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English,1

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Installation

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! Before placing your new appliance into operation please read these operating instructions carefully. They contain important information for safe use, for installation and for care of the appliance.

! Please keep these operating instructions for future reference. Pass them on to possible new owners of the appliance.

Positioning

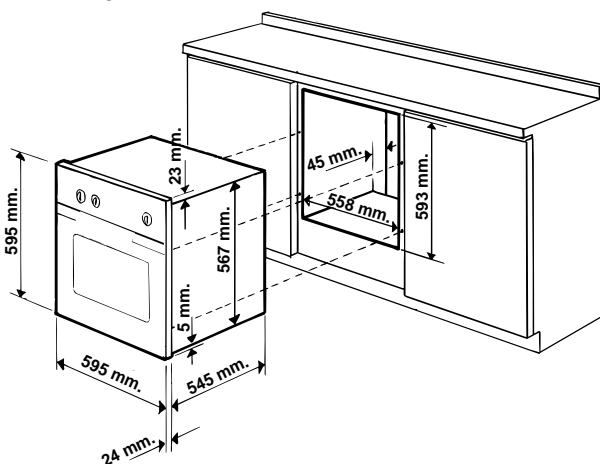
! Keep packaging material out of the reach of children. It can become a choking or suffocation hazard. (see *Precautions and tips*).

! The appliance must be installed by a qualified person in compliance with the instructions provided. Incorrect installation may cause harm to persons, animals or may damage property.

Fitting the appliance

Use the appropriate cabinet to ensure that the appliance functions properly.

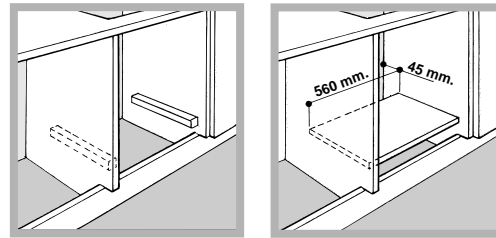
- The panels adjacent to the oven must be made of heat-resistant material.
- Cabinets with a veneer exterior must be assembled with glues which can withstand temperatures of up to 100°C.
- to install the oven under the counter (see *diagram*) and in a kitchen unit, the cabinet must have the following dimensions:



! The appliance must not come into contact with electrical parts once it has been installed. The consumption indications on the data plate have been calculated for this type of installation.

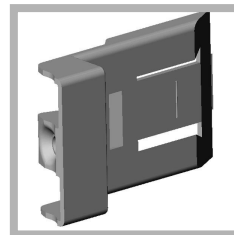
Ventilation

To ensure good ventilation, the back panel of the cabinet must be removed. It is advisable to install the oven so that it rests on two strips of wood, or on a completely flat surface with an opening of at least 45 x 560 mm (see *diagrams*).

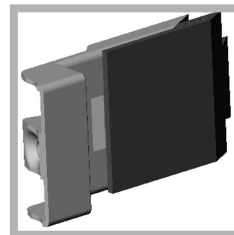


Centring and fastening

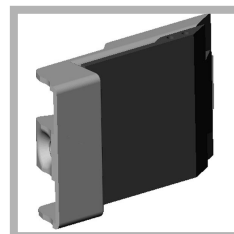
Position the 4 tabs on the side of the oven according to the 4 holes of the outer frame. Adjust the tabs according to the thickness of the cabinet side panel, as shown below:



thickness of 20 mm: take off the removable part of the tab (see *diagram*)



thickness of 18 mm: use the first groove, which has already been set in the factory (see *diagram*)



thickness of 16 mm: use the second groove (see *diagram*)

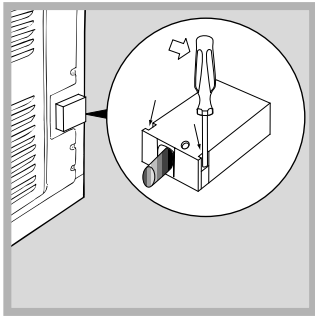
Secure the appliance to the cabinet by opening the oven door and putting 4 screws into the 4 holes of the outer frame.

! All parts which ensure the safe operation of the appliance must not be removable without the aid of a tool.

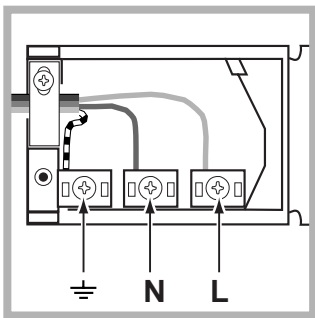
Electrical connections

! Ovens equipped with a three-pole power supply cable are designed to operate with alternating current at the voltage and frequency indicated on the data plate located on the appliance (*see below*).

Fitting the power supply cable



1. Open the terminal board by inserting a screwdriver into the side tabs of the cover. Use the screwdriver as a lever by pushing it down to open the cover (*see diagram*).



2. Install the power supply cable by loosening the cable clamp screw and the three wire contact screws L-N- \perp . Connect the wires to the corresponding terminals: the Blue wire to the terminal marked (N), the Brown wire to the terminal marked (L) and the Yellow Green wire \perp to the terminal marked (*see diagram*).

the terminal marked (L) and the Yellow Green wire \perp to the terminal marked (*see diagram*).

3. Secure the cable by fastening the clamp screw.
4. Close the cover of the terminal board.

Connecting the supply cable to the mains

Install a standardised plug corresponding to the load indicated on the data plate (*see side*).

The appliance must be directly connected to the mains using an omnipolar circuit-breaker with a minimum contact opening of 3 mm installed between the appliance and the mains, suitable for the load indicated and complying with current electrical regulations (the earthing wire must not be interrupted by the circuit-breaker). The supply cable must not come into contact with surfaces with temperatures higher than 50°C.

! The installer must ensure that the correct electrical connection has been made and that it is compliant with safety regulations.

Before connecting to the power supply, make sure that:


- The appliance is earthed and the plug is compliant with the law.
- The socket can withstand the maximum power of the appliance, which is indicated on the data plate (*see below*).
- The voltage must be in the range between the values indicated on the data plate (*see below*).
- The socket is compatible with the plug of the appliance. If the socket is incompatible with the plug, ask an authorised technician to replace it. Do not use extension cords or multiple sockets.

! Once the appliance has been installed, the power supply cable and the electrical socket must be easily accessible.

! The cable must not be bent or compressed.

! The cable must be checked regularly and replaced by authorised technicians only (*see Assistance*).

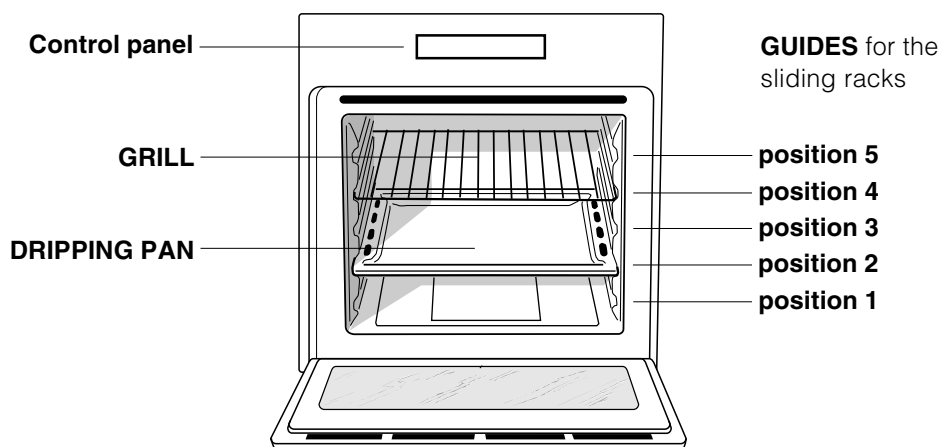
! The manufacturer declines any liability should these safety measures not be observed.

DATA PLATE	
Dimensions	width cm 43.5 height cm 32 depth cm 41.5
Volume	lt. 58
Electrical connections	voltage: 240V~ 50/60 Hz maximum power absorbed 2400W
	This appliance conforms to the following European Economic Community directives: - 73/23/EEC of 19/02/73 (Low Voltage) and subsequent amendments; - 89/336/EEC of 03/05/89 (Electromagnetic Compatibility) and subsequent amendments; - 93/68/EEC of 22/07/93 and subsequent amendments.

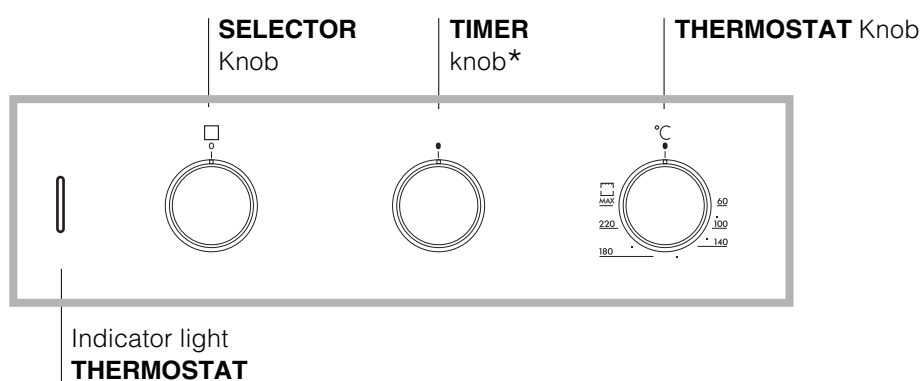
Description of the appliance

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Overall view



Control panel



* Only on certain models

! The first time you use your appliance, heat the empty oven with its door closed at its maximum temperature for at least half an hour. Ensure that the room is well ventilated before switching the oven off and opening the oven door. The appliance may produce a slightly unpleasant odour caused by the burning away of protective substances used during the manufacturing process.

Starting the oven

1. Select the desired cooking mode by turning the SELECTOR knob.
2. Select the desired temperature with the THERMOSTAT knob. See the Cooking advice table for cooking modes and the suggested cooking temperatures (*see Cooking Modes*).
3. When preheating is finished, the THERMOSTAT indicator light will stay on: place the food in the oven.
4. You may do the following during cooking:
 - change the cooking mode by turning the SELECTOR knob.
 - change the temperature by turning the THERMOSTAT knob.
 - stop cooking by turning the SELECTOR knob to the "0" position.

! Never put objects directly on the oven bottom to avoid damaging the enamel coating.


! Always place cookware on the rack(s) provided.

Cooling ventilation

In order to cool down the external temperature of the oven, some models are fitted with a cooling fan that blows out air between the control panel and the oven door.

! Once the cooking has been completed, the cooling fan remains on until the oven has cooled down sufficiently.

Oven light

It goes on when selecting  with the SELECTOR knob. It stays on when a cooking mode is selected.

How to use the timer*

1. To set the buzzer, turn the TIMER knob clockwise almost one complete revolution.
2. Turn the knob anticlockwise to set the desired time: align the minutes shown on the knob with the indicator on the control panel.
3. The timer operates in minutes: when the selected time has elapsed, a buzzer will sound.

! The timer does not turn the oven on or off.

* Only on certain models

Cooking modes

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Cooking modes

! A temperature value can be set for all cooking modes between 60°C and Max, except for

- GRILL (recommended: set only to MAX power level);
- GRATIN (recommended: do not exceed 200°C).



TRADITIONAL OVEN mode

Both the top and bottom heating elements will come on. With this traditional cooking mode, it is best to use one cooking rack only; if more than one rack is used, the heat will be distributed unevenly.



MULTI-COOKING mode

All the heating elements (top and bottom), as well as the fan, will come on. Since the heat remains constant throughout the oven, the air cooks and browns food uniformly. A maximum of two racks may be used at the same time.



TOP OVEN mode

The top heating element comes on. This mode can be used to brown food at the end of cooking.



GRILL mode

The top heating element comes on. The extremely high and direct temperature of the grill makes it possible to brown the surface of meats and roasts while locking in the juices to keep them tender. The grill is also highly recommended for dishes that require a high temperature on the surface: such as beef steaks, veal, rib steak, filets, hamburgers etc... Some grilling examples are included in the "Practical Cooking Advice" paragraph. Always cook in this mode with the oven door closed.



GRATIN mode

The top heating element, as well as the fan, will come on. This combination of features increases the effectiveness of the unidirectional thermal radiation of the heating elements through forced circulation of the air throughout the oven. This helps prevent food from burning on the surface, allowing the heat to penetrate right into the food. Always cook in this mode with the oven door closed.

Practical cooking advice

! Do not place racks in position 1 and 5 during fan-assisted cooking. Excessive direct heat can burn temperature sensitive foods.

! In the GRILL and GRATIN cooking modes, place the dripping pan in position 1 to collect cooking residues (fat and/or grease).

MULTI-COOKING

- Use position 2 and 4, placing the food that requires more heat on 2.
- Place the dripping pan on the bottom and the rack on top.

GRILL

- Insert the rack in position 3 or 4. Place the food in the centre of the rack.
- We recommend that you set the maximum power level. The top heating element is regulated by a thermostat and may not always be on.

PIZZA

- For best results when cooking pizza, use the MULTI-COOKING mode.
- Use a light aluminium pizza pan. Place it on the rack provided.
For a crispy crust, do not use the dripping pan (prevents crust from forming by extending cooking time).
- If the pizza has a lot of toppings, we recommend adding the mozzarella cheese on top of the pizza halfway through the cooking process.

Cooking advice table

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Cooking modes	Foods	Weight (in kg)	Rack position	Pre-heating time (min)	Recommended temperature	Cooking time (minutes)
Convection Oven	Duck	1	3	15	200	65-75
	Roast veal or beef	1	3	15	200	70-75
	Pork roast	1	3	15	200	70-80
	Biscuits (short pastry)	-	3	15	180	15-20
	Tarts	1	3	15	180	30-35
Multi-cooking	Pizza (on 2 racks)	1	2 and 4	15	230	15-20
	Lasagne	1	3	10	180	30-35
	Lamb	1	2	10	180	40-45
	Roast chicken + potatoes	1+1	2 and 4	15	200	60-70
	Mackerel	1	2	10	180	30-35
	Plum cake	1	2	10	170	40-50
	Cream puffs (on 2 racks)	0.5	2 and 4	10	190	20-25
	Biscuits (on 2 racks)	0.5	2 and 4	10	180	10-15
	Sponge cake (on 1 rack)	0.5	2	10	170	15-20
	Sponge cake (on 2 racks)	1	2 and 4	10	170	20-25
Savoury pies	1.5	3	15	200	25-30	
Top oven	Browning food to perfect cooking	-	3/4	15	220	-
Grill	Soles and cuttlefish	1	4	5	Max	8-10
	Squid and prawn kebabs	1	4	5	Max	6-8
	Cod filet	1	4	5	Max	10
	Grilled vegetables	1	3 or 4	5	Max	10-15
	Veal steak	1	4	5	Max	15-20
	Cutlets	1	4	5	Max	15-20
	Hamburgers	1	4	5	Max	7-10
	Mackerels	1	4	5	Max	15-20
	Toasts	4	4	5	Max	2-3
Gratin	Grilled chicken	1.5	2	5	200	55-60
	Cuttlefish	1.5	2	5	200	30-35

Precautions and tips

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! The appliance was designed and manufactured in compliance with international safety standards. The following warnings are provided for safety reasons and must be read carefully.

General safety

- The appliance was designed for domestic use inside the home and is not intended for commercial or industrial use.
- The appliance must not be installed outdoors, even in covered areas. It is extremely dangerous to leave the appliance exposed to rain and storms.
- When handling the appliance, always use the handles provided on the sides of the oven.
- Do not touch the appliance with bare feet or with wet or moist hands and feet.
- The appliance must be used to cook food by adults only and according to the instructions in this manual.
- **When the appliance is in use, the heating elements and some parts of the oven door become extremely hot. Make sure you don't touch them and keep children well away.**
- Ensure that the power supply cable of other electrical appliances does not come into contact with the hot parts of the oven.
- The openings used for ventilation and dispersion of heat must never be covered.
- Always grip the oven door handle in the centre: the ends may be hot.
- Always use oven gloves to place cookware in the oven or when removing it.
- Do not use aluminium foil to line the bottom of the oven.
- Do not place flammable materials in the oven: if the appliance is switched on by mistake, it could catch fire.
- Always make sure the knobs are in the "●"/"○" position when the appliance is not in use.
- When unplugging the appliance always pull the plug from the mains socket, do not pull on the cable.

- Never carry out any cleaning or maintenance work without having unplugged the plug from the mains.
- In the case of a malfunction, under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or further malfunctioning of the appliance. Contact a Service Centre (*see Assistance*).
- Do not rest heavy objects on the open oven door.

Disposal

- Observe local environmental standards when disposing packaging material for recycling purposes. Observe existing legislation when disposing of the old appliance.
- Contact your Local Organisation in charge of waste disposal.
- Make the appliance unusable by cutting off the electrical cable before disposal.

Respecting and conserving the environment

- By using the appliance in the hours between late afternoon and early morning, you can help reduce the work load placed on electrical companies.
- Always keep the oven door closed when using the GRILL and GRATIN mode to attain best results and to save energy (approximately 10%).
- Regularly check the door seals and wipe clean to ensure they are free of debris so that they stick properly to the door and do not allow heat to disperse.

Switching the appliance off

Disconnect your appliance from the electricity supply before carrying out any work on it.

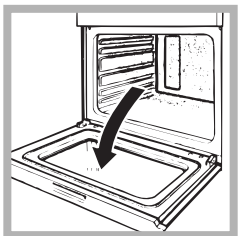
Cleaning the appliance

- The stainless-steel or enamel-coated external parts as well as the rubber seals may be cleaned using a sponge that has been soaked in lukewarm water and neutral soap. If these stains are difficult to remove, use only specialised products. After cleaning, rinse and dry thoroughly. Do not use abrasive powders or corrosive substances.
- Ideally, the inside of the oven should be cleaned after each use, when it is still lukewarm. Use hot water and detergent, rinse and dry with a soft cloth. Do not use abrasive products.
- The accessories can be washed like everyday crockery (even in your dishwasher).

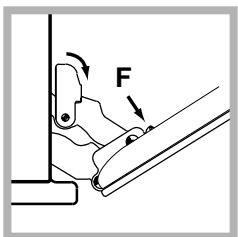
Cleaning the oven door

Clean the glass door using non-abrasive products and sponges and dry it with a soft cloth.

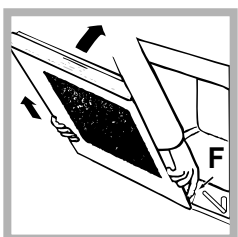
To clean more thoroughly, you can remove the oven door.



1. Open the oven door fully (*see diagram*).



2. Lift up and turn the small levers located on the two hinges (*see diagram*).



3. Grip the door on the two external sides and close it approximately half way. Unlock the door by pressing on the clamps F, then pull the door towards you lifting it out of its seat (*see diagram*).

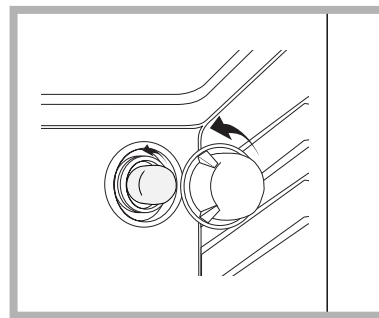
To replace the door, reverse this sequence.

Inspecting the seals

Check the door seals around the oven periodically. If the seals are damaged, please contact your nearest After-sales Service Centre (*see Assistance*). We recommend not using the oven until the seals have been replaced.

Replacing the light bulb

To replace the oven light bulb:



1. Remove the glass cover of the lamp-holder.
2. Remove the light bulb and replace it with a similar one: Wattage 25 W, cap E 14.
3. Replace the glass cover (*see diagram*).

Assistance

Communicating:

- appliance model (Mod.)
- serial number (S/N)

This information is found on the data plate located on the appliance and/or on the packaging.

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