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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**: they provide recommendations for use, a description of the controls and the correct operations of cleaning and maintenance of the appliance.*

Recommendations for safety and use

1. INSTRUCTIONS FOR SAFETY AND USE



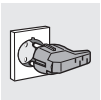
THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE AND MUST BE KEPT INTACT AND ACCESSIBLE THROUGHOUT THE LIFE CYCLE OF THE OVEN. WE RECOMMEND THAT YOU READ IT CAREFULLY AND STUDY ALL THE INSTRUCTIONS IT CONTAINS BEFORE USING THE OVEN. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR DOMESTIC USE 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 PACKAGING IN THE HOME ENVIRONMENT. SEPARATE THE VARIOUS WASTE MATERIALS AND TAKE THEM TO THE NEAREST DIFFERENTIATED WASTE COLLECTION CENTRE.



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



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



DO NOT OBSTRUCT VENTILATION OPENINGS AND HEAT DISPERSAL SLITS.



IMMEDIATELY AFTER INSTALLATION, TEST THE OVEN BRIEFLY IN ACCORDANCE WITH THE INSTRUCTIONS HEREAFTER. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE POWER SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.
NEVER ATTEMPT TO REPAIR THE APPLIANCE.

Recommendations for safety and use

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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 I.D. PLATE WITH TECHNICAL DATA, SERIAL NUMBER AND BRAND NAME IS POSITIONED VISIBLY ON THE OVEN DOOR FRAME.
THE PLATE MUST NEVER BE REMOVED.



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 EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE).
THIS DIRECTIVE DEFINES 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 cannot be held liable *for damage to persons or things caused by failure to comply with the above requirements or by tampering with any part of the appliance or by the use of non-original spare parts.*

Recommendations for safety and use



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 selective 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 selective 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 the voltage and the cross-section of the power cord match the specifications indicated on the identification plate positioned on the frame of the oven door. **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. Do not use of adapters and shunts as these could cause overheating and risk of burns.

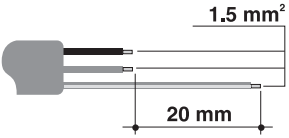


If a fixed connection is being used, fit the power line with an omnipolar circuit breaker with a contact opening gap equal to or greater than **3 mm**, in an easily accessible position close to the appliance.



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

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

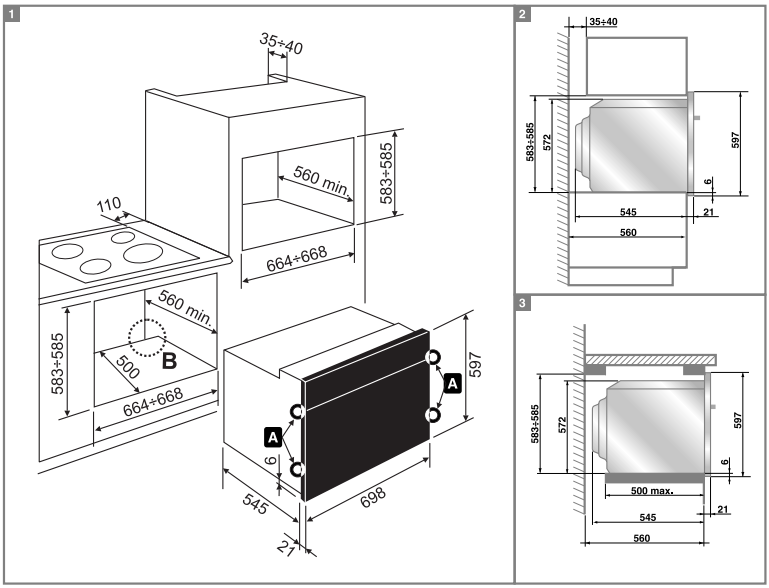




The manufacturer cannot be held liable for damage to persons or things caused by failure to observe the above instructions or deriving from tampering with any part of the appliance.

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 appliance.



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

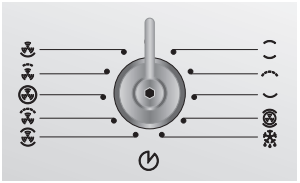
All the oven controls are grouped together on the front panel.



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

FUNCTION SELECTOR KNOB

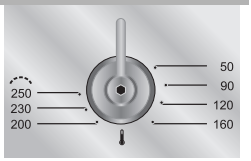
Turn the knob in one of the two directions to select one of the following functions:



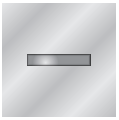
	NO FUNCTION SELECTED
	HEATING ELEMENT HEATING ELEMENTS
	WIDE GRILL ELEMENT
	NARROW GRILL ELEMENT
	HEATING ELEMENT UPPER AND LOWER + VENTILATED HEATING ELEMENT
	GRILL ELEMENT + VENTILATION
	HEATING ELEMENT HEATING ELEMENTS + VENTILATION
	WIDE GRILL ELEMENT + VENTILATION
	FAN-ASSISTED HEATING ELEMENT
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

THERMOSTAT KNOB

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

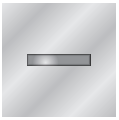


THERMOSTAT INDICATOR LIGHT (ORANGE)



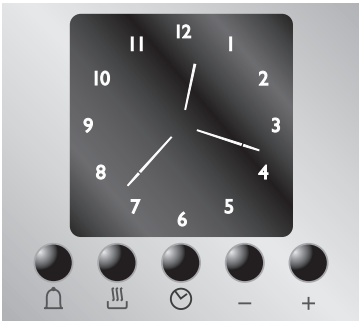
The light comes on to indicate that the oven is heating up. When it goes out, the preset heating temperature has been reached. When the light flashes regularly, it means that the temperature inside the oven is kept steady on the set level.

INDICATOR LIGHT (GREEN)



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

3.2 Analogue clock



FUNCTION KEY LIST

- TIMER KEY
- TIMED AND PROGRAMMED COOKING KEY
- TIME SETTING AND RESET
- VALUE DECREASE KEY
- VALUE INCREASE KEY

THE ELECTRONIC PROGRAMMER ONLY CONTROLS THE LARGE OVEN AND HAS NO CONTROL OVER THE SMALL OVEN

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.
To set the time proceed as follows:

- Press to stop the display from flashing.
- Press and hold key for 2 seconds, a flashing dot is displayed between digits 2 and 3. 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 until reaching the required time;
- Press key or wait for approx. 5 seconds to end setting the time.

3.2.2 Timer

The timer does not stop the cooking operation. It only warns the user that the preset number of minutes has passed.

- Press 🔔 and the display will light up as shown in figure 1;
- Press the value modification keys + or — within 5 seconds to increase or decrease the time by one minute for each pressure until setting the required time (figure 2 shows 1 hour and 10 minutes);

1)



- Press key 🔔 or wait for approx. 5 seconds to end setting the timer.
- The display shows the current time and symbol 🔔 between digits 9 and 10;

2)



- To view the remaining time press 🔔 and press it again to go back to display the current time;
- To silence the buzzer at the end of the time, press any key on the programmer.

If the user wants to end cooking at the end of the time, the thermostat and oven function knobs must be controlled manually.

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

If 🔔 is pressed accidentally and you do not wish to set any cooking time, press and hold 🕒 for about 5 seconds to delete the setting.

3.2.3 Cooking duration

This function allows a cooking operation to be started and ended after a specific length of time set by the user.

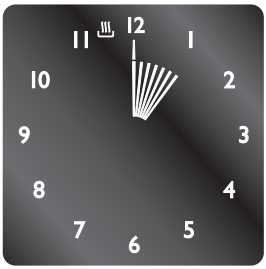
To set the cooking duration proceed as follows:

- Turn the oven thermostat knob to the required temperature.
- Turn the oven function knob to the required function.
- Press key ; the pointer will go to position 12 and symbol will flash between digits 11 and 12 (Fig. 1).
- Press the value modification keys + or — within 5 seconds to increase or decrease the time by one minute for each pressure until setting the required cooking duration. Every 12 minutes a new inside segment will light up (figure 2 shows a cooking duration of 1 hour and 12 minutes).

1)



2)





- Wait for about 5 seconds to start the function;
- The display shows the current time, the symbol appears between digits 11 and 12 and the minutes left to the end of the cooking time are represented by the flashing inside segments (each inside segment means 12 minutes);
- Press to display the remaining time;
- At the end of the cooking time, the timer will switch the oven heating elements off, the buzzer will start to sound. The numbers on the dial will start to flash.



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



The set programming can be reset by pressing and holding key for 2 seconds. By doing this the set duration will be cancelled and the oven must be turned off manually if a cooking operation is in progress.

3.2.4 End of cooking



As well as setting a cooking duration, this function also allows to set the end of cooking time (with a maximum delay of 12 hours in relation to the current time).

To set the end of cooking time, proceed as follows:

- Turn the oven thermostat knob to the required temperature
- Turn the oven function knob to the required function
- Set the cooking duration as described in the previous point “Cooking duration”;
- Press within 5 seconds to access the end of cooking settings;
- The current time will appear on the display with the internal segments illuminated to show the end of cooking time. Symbol flashes between digits 10 and 11;
- Press the value modification keys + or — within 5 seconds to increase or decrease the setting by one minute for each pressure until setting the required end of cooking time;



- 5 seconds after the last setting, the display will show the current time and the end of cooking time and the cooking duration, which will be represented by the illuminated inside segments. (The adjacent figure shows a programming example: the current time is 07:06 and cooking is programmed to start at 08:06 and end at 9:06);
- As soon as the current time reaches the set cooking start time, all the inside segments on the display will start to flash, indicating that the oven has started cooking;
- At the end of cooking, the timer will switch the oven heating elements off, the buzzer will start to sound and the numbers on the dial will flash;

The set programming can be reset by pressing and holding key ⏲ for 2 seconds. By doing this the set duration will be cancelled and the oven must be turned off manually if a cooking operation is in progress.

3.2.5 Modifying the set data

The programmed cooking set data can be modified at any time by pressing the function key and then pressing keys — or + to change the value.

3.2.6 Display brightness reduction

To reduce energy consumption in stand-by, briefly press key ⏲ to reduce the display brightness. To restore the normal brightness, press ⏲ again.

4. USING THE OVEN

4.1 Warnings and general advice

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

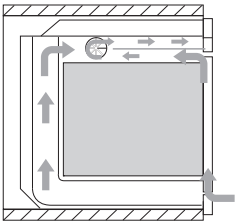
During cooking, do not cover the bottom of the oven with aluminium or tin foil and do not place pans or oven trays on it as this may damage the enamel coating. If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven

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



4.2 Cooling system

The appliance is equipped with a cooling system that goes into operation a few minutes after the oven has been switched 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 Defrosting function

By turning the function knob to  you start the thawing function.
Rapid thawing is facilitated by starting a special fan that ensures uniform air and temperature distribution inside the oven.

4.5 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.

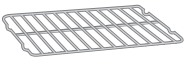


Some models are not provided with all accessories.

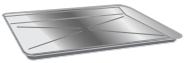
Rack: useful for holding cooking containers.



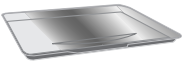
Tray rack: for placing on top of a tray for cooking foods which may drip.



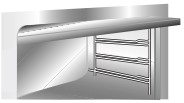
Oven tray: useful for collecting fat from foods placed on the rack above.



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



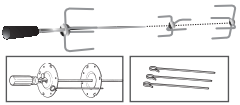
Roof liner: remove it to make cleaning inside the oven easier.



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 SELECTOR	
THERMOSTAT	**50 ÷ 250°C**



This traditional cooking method, in which heat comes from above and below, is suitable for cooking food on a single level.
You have to pre-heat the oven until the set temperature is reached. Place the food in the oven only after the thermostat indicator light has turned off.
Put frozen meat in immediately, without waiting for it to thaw. The only precaution you need to take is to set a temperature about 20°C lower and cooking time about 1/4 longer than you would for fresh meat.

6.2 Hot-air cooking

	
FUNCTION SELECTOR	
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.
The air circulation in the oven ensures uniform heating.



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

6.3 Grill cooking

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



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

6.6 Defrosting

FUNCTION SELECTOR	
THERMOSTAT IN POSITION	**0**



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



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

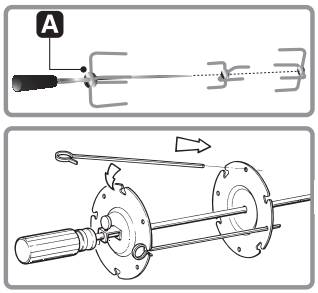
6.7 Rotisserie cooking

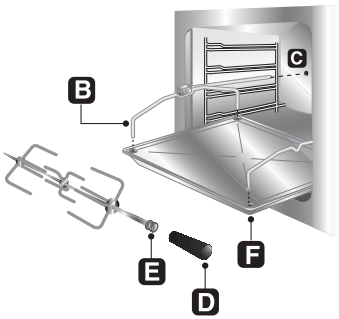
FUNCTION SELECTOR	
THERMOSTAT IN POSITION	**200**



Prepare the rotisserie rod with the food, tightening the screws **A** of the prongs. Fit the frames **B** into the holes of the basin **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 basin 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's taste. Cooking times are given for a pre-heated oven.

TRADITIONAL COOKING



	RUNNER POSITION FROM BOTTOM	TEMPERATURE (°C)	TIME IN MINUTES (*)
FIRST COURSES			
LASAGNE	2 - 3	210 - 230	30
OVEN-BAKED PASTA	2 - 3	210 - 230	40
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
WILD RABBIT	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 preserve stainless steel properly, clean it regularly after every use, when it has cooled.

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 chamois leather.

7.1.2 Food stains or residues





Do not use metallic sponges or sharp scrapers as 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 chamois leather.
Take care not to let sugary food residues (such as marmalade) dry out inside the oven. If left too long they can ruin the enamel coating on the inside of the oven.

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



For the best oven upkeep, clean it regularly after having allowed it 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 panel facilitate cleaning of the oven and ensure its efficient performance in time.

7.3.1 Use of self-cleaning panels

Periodically, in order to keep the inside of the oven clean and free of food residues and unpleasant odours, it is a good idea to heat the oven empty to at least 200° C for 30 to 60 minutes, so as to allow the self-cleaning panels to oxidize the residues that can be eliminated, once the oven has cooled, with a damp sponge.

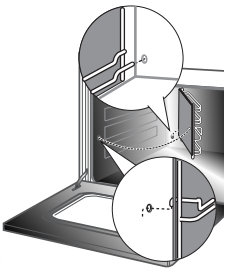
7.3.2 Maintenance of self-cleaning panels

To clean the panels we recommend that you do not use abrasive creams and common detergents. Use only a damp sponge in order not to damage the enamel coating of the panels.

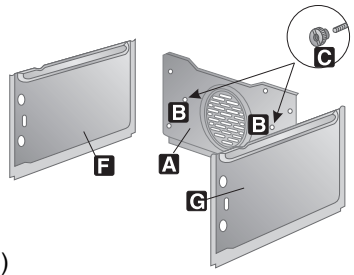
7.3.3 Removing the self-cleaning panels

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)

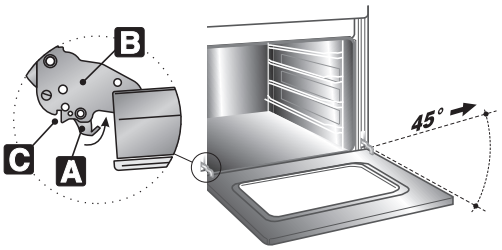


2)

7.4 Removing the door

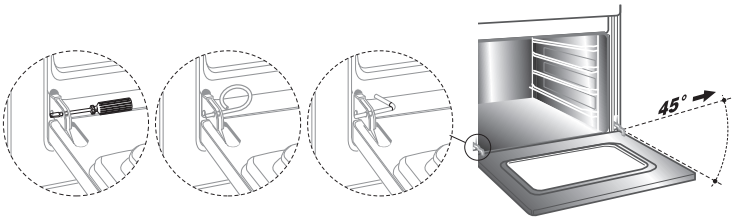
7.4.1 With type 1 movable levers

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. Lift the door upward at a 45° angle and remove. 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

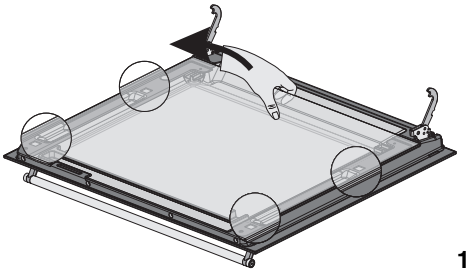
Open the door completely and insert the pins (supplied) into the holes from the inside. Close the door to an angle of about 45° and lift it off. To reassemble, fit the hinges into their grooves, then lower the door into place and extract the pins. If the pins get lost, two screwdrivers can also be used.



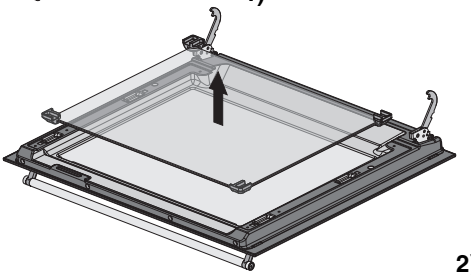
7.5 Removing the glass panels

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 pane levering it as illustrated in figure 1, and detach the 4 pins that fix the glass to the door. If your oven also has a middle glass pane (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.

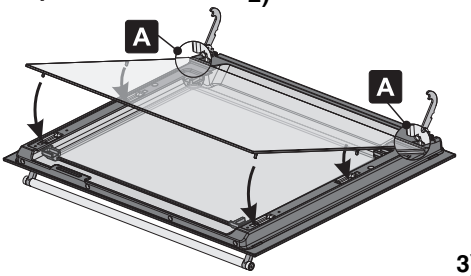
If the door should close during these operations, simply relock one of the hinges as described in point “7.4 Removing the door”. The glass panels can now be washed separately.



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.

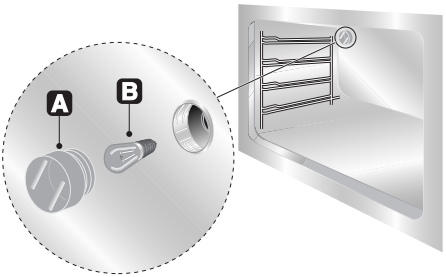
8. EXTRAORDINARY MAINTENANCE

The oven may require extraordinary maintenance or replacement of parts subject to wear such as gaskets, bulbs, etc. 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 oven bulbs only (T 300°C).

8.2 Oven door seals

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.

