

Built-in oven

Use and installation instructions



GENERAL WARNINGS

Waste packaging

Do not throw the packaging of your appliance into the dustbin, but pick out the different materials (e.g. foil, paperboard, polystyrene) according to the local rules for rubbish elimination.

This appliance complies with the following Community Directives:

- 2006/95 EEC "Low Voltage"
- 89/336 EEC "Electromagnetic disturbances"
- 89/109 EEC "Materials in contact with foods"

Read carefully all the instructions contained in this booklet. It provides you with important information regarding the safe installation, use and maintenance of the appliance as well as useful advice for getting the best out of your oven. Keep this booklet in a safe place for future reference.

The manufacturer reserves the right to make modifications that may be necessary and useful, without prejudicing essential safety and working features.

After removing the packing, check that the appliance is not damaged in any way.

Be careful not to leave the packing materials (plastic sheeting, expanded polystyrene etc.) where children can get at them, as they can be dangerous.

IMPORTANT: do not use the oven door handle to move the appliance, such as to remove it from the packaging.

IMPORTANT

This appliance must be used exclusively for cooking food and not for any other purpose.

Any other use of the appliance (such as heating a room) is improper and therefore dangerous.

The manufacturer will not accept responsibility for any damage caused by the improper and unreasonable use of the appliance.

There are certain basic rules which must be observed when using any electrical appliance, i.e.:

- disconnect the appliance from the electric mains supply before carrying out any cleaning or maintenance operation.
- never try to remove a plug from the mains supply socket by pulling on the cable
- never touch an appliance if your hands or feet are wet or damp
- never operate an appliance if you are barefoot
- in case of negligent use near the oven door hinges, you could hurt your hands
- if the appliance breaks down and/or does not work properly, switch off and do not tamper with it.

All repairs should be carried out only by an approved service agent. You should insist that only original spare parts are used.

Failure to follow the above advice can affect the safety of your appliance.

Make sure that the oven is on the closed mode (off) when the appliance is not in use.

Keep from sitting and put heavy objects on the oven door when it is open.

When in use the appliance becomes very hot. Do not touch the heated elements inside the oven.

The appliance must not be used by people (including children) with limited physical, sensory or mental abilities, or without experience or expertise, unless they have received instructions for using it from those responsible for their safety.

Young children should be supervised to ensure they not play with the appliance.

The manufacturer reserves the right to make modifications that may be necessary and useful, without prejudicing essential safety and working features.

The manufacturer can not be considered responsible for possible damages arising from a wrong installation or incorrect use of the appliance.

After-sales service and spare parts

In the event of malfunction, do not attempt to repair the appliance yourself. Repairs carried out by unqualified individuals may cause damage and accidents. The first thing to do is to consult this user handbook. If you cannot find the information required, contact your nearest after-sales service. Any work on the appliance must be carried out by an authorized service centre. Always insist on the use of original spare parts.

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TECHNICAL FEATURES

OVEN			OVEN ELEMENT POWER	
Working sizes (mm) LxPxH	595x538x593		Static oven (kW)	2,1
Oven capacity (l)	60 lt		Fan oven (kW)	2,1
			Grill (kW)	2,4

Supply voltage (see data plate on the appliance)

INSTALLATION

After removing the appliance from the packaging, make sure that it is undamaged and that the electrical lead is in perfect condition. Otherwise, contact your dealer before putting the appliance into operation.

IMPORTANT

Be careful not to leave the packing materials (plastic sheeting, expanded polystyrene etc.) where children can get at them, as they can be dangerous.

Installation should be carried out according to the instructions by a professionally qualified person.

The manufacturer declines all responsibility for any damage to persons, animals or things due to a wrong installation.

INSTALLING THE APPLIANCE

For the most efficient air circulation, the oven should be fitted according to the dimensions shown in fig. 2.

FITTING THE APPLIANCE

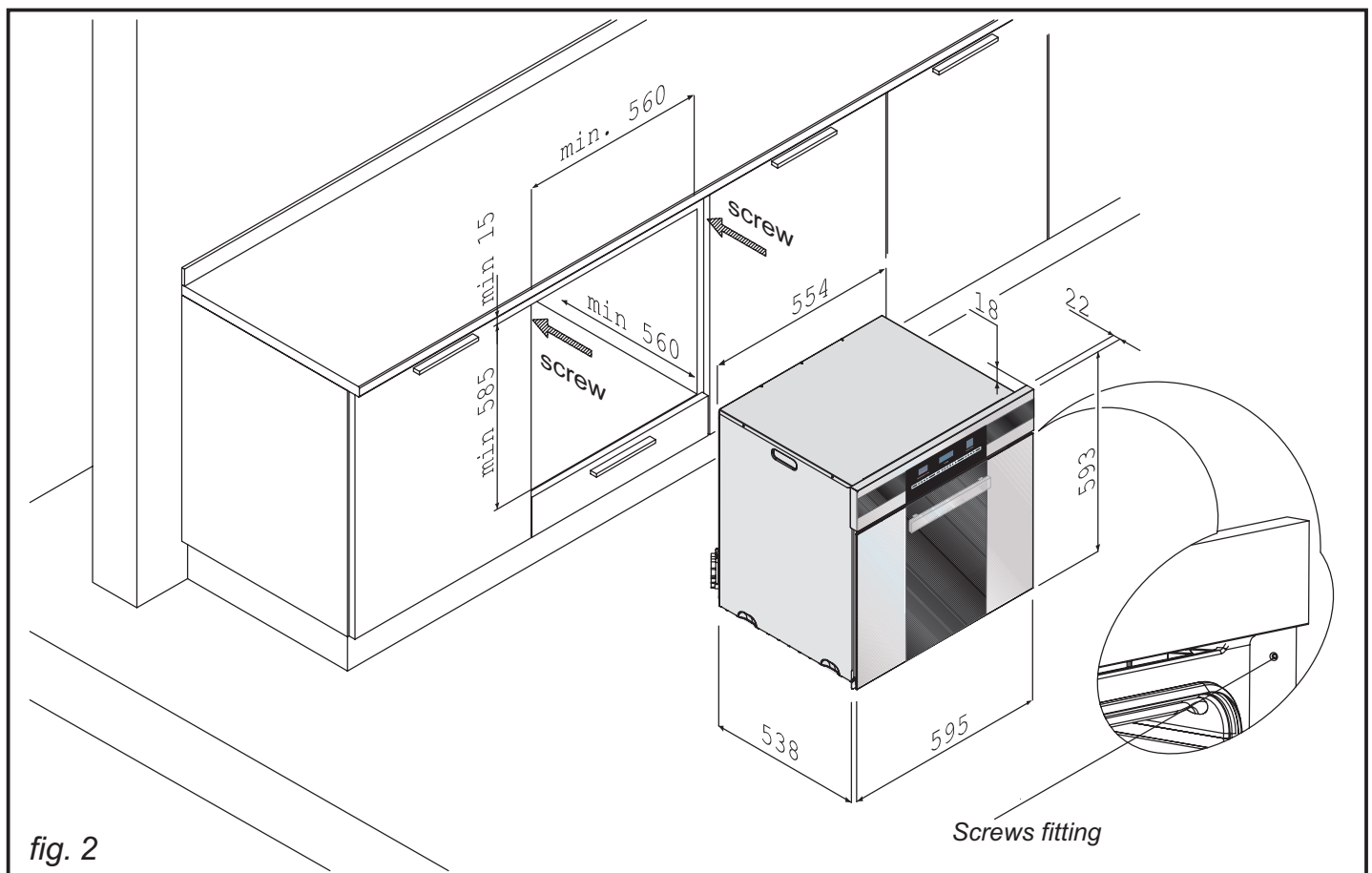
Fit the appliance into its surround (beneath a work-top or above another appliance) by inserting screws into the 2 holes that can be seen in the frame of the oven when the door is open (fig. 2).

IMPORTANT

The panels of the adjoining furniture should be heat resistant. Particularly when the adjoining furniture is made of veneered wood, the adhesives should be able to withstand a temperature of 100°C.

Plastic materials or adhesive which cannot withstand this temperature will become deformed or unstuck. To comply with safety regulations, once the appliance has been fitted it should not be possible to make contact with the electrical parts.

All parts which offer protection should be fixed in such a way that they cannot be removed without the use of a tool.



ELECTRICAL CONNECTION

Electric connection has to be done according to rules and law provisions in force.

Before doing the connection, check the following:

- The electric power and sockets are suitable to maximum power of the oven. (See data plate on the appliance).

- **WARNING: THIS APPLIANCE MUST BE EARTHED.**

The appliance's electrical safety can only be guaranteed when it has been correctly connected to a properly earthed power supply, as laid down in the regulations for electrical safety.

Important: the manufacturer cannot be held responsible for any damage to persons or objects due to the lack of an earth connection.

- Never use reducers, adaptors or branches for connections.

CONNECTING OF SUPPLY CABLE

If apparatus is not fitted with feeding cable, use cable Mod. H05RR-F 3 x 1.5 sq. mm. stating suitable section of the cable which has to be connected to terminal.

To obtain that you have to:

- Connect the supply cable to the terminal strip of the oven (fig. 3), keeping the earth wire 3 cm. longer than the active conductors (live/neutral) .

- Connect cable's wires as follows:

L = **(live)** brown or red wire

N = **(neutral)** blue wire

 = **(earth)** yellow - green wire.

N.B. supply's cable temperature should never reach a temperature 50°C above the room temperature in any point.

Connection to normal socket

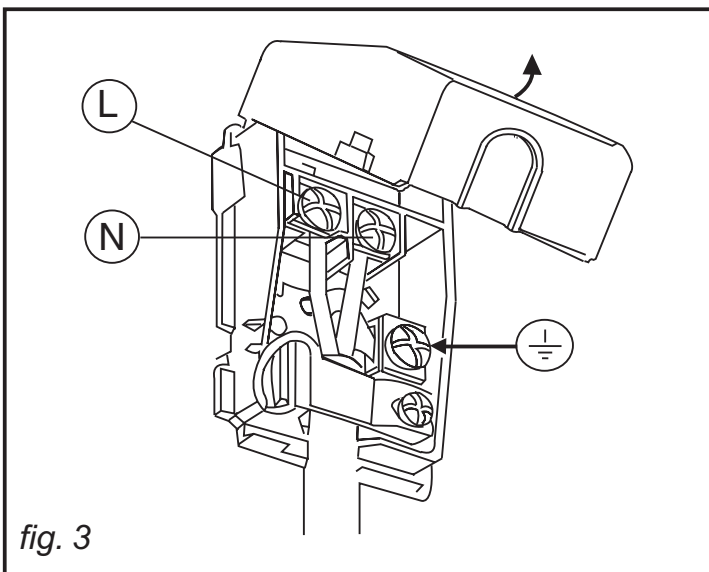
Connect feeding cable a normal plug suitable to the load stated on data plate.

When the cooker has been built-in household check that the plug is accesible.

Direct connection to electric supply

If an appliance is not equipped with supply cable and plug, the power supply must be fitted with a disconnect switch in which the distance between contacts permits total disconnection in accordance with overvoltage category III, as required by installation regulations.

The yellow/green earth wire should not be controlled by the switch..



ATTENTION: If the supply cable is damaged, it must be replaced by the manufacturer or by his after-sales service, or by a similar qualified person, in order to prevent any risk.

HOW TO COOK

At the first use of the oven, it's normal to smell the protective oils used in manufacture burning off. Leave oven on maximum setting for approximately one hour before use.

N.B. Before carrying out cleaning, disconnect the appliance from electrical supply.

At the end of the initial heating, let the oven cool down and clean the inside with detergent and warm water. Before using, wash all grid accessories, baking-pan and trays.

General information and use precautions

- **The oven must be used with the door closed.**
- Always hold the handle in the middle, to open the oven door.
- When you open the oven door, beware hot vapour.
- Use protective gloves to insert or to extract containers from the oven.
- Use containers resistant to the temperatures indicated on the thermostat knob.
- After use of the oven, be sure that all controls are in the close (off) position.
- Never roast or bake on the oven base.

PANEL CONTROL

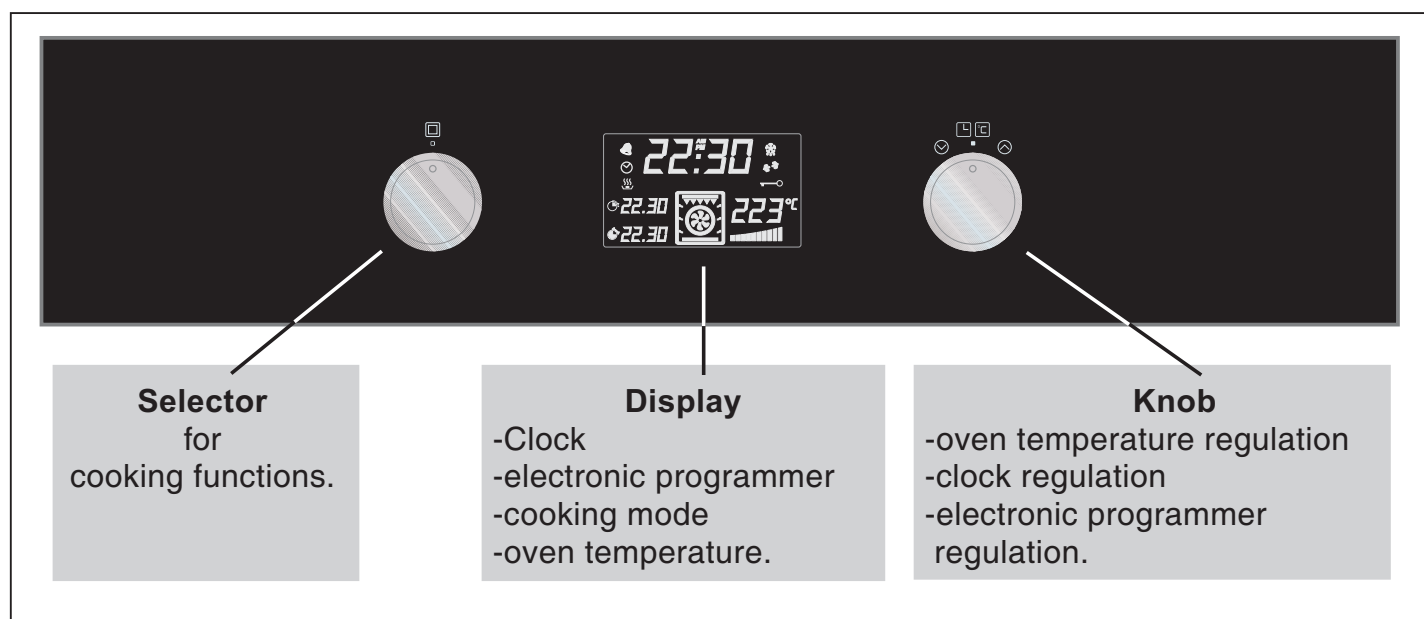


Fig. 4

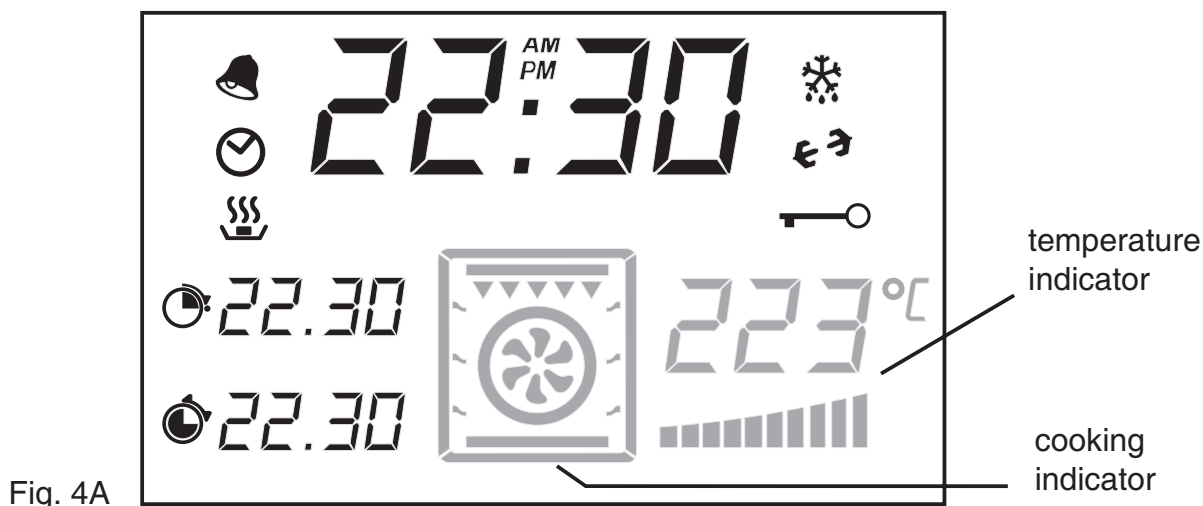













Fig. 4A

NOTE:

The oven selector knob (fig.4) can be used to select the following functions. Note: the functions selected and the oven temperature will appear on the display (see fig. 4A).

Cooking indicators	Temp. °C min 40 max 260	Warning : the oven must be used with the door closed. To change the oven temperature, turn the selector to the symbol  to increase, or to  to lower the temperature.
		Oven light Turn the control knob to this position to switch on the oven light, which will remain lit throughout the following functions.
	40	Defrosting with fan Ambient temperature air is distributed inside the oven to defrost food more quickly without protein adulteration. (Pre-set value 40 °C).
	50 ÷ 200	Medium grill Selecting this function switches on the central upper heating element for direct radiation of heat over food This function must be used between 50 to 200°C (Pre-set value 200 °C).
	50 ÷ 200	Large grill Selecting this function switches on the two upper heating elements for direct radiation of heat over food. This function must be used between 50 to 200°C. (Pre-set value 200 °C).
	50 ÷ 260	Natural convection Both the lower and upper heating elements operate together. This is the traditional cooking, very good for roasting joints, ideal for biscuits, baked apples and crisping food. You obtain very good results when cooking on a shelf adjusting the temperature from 50 to 260 °C (pre-set value 180 °C).
	50 ÷ 260	Fan oven Both the fan and the circular heating element operate together. The hot air adjustable between 50 and 260 °C is evenly distributed inside the oven. This is ideal for cooking several types of food (meat, fish) at the same time without affecting taste and smell. It is indicated for delicate pastries. (Pre-set value 170 °C).

	50 ÷ 260	<p>Fan-assisted natural convection</p> <p>Both the top and bottom elements are on, as is the fan. This is the conventional cooking method, excellent for a variety of foods. It produces good results for cooking on one level -- ideal for biscuits, cakes and canapés -- with the temperature adjustable from 50 to 260°C. (Pre-set value 185 °C).</p>
	50 ÷ 200	<p>Fan assisted total grill</p> <p>The air which is heated by the grill heating element is circulated by the fan and so helps to distribute the heat. The fan assisted grill replaces perfectly the turnspit. You can obtain very good results also with large quantities of poultry, sausage, red meat. This function must be used between 50 to 200°C. (Pre-set value 200 °C).</p>
	50 ÷ 260	<p>Lower heating element</p> <p>This function is particularly indicated for cooking from the bottom, warming up food or sterilizing glass jars. It is also indicated for food requiring long and slow cookings, i.e. casserole. This function can be used between 50 and 260 °C. (Pre-set value 220 °C).</p>

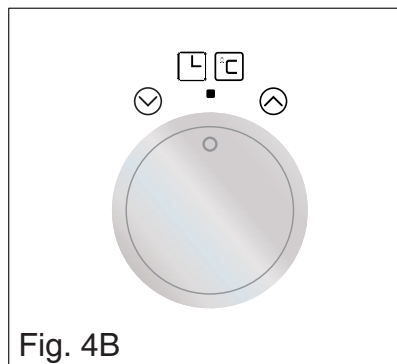


Fig. 4B



	Minute minder
	Clock
	Start of cooking
	Cooking time
	End of cooking
	Defrosting
	Turnspit
	Key lock

SETTING THE TIME OF DAY

When the oven is first connected to the power supply, the display shows 00.00 and the led indicator “” flashes. To set the desired time, turn the knob (fig. 4B) clockwise to the symbol “” or anticlockwise to the symbol “” depending on whether you wish to increase or decrease the time. To confirm the time set, press the knob or wait for 5 seconds.

Important: unless this operation is performed, it will not be possible to set the oven’s cooking functions.

Note: if you wish to set the time of day later, press the selector knob (fig. 4B) until the time indicator “” flashes and then proceed as described above.

After setting, the timer is set to operate in manual mode.

MINUTE MINDER

Press the selector (fig.4B) until the minute minder indicator “” flashes, then set the desired cooking time by turning the knob clockwise to the symbol “” or anticlockwise to the symbol “” depending on whether you wish to increase or decrease the time. To confirm the time set, press the knob or wait for 5 seconds. The display will show the set time and the indicator “” will remain lit. At the end of the set time, an acoustic signal sounds and the indicator “” flashes. Press the selector knob (fig.4B) to stop the acoustic signal.

COOKING TIME

Important: cooking time can only be set if the cooking function selector knob (fig.4) is turned to a cooking position!

Bear in mind, furthermore, that is the cooking function selector knob is turned to “zero” during a cooking programme, the entered setting will be cancelled!




Setting: press the selector knob (fig.4B) until the symbol “” flashes. Set the desired cooking time by turning the knob clockwise to the symbol “” or anticlockwise to the symbol “” depending on whether you wish to increase or decrease the time. To confirm the set time, press the selector knob (fig. 4B) or wait for five seconds. The display will show the symbol “” with the set time and the symbol “” with the time at which the oven will switch off.





Start of cooking is indicated by the symbol “”, which lights up on the display. At the end of the set time the oven switches off automatically, an acoustic signal sounds and the indicator “” flashes. Press the selector knob (fig.4B) to stop the acoustic signal and turn the function selector (fig.4) to “zero” to exit cooking time setting.

COOKING END TIME

Important: cooking end time can only be set if the cooking function selector knob (fig.4) is turned to a cooking position!

Bear in mind, furthermore, that if the cooking function selector knob is turned to “zero” during a cooking programme, the entered setting will be cancelled!

Setting: press the selector knob (fig.4B) until the symbol “” flashes. Set the cooking end time by turning the knob clockwise to the symbol “” or anticlockwise to the symbol “” depending on whether you wish to increase or decrease the time.



To confirm the set time, press the selector knob (fig.4B) or wait for five seconds. The display will show the symbol “” with the set cooking end time and the symbol “” with the cooking time. Start of cooking is indicated by the symbol “”, which lights up on the display. At the end of the set time the oven switches off automatically, an acoustic signal sounds and the indicator “” flashes. Press the selector knob (fig.4B) to stop the acoustic signal and turn the function selector (fig.4) to “zero” to exit cooking end time setting.

COOKING TIME AND COOKING END TIME


Press the selector (fig.4B) until the symbol “” flashes.

Set the desired cooking time as described at “**COOKING TIME**”. Press the selector knob (fig.4B) until the symbol “” flashes.


Set the desired cooking end time as described in the paragraph “**COOKING END TIME**”. The oven will begin cooking based on the calculation of cooking end time minus cooking time. For example, if cooking end time is set at 12.00 and a cooking time of 1.30h is set, the oven will begin cooking at 10.30 and will switch off at 12.00.


Start of cooking is indicated by the symbol “”, which lights up on the display. At the end of the set time the oven switches off automatically, an acoustic signal sounds and the indicator “” flashes. Press the selector knob (fig.4B) to stop the acoustic signal and turn the function selector (fig.4) to “zero” to exit cooking time and cooking end time setting.


CANCELLING PROGRAMMES


Programmes can be cancelled at any time by re-selecting the previously selected functions and turning the selector knob (fig.4B) anticlockwise to the symbol zero “”, resetting the time to zero.

SETTING THE KEY LOCK



If you activate the key lock, the timer can no longer be used to set the time or programmes. Neither the time of day nor an elapsing minute minder nor an active cooking programme can be modified. However, the set functions will operate accurately. Proceed as follows to activate the key lock: Press the selector knob (fig.4B) until the symbol “” flashes.

To confirm, turn the selector knob anticlockwise to the symbol “” for about 3 seconds. Only the acoustic signal emitted at the end of a cooking programme can be stopped, no other functions can be changed.

To deactivate the key lock, turn the selector knob (fig.4B) anticlockwise to the symbol “” for around 3 seconds.

On the display, the “” indicator for the key lock function switches off.

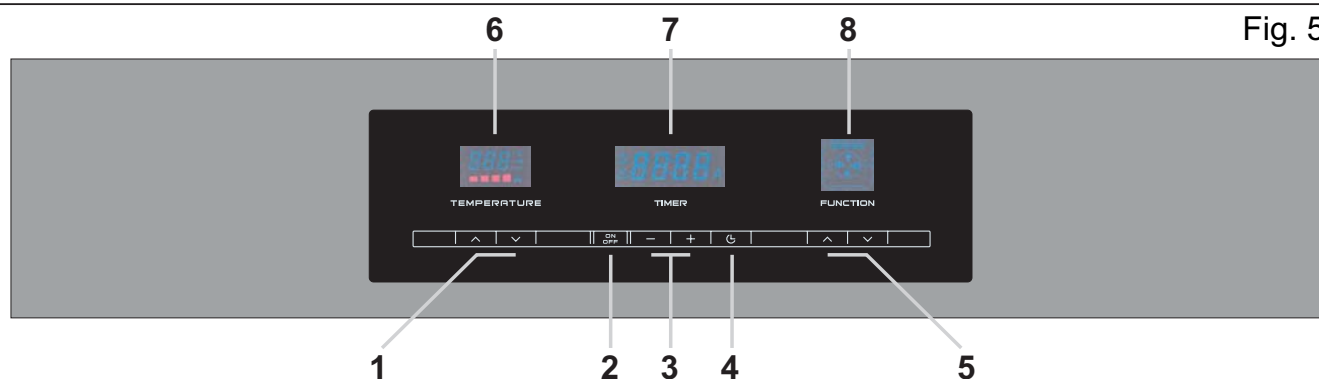
ADJUSTING THE DISPLAY BRIGHTNESS

The brightness of the display can be adjusted between 4 different brightness settings by turning the selector knob (fig.4B) anticlockwise to the symbol “” or clockwise to the symbol “”.

Note: adjustment can be made only when the function selector (fig.4) is set to “zero”.

PANEL CONTROL (touch control model)

Fig. 5



1 = oven temperature regulation.

2 = Oven on

3 = clock regulation - electronic programmer regulation.

4 = selector functions programmer.

5 = cooking function programmer.

6 = temperature indicator.

7 = Display programmer.

8 = cooking indicator.

The display flashes on 12:00 when the oven is connected to the power supply and all oven functions, including switching on, will be active only after setting the day and time or after lightly touching the button twice.

Turning the oven on and off

Press the button .

“On” will appear on the display and the oven’s internal light will come after two seconds.

If no cooking function is set within the following minute, the oven sets itself to “OFF” automatically.

To switch off the oven during cooking, lightly touch the button.














Controls lock.

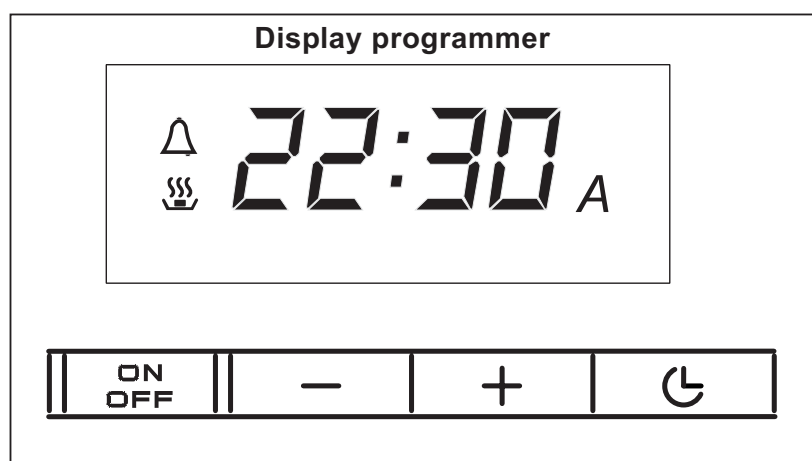
Every time the oven is turned off, or when a programmed cooking function is active, the “controls lock” is automatically activated (child safety). When the lock is active the “**lock**” symbol appears on the temperature display. To use the oven, the lock must be released by pressing the button for several seconds; then switch on the oven again by touching the button. The lock can be activated even while the oven is in use by pressing the button for a few seconds.

The following cooking functions can be set by using the programmer (Fig. 5):

Note: the functions selected and the oven temperature will appear on the display (see fig. 5).

NOTE: The oven has a special "fast preheat" function (circular heating element + fan) which is automatically activated when an oven cooking function is selected. It is deactivated when the oven reaches the set temperature, leaving the selected cooking function to continue. Oven preheating is not activated for the defrost, medium grill and large grill functions.		
Cooking indicators	Temp. °C min 40 max 260	Warning : the oven must be used with the door closed. Note: gently press the keys (sensors) to increase or decrease the oven temperature.
		Oven light The oven’s internal light comes on automatically when the oven is turned on and remains on during other functions for about 2 minutes. To turn the light back on whilst cooking, touch the buttons (sensors) + or -. NOTE: The light will stay on for about 40 seconds.
Pr 01 	dEF	Defrosting with fan Ambient temperature air is distributed inside the oven to defrost food more quickly without protein adulteration.
	40 ÷ 60	NOTE: It is possible to turn on the oven’s bottom heating element by varying the temperature between 40 and 60 °C if you want to speed up the defrosting process.

Pr 02 	50 ÷ 200	Medium grill (turnspit according to the model ). Selecting this function switches on the central upper heating element for direct radiation of heat over food. This function must be used between 50 to 200°C. (Pre-set value 200 °C).
Pr 03 	50 ÷ 200	Large grill (turnspit according to the model ). Selecting this function switches on the two upper heating elements for direct radiation of heat over food. This function must be used between 50 to 200°C. (Pre-set value 200 °C).
Pr 04 	50 ÷ 260	Medium Fan-assisted Grill The air warmed up by the grill element (medium) is pumped by the fan which then conveys it onto the food. This function guarantees good results with poultry, sausages and red meat. This function must be used between 50 to 200°C. (Pre-set value 200°C).
Pr 05 	50 ÷ 200	Fan assisted total grill The air which is heated by the grill heating element is circulated by the fan and so helps to distribute the heat. The fan assisted grill replaces perfectly the turnspit. You can obtain very good results also with large quantities of poultry, sausage, red meat. This function must be used between 50 to 200°C. (Pre-set value 200 °C).
Pr 06 	50 ÷ 260	Natural convection Both the lower and upper heating elements operate together. This is the traditional cooking, very good for roasting joints, ideal for biscuits, baked apples and crisping food. You obtain very good results when cooking on a shelf adjusting the temperature between 50 and 260 °C (pre-set value 180 °C).
Pr 07 	50 ÷ 260	Fan oven Both the fan and the circular heating element operate together. The hot air adjustable between 50 and 260 °C is evenly distributed inside the oven. This is ideal for cooking several types of food (meat, fish) at the same time without affecting taste and smell. It is indicated for delicate pastries. (Pre-set value 170 °C).
Pr 08 	50 ÷ 260	Fan-assisted natural convection Both the top and bottom elements are on, as is the fan. This is the conventional cooking method, excellent for a variety of foods. It produces good results for cooking on one level -- ideal for biscuits, cakes and canapés -- with the temperature adjustable from 50 to 260°C. (Pre-set value 185 °C).
Pr 09 	50 ÷ 260	Fan with lower heating element The air warmed up by the lower heating element is pumped by the fan which then conveys it onto the food at a temperature of between 50 and 260°C. This function is good for sterilising foods (pre-set value 220°C).
Pr 10 	50 ÷ 260	Turning on the oven's top heating element. It can be used to reheat cooked food by placing the oven rack on the second level from the top, or to defrost bread, pizza or pasta by placing the oven rack on the first level from the bottom. This function works at temperatures of between 50 and 260°C. (Pre-set value 220°C).
Pr 11 	50 ÷ 260	Fan with top heating element The air warmed up by the top heating element is pumped by the fan which then conveys it onto the food at a temperature of between 50 and 260°C. (Pre-set value 220°C).
Pr 12 	50 ÷ 260	Fan oven (energy saving function) The fan and circular heating element are on at the same time. Hot air (temperature of between 50 and 260 °C) is conveyed uniformly on all levels. This function is ideal for cooking different types of food (meat or fish) for a long time. (Pre-set value 170 °C).



	bELL	Minute minder
	dur	Cooking time
	End	End of cooking
	hour	Clock
-		Take off time
+		Add time
		Function setting
A		Programmer function
ON OFF		Oven on

SETTING THE CLOCK

The display flashes on 12:00 when the oven is connected to the power supply. Press the button (for about 4 seconds) until the wording "Hour" appears on the display. To set the correct time, gently press the "+" or "-" keys (sensors), depending on whether you want to go up or down and after 4 seconds set the minutes.

Your settings will be stored 4 seconds after the last button was pressed.

Note: if you wish to set the time at a later stage, press the button for 4 seconds and then proceed as described above. The clock setting function is only allowed when the oven is not in use.

TIMER

Skim over the "function selector until "Bell", together with the symbol of a bell, appear on the display. The default time "90" will come on after 2 seconds. It can be changed by using the buttons "+" and "-" up to a maximum time of 180 minutes. Your settings will be stored 4 seconds after the last button was pressed. When the set time is up, a buzzer sounds and the bell symbol flashes. Touch any of the buttons to silence it.

COOKING TIME

Switch on the oven.

Gently press the "function selector repeatedly until "dur" appears on the display. The default time "90" will come on after 2 seconds. It can be changed by using the "+" and "-" buttons up to a maximum time of 180 minutes.

Your settings will be stored 4 seconds after the last button was pressed.

The symbol appears on the display when the cooking starts.

When the set time is up, the oven will switch off automatically, the alarm will sound and the indicator will flash.

Touch any of the buttons to silence it.

STOP COOKING

Switch on the oven.


Gently press the "function selector repeatedly until "End" appears on the display. The stop cooking default time will appear on the display (equal to a time between the correct time + default time). It can be changed by using the "+" and "-" buttons up to a maximum of 23 hours and 59 minutes.

(Note: when setting cooking time, to move quickly from the hour to the minutes and vice versa, lightly touch the button). Your settings will be stored 4 seconds after the last button was pressed.

The symbol appears on the display when the cooking starts.

When the set time is up, the oven will switch off automatically, the alarm will sound and the indicator will flash. Touch any of the buttons to silence it.

COOKING TIME AND STOP


Gently press the  function selector repeatedly until "dur" appears on the display. Set the desired cooking time as described in the paragraph "**COOKING TIME**". Gently press the selector again until "Stop" appears on the display and set the stop cooking time as described in the paragraph "**STOP COOKING**".

"A" will appear on the display .

Cooking will start at a time calculated as the time of cooking stop minus the cooking time.

E.g.: if the cooking stop time is set for 12.00 and the cooking time is set as 1.30hr, the oven will come on at 10.30am and will switch off at 12.00.

"A" (automatic), the temperature and the previously set cooking function will all be shown on the display during the delayed start phase, whilst the temperature bar will remain switched off to indicate that the oven is currently not in use.

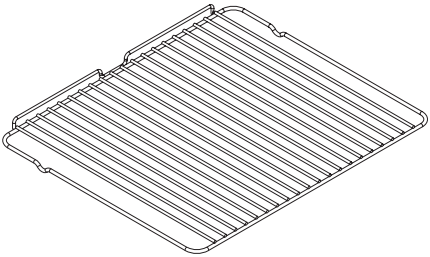
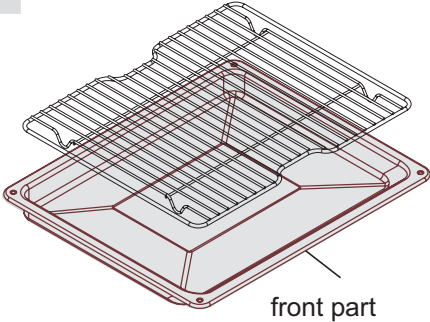
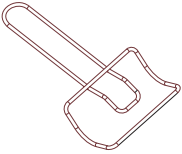
When the set time is up, the oven will automatically switch off. The " A" and "  " symbols will flash and the bell will sound.

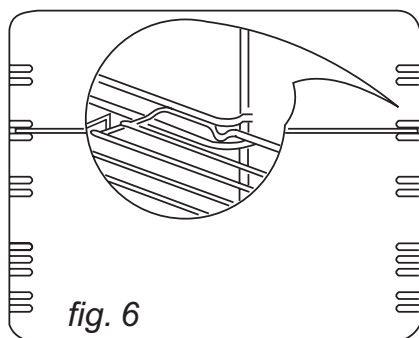
Touch any of the buttons to silence it.

Oven cooking chart				
	Function	Level	°C	Minutes
Meats				
Roast veal	Fan oven	4	190	130
Roast pork	Fan oven	4	190	130
Filet	Grill	5	230	6 + 6
Poultry				
Roast chicken	Grill per gir.	2	230	85/90
Scones	Fan oven	3/5	190	20/22
Bread	Fan oven	4	180	25/30
Pastres				
Biscuits	Fan oven	3/5	200	15
Sponge cake	Fan oven	4	150	50
Small cake	Fan oven	4	160	25
Cakes				
Apple-pie	Fan oven	4	190	45

The values shown (temperatures and cooking times) are approximate and may vary depending on the type of meat and its thickness.

Oven accessories

<p>A</p> 	<p>B</p> 	<p>C</p> 
<p>A = wire shelves</p>	<p>B = Drip dray (optional)</p>	<p>D = Grill pan set</p>



NOTE: Install the grids, by placing them on the horizontal slides inside the oven wall.
The raised part of the grid must be in face of the oven rear wall (fig. 6).

COOLING MOTOR

Some models are equipped with tangential cooling motor.

TURNSPIT (optional)

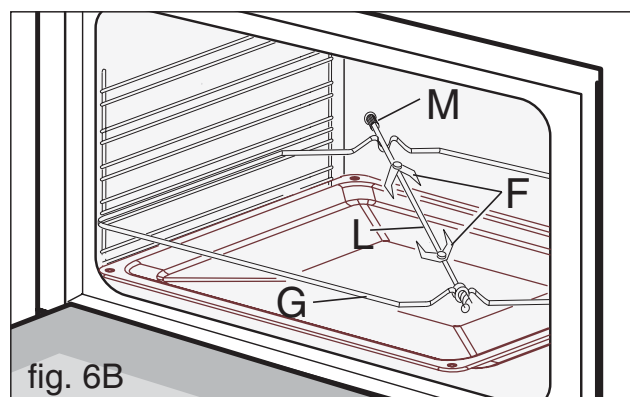
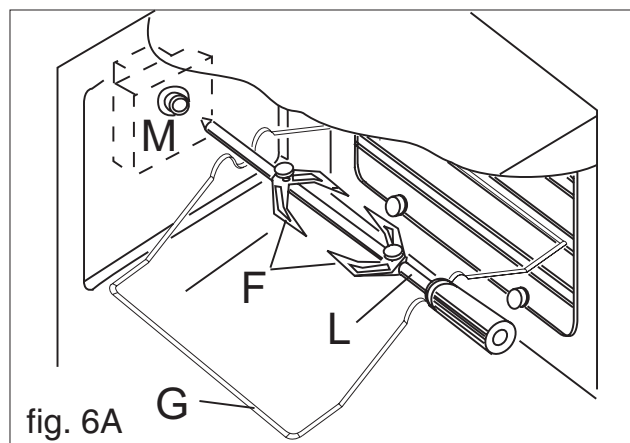
The turnspit is an optional available only in some models.

Centrale turnspit see figure. 6A.

Diagonal turnspit see figure. 6B.

Use of the turnspit .

- Thread the chicken or the cubes of meat for roasting on below spit **L**, ensuring that it is gripped safely between the two forks **F** (fig. 6A - 6B).
- Put the spit on support **G** .
- Put support **G** completely into the oven.
- Fit the end of the spit into the motor **M** at the back of the oven
- Place the oven tray with a little water on the lowest shelf of the oven.
- Close the oven door.
- Turn the knob to position **grill** (☼ - ☼ - ☼ according to the models) to start up the motor.
- When removing the spit, wear oven mitts and pull out support **G**.



CLEANING AND MAINTENANCE

Wait until the appliance has cooled down before attempting to clean it.

Disconnect it from the power supply, either by pulling the plug out or switching off the power supply at the mains.

NOTE: Do not use steam cleaners to clean the oven.

Clean enamelled, chromed or painted parts with warm water and soap, or non-corrosive liquid detergent. Clean stainless steel parts using methylated spirit or a suitable commercially produced solution.

Clean aluminium panels or edges with cotton wool or with a cloth soaked in vaseline or a seed-based oil. Clean and then go over it with methylated spirit.

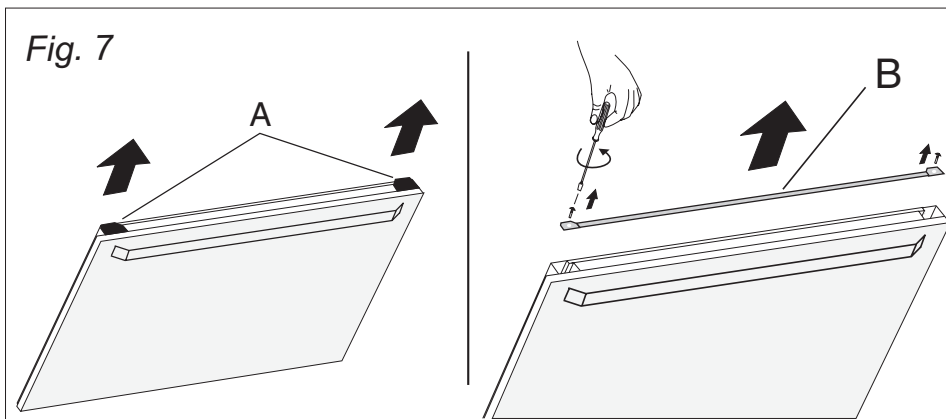
Never use abrasives, corrosive detergents, bleaches or acids for cleaning the oven.

Do not leave corrosive or acidic substances (lemon juice, vinegar, etc.) on enamelled, painted or stainless steel parts.

Removal of oven door

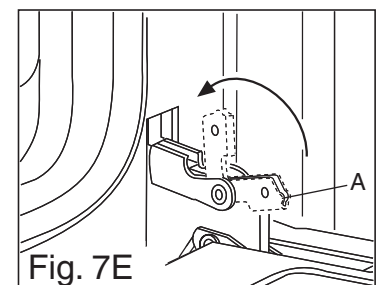
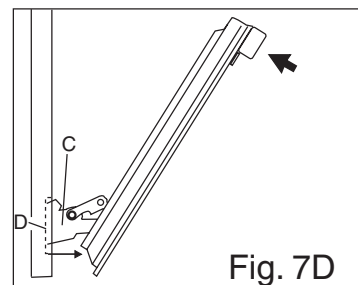
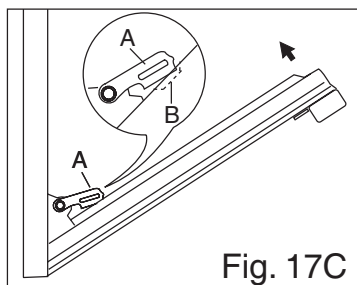
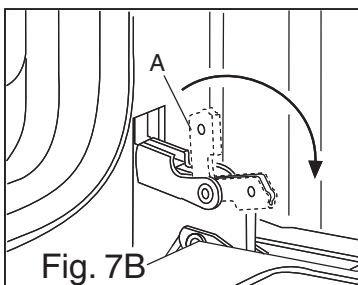
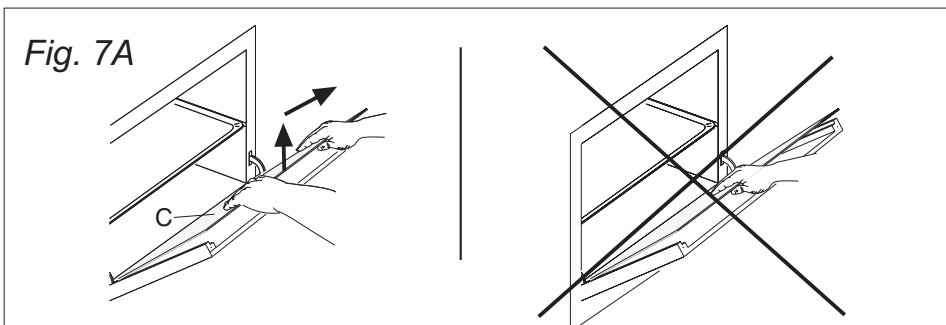
To make cleaning easier, remove the oven door as follows:

- 1) open the door halfway and remove the glass stoppers **A**, the profile **B** (as shown in fig. 7) and the glass **C**, as shown in fig. 7A.
 - 2) open the oven door completely.
 - 3) flip the hinge hooks **"A"** outwards (see fig. 7B).
 - 4) shut the oven door slowly until it reaches hooks **"A"**, making sure these are locked into slots **"B"** of the oven door, as shown in fig. 7C.
 - 5) Using both hands, push the oven door lightly inwards, to enable the door hinges **"C"** to come away from the slots **"D"** (see fig. 7D) and pull the door towards you until it is released from the oven.
- After cleaning it, reposition it correctly following the abovesteps in the reverse order and flipping hooks **"A"** inwards before you shut the oven door (fig. 7E).



CAUTION:

Do not use rough or abrasive materials or sharp metal scrapers to clean the glass doors of the oven since they may scratch the surface and cause the glass to break.



Side opening door.

N.B.: The door's opening direction (right-hand or left-hand) can be changed.

Warning: this operation must be carried out by skilled staff during assembly.

- 1) Open the oven door and undo the two screws in the block **A** (see figure 8).
(N.B.: when block **A** is unscrewed, the bottom of the door is left completely free. Two people are therefore needed for this operation, one to hold the door firmly while the screws are undone).
- 2) Reassemble the door on the required side of the oven, use the new block **A** (accessory supplied with the appliance) and reverse the above instructions.

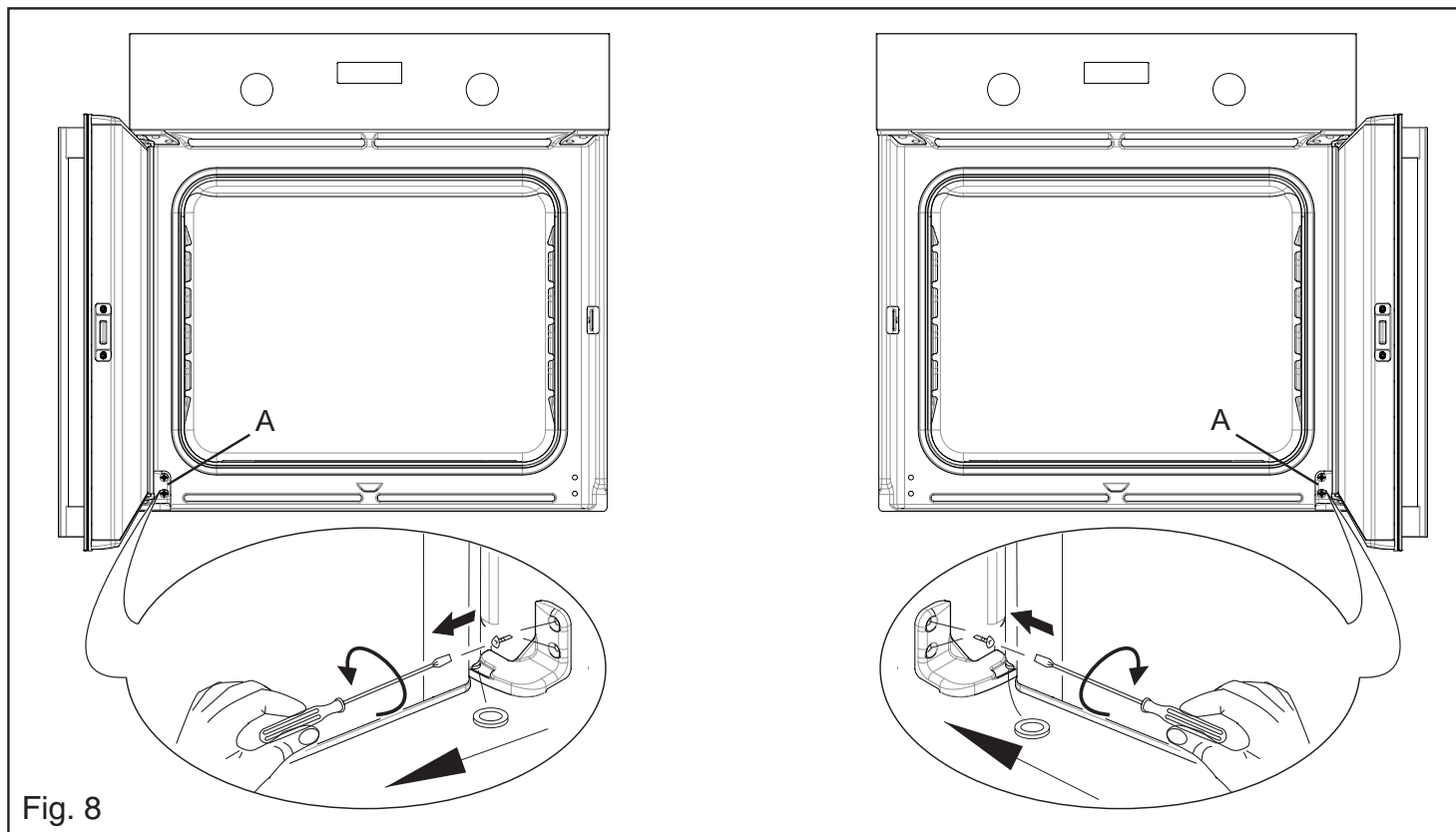


Fig. 8

Oven light (depending on model) fig. 9 - 10.

The oven bulb is a special kind which is resistant to high temperatures. Replace it as follows: disconnect the oven from the power supply by removing the plug or switching off the power supply at the mains; remove the protective glass (A) and replace the burnt-out bulb with one of the same type. Replace the protective glass.

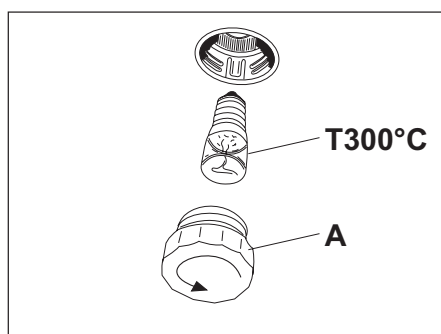


Fig. 9

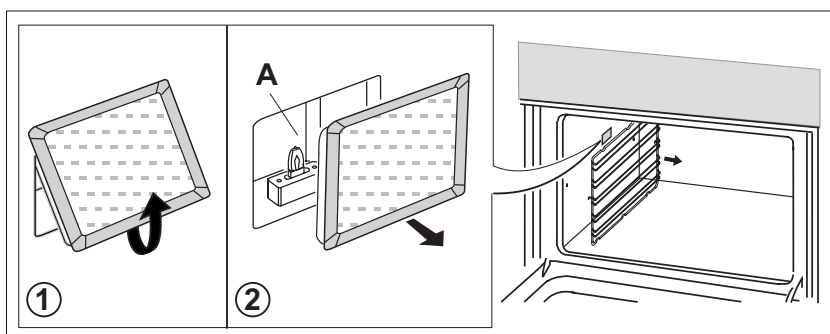


Fig. 10

Important: if the oven is no longer to be used, it should be made inoperable by cutting the power supply cable, after unplugging it from the power supply. Disused appliances can be a safety risk as children often play with them. For this reason it is advisable to make the oven safe.