

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.

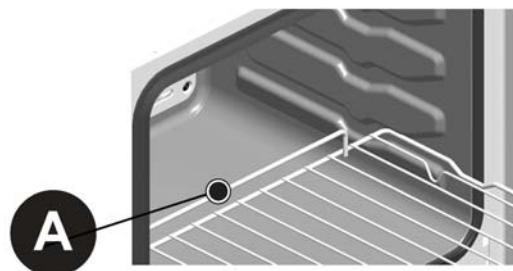
## GENERAL WARNINGS

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.



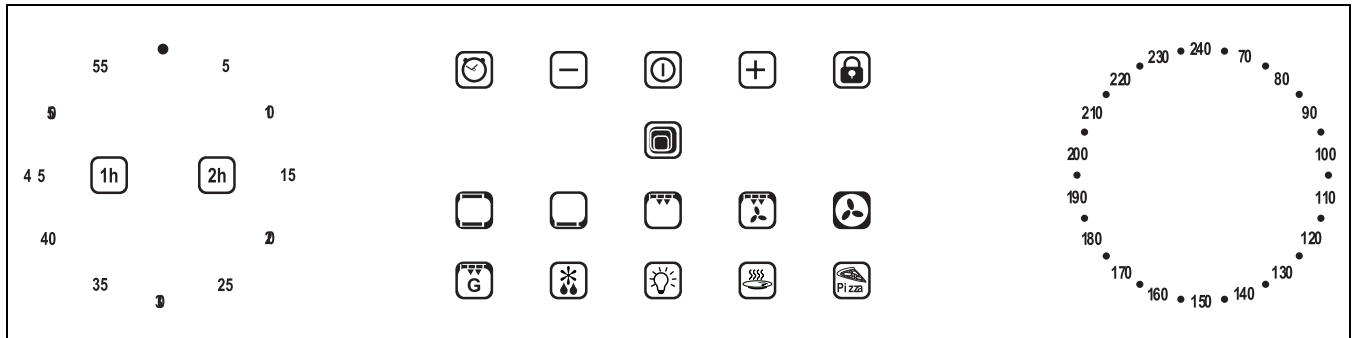
For any repairs, always contact an authorized Technical Service Centre and demand original spare parts. Repairs made by incompetent people may cause damage.


# INSTRUCTIONS FOR USE

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


The oven has a central keypad with “touch” controls. To activate the various functions, you only have to place your finger on the various symbols without pressing them.

On the two sides of the keypad there are the displays of the cooking times and temperatures.



Once connected to the mains supply, the oven is in stand-by mode, the  symbol appears with a soft light.

## **Activating the keypad:**

Before being able to switch on the oven, you have to activate the keypad by touching the  symbol. The keypad remains active for about 15 seconds within which the oven can be switched on, selecting a function.



## **The symbols of the keypad can be in three states of brightness:**

**Off** = key not active (cannot be used).

**Soft light** = key active.


**On** = the corresponding function is activated.

## **Oven light**

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

## **Controls block**

The controls block is useful both to prevent children operating the oven or changing its settings or when cleaning the oven.

It is activated/deactivated by touching the  symbol for a few seconds until it goes on/switches off.

# INSTRUCTIONS FOR USE

## **Energy saving**

The automatic energy saving system becomes active when the programmed cooking time is longer than one hour. This system anticipates by a few minutes switching off the heating elements, without this affecting the quality of the cooking, thus saving energy. The automatic activation of this function is shown by the icon of the cooking programme in operation flashing.

## **Safety thermostat**

This interrupts the power supply to avoid excessive overheating due to incorrect use of the appliance or any defect of the components. If this device has been activated due to incorrect use, it is sufficient to wait for the oven to cool down to be able to use it again. If, on the other hand, it is due to a defect of the components, you must call the Technical Assistance Service.

## **Cooling motor**

The oven has a cooling motor for the internal components and the control panel. This device goes on automatically when the threshold of the internal temperature exceeds a pre-set value and remains active, after the oven has been switched off, until this temperature is reduced.

## **COOKING**

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



### **STATIC**

The Upper and Lower heating elements are active.

This function is suitable for particularly crisp roasts and meat dishes or lasagne or similar dishes.



### **BOTTOM**

The lower heating element is in function.

Suitable for cooking food that requires heat from below.

# INSTRUCTIONS FOR USE



## GRILL

The grill element is in function.

Function suitable for cooking sausages, steaks, fish etc. that are placed on the grid below the surface of the grill. The grid must be placed on the upper rails (according to the thickness of the food to be grilled) placing the tray underneath to collect the juices.



## VENTILATED GRILL

The Grill element and the Cooking Fan are active.

Programme suitable for grilling large cuts of meat and chicken to be placed on the grid on one of the upper rails. Always place the tray underneath to collect the juices.



## CIRCULAR

The rear heating element and the cooking fan are in function.

This function is suitable for baking or roasting when an even temperature is required. With this function, different dishes requiring the same cooking temperature can cook at the same time.



## GRATIN

The Grill element and the Cooking Fan are active intermittently.

This programme is designed to cook food well inside and brown it on the outside without burning it.



## DEFROSTING

Only the cooking fan is active.

This programme speeds up defrosting foods. The temperature is set at about 45°C by the rear resistance being switched on intermittently.



## MAINTENANCE

This function automatically allows keeping the food hot.



## PIZZA

This function is for an automatic programme for pizza.

# INSTRUCTIONS FOR USE

**The various cooking modes are described below:**


- no programming
- programming the end of cooking
- with automatic programmes

## USE WITHOUT PROGRAMMING

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



The display automatically offers a cooking temperature that can however be modified every 5°C touching the “+” and “-” symbols.

After choosing, confirm touching the  symbol; the function and temperatures chosen are shown on the display. Cooking starts immediately. During cooking, the temperature can be changed.



Until the temperature set has been reached, the display shows dots between the flashing values. A buzzer sounds when the temperature set has been reached. At this point the temperature is kept automatically.

To complete the cooking, touch the  symbol; otherwise the oven is automatically switched off after 199 minutes.


## USE WITH PROGRAMMING OF END OF COOKING

With this mode, the duration of the cooking can be programmed automatically.

After defining the cooking function and the desired temperature (as in the paragraph “use without programming”), follow these instructions:

- touch the  symbol; on the display the proposed value of 45 minutes flashes on the display
- raise or lower the time touching the “+” and “-” symbols (Max 2 hours 55 minutes)
- confirm by touching the  symbol.
- The cooking starts, the display shows the remaining cooking time.

When the cooking is completed, the oven is automatically switched off, a buzzer sounds and the symbols of the function and stand-by flash. To use the oven again, touch one of the flashing symbols.

It is possible to stop the cooking before the end of the programme by touching the  symbol.




# INSTRUCTIONS FOR USE

## AUTOMATIC PROGRAMMES



### MAINTENANCE


This function automatically allows keeping cooked dishes at a temperature of about 80°C. At the end of this period, the oven switches off automatically.

To activate the function, touch the relative symbol and confirm, touching the  symbol.

The programme can be stopped before the end by touching the  symbol.



### PIZZA

This function is an automatic programme for pizza. To activate the function, touch the relative symbol. The oven offers a temperature of 240°C (which can be changed). Touch the  symbol to start the programme.


Until the temperature is reached, the rear heating element and the cooking fan are in function.

After the pre-heating phase, the oven buzzes telling you to put the pizza into the oven.

An automatic baking programme of 25 minutes with the temperature at 200°C (which can be changed as desired) then starts, where the upper and lower heating elements are in function.

After the first 18 minutes of baking, the oven buzzes again: add the Mozzarella cheese.

At the end of the 25 minutes, the oven buzzes and is switched off.

The programme can be stopped before the end by touching the  symbol.

# INSTRUCTIONS FOR USE

## Table of oven cooking times

Kind of food	Shelf no.	Oven temperature °C	Time in minutes
	<div> <div></div> <div></div> <div></div> <div></div> </div> 4 3 2 1		
<b>FOOD</b>			
<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
<b>BAKING</b>			
<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
		<div> <div></div> <div></div> <div></div> <div></div> </div> 4 3 2 1			
<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

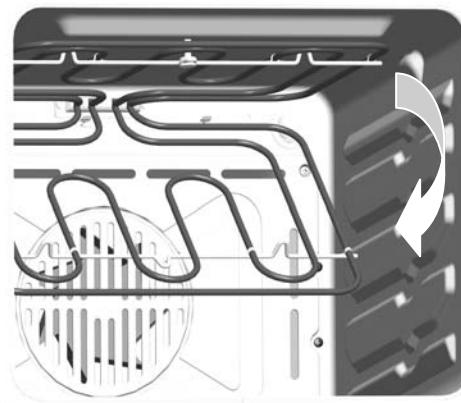
To keep the enamelled part shiny for as long as possible, the oven must be cleaned each time after using it. Leave the oven to cool down and you can easily remove the deposits of fat with a sponge or damp cloth and warm soapy water and, if necessary with a product on the market. Do not use abrasive cloths 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.

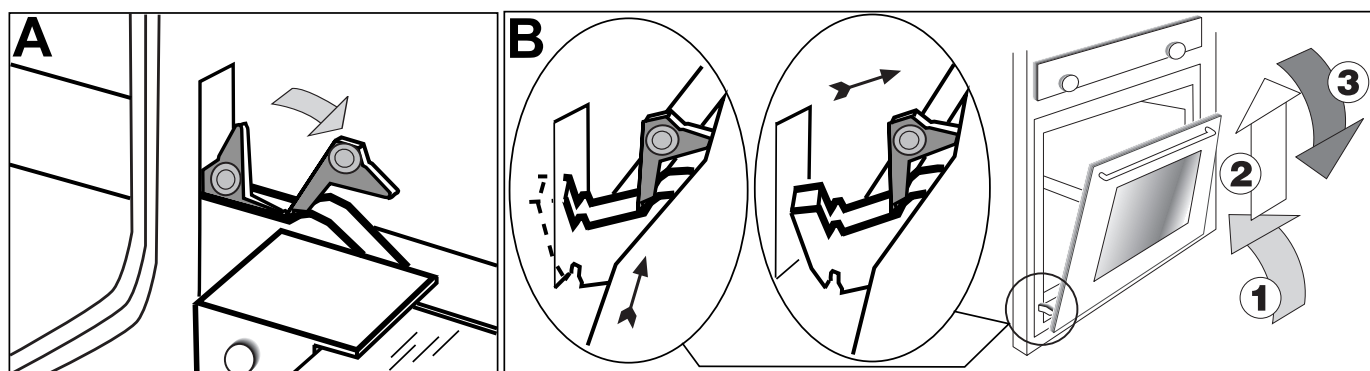
# CLEANING AND MAINTENANCE

## 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.

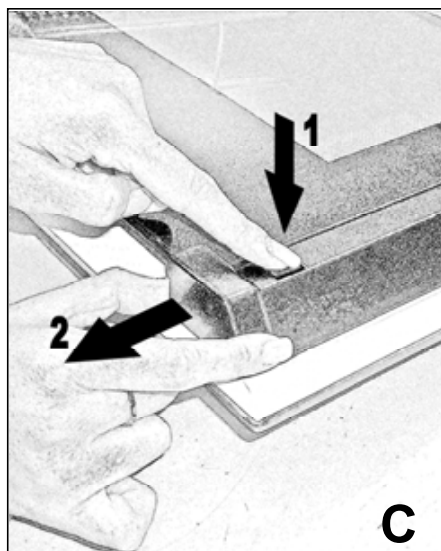


### *Dismounting the glass panes of the door*

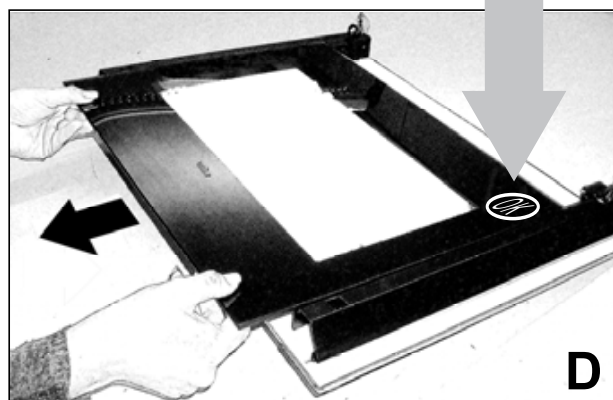


**IMPORTANT:** for your safety, before dismounting the glass panes, remove the door from the oven.

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.



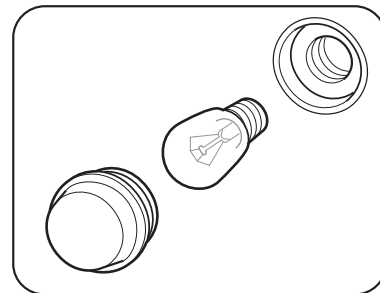
## CLEANING AND MAINTENANCE

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*

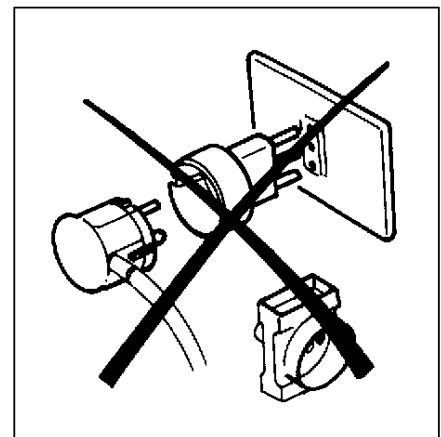
The appliances have a three-pole power supply cable and are ready to work with alternating current, at the voltage shown on the “ratings plate” at the end of the booklet and on the product. The earth conductor of the cable is yellow/green.

### 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.



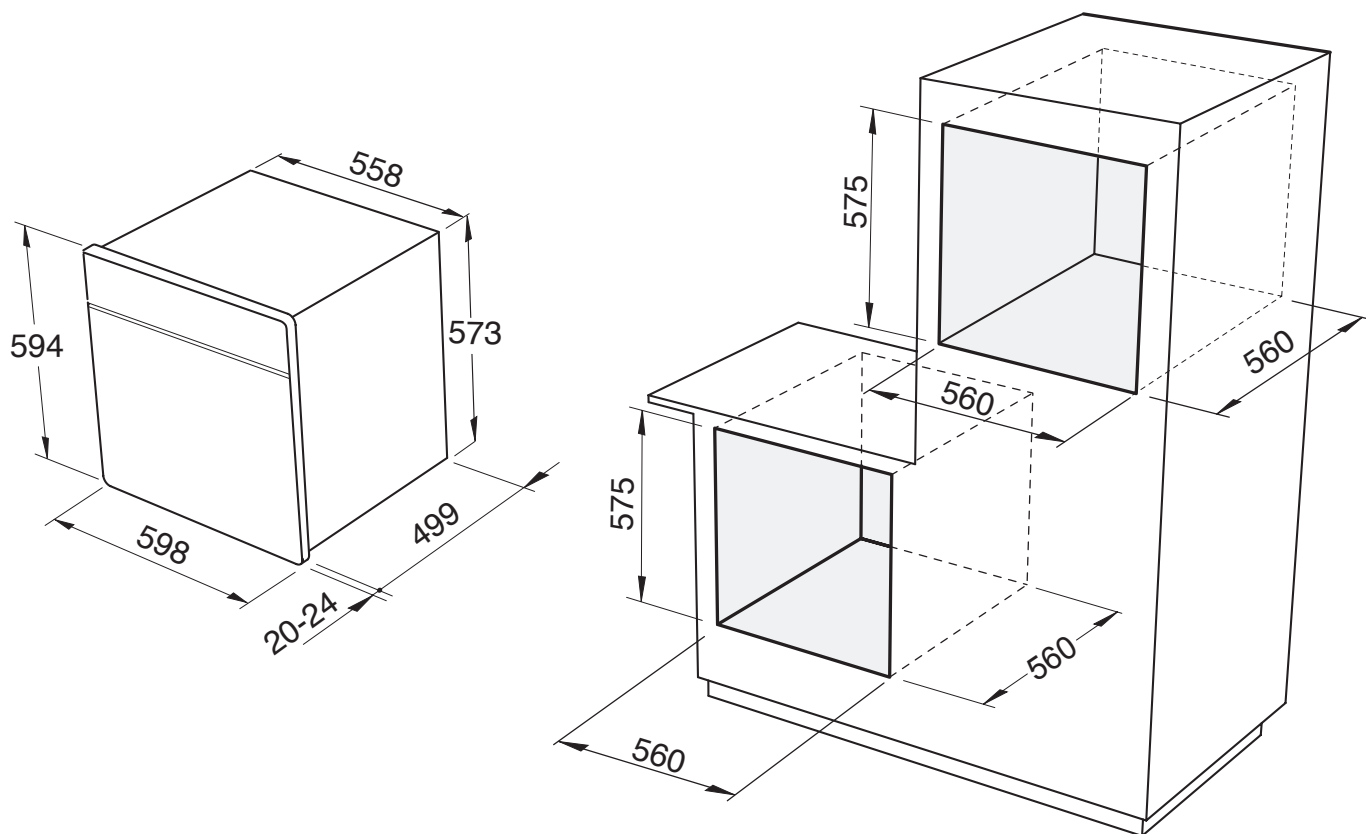
In the cases in which a hob is also installed, the hob and the oven must be connected separately, both for electrical safety reasons and to make extracting the oven easier.

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.**

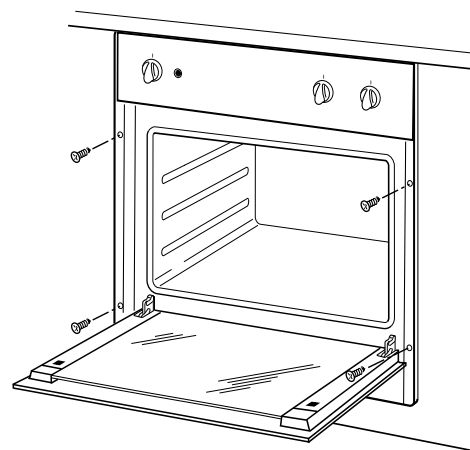
# INSTRUCTIONS FOR INSTALLATION

## 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

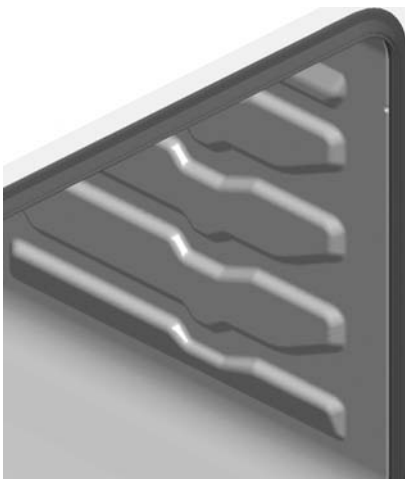
## Light bulb:



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

