

**OPERATING AND MAINTENANCE
INSTRUCTIONS FOR BUILT-IN OVENS**

**ISTRUZIONI D'USO E MANUTENZIONE
PER FORNI AD INCASSO**

**INSTRUCCIONES DE USO Y MANTENIMIENTO
PARA HORNOS DE ENCASTRE**

**INSTRUÇÕES DE USO E MANUTENÇÃO
PARA FORNOS DE ENCASTRAR**

Table of contents

Technical data	3
Instructions for the user	4-6
Installation instruction	6-9
Using the oven	10-15
Oven functions	16-17
Using the grill	18
Replacing the bulb	19
Removing the oven door	19
Removing the oven door inner glass panel	20-21
Removing and refitting the oven door (when hooked on the side)	22-23
Optional	24
Cleaning and maintenance	24

Thank you for choosing one of our products.
It will offer you many years of excellent performance.
Please carefully read the instructions and suggestions contained in this manual for correct use of our products.

TECHNICAL DATA

Dimensions:

Height: 591mm
Width: 597mm
Depth: 547mm

Voltage regulations: 230V~ 50Hz

Max. power input: 3680W

Heating elements

Lower heating element: 1,3 kW
Top heating element: 0,9 kW
Grill element: 2,0 kW
Circular heating element: 2,3 kW

ELECTRICAL CONNECTION:

Make sure that the voltage supply is the same as what is on the rating plate which can be found on the lower part of the front of the oven.
The oven must be connected at the back using a cable with minimum section of 1.5 mm, providing an omnipole switch in compliance with current regulations with a contact opening distance of at least 3 mm.

DECLARATION OF CE COMPLIANCE

This appliance is in compliance with the following European Directives:

93/68 – General regulations

2006/95/CE – Concerning low tensions

89/336/CEE – Electromagnetic compatibility

CE Regulation n° 1935/2004 :

this appliance is suitable to come in contact with food products.

INSTRUCTIONS FOR THE USER

This manual is an integral part of the appliance.

It is necessary to keep it for the life cycle of the oven and to read it carefully for the installation, use, maintenance, cleaning and handling of the appliance.

Unplug the appliance before undertaking any sort of intervention on it.

Attention: earth connection is required by law.

During oven operation, keep children away.

During operation the oven becomes very hot.

Do not touch heating elements on the inside.

Do not use steam cleaners to clean the oven.

Do not use the appliance to heat the room.

The manufacturer will not be held liable if accident prevention measures are not observed.

The manufacturer will not be held liable for damage to persons or property due to poor or lacking maintenance of the appliance.

The manufacturer reserves the right to make any changes to the product which are felt to be useful or necessary without any advance notice.

Packaging materials (sheets, polystyrene) may be hazardous to children (danger of suffocation). Keep packaging materials out of the reach of children.

The appliance is designed for adult users who are familiar with these instructions.

Children are often not able to recognize the risks involved with the use of the appliance.

Please supervise properly and do not let children play with the appliance.

Heat is generated during cooking; the door of the appliance may get very hot, specially if it is made of glass. There is the risk of burns; do not touch and keep children away.

The physically impaired must be assisted by capable adults.

Do not carry out any modifications, tampering or repair attempts, especially with tools such as screwdrivers on the inside or outside of the appliance.

Repair work, especially on the electrical parts, must be performed only by specialized personnel.

Improper repair work can cause serious accidents, damage the appliance and equipment as well as impair proper operation.

Appliances repaired in technical service centres must undergo routine tests, especially a continuity test of the earth circuit.

THIS PRODUCT WAS DESIGNED FOR HOME USE.

THE MANUFACTURER WILL NOT BE HELD LIABLE FOR DAMAGE TO PERSONS OR PROPERTY CAUSED BY IMPROPER INSTALLATION, OR BY IMPROPER, WRONG OR SENSELESS USE.

WARNING: IN CASE OF DISASSEMBLY, MAINTENANCE AND CLEANING OF THE APPLIANCE, BE CAREFUL SOME PARTS COULD BE SHARP. PLEASE USE SUITABLE PREVENTION AND PROTECTION EQUIPMENT (GLOVES, ECT.).

In case of a failure in operation or an indispensable repair job, ask for the intervention of the customer technical service centre.

If the oven shows visible signs of damage, do not use it.

Unplug it and contact the customer technical service centre.

The oven must be unplugged as soon as an operating problem is discovered.

Make sure the power cord of the appliance is not crushed by the oven door as this may damage the electrical insulation.

If the power cord has been damaged, it must be replaced by the technical service centre in order to avoid the creation of hazardous situations.

Before closing the oven door, make sure there are no foreign bodies or pets inside the oven.

Do not place heat-sensitive or flammable materials in the oven such as detergents, oven sprays, and so on.

The oven gets extremely hot during operation.

The oven remains hot for a long time, even after it has been turned off, and cools off only very slowly until reaching room temperature. Wait for a suitable period of time before carrying out work such as cleaning.

When opening the oven door, steam and water droplets may come out.

If the oven contains steam, it is not advisable to insert the hands.

Superheated grease and oil may easily catch fire.

Never use water in an attempt to extinguish burning grease or oil (there is the danger of explosion). Suffocate the fire with wet cloths.

The rack, the plates and the cooking containers become extremely hot.

Use insulated glove or pot holders.

When using and maintaining the oven, be careful not to get fingers caught in the door hinges to avoid crushing or other injuries.

This is specially important when children are around.

Leave the door open only in an ajar position.

If the door is open there is the hazard of tripping or crushing the fingers.

Do not sit or lean on the door and do not use it as a work surface.

All work on the appliances must be carried out by qualified personnel.

For maintenance, moving, installation and cleaning of the appliance use suitable prevention and protection equipment (gloves, etc.).

Lifting and moving of appliances weighing more than 25 kg must be carried out using proper equipment, or by two persons, in order to avoid risks or injuries.

Preparation of the oven and pre-use

Attention: the oven must be unplugged from the electrical mains. Before using the oven, carefully clean the interior, the racks and the drip pan with non-abrasive soap and lukewarm water. Insert the racks and the drip pan into their respective runners. When this operation is complete, plug the oven into the electrical mains and bring it up to maximum temperature for at least 20 minutes in order to eliminate any residual grease, oil or resins from manufacturing which may cause unpleasant odours during cooking; then ventilate the room.

After completing this simple operation, the oven is ready to cook for the first time.

Important notices for the installation

The oven can be built into a standard 560mm housing unit (see pics. 1a and 1b), either when built under the work top or built in a tall housing unit.

In both cases ventilation provisions must be made; for this reason, there must be a gap of 85-90mm at the back of the housing unit (see pics. 1a and 1b).

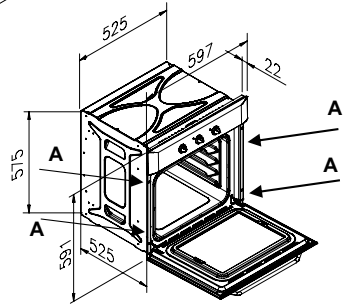
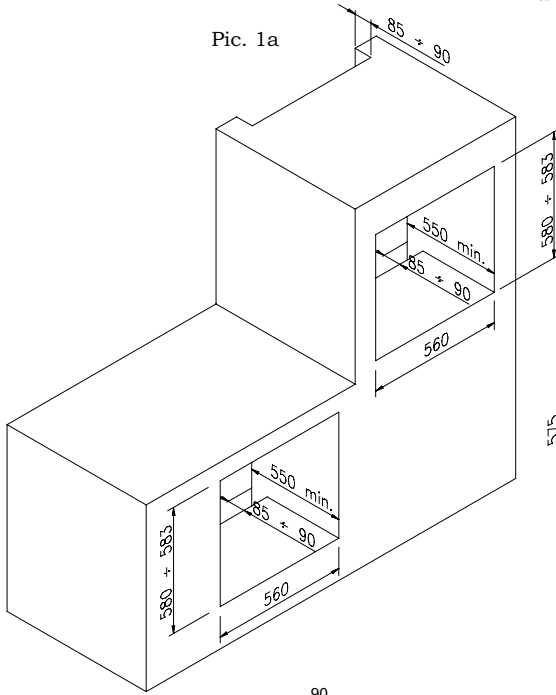
The fixing of the oven in the cabinet is made by 4 screws A that are on the corners of the oven door frame (see pics. 1a and 1b).

When placing the appliance in the housing unit, do not use the oven door as a lever for lifting the oven.

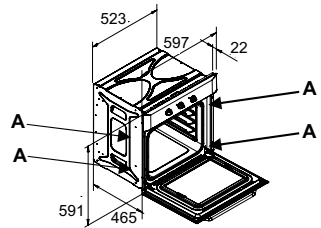
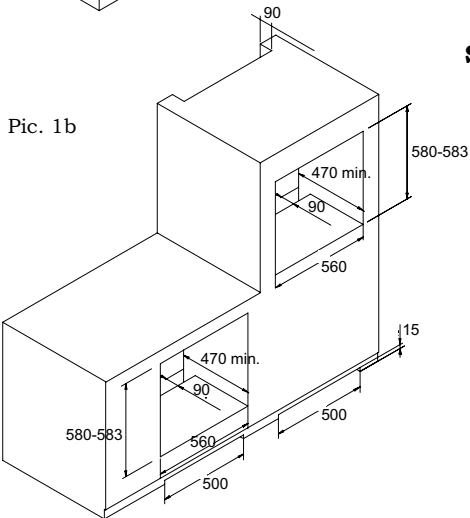
To open the oven door, always take the handle in the middle.

Do not place heavy objects on or lean on the oven door when open, as this can cause damage to the hinges.

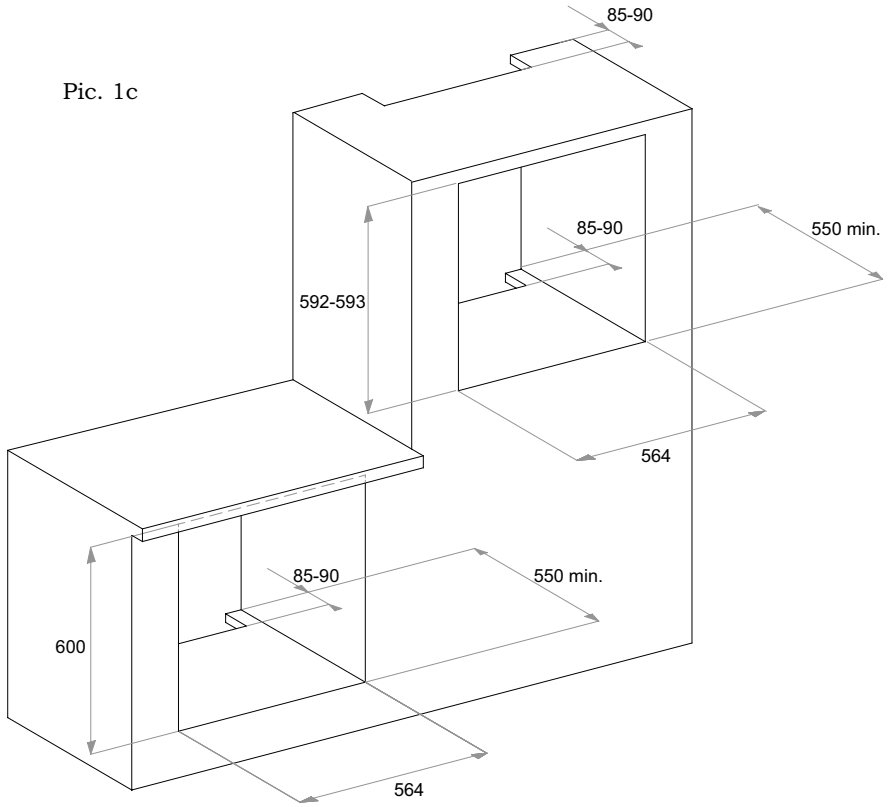
Multifunction oven

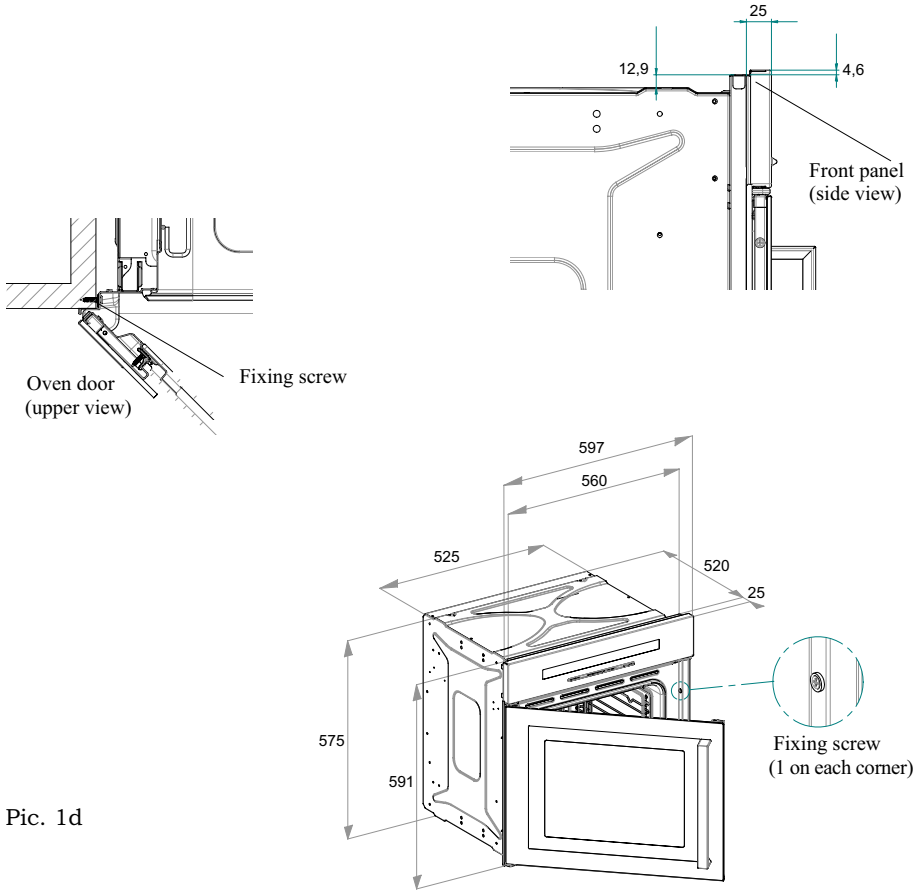


Static oven



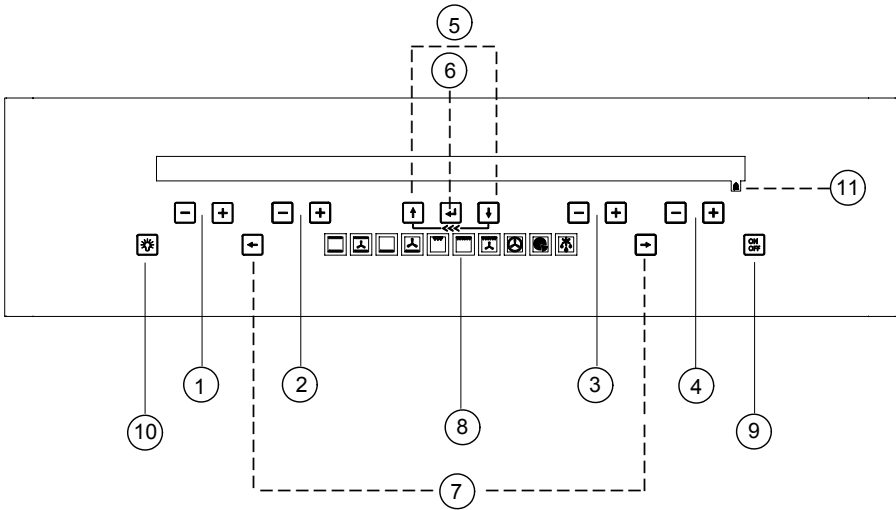
Pics. 1c-1d :
Installation scheme for the oven with reversable door





Pic. 1d

INSTRUCTIONS FOR USE



KEYS DESCRIPTION

- 1** Keys for selecting temperature for cooking with pre-set functions(+ to increase, - to decrease)
- 2** Keys for selecting temperature for cooking with food probe (+ to increase, - to decrease)
- 3** Keys to select time for programmed cooking (+ to increase, - to decrease)
- 4** Keys to set time and to select display language
- 5** Selection keys for oven setting menus
- 6** Confirm key
- 7** Keys for selecting cooking functions
- 8** Pre-set cooking function symbols
- 9** Oven on/off key
- 10** Manual on/off key for internal oven light
- 11** Timer symbol

Switching on for the first time selection of language and time setting

To turn the oven on, press the ON/OFF key **(9)** and release it after 1 second. The display will light up and it will show the message **WAIT**. Do not touch any key until the language selection menu appears.

Choose the desired language using the keys **+ - (4)**, and confirm with the Enter key **(6)** or wait a few seconds and confirmation will take place automatically.

Then set the time using the keys **+ - (4)**. The time scrolls more rapidly if you hold down the keys **+ or -**.

Confirm your selection with the key **(6)**.

Once you have set the time, again press ON/OFF and release it after 1 second. The display will show these messages:

← → COOKING SELECTION ↑↓ MENU

"Cooking selection" lets you access the choice of preset cooking functions of the oven, while "menu" lets you choose from the various accessory settings of the oven.

Select a cooking function from among those available using the keys **+ - (7)**.

Confirm your selection with the key **(6)**. Each cooking function includes a preset temperature, which may not be varied with the keys **+ - (1)**.

The display will now show a message requesting pre-heating of the oven. You can accept or refuse with the keys **+ - (4)**, then confirm **(6)**.

If the request is confirmed, the oven will start heating. When this is complete, the display will show a message for the end of the operation and an acoustic signal is emitted.

Then press the key **(6)** to activate the previously chosen cooking.

If you do not press the key **(6)** within 5 minutes, the oven will shut off.

To cancel the selections you have made, simultaneously press the keys **↑ and ↓ (5)**.

If you want to interrupt pre-heating, simultaneously press the keys **↑ and ↓ (5)**.

Preheating will be interrupted and the selected cooking functions will start directly.

If you want to change the cooking function, use the selection keys **(7)**.

Time-controlled cooking

First of all, select a cooking function using the selection keys (7). The temperature can be modified using the keys (1).

You can set a cooking duration time using the keys + - (3) to increase or decrease the desired time. Confirm your selection with the key (6).

The message will then show a request for preheating the oven. Select YES/NO with the keys (4). If confirmed, the time used for preheating will be deducted from the set cooking time.

The message waits for a response for 5 seconds. If no selection is made, the oven automatically goes into cooking mode with no preheating.

During time-controlled cooking, the display shows a countdown in minutes and seconds, and the timer symbol stays on (11).

When the programme is complete, the oven emits an acoustic signal.

To cut off this sound, press any key except for ON/OFF.

Delayed cooking (setting of end of cooking time)

Select a cooking mode and set the duration as described in the previous paragraph.

After selecting the cooking time, press the keys ↑ or ↓ (5), until you come the item "end of cooking". Confirm the selection with the key (6), then set the end of cooking time.

After you have made this setting, a message will appear on the display every 15 seconds which shows the time remaining until the oven switches on.

If you want to modify the times, use the keys - (3).

If you want to delete the programme, simultaneously press the keys (5).

When the programme is complete, the oven emits an acoustic signal.

To cut off this sound, press any key except for ON/OFF.

Note: during operation of the oven in defrost mode, you may not set any end of cooking time.

Your new oven lets you memorize the programmes and cooking modes you have tried and found to be best suited to your needs.

As illustrated, for each cooking mode you can change the temperature, set a duration or a time for end of cooking. These settings can be memorized and recalled any time you like.

With the keys ↑ or ↓ (5), recall the menu and scroll through the various options until you select cooking cycle memorization. Then match a number to the memorized cycle.

You can memorize up to 10 programmes. They will appear on the display as programme 1, programme 2, and so on.

To recall a memorized programme, enter the menu with the keys ↑ or ↓ (5). Scroll through the various options until you come to Recipes. Confirm this with key (6). Then select Personal Recipes and confirm with the key (6). The display will show a new menu. It lets you recall memorized programmes or delete them.

Timer

The oven is equipped with an electronic timer that is independent of oven operation. It allows a countdown of the set time.

To set the time, use the keys + - (4).

Use the keys (4) to turn on the timer symbol(11). The display will show the message "Alarm Clock".

You can set a time including between 00h00m and 23h59m.

Confirm the setting with the key (6).

While the time is in operation, the display will continue to show the symbol (11).

When the countdown is complete, the oven will emit an acoustic signal for 5 minutes. To cut off this sound, press any key except for ON/OFF.

If you want to cancel the timer setting, press simultaneously on the keys + and - (4).

Cooking with the food probe

You can cook your favourite dishes using the probe. The probe is inserted in the appropriate hole inside the oven, on the wall at upper left.

The temperature sensor is instead inserted in the food you are going to cook..

It must be completely inserted, if possible in the middle of the food.

The sensor detects the internal temperature of the food during cooking.

Once the probe is connected to the oven, the display shows the symbol of a bar / and the probe temperature (preset to 70°C) to confirm that the probe has indeed been connected.

Choose from among the available cooking functions with the keys (7).

You can modify the oven temperature using the keys (1).

The probe temperature can be modified using the keys + - (2).

The programmes for cooking with the probe can also be memorized. The procedure is the same as described in the previous paragraphs.

When a probe cooking programme is recalled, the display shows the probe insertion notification.

Note: when the oven is operating in defrost mode, if the probe is left inserted, there will be a notice on the display to disconnect it.

Menu options

To select the menu, use the keys \uparrow or \downarrow (5). The display will show the following options: Recipes, Settings, Guide and Exit. You can scroll them using the keys (5). To go back a step, press both keys (5).

After you select the option Recipes with the key (6), a list of various types of foods will appear (meat, bread/pizza, fish, desserts, timbales, personal recipes, and exit menu). Each food type in turn has a sub-group of suggested recipes (for example, if you select "desserts" with key (6) a selection will appear: biscuits, etc.).

Each of these recipes, when selected, will activate the oven according to a cooking programmes with predefined time and temperature.

It is possible to modify the cooking times and temperatures using respectively the keys(1) and (3).

Use the keys **(5)** to select the menu followed by Settings. The display will show a further selection menu, which includes the following:

language: lets you modify the set language

clock setting: includes 3 options.

- possibility to show clock on display (YES/NO selection)
- adjustment of time
- night mode: the display is lit at low intensity from 10:00 pm until 7:00 am.

lock keypad: can be automatic or manual.

With automatic lock, it is activated after the keypad is inactive for 1 minute. To release it, press simultaneously the key at far left – and the key at far right +. Manual lock is also activated and de-activated by simultaneously pressing the key at far left – and the key at far right + .

acoustic signal: choose the volume from among low, medium and high

illumination: choose whether to shut off the light in the oven automatically or manually. If automatic, after turning it on with key **(10)**, the light will switch off after 5 minutes. With manual shut-off, the light must be turned off using key **(10)**.

restore settings: resets all settings (language, time, programme) to their defaults settings.

If you use the keys **(5)** to select the menu followed by Guide, the menu shows a series of suggestions for cooking and for using the oven.

If you use the keys**(5)** to select the menu followed by Exit, you will leave the menu options.

Cooking functions



Traditional cooking

It is recommended that the oven is pre-heated before introducing the food.



Traditional cooking with fan

Cooking mode suited to bake bread, pizzas and lasagne.

It is recommended that the oven be pre-heated.

Keep the oven door closed during this function.



Bottom element only

Suitable for very slow cooking and warming up of food.



Bottom element with fan

This type of cooking is specially slow and delicate.



Centre grill

This kind of cooking is specially suited to small amounts of food.

Keep the oven door closed during this function.



Double grill

This kind of cooking is specially suited for larger quantities of food that require full width grilling.

Keep the oven door closed during this function.



Double grill with fan

The action of the fan, combined with the action of the grill, allows for quick, thorough cooking of food.

It is advisable to heat the oven for a few minutes before putting food in it.



Fan cooking

This type of cooking allows even heat distribution to all parts of the oven. It is possible to cook two different types of food (e.g. meat and fish) while using their different respective cooking times.



Pizza function

This kind of cooking is ideal for pizza and vegetable dishes. With this function, all the heating elements and the fan work together.



Defrosting

Only the fan works, so there is no transmission of heat. The oven door must be closed. This function makes it possible to defrost foods using only about one-third of the time that would normally be required.

How to use the grill

Lay the food in the wire shelf or in a tray in case of small pieces.

The rack must be positioned in the highest runner possible and the grease drip pan in the runner below. Close the door and turn on the grill.

CAUTION: WHILE THE GRILL IS OPERATING, THE ACCESSIBLE PARTS ARE VERY HOT.

KEEP CHILDREN WELL AWAY FROM THE OVEN.

Note:

Do not use aluminium foil to cover the grill tray or to wrap the food being cooked, as the reflected heat will damage the grill element and the aluminium foil can catch fire.

Under are few suggestions for cooking with the grill:

Foods to be grilled	Cooking time in minutes	
	Over	Under
Thin meat	6	4
Normal meat	8	5
Fish (e.g. trout, salmon)	15	12
Sausage	12	10
Toast	5	2

Replacing the oven light - Pic. 14

The oven is equipped with a lamp having the following features:

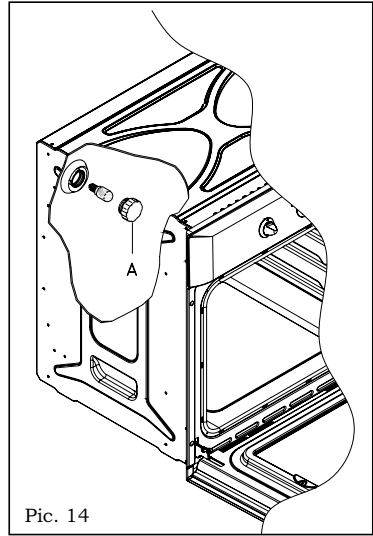
25W

screw cap E-14

T 300° C

WARNING: disconnect the appliance from the power supply.

If the oven light needs to be replaced, the protective cover «A» must be removed by turning it anticlockwise. After the light has been replaced, refit the protective cover «A». (Pic. 14).



Pic. 14

Removing the oven door -Pic. 15

To aid cleaning and make access to the oven interior easier, the oven door can be simply removed.

To facilitate cleaning of the oven, the door can be removed via the hinges as follows:

hinges with movable bolt

We recommend to take the handle in the middle when opening the oven door.

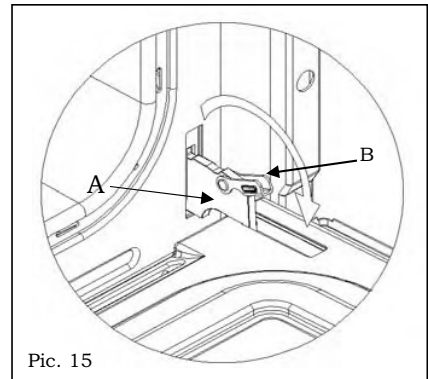
With the door open, you can see the 2 hinges A which are provided with 2 movable bolts B. When the bolt B is raised, the hinge is released from its housing.

Having done this, the door must be lifted upwards and removed, sliding it towards the outside;

grip the sides of the door near the hinges when performing these operations.

To refit the door, firstly slide the hinges into their slots.

Before closing the door, **remember to rotate the two movable bolts B** used to hook the two hinges.



Pic. 15

REMOVING THE OVEN DOOR INNER GLASS PANEL (pics. 16-17)

Do not use any abrasive medium that could cause damage.

Remember that if the surface of the glass panel becomes scratched, this could lead to a dangerous failure.

To remove the oven door inner glass panel, use a coin to perform a levering action in the two grooves (A) until the two pins (B) are released from their housing (pic. 16).

Then raise the glass as shown in pic. 17 and take it out from the top.

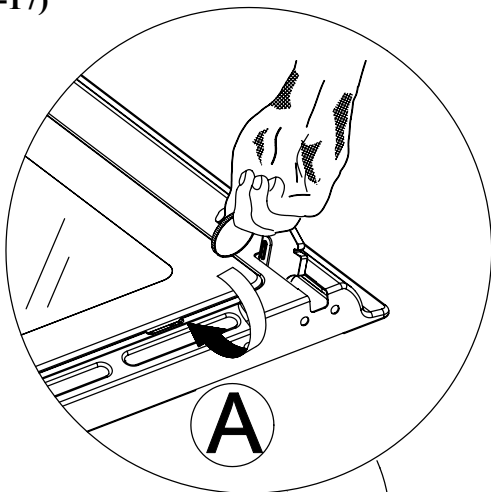
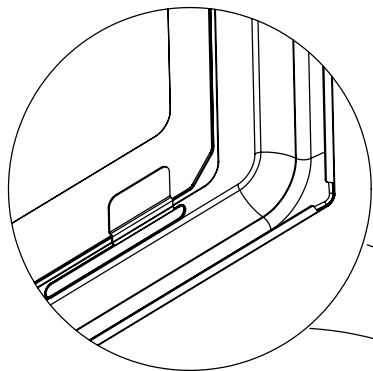
To refit the door, repeat the two previous operations in reverse.

Reinsert the glass by resting it on the inner door and pushing it in.

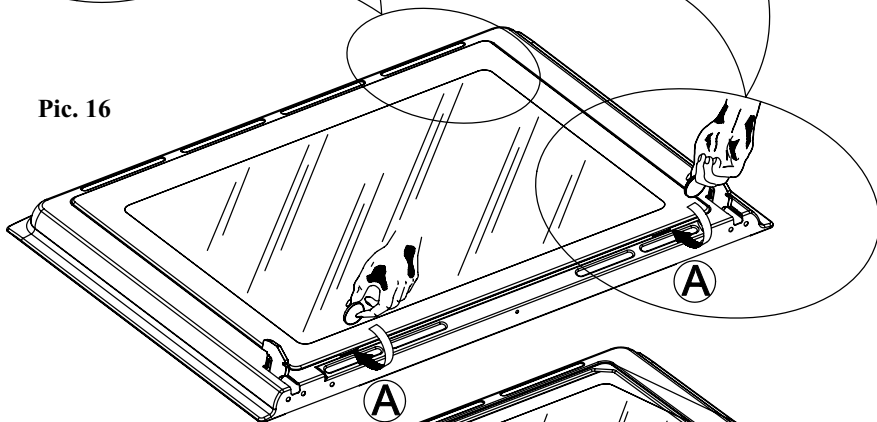
Press on the glass until the pins slot back into their initial position (pic. 17).

Care must be taken when cleaning between the door glasses, and inside the inner frame as some of the edges maybe sharp due to the manufacturing process.

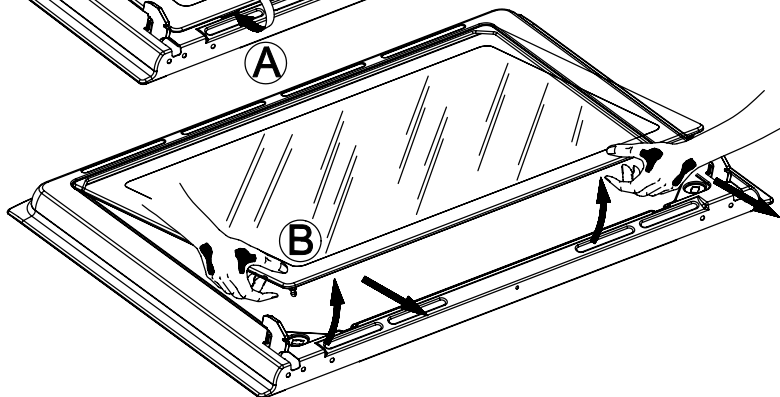
REMOVING THE OVEN DOOR INNER GLASS PANEL (pics. 16-17)



Pic. 16

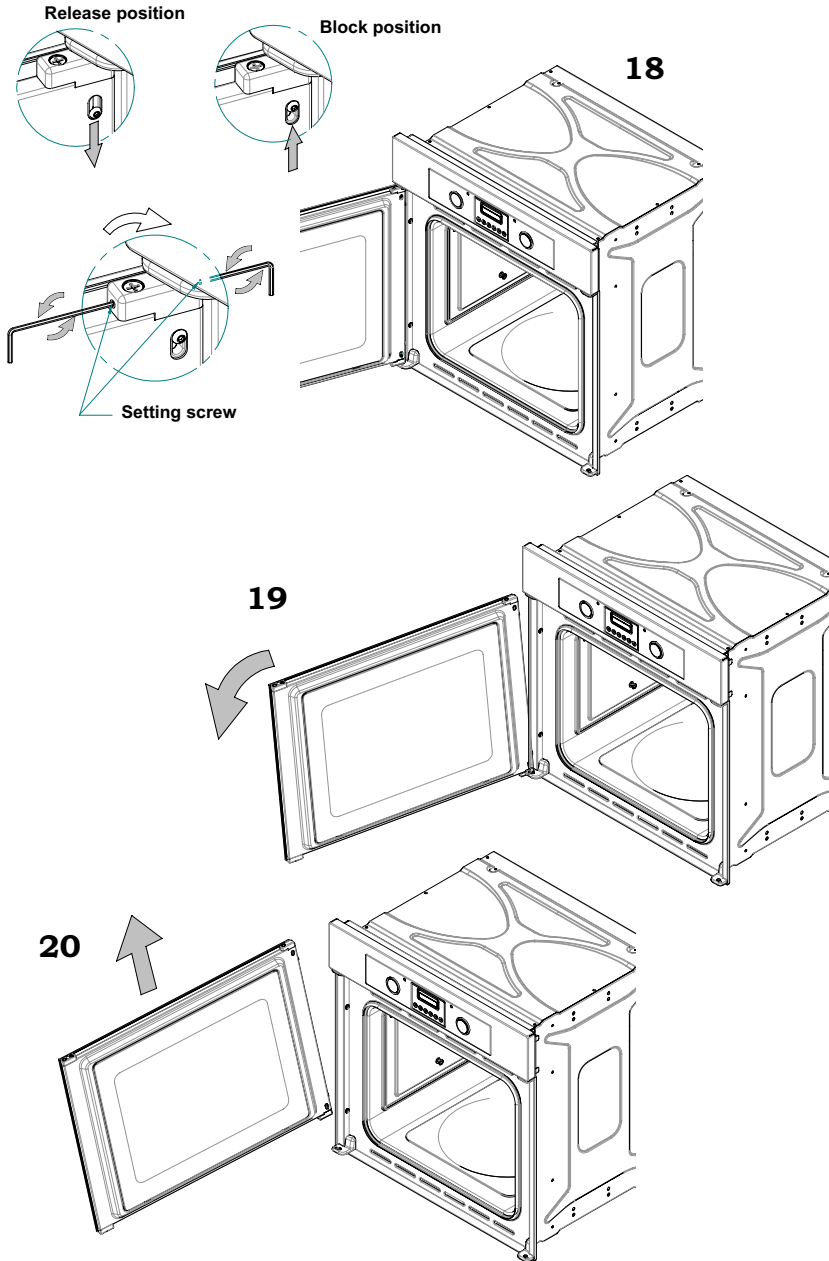


Pic. 17

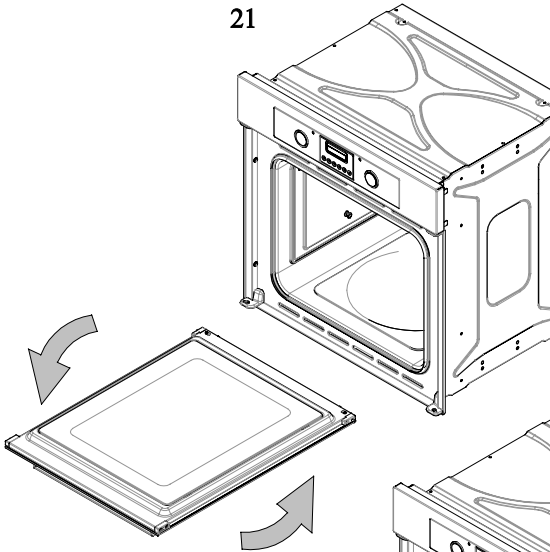


REMOVING AND REFITTING THE OVEN DOOR (pics. 18-23)

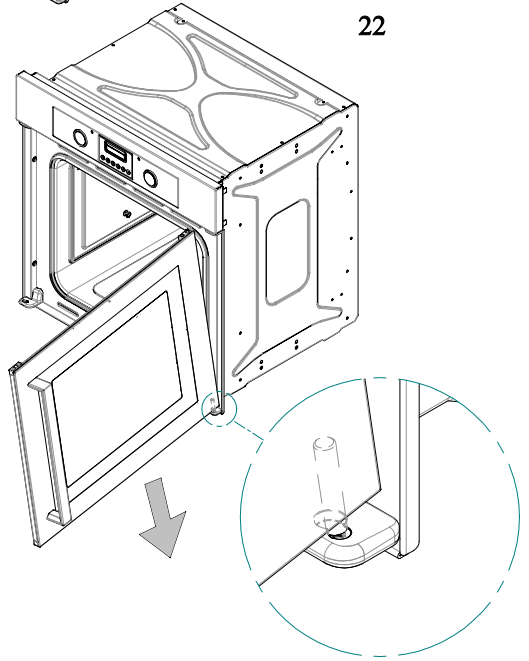
The door can be hooked on both sides



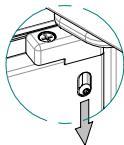
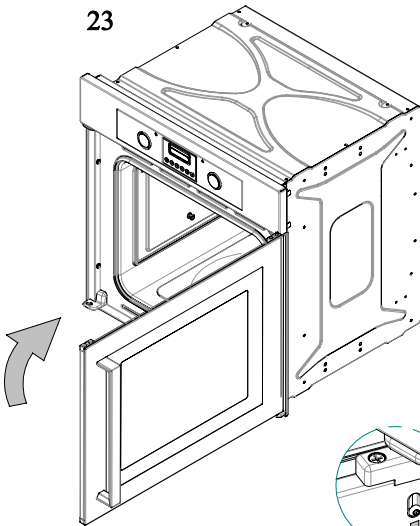
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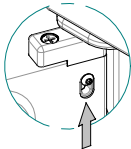
22



23



Release position



Block position

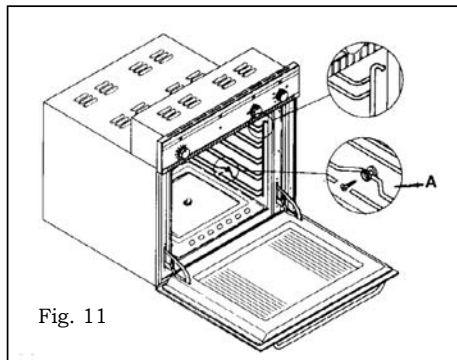
Warning: once completed the operation, check the door is correctly hooked.

NOTE: Do not place heavy objects on (max 20 Kg) or lean on the oven door when open as this can cause damage to the hinges.

Oven accessories - Pic. 25

The appliance can be equipped with lateral guides which have to be fixed on the oven side. Slide oven shelves and trays on lateral guides.

Lateral guides can be removed by a light downwards pressure on device A.



Cleaning and maintenance

Important: The cleaning of the appliance must be carried out after the power supply has been disconnected.

How to clean the oven: The cleaning of the oven, with no self-cleaning panels, has to be carried out after cooking, whilst the oven is still lukewarm (**not hot**), so that the food spillages on the oven surface can be removed easily. Remove the lateral guides, pulling their front side and unhooking them.

Wipe the inside of the oven by using a damp cloth with a diluted ammonia product; rinse and dry the oven.

In case of persistent marks, leave a soaking ammonia cloth at the bottom of the oven muffle for some hours with the door closed; then wash away with warm water and liquid detergent.

Rinse and dry carefully. For external parts, use a soft cloth and soapy water, rinse and dry carefully.

Do not use abrasives, bleach or coarse cleaning material.

Do not use a steam cleaner with this appliance.

The Manufacturer declines responsibility for damages to persons or things due to a bad or improper installation of the appliance.

Owing to our policy of continuous improvements, we reserve the right to adjust and modify our product without prior notification.