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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 commands and the correct procedures for cleaning and maintenance of the appliance.*

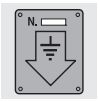
1. INSTRUCTIONS FOR SAFETY AND USE



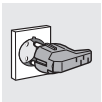
THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE AND THEREFORE MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE OVEN. WE ADVISE READING THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE OVEN. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR DOMESTIC USES AND CONFORMS TO THE **EEC DIRECTIVES** CURRENTLY IN FORCE. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND HEATING-UP OF FOOD**. ALL OTHER USES ARE CONSIDERED IMPROPER.
THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE.



DO NOT DISCARD PACKING IN THE HOME ENVIRONMENT. SEPARATE THE VARIOUS WASTE MATERIALS AND TAKE THEM TO THE NEAREST SPECIAL GARBAGE COLLECTION CENTRE.



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



WHEN LINKING UP TO THE POWER SUPPLY NETWORK BY PLUG AND SOCKET, MAKE SURE THAT BOTH ARE COMPATIBLE AND CONNECT BY MEANS OF A POWER CABLE COMPLYING WITH THE REGULATIONS IN FORCE.
THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN.
NEVER UNPLUG BY PULLING ON THE CABLE.



DO NOT OBSTRUCT VENTILATION OPENINGS 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 POWER 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.



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



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



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



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.



THIS APPLIANCE IS MARKED ACCORDING TO THE EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT – (WEEE).
THIS DIRECTIVE DETERMINES THE STANDARDS FOR THE COLLECTION AND RECYCLING OF WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT APPLICABLE THROUGHOUT THE EUROPEAN UNION.



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



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



INFORMATION FOR USERS

Pursuant to Directives 2002/95/EC, 2002/96/EC and 2003/108/EC relating to the reduction of the use of hazardous substances in electrical and electronic appliances, as well as to the disposal of refuse, the crossed out bin symbol on the appliance indicates that the product, at the end of its useful life, must be collected separately from other refuse. Therefore, the user must consign the product that has reached the end of its working life to the appropriate differentiated collection centres for electrical and electronic refuse, or deliver it back to the retailer when purchasing an equivalent product, on a one for one basis. Adequate differentiated collection for the subsequent forwarding of the decommissioned product to recycling, treatment and ecologically compatible disposal contributes to avoiding possible negative effects on the environment and on health and promotes the recycling of the materials of which the appliance consists. The illicit disposal of the product by the user results in the application of administrative sanctions.

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 located on the oven door frame. **Do not remove this plate for any reason**.



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



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

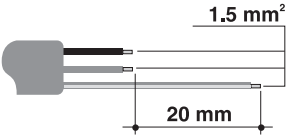


If a fixed connection is being used, fit the power line with an omnipolar circuit breaker with a contact opening gap equal to or greater than **3 mm**, in an easily accessible position close to the appliance.



For operation on 220-240V~: *use a H05RR-F / H05RN-F type three-core cable (3 x 1.5 mm^2).*

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

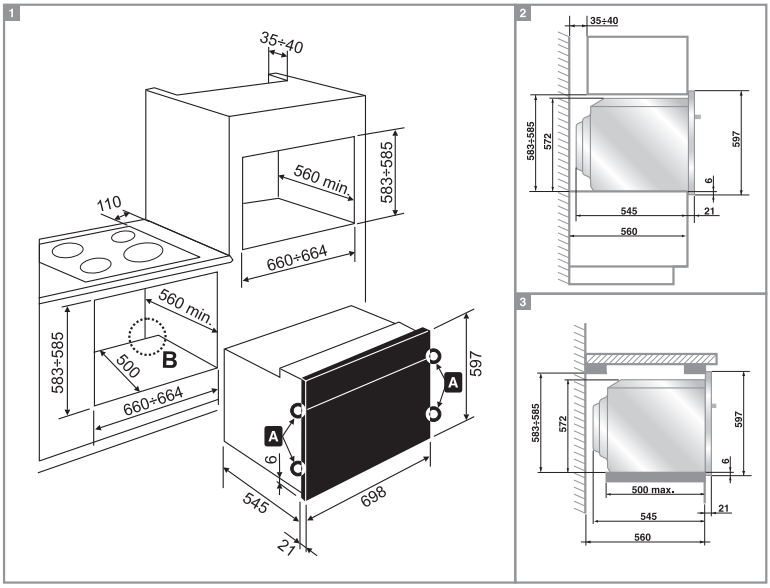




The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance.

2.2 Positioning the oven

The oven is designed for mounting into any piece of furniture as long as it is heat-resistant. Proceed according to the dimensions shown in Figures **1**, **2** and **3**. For installing under a work top, follow the dimensions given in Figure **1**-**3**. For installing under a work top with combined cooking hobs, ensure a minimum clearance from any side walls of at least 110 mm as shown in Figure **1**. When installing in tall units, comply with the dimensions shown in figure **1**-**2**, bearing in mind that the top/rear of the unit must have an opening 80-90 mm deep. Tighten the 4 screws **A** inside the frame (fig. **1**).
For installing beneath a countertop hob, allow for a rear and bottom clearance as shown in Figure **1** (ref. **B**). See the relevant instructions for fitting and securing the hob.



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



3. DESCRIPTION OF CONTROLS

3.1 The front panel

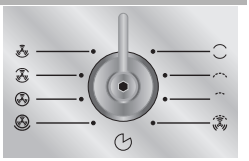
All the oven controls are grouped together on the front panel.



At first use or after a power outage, press the central button ⏲ for 1 / 2 seconds to enable the oven for cooking.

FUNCTION SWITCH KNOB

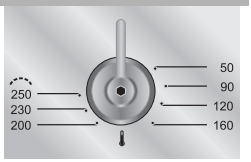
Turn the knob in either direction to select a function from the following:



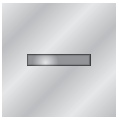
NO FUNCTION SELECTED	
UPPER AND LOWER HEATING ELEMENTS	UPPER AND LOWER HEATING ELEMENTS + VENTILATION
WIDE GRILL ELEMENT	WIDE GRILL ELEMENT + VENTILATION
SMALL GRILL ELEMENT	FAN-ASSISTED HEATING ELEMENT
UPPER AND LOWER HEATING ELEMENTS + FAN-ASSISTED HEATING ELEMENT	SMALL GRILL ELEMENT + VENTILATION
GRILL ELEMENT + VENTILATION	LOWER HEATING ELEMENT + VENTILATION

THERMOSTAT KNOB

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

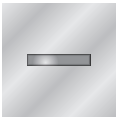


THERMOSTAT INDICATOR LIGHT (ORANGE)



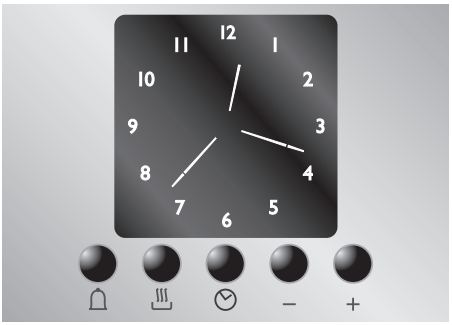
The light comes on to indicate that the oven is heating up. When it goes out, the preset heating temperature has been reached. When the light flashes regularly it means that the temperature inside the oven is kept steady on the set level.

INDICATOR LIGHT (GREEN)



This light comes on when any element of the oven is powered on.

3.2 Electronic Analogue Clock



LIST OF FUNCTIONS	
	TIMER KEY
	END OF COOKING 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 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 buttons — or + to increase or decrease the setting by one minute for each pressure. 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.

3.2.2 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 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.



1



2



At the end of the countdown the oven must be stopped manually by turning the thermostat knob and the function selector knob to 0.



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

3.2.3 Programming

Cooking duration: the 2nd button 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).
- Within 5 seconds press key + or — 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 +.



1



2

- 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.

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 — and + 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 just described, the thermostat and functions switch knob must be correctly set on 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.

4. USING THE OVEN

4.1 General warnings and 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.

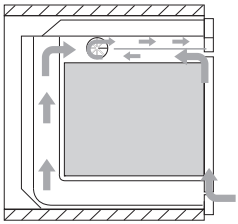
During cooking, do not cover the bottom of the oven with aluminium or tin foil and do not place pans or oven trays on it as this may damage the enamel coating. If you wish to use greaseproof paper, position it so that it does not interfere with the hot air circulation inside the oven.

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



4.2 Cooling system

The oven is equipped with a cooling system which automatically comes on a few minutes after the oven is turned on.
The fan causes 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 Inside light

The oven light comes on:
when the oven door is opened, or by turning the functions knob to any symbol.

4.4 Attention



- *Grilling processes must never last more than 60 minutes.*
- *The oven door must be closed during grill and grill + rotisserie cooking operations.*
- *Accessible parts may be very hot during and after use of the grill; keep children well away from the appliance.*
- *When using the oven, remove all unused trays and racks from its interior.*
- *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.*

5. AVAILABLE ACCESSORIES

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

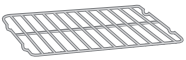


Not all accessories are provided on some models.

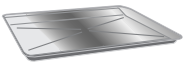
Rack: useful for holding cooking containers.



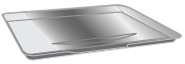
Tray rack: for placing on top of a tray for cooking foods which may drip.



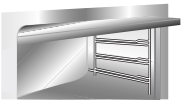
Oven tray: useful for collecting fat from foods placed on the rack above.



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



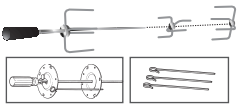
Roof liner: remove it to make cleaning inside the oven easier.



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



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



Rotisserie supports: to be inserted in the holes of the oven tray before using the rotisserie rod.



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

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	**50 ÷ 250°C**



This traditional cooking method, in which heat comes from above and below, is suitable for cooking food on a single level.
You have to pre-heat the oven until the set temperature is reached. Place the food in the oven only after the thermostat indicator light has turned off.
Put frozen meat in immediately, without waiting for it to 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 Hot-air cooking

	
FUNCTION SWITCH	
THERMOSTAT	**50 ÷ 250°C**



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



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

6.3 Grill cooking

	
FUNCTIONS SWITCH	
THERMOSTAT	



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



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

6.4 Hot-air grilling

FUNCTION SWITCH	
THERMOSTAT	**200**



Ensures uniform heating 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.

6.5 Delicate cooking

FUNCTION SWITCH	
THERMOSTAT	**50 ÷ 250°C**



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

6.6 Defrosting

	
FUNCTION SWITCH	
THERMOSTAT IN POSITION	**0**



❸ The movement of air ensured by the fan causes faster defrosting of foods. The air circulating inside the oven is at room temperature.



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

6.7 Rotisserie cooking

FUNCTION SWITCH	
THERMOSTAT IN POSITION	**200**

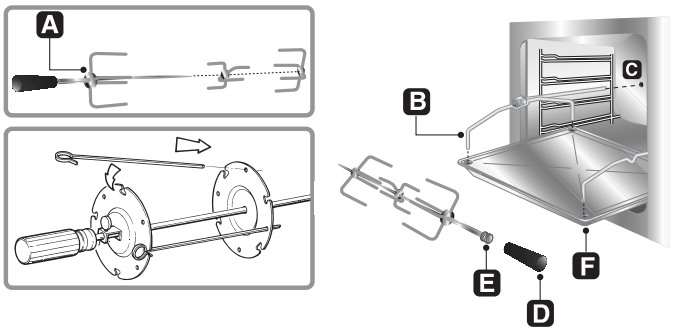


Prepare the rotisserie rod with the food, tightening the screws **A** of the prongs. Fit the frames **B** into the holes of the drip tray **F**. Remove the handle **D** and position the rotisserie rod so that the pulley **E** remains guided on the trough of the frame **B** on the right-hand side. Push the drip tray fully inside the oven until the tip of the frame rod **B** on the left side enters the rotisserie motor dragging device housing **C** on the rear wall of the oven. Pour a little water in the tray to prevent smoke from forming.

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



Regular flashing of the thermostat indicator light during cooking is normal and indicates that the temperature is being maintained constant inside the oven.



6.8 Table of recommended cooking settings

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

TRADITIONAL COOKING

	RUNNER POSITION FROM BOTTOM	TEMPERATURE (°C)	TIME IN MINUTES (*)
FIRST COURSES			
LASAGNE	2 - 3	210 - 230	30
OVEN-BAKED PASTA	2 - 3	210 - 230	40
MEATS			
ROAST VEAL	2	170 - 200	30 - 40 PER KG.
ROAST BEEF	2	210 - 240	30 - 40 PER KG.
ROAST PORK	2	170 - 200	30 - 40 PER 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 DIMENSIONS
PIZZA	1 - 2	210 - 240	40 - 45
DESSERTS			
SHORT PASTRY	1 - 2	170 - 200	15 - 20
DOUGHNUT	1 - 2	165	35 - 45
CROISSANTS	1 - 2	170 - 200	40 - 45
FRUIT CAKE	1 - 2	170 - 200	20 - 30
PARADISE CAKE	1 - 2	170	60
APPLE PIE	1 - 2	190	60
RICE PUDDING	1 - 2	180	60



GRILL COOKING



	RUNNER POSITION FROM BOTTOM	TIME IN MINUTES	
		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 FILLET	4	5 - 6	3 - 4
TOASTED SANDWICHES	4	2 - 4	2 - 3

HOT AIR COOKING



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

7. CLEANING AND MAINTENANCE



Do not use a steam jet for cleaning the appliance.



Before any intervention that requires access to live parts, 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 onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or deerskin.

7.1.2 Food stains or residues





Do not use metallic sponges or sharp scrapers: they will damage the surface.
Use ordinary non-abrasive products for steel, with the aid of wooden or plastic utensils if necessary.
Rinse thoroughly and dry with a soft cloth or deerskin.
Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

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.



- Clean the oven rack and side runners with hot water and non-abrasive detergent. Rinse and dry.
- For easier cleaning, the door can be removed (see 7.4 Removing the door)

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

The oven is equipped with panels made of continuous self-cleaning enamel.
These panels make the oven easier to clean and ensure that it remains efficient over time.

7.3.1 Use of self-cleaning panels

Periodically, in order to keep the inside of the oven always free from food residues and unpleasant odours, it is advisable to operate the appliance when empty at temperatures no lower than 200°C for a period of between 30 and 60 minutes; doing this allows the self-cleaning panels to oxidise any residues which can then be removed using a wet sponge once the oven is cold.

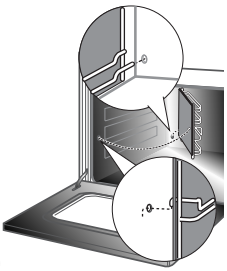
7.3.2 Maintenance of self-cleaning panels

The use of abrasive creams and common detergents for cleaning the panels is not recommended. Use only a damp sponge in order not to damage the enamel coating of the panels.

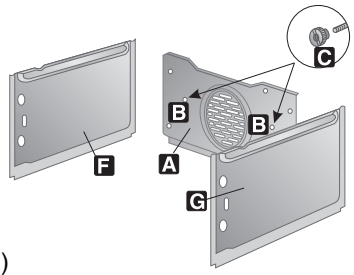
7.3.3 Removing the self-cleaning panels

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

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



1)

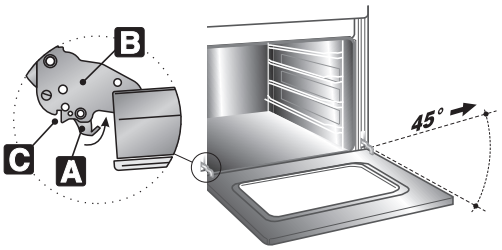


2)

7.4 Removing the door

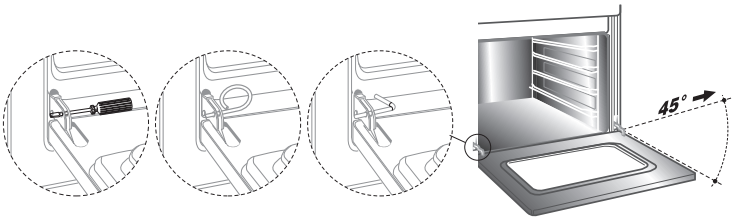
7.4.1 With type 1 movable levers

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



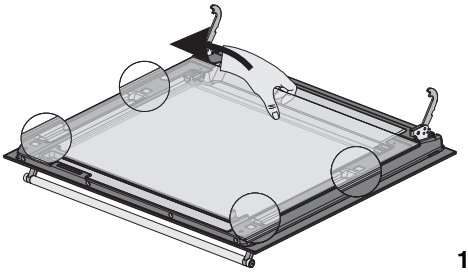
7.4.2 Removing the door with pins

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

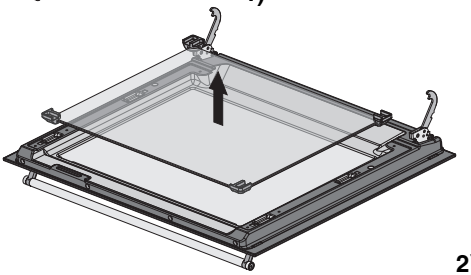


7.5 Removing the glass panels

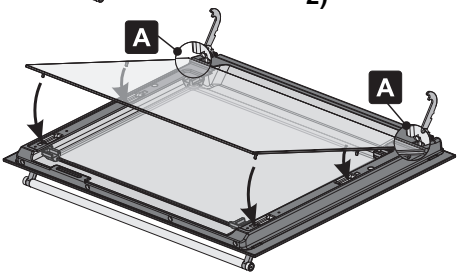
The glass in the door should always be kept thoroughly clean. For easier cleaning, the door glazing can be fully removed by proceeding as described below. After opening the door and locking it in place as described in point “7.4 Removing the door”, remove the internal glass panel levering it as illustrated 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 the cleaning, first of all replace the middle glass panel (if your oven has one), and then position the internal glass hinging it, as shown in figure 3, on the grooves of the oven door (see part **A** in figure 3). When the glazing has been positioned on the door, exert a slight pressure on the four fixing pins.
If the door should close during these operations, simply relock one of the hinges as described in point “7.4 Removing the door”. The glass panels can now be washed separately.



1)



2)



3)

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

Warning: before removing the glass panels, make sure that the door has been locked in an open position as described in point "7.4 Removing the door". This operation might also have to be repeated during the glass removal process if the door is accidentally freed.

To reassemble the door glazing, follow the provided instructions in reverse order.
WARNING: Do not use the appliance without the glass panels mounted: the outside surface of the door will overheat.

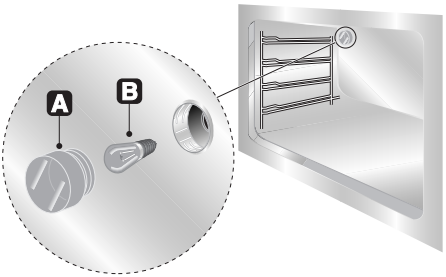
8. EXTRAORDINARY MAINTENANCE

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

Before any intervention that requires access to live parts, disconnect the appliance from the power supply.

8.1 Changing the light bulb

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



Use only 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.
When cleaning is completed replace the seal, holding the longest side horizontally, and insert the tabs into their respective holes, starting with the top ones.

