

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"
- 2004/108 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 knobs are on "0" (closed) 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 230 V~

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

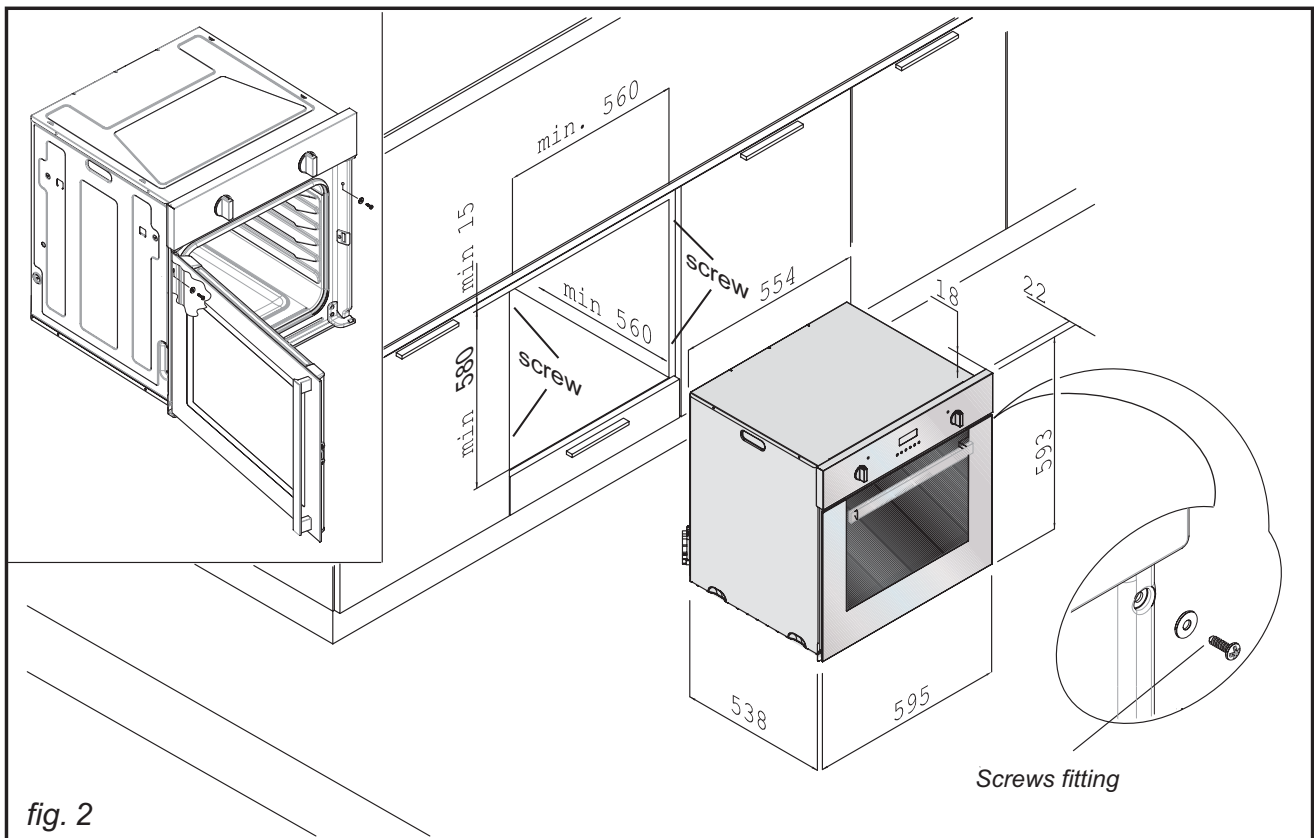
Fit the appliance into its surround (beneath a work-top or above another appliance) by inserting screws into the holes that can be seen in the frame of the oven when the door is open (fig. 2).

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 FEEDING CABLE

If apparatus is not fitted with feeding cable, use cable Mod. H05RR-F or H05RN-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

\perp = (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

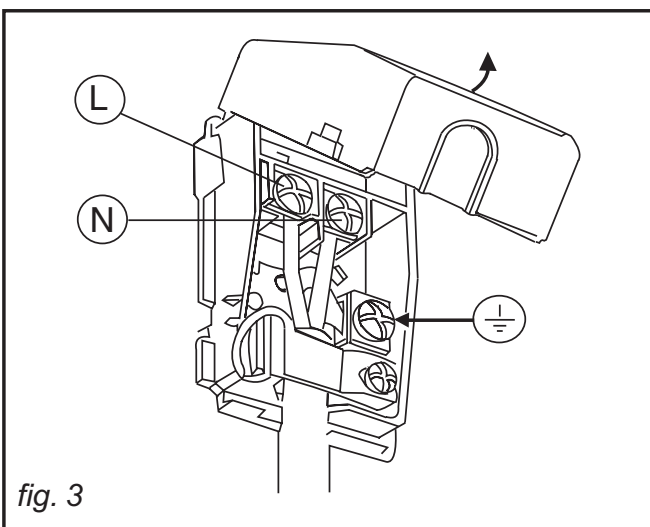
Connect feeding cable a normal plug suitable to the load stated on data plate.

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

N.B. Set any timer, clock or programmer to manual mode (see section on page 22)

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.

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.

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

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 off position..
- Never roast or bake on the oven base.






COOKING FUNCTIONS

NOTE:

The symbols on the selector knob vary from one model to another.

The oven selector knobs can be used to select the following functions.

Cooking Indicators	Temp. °C min 60 max 260	Note: the oven must be used with the door closed. Functions are only activated once the thermostat knob has been set to the desired temperature
		Oven light When you turn the control knob to position  the light will be on for all the following operations.
		Defrosting with fan Ambient temperature air is distributed inside the oven to defrost food more quickly without protein adulteration.
	60 ÷ 260	Medium grill Selecting this function switches on the central upper heating element for direct radiation of heat over food.
	60 ÷ 200	Large grill Selecting this function switches on the two upper heating elements for direct radiation of heat over food. This function can be used with temperatures from 60 to 200°C.
	60 ÷ 260	Lower heating element + fan The air which is heated by the lower heating element is circulated by the fan and so helps to distribute the heat between 60 and 260°C. This function can be used for sterilizing glass jars.
	60 ÷ 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 260°C.
		

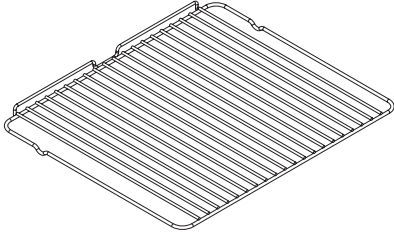
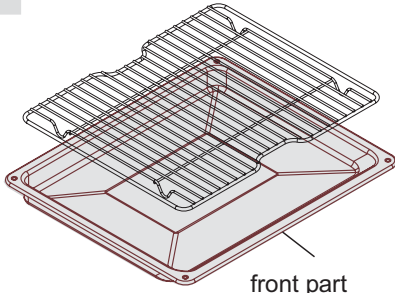
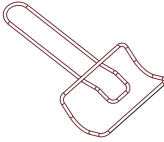
	60 ÷ 260	<p>Fan oven Both the fan and the circular heating element operate together. The hot air adjustable between 60 and 260°C is evenly distributed inside the oven. This is ideal for cooking several types of food (meat, fish) at the same time without affecting taste and smell. It is indicated for delicate pastries.</p>
	60 ÷ 260	<p>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 60 to 260°C.</p>
		
	60 ÷ 200	<p>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 between 60 and 200°C. The fan assisted grill replaces perfectly the turnspit. You can obtain very good results also with large quantities of poultry, sausage, red meat.</p>
	60 ÷ 260	<p>Lower heating element 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 60 and 260°C.</p>

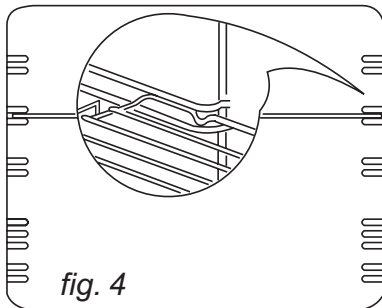
Oven cooking chart				
	Function	Level	°C	Minutes
Meats				
Roast veal	Fan oven	4	190	130
Roast pork	Fan oven	4	190	130
Filet	Grill	5	230	6 + 6
Poultry				
Roast chicken	Grill per gir.	2	230	85/90
Scones	Fan oven	3/5	190	20/22
Bread	Fan oven	4	180	25/30
Pastres				
Biscuits	Fan oven	3/5	200	15
Sponge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

DESCRIPTIONS OF ACCESSORIES

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. 4).

COOLING MOTOR

Some models are equipped with tangential cooling motor.

TURNSPIT (optional)

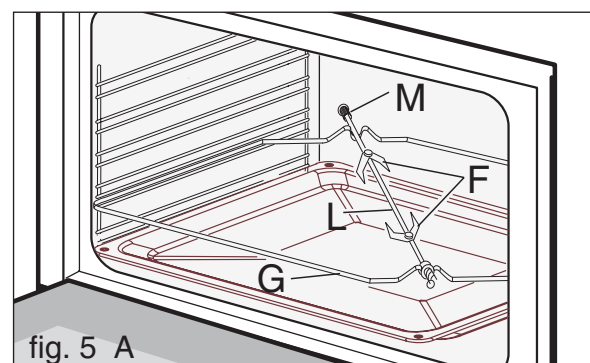
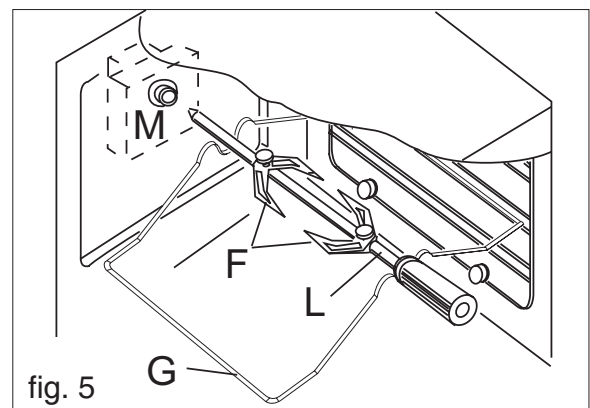
The turnspit is an optional available only in some models.

Central turnspit see figure. 5.

Diagonal turnspit see figure. 5A.

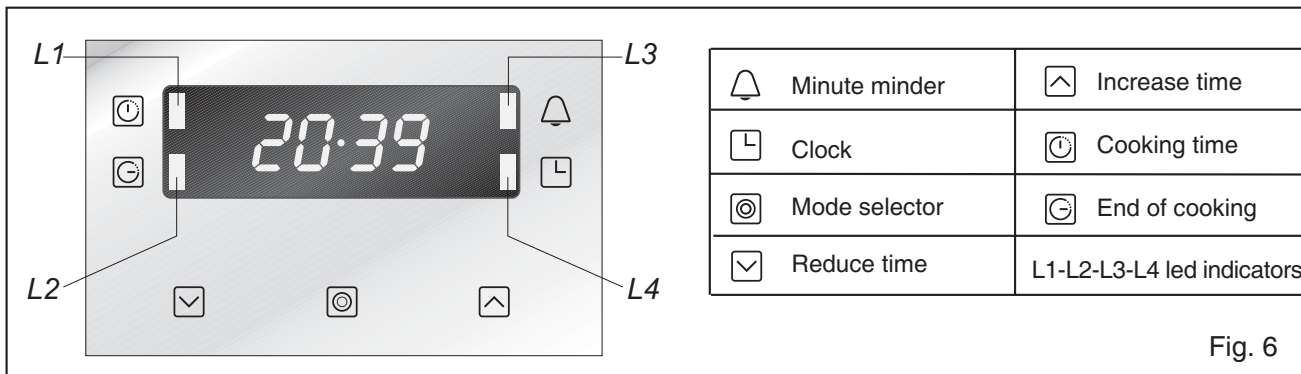
Use of the turnspit .

- 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. 5).
- 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**.



INSTRUCTIONS FOR USE OF CONTROL DEVICES (depending on model)

TOUCH-CONTROL PROGRAMMER CLOCK (Fig. 6)



SETTING THE TIME OF DAY

When the oven is first connected to the power supply, the display shows 12.00 and the led indicator (L4) flashes. Press the touch control buttons and to set the time of day: after five seconds the time is stored and L4 switches off. To change the time at a later stage, press the mode selector button until L4 flashes.

MINUTE MINDER

Press the mode button until L3 flashes, then set the desired cooking time using the and buttons. The setting range is from 0.01 to 2.30 h. The display will show the set time and L3 will remain lit. At the end of the set time, an acoustic signal sounds (two signals every two seconds) and L3 flashes. Press any button to stop the acoustic signal and switch off L3.

COOKING TIME

Press the mode button until L1 flashes. Set the desired cooking time using the and buttons (the setting range is from 0.01 to 10.00h): after five seconds the cooking time is stored and L1 remains lit. After the set time has elapsed the oven switches off automatically, an acoustic signal sounds (four signals every two seconds) and L1 flashes. Press any button to stop the acoustic signal and switch off L1.

COOKING END TIME

Press the mode button until L2 flashes. Set the desired cooking end time (max. 23.59) using buttons and : after five seconds the time is stored and L2 remains lit. At the set time the oven switches off automatically, an acoustic signal sounds (four signals every two seconds) and L2 flashes. Press any button to stop the acoustic signal and switch off L2.

COOKING TIME AND COOKING END TIME

Press the mode button until L1 flashes. Set the desired cooking time as described at “**COOKING TIME**”. Press the mode button until L2 flashes then set the desired cooking end time as described in the paragraph “**COOKING END TIME**”.

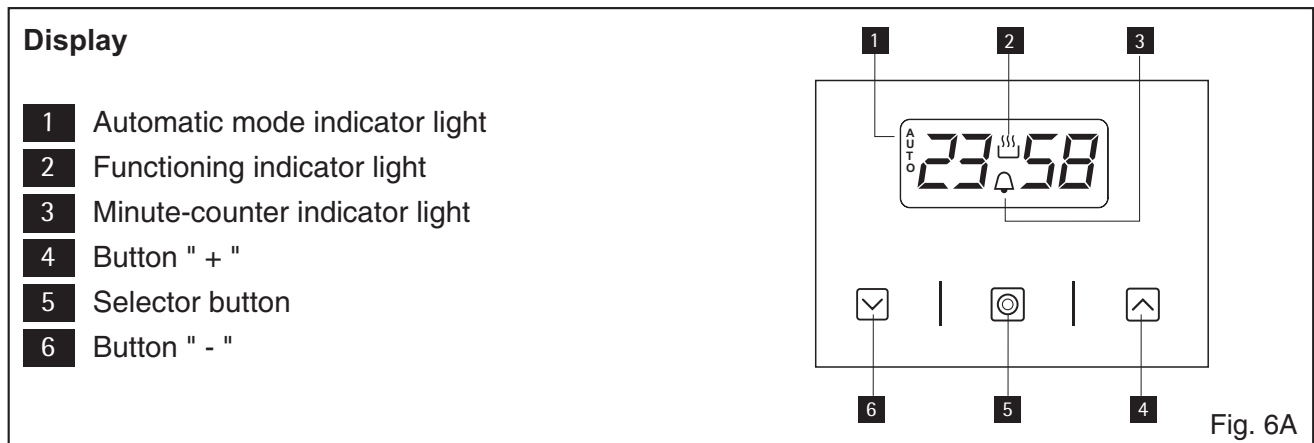
The oven will begin cooking based on the calculation of cooking end time minus cooking time. For example, if cooking end time is set at 12.00 and a cooking time of 1.30h is set, the oven will begin cooking at 10.30 and will switch off at 12.00.

CANCELLING PROGRAMMES

Programmes can be cancelled at any time by re-selecting the previously selected functions and resetting the time to zero using button .

The time of day cannot be set while an automatic programme is in progress.

TOUCH-CONTROL PROGRAMMER CLOCK (Fig. 6A)



To set the time

The oven functions only if timing is set. When the oven is connected to the electricity supply, or on return of current after an interruption, the **"AUTO"** symbol and the clock on the display start flashing. Press on the selector button (for about 3 second) and adjust the time using the sensor buttons or . After about 5 seconds the display will stop flashing and will indicate the set time. **NOTE:** If you wish to set the clock later, press both the sensor buttons and simultaneously for about 3 second (manual mode).

To set functions

Minute counter

Press on the sensor button (for about 3 second) ; the bell symbol will appear on the display. Set the desired time by means of the / buttons. Five second later, the setting will be registered. After the set time, the acoustic signal will ring. Press the sensor button to switch it off. To return to manual mode, press the buttons and simultaneously for about 3 second. The saucepan symbol will appear on the display.

Functioning in semi-automatic mode with cooking duration

Press on the sensor button (for about 3 second) and lightly touch it several times until the wording **"Dur"** appears on the display. Then set the desired duration with the buttons / .

The saucepan symbol and the **"AUTO"** symbol will appear.

Cooking will begin immediately. After the set time, the oven will switch off and the acoustic signal will ring. To switch off the acoustic signal, press the sensor button .

To return to manual mode, press the buttons and simultaneously for about 3 second. The saucepan symbol will appear on the display.

Functioning in semi-automatic mode with end-of-cooking

Press on the sensor button (for about 3 second) and lightly touch it several times until the wording **"End"** appears on the display. Then use the buttons / to set the time at which you wish cooking to end. The saucepan symbol and the **"AUTO"** symbol will light up.

When the time coincides with the time set for the end of cooking, the oven will switch off and the acoustic signal will ring.

To switch off the acoustic signal, press the sensor button .

To return to manual mode, press the buttons and simultaneously for about 3 second.

The saucepan symbol will appear on the display.


Functioning in completely automatic mode




Press on the sensor button (for about 3 second) and lightly touch it several times until the wording **"Dur"** appears on the display.

Then set the desired duration with the buttons / .

Press the sensor button again and the wording **End** will appear.

Then set the time for the end of cooking with the buttons  /  .

The saucepan symbol will appear when the time coincides with the set starting time. At the end of the automatic programme, the acoustic signal will ring and the saucepan symbol will go off. To switch off the acoustic signal, press the sensor button  .

To return to manual mode, press the buttons  and  simultaneously for about 3 second. The saucepan symbol  will appear on the display.

Programme control : the remaining time of set programmes can be checked at any moment by selecting again the programmes set previously.

PROGRAMMER CLOCK 3 BUTTONS (Fig. 7)

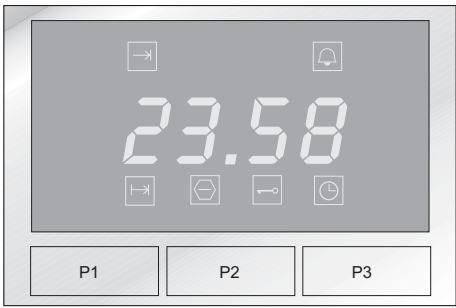







 <p>Front view: (P1) Minus button (P2) Mode button (P3) Plus button</p>		Indicates the input of the time of day
		Indicates an activated key lock
		Indicates an activated safety cut off
		Indicates an activated minute minder
		Indicates an activated programme in operation period mode
		Indicates an activated programme in operation end mode


Fig. 7

Setting the Time of Day

NOTICE: The time of Day can only be set if the oven selector switch is in zero position! After you have applied voltage to the oven, 12:00 appears on the display and the  indicator for time of day flashes.

To use the minus and plus buttons to set the time of day in steps of minutes.


The time of day now displayed elapses accurately to the second. The timer is now operational and in “manual” mode.



NOTICE: If you want to set the time of day during later operation, press the mode button until the “” indicator for time of day flashes and subsequently proceed as described above.

Setting the Minute Minder

The setting range of the minute minder is from 0:00 to 23:59.

Press the mode button until the “” indicator for the minute minder flashes.


Note: If you do not make an input in the next 5 seconds, the timer returns to the time of day display. To use the minus and plus buttons to set the desired period in steps of 1 minute after confirming with the mode button, the time of day reappears on the display. The “” indicator for minute minder is illuminated on the display.


After the set time has elapsed, a signal sounds (.. ..) (i.e. a pause follows after two signals). On the display, the “” indicator flashes. The signal ends automatically after approx. 1 minute while the “” indicator continues to flash. Press any button to exit the current mode. You can also manually stop the signal indicating the end of time by pressing any button.

Setting the Cooking Programme > Operation Period



This programme enables to e.g. automatically turn on the oven for a preset period via the relay of the timer.

NOTICE: An operation period can only be set if the oven selector switch is not in zero position! Please also observe that all inputs are cancelled if you move the oven selector switch to zero position during an active cooking programme!

The setting range of the operation period is from 0:00 to 23:59. Proceed as follows: Press the mode button until the “” indicator for operation period flashes. On the display, the time “0:00” is displayed instead of the time of day.


Note: If you do not make an input in the next 5 seconds, the timer returns to the time of day display. Use the minus and plus button to set the desired period in steps of 1 minute. The “” indicator for operation period is illuminated.

You can also confirm the input with the mode button.




After the set time has elapsed, a signal sounds (... ...) (i.e. a pause follows after four signals). The oven switches off. On the display, the “” indicator for operation period flashes and the time “0:00” is displayed. The signal ends automatically after approx. 1 minute while the “” indicator continues to flash. Press any button to exit the current mode or to stop the signal indicating the end of time.

Setting the Cooking Programme > Operation End (Type Operation Period/Operation End)



In case of a previously set operation period (see Setting the Cooking Programme > Operation Period), this programme enables you to shift the operation end forward with regard to time, i.e. to delay it.

NOTICE: An operation end can only be set if a timer of the type (Operation Period and Operation End) is used and if the oven selector switch is not in zero position. If the cooking programme is active, please also observe that all inputs are cancelled if you move the oven selector switch to zero position! Press the mode button until the “” indicator for operation end flashes. The current time of day is displayed on the display.

Note: If you do not make an input in the next 5 seconds, the timer returns to the currently active operation period programme.

Starting from the current time of day, use the plus button to set the desired end in steps of 1 minute. The “” indicator for operation end remains illuminated until the baking process starts. This occurs at the time “operation end minus operation period”. At this moment, the timer changes to operation period mode. The “” indicator for operation end is extinguished, the “” indicator for operation period is illuminated and the remaining operation period is displayed instead.

The running programme can also be called with the mode button while it is active. This enables to check and possibly correct the set data using the set buttons. To avoid errors, it is not possible to reset the time of day while a programme is active.


After the set time has elapsed, a signal sounds (... ...) (i.e. a pause follows after four signals). The oven switches off. On the display, the “” indicator for operation period flashes and the time “0:00” is displayed. The signal ends automatically after approx. 1 minute while the “” indicator continues to flash. Press any button to exit the current mode.

You can also manually stop the signal indicating of the end of the time by pressing any button or move the oven selector switch to the zero position.

Setting The Key Lock


If you activate the key lock, the timer can no longer be operated with regard to time and programme. 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:


Simultaneously press the minus and plus button for approx. 3 seconds. On the display, the “” indicator for key lock is illuminated.

Merely the signalling of the end of the time after the end of a cooking programme can be terminated by pressing any button. All other functions cannot be operated.

Proceed as follows to deactivate the key lock:

Simultaneously press the minus and plus button for approx. 3 seconds. On the display, the “” indicator for key lock is extinguished.

Special Function of the Timer – Automatic Cut off

If the oven selector switch is not in zero position, i.e. if the connected appliance is switched on and if the timer is not operated for a period of three hours, the timer switches off the connected appliance. This has the advantage that an overheating in the connected appliance cannot occur. In the event of an automatic cut off, the “” indicator for automatic cut off flashes on the display. Proceed as follows to deactivate the automatic cut off:

1. Return the oven selector switch to zero position.

MINUTES COUNTERS (Fig. 8)

Turn the knob clockwise to set the desired cooking time.

The minutes minder can be adjusted from 1 to 60 minutes. A sound signal will inform you that the chosen time is up.

PROGRAMMER WITH COOKING END TIME (Fig. 9)



For a manual operation of the programmer, turn the knob anticlockwise to .

Adjust the cooking time by turning the knob clockwise. Select the cooking time with the relevant knob (max.120 min.). The oven will switch off automatically when the cooking is up.

ANALOG CLOCK WITH COOKING END TIME (Fig. 10)

To set the clock press the knob and turn anti-clockwise.



To adjust cooking time, turn the knob clockwise without pressing it in.

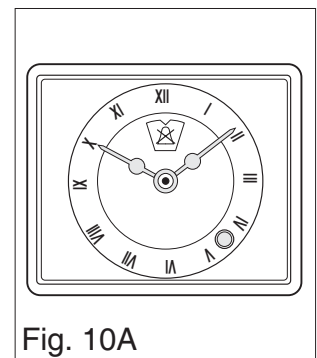
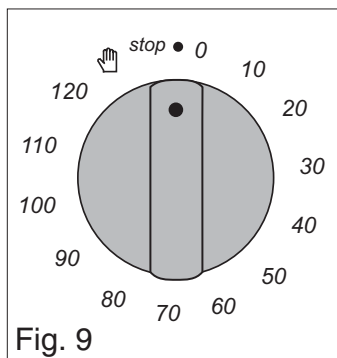
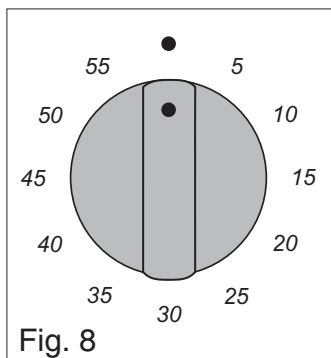
The end of cooking time is announced by an alarm bell, which is cancelled by turning the knob to position . For manual connection, turn the knob to position .

ANALOG CLOCK WITH COOKING END TIME (Fig. 10A)

To set the clock pull the knob and turn clockwise.

To adjust cooking time, turn the knob clockwise without pulling it.

The end of cooking time is announced by an alarm bell, which is cancelled by turning the knob to position . For manual connection, turn the knob to position .



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.

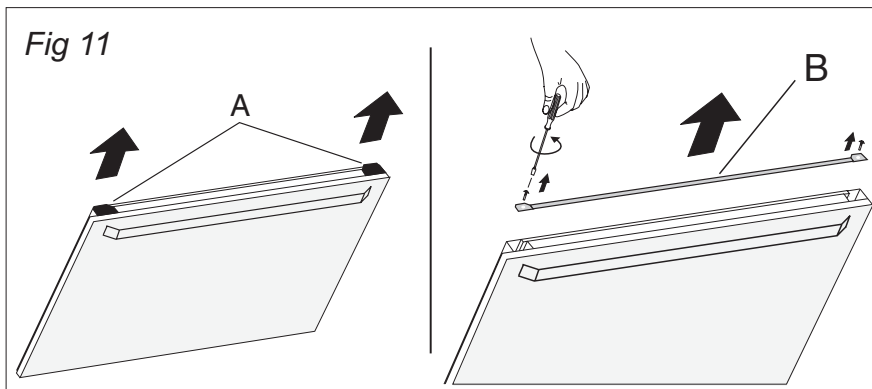
Never use abrasives, corrosive detergents, bleaches or acids for cleaning the oven.

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

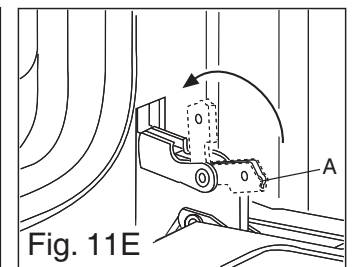
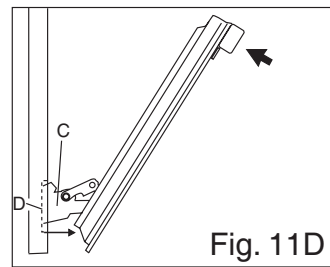
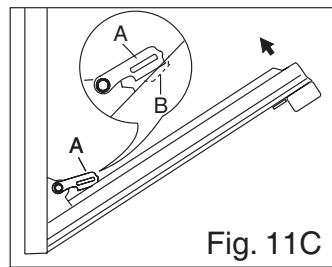
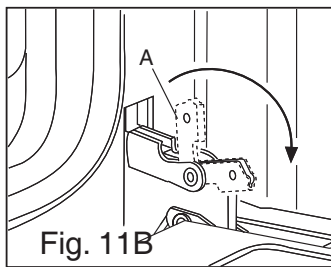
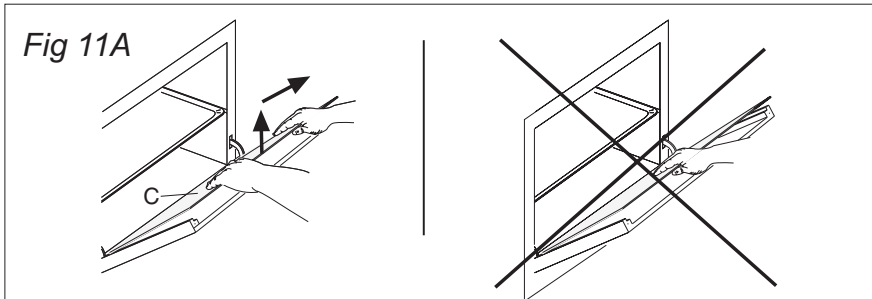
Removal of oven door

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. 11) and the glass **C**, as shown in fig. 11A.
- 2) open the oven door completely.
- 3) flip the hinge hooks "**A**" outwards (see fig. 11B).
- 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. 11C.
- 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. 11D) and pull the door towards you until it is released from the oven. After cleaning it, reposition it correctly following the above steps in the reverse order and flipping hooks "**A**" inwards before you shut the oven door (fig. 11E).



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.

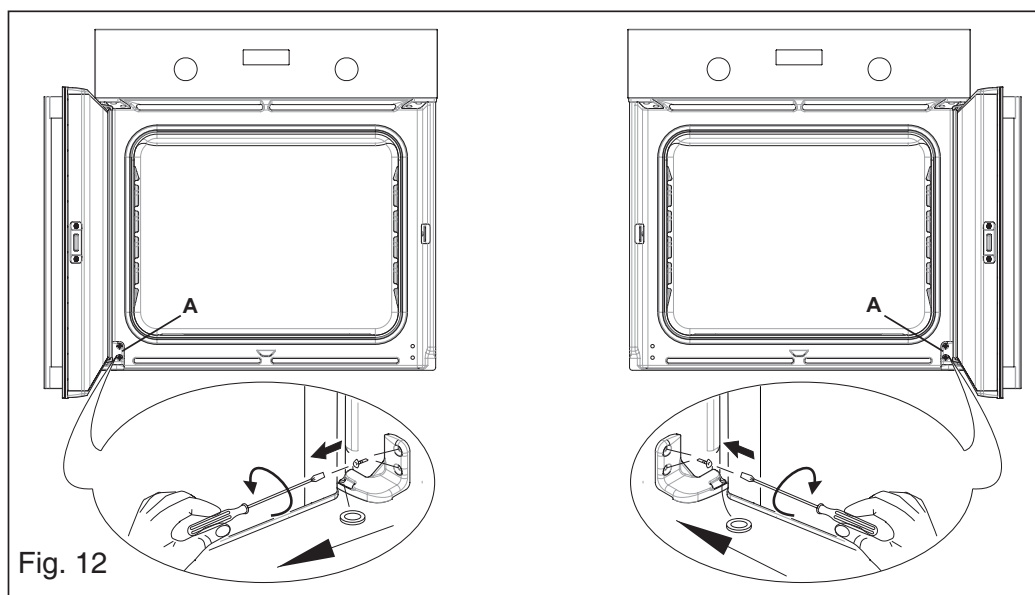


Side opening door.

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 12).
(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.



Oven light (depending on model) fig. 13 - 14.

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.

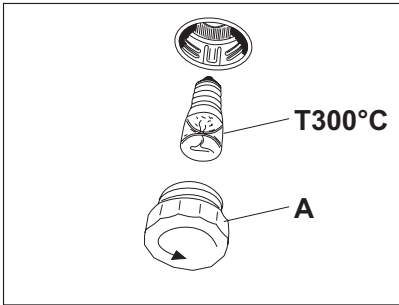


Fig. 13

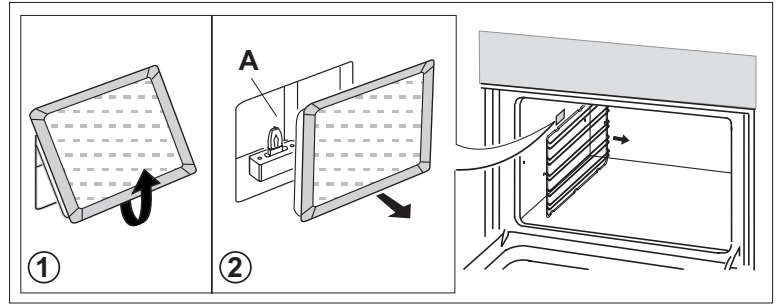


Fig. 14

Self-cleaning panels

If the oven is fitted with self-cleaning panels, at normal cooking temperatures the catalytic enamel helps transform grease splashes into a light dust. This dust can be removed with a damp sponge when the oven has cooled down. This helps keep the surface of the enamel porous and ensures maximum cleaning efficiency. The self-cleaning panels and the shelves frame are very easy to remove (see fig. 15 - 16 - 17 - 18).

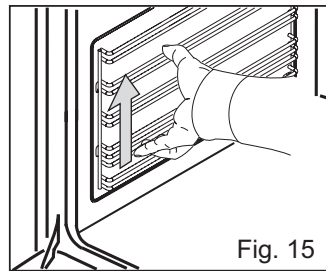


Fig. 15

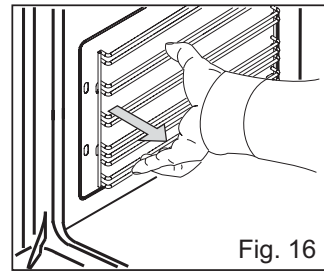


Fig. 16

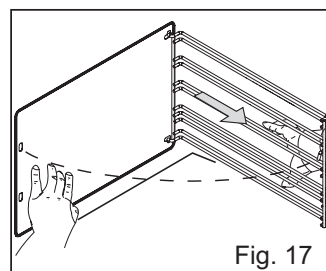


Fig. 17

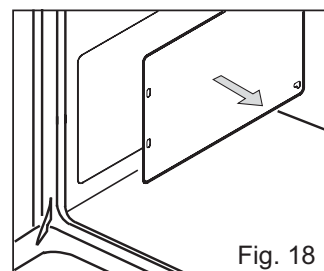


Fig. 18

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.

Panneaux autonettoyants.

Si le four est muni de panneaux catalytiques autonettoyants, aux températures de cuisson normales, l'émail catalytique favorise la transformation des giclées de graisse en une légère poudre résiduelle. Cette poudre doit être enlevée avec une éponge humide après refroidissement du four, pour maintenir la surface de l'émail poreuse et donc assurer la plus grande efficacité du nettoyage. Les panneaux autonettoyants latéraux et le cadre supportant les grilles peuvent être très facilement démontés (voir fig. 15 - 16 - 17 - 18).

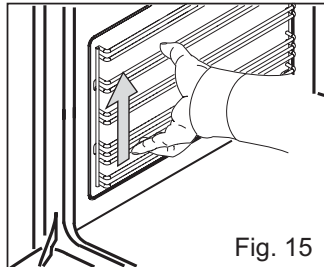


Fig. 15

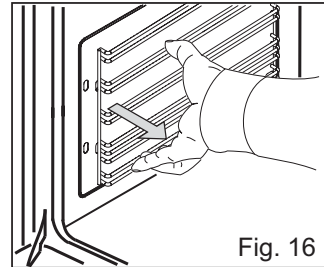


Fig. 16

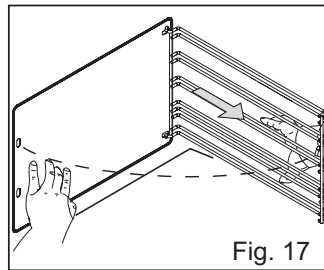


Fig. 17

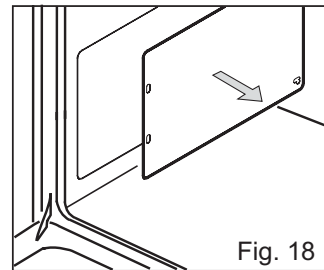


Fig. 18

