

**IT****FORNO MULTIFUNZIONE "TOUCH"**

Libretto istruzioni per: Installazione - Manutenzione - Uso"

**GB****"TOUCH" MULTIFUNCTION OVEN**

Operating instructions for: Installation - Maintenance - Use

**FR****FOUR MULTIFONCTION "TOUCH"**

Livret d'instructions pour: Installation - Entretien - Emploi

**DE****MULTIFUNKTIONALER "TOUCH" BACKOFEN**

Betriebsanleitung zur: Aufstellung - Wartung - Benutzung

**ES****HORNO MULTIFUNCIÓN "TOUCH"**

Folleto de instrucciones para: Instalación - Manutención - Uso

**PT****FORNO MULTI-FUNÇÃO "TOUCH"**

Manual de instruções para: Instalação - Manutenção - Uso



Dear Customer,

**Thank you for choosing our product. This appliance is easy to use; read this handbook carefully before installing and using it, however. You will find the correct indications for the best installation, use and maintenance of the product.**

- Very important: keep this instruction booklet with the appliance in case you pass it on to someone else.
- **This appliance is designed for non professional use by private individuals at home. It must be used by conscious adults, do not allow children to play with it. The front accessible parts of the equipment could overheat during use.**
- **Supervise children and non self-sufficient people when it is being used so that they do not touch hot surfaces and are not near the appliance while it is in use.**
- **Don't touch the heating elements inside the oven.**
- The product installation must be performed by competent and qualified installers who are aware of the installation regulations in force.
- Before maintenance or cleaning disconnect the appliance from the mains and wait for it to cool down.
- The user must not change the appliance supply cable. For replacement contact only a qualified engineer.
- Never line the oven with aluminium sheets as the slots preset for keeping fast the thermic exchange may clog, thus damaging the enamel.
- **WARNING:** accessible parts may become hot during use. Young children should be kept away.
- For any repairs always contact an authorised Technical Customer Service Centre and ask for original spare parts. Repairs by untrained people can lead to damage.

**ALL COOKING OPERATIONS MUST BE CARRIED OUT  
WITH THE OVEN DOOR CLOSED**

## ELECTRICAL CONNECTION

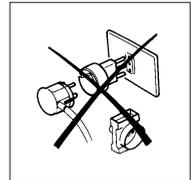
The appliances are provided with a three-pole feeding cable and work with alternate current and single-phase voltage indicated on the “rating plate of the product “report at the end of the instruction manual and on the product. The grounding conductor of the cable is marked with the colours yellow/green.

## CONNECTION OF THE FEEDING CABLE TO THE MAINS

Connect the feeding cable of the oven to a plug suitable for the load indicated on the rating plate of the product. In case of a direct connection to the mains (cable without plug), it is necessary to insert a suitable omnipolar switch before the appliance, with minimum opening between contacts of 3 mm (the grounding wire should not be interrupted by the switch).

Before connecting to the mains, make sure that:

- the electrical counter, the safety valve, the feeding line and the socket are adequate to withstand the maximum load required (see rating plate).
- the supply system is regularly grounded, according to the regulations in force.
- the socket or the omnipolar switch can easily be reached after the installation of the oven
- after carrying out the connection to the mains, check that the supplying cable does not come into contact with parts subject to heating.
- never use reductions, shunts, adaptors which can cause overheating or burning.



**The manufacturer is not liable for any direct or indirect damage caused by faulty installation or connection. It is therefore necessary that all installation and connection operations are carried out by qualified personnel complying with the local and general regulations in force.**

This appliance complies with Specification:

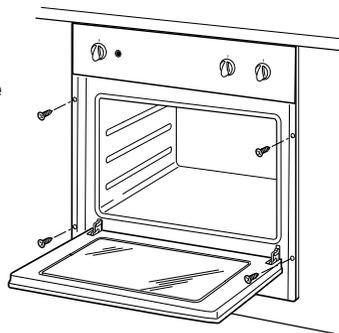
- 2006/95/CE (low voltage equipment)
- 2004/108/CE (electromagnetic compatibility)
- 89/109/CE (components coming in contact with foodstuffs)
- 2002/96/CE (WEEE)

## INSERTION AND ASSEMBLY

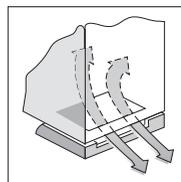
Insert the oven into the opening of the furniture, resting it on the base and pushing it as far as the ledge of the side stanchions against the shoulder of the piece of furniture. For the dimensions of the oven see furniture and technical data.

Open the door and fix the oven with four wood screws to be screwed up through the holes in the side stanchions of the oven.

Pay attention to fix the oven in an absolutely firm way, as above indicated, and to insulate the electrical elements in order to avoid an eventual contact with metallic parts .



The sides and the base surface where the oven is to be installed should be milled as shown in to allow a safe air intake and a free air circulation around the oven, thus granting its good operation and avoiding damages to the furniture.

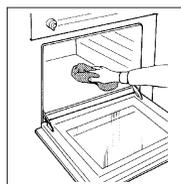


Moreover, the bonding agent joining the rolled sections to the piece of furniture has to stand temperatures no lower than 90°C to avoid deformations and coating disjunction. In case a plane is inserted, the electrical connection of the plane and that of the oven should be carried out separately, both for electrical reasons and to facilitate the frontal extractibility of the oven.

***Once the electrical connection has been carried out, apply voltage to the oven only after installing it.***

Before using the oven, we suggest to:

- remove the special film covering the oven door glass (when provided)
- heat the empty oven at max. temperature for 45 minutes (to remove unpleasant smell and smoke caused by working residues and by the thermal insulation)
- carefully clean inside the oven with soapy water and rinse it .

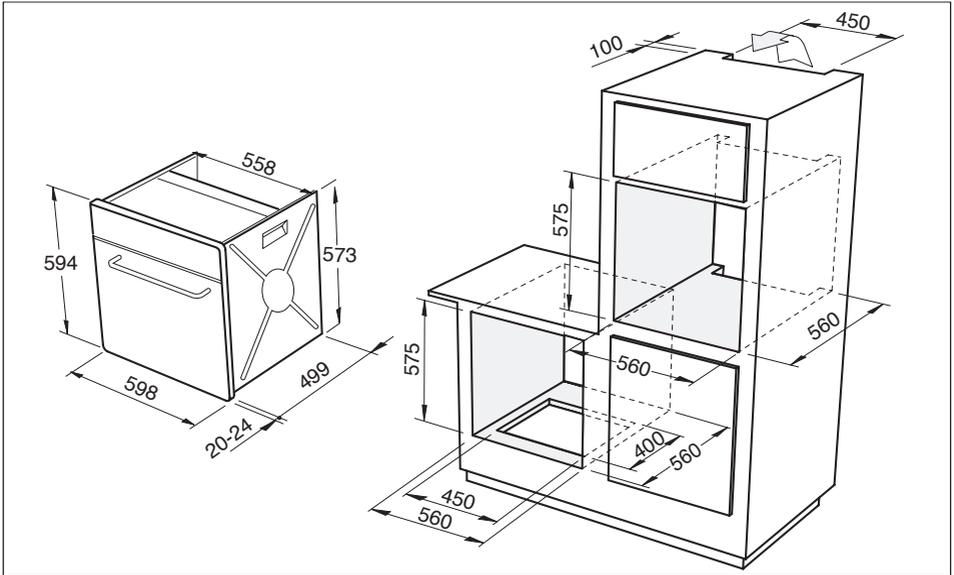


**IMPORTANT:** When running, the front side of the appliance gets quite hot. See that children do not get near the oven.

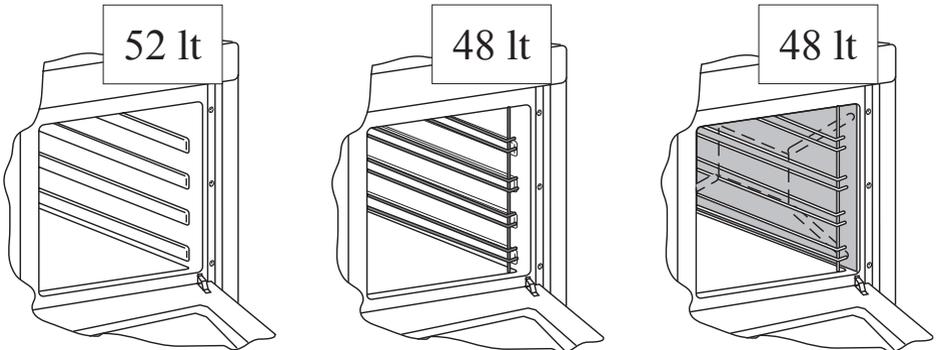
# NOTES FOR THE INSTALLATION

GB

## Furniture and technical data



## Working volume of the oven



### Electrical features

Grill resistance	1800 W
Upper resistance	800 W
Lower resistance	1000 W
Circular resistance	2100 W
Lighting bulb	max 25 W

**Caution:** before any operation, disconnect electrically the oven.

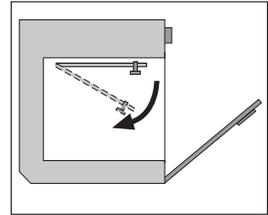
## General cleaning

To keep the characteristics of brightness of the enamelled parts for a long time it is necessary to clean the oven after each cooking. Once the oven is cold, you will be able to easily remove the fat deposits by means of a sponge or a cloth damp with warm soapy water and eventually a detergent to be found on the market. Never use abrasive cloths or sponges, that could irreparably damage the enamel. On white ovens even the parts of the dash board such as handgrip and knob have to be cleaned each time because they may become yellow due to the emissions of fat vapours. After the use, rinse thoroughly with water the parts in stainless steel and dry them with a soft cloth or with a bockskin. In case of persistent stain, use the normal non-abrasive cleaning agents or one of the specific products for stainless steel or some warm vinegar. Clean the door glass only with warm water, avoiding the use of rough cloths.

**"Do not use jet of steam for cleaning."**

### Ovens with facility to lower grill for cleaning purposes

- 1 Warning: ensure that all controls are in the "OFF" position and wait for the grill element cooling.
- 2 Support the front of the grill element while you remove the knurled screw retaining the element.
- 3 Lower the front of the element carefully to the rest position.
- 4 When cleaning the oven take care to not apply any forces to the grill element
- 5 When the cleaning is complete, carefully remove any cleaning chemicals and water from the grill element.
- 6 Carefully raise the front of the element into position and secure with the knurled screw.



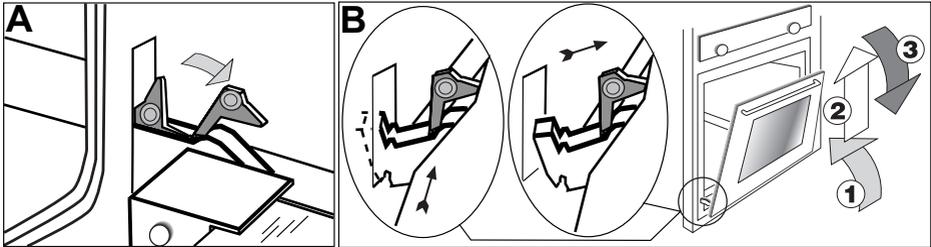
**NEVER USE THE OVEN WITH THE GRILL ELEMENT HANGING DOWN!**

## Cleaning the oven door

### Disassembling of the door

1. Set the oven door wide open.
2. Lift the hinge jumpers with your thumb and index fingers, then turn them fully outwards to the end of stroke (Fig.A).
3. Turn the door towards the closure position and lay it on the jumpers: in this way the hinge's spring is blocked. By fully closing the door the hinges are unhooked from the connection slits which are integral with the oven muffle (sequence 1,2,3 of fig.B).

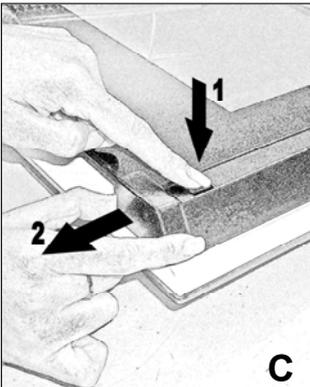
Re-assemble the door by carrying-out the aforesaid operations in the opposite order.



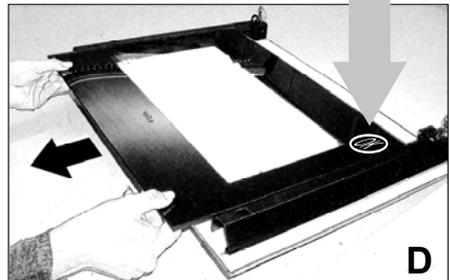
## Disassembling of the door glasses

**ATTENTION:** for your safety, before removing the glasses you should remove the oven door.

To facilitate the cleaning, after having removed the door from the oven, you can proceed with the disassembly of the glass. Release the two upper blocks (picture C) so that the glass can be removed (picture D). After the cleaning you should reassemble the glass, replace the blocks and lock into position. Check that all components have been assembled correctly and than you can re-assemble the door onto the oven.



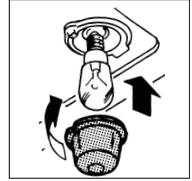
Please keep the (OK) symbol below on the right.



All the glasses used in this appliance has undergone a special safety treatment. In the event of breakage, the glass shatters into small square and smooth pieces which are not dangerous because they are not sharp. Please never subject the glasses to thermal shock, for example never clean the glass when it is hot.

## Replacing the oven bulb

Once the oven has been electrically disconnected, unscrew the glass protection cap and the bulb, replacing it with another one suitable for high temperatures (300°C / E14). Reassemble the glass cap and reconnect the oven.



## Catalytic self-cleaning panels (optional)

Catalytic self-cleaning panels covering the oven walls can be mounted in all our ovens. These special panels to be fixed to the side and the rear walls are coated with a special microporous catalytic enamel, that gradually oxidates and vaporizes oil and fat splashes by eliminating them during cookings over 200°C. If the oven is not clean after having cooked very fat food, let it function at the highest temperature for the time necessary to make it clean (max. 1 hour). The self-cleaning panels must not be washed nor cleaned with abrasive products containing acides or alkalis, but only regularly brushed with a cloth soaked in water. These panels can be purchased at the nearest dealer or Service Centre.

# INSTRUCTIONS FOR USE

GB

The oven has two lateral keypads with touch controls. To activate the various functions, it is sufficient to place a finger on the various symbols without pressing being necessary.

In the central part there is the display of the various functions, programmes, timing etc..



## Setting the time

Once the oven has been connected to the mains supply, the display shows the time. To set the clock at the current time:

- Touch the symbol  for about 2 seconds until the hour numbers flash. Set using the symbols “+” and “-”.
- Touch the symbol  again, and the minutes numbers will flash. Set using the symbols “+” and “-”.
- Touch the symbol  again to confirm the time.

If the buttons are not pressed for twenty seconds, the time setting mode is exited.

## Oven light

The oven light goes on by touching the symbol  or by touching any other button. To switch it off, touch the  button or, otherwise, it automatically switches off after about 30 seconds.

## Setting display contrast

According to the visual angle and your personal requirements, the contrast of the display can be adjusted as follows:

- Touch the symbols “+” and “-” at the same time for 5 seconds. The display shows all the symbols.
- Touch “+” or “-” to increase or decrease the contrast.
- When you find the contrast you prefer, wait for the current time to return for automatic memorization.

This adjustment is not possible when programmes are set or when **END** appears on the display.

## Control lock

The control lock is useful both to prevent children from switching on the oven or prevent settings being changed while cleaning the display.

It is engaged/disengaged by touching the symbol  for a few seconds until the symbol  appears on the display.

## Faults

If the display shows the message “**ERR**” and a buzzer sounds, it means that there is a malfunction. Please contact the technical assistance service.

## Energy saving

The automatic energy saving system becomes active when the programmed cooking period is more than one hour (both for programming only the end of cooking time and at the start and end of cooking ). This system switches off the heating elements a few minutes earlier, without damaging the quality of the cooking and thus saving energy. The automatic activation of this function is shown on the display by the message “**Eco**”.

## Power cut

Following a power cut of about 10 minutes, the oven will resume its functions normally. If the power cut is longer, when the power does return, the display goes back to stand-by with the clock at zero. In this case, you must reset the time, cooking function and cooking programme.

## Safety thermostat

It cuts out the electric supply for preventing possible overheatings when the appliance is not correctly used. In this case, wait that the oven cools down before using it again. On the other hand, if a fault is present on the appliance's components, we advise calling the Technical Assistance Service must be contacted.

## Cooling motor

The oven is equipped with a cooling motor for the internal components and the control panel. This device automatically comes into operation when the temperature inside the oven exceeds a pre-established value and remains on, after turning off the oven, until said temperature is lowered.

## COOKING

The oven offers the possibility of choosing from the following cooking functions:



### **FAN GRILLING**

The Grilling element and the Cooking Fan are active. This programme is suitable for grilling large pieces of meat and poultry placed on a shelf on one of the upper levels. Always place the tray underneath to collect the juices.



### **STATIC**

The Upper and Lower heating elements are active. This function is suitable for roasts or meat that has to be particularly crisp, lasagne or similar dishes.



### **BOTTOM**

The lower heating element is in function. Suitable for cooking foods that require heat from below.



### **GRILLING**

The grilling element is in function. This function is suitable for grilling sausages, steaks, fish etc. which are positioned on the wire shelf below the surface of the grill. The wire shelf must be placed on the upper shelf positions (according to the thickness of the food to be grilled) placing the tray underneath to collect the juices.



### **TRADITIONAL FAN-ASSISTED COOKING**

The rear heating element and the cooking fan are in function. The function is suitable for cakes or roasts that require the temperature to be even. With this function it is possible to cook different dishes requiring the same temperature together.



### **DEFROSTING**

Only the cooking fan is active. Food is defrosted quickly with this programme. The temperature is set at about 45°C by the rear resistance being switched on intermittently.



### **CHICKEN**

This function offers an automatic programme for roast chicken.



## KEEP WARM

This function automatically keeping food warm.



## PIZZA

This function offers an automatic programme for pizza.



## TOAST

This function offers an automatic programme to make toast.

### The various cooking modes are described below:

- without programming and with the buzz timer if set
- programming the end of cooking
- programming the duration and end of cooking
- with automatic programmes

### USE WITHOUT PROGRAMMING

After having put the dishes to be cooked in the oven, choose the desired function by touching the relative symbol:



The display automatically suggests a temperature but this can be modified in 5° steps by touching the symbols “+” and “-”.

When your choice is complete, confirm by touching the “**start/stop**” symbol; the function and the temperature chosen appear on the display. Roasting or baking starts immediately. During cooking it is possible to change the temperature.

Until the temperature that has been set is reached, the display shows the message “**Pre Heat**” and the symbol of the function flashes.

To complete cooking, touch the symbol “**start/stop**”; otherwise after 199 minutes the oven switches off automatically.

### USE OF TIMER BUZZER

When cooking without programming, a timer buzzer can be set. This does not terminate the cooking.

This signal stops automatically after 30 seconds or by touching any symbol.

To set the timer :

- touch briefly the  symbol; minutes flash on the display
- set the number desired (max 199 minutes) using the symbols “+” and “-”

# INSTRUCTIONS FOR USE

- the number set stops flashing and the countdown begins by touching the symbol  or automatically after 20 seconds.
- the remaining time is shown on the display.
- To stop the timer function earlier, touch the symbol .

## PROGRAMMING THE END OF COOKING

With this mode, you can automatically programme the duration of the cooking.

After defining the cooking function and the desired temperature (as in the paragraph “use without programming”) before confirming with the “start/stop” symbol, follow these instructions:

- touch the  symbol; the proposed number of 60 minutes flashes on the display
- increase it or decrease it using the symbols “+” and “-“ (max 199 minutes)
- confirm touching the “**start/stop**” symbol
- the display shows the message “**cook time**” and the remaining cooking time “**end**”. Cooking begins; the display alternates showing the temperature chosen and the time the cooking ends.

When the cooking is completed, the oven sounds a buzzer and the  symbol flashes.

To zero the display, touch the “**start/stop**” symbol for 1 second.

You can stop the cooking before the programmed end by touching the “**start/stop**” symbol.

## PROGRAMMING THE DURATION AND END OF COOKING

With this mode, you can automatically programme both the duration of the cooking and the time the cooking ends.

After defining the cooking function and the desired temperature (as in the paragraph “without programming”) before confirming with the “start/stop” symbol, follow these instructions:

Set the duration of cooking:

- touch the  symbol; the proposed number of 60 minutes flashes on the display
- increase it or decrease it using the symbols “+” and “-“ (max 199 minutes)
- confirm touching the symbol .

# INSTRUCTIONS FOR USE

## Set the time cooking ends:

- touch the  symbol; the time suggested, which is the sum of the current time plus the duration of cooking set, flashes on the screen
- set the time of the end of cooking using the symbols “+” and “-” and confirm touching the symbol 
- set the flashing minutes at the value desired, using the symbols “+” and “-”
- confirm touching the “**start/stop**” symbol.

At this point the oven is programmed to cook for the time set and switch off at the time desired.

Until cooking begins, the symbols  and  flash on the display.

When cooking has started, these symbols remain fixed and the “**Pre Heat**” symbol lights up .

During cooking, the temperature and the time cooking is to end that have been set are shown alternately on the display.

For example:

If you have programmed cooking for 40 minutes at 9:00 a.m with the end time of 1.00 p.m., the oven will automatically go on at 12.20 p.m. and end at 1.00 p.m. with the oven automatically switching itself off.

When the cooking is completed, the oven buzzer sounds and displays the  symbol flashing.

To zero the display, touch the “**start/stop**” symbol for 1 second.

You can stop the programme before the end by touching the “**start/stop**” symbol.

## AUTOMATIC PROGRAMMES



### CHICKEN

With this function you can set an automatic programme to roast a chicken as follows:

- Set the roasting according to the size of the chicken touching the end of the symbol  . The display shows three different sizes of chicken
- The temperature suggested for this programme is 250°C. You can change it as you like using the “+” and “-” buttons.
- Touch the “**start/stop**” symbol to start the programme
- The oven goes on and reaches the temperature set. In this phase the “**Pre Heat**” icon is on the display

# INSTRUCTIONS FOR USE

- When the temperature set has been reached, the oven continues roasting according to the following table:

Time (minutes)	Small Chicken	Medium Chicken	Large Chicken
0	Put the potatoes in the oven	Put the potatoes and the chicken into the oven together	Put in the chicken
10	Buzzer: put in the chicken		Buzzer: put in the potatoes
25	Buzzer: turn the chicken and potatoes	Buzzer: turn the chicken and potatoes	Buzzer: turn the chicken and potatoes
45	Buzzer: turn the chicken and potatoes	Buzzer: turn the chicken and potatoes	
50			Buzzer: turn the chicken and potatoes
60	Buzzer for end of cooking	Buzzer for end of cooking	
70			Buzzer for end of cooking

**IMPORTANT :** The cooking temperatures can be set differently according to personal habit. The indications suggested refer to standard products bought in ordinary supermarkets. At the end of this automatic cooking cycle, if desired, you can continue manually with a different function.

To zero the display, touch the “**start/stop**” symbol for 1 second.

You can stop the programme before the end by touching the “**start/stop**” symbol.



## KEEP WARM

This function automatically keeps the temperature of cooked dishes at about 80°C for 1 hour. At the end of this period, the oven switches off automatically.

To activate the function, touch the relative symbol and confirm, touching the “**start/stop**” symbol.

To zero the display, touch the “**start/stop**” symbol for 1 second.

You can stop the programme before the end by touching the “**start/stop**” symbol.



## PIZZA

This function automatically bakes pizza. To activate the function, touch the relative symbol.

The oven suggests a temperature of 250°C to be confirmed touching the **“start/stop”** symbol.

Until the temperature is reached, the rear heating element is in function and the display shows the **“Pre Heat”** icon.

When the pre-heating phase is completed, the oven sounds a buzzer telling you to put the pizza in.

The automatic 25 minute baking programme then begins at a temperature of 200°C (may be changed as desired) where the upper and lower heating elements are in function.

After 18 minutes, the oven makes another buzz: add the mozzarella cheese. 25 minutes later, the oven buzzes and switches off.

To zero the display, touch the **“start/stop”** symbol for 1 second.

You can stop the programme before the end by touching the **“start/stop”** symbol.



## TOAST

This function offers a programme for toast as follows:

- Choose the degree of toasting desired, using the ends of the  symbol. The display shows three different degrees of toast
- touch the **start/stop** symbol to start the programme
- after a period of time depending on the degree of toasting chosen, the oven sounds a buzzer to remind you to turn the toast over
- When the toast is ready, the oven sounds a buzzer.

The programme sets a variable duration according to the degree of toasting chosen, according to the following table:

Degree of toasting	Minutes
LOW	4
MEDIUM	6
HIGH	8

To zero the display, touch the **“start/stop”** symbol for 1 second.

You can stop the programme before the end by touching the **“start/stop”** symbol.

# INSTRUCTIONS FOR USE

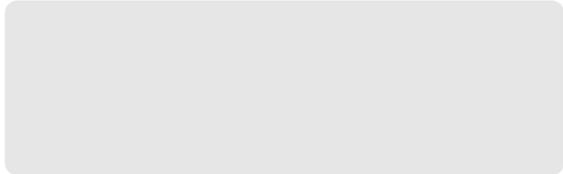
## Table of cooking times

Nature of food	Guide No. 	Oven Temp. °C	Time Minutes
<b>FOOD</b>			
<i>Long-cooking roast</i>	2	220-230	dep. on qty
<i>Quick cooking roast</i>	2	225-230	50-60
<i>Fowl (Guinea hen, duck, etc)</i>	1	210-230	150-180
<i>Poultry</i>	2	225-230	50-60
<i>Game</i>	1	200-225	dep. on qty
<i>Fish</i>	1	180-200	20-25
<b>PASTRIES</b>			
<i>Christmas cake</i>	Base only	160-200	60-70
<i>Plum-cake</i>	"	170-180	90-100
<i>Orange cake</i>	"	170-180	80-100
<i>Savoy biscuits</i>	2	200	40-45
<i>Brioche</i>	2	215-230	35-40
<i>Puff pastry</i>	2	215	30-40
<i>Sponge cake</i>	2	200-215	30-35
<i>Meringues</i>	1	140	60-80
<i>Cream puff pastry</i>	2	215-230	30
<i>Fruit cake (unleavened pastry)</i>	2	230	30-35
<i>Fruit cake (leavened pastry)</i>	2	230	20-30

## Table of grill cooking times

Nature of food	Qty.Kg	Guide No. 	Temp.°C	Pre-heat time in minutes	Time in min.
Veal cutlet	1	3	240	5	8-10
Lam cutlet	"	"	"	"	12-15
Liver	"	"	"	"	10-12
Chopped meat roulades	"	"	"	"	12-15
Veal heart	"	"	"	"	12-15
Roast in the net	"	"	"	"	20-25
Half-chicken	-	"	"	"	20-25
Fish fillet	-	"	"	"	12-15
Stuffed tomatoes	-	"	"	"	10-12

Etichetta dati caratteristici del prodotto  
Rating plate of the product  
Plaque des caractéristiques du produit  
ProduktEigenschafts-Daten  
Placa características del producto  
Placa os datos característicos do aparelho



Dis. S506\_695 -I-  
Cod. 099217009960  
Rev. 0 del 03/08

