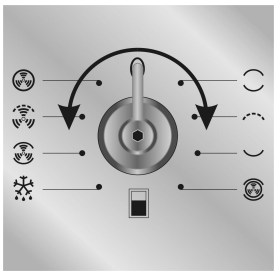
4 Clock and electronic programmer

5 Small oven thermostat indicator light

6 Small oven thermostat knob

7 Small oven variable grill knob

9.1 Large oven function knob

Turn the knob in either direction onto one of the following symbols:

NO FUNCTION SET

UPPER AND LOWER HEATING ELEMENTS: using the upper and the lower elements is ideal for all types of cooking. It is also suitable for re-heating dishes prepared in advance.

GRILL ELEMENT: for grilling meat, toasting or browning dishes.

LOWER HEATING ELEMENT: This function is recommended when blind-baking pastry or cooking pizza. It may also be used to finish off quiches or flans to ensure the base pastry is properly cooked.

UPPER AND LOWER HEATING ELEMENTS + FAN-ASSISTED HEATING ELEMENT: This function is recommended for cooking different types of food (meat, fish, vegetables and cakes) simultaneously on different shelves.

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

UPPER AND LOWER HEATING ELEMENTS + VENTILATION: This function is recommended for cooking cakes and bread on just one shelf.

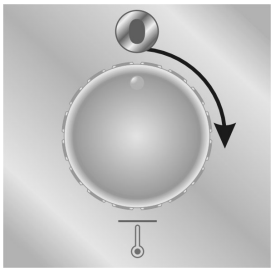
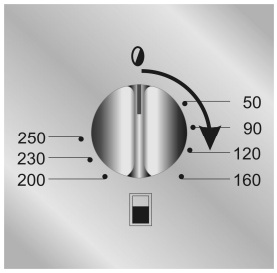
WIDE GRILL ELEMENT + VENTILATION : For rapid browning of foods for grilling, such as meat or fish. Recommended for large-sized items.

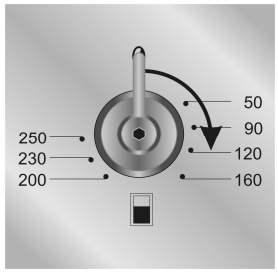
FAN-ASSISTED HEATING ELEMENT: the air inside the oven is heated by the heating element near the fan situated behind the back panel. The hot air circulates to maintain an even temperature inside the oven. Select any temperature between 50°C and 250°C. This function is recommended for cooking different types of food (meat, fish, vegetables and cakes) simultaneously on different shelves.

SMALL GRILL ELEMENT + VENTILATION : For rapid browning of foods for grilling, such as meat or fish

LOWER HEATING ELEMENT + VENTILATION: This function is recommended for finishing off the cooking of foods which are already well-cooked on the surface, but not inside, which therefore need a little more heat.

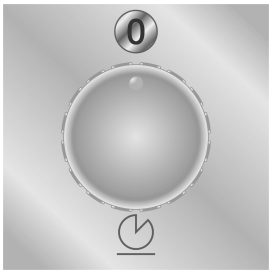
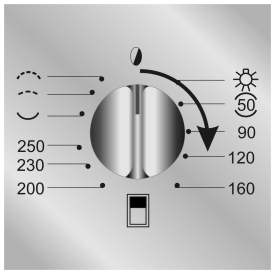
9.2 Large oven thermostat knob

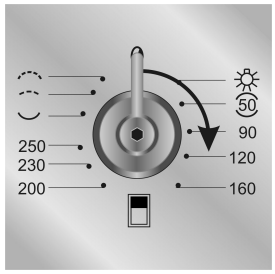





Select the cooking temperature by turning the thermostat knob in the direction shown in the figure, to a setting between 50° and 250°C.

9.3 Small oven thermostat knob



The cooking temperature is selected by turning the knob clockwise to the desired setting, between 50° and 250°C. The oven is switched on by turning the knob clockwise to any one of the following functions:

NO FUNCTION SET

OVEN LIGHT
No heating element engaged

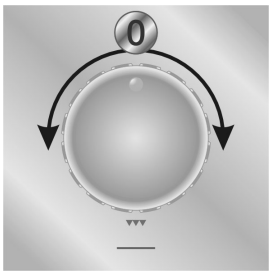
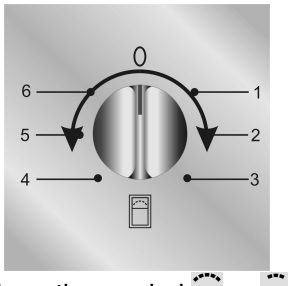
UPPER AND LOWER HEATING ELEMENTS: This mode uses the upper and the lower elements and is ideal for all type of cooking. It is also suitable for re-heating dishes prepared in advance.

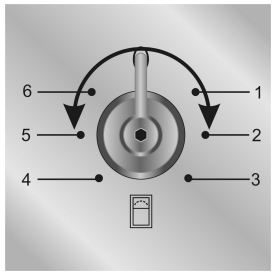
LOWER HEATING ELEMENT: this function is used when blind-baking pastry or cooking pizza. It may also be used to finish off quiches or flans to ensure the base pastry is cooked enough.

SMALL GRILL ELEMENT: for grilling meat, toasting or browning dishes.

WIDE GRILL ELEMENT: for grilling meat, toasting or browning dishes. Recommended for large-sized items.

9.4 Small oven variable grill knob



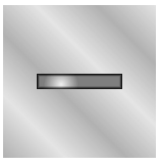
Position the small oven thermostat knob on the symbol or .
Turn the variable grill knob to the direction shown in the figure on the required position.

On the model shown in the figure at the side, the switching on and off of the energy regulator will be signalled by the switching on and off of the window that shows the selected power.



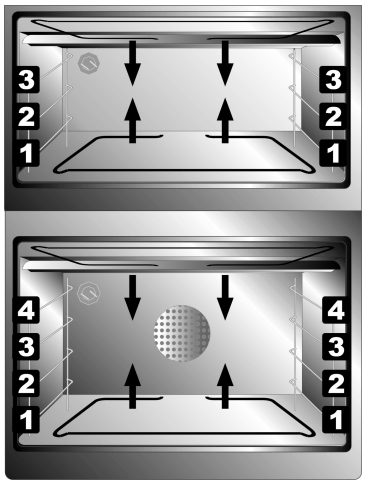
9.5 Thermostat indicator light

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.




10. COOKING FUNCTIONS

UPPER AND LOWER HEATING ELEMENTS



Keep the oven door closed during cooking.

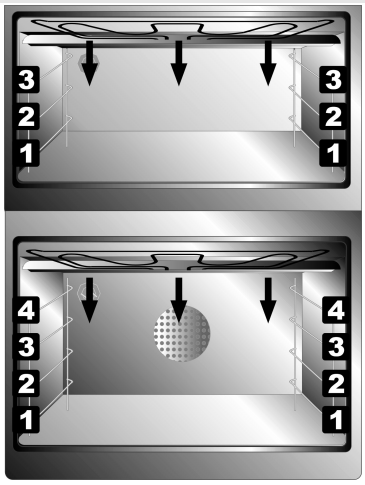
Ideal for all types of cooking, especially for baking, fish, terrines and vegetable based dishes.
To ensure even heat distribution, we recommend you to cook on one level only.
Preheating is recommended in particular when baking cakes and pizza.

How to cook?

LARGE OVEN: Place the function selector knob on the symbol and use the thermostat knob to select the temperature between 50°C and 250°C.
SMALL OVEN: Turn the small oven thermostat knob between 50°C and 250°C

WIDE GRILL ELEMENT

SMALL GRILL ELEMENT



Keep the oven door closed during grilling. Grilling with the door open could permanently damage the oven and affect safety during operation.

This cooking mode is recommended for cuts of meat (pork chops, sausages, etc.) which stay tender and juicy, and for toasting or for browning toppings on prepared dishes, preferably hot.

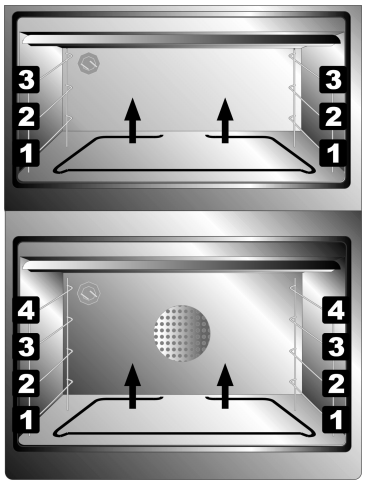
How to cook?

LARGE OVEN: Place the large oven function knob on the symbol and the thermostat knob on 250. For best results, place the tray on the highest guide (4-3 for the large oven / 2-3 for the small oven). For short-term cooking of small quantities, place the rack on the fourth runner from the bottom. For long-term cooking and grills, put the rack on the lowest guide suitable for the size of the food.
SMALL OVEN: Turn the small oven thermostat knob to the or symbol (depending on the amount of food to be cooked) and set the power using the variable grill knob.



Cooking time depends on the thickness of the meat not on its weight.

LOWER HEATING ELEMENT

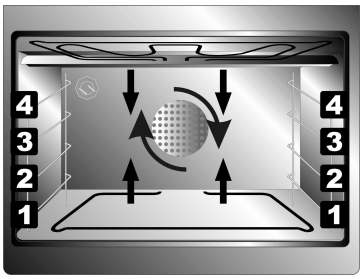


Keep the oven door closed during cooking.

This function is recommended when blind-baking pastry or cooking pizza. It may also be used to finish off quiches or flans to ensure the base pastry is properly cooked.
Preheating is recommended in particular when baking cakes and pizza.

How to cook?

LARGE OVEN: Place the function knob on the ⌣ symbol and use the thermostat knob to select the temperature between 50°C and 250°C.
SMALL OVEN: Place the small oven function knob on the ⌣ symbol.



FAN-ASSISTED HEATING ELEMENT

UPPER AND LOWER HEATING ELEMENTS + VENTILATION

LOWER HEATING ELEMENT + VENTILATION

UPPER AND LOWER HEATING ELEMENTS + FAN-ASSISTED HEATING ELEMENT

Keep the oven door closed during cooking.

Dishes can be cooked on one or several shelves using the fan-assisted oven. The hot air circulation produces an even cooking temperature. Fan-assisted oven cooking is recommended for all types of dishes.

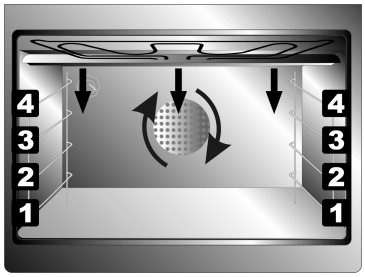
How to cook?

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.

Place the function selector knob on the / / / symbol and use the thermostat knob to select the temperature between 50°C and 250°C.
Fan-assisted oven cooking generally requires a lower temperature than conventional cooking.
The fan-assisted oven has even heating on all runner positions. This means that batches of the same food can be cooked in the oven at the same time.
However, the top shelf may brown slightly quicker than the lower one. This is quite usual. There is no mixing of flavours between dishes.

WIDE GRILL ELEMENT + VENTILATION

SMALL GRILL ELEMENT + VENTILATION



Keep the oven door closed during grilling.

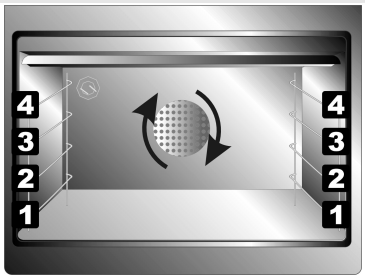
Fan-assisted grilling offers an alternative method of cooking food items normally cooked with conventional grilling. The grill element and the oven fan operate simultaneously, making hot air circulate around the food. The need to check and turn the food is reduced. Fan-assisted grilling helps to minimize cooking smells in the kitchen.

How to cook?

Place the function selector knob on the / symbol and use the thermostat knob to select the temperature between 50°C and 200°C.

Cooking time depends on the thickness of the meat and not on its weight.

DEFROSTING



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

Set the function knob on the symbol. The thermostat knob must be left on 0.

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



11. COOKING CHART

ROASTING GUIDE				
	Function selector	Shelf level	Temperature selector	Cooking time in minutes
Beef	Fan-assisted	2	150 – 160	20-30 per 500 g and 20-30 over
	Conventional	2	200 – 210	Ditto
Lamb	Fan-assisted	2	160 – 180	Ditto
	Conventional	2	190 – 200	Ditto
Pork & Veal	Fan-assisted	2	160 – 180	Ditto
	Conventional	2	180 – 190	Ditto
Ham	Fan-assisted	2	150 – 170	Ditto
	Conventional	2	190 – 200	Ditto
Chicken	Fan-assisted	2	150 – 170	15-20 per 500 g & 20 over
	Conventional	2	180 – 190	Ditto
Turkey/goose	Fan-assisted	2	150 – 170	15 per 500g up to 3.5Kg then 10 min per 500g
	Conventional	2	180 - 190	ditto
Stuffed or rolled meats add 10 mins per 500g to the above cooking times				

BAKING CHART				
	Function selector	Shelf level	Temperature selector	Cooking time in minutes
Rich fruit cakes	Fan-assisted	2	140	40 – 50 per 450 g mixture
	Conventional	2	140	Ditto
Victoria sponge	Fan-assisted	2 – 3 – 4	170	20 - 30
	Conventional	2 – 3	180	20 – 30
Scones	Fan-assisted	2 – 3	210	Approx 15
	Conventional	2 – 3	220	Ditto
Bread	Fan-assisted	2	200	20 – 30
	Conventional	2	220	Ditto
Fruit pie	Fan-assisted	3	190	35 – 45
	Conventional	3	200	35 – 40
Meringues	Fan-assisted	3	100	2 – 2.5 hours

PUDDING				
Egg Custard	Fan-assisted	3	150	45 – 1 hour
Baked sponge	Fan-assisted	3	180	45 – 45
Milk pudding	Fan-assisted	3	150	2 – 2.5 hours



FOR ALL FOODS PRE-HEAT OVEN FOR 10 MINS

12. CLEANING AND MAINTENANCE

CLEANING

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

12.1 Cleaning stainless steel

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

12.1.0 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 chamois leather.

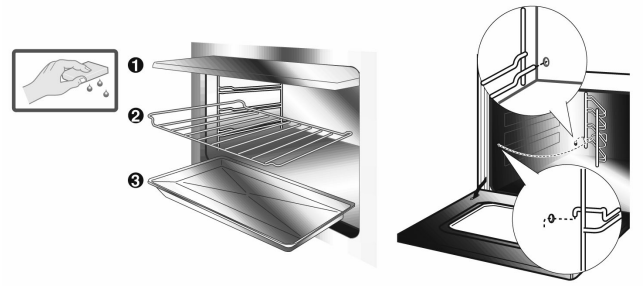
12.1.1 Food stains or residues

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 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.



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

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



- Do not use a steam jet for cleaning the inside of the oven.
- 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 P. 12.6 / 12.7)

12.3 Cleaning of the oven (with self-cleaning panels)

12.3.2 Self-cleaning liners

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

12.3.3 Using the self-cleaning liners

Periodically, to prevent food residues and unpleasant odours 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 food residues. When the oven has cooled, these will then be removed with a damp sponge

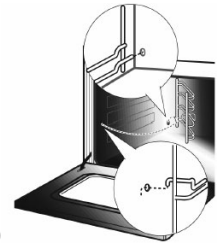
12.3.4 Looking after the self-cleaning liners

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.

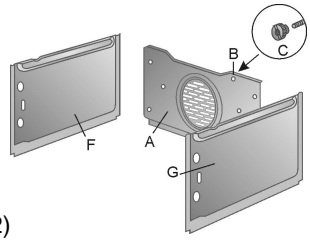
12.3.5 Assembling the self-cleaning liners

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

1. Remove the side guides (fig.1);
2. Extract the side liners "**F**" and "**G**"(fig. 2);
3. Remove the back panel "**A**" after unscrewing the threaded ring-nut "**C**" (fig. 2).
4. Reassemble the panels, restoring them to their original position.



1)



2)

To remove the self-cleaning liner at the back of the small oven, extract it from the two screws on the bottom of the oven. To replace it, align the two holes on the liner with the two screws on the bottom and pull down until engaged.

12.4 Door glass

The door glass should always be kept clean. Use absorbent kitchen paper to clean. In case of tough spots, clean with a damp sponge using an ordinary detergent.

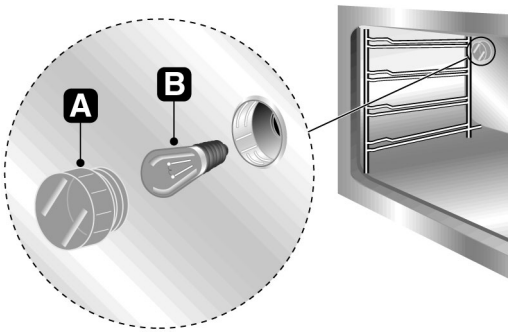
MAINTENANCE

The oven may require 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 of the device.

12.5 Replacing the light bulb

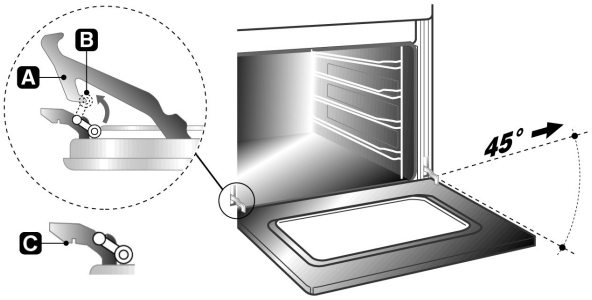
Remove the bulb protector **A** by turning anticlockwise and change bulb **B** with a similar one. Re-fit the bulb protector **A**.



Only use oven bulbs (T 300°C).

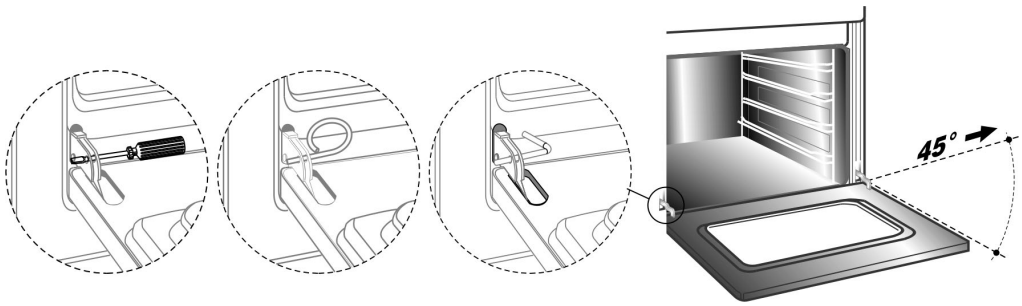
12.6 Removing the door (large oven)

Hold the door on both sides with both hands near hinges **A** and raise levers **B**. Lift up the door forming an angle of about 45° and remove. To refit, slide the hinges **A** in the grooves, drop the door and release levers **B**.



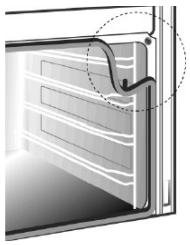
12.7 Removing the door (small oven)

Open the door completely and fit pins (supplied) into the holes from the inside. Close the door to an angle of about 45°, lift it and remove it from its seat. To replace, fit the hinges into the grooves, then lower the door until it comes to rest and extract the pins. If the pins are lost, two screwdrivers can also be used.



12.8 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.





13. SOMETHING WRONG?

PROBLEM	POSSIBLE CAUSES	WHAT TO DO?
The oven does not work	- The oven is not wired in or the main switch is not on. - There is a power failure - An automatic cooking program has been set	- Switch on the main switch. - Check power supply - Set the programmer back to the manual mode
The results of cooking are unsatisfactory	- Insufficient pre-heating - Temperature is too high or too low - Wrong shelf position - Wrong type of dish - Temperature is incorrectly set - Cooking time is incorrect - Cooking function selector is wrongly positioned - The shelf or oven dish are not in the centre of the oven	- Consult cooking guides - Put the rack or oven tray in the centre of the oven
The oven smokes	- The oven is dirty - Food has spilled over - Food (meat) is spitting excessively	- Clean the oven once cooking is finished. Let it cool first. - Use a larger dish - Reduce temperature setting
Steam and condensation settle on the food and the oven cavity	- The dish has been left inside the oven too long	- Leave dishes inside the oven no longer than 15 – 20 minutes after cooking has finished
The timer keeps flashing	- There has been a power failure	- Reset the clock
The timer does not work	- Incorrect setting	- Check the instructions for using the timer

14. INSTALLATION

14.1 Technical information

Oven model	See rating plate
Electrical connections	230 - 240 / 400-415 V 3N ~ 50 Hz
Required protection fuse for the oven	30 Amps
OVEN RATING	
Ovens	Electric
Maximum electrical power	6.1 kW
Oven grilling	Electric
Large grilling power	3.0 kW (230 V)
Small grilling power	1.8 kW (230 V)
Oven light	25 W (230 V)

OVEN CAVITY DIMENSIONS	Large oven	Small oven
Height (cm)	34	23
Width (cm)	46	46
Depth (cm)	40	40
Internal volume (cm^2)	62560	42320

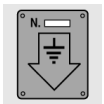
14.2 The rating plate



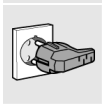
Make sure that the voltage and capacity of the power supply line conform to the data shown on the plate located on the oven door frame.Do not remove this plate for any reason.



14.3 Electrical connection



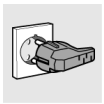
IT IS OBLIGATORY FOR ALL ELECTRICAL EQUIPMENT TO BE EARTHED ACCORDING TO THE METHODS LAID DOWN BY SAFETY REGULATIONS.



WHEN CONNECTING TO THE ELECTRICITY SUPPLY USING PLUG AND SOCKET, MAKE SURE THAT BOTH ARE COMPATIBLE AND CONNECT THEM TO THE POWER SUPPLY CABLE IN ACCORDANCE WITH THE REGULATIONS IN FORCE.
THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN.
NEVER UNPLUG BY PULLING ON THE CABLE.



IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE OVEN, FOLLOWING THE INSTRUCTIONS. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.
NEVER ATTEMPT TO REPAIR THE APPLIANCE.

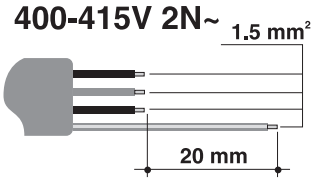


IF A PLUG AND SOCKET CONNECTION IS BEING USED MAKE SURE THAT THE PLUG AND SOCKET ARE COMPATIBLE. DO NOT USE ANY TYPE OF ADAPTOR OR DIVERTER AS THESE MAY CAUSE OVERHEATING OR BURNS.

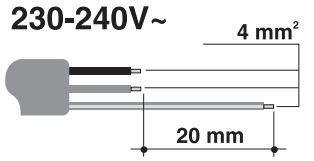


WHERE A FIXED CONNECTION IS IN USE, A MULTIPOLAR CUT-OUT DEVICE MUST BE INSTALLED ON THE SUPPLY CABLE WITH A CONTACT OPENING DISTANCE EQUAL OR GREATER THAN **3 MM** LOCATED IN A READILY REACHABLE POSITION NEAR THE APPLIANCE.

For operation on 400-415 V 2N~: *use a H05RR-F / H05RN-F type four-core cable (4 x 1.5 mm²).*



For operation on 230-240 V~: *use a H05RR-F / H05RN-F type three-core cable (3 x 4 mm²).*

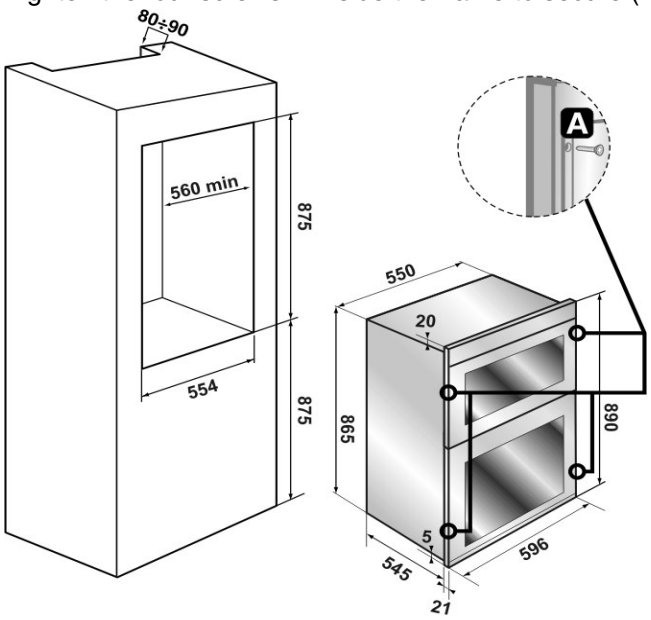


The cable end to be connected to the appliance must be provided with an earth wire (yellow-green) at least 20 mm longer.

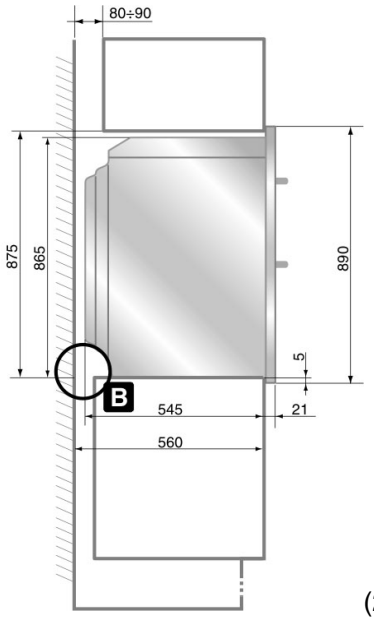
The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above guidelines or by interference with any part of the appliance.

14.4 Installing the oven

The oven is designed for installing into any piece of furniture as long as heat-resistant. Follow the dimensions given in Figure **1**-**2** allowing for a clearance of 80 to 90 mm at the top of the column.
Tighten the four screws **A** inside the frame to secure (Fig. **1**).



(1)



(2)

The vent **B** shown in the diagram ensures the air flow required for the oven cooling fans.

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

