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# INSTALLATION AND USER MANUAL

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## BUILT-IN ELECTRIC OVENS

**EN**

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## INTRODUCTION

READ THESE INSTRUCTIONS CAREFULLY BEFORE INSTALLING AND USING THE APPLIANCE.

These instructions are valid only for the countries whose identifying symbols are included on the cover of this manual and on the appliance label.

The manufacturer shall not be held liable for property damage or personal injury resulting from incorrect installation or improper use of the appliance.

The manufacturer shall also not be held liable for any imprecisions due to printing or transcription errors in this booklet.

The appearance of the figures included herein is only for guidance.

The manufacturer reserves the right to make modifications to its products when it considers this necessary or beneficial, however the essential safety and performance characters shall not be affected.

THIS APPLIANCE IS DESIGNED FOR NON-PROFESSIONAL, DOMESTIC USE.

This user manual is an integral part of the appliance and must therefore be kept in its entirety in a place accessible to the user for the entire lifetime of the appliance.

Read this manual before using the appliance.

### MANUFACTURER LIABILITY

The manufacturer shall bear no liability for property damage or personal injury due to:

- Use of the appliance other than that specified
- Failure to comply with the instructions in the user manual
- Tampering with/unauthorised modifications to any part of the appliance
- The use of non-original spare parts.
- This appliance is intended for cooking food in the home environment. Any other use shall be considered improper.
- The appliance is not designed to operate with external timers or with remote-control systems.

**WARNING:** The  $\text{CE}$  marking on this product is a declaration, under the manufacturer's full responsibility, that the product complies with all European health, safety and environmental requirements laid out in the legislation covering this product type.

## ENVIRONMENTAL PROTECTION



Please think of the environment when disposing of the packaging.

This appliance is marked in accordance with European Community Directive 2012/19/EU 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.

The packaging of this appliance is composed of the elements strictly necessary to ensure sufficient protection during transport. The packaging materials are completely recyclable, thus reducing their environmental impact. Please help to protect the environment by taking the following tips into consideration:

- Sort the packaging materials for recycling
- Render the old appliance unusable before taking it to the collection facility Ask the competent local authorities for details of the nearest recycling centre you can take the old appliance to
- Do not dispose of used oil down the drain. Keep it in a closed container and take it to a recycling centre; if this is not possible, dispose of it in mixed waste (in this manner it will be disposed of at a monitored facility – although this is not the best solution, it at least prevents contamination of the sewage/water systems).

### PLASTIC PACKAGING

Danger of suffocation

- Do not leave the packaging or any part thereof unattended.
- Do not let children play with the plastic bags.

### APPLIANCE DATA PLATE

The data plate bears the technical data, serial number and brand name of the appliance. The appliance data plate is located on the side of the front of the oven, and must not be removed at any time. A copy is provided in this manual for reference.

## INTRODUCTION

### GENERAL SAFETY INSTRUCTIONS

- During use, the appliance and its accessible parts become very hot.
- Never touch the heating elements during use.
- Keep children under the age of eight at a safe distance unless they are constantly supervised.
- Children must not play with the appliance.
- This appliance may only be used by children over the age of eight, and by people with reduced physical, sensory or mental capacity, or lacking in experience in the use of electrical appliances, provided that they are supervised or instructed by adults who are responsible for their safety.
- Switch off the appliance after use.
- Cleaning and maintenance must not be carried out by children without adequate supervision.
- Ensure that hot surfaces are allowed to cool before proceeding to clean the appliance.
- Have installation and servicing carried out by qualified personnel in compliance with applicable standards and legislation. Do not try to repair the appliance yourself or without the assistance of a qualified technician.
- Do not modify this appliance.
- Do not insert anything in the slots.
- Do not obstruct ventilation openings and heat dispersal slots.
- If the power supply cable is damaged, contact technical support immediately and they will arrange for it to be replaced.
- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Do not sit or put any weight on the oven door.
- Do not use steam jets to clean the appliance.
- Do not use the appliance as a space heater for any reason.
- In the event of breakage or cracking in the glass, shut off the oven immediately and disconnect it from the power supply. Contact technical support.
- Sudden and extreme changes in temperature can cause the glass to break – never pour cold liquids onto the oven door.
- Using the oven generates heat and moisture – keep the area well ventilated during operation.
- Never place flammable objects in the oven
- Do not open the door if smoke is coming out of the oven. Shut the appliance off and disconnect its power supply.
- The oven contains electronic components which could interact with electronic medical equipment such as pacemakers or insulin

pumps. Equipment of this type must be kept at least 10 cm from the oven.

- Ensure that there are no trapped objects which could prevent the oven door from shutting.
- The oven is not designed to operate with timers or remote control systems.
- Plastic containers not designed for high temperatures could melt, damaging the oven or even catching fire.
- Closed tins and jars could burst or even explode if heated: never use the oven for preparing or heating tins or jars.

### INSTRUCTIONS FOR USE

- Take great care when cooking food with a high alcohol content, as this could cause a fire.
- Remove any food residue from inside the oven before using the appliance in order to prevent fires and smoking.
- Do not place any objects or baking paper on the bottom of the oven.
- After cooking, keep the door closed while the oven is cooling down to prevent damaging adjacent kitchen units.
- Fruit juice can cause indelible staining; use deep dishes to prevent leakage.
- Damaged containers, or those which are unsuitably small, can lead to serious injuries.
- When opening the oven door, be very careful of escaping steam: burn hazard!
- Do not pour water into a hot oven: this would create steam, and thus a burn hazard!
- Keep the door seal clean to prevent heat escaping and damaging adjacent units.
- Insert oven racks and trays all the way into their guides to prevent damage to the door when closing.

## TECHNICAL INSTALLATION INSTRUCTIONS

The installation, adjustments, transformations and maintenance listed in this section must only be performed by qualified technicians (in accordance with applicable legislation). Incorrect installation can cause property damage and injury to people or pets; the manufacturer shall not be held liable in this event. The appliance's automatic regulation or safety devices may only be modified by the manufacturer or a duly authorised supplier during the appliance's lifetime.

**Ensure all necessary PPE is used when carrying out the installation**

### INSTALLING THE OVEN IN THE UNIT

Ensure that the oven is fully present and undamaged after removing all loose parts from their inner and outer packaging. In the event of any uncertainty, do not use the appliance and contact technical support.

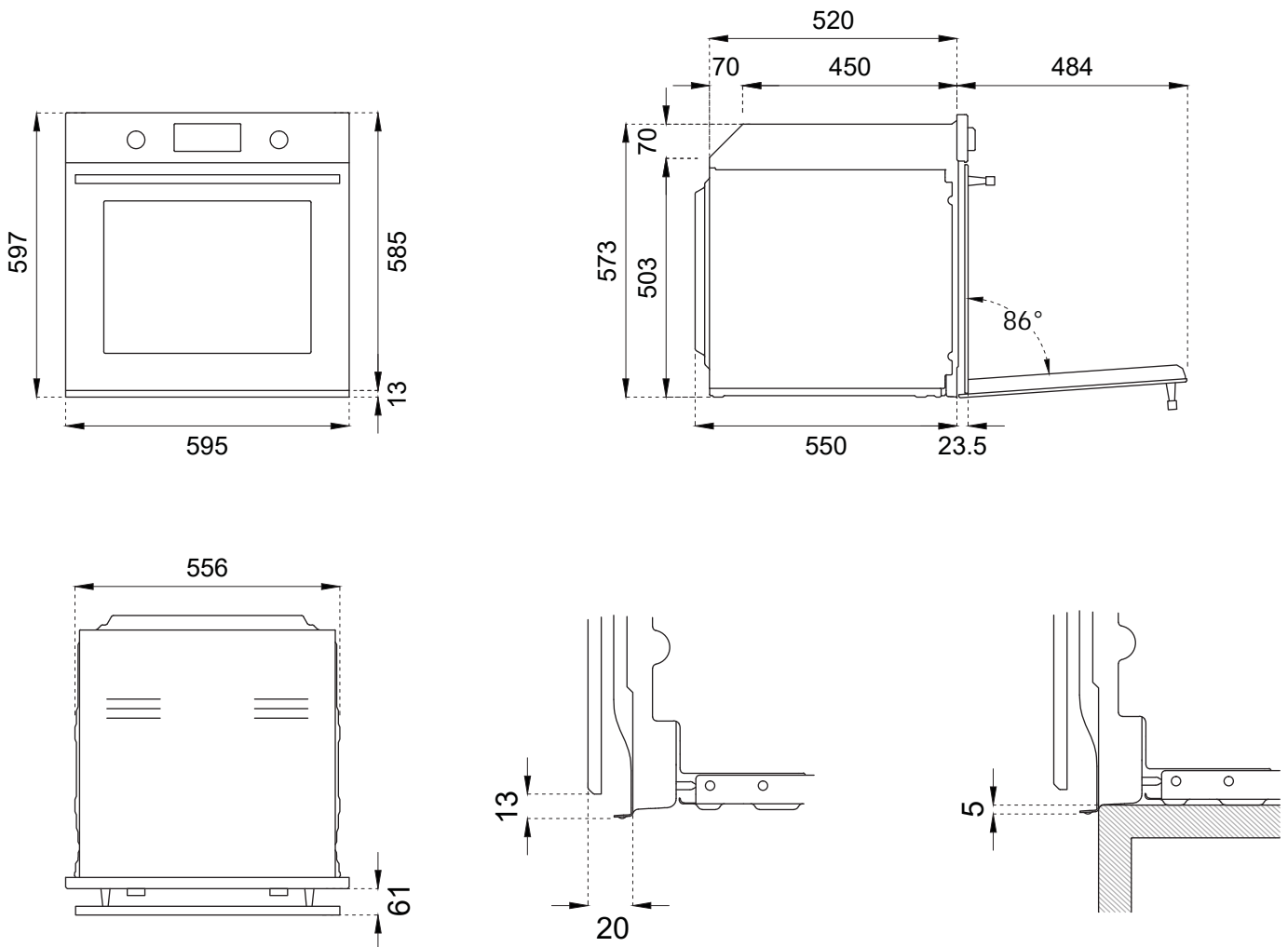
Check that the kitchen unit is suitable for installation of the oven, referring to the dimensions given in this guide.

### IMPORTANT INFORMATION

The oven is only suitable for installation inside a fitted kitchen unit or carcass. The sides and surrounding surfaces must be able to withstand temperatures of up to 90°C.

Installation of the appliance must be performed in accordance with the provisions of applicable legislation.

An opening must be present in the rear of the carcass to allow for oven ventilation, as shown in the figure.



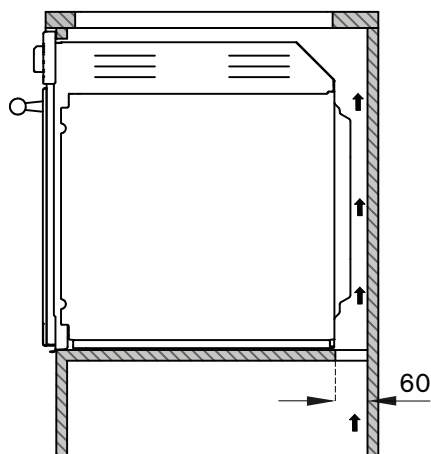
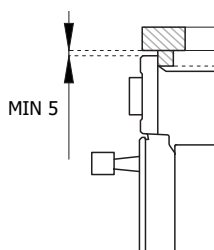
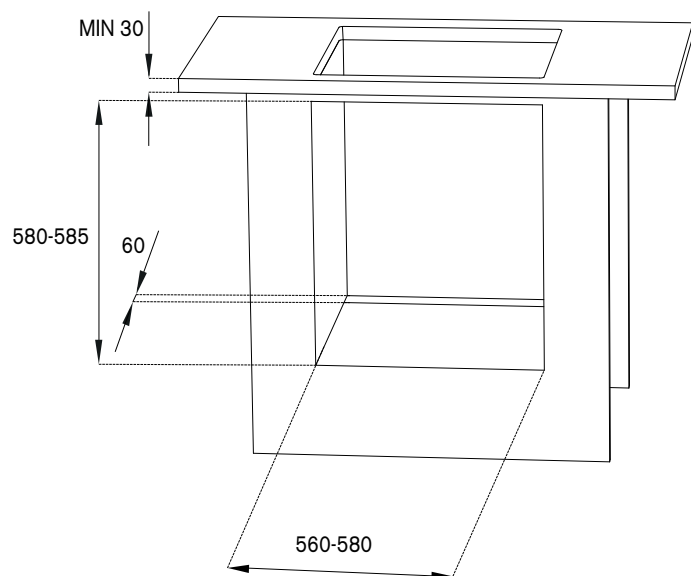
## TECHNICAL INSTALLATION INSTRUCTIONS

### INSTALLATION UNDERNEATH A BUILT-IN HOB

The clearance between the oven and the kitchen units or other installed appliances must be enough to ensure sufficient ventilation and air discharge. If installed under a hob, space must be left between the bottom of the hob and the top of the oven to allow for ventilation of the entire compartment (see figure).

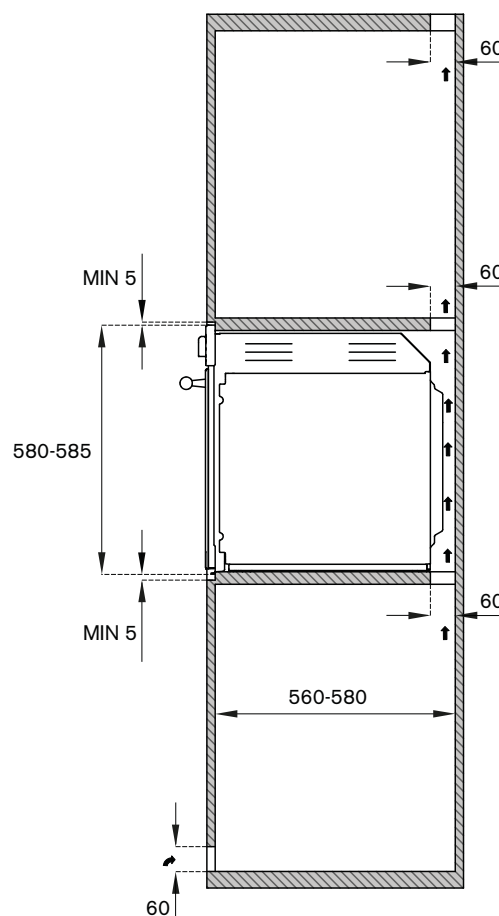
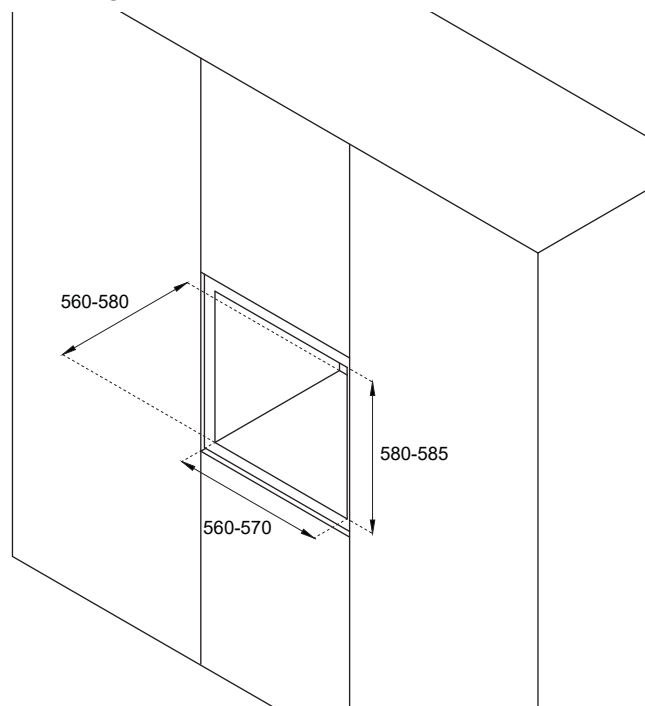
Any ventilation openings required for the hob are to be added to those required by the oven.

The manufacturer shall bear no liability in the event of the oven being installed in combination with a hob from another manufacturer.



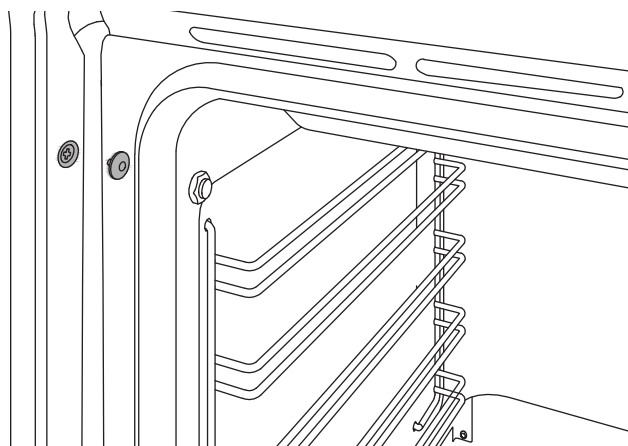
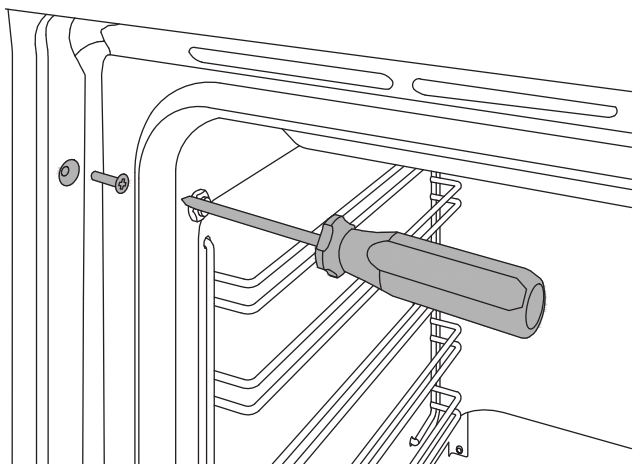
### INSTALLING THE OVEN IN A TALL APPLIANCE HOUSING

The clearance between the oven and the kitchen units must be enough to ensure sufficient ventilation and air discharge. Ensure there is an opening in the top or rear of the carcass as shown in the figure.



## OVEN FASTENING

- Position the appliance into the carcass with the help of a second person.
- Do not use the door or handle to position the oven.
- Check that the oven is correctly aligned with the units.
- Check that the door opens correctly.
- Fasten the oven to the carcass with the supplied screws, ensuring that the oven remains centred.
- Cover the screws with the caps.



## ELECTRICAL CONNECTION

The electrical connection must be made in accordance with applicable standards and legislation.

Before connecting up the appliance, check that:

- The mains electricity supply matches the characteristics indicated on the appliance data plate.
- The circuit wiring and outlet are equipped with a compliant earth connection.

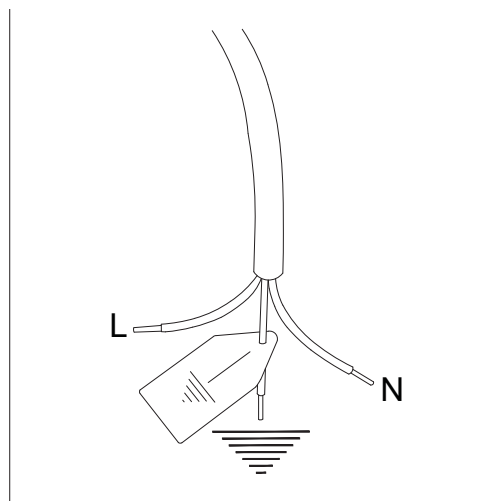
When the oven is connected to the mains power supply via a socket:

- Wire a plug onto the power cable which must comply with applicable standards in the country of use; the plug (and its fuse, where applicable) must be suitable for the rated load specified on the appliance data plate. Connect the cores of the cable in accordance with the figure, ensuring you follow the harmonised wiring colour scheme:

L (live/hot/phase) = brown wire

N (neutral) = blue wire

earth "⏚" symbol = yellow/green wire



Oven type	Five-function	Nine-function
<b>Voltage</b>	220-240 V	220-240 V
<b>Frequency</b>	50/60 Hz	50/60 Hz
<b>Max. power</b>	2100 W	2700 W
<b>Max current draw</b>	10 A	13 A
<b>Cable type</b>	3x1mm <sup>2</sup>	3x1.5mm <sup>2</sup>



- The power supply cable must be positioned in such a way that it is not resting against the rear of the oven, that it is not in contact with sharp edges and will not reach a temperature of 90°C at any point.
- Do not use adapters, extension leads, gang sockets etc. as these could cause loose contacts and overheat.

When the appliance is to be hard-wired to the mains circuit:

- The circuit must be fitted with a monopolar circuit breaker of suitable capacity for the appliance's rated load.
- The earth conductor must not be switched by the breaker and must be connected to the earthing system.
- As an alternative, an RCBO may also be used, or RCD protection in addition to or instead of a fuse or MCB, depending on the applicable electrical code.

## MAINTENANCE

### REPLACING COMPONENTS

Isolate the appliance's power supply before performing any maintenance.

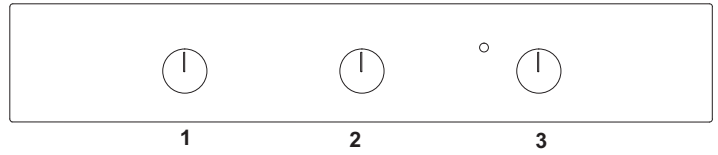
Contact an authorised service centre if functional components require replacement.

**WARNING: If the power cable requires replacement, the installer/maintenance technician must use H05VV-F cable and leave the earth conductor around 2 cm longer than the live and neutral wires. They must also comply with the instructions given for the initial electrical connection.**

## CONTROL PANEL

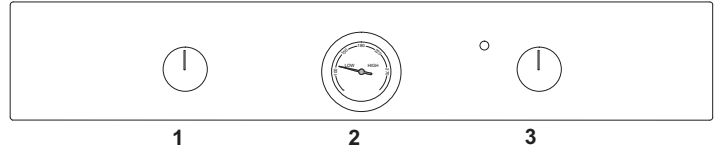
### THREE-KNOB OVEN CONTROLS

- 1 Function selector
- 2 End-of-cooking timer
- 3 Temperature selector



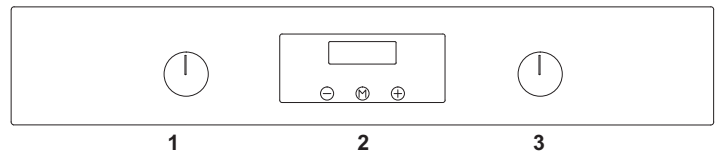
### TWO-KNOB OVEN CONTROLS

- 1 Function selector
- 2 Thermometer
- 3 Temperature selector



### TWO-KNOB OVEN CONTROLS

- 1 Function selector
- 2 Display with touch control
- 3 Temperature selector



## OVEN FUNCTIONS

SYMBOL	DESCRIPTION		FIVE-FUNCTION OVEN	NINE-FUNCTION OVEN
	Pre-heating			•
	Static		•	•
	Bottom element		•	•
	Top element			•
	Grill		•	•
	Fan with grill		•	•
	Fan assisted		•	•
	Fan			•
	Pizza			•

## USE

### BEFORE FIRST USE

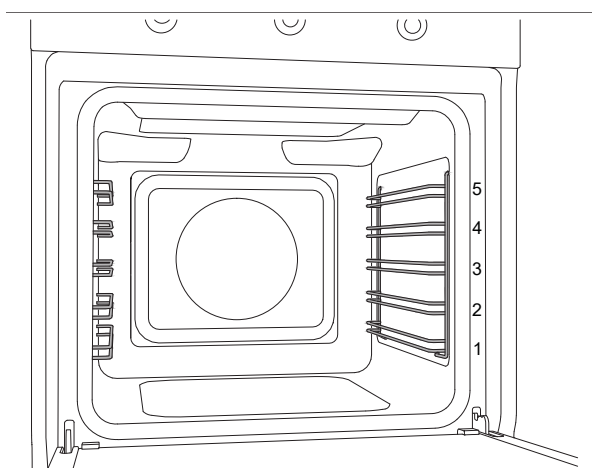
- Remove any film and other packaging residue from the inside and outside of the oven.
- Remove and wash all accessories.
- Run the oven for 30 min. at 250°C without placing any food inside (during this operation it is normal for manufacturing residue to produce some smoke and odours).
- Let the oven cool down.
- Open the door and air the oven out for 15 minutes.
- Clean the inside of the oven.

### RACK POSITIONING

Racks and trays must be inserted into the side guides until they come to a complete stop to prevent contact with the oven door.

When removing accessories beyond halfway they are blocked to facilitate removing dishes.

The oven has five cooking levels indicated on the right-hand side of the front of the oven.



### COOLING

The oven is equipped with a cooling system which operates during cooking.

Air flow between the control panel and door allows the controls to be kept at a usable temperature.

The cooling system turns on and off automatically (it is normal for this to continue running after the oven is switched off).

### PRE-HEATING

Most recipes will require the dish to be placed in the oven when it has already reached the specified cooking temperature.

The pre-heating time will depend on the temperature set and the number of accessories present in the oven.

### COOKING MODES

1. Insert the rack at the required level
2. Select the oven function by rotating the knob
3. Set the temperature by turning the knob clockwise
4. Where applicable, set manual or timed cooking using the TIMER knob or with the DISPLAY WITH TOUCH CONTROL.

The indicator light on the control panel turns off when the set temperature is reached.

The oven is equipped with various heating elements which create the various cooking modes when activated individually or in combination.

**Warning: all cooking operations must take place with the door closed.**

#### Pre-heating

Use this function to bring the oven to the required temperature in a short period of time.

This function is designed only for heating the oven, and not for cooking food.

#### Static

*Heat from above and below.*

Cooking on a single level: ideal for roasts, bread and cakes.

- Roasts: level 2 or 3
- Cakes: level 2 or 3 to ensure correct cooking of the bottom without burning the top

#### Bottom element

*Heat from below.*

Cooking on a single level, ideal for slow cooking and for heating plates.

At high temperatures, use this function for baked goods which you do not wish to brown.

- Level 2 or 3

#### Top element

*Heat from above.*

Cooking on a single level, ideal for reheating dishes or when you wish to brown the top of dishes.

- Level 3 or 4

#### Grill

*Heat from the grill (broiler) element. Max temperature 200°C.*

Cooking on a single level, ideal for grilling sausages, chops, bacon, fish or toast

Browning or gratinating food at the end of cooking

- Level 4 or 5

### **Fan with grill**

*Heat from the grill (broiler) element with fan assist.  
Max temperature 175°C.*

Cooking on a single level, ideal for grilling thick foods

The circulation of the heat aids optimum cooking of the food while grilling from above.

- Level 4 or 5

### **Fan assisted**

*Heat from above and below with fan assist*

Cooking on multiple levels: ideal for biscuits and cakes.

- Level 2 or 3 for cooking single items
- Levels 2 and 4 for cooking multiple items

### **Fan**

*Heat from the rear element with fan assist*

Cooking on multiple levels, ideal for any type of food which requires even heat.

- Level 2 or 3 for cooking single items
- Levels 2 and 4 for cooking multiple items

### **Pizza**

*Combination function: fan and bottom element.*

Cooking on a single level, ideal for pizza, flatbreads and other foods requiring high temperatures and heat from below.

- Level 1 or 2

## **SPECIAL FUNCTIONS**

### **Proving**

This function maintains the heat necessary for proving dough. When using this function, it is advisable to insert the food with the oven cold.

Select the STATIC function, leaving the temperature set to zero. Do not open the oven unless strictly necessary.

### **Defrost**

This function speeds up defrosting through forced air circulation.

Select the FAN function, leaving the temperature set to zero.

### **Oven Light**

The oven light turns on when the oven is operating. To turn on the light when the oven is off, set manual cooking, then turn the function knob to the STATIC function without turning the thermostat knob.

## **CONDENSATION**

When cooking foods with a high water content, it is normal for condensation to form on the inside of the oven door and on the control panel. This condensation will evaporate by itself during cooking.

## **COOKING TIPS**

- The set temperature and cooking time may vary slightly from one oven to another. Slight adjustments to recipes may be necessary.
- Increasing the temperature does not decrease cooking times.
- Cooking times depend on the weight, thickness and quality of the food.
- We recommend placing the food at the centre of the rack.
- Choose the level in accordance with the recipe and personal experience.
- Leave at least 3 cm between oven dishes and the sides of the oven to allow heat to circulate.
- Use light-coloured aluminium trays when cooking pastries.
- Use dark metal tins for cooking sweets and biscuits, as they help absorb heat.
- Turn and mix dishes so that they heat through evenly.
- For new recipes, choose the lowest temperature from those given along with the shortest time; then assess how well cooked the dish is, prolonging the cooking if necessary.

## **SAVING ENERGY**

- Open the oven door only when necessary to avoid wasting heat.
- Keep the inside of the oven clean.
- Remove any accessories not currently being used.
- Shut off the oven a few minutes before the time normally used, allowing the residual heat of the oven to finish cooking.

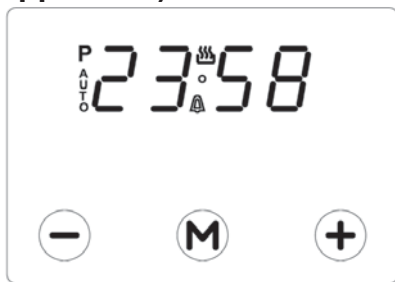
## COOKING GUIDELINES

The times given in the table do not include preheating times and are provided only as a guide.

Food	Weight (kg)	Function	Temperature (°C)	Time (minutes)	
Lasagne	3-4	Static	220-230	45-50	
Baked pasta	3-4	Static	220-230	45-50	
Roast veal	2	Fan assisted	180-190	90-100	
Pork loin	2	Fan assisted	180-190	70-80	
Sausages	1.5	Fan with grill	175	15	
Roast beef	1	Fan assisted	200	40-45	
Roast rabbit	1.5	Fan	180-190	70-80	
Turkey breast	3	Fan assisted	180-190	110-120	
Roast pork neck	2-3	Fan assisted	180-190	170-180	
Roast chicken	1.2	Fan assisted	180-190	65-70	
				1st side	2nd side
Pork chops	1.5	Fan with grill	175	15	5
Spare ribs	1.5	Fan with grill	175	10	10
Bacon	0.7	grill	200	7	8
Pork fillet	1.5	Fan with grill	175	10	5
Beef fillet	1	grill	200	10	7
Rainbow trout	1.2	Fan assisted	150-160	35-40	
Monkfish	1.5	Fan assisted	160	60-65	
Turbot	1.5	Fan assisted	160	45-50	
Pizza	1	Pizza	MAX	8-9	
Bread	1	Fan	190-200	25-30	
Focaccia	1	Fan assisted	180-190	20-25	
Bundt cake	1	Fan	160	55-60	
Jam tart	1	Fan	160	35-40	
Ricotta cake	1	Fan	160-170	55-60	
Stuffed tortellini	1	Fan assisted	160	20-25	
Sponge cake	1.2	Fan	160	55-60	
Profiteroles	1.2	Fan assisted	180	80-90	
Victoria sponge	1	Fan	150-160	55-60	
Rice cake	1	Fan assisted	160	55-60	
Pastries	0.6	Fan	160	30-35	

## COOKING INTERFACES


### TOUCHSCREEN DISPLAY (where applicable)



#### Setting the time


When the oven is first switched on, or after a black-out, the display will flash. The oven cannot be turned on in this condition.

- To set the current time and/or enable the oven, press and hold the “M” button for at least 2 seconds. The display will stop flashing.
- Press the + or - button to correct the displayed time. A short period after releasing the button, the set information will be accepted.

The oven cooking functions can be used only when the  symbol is lit on the programmer display.

#### Timer


This function consists simply of a countdown timer which can be set to a maximum time of 23 hours and 59 minutes, at the end of which a buzzer will sound; press any button to stop the buzzer.

- Press and hold the “M” button for at least 2 seconds, or in any case until the  symbol starts flashing.
- Set the time using the + or - button.
- After a few seconds, the current time will be displayed along with the symbol. The countdown timer will start immediately.

#### Timed Cooking

This function allows you to set a cooking function, at the end of which the oven will switch off automatically.

After selecting a cooking function from those available and setting the required temperature:


- Press and hold the M button for at least 2 seconds. The  symbol will turn on.
- Release the M button, then press it again. The A symbol will start flashing on the display, and the following text will be displayed: “dur”.
- Set the required cooking time by pressing the + or - buttons (maximum time which can be set: 10 hours).
- The oven will turn on after a few seconds.

- After the set cooking time has finished, a buzzer will sound and the oven will turn off automatically.

#### End of Cooking

This function allows you to set the time at which the oven will switch off automatically.




After selecting a cooking function from those available and setting the required temperature:

- Press and hold the M button for at least 2 seconds. The  symbol will turn on.
- Release the M button, then press it again. The A symbol will start flashing on the display, and the following text will be displayed: “end”.
- Set the required end-of-cooking time by pressing the + or - button.
- The oven will turn on after a few seconds.
- At the set time, a buzzer will sound and the oven will turn off automatically.

#### Automatic Cooking

This function allows you to set the time at which the oven will turn off and the cooking duration (the oven will turn on automatically on the basis of the settings made).


After selecting a cooking function from those available and setting the required temperature:

- Press and hold the M button for at least 2 seconds. The  symbol will turn on.
- Release the M button, then press it again. The A symbol will start flashing on the display, and the following text will be displayed: “dur”.
- Set the required cooking time by pressing the + or - buttons (maximum time which can be set: 10 hours).
- The oven will turn on after a few seconds.
- Press and hold the M button again for at least 2 seconds. The  symbol will turn on.
- Release the M button, then press it again. The A symbol will start flashing on the display, and the following text will be displayed: “end”.
- Set the required end-of-cooking time by pressing the + or - button.
- The oven will turn on automatically at a preset time which corresponds to the end-of-cooking time set minus the cooking duration. The A symbol will be shown on the display while the oven is waiting to turn on.
- The  symbol will be displayed when the oven turns on.
- After the set cooking time has finished, a buzzer will sound and the oven will turn off automatically.


## Disabling the Buzzer

To manually stop the buzzer, press any button.

## Re-enabling the Oven


At the end of automatic or semi-automatic cooking, the A symbol will flash on the display. The oven is disabled in this condition. To re-enable the oven, press and hold the M button until the  symbol turns on.

## Cancelling a Cooking Program


To cancel a cooking program, press and hold the + and - buttons simultaneously for at least 2 seconds, or in any case until the  symbol is displayed.

## Checking the Status of the Functions

The set or remaining time of each function offered by the programmer can be shown on the display.

- Press and hold the M button for at least 2 seconds, or in any case until the  symbol is displayed.
- The remaining time will be shown on the display, or else a series of zeroes if the timer is disabled.
- Press the M button again. The text “dur” will appear on the display, which will then alternate with the remaining time or a series of zeroes (timer disabled).
- Pressing the M button again will display the programmed end-of-cooking time with the text “End”.

## Changing the Current Time and Adjusting the Buzzer Volume

With the programmer in standard mode and the  symbol displayed,

- press and hold the + and - buttons simultaneously for at least 2 seconds or in any case until the . dot flashes.
- Press the + or - button to change the time.


### Adjusting the buzzer volume

- Press the M button. The following text will be shown on the display: “ton ...” followed by a number
- Select the required volume using the + or - button.

A power cut will cause the programmed settings, including the clock, to be lost. Once the power is back on, the programmer can be reprogrammed.

## TIMER (where applicable)

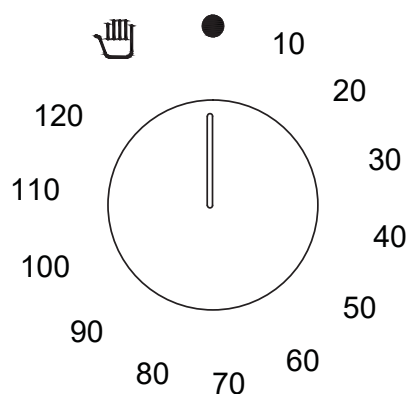
### Manual Cooking.

Rotate the timer knob anticlockwise to the symbol. 

### Timed Cooking.

Turn the timer knob clockwise to the required cooking temperature.

After the set time is reached, the oven will shut off automatically and the buzzer will sound.

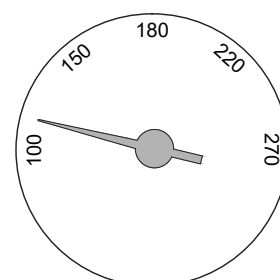


## THERMOMETER (where applicable)

The oven is fitted with a thermometer which indicates the temperature at the centre of the oven.

The thermostat indicator light turns off when the set temperature is reached. The light may turn off a few moments before the thermometer indicates the set temperature has been reached. This is normal, and caused by the time taken for the heat to be distributed inside the oven. The heat is optimally distributed inside the oven when the thermometer needle remains still. In the event that the temperature changes significantly or such as to affect cooking, the thermometer needle will show this variation.

N.B.: The thermometer temperature may not coincide with the one selected on the thermostat. The exact temperature is that indicated on the thermostat knob.



## ACCESSORIES / OPTIONAL EXTRAS

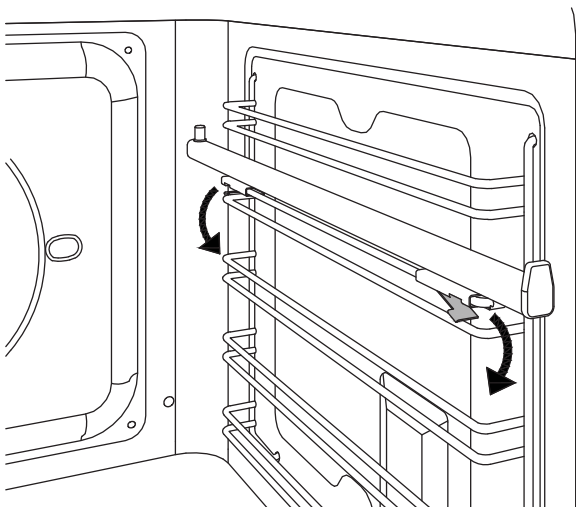
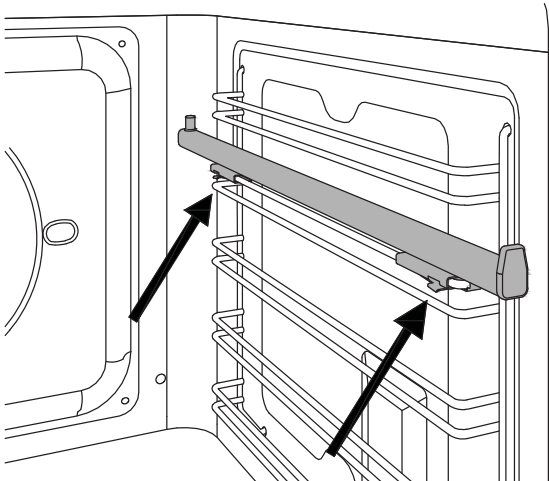
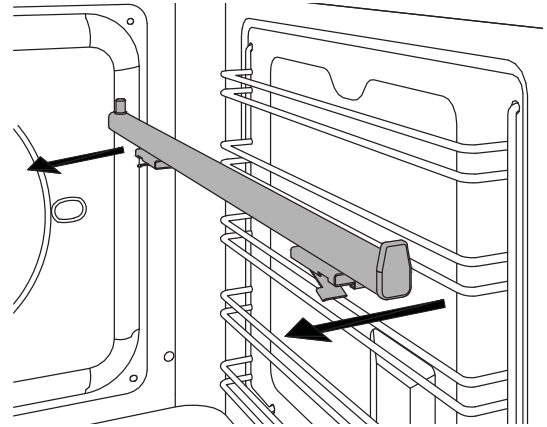
### TELESCOPIC RAILS

The telescopic rails can be installed on any level of the oven guides

- Locate the two spring clips (front and rear) on the telescopic rail.
- Locate the pin indicating the rear part of the rail.
- Position the telescopic rail flush with the upper edge of the selected level.
- Insert the front clip, pushing it towards the side guide.
- Insert the rear clip, pushing it towards the side guide.
- Repeat the insertion operation for the other side.
- Pull both rails out and position the oven rack or tray between the rear pin and the front stop.

### Removing the Telescopic Rails

- Locate the two spring clips (front and rear) on the telescopic rail.
- Keeping the front clip pushed down, pull the rail towards the interior of the oven.
- Repeat for the rear clip.



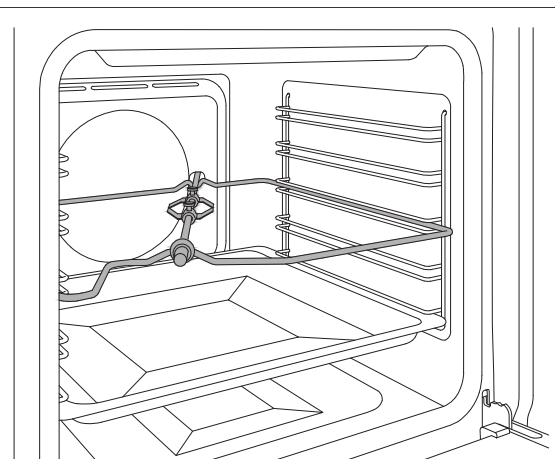
### ROTISSERIE FUNCTION

Used to cook joints of meat, chickens and fish evenly on all sides using the grill element.

When the grill function is selected, the rotisserie motor will start up.

- Position the skewer support in level 3 of the side guides.
- Place a tray on one of the lower levels of the side guides to collect cooking grease.
- Insert the meat or fish on the rotisserie skewer using the fork.
- Insert the skewer in the rotisserie motor housing, located in the rear of the oven, and rest it on the skewer support.
- Remove the plastic handle from the skewer.
- Select the grill function at maximum temperature.
- When cooking is complete, refit the plastic handle and remove the food from the oven.

**Important: rotisserie cooking must always be performed with the oven door closed.**





## CLEANING THE APPLIANCE

Before performing any cleaning operation, wait for all parts to cool down and isolate the oven from the electrical supply.

Scrupulous care of your oven will help keep it in excellent condition for many years to come.

### **Cleaning enamelled or painted parts:**

To maintain the characteristics of the enamelled components, they should be cleaned frequently with soapy water. Never use scouring powders. Do not leave acidic or basic substances (vinegar, lemon juice, salt, tomato juice etc.) sitting on enamelled parts, and do not wash enamelled parts when they are still hot.

### **Cleaning Stainless-Steel Parts**

Clean the components with soapy water and then dry them with a soft cloth, following the direction of the brushed finish. The shine can be maintained by periodic use of commonly available products. Never use scouring powders or pads.

Immediately remove limescale, grease, starch or egg-white stains.

### **Cleaning the Door Glazing**

To degrease, use washing-up liquid and vinegar, then rinse; otherwise, clean with washing-up liquid, rinse, then pass over with a moist cloth before drying.

To remove encrusted food, soak with soapy water or washing-up liquid for a few minutes. After a few minutes, rinse off then dry with a soft cloth.

Avoid anti-limescale, abrasive and multi-purpose products, as they will affect the look of the glass after a while.

### **Cleaning the Oven Racks:**

Do not wash the racks in the dishwasher.

Immerse them in hot soapy water, then wipe with a non-abrasive sponge before rinsing and drying with a tea towel.

### **Cleaning Handles:**

Clean the components with soapy water and then dry them with a soft cloth, following the direction of the brushed finish. Never use scouring powders or pads.

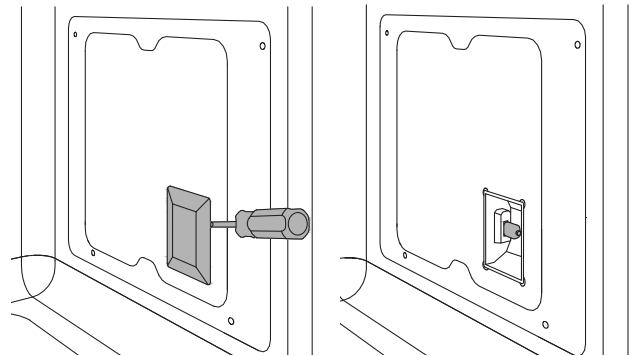
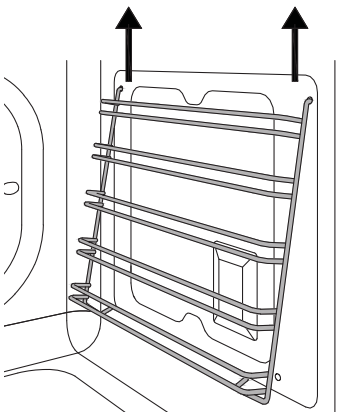
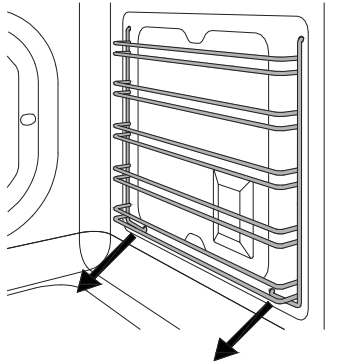
### **Seal:**

Wipe with a damp cloth.

## BASIC MAINTENANCE

### REMOVING THE SIDE GUIDES

- Identify the two hooks at the bottom of the guide assembly and pull them gently downwards.
- Pull the guide assembly away from the side of the oven and remove by pulling the upper hooks of the assembly upwards from the side of the oven.
- Remove the side guide assembly from the oven.



- Press the glass cover back on and reposition the side guide assembly.
- Refit the side guide.
- Reinststate the power supply.

### Upper oven light (where fitted)

Bulb type: G9 halogen, 220 V, 40 W

- Ensure that the oven is off and cool.
- Unscrew the glass cover and take out the old halogen bulb.
- Insert a new halogen bulb in the holder. DO NOT touch the bulb with your bare hands.
- Screw the glass cover back on.
- Reinststate the power supply.

### REPLACING THE OVEN LIGHT

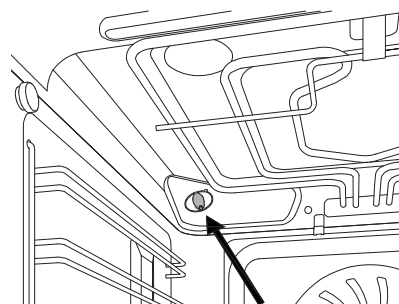
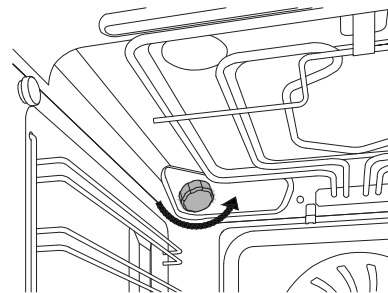
#### Warning!

Isolate the oven's power supply before changing the light bulb. DO NOT touch the bulb with your bare hands.

#### Oven side light (where fitted)

Bulb type: G9 halogen, 220 V, 40 W

- Ensure that the oven is off and cool.
- If necessary, remove the side guides from the oven.
- Slide the tip of a flat-head screwdriver between the glass cover and the bulb housing.
- Gently turn the tip of the screwdriver to loosen the glass while keeping it in position with your fingers to prevent it falling and breaking.
- Remove the glass and take out the old halogen bulb.
- Insert a new halogen bulb in the holder. DO NOT touch the bulb with your bare hands.



## CLEANING THE INTERNAL DOOR GLASS

The internal door glass can be easily removed for cleaning. It is not necessary to remove the door in order to clean the glass.

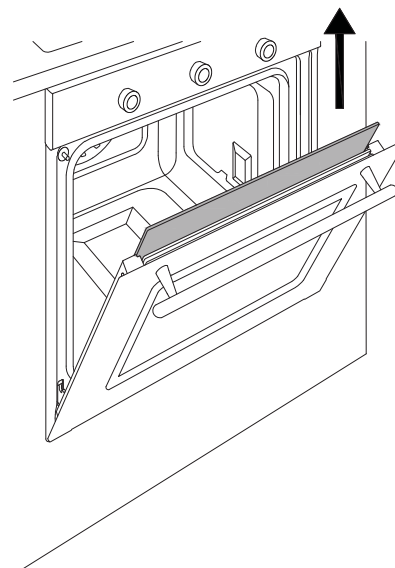
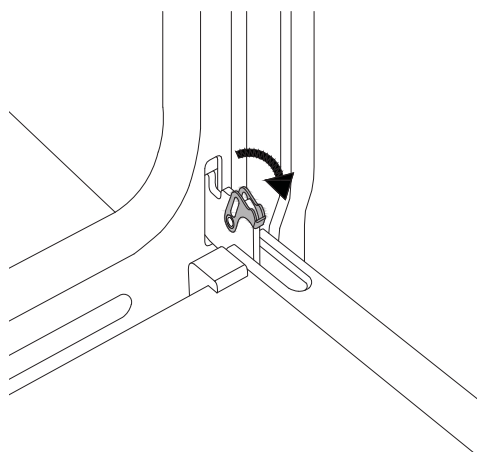
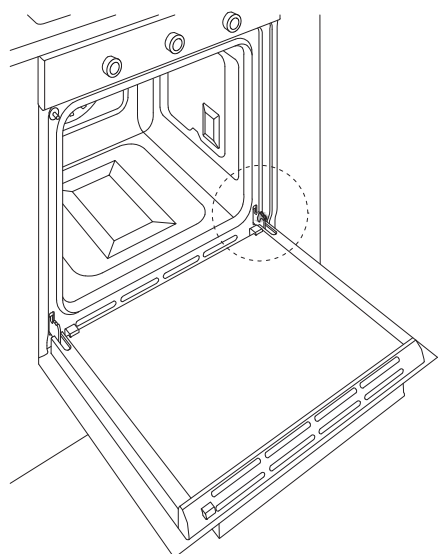
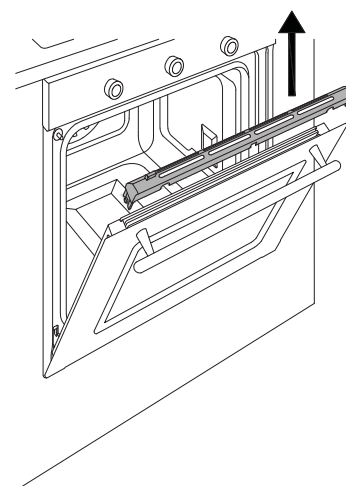
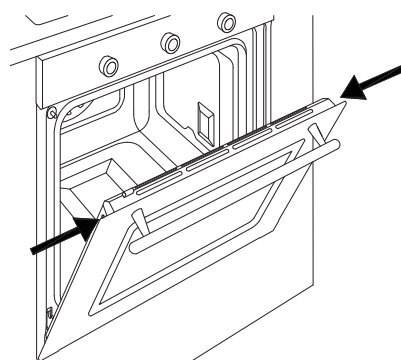
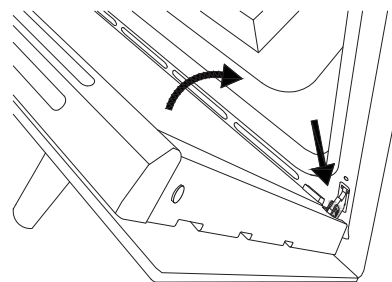
The glass can be cleaned in place, or removed for cleaning.

- Fully open the oven door.
- Fully open the blocking levers for both hinges.
- Slowly close the door until it blocks, checking that the levers have blocked the door.
- Remove the top cover of the door by pressing the round buttons on the left and right.
- Lift the top cover and remove.

Paying close attention to the sides of the glass:

- Slide the panes of glass out.
- Clean the glass.
- Repeat the operations above in reverse to reassemble the door.

**If the hinges are not correctly blocked and the internal glass is removed, the door can close by itself.**



## TROUBLESHOOTING

### **The oven is not working**

Is the oven power supply active? Check the circuit breaker, switch or fuse.

### **The knob will not stay in place.**

The knob clip is broken: call customer service for a replacement.

### **Food is overcooked**

When using a fan-assisted function, remember to lower the cooking temperature by 20°C

### **Food is undercooked**

When cooking large quantities of food, the cooking time must be increased proportionally.

Check that there is sufficient space around the oven dish to allow heat to circulate correctly.

Have a technician check the actual mains voltage.

### **Condensation forms on the oven door glass.**

When cooking foods with a high water content, it is normal for condensation to form on the inside of the oven door and on the control panel. This condensation will evaporate by itself during cooking.

Pre-heat the oven to reduce condensation build-up.

### **Smoke forms during cooking**

It is normal for smoke to form inside the oven when cooking particularly fatty foods. When cooking with the grill, a certain quantity of smoke is normal.

