BUILT-IN OVENS (GB)

EINBAUHERDE (D)

INDBYGNINGSOVNE (DK)

91 477 1319 /A

GB

General features

Before starting to read this handbook, open out the pages at the back with the illustrations.

The instructions which follow supply important information about installation, use and maintenance, in accordance with the regulations now in force.

The handbook provides information about the devices fitted in the various types of oven:

- **Static oven + fan, 5 functions**:
electric oven with thermostat, function selector, minute minder, interior light and grill.

- **Multifunction oven, 5, 8 or 10 functions**:
electric oven with thermostat, function selector, electronic timer or automatic minute minder, interior light and grill.

Self-cleaning enamel liners mod. 3797 are available to order.

Outside panel dimensions (fig. 1)	
Width	596 mm.
Height	595 mm.
Depth	21 mm.
Built-in section dimensions (fig. 1)	
Width	550 mm.
Height	575 mm.
Depth	545 mm.
Power supply and voltage:	see nameplate

This appliance complies with EEC Directive 82/499 on radio-frequency interference.

Installation instructions

Important: the appliance must be installed by a qualified engineer, in accordance with the regulations in force.
The electricity supply must be disconnected before any adjustments, maintenance, etc.

Electric connection

Check that the voltage and rating of the house's power supply line meet the voltage and power specifications on the nameplate on the inside of the trim on the left.
The appliance must be earthed.
To ensure this, the power lead plug and the socket to which it is connected must be of the same type (to CEI standards). Before connecting, check that the earth circuit is in good condition.

Our company declines all responsibility for any injury or damage caused by failure to earth the appliance or a defective earth circuit.

On installation, an omnipolar circuit breaker with breaking distance between contacts at least 3 mm must be installed at an easily accessible point on the appliance power supply line, close to the appliance itself.

Important. If the power supply lead has to be replaced, the housing must be removed by unscrewing the screws as shown in figure 2.
The wires in the new cable must have gauge at least 1.5 mm^2 (3 x 1.5 cable); bear in mind that the earth wire (yellow/green) must be at least 20 mm longer at the end to be connected to the appliance.
Never use reductions, adapters or by-passes since they may cause heating or burns.

Positioning

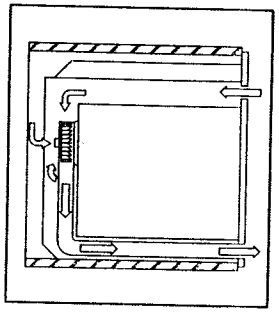
The appliance may be installed in fitted kitchen units of all kinds, in masonry, metal, wood or wood faced with plastic laminates, provided they will withstand temperatures up to 90°C.

The dimensions for built-in installation are shown in figures 1-1a-1b. The appliance may be placed under a bench or in a column. In the first case, follow the dimensions shown (fig. 1-1b). In the second case, the dimensions are the same but the unit must also have a vent **80/90** mm. deep in the back of its top (fig. 1-1a).

Fix using 4 screws «**A**» at the corners of the oven door trim, as shown (fig. 1).

Important: never use the door as a lever to push the oven into the unit.
Never apply excessive pressure to the door when open.

Fanned motor cooling system



The oven is equipped with a cooling fan located between the oven muffle and the outer guard and starts when the oven is switched on.
The fan remains on during the cooking process and it is possible to hear the flow of air escaping from the lower part of the front of the oven - this is no cause for alarm.

NB. If the foods are cooked at very high temperatures, it is best to continue ventilation for 5 or 6 minutes thus avoiding condensation and overheating of the front panel and door:

a) Static + fan models: turn the thermostat knob + function selector «**C**» to the first click in the position ☼ for the oven light.

b) Five, eight and ten function models: turn the oven function selector knob «**C**» to any symbol, and check that the thermostat knob «**D**» is in the 0 position.

Important - In some models, it automatically switches off and on at the end of cooking, and there is no reason to worry about this.

Oven controls

(fig. 3-4-5)

All oven control and monitoring fixtures are on the front panel.
Ovens may have controls of two different types:
– Projecting knobs and handle
– Flush knobs and handle.

Important (in models with flush controls only).

To access to the control knobs simply press them and they will spring out into the operating position (fig. 7). They must remain in this position while the oven is in operation to prevent them from overheating. To return them to the retracted position, simply press down until the catch engages.

To open the oven door, press the handle and it will spring out into the operating position (fig. 8). It must remain in this position while the oven is in operation to prevent it from overheating.

Oven indicator light (A)

The indicator light comes on while the oven is heating up and goes off when the temperature inside is as set using the knob.
It will then switch on and off to indicate that the oven is keeping the temperature constant.

Minute minder knob (B)

(where present)
To use the minute minder, preload the buzzer by turning the knob clockwise until the pointer is on the required number of minutes (maximum 60 minutes). The pointer may also be set in the gaps between the marked figures.
The oven is not automatically switched off when the end of cooking alarm sounds.

Oven function selector knob (C)

Key to symbols (static + fan model)

	Oven light on
	Top and bottom heating elements
	Grill element
	Grill element + fan
	Top and bottom elements + fan
	Thawing

Key to symbols (multifunction model 5 functions)

	Oven light on
	Top and bottom heating elements
	Grill element
	Grill element + fan
	Bottom element + fan
	Fan element or thawing

Important (for multifunction models 600 and 650 only). When the selector knob is turned one step to the left or right, the oven light comes on and all symbols, plus the temperatures, light up. The oven is now ready for use.

Oven function selector knob (C)

Key to symbols (multifunction model 8 functions)

	Top and bottom heating elements
	Grill element
	Bottom element
	Fan element + top and bottom elements
	Thawing
	Top and bottom elements + fan
	Grill element + fan
	Fan element

Key to symbols (multifunction model 10 functions)

	Top and bottom heating elements
	Grill element
	Bottom element
	Fan element + top and bottom elements
	Thawing
	Top and bottom elements + fan
	Grill element + fan
	Fan element
	Central grill element + fan
	Bottom element + fan

Oven thermostat Knob (D)

Allows the user to set the most suitable temperature for the foods to be cooked.
To make the setting, turn the knob clockwise to the value required. Settings between the marked figures are possible.
The  maximum temperature setting is recommended for grilling.

Important (models 600 and 650).
Settings between the marked figures are not possible.
When the knob is turned clockwise, the temperature chosen appears in the window.

Manual cooking + semiautomatic cooking knob (E)

(Where present).
Allows the user to select manual cooking, or minute minder mode with automatic switch-off at the end of cooking.

 Position for manual operation of the oven without time limits.

The numbers from **5** to **90** correspond to the time in minutes; settings between the marked figures are possible.
To get an accurate setting, turn the knob to **90** and then back down to the time required.
At the end of the preset time, the knob automatically returns to 0 and the oven switches off.

Front panel guard

This accessory, supplied as standard, is designed to prevent the control knobs from overheating during grilling with the door open.
It may be of two types.

Static + fan model
Fit the guard supplied into the guides under the front panel.

Multifunction model
Pull the guard in the top of the oven out by at least 10 cm.

Using the electronic timer (fig. 6)

Your oven's timer allows you to cook in semiautomatic or automatic mode. You may go out of the house and find your meal cooked to a turn, ready for serving, on your return. The timer also features a digital clock and a minute minder with end of cooking alarm.

These are the functions of the control buttons of the symbols on the display. Make sure you understand them before trying to use the timer.

1. Minute minder button
2. End of cooking button
3. Cooking duration button
4. Display decrease button —
5. Display increase button +
6. Automatic or manual operation button
7. Display symbol (A) automatic cooking
8. Display symbol ( ) manual cooking or start of automatic cooking
9. Display symbol ( ) minute minder selection

Important: when the power supply is connected or after a power failure, the display flashes showing 0.00, and the correct time has to be set again.

Setting the time

After electrical connection the display flashes showing **0.00**.

Press «**6**». The display will stop flashing.

Press with + or – . The time shown will move backwards or forwards by one minute each time a key is pressed until the time and the symbol ( ) appear.

Cooking in semiautomatic mode

How to set the timer to switch off the oven automatically (COOKING DURATION).

Select the heating mode and the temperature using the appropriate knobs.

Press «**3**» and **0.00** will appear on the display. Keep «**3**» pressed and use the + or – keys to set the cooking duration.

Release «**3**». The time will appear on the display and the symbols (A and) will come on. Countdown of the programmed cooking time now starts.

At the end of the cooking time, the oven will switch off and an on/off buzzer will sound for 7 minutes: to stop it, turn the two knobs to zero and press «**6**». The current time will appear on the display and the symbol ( ) will go out; the oven is ready for use in manual mode.

NB. - Press «**3**» during cooking and the display will show the cooking time left.

Automatic cooking

How to set the timer to switch the oven on and off automatically (COOKING TIME AND END OF COOKING TIME).

Select the heating mode and the temperature using the appropriate knobs.

Press «**3**» and **0.00** will appear on the display. Keep «**3**» pressed and use the + or – keys to set the cooking duration.

Press «**2**». The display will show the end of cooking time calculated by adding the current time to the cooking duration: keep «**2**» pressed and use + to regulate the cooking end time.

Release «**2**» and the time will appear and the symbol (A) will remain on. The timer is now waiting for the cooking start time.

At the end of the cooking time, the oven will switch off and an on/off buzzer will sound for 7 minutes: to stop it, turn the two knobs to zero and press «**6**». The time will appear on the display and the symbol ( ) the oven is ready for use in manual mode.

NB. - Press «**3**» or «**2**» during cooking and the display will show the cooking time left or the cooking end time set previously.

Minute minder

The timer may also be used as an ordinary minute minder. In this case, the minute minder does not switch the oven off.

Press «**1**» and **0.00** will appear on the display. Keep «**1**» pressed and use the + or – keys to set the cooking duration in minutes.

Release «**1**». The display will show the time and the symbol 🔔 will appear will come on. The countdown of the time set in minutes will now start.

At the end of the preset time, the symbol 🔔 on the display will go out and an on/off buzzer will sound (for 7 minutes). Press «**6**» any key to stop it.

During the countdown, press «**1**» and the display will show the time left.

Correcting/deleting settings

The data set can always be corrected by pressing the key for the function and then using + or – .

Settings are deleted with **0.00**, on the screen.
After setting a program, use the + or – key to obtain zero. Keep the key of the function to be deleted pressed and its setting will be cancelled.

Deletion of the cooking duration also deletes the end of cooking time, and vice-versa.

The timer logic will not allow the user to set or correct values which are not consistent with each other (e.g. a end of cooking time that conflicts with the cooking duration set).

IMPORTANT: the final sound signal can be adjusted in three tones, by pressing button «**4**» when it is activated. To switch it off press «**6**».

Using the oven

Preliminaires

During and after use of the oven, the glass on the outside of the door is quite hot; keep children away to avoid accidents.

Important: before using the oven for the first time, heat it to the maximum temperature to burn off any oily residues which might generate unpleasant smells.

Caution: if the oven door has to be opened while the appliance is in operation, leave it open as short a time as possible to prevent the temperature from dropping and causing cooking problems.
Open the door by 5 - 6 cm for 4 - 5 seconds to disperse any steam before opening completely.

Conventional cooking

Function knob on 

Thermostat setting between **50** and **250**°C.

This conventional cooking method with heat supplied from the top and bottom of the oven is suitable for cooking just one dish at a time.
For accurate cooking, the oven must be preheated to the required temperature.
Do not put the food in the oven until the indicator light goes out, showing that the preset temperature has been reached.

Only very fatty meats can be placed in the oven when cold.

Frozen meat should be cooked without thawing first.
Set temperatures about 20°C lower and the cooking times about 1/4 longer than for cooking fresh meat.
As a general rule, dishes with high sides should be used to avoid dirtying the oven panels.

Conventional cooking table

This table shows guideline settings for cooking some of the most popular dishes.
For meat and poultry in particular, cooking times depend on the thickness and quality of the food and personal taste.

Dish	Shelf height (from the bottom)	Temperature °C	Cooking time with preheated oven
Pasta			
Lasagna	2 - 3	220 - 240	30'
Pasta bakes	2 - 3	220 - 240	40'
Meat			
Roast veal	2	200 - 220	60' per kg.
Roast pork	2	230 - 250	60' per kg.
Chicken	2	200	60 - 65'
Rabbit	2	200	90 - 95'
Leg of mutton	1	230 - 250	30' per kg.
Fish	1 - 2	180 - 250	depending on size
Pizza	1 - 2	220 - 250	40 - 45'
Sweets			
Meringues	1 - 2	100	60 - 80'
Pastry	1 - 2	200	15'
Ciambella	1 - 2	175	35 - 45'
Sponge fingers	1 - 2	160	30 - 50'
Croissants	1 - 2	160 - 180	45'
Fruit tarts	1 - 2	200 - 220	30 - 40'

Cooking with the fan

Function selector knob setting:
- Static + fan model on
- 5 function multifunction model on
- 8 and 10 function multifunction model on

Thermostat setting between **50** and **250**°C, as required.

This fan cooking mode is suitable for cooking on different shelves of the oven at the same time.
The circulation of the hot air through the oven ensures instant, uniform heat distribution. There is no need to preheat the oven, but it may be preheated for very delicate cakes and pastries. Foods of different types (meat, fish, etc.) requiring the same cooking temperature can be cooked with cakes and pastries without any transmission of tastes or aromas. To cook, simply place the meat straight on the oven shelf; it will not need turning during cooking (see figures 9 - 10).
Meat should never be cooked at more than 180 - 190 degrees, since higher temperatures will simply burn it, forming smoke and dirtying the oven.
For a tasty, golden brown roast, cover it with thin strips of pork fat and bacon, and place it as close as possible to the centre of the oven.
For large roasts and poultry, reduce the cooking temperature by 10 - 20 degrees (160 - 170°C).
If roasts are inside oven dishes or moulds, the same cooking temperature may be used, but of course the cooking time will be longer. Cook on the shelf immediately underneath the drip tray.
Turkey and poultry in general should be prepared in the same way as other roasts and cooked breast upwards.
For large birds, pour 1/4 litre of hot water into the drip tray.
Lean game should be placed directly in the pregreased drip tray.

Table for cooking with the fan

This table refers to cooking in fan mode only and provides guideline data for a number of the most common dishes. Cooking times may vary depending on the quantity of food and the consumer's taste.
NB.: In 8 and 10 function models, the times in minutes in this table should be reduced by 10%.

Dish	Shelf height (from the bottom)	Temperature °C	Cooking time with preheated oven
Pasta			
Lasagna	2	200 - 220	20 - 25'
Pasta bakes	2	200 - 220	25 - 30'
Creole rice	2	200 - 230	20 - 25'
Meat			
Roast veal	2	160 - 180	65 - 90'
Roast pork	2	160 - 170	70 - 100'
Roast beef	2	170 - 180	65 - 90'
Fillet of beef	2	170 - 190	35 - 45'
Roast lamb	2	140 - 160	100 - 130'
Rare roast beff	2	180 - 190	40 - 45'
Roast chicken	2	180	70 - 90'
Roast duck	2	170 - 180	100 - 160'
Roast turkey	2	160 - 170	160 - 240
Roast rabbit	2	160 - 170	80 - 100'
Roast hare	2	170 - 180	30 - 50'
Fish	2 - 3	160 - 180	depending on weight
Pizza	2 - 3	210 - 230	30 - 50'
Sweets (pastries)			
Ciambella	2 - 3	160 - 180	35 - 45'
Fruit tart	2 - 3	180 - 200	40 - 50'
Sponge cake	2 - 3	200 - 230	25 - 35'
Croissants	2 - 3	170 - 180	40 - 60'
Strudel	1 - 2	160	25 - 35'
Sponge pudding	2 - 3	170 - 180	30 - 40'
Bread	2 - 3	200 - 220	40'
Toasted sandwiches	1 - 2	230 - 250	7'

Grilling

Function selector knob on 

Thermostat knob on 

During the use of the grill, the internal oven walls get considerably hot: keep children away to avoid accidents.
This cooking mode browns foods quickly. The shelf should be placed at the height best suited to the size of the food (generally at the top).
For quick cooking of small items, place the shelf on the fourth runners up from the bottom; for longer cooking times and grilling large surfaces, use one of the lower runners.
The oven door has to be kept open during grilling, so pull out or fit (depending on the model) the front panel guard, as already described.

NB. In 8 and 10 functions the oven door must be kept closed during grilling.

Grilling table

Dish	Shelf height (from the bottom)	Time in minutes 1st side	2nd side
Pork chop	4	7 - 9'	5 - 7'
Fillet of pork	3	9 - 11'	5 - 9'
Fillet of beef	3	9 - 11'	9 - 11'
Sliced liver	4	2 - 3'	2 - 3'
Veal escallops	4	7 - 9'	5 - 7'
Half chicken	3	9 - 14'	9 - 11'
Sausage	4	7 - 9'	5 - 6'
Hamburgers	4	7 - 9'	5 - 6'
Fillet of fish	4	5 - 6'	3 - 4'
Toasted sandwiches	4	2 - 4'	2 - 3'

Grill and fan cooking

Function selector knob on

Thermostat knob setting 200°C max. (set 220°C on 600 models only).

This type of cooking with grill + fan allows uniform heat distribution and better in-depth penetration into the food. It is ideal for obtaining foods lightly browned on the outside but soft and succulent inside. Keep the oven door closed during this type of cooking.

Grill cooking with economical hot air (10 function mod.)

Function selector knob on

Thermostat knob setting 200°C max.

With this of cooking electrical energy is saved. Put the food in the middle and do the cooking as described in the previons paragraph, only for small dimensions. Keep the oven door closed during this type of cooking.

Gentle cooking

Function selector knob on

Thermostat knob setting between **50** and **250**°C.

This type of cooking is used for confectionery and in particular for cakes with moist tops and not much sugar, fruit tarts, and moist desserts cooked in moulds or on hot trays (e.g. drop scones). It is also ideal for finishing cooking foods not completely done at the bottom, and when heat is required above all underneath the food.
Place the shelf (or tray) on the bottom or next to bottom runners.

Thawing

Function selector knob on (on in 5 function multifunction models).

Thermostat knob on 0.

This system switches on the fan, which ensures air circulation inside the oven without heating. The air is thus at room temperature, for rapid thawing of frozen or deep-frozen foods with no modification of their flavour or appearance.

Cleaning and maintenance

Before doing any work, disconnect the power supply to the appliance.
Regular thorough cleaning will keep your appliance looking good for a long time.
Ovens without self-cleaning linings must be cleaned with the oven off but still lukewarm, **not hot**, so that the film of grease formed by the cooking fumes on the sides is still easy to remove. What's more, dripped or splashed fat will not yet have formed a tough crust.
Remove the grill, the drip tray and the shelf runners, and clean the oven with a soft cloth soaked in an ammonia solution, then rinse and dry.
If stains or drips still remain, place a cloth soaked with ammonia on the bottom, close the door, and after a few hours wash the oven with hot water and liquid detergent, rinse and dry thoroughly.
Wash the outside with a soft cloth and soap and water; never use products containing abrasive powders.

Oven door seal (fig. 11)

If the oven requires even more thorough cleaning, remove the door seal by lifting the four tangs «**B**» in the corners, as shown in the diagram. Clean the seal with a sponge and soap and water; never use acid or abrasive products. After cleaning, replace the seal «**A**», keeping the longer side horizontal and fitting the tangs «**B**» into the four holes «**C**», starting from the holes at the top. When fitting, it is important to keep the seal parallel to the oven door.

Changing the light bulb (fig. 12)

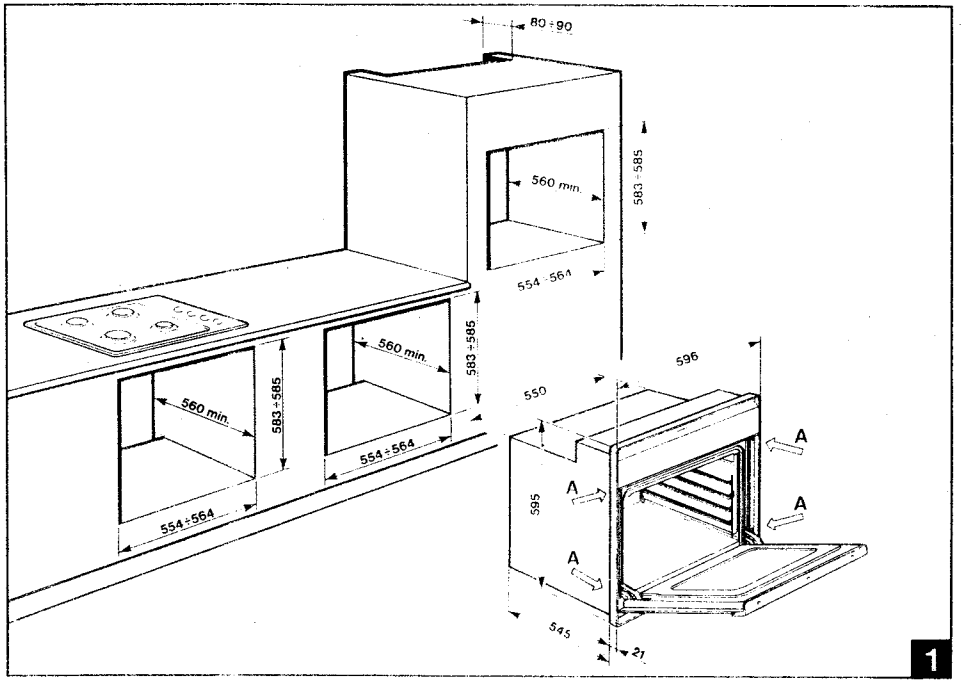
If the oven light bulb has to be changed, remove the cover «**A**» by unscrewing it anti-clockwise.
After changing the bulb, replace the cover «**A**».

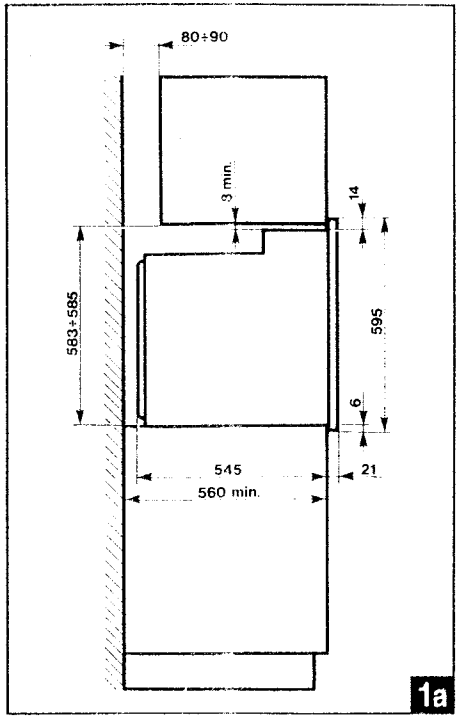
Removing the door

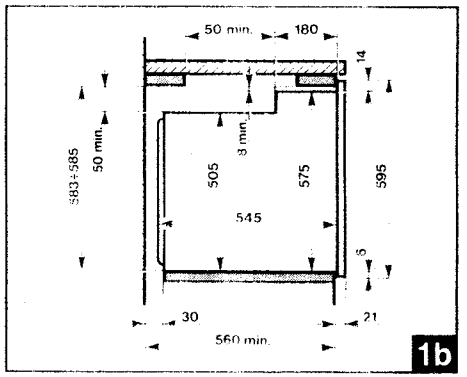
The door may be removed for easier cleaning.
Ovens are fitted with two different types of hinge, which are interchangeable.

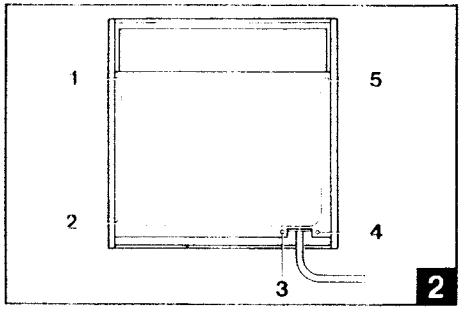
Hinges with mobile struts (fig. 13)
The hinges «**A**» are fitted with two struts «**B**» which hook into the sections «**C**» of the hinges to lock the door in completely open position.
After hooking them in place, lift the door towards the outside, and then carry out the two movements shown in figure 15, holding the door by its sides close to the hinges.
To replace the door, first of all fit the hinges into their grooves.
Before closing the door, **do not forget to remove the two struts** «**B**» which have held the two hinges in place.

Hinges with mobile levers (fig. 14)
Open the door completely and grip it on both sides close to the hinges.
Push the levers «**A**» forward with your thumbs and at the same time lift the door at an angle of about 45°. This will lock the sectors «**B**» of the hinges.
Then to remove the door lift the hinges «**C**» with your index fingers and carry out the movements shown in figure 15.
To replace the door, first of all fit the hinges into their grooves, then open the door completely to release the sectors «**B**».
At this point the door can be closed freely.

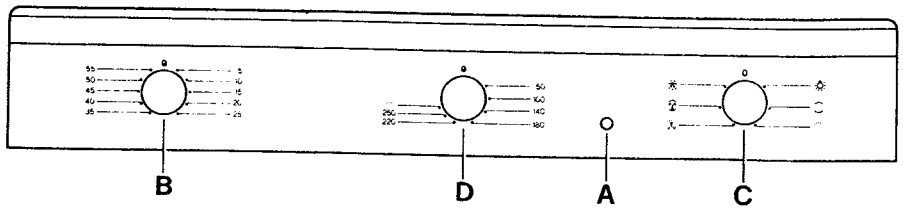

80÷90
560 min.
583÷585
554÷564
560 min.
583÷585
554÷564
560 min.
583÷585
554÷564
596
550
595
A
A
A
A
545
21
1


80÷90
3 min.
14
583÷585
595
6
545
560 min.
21
1a

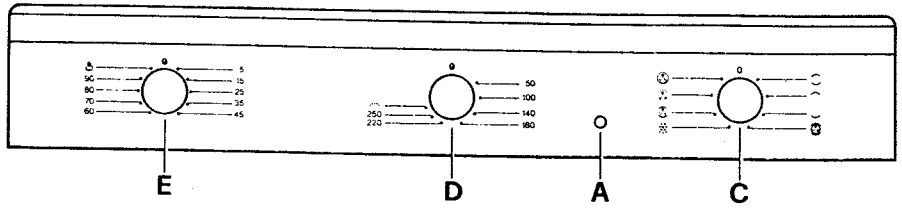

50 min.
180
14
583÷585
50 min.
3 min.
505
575
595
545
6
30
21
560 min.
1b


1
5
2
4
3
2

Modello statico + convenzione 5 funzioni
Modèle statique + convection 5 fonctions
Statisch model + convectie 5 funkties
Modelo estatico + 5 funciones convencionales

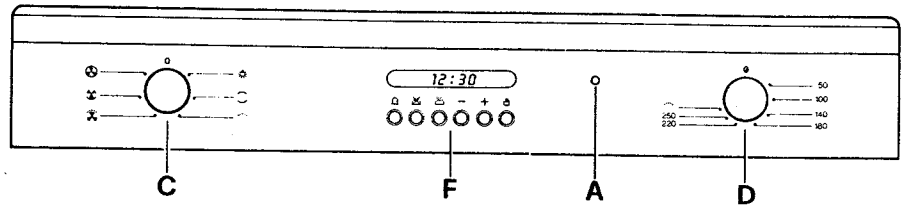


Modello multifunzione 8 funzioni
Modèle multifonctions 8 fonctions
Multifunktiemodel 8 funkties
Modelo multifuncion 8 funciones

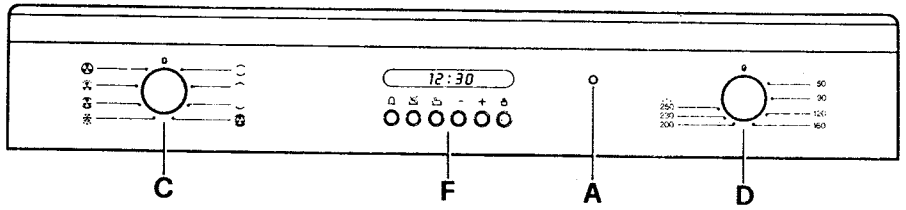


3

Modello multifunzione 5 funzioni
Modèlo multifonctions 5 fonctions
Multifunktiemodel 5 funkties
Modelo multifuncion 5 funciones

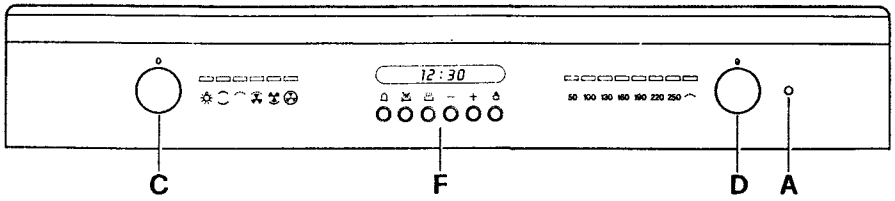


Modello multifunzione 8 funzioni
Modèle multifonctions 8 fonctions
Multifunktiemodel 8 funkties
Modelo multifuncion 8 funciones

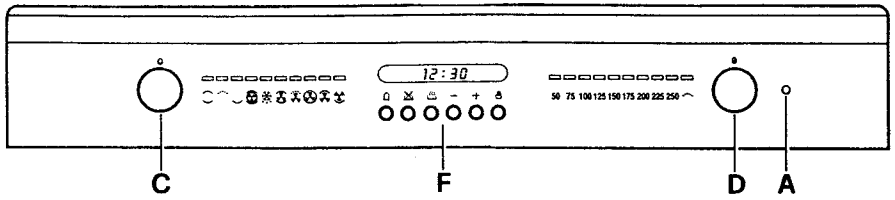


4

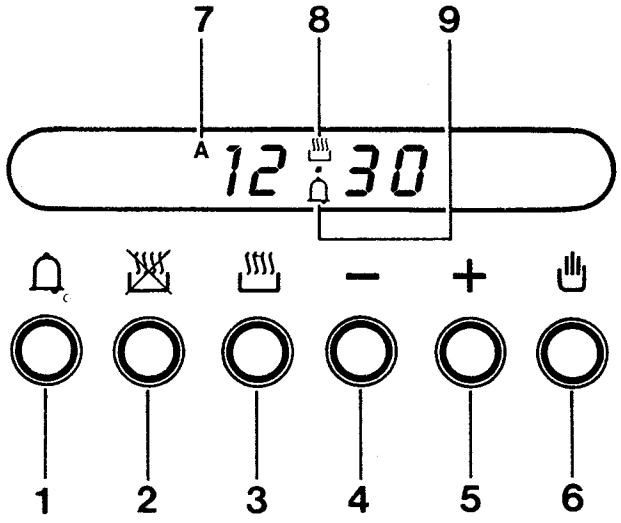
Modello 600 multifunzione 5 funzioni
Modèle 600 multifonctions 5 fonctions
Multifunktiemodel 600 5 funkties
Modelo 600 multifuncion 5 funciones



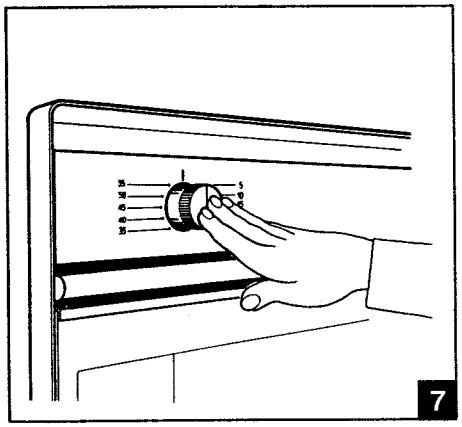
Modello 650 multifunzione 10 funzioni
Modèlo 650 multifonctions 10 fonctions
Multifunktiemodel 650 10 funkties
Modelo multifuncion 10 funciones

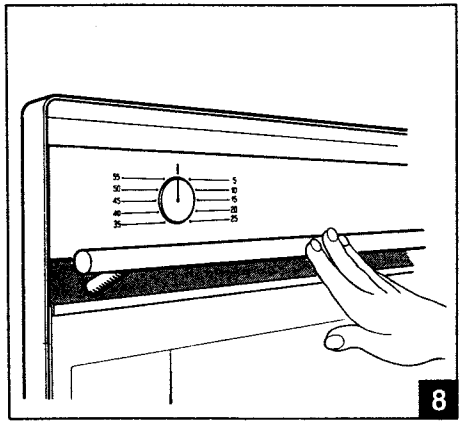


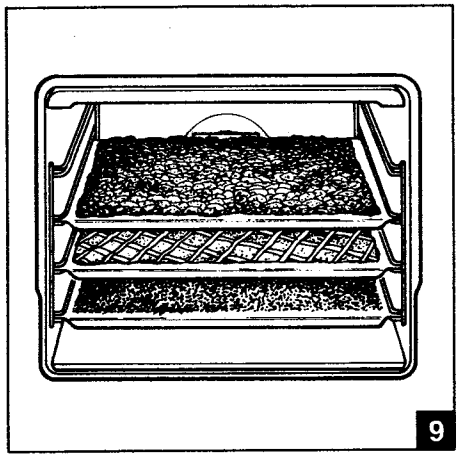
5

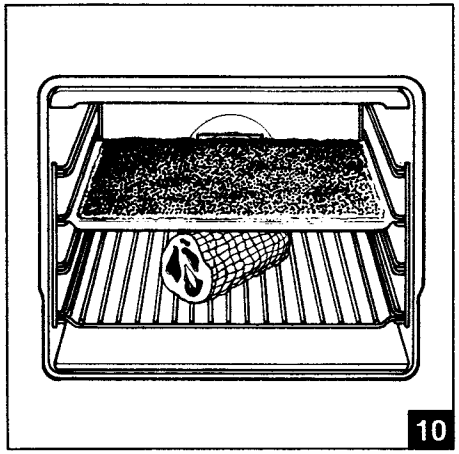


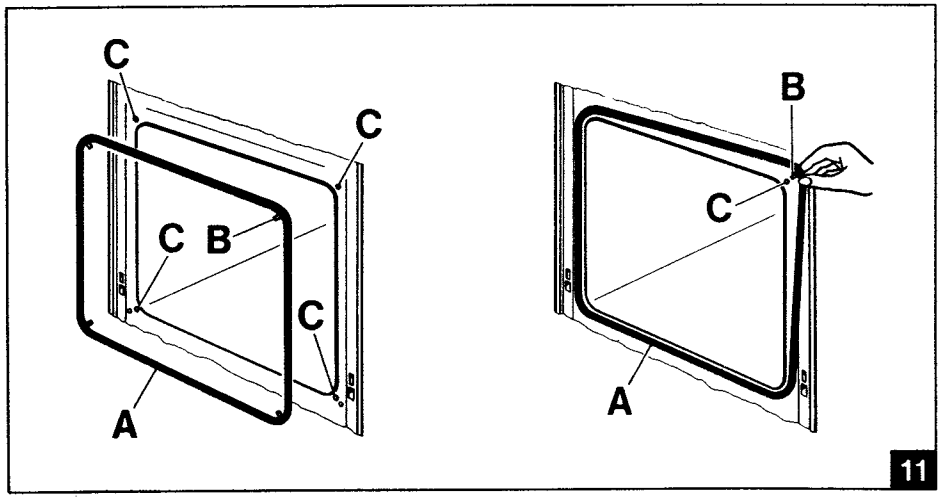
6

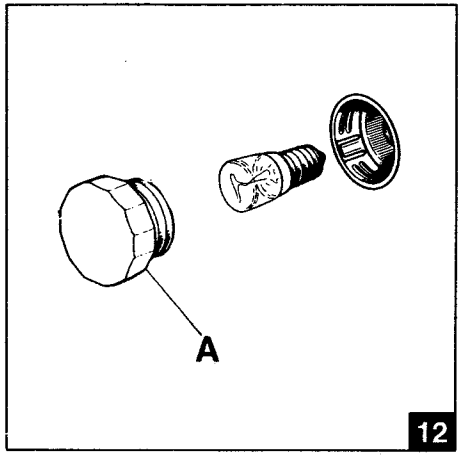

7

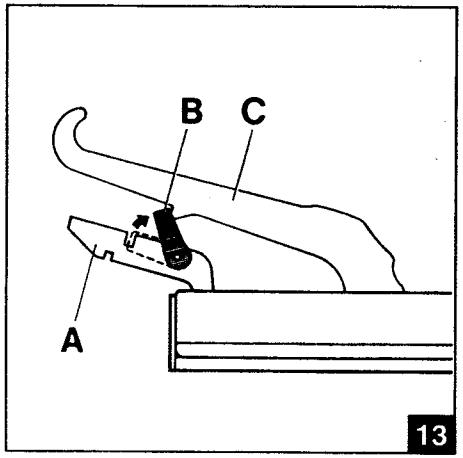

8

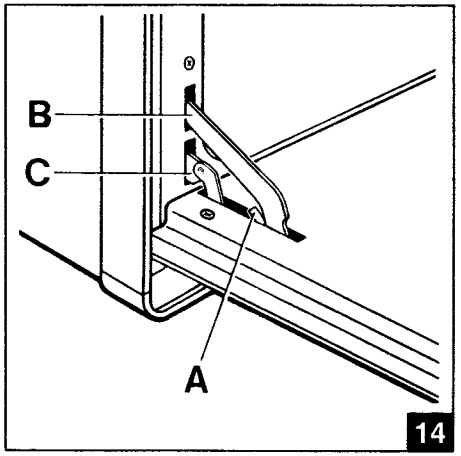

9

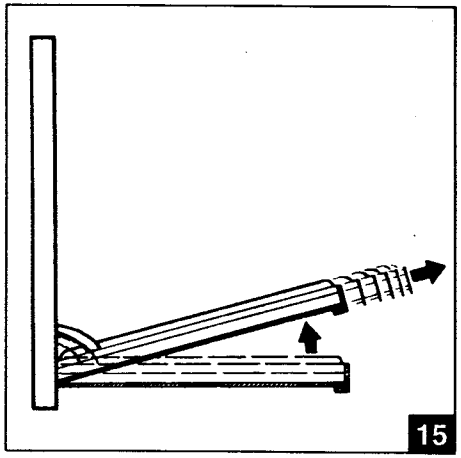

10


C
C
C B
C
A
B
C
A
11


A
12


B
C
A
13


B
C
A
14


15