

IT

FORNO MULTIFUNZIONE "TOUCH"

Libretto istruzioni per Installazione - Uso - Manutenzione

GB

"TOUCH" MULTIFUNCTION OVEN

Instruction booklet for Installation - Use - Maintenance

FR

FOUR MULTIFONCTIONS "TOUCH"

Notice d'Installation - Utilisation - Entretien

ES

HORNO MULTIFUNCIÓN "TOUCH"

Manual de instrucciones para la Instalación - Uso - Mantenimiento

PT

FORNO MULTI-FUNÇÃO "TOUCH"

Manual de instruções para Instalação - Uso - Manutenção



ENGLISH

Before leaving the factory, this appliance was tested and regulated by expert and skilled personnel to give the best operating results. Any repair or regulation that may subsequently be necessary must be carried out with the greatest care and attention. For this reason, we recommend you always contact the Dealer you bought the appliance from or our nearest Service Centre, specifying the type of problem and the model of your appliance. Please remember as well that the original spare parts are available only from our Technical Service Centres. Do not leave the packaging unguarded, both for the safety of children and for the protection of the environment, but dispose of it in a centre for differentiated waste.



The  symbol on the product or on the packaging means that the product must not be considered as normal household refuse, but must be taken to the appropriate collection point for the recycling of electric and electronic equipment. The appropriate disposal of this product helps avoid potential negative consequences on the environment and for health, which could be caused by inappropriate disposal of the product. For more detailed information on the recycling of this product, please contact your municipal offices, the local waste disposal service or the store where the product was purchased.

This appliance complies with the following Directives:

- 2006/95/EC (low voltage equipment)
- 2004/108/EC (electromagnetic compatibility)
- 89/109/EC (articles intended to come into contact with foodstuffs)
- 2002/96/EC (WEEE).
- 2005/32/CE (EuP).

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GENERAL WARNINGS

Dear Customer,

Thank you for having chosen our product. This appliance is easy to use; before installing it and using it however, you must read this booklet carefully. You will find all the correct indications for the optimal installation, use and maintenance of the product.

This product is intended for cooking and heating up food. Do not use it for any other purposes.



It is very important to keep this instruction booklet together with the appliance in the case that it is transferred to another person.



This appliance has been designed for non-professional domestic use. It must be used by competent adults and therefore children must be kept away from it and not play with it. During use, the accessible front parts may become very hot. Watch over children and non-self-sufficient people throughout use so that they do not touch the hot parts and are not near the appliance when it is operating.



The product must be installed by competent and trained fitters, who are familiar with the rules and regulations on installation currently in force.

The power supply cable of the appliance must not be replaced by the user. For replacement, contact exclusively qualified personnel.

Never line the oven with sheets of aluminium foil, both not to close the holes and not to alter the regular heat exchange, with consequent damage to the enamel.



IMPORTANT: the accessible parts can become very hot during use. Children should be kept away from the appliance. Take care not to touch the heating elements in the oven.



IMPORTANT: take care with the front part of the oven: hot air and steam may come out of it.

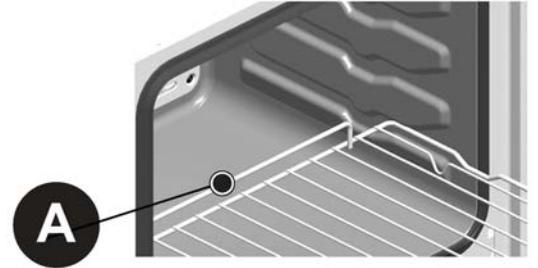
GENERAL WARNINGS

Before using the oven for the first time, any protective film on the oven door must be removed and the oven must be heated, empty, to the maximum temperature for about 45 minutes (elimination of odours and smoke caused by production residue). Then clean the inside of the oven thoroughly with soapy water and rinse well without using an excessive quantity of water that otherwise could penetrate and damage internal components.



Grill racks

Important: for the anti-tilting system to work properly, insert first part "A" holding it facing up as shown in the figure.



For any repairs, always contact an authorized Technical Service Centre and demand original spare parts. Repairs made by incompetent people may cause damage.

INSTRUCTIONS FOR USE

The oven door must always be closed for all types of cooking.

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.

INSTRUCTIONS FOR USE

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.

INSTRUCTIONS FOR COOKING

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.

INSTRUCTIONS FOR COOKING



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°C 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 COOKING

- 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 COOKING

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.

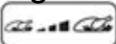
You can stop the programme before the end by touching the “**start/stop**” symbol.

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 COOKING

- 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.

INSTRUCTIONS FOR COOKING



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 COOKING

Table of oven cooking times

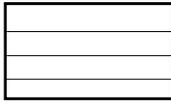
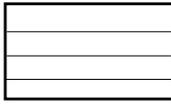
Kind of food	Shelf no.	Oven temperature °C	Time in minutes
			
FOOD			
<i>Long cooking roast</i>	2	220-230	dep. on qty.
<i>Short cooking roast</i>	2	225-230	50-60
<i>Poultry (guinea-fowl, duck etc.)</i>	1	210-230	150-180
<i>Chicken</i>	2	225-230	50-60
<i>Game</i>	1	200-225	dep. on qty.
<i>Fish</i>	1	180-200	20-25
BAKING			
<i>Christmas cake</i>	1	160-200	60-70
<i>Plum-cake</i>	1	170-180	90-100
<i>Orange cake</i>	1	170-180	80-100
<i>Savoy biscuits</i>	2	200	40-45
<i>Croissants</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>Chou pastry</i>	2	215-230	30
<i>Fruit tarts (shortcrust pastry)</i>	2	230	30-35
<i>Fruit tarts (yeast pastry)</i>	2	230	20-30

Table of grilling times

Nature of food	Quantity Kg	Shelf no.	Oven temperature °C	Pre-heating in minutes	Time in minutes
					
<i>Veal chops</i>	1	3-4	240	5	8-10
<i>Lamb chops</i>	"	"	"	"	12-15
<i>Liver</i>	"	"	"	"	10-12
<i>Mince rolls</i>	"	"	"	"	12-15
<i>Calf's heart</i>	"	"	"	"	12-15
<i>Trussed roast</i>	"	"	"	"	20-25
<i>Half-chicken</i>	-	"	"	"	20-25
<i>Fish fillet</i>	-	"	"	"	12-15
<i>Stuffed tomatoes</i>	-	"	"	"	10-12

CLEANING AND MAINTENANCE



Important: before carrying out maintenance or cleaning the oven, unplug it and wait for it to cool down.

General cleaning

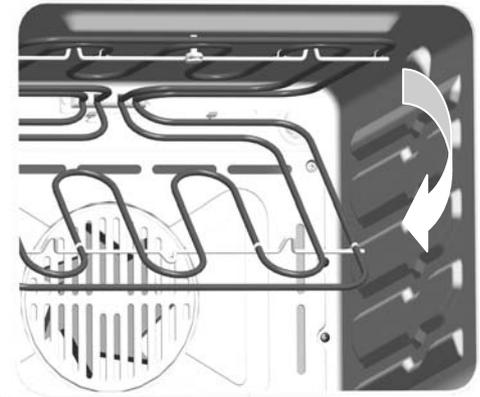
To keep the enamelled part shiny for as long as possible, the oven must be cleaned each time after using it. Leave the oven to cool down and you can easily remove the deposits of fat with a sponge or damp cloth and warm soapy water and, if necessary with a product on the market. Do not use abrasive cloths or sponges that could irreparably damage the enamel. The control panel, handle and knob of white ovens must also be cleaned each time in order to avoid greasy steam turning them yellow in time. After use, rinse the stainless steel parts well with water and then dry them with a soft cloth or chamois leather. For stubborn stains, use normal non-abrasive detergents or specific products for stainless steel or a little warm vinegar. Clean the window of the oven door only with hot water, avoiding the use of rough cloths.

Oven with copper surfaces: the copper surfaces have a special protection. To keep the surfaces intact, we recommend using, when the oven is cold, a soft clean cloth and a neutral detergent for delicate surfaces. Never use abrasive tools.

Do not clean with a jet of steam.

Ovens with a tilting upper resistance for cleaning

- 1 Important: make sure that all the controls are in the off position and wait for the resistance to cool down
- 2 Hold the front part of the grill resistance whilst you unscrew the knurled nut of the fixing screws
- 3 Gently lower the front part of the resistance until it stops.
- 4 During cleaning, avoid applying excessive strain on the resistance.
- 5 After cleaning, carefully remove all residue to detergents and water from the resistance.
- 6 Lift up the front part of the resistance and tighten the knurled nut of the fixing screws.



Do not use the oven with the resistance lowered.

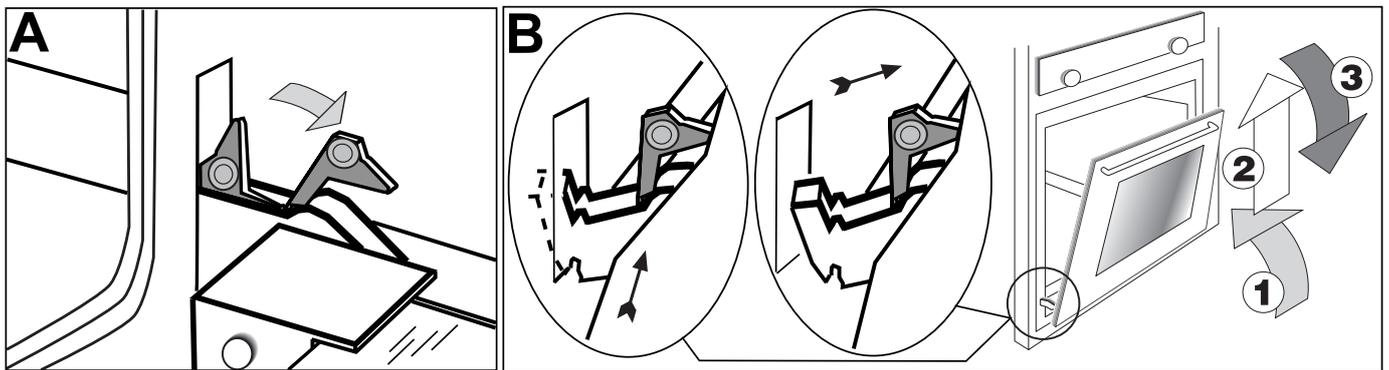
CLEANING AND MAINTENANCE

Cleaning the oven door

Dismounting the door

1. Open the oven door completely
2. Raise the U-bolts of the hinges, turning them completely as far as they go towards the outside (fig. A).
3. Rotate the door towards the closed position until it leans on the U-bolts: this way the spring of the hinge is blocked. Continuing in the closing movement of the door, the hinges can be unhooked from the slots of the fittings, integrally with the front of the muffle of the oven (sequence 1, 2, 3 of fig. B).

To remount the door, proceed with the operations described in the reverse order.

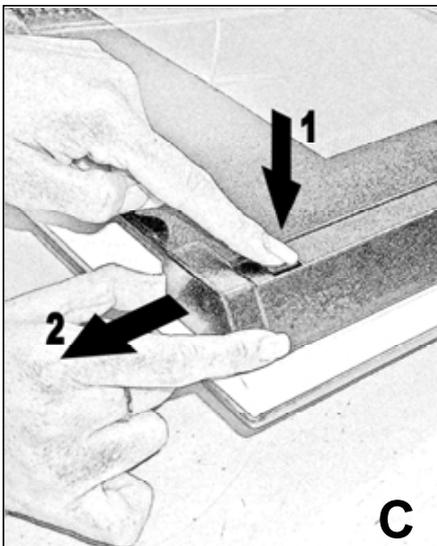


Dismounting the glass panes of the door

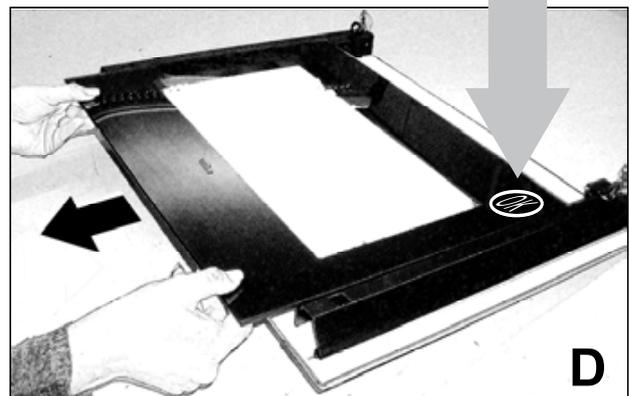


IMPORTANT: for your safety, before dismounting the glass panes, remove the door from the oven.

For easier cleaning, after having removed the door from the oven, the glass panes can be dismounted. You only have to remove the two upper blocks (fig. C) to be able to slide out the windows (fig. D). After cleaning, remount the glass panes by replacing the blocks and checking that all the parts are correctly fixed. Only then remount the door on the oven.



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



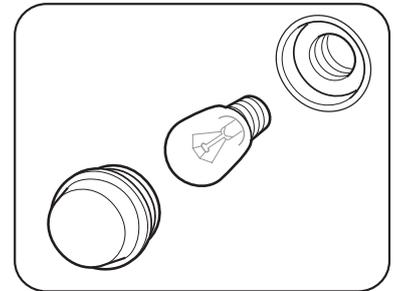
CLEANING AND MAINTENANCE

All the glass used in this appliance has undergone a special safety treatment. In the case of breakage, the glass shatters into small square and smooth pieces which are not dangerous because they are not sharp.

Please take care and avoid thermal shocks for the glass pane, for example, never start cleaning when it is hot.

Replacing the oven light

After having disconnected the oven from the power supply, unscrew the glass protection cap and then the bulb and replace it with another one suitable for high temperatures (300°C / E14). Remount the glass cap and reconnect the oven.



Self-cleaning catalytic panels (optional)

Some models of the oven can have self-cleaning panels, covering the walls, mounted in the muffle. If they are not already supplied, you can contact your dealer or Service Centre to purchase them.

These special panels, to be fixed to the side walls and the rear wall, are covered with a special micro-porous catalytic enamel that gradually oxidises and vaporises splattered oil and fat, eliminating them during cooking at over 200° C. If after cooking very greasy or fatty food, the oven is not clean, switch it on empty at the maximum temperature for the time necessary (max. 1 hour) for it to become clean again. The self-cleaning panels must not be washed or cleaned with abrasive products or products containing acids or alkalis, but only regularly wiped with a cloth soaked in water.

INSTRUCTIONS FOR INSTALLATION

Electrical connection



Disconnect the power supply before every operation

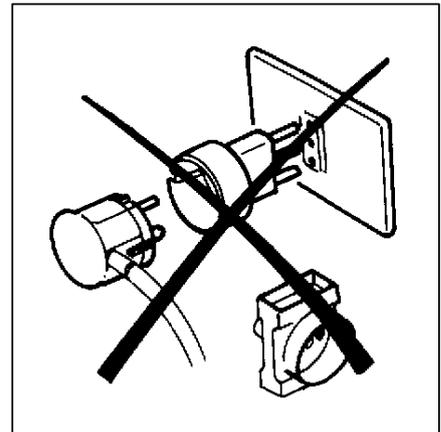
The appliances have a three-pole power supply cable and are ready to work with alternating current, at the voltage shown on the “ratings plate” at the end of the booklet and on the product. The earth conductor of the cable is yellow/green.

Connecting the power supply cable to the mains

Connect a plug suitable for the load shown on the ratings plate of the product to the oven power supply cable. In the case of direct connection to the mains (cable without a plug), an omnipolar switch with an appropriate load must be inserted upstream of the appliance, with a minimum opening of contacts of 3 mm. (the earth connecting cable must not be interrupted by the switch).

Before proceeding with the connection to the mains, make sure that:

- the electricity meter, the protection valve, the power line and the socket are sufficient to support the maximum load required (see ratings plate)
- the electricity system is earthed, compliant with current regulations
- the socket or omnipolar switch can easily be reached after the oven has been installed
- after making the electrical connection, check that the power supply cable does not come into contact with parts subject to heating up
- do not use adaptors or shunts as they can heat up or burn.



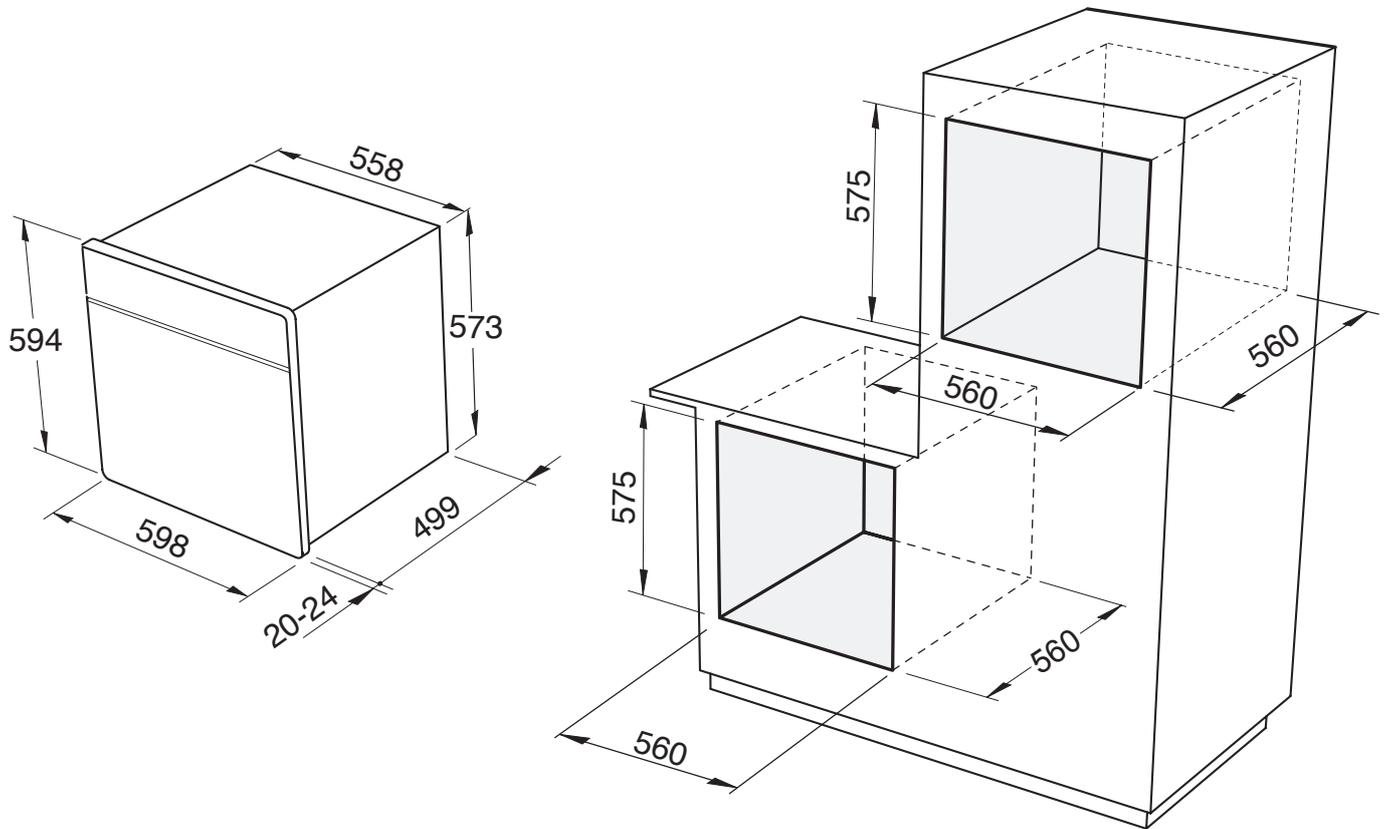
In the cases in which a hob is also installed, the hob and the oven must be connected separately, both for electrical safety reasons and to make extracting the oven easier.

After connection, put the power back on only after the oven has been put into the unit.

The manufacturer is not responsible for direct or indirect damage caused by incorrect installation or connection. All the operations relative to installation and electrical connection must therefore be carried out by trained personnel working according to local and general regulations in force.

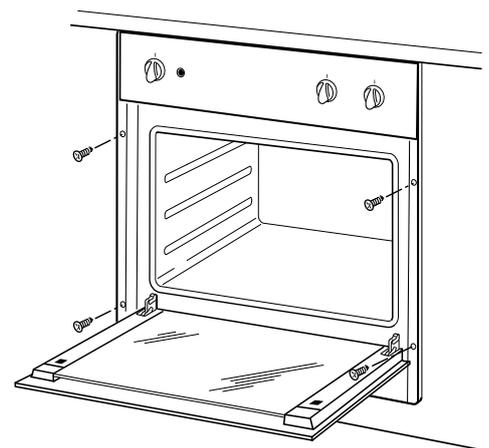
INSTRUCTIONS FOR INSTALLATION

Recessing and fixing to unit:



Put the oven into the recess laying it on the base and pushing it until the lateral jambs touch the sides of the unit.

Open the door and fix the oven with four wood screws which must be screwed through the holes in the lateral jambs of the oven.



Ensure that the oven is fixed in a perfectly stable fashion, as shown, and that the electrical parts are isolated so that they do not come into contact with the metal parts. In addition, the adhesive that bonds the laminate to the unit must be resistant to temperatures of not below 90°C to avoid deformation and ungluing of the surface.

TECHNICAL CHARACTERISTIC

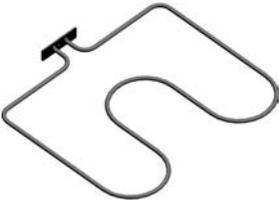
Power of possible heating elements:



(Upper+Grill) 800+1800W



(Back) 2100W



(Lower) 1000W

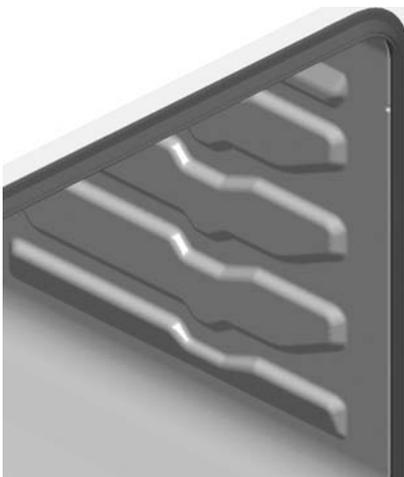
Light bulb:



25W (max)

Working capacity of the oven:

58lt



56lt



53lt



Etichetta dati caratteristici del prodotto
Label of ratings plate
Etiquette des spécifications du produit
Etiqueta datos característicos del producto
Etiqueta dos dados característicos do produto

