Table of Contents

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1. PRECAUTIONS FOR USE 30
2. DISPOSAL INSTRUCTIONS - OUR ENVIRONMENT POLICY 31
3. SAFETY PRECAUTIONS 32
4. GET TO KNOW YOUR OVEN 33
5. BEFORE INSTALLATION 33
6. DESCRIPTION OF FRONT PANEL CONTROLS 34
7. USING THE OVEN 36
8. USING THE PIZZA FUNCTION (ON SOME MODELS ONLY) 40
9. ACCESSORIES AVAILABLE 42
10. RECOMMENDED COOKING TABLES 44
11. CLEANING AND MAINTENANCE 46
12. EXTRAORDINARY MAINTENANCE 50
13. INSTALLING THE APPLIANCE 52



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



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

Precautions for Use

1. PRECAUTIONS FOR USE



THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE. TAKE GOOD CARE OF IT AND KEEP IT TO HAND THROUGHOUT THE OVEN'S LIFE CYCLE.
WE URGE YOU TO READ THIS MANUAL AND ALL THE INFORMATION IT CONTAINS CAREFULLY BEFORE USING THE APPLIANCE. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED STAFF IN COMPLIANCE WITH THE RELEVANT REGULATIONS. THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE AND COMPLIES WITH THE **EEC DIRECTIVES** CURRENTLY IN FORCE. THE APPLIANCE IS BUILT TO PROVIDE THE FOLLOWING FUNCTION: **COOKING AND HEATING FOODS**; ALL OTHER USES ARE TO BE CONSIDERED IMPROPER.
THE MANUFACTURER DECLINES ALL LIABILITY FOR USES OTHER THAN THOSE STATED ABOVE.



NEVER USE THIS APPLIANCE FOR HEATING ROOMS.



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



THIS APPLIANCE IS 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.



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



THE NAMEPLATE WITH THE TECHNICAL DATA, SERIAL NUMBER AND MARK ARE IN A VISIBLE POSITION ON THE OVEN DOOR FRAME.
THE NAMEPLATE MUST NEVER BE REMOVED.



NEVER USE METAL SCOURING PADS OR SHARP SCRAPERS; THEY WILL DAMAGE SURFACES.
USE ORDINARY NON-ABRASIVE PRODUCTS WITH THE AID OF WOODEN OR PLASTIC UTENSILS IF NECESSARY. RINSE THOROUGHLY AND DRY WITH A SOFT CLOTH OR CHAMOIS LEATHER.
DO NOT ALLOW SPILLS OF FOODS WITH HIGH SUGAR CONTENT (E.G. JAM) TO DRY INSIDE THE OVEN. IF THEY DRY FOR TOO LONG, THEY MIGHT DAMAGE THE ENAMEL COATING OF THE INSIDE OF THE OVEN.





2. DISPOSAL INSTRUCTIONS - OUR ENVIRONMENT POLICY

Our products are only packaged using non-pollutant, environment-friendly, recyclable materials. We urge you to cooperate by disposing of the packaging properly. Contact your local dealer or the competent local organisations for the addresses of collection, recycling and disposal facilities.
Never leave all or part of the packaging lying around. Packaging parts, and especially plastic bags, may represent a suffocation hazard for children.

Your old appliance must also be disposed of properly.
Important: deliver the appliance to your local organisation authorised to collect scrapped appliances. Proper disposal allows the intelligent recovery of valuable materials.

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

3. SAFETY PRECAUTIONS



REFER TO THE INSTALLATION INSTRUCTIONS FOR THE SAFETY REGULATIONS FOR ELECTRIC OR GAS APPLIANCES AND VENTILATION FUNCTIONS.
IN YOUR INTEREST AND TO ENSURE YOUR SAFETY, BY LAW ALL ELECTRIC APPLIANCES MUST ONLY BE INSTALLED AND SERVICED BY QUALIFIED STAFF, IN ACCORDANCE WITH THE RELEVANT REGULATIONS.
OUR APPROVED INSTALLATION ENGINEERS GUARANTEE YOU A JOB WELL DONE.
GAS OR ELECTRIC APPLIANCES MUST ALWAYS BE DISCONNECTED BY SUITABLY SKILLED PEOPLE.



THE PLUG TO BE CONNECTED TO THE POWER SUPPLY LEAD AND THE RELATIVE SOCKET MUST BE OF THE SAME TYPE AND COMPLY WITH THE RELEVANT REGULATIONS.
THE POWER SUPPLY SOCKET MUST BE ACCESSIBLE EVEN AFTER THE APPLIANCE HAS BEEN BUILT-IN.
NEVER DISCONNECT THE PLUG BY PULLING ON THE POWER SUPPLY LEAD.



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



IMMEDIATELY AFTER INSTALLATION, CARRY OUT A QUICK TEST ON THE APPLIANCE FOLLOWING THE INSTRUCTIONS PROVIDED LATER IN THIS MANUAL. IF THE APPLIANCE FAILS TO OPERATE, DISCONNECT IT FROM THE ELECTRICAL MAINS AND CONTACT YOUR NEAREST SERVICE CENTRE.
NEVER ATTEMPT TO REPAIR THE APPLIANCE.



NEVER PLACE FLAMMABLE OBJECTS IN THE OVEN: IF IT SHOULD ACCIDENTALLY BE SWITCHED ON, THIS MIGHT CAUSE A FIRE.



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



THE APPLIANCE IS INTENDED FOR USE BY ADULTS. KEEP CHILDREN AT A SAFE DISTANCE AND NEVER ALLOW THEM TO PLAY WITH IT.
WHEN THE GRILL IS IN OPERATION, ACCESSIBLE PARTS MAY BECOME VERY HOT: **KEEP CHILDREN AT A SAFE DISTANCE**.



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

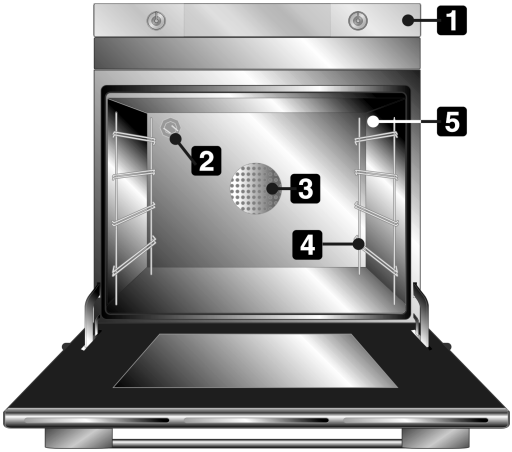


BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.



The manufacturer declines all responsibility for injury or damage caused by failure to comply with the above regulations or deriving from tampering with even just one part of the appliance and the use of non-original spare parts.

4. GET TO KNOW YOUR OVEN



1 CONTROL PANEL

2 OVEN LIGHT

3 OVEN FAN (ON SOME MODELS ONLY)

4 SHELF AND TRAY RUNNERS

5 TEMPERATURE SENSOR

5. BEFORE INSTALLATION



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



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



When the oven and grill are used for the first time, they should be heated to the maximum temperature for long enough to burn off any oily residues left by the manufacturing process, which might contaminate foods with unpleasant smells.

6. DESCRIPTION OF FRONT PANEL CONTROLS

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



1 **THERMOSTAT-TIMER KNOB**

This knob allows you to set the time and select the cooking temperature and duration.
For instructions on how to use it correctly, see point "7.2 Using the thermostat-timer knob".



2 FUNCTION SELECTOR KNOB

Turn the knob either way to select one of the following functions:





- NO FUNCTION SET
- INSIDE LIGHT (NO HEATING ELEMENTS ON)
- PIZZA FUNCTION
- TOP + BOTTOM HEATING ELEMENTS
- GRILL ELEMENT
- BOTTOM HEATING ELEMENT + FAN
- GRILL ELEMENT + FAN
- ECO — GRILL ELEMENT IN OPERATION ALTERNATING WITH BOTTOM HEATING ELEMENT + FAN
- TOP + BOTTOM HEATING ELEMENTS+FAN

3 DISPLAY

With the oven in standby status, the 4-figure LED display shows the current time at a dim light level; when the oven is in operation, it shows the temperature set and the cooking duration set.

7. USING THE OVEN

7.1 Precautions and General Advice

With the oven off (in standby status) the display will show the current time with a dimmer light than that used when the oven is in operation.

When the oven and grill are used for the first time, they should be heated to the maximum temperature for long enough to burn off any oily residues left by the manufacturing process, which might contaminate foods with unpleasant smells.

During cooking, do not cover the bottom of the oven with aluminium or tin foil, and do not place pans or trays on it; this may damage the enamel coating. If you wish to use greaseproof paper, position it so that it does not interfere with the hot air circulation inside the oven.

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

To avoid unpleasant contact with any steam inside the oven, open the door in two stages: hold it half-open (about 5 cm) for 4-5 seconds, then open it completely. If you have to carry out any procedures on foods, leave the door open for as short a time as possible to prevent a drop in the oven temperature which will impair the cooking results.



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

7.2 Using the thermostat-timer knob

7.2.1 Setting the time



After an interruption in the electricity supply, the display flashes at regular intervals, showing 00:00. To set the current time, proceed as described below.

Turn the THERMOSTAT-TIMER KNOB towards the ⏲ symbol to increase the hours at a rising speed in a repetitive cycle from 00 to 23. To increase the hour value one hour at a time, turn the knob towards the ⏲ symbol several times in succession. Once the current hour has been set, release the knob from the ◐ symbol. A few seconds later the current number of hours will appear on the display in steady mode, while the minutes figures will flash. Turn the THERMOSTAT-TIMER KNOB towards the ⏲ symbol again to increase the minutes in a repetitive cycle from 00 to 180. Once the correct number of minutes has been set, release the knob from the ◐ symbol. A few seconds later the current time will appear on the display in steady mode, with the two separator dots flashing every second. You will also note that the displays luminosity dims. To access the time setting mode again with the oven in stand-by status, simply hold the thermostat knob turned to the ⏲ symbol for 5 seconds, until the display starts to flash, and repeat the operations just described.

7.2.2 Setting the cooking temperature



Each of this oven's functions has a preset cooking temperature. When the FUNCTION KNOB is turned to any function (except ☼) a figure showing the temperature preset for that function appears on the display (e.g. 175°). During preheating, the degrees Centigrade symbol only will flash, while the numbers remain in steady mode. Once preheating is over, the degrees Centigrade symbol will also switch to steady mode.

The cooking temperature can be changed at any time by turning the THERMOSTAT-TIMER knob to the 🌡 symbol or holding it in this position. If the knob is held in position, the temperature will increase at a rising speed in 5°C steps starting from the preset value. To reduce the cooking temperature from the preset value, increase the value to the full scale setting (250° or 275° depending on the chosen function), release the knob from the ◐ symbol and turn it to the 🌡 symbol again. The count will restart from the minimum value of 50°C.





Warning: if you change function during a cooking operation, the new temperature recommended for the new function will be displayed; it might be different from that set for the previous function.

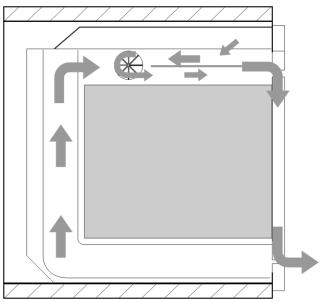
7.2.3 Setting the cooking duration



A cooking duration from 1 to 180 minutes can be set for every function except ☼.
The duration can only be set after cooking has started, by turning the THERMOSTAT-TIMER knob to the ◷ symbol and holding it in this position for a few seconds. The message 00:00 will start to flash on the display. Hold the knob in this position and the cooking duration will increase, minute by minute, to 180 minutes. If you wish to set a shorter duration, when the value reaches the full scale release the knob and turn it back to the ◷ symbol to start again from 1 minute.
5 second after the last change was made, the cooking temperature will reappear on the display. During cooking with the timer, to display the cooking time left for a few seconds simply turn the THERMOSTAT-TIMER knob to the ◷ symbol and release it immediately.
During the last minute of cooking time, the display will show a countdown of the seconds.
At the end of the set cooking time the heating elements will switch off and a buzzer will start to sound in on-off mode. To deactivate it, simply turn the FUNCTION KNOB back to 0.

7.3 Cooling fan system (on some models only)

The appliance is equipped with a cooling system which comes into operation a few minutes after the oven is switched on.
Operation of the fans generates a normal air flow which comes out above and underneath the door and may continue for a short time even after the oven is switched off.



7.4 Inside light

The oven light comes on:

- when the function knob is turned to the ☼ symbol;
- when the function knob is turned to any function.

7.5 Using the "lamp" function (on ovens with "pizza" function only)

This appliance also features a lamp function. To activate it, simply keep the thermostat knob turned to the symbol for 2 seconds with the switch on 0. Once the lamp is on, release the thermostat knob on the symbol. To turn it off, simply turn the thermostat knob to the symbol and release it.

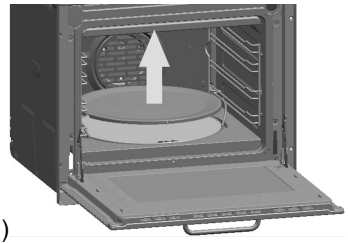
7.6 Child safety device

This appliance is fitted with a child safety device which turns off all the heating elements if the oven has been in operation for 5 hours continuously without the user turning the knobs.

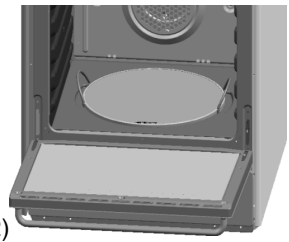
8. USING THE PIZZA FUNCTION (ON SOME MODELS ONLY)

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

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



1)



2)

Set the oven functions knob on the symbol and the thermostat knob on **250°C**. Preheat with these settings until the thermostat light goes out, then place the pizza on the special plate. It does not normally take more than 3-4 minutes to cook a pizza to perfection, although this time may vary depending on the dough used or individual taste.

8.1 Precautions for using the pizza plate

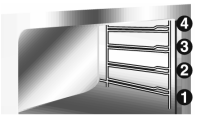
- Never use the pizza plate except as described above (for example, never use it on gas or ceramic hobs, or on ovens not designed to take this accessory).
- The pizza plate may be left in place while conventional cooking operations are in progress. Simply place the cover over it, taking care to fit it securely.
- Never use any oven function if the pizza plate is not in position.
- The appliance becomes very hot during use. Oven gloves should always be worn.
- If you like oil on your pizza, it is best to add it after removal from the oven since oil stains on the pizza plate are unsightly and may reduce its efficiency.

8.2 To save energy

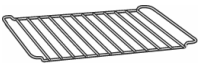
The pizza stone acts as a heat reservoir. This allows energy consumption to be reduced, especially in cooking operations requiring pre-heating or medium-long times. In these cases, simply turn the thermostat to zero 10-12 minutes before the end of the cooking time. The heat gradually emitted by the refractory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

9. ACCESSORIES AVAILABLE

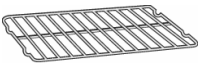
The oven is fitted with **4 runners** for placing trays and shelves at different heights.



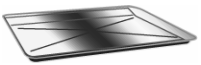
Shelf: useful to support pans containing the food for cooking.



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



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



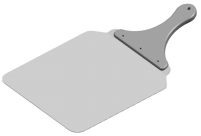
Baking tray: useful for cooking cakes, pizza and confectionery.



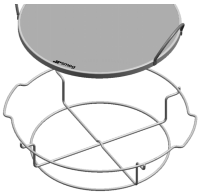
Pizza plate: specially designed for cooking pizza. For use as described in point “8. USING THE PIZZA FUNCTION (ON SOME MODELS ONLY)”



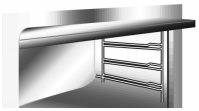
Pizza shovel: a convenient way of putting the pizza on the special plate in the oven.



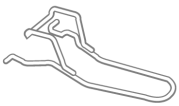
Pizza plate stand: so that the hot pizza plate does not have to be placed directly on a table or other delicate surfaces.



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



Chromium-plated gripper: useful for removing hot shelves and trays.





Not all accessories are provided on some models.

Optional accessories

Original accessories can be ordered through our Authorised Service Centres.



10. RECOMMENDED COOKING TABLES



The oven must be preheated before all cooking operations.
Do not place the foods inside the oven until the degrees Centigrade symbol on the display stops flashing.

Cooking times, for meat in particular, vary depending on the food's thickness and quality and personal preference. All times are calculated with the oven preheated.

CONVENTIONAL COOKING

	RUNNER POSITION FROM THE BOTTOM	TEMPERATURE °C.	TIME IN MINUTES
PASTA			
LASAGNE	1	220 - 230	50 - 60
PASTA BAKES	1	220 - 230	40
MEAT			
ROAST VEAL	2	190 - 200	80 - 90
LOIN OF PORK	2	190 - 200	80 - 90
SHOULDER OF PORK	2	190 - 200	100 - 110
RABBIT	2	190 - 200	70 - 75
TURKEY BREAST	2	190 - 200	160 - 180
RABBIT	2	190 - 200	160 - 200
ROAST NECK OF PORK	2	190 - 200	190 - 210
FISH	1 - 2	160 - 170	Depending on size
PIZZA	1 - 2	250	20 - 25
BREAD	1 - 2	200 - 210	40
MUFFINS	2	190 - 200	20 - 25
CONFECTIONERY			
SPONGE CAKE	1 - 2	160 - 170	55 - 60
FRUIT TART	1 - 2	160 - 170	30 - 40
PASTRY	1 - 2	160 - 170	20 - 25
CROISSANTS	1 - 2	160 - 180	25 - 30
JAM TARTS	1 - 2	160 - 170	30 - 35
RICE CAKE	1 - 2	160 - 170	60
ANGEL CAKE	1 - 2	160 - 170	60
ECLAIR	1 - 2	160 - 170	40 - 45
LIGHT SPONGE CAKE	1 - 2	160 - 170	40 - 45

GRILLING

	RUNNER POSITION FROM THE BOTTOM	TIME IN MINUTES	
		1ST SIDE	2ND SIDE
PORK CUTLET	4	7 - 9	5 - 7
PORK FILLET	3	9 - 11	5 - 9
FILLET STEAK	3	9 - 11	9 - 11
SLICED LIVER	4	2 - 3	2 - 3
VEAL ESCALOPES	4	7 - 9	5 - 7
HALF CHICKEN	3	9 - 14	9 - 11
SAUSAGE	3	7 - 9	5 - 6
MEATBALLS	3	7 - 9	5 - 6
FISH FILLET	3	5 - 6	3 - 4
TOASTED SANDWICHES	3	2 - 4	2 - 3

HOT AIR COOKING

ECO

	RUNNER POSITION FROM THE BOTTOM	TEMPERATURE °C.	TIME IN MINUTES
PASTA			
LASAGNE	2	210 - 230	45 - 50
PASTA BAKES	2	210 - 230	25 - 30
MEAT			
ROAST VEAL	2	180 - 190	70 - 80
LOIN OF PORK	2	180 - 190	70 - 80
SHOULDER OF PORK	2	180 - 190	90 - 100
RABBIT	2	180 - 190	70 - 80
TURKEY BREAST	2	180 - 190	110 - 120
ROAST CHICKEN	2	180 - 190	60 - 70
FISH			
SALMON TROUT	2	150 - 160	35 - 40
PIZZA	1 - 2	250	15 - 20
BREAD	1	190 - 200	25 - 30
MUFFINS	1 - 2	180 - 190	15 - 20
CONFECTIONERY			
SPONGE CAKE	2	160	50 - 60
LARGE JAM TART	2	160	25 - 30
PASTRY	2	170	20 - 25
CROISSANTS	2	160 - 170	20 - 25
JAM TARTS	2	160	20 - 25
ANGEL CAKE	2	160	60



11. CLEANING AND MAINTENANCE



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



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

11.1 Cleaning stainless steel



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

11.2 Routine daily cleaning

When cleaning and caring for stainless steel surfaces, always use **only** specific products which do not contain abrasives or chlorine-based acids.
Instructions for use: pour the product onto a damp cloth and wipe over the surface, then rinse thoroughly and dry with a soft cloth or chamois leather.

11.3 Food stains or spills



Never use metal scouring pads or sharp scrapers; they will damage surfaces.
Use ordinary non-abrasive products with the aid of wooden or plastic utensils if necessary. Rinse thoroughly and dry with a soft cloth or chamois leather.

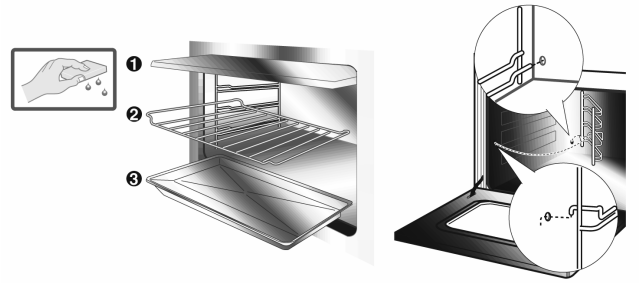


Do not allow spills of foods with high sugar content (e.g. jam) to dry inside the oven. If they dry for too long, they might damage the enamel coating of the inside of the oven.

11.4 Cleaning the oven

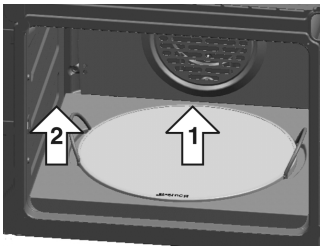


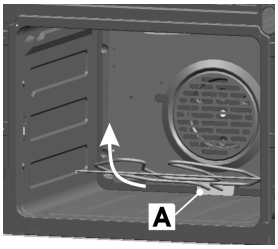
To keep the oven in good condition, it must be cleaned regularly, after allowing it to cool down.
Remove all removable parts.



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

To clean the bottom of the oven, proceed as follows with the **oven cold**.

1) 

2) 

Remove the pizza plate and then the base to which it is fixed (Fig. 1).
Lift the base a few mm and then extract it from the oven. Now lift the end of the heating element next to the door of the oven and clean the bottom. When the operation is complete, damp parts should be dried thoroughly.



- The oven should be operated at the maximum heat setting for 15/20 minutes after use of specific products, to burn off the residues left inside the oven.

The pizza plate must be washed separately;

- Before cleaning, remove any dirt burnt onto the stone with the aid of a metal spatula or a scraper of the kind used for cleaning ceramic hobs;
- For best results, the stone must still be warm; otherwise, wash it in hot water;
- Use metal mesh or non-abrasive scotch-brite pads, dipped in lemon or vinegar;
- Never use detergents;
- Never wash in the dishwasher;
- Never leave the stone to soak;
- The damp stone must not be used for a least 8 hours after the end of the cleaning procedures;
- Over time, slight cracks may appear on the surface of the stone. This is due to the normal expansion of the stone's finishing glazes at high temperatures.
- To put the pizza plate base back in place, push it firmly down against the oven's bottom panel and ensure it engages with plate of the the pizza heating element (detail **A** Fig. 2)

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

The oven is fitted with enamelled liners that are continuously self-cleaning. These liners simplify cleaning of the oven and ensure it continues to perform well over time.

11.5.1 Using the self-cleaning liners

To keep the inside of the oven clean and free from food residues and unpleasant smells, it should periodically be operated empty at a temperature of at least 200° C for a time varying between 30 and 60 minutes. This allows the self-cleaning liners to oxidise any deposits present, which can then be wiped away with a damp sponge once the oven has cooled.

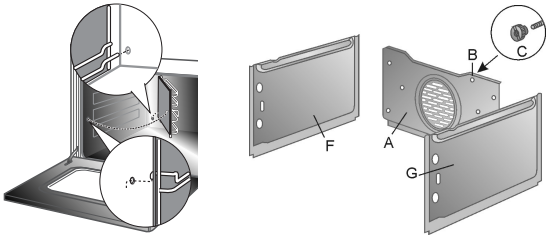
11.5.2 Maintenance of self-cleaning liners

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

11.5.3 Removing the self-cleaning liners

Remove all accessories from the inside of the oven and proceed as follows:

1 Remove the side runners (fig.1);
2 Extract the side liners "**F**" and "**G**" (fig. 2);
3 Extract the back liner "**A**" after undoing the threaded ring-nut "**C**" (fig. 2);
4 Replace the liners in their original positions.



11.6 Cleaning the door glazing

The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll; remove stubborn dirt with a damp sponge and ordinary detergent.

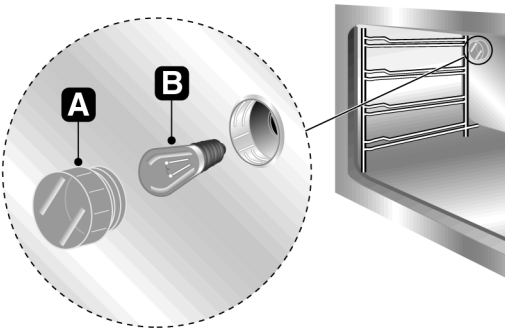
12. EXTRAORDINARY MAINTENANCE

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

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

12.1 Changing the light bulb

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

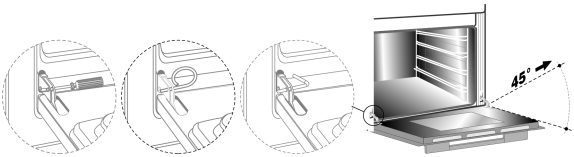


Use only light bulbs approved for ovens (T 300°C).

8-function model with glass front panel. *The standard light bulbs are of halogen type:* ***do not touch them with your fingers****, wrap them in an insulating material. Use only light bulbs available from our authorised service centres.*

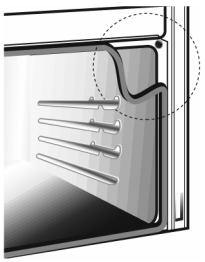
12.2 Removing the door

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.



12.3 Removing the gasket

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

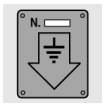


13. INSTALLING THE APPLIANCE

13.1 Electrical connection



The nameplate with the technical data, serial number and mark is in a visible position on the oven door surround.
The nameplate must never be removed.



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



If a permanent connection is used, the appliance's power supply line must be fitted with an omnipolar breaking device with contact gap of at least **3 mm**, located in an easily accessible position close to the appliance itself.

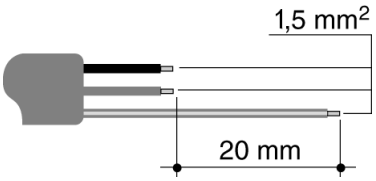


If a socket and plug connection is used, check that they are of the same type. Do not use reducers, adapters or junctions since they may cause overheating or burns.



Operation at 220-240 V~: *use a type H05RR-F three-wire cable (cable of di 3 x 1.5 mm^2).*

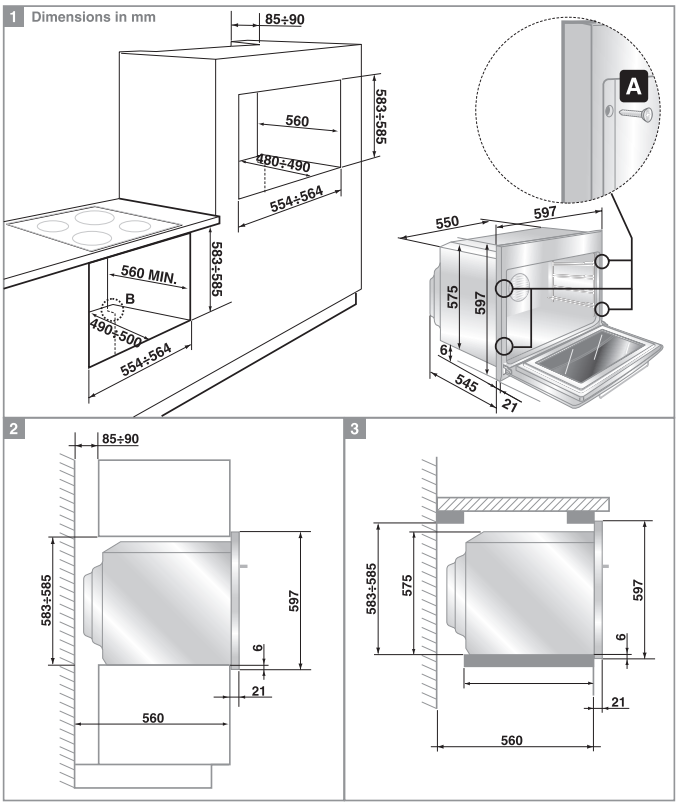
The earth wire (yellow-green) must be at least 20 mm longer than the other wires at the end for connection to the appliance.



13.2 Positioning the oven

The appliance is designed for building-in to cabinets made from any heat-resistant material. Comply with the dimensions shown in figures **1**, **2**, **and 3**. When installing under worktops, comply with the dimensions shown in figure **1**-**3**. When installing under worktops incorporating combined hobs, a gap of at least 110 mm must be left from any side wall, as shown in figure **1**.

When installing in tall units, comply with the dimensions shown in figure **1**-**2**, bearing in mind that the top/rear of the unit must have an opening 80-90 mm deep. Screw the 4 screws **A** into the inside of the frame (fig. **1**). For installation under counter-top hobs, make sure that the rear/bottom of the unit has an opening similar to that shown in figure **1** (ref. **B**). See the instructions supplied with the hob for the relative positioning and fixing procedures.



Instructions for the Installer

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

